

Food Processing & Packaging

Less time, Less water and waste = More Production and Profit



A Faster, Better Clean.

Food processing and packaging equipment gets dirty with grease, wax, proteins, seasonings, crumbs, glue and other build-up. This prevents the equipment from operating at peak efficiency. Unfortunately, traditional manual cleaning methods are time-consuming, ineffective and usually involve significant amounts of water and resulting waste. Dry ice blasting offers a superior cleaning process that can reduce cleaning time by up to 80%, eliminate secondary waste and result in a significant reduction in overall cleaning costs.

APPLICATIONS

- Slicers & Dividers
- Electrical components & motors
- Radial Feeders (Ishida Weighers)
- Pack-off Tables
- Labelers & Gluers
- Ovens
- Conveyors
- Mixers
- Baggers
- Palletizer
- Proof box grids
- Food molds

KEY BENEFITS

- Reduce Cleaning Time
- No Secondary Waste
- Reduce Water and Sanitation Costs
- Clean Hot and Online
- Non-abrasive, Won't Damage Equipment
- Eliminate Relubrication
- Reduce Production Downtime
- Food Grade Dry Ice Approved by FDA
- Dry ice cleaning has been effectively used in AIB inspected facilities
- Environmentally Responsible

For food processors, dry ice blasting has been documented by the Food Standards Agency to effectively decontaminate surfaces of Salmonella, E. coli, and Listeria.

FSA Project Code: B02006



Dry Ice Blasting vs traditional cleaning methods.

CLEANING METHOD	NO SECONDARY WASTE	NON-CONDUCTIVE	NON-TOXIC*	NON-ABRASIVE
Dry Ice Blasting	●	●	●	●
Sand Blasting		●	●*	
Soda Blasting		●	●*	
Water Blasting			●*	●
Hand Tools	●		●	
Solvents/Chemicals				●

* Upon contact, traditional blasting materials become contaminated when used to clean hazardous substances and objects. These blasting materials are then classified as toxic waste and require appropriate safe disposal.