

Cleaning with dry ice of food processing equipment has widely been accepted as an effective an environmental friendly method to remove grease, grime, leftover food, caked-on dust, flour, oil, baked-on carbon, yeast etc. And also important..

- Reduction in labour cost = lower OpEx
- Reduces wear on tooling and give longer lifetime of machines = lower CapEx
- Reduced use of chemicals = better environment



Equipment and parts can be cleaned while in operation.

This 100% cleaning will prevent bacteria growth – even in hard-to-reach areas like

- Conveyors
- Packaging lines
- Motors
- Switches
- Panels
- Ovens
- Slicers
- Mixers





INTELLIGENT CLEANING

Dry ice is the solid form of CO2, which is well known and often used in the food industry. It is completely waterless and eliminate the need for use of chemicals.

We offer dry ice blasting solutions both for larger industries with a daily use to smaller machines with low air consumption for scheduled cleaning.



## **OUR SERVICE SERVES MANY BENEFITS**

## 1. Cleaning with a Natural Substance

Dry Ice Blasting uses Dry Ice Pellets made from the same substance used to carbonate beverages. This method does not generate secondary waste as does sand, soda, water, or grit cleaning. Dry Ice Blasting also replaces chemical and solvent based cleaning.







Since Dry Ice Pellets manage to reach every nook and corner of the equipment it cleans more deeply and effectively.



Dry Ice Blasting is completely dry, non-abrasive, non-toxic and non-corrosive. It quickly removes most contaminants without damage to switches, panels, lines, tubes, wiring or belts, HVAC equipment and is safe to use on electrical.



The process is very fast and dry. The dry ice disappears on contact and can be performed on-line without disassembly and without need for drying time.





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