# Food industry Dry ice cleaning



#### Food industry is rapidly discovering dry ice cleaning for:

- · Continuous conveyor ovens, oven drive chains, fryers, mixers, racks, trays and carts
- · Industrial waffle irons, waffle-, cereal and chocolate moulds,...
- Different types of protein and food residue (cheese, tomato, caramel, chocolate,...)
- Baked -on residues, carbon build-up, grease
- Drying trays for extruded and dried steam cooked products
- Food processing equipment, knife blades, mixing equipment (e.g. ribbon mixer blades)
- Conveyors, airveyors & food packaging equipment (e.g. removing paper dust, hot melt adhesive, glue from glue heads,...)
- Creeper canopies, fat fryer hoods
- Walls, ceilings, etc.

Dry ice blasting is applied in food processing industry such as food & beverages, chocolate industry, bakery operations, industrial pizza producers, extrusion cooking, convenience food manufacturers, pet food, etc.

#### **Technical arguments:**

- A method significantly faster and more efficient compared to any other cleaning system.
- Effectively decontaminating due to the low temperature of dry ice (made from food grade carbon dioxide)
- Compliant to HACCP requirements and meeting EPA, USDA and FDA guidelines.
- Dry and non-abrasive cleaning. Absolutely no wear to cleaned surfaces increasing the life of all cleaned surfaces, safe around electrical equipment.
- Ecological & Economic. Dry ice leaves no trace and eliminates secondary waste which means direct cost savings from clean-up, hazardous chemical disposal and sanitary sewer charges.
- Significant increase in productivity due to avoiding production down-time as a result of cleaning without cooling down and/or halting production





## CRYONOMIC<sup>°</sup>, partner for increasing productivity!

- European Manufacturer No. 1 of dry ice cleaning equipment (production since 1992).
- 'Ergonomic High Performance' machine configurations.
- Maximum efficiency and minimum dry ice usage, characteristics of all CRYONOMIC<sup>®</sup> technology and main objectives of our company.
- CRYONOMIC<sup>®</sup> Total Satisfaction Guarantee.
- Dry ice cleaning solutions tailored to your specific needs.
- Competent authorised CRYONOMIC<sup>®</sup> dealers close to you.

#### Put us to the test







# "Cleaned more effectively in less than 1/4<sup>th</sup> of the cleaning time we were used to!"

Source: interview with Mr. H. Production Manager of L. Inc. (April 24th 2007)

"The way we were cleaning compared to how we clean now? Completely inappropriate, a difference between day and night. We previously cleaned by hand scraping and flushing with water. Most of the machines had to be stopped and disassembled. This was extremely labour intensive, incredibly slow not to mention the tremendous productivity loss. Wastewater had to be disposed of as well, a cost that could not be neglected either. I heared about CRYONOMIC through one of my colleagues, a manufacturer of chocolate products who told me he had been using a CRYONOMIC unit for more than 2 years."



Fairly sceptical, I asked CRYONOMIC for a trial clean. We had never had our equipment cleaned more thoroughly and more effectively... in less than 1/4rd of the cleaning time we were used to. Subsequently we now have our own CRYONOMIC blaster. Downtime is drastically reduced. Labor costs have been cut and wastewater removal is negligible. The equipment has paid for itself in a very short time. CRYONOMIC? Professionally performing what they promise: 100% satisfaction, no question!"

## Contact us for more information or a demonstration on site



Cleaning conveyor - chain



Some references:



CRYONOMIC<sup>®</sup> has a worldwide network.

Contact your dealer for any information:

DANONE



Printed in Belgium – VML-FI-EN-0609





Cleaning mixer



Removal of chocolat and caramel









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Cleaning pastry mould