# Industry Overview: Food Processing & Packaging

Less time, Less water and waste = More Production and Profit **Cold Jet**.

### 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 timeconsuming, ineffective and usually involve significant amounts of water and resulting waste. Dry ice blast cleaning 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.

### Discover Cold Jet.

Contact Cold Jet today to speak with an industry expert and choose the best cleaning solution for your application. Call **09 262 3235** or visit us online at

www.coldjet.co.nz to learn more.

#### 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

#### REFERENCES

Join industry leaders already benefitting from Cold Jet dry ice blast cleaning systems.



## Cold Jet vs traditional cleaning methods.

CLEANING METHOD	NO SECONDARY WASTE	NON- CONDUCTIVE	NON-TOXIC*	NON- ABRASIVE
Dry Ice Blast Cleaning	•	•	•	•
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. For food processors, dry ice cleaning has been documented by the Food Standards Agency to effectively decontaminate surfaces of Salmonella, E. coli, and Listeria.

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