



A faster, better clean

Food processing and packaging equipment gets dirty with grease, wax, proteins, seasonings, crumbs, glue, and other build ups and this can prevent the equipment from operating at peak efficiency.

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.

Applications

- Slicers and dividers
- Electrical components and motors
- Radial feeders
- Pack off tables
- Labellers and gluers
- Ovens
- Conveyors
- Mixers
- Baggers
- Palletiser
- Proof box grids and food moulds.

Key benefits

- Reduced cleaning time
- Reduced labour
- No secondary waste
- Reduced water and sanitation costs
- Clean hot and online
- Non-abrasive and will not damage equipment
- Eliminate re-lubrication
- Reduce production time
- Food grade approval and environmentally responsible.



For more information:

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