



FOOD PROCESSING & PACKAGING

Experience a cleaner clean with a fraction of the waste



Food processing and packaging equipment accumulates grease, carbonized residue, seasonings, proteins, harmful bacteria, biofilms, adhesives, labels and many other contaminants that traditionally take significant time to clean.

Dry ice cleaning provides an in-situ cleaning solution that is non-destructive, sustainable, does not use water or chemicals and does not produce secondary waste.

Because of how effective the dry ice blasting process was on the inside of the barrels, we plan on repeating the blasting process at least once a year. With the wood now very clean and rejuvenated, implementing a more formal wood tank management plan, and increasing the production of our wood aged beer, we'll have better quality, more delicious beer.

— Lenore Bennett | Quality Control Manager, Dogfish Head Brewery

Industry Leaders Benefiting from Cold Jet

FEATURED APPLICATIONS

Mixers and blenders

Slicers and dividers

Roasters, ovens
and proofers

Dryers, extruders
and molds

Labelers, box formers
and glue applicators

Conveyors and chains

Radial feeders

Wrappers and
packagers

Baggers and pack-off
tables

Mills and load-out bins

Palletizers and
de-nesters



KEY BENEFITS

Clean online or in place,
even while equipment is
hot and running

Eliminate or reduce disassembly

No water, chemicals
or secondary waste streams

No masking or drying time

Non-conductive

Reduce cleaning time
and labor costs

Remove biofilms without
water or chemicals

Lower bacteria counts

Non-Abrasive

Environmentally friendly