



COLD HARD FACTS



FOOD INDUSTRY DRY ICE BLASTING

ARTICLE

WHY DRY ICE BLASTING?

As a major food manufacturer, you need innovation when it comes to cleaning your equipment—dry ice blasting is your solution. This efficient cleaning class can tackle various forms of residue build-up, including grease, oils and mold.

Food industry dry ice blasting differs from alternative forms of cleaning through its effective and efficient application. Using dry ice pellets, the machine rapidly propels the solid form of carbon dioxide, which then sublimates into its gaseous state, cleaning the surface on impact with little to no abrasion. The particles dislodged from the cleaned equipment need only to be swept, vacuumed or wiped away—making dry ice blasting the most efficient cleansing method in the industry.

Additionally, dry ice blasting is non-conductive, nonflammable, non-toxic and does not require additional abrasives. Due to the lack of chemicals necessary for cleaning stubborn substances, cleaning via an accelerated stream of CO₂ is also environmentally friendly as it produces no secondary waste or chemical residue.

This is especially important concerning machinery used for food production. Whether dry ice blasting is used in a factory or a restaurant kitchen, it effectively decontaminates surfaces from potential foodborne illnesses such as E. coli or Salmonella.



THE TOP THREE BENEFITS OF FOOD INDUSTRY DRY ICE BLASTING

Strict regulations within the food industry require a high level of cleanliness throughout the entire production process. With dry ice blasting, facilities and kitchens can optimize their cleaning procedures; there is little to no need for the disassembly of equipment and minimal chance of electrical hazards.

As a representative in the food industry, you can benefit from dry ice blasting in these three ways:



▪ Efficiency

The periodic deep cleans that food production plants must schedule take time away from the manufacturing process—which affects profitability. The complete disassembly of all machinery, from conveyors and sorters to packaging machines and even freezers, is a time-consuming procedure. You must then disinfect and sanitize all parts before reassembling them for use.

With a dry ice blaster, little to no disassembly is required. The force at which the pellets are directed has the ability to clean those hard-to-reach places effectively, with no secondary waste or chemical residue to account for. Your scheduled deep cleans can be completed in just a few hours as opposed to a few days—depending on the size of your facility or kitchen.

Not only is dry ice blasting efficient, but it is also reliable. All Commando® dry ice blasting machines feature the BlitzFeed® patented freeze-less dry ice delivery system for superior pellet feeding. The design of this machine is engineered to prevent machine freeze-ups and ice blockages.



▪ Food Safety

While food contamination outbreaks are rare, they have the capacity to affect large amounts of people. When E. coli or Salmonella are detected, the disinfection process requires a shutdown of facilities to properly cleanse the space from the foodborne threat.

Contamination is bad enough, but an extended production halt only adds to the stress of maintaining a quality reputation with customers and stakeholders. Introducing a dry ice blaster quickly disinfects all areas and machines within your facility, so you're back to manufacturing in minimal time.



▪ Sustainability

Dry ice blasting sustainability is two-fold: it is both financially and environmentally sustainable. Due to the lack of additional cleaning materials necessary, dry ice blasting serves as an all-in-one solution to cleaning food industry equipment. It requires no chemical interference, eliminating secondary waste production and disposal while reducing the contribution to additional atmospheric greenhouse gasses.

Rather than purchasing an abundance of chemical cleaners, a dry ice blaster only requires CO2 pellets, also known as "blasting rice." These are available at most dry ice distributors and industrial gas distributors.

Dry ice blasting is the responsible, efficient and effective way to clean.

WHY NU-ICE?

With 10+ years of experience, which extends to our assembly facility as well, Nu-Ice provides dry ice blasting for unrivaled cleaning power without harmful chemicals. After extensive research, design and testing, we developed a line of high-performance dry ice blasting machines for an environmentally friendly cleaning solution.

The Commando® line of dry ice blasters is ideal for various applications, and dry ice is the preferred cleaning method for food processing equipment, chemical machinery, printing instruments, welding cells, fire restoration, historical restoration, power generation equipment and more. Using only standard dry ice pellets, Commando® dry ice blasting machines easily remove production residue, grease, oils, tar, mold and other materials.

As a family and veteran-owned company based in Jackson, Michigan, we're proud to say all of our dry ice blasting machines and accessories are proudly **Made in the USA.**



CONTACT US

517.990.0665

NUICEBLASTING.COM

BCOOPER@NUICEBLASTING.COM