



Cleaning solutions for the food and beverage industry

Automated cleaning solutions



Automated cleaning of conveyor belts

Regular manually operated cleaning of conveyor belts is a time-consuming and difficult task, and what appears to be a clean belt rarely is. Bacteria will quickly build up, and getting rid of it manually is a major challenge.

We have created a solution specifically aimed at conveyor belt cleaning and sanitation in the food and beverage industry. The solution ensures uniform and systematic cleaning. Nozzle bars are placed in strategic places internally and externally on the conveyor to ensure that every inch of the belt is cleaned and sanitised to prevent microbial growth.



Reduce
labour costs

UP
TO **86%**



Automated external filler cleaning EFC

An automated EFC solution ensures consistent cleaning patterns, coverage, and application of detergents, reducing the risk of contamination and ensuring optimal food safety.

Cleaning times are reduced, releasing time for production. The increased capacity and throughput makes for an attractive ROI. Our EFC solution can be retrofitted to existing filling machines, and it is also available as a high-flow solution.

Automated cleaning of spiral freezer

Regardless of the nature of the product being frozen, whether it is packed prior to freezing, residues such as yeast, mould etc. will inevitably build up and these must be removed before levels turn critical and cross-contamination can occur.

Implementing automated cleaning on your spiral freezer lets you benefit from significantly reduced cleaning times (up to 57%) and labour costs (up to 83%) as well as a more consistent and effective cleaning result.



Reduce
cleaning time

UP
TO **70%**



Automated cleaning of poultry line

Manual cleaning of poultry line shackles, hooks and carriers is a difficult task. Organic soil from the carcasses gets into every recess on the equipment, and if it is not cleaned and disinfected properly and regularly, it will result in the growth of pathogens and increase the risk of contamination.

An automatic solution reduces not only the cleaning time but also effectively removes these residues: Nozzle bars are strategically placed to cover every surface on the shackle, hook or carrier line as it passes by. The spray angles can be adjusted to reach the 'dark spots'.

Low-pressure cleaning with boosted water offers a range of benefits



Significant reduction in cleaning time



Reduced water and chemical consumption



Less wear on processing equipment and affected surfaces



Low maintenance and service requirements



Improved work environment

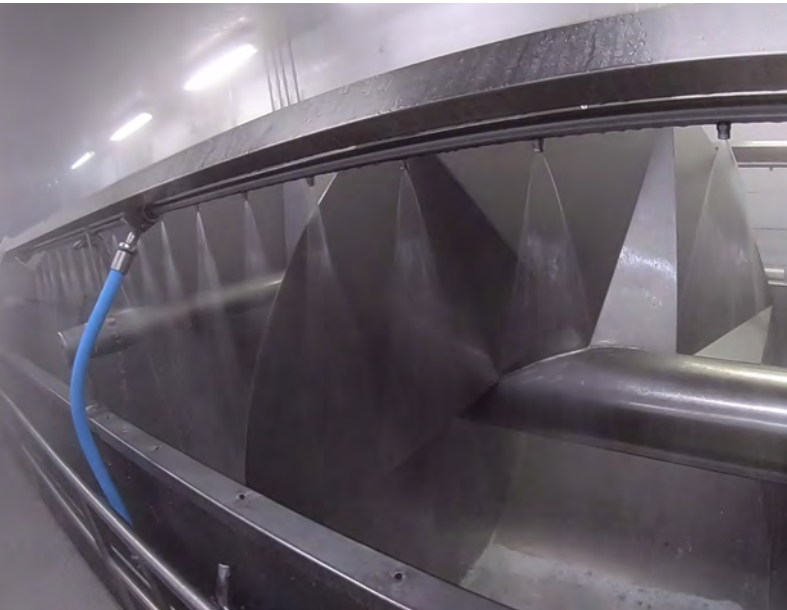


Better heat transmission

Automated cleaning

Regular and frequent cleaning and disinfection of any piece of equipment that is in contact with the product is essential in preventing microbial growth in the product. One bacterium can become millions in a very short time.

Integrating an automated solution on your processing equipment means that every single surface, as well as the peripheral areas and 'dark spots', is cleaned during each cleaning cycle.



Benefits of automated cleaning

- » Effective and consistent cleaning result
- » A high level of food safety and hygiene
- » Significant reduction in cleaning time, extending production time and facilitating higher through-put
- » Consistency in product quality – no contamination
- » Reduction in water and chemical consumption
- » Reduced labour costs – fewer employees
- » Extended shelf life

If you have a request we'll meet it

Each type of food processing equipment has a range of challenges when it comes to cleaning, and the cleaning solution must be adapted to the specific requirements. We offer a wide range of solutions customizable to match the equipment and conditions of the processing environment. They are comprised of components that can be linked to large and effective systems, and they can be applied on almost any piece of processing equipment.

HYDRITE
17385 Golf Parkway
Brookfield, WI 53045
P: 262-792-1450
E: info@hydrite.com
W: hydrite.com

Americas
SYSTEM CLEANERS® INC
USA
P: 816-285-0700
E: americas@systemcleaners.com
W: systemcleaners.com

