



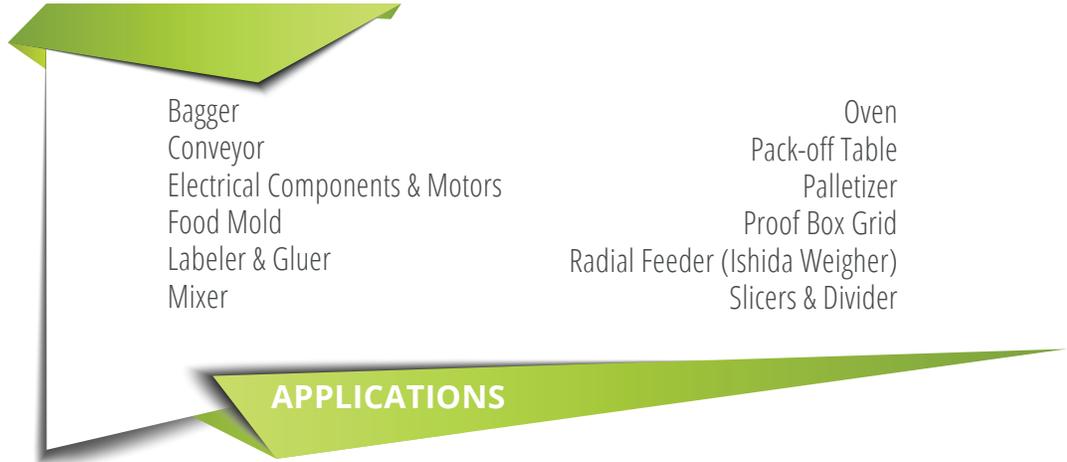
## FOOD PROCESSING & PACKAGING

**Less time, water and waste = Increased production and profit**

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 time consuming, 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.

### KEY BENEFITS

- Reduce cleaning time
- No secondary waste
- Reduce water and sanitation costs
- Clean hot and online
- Non-abrasive; will not 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 process



### APPLICATIONS

*Join industry leaders already benefiting from Cold Jet dry ice cleaning systems.*

