



## NUT FACILITIES

### Clean equipment and eliminate contamination concerns in a fraction of the time

For tree nut processors, maintaining clean processing equipment is essential to quality and food safety. Dry ice cleaning quickly removes carbonized build-up, biofilm, organic debris, oil and seasoning from the nooks and crannies of even the most difficult-to-clean areas of food processing equipment. Traditional cleaning methods can be ineffective and time-consuming, which can directly impact productivity and quality. Dry ice cleaning reduces microbiological organisms and can shorten cleaning time by 50% or more when compared to traditional methods.

### KEY BENEFITS

- Achieve a cleaner clean
- Reduce cleaning time & log counts
- No secondary waste
- Little to no disassembly
- Reduce production downtime
- Reduce water & sanitation costs
- Clean hot & online
- Non-abrasive; will not damage equipment
- Food grade dry ice approved by FDA
- Effectively used in AIB inspected facilities
- Environmentally sustainable process

Bucket Elevators & Conveyors  
Chains & Guide Rails  
Cablevey Conveyors (CIP pucks)  
Bucket Weighing Scales  
Packaging Line Equipment  
General Equipment Cleaning

Ovens, Roasters & Pasteurizers  
Equipment Frames & Footings  
Diamond Plate Flooring  
Blowers/Electric Motors  
Shelling and Hulling Equipment

### APPLICATIONS

