Dry Ice Blasting in the Food Industry

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The diversity of the food manufacturing industry and its applications, helps to demonstrate the diversity of the dry ice blasting technology itself.

Food processing and manufacturing facilities have many unique challenges when it comes to cleaning. Some ares are difficult to clean and the use of water may cause bacterial growth or pose problems for electrical equipment. Dry ice blast cleaning is used in these areas with great success. The dry ice particles are made of food grade CO2, thus there is nothing toxic coming in contact with the equipment substrates.

In some cases, because of the extreme cold of the dry ice, -109 degrees Fahrenheit, the dry ice blasting can actually remove colony forming units of bacteria and other growths to below acceptable industry limits. In cleaning on and around electrical equipment, this technology excels because it is a dry process. There is no liquid state of the blasting media, the dry ice goes from a solid to a gaseous state upon impact, thus helping ensure no "wet" cleaning on electrical components. This benefit seems obvious.

It reduces the likelihood of a wet motor or other wet electrical equipment from being put back in to service before proper drying times have past, which could cause costly damage to the motor itself and even more costly downtime.

The dry ice blasting process successfully removes baked-on residues in ovens as well as uncooked product from mixing equipment. It removes paper dust from food packaging equipment as well as glue from glue heads. It is used to clean waffle and cereal molds and because of the non-abrasive nature of dry ice, it preserves the surface integrity of these molds. It works on plastic as well as on metal substrates, hot surfaces or cold. It is safe to use around electrical equipment.

For more information about this technology and the benefits of dry ice blasting, visit this site, Dry Ice Blasting Online.