Food processing and packaging equipment accumulates grease, carbonized residue, seasonings, proteins, harmful bacteria, biofilms, adhesives, labels and many other contaminants that traditionally take significant time to clean.

Dry ice cleaning provides an in-situ cleaning solution that is non-destructive, sustainable, does not use water or chemicals and does not produce secondary waste.

"Because of how effective the dry ice blasting process was on the inside of the barrels, we plan on repeating the blasting process at least once a year. With the wood now very clean and rejuvenated, implementing a more formal wood tank management plan, and increasing the production of our wood aged beer, we'll have better quality, more delicious beer."

- Lenore Bennett
  Quality Control Manager | Dogfish Head Brewery

**FOOD PROCESSING & PACKAGING**
Experience a cleaner clean with a fraction of the waste

**KEY BENEFITS**
- CLEAN ONLINE OR IN PLACE, EVEN WHILE EQUIPMENT IS HOT AND RUNNING
- ELIMINATE OR REDUCE DISASSEMBLY
- NO WATER, CHEMICALS OR SECONDARY WASTE STREAMS
- NO MASKING OR DRYING TIME
- NON-CONDUCTIVE
- REDUCE CLEANING TIME AND LABOR COSTS
- REMOVE BIOFILMS WITHOUT WATER OR CHEMICALS
- LOWER BACTERIA COUNTS
- NON-ABRASIVE
- ENVIRONMENTALLY FRIENDLY

**FEATURED APPLICATIONS**

| MIXERS AND BLENDERS | LABELERS, BOX FORMERS AND GLUE APPLICATORS | BAGGERS AND PACK-OFF TABLES |
| SLICERS AND DIVIDERS | CONVEYORS AND CHAINS | MILLS AND LOAD-OUT BINS |
| ROASTERS, OVENS AND PROOFERS | RADIAL FEEDERS | PALLETIZERS AND DE-NESTERS |
| DRYERS, EXTRUDERS AND MOLDS | WRAPPERS AND PACKAGERS | |

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