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Copy for Food Manufacture

CRYOGENIC CLEANING TAKES HOURS NOT DAYS

Specialist cleaning and hygiene management services provider Hygiene Group believes cryogenic cleaning is the answer to tightening food industry production schedules.

The process can cut cleaning times from days to just hours, with 'stunning results'.

Cryogenic cleaning uses solid carbon dioxide (CO₂) pellets accelerated by an air jet onto the surface to be cleaned. Food residues are frozen instantly and shatter into tiny pieces, which are then blown away by the air flow.

Because the pellets evaporate instantaneously, a 100% clean surface is left, while any remaining frozen debris is easily removed by suction cleaning.

Managing director Stephen Bailey said: "As food industry production schedules tighten and the window of opportunity for cleaning gets smaller, there's a need to clean quicker. Cryogenic cleaning is perfect.

"It could solve a number of food industry cleaning problems, and the results you get are stunning."

The hi-tech process, developed in the United States, uses mobile equipment that can be wheeled to where it is needed.

It is particularly effective for removing dry, carbonated deposits in hot environments where caustic cleaning is insufficient or cannot be used, for example around motors.

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Cryogenic cleaning is one of several innovative processes used by Hygiene Group, including dry steam cleaning, rapid hygiene testing and digital auditing.

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Note to Editors

Hygiene has grown from modest beginnings more than 20 years ago to become the largest and leading supplier of hygiene management in the UK. It can be visited at www.hygiene.co.uk

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