

CLEANING OF FOOD MIXERS

REQUIREMENTS

When cleaning in companies that process or produce food, the most stringent hygiene requirements apply to the system parts that come into contact with the food. Cleanliness and thus residue-free cleaning have top priority.

Of course, this also applies to food mixers as in the application described here. Specifically, sauces and herbs had to be mixed, for which a mixing system with counter-rotating rotors is used to ensure that the food is mixed as evenly as possible.

PREVIOUS TECHNIQUE

Proper functioning of the machine can only be ensured if it is 100% clean, as the foods to be mixed are highly concentrated. For this purpose, the manufacturer must carry out a particularly thorough and residue-free cleaning of the mixer before each preparation of a new product. This takes time and is an unpleasant task for the employees, especially since up to now cleaning has been done with damp cloths and by hand.

OUR SOLUTIONS

Low-pressure hot cleaning technology opens up new possibilities here: With the low pressure of up to 7.5 or 14 bar, even sensitive parts are not damaged.

At the same time, food residues and especially oils and fats are ideally removed by the high temperatures of up to 95°C.



Cleaning a food mixer for sauces and herbs - before and after

YOUR ADVANTAGES

- Efficiency/quality: Fast and thorough cleaning. Thanks to various lances and nozzles, cleaning is easy even of areas that are difficult to access or fragile such as the blades of the mixing unit.
- Optimum accessibility: Devices are mobile and self-sufficient, and can therefore be easily moved up to the machine to be cleaned.
- Problem-free cleaning also during production: Minimal splash-back effects, no clouds of droplets, no aerosols, etc.
- Much more pleasant to work with than by hand or with chemicals.
- No damage to sensitive parts due to low pressure.
- Cleaning medium: Hot water or deionised water, without addition of chemicals. Therefore:
 - No risk of contamination.
 - Low costs for procurement and disposal.
 - Spontaneous use in case of emergency possible at any time.
 - Disinfecting effect.
- Occupational safety and environmental protection: No chemicals means higher environmental compatibility, higher occupational safety and significantly lower costs.
- Comparatively low investment and hardly any running costs, but high efficiency and excellent results.
- Overall: Significantly reduced cleaning work time, therefore less downtime, improved cleaning results, no chemicals, no damage.