

A Complete Online Dry Ice Blasting Resource!

The Dry Ice Process, Direct Comparison Chart, Benefits, ROI, Videos, FAQ's, Ask the Expert, Downloads and much more!



With one of the most complete Dry Ice Blasting Resources online, WickensDryIceBlasting.com offers a comprehensive online resource center to answer any and all of your questions or concerns. The website serves as a tool to help better your understanding of Dry Ice Blasting and the benefits to your industry. Be sure to sign up for the Wickens Dry Ice E-Blaster and receive up to date industry information, offers, and trends.



Call Wickens Dry Ice Blasting to arrange a no-obligation, on-site demonstration or for information on:

- Equipment Sales and Leasing
- Complete Rental Packages
- Contracting Services
- Parts & Service for all makes

Dry Ice Provided by



Wickens
 DRY ICE BLASTING
 1-888-301-0044
 www.WickensDryIceBlasting.com



Dry Ice Blaster Pelletizer Recovery Unit

Increase Profits by Decreasing Downtime with Dry Ice Blast Cleaning

-78.6 °C



Natural, Dry & Non-Abrasive Cleaning
 Effectively cleans in place and reduces the need for disassembly and secondary waste cleanup.

Begin efficient production sooner.
 Ideal for food processing plants.



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What is Dry Ice Blasting?

Everyday the food industry deals with the challenge of maintaining hygiene standards and cleanliness. Dry Ice Blasting is a solution to these cleaning challenges. This method cleaning is a completely dry process and the Dry Ice particles sublime disappear on impact adding no contaminants to the waste stream. The pellets are made from a recycled, natural substance making it extremely safe to use on food processing equipment.

How Does Dry Ice Blasting Clean?

During the cleaning process, Dry Ice blasting lifts dirt away. Particles of Dry Ice propelled at high speed by compressed air, impact and remove unwanted contaminants. The particles of Dry Ice then sublime, safely returning to the atmosphere in a natural state as carbon dioxide gas. The underlying equipment surface is completely dry, undamaged and the waste falls to the floor.

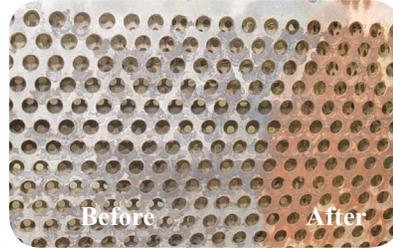
Inhibit Bacterial Growth

Removing leftover food, grease, oil, dust, flour and other residue from production equipment is critical in the prevention of bacteria growth, the protection of equipment and to ensure a safe and quality product. Dry Ice is a natural, dry cleaning method, introduces NO WATER making it the ideal cleaning method for the food industry. Dry Ice pellets prevent contamination during cleaning and eliminate hazardous buildup where bacteria and mould grow.

An Effective, Safe & Organic Cleaning Method Ideal for Bakeries & Food Processing Plants



Pizza Mould



Food Processing Bin

Dry Ice Cleaning Ideal for:

- Conveyors
- Baking Moulds
- Ovens & Waffle Irons
- Slicing & Mixing Equipment
- Filters
- Electrical Equipment
- Frying & Processing Equipment
- Eliminating Mould
- Inaccessible & Tight Areas



Eco-Friendly Benefits

1. Cleaning with a Natural Substance

Dry Ice Blasting uses dry ice pellets made from a recycled, natural substance. Dry Ice is colorless, tasteless and odorless, and is manufactured through the same process as food grade pellets.

2. A Greener Clean

Dry Ice Blasting replaces chemical or solvent based cleaning and manual scraping. There is no secondary waste left to dispose of or clean up. The Dry Ice process also eliminates wastewater treatment and recycling issues.

3. A Thorough, Deeper Clean

Since Dry Ice pellets manage to reach every nook and corner of the equipment, it cleans more deeply and effectively. Dry Ice helps eliminate hazardous buildup where mould and bacteria can grow.

4. No Damage

Dry Ice blasting is completely dry and non-abrasive. It quickly removes most contaminants without damage to switches, panels, lines, tubes, wiring or belts and is extremely safe to use on electrical.

5. No Down Time

The process is very fast and can be performed on-line without disassembly and without cooling down or drying time. Equipment downtime is often cut by half because the equipment can be cleaned while it is still hot.



Glue Nozzles in a Food Packaging Plant Before and After Dry Ice Blast Cleaning



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