

# Automatic cleaning solutions

Integrating an automatic solution on your processing equipment means that every single surface, as well as the peripheral areas and 'dark spots', is cleaned during each cleaning cycle. Nozzle bars placed in strategic places and customised to match the equipment will ensure a consistent cleaning result every time.



Increase production time by reduction of cleaning time

UP TO 56%

Reduce cost by reduction of cleaning staff

UP TO 50%



## Benefits of integrating automatic cleaning

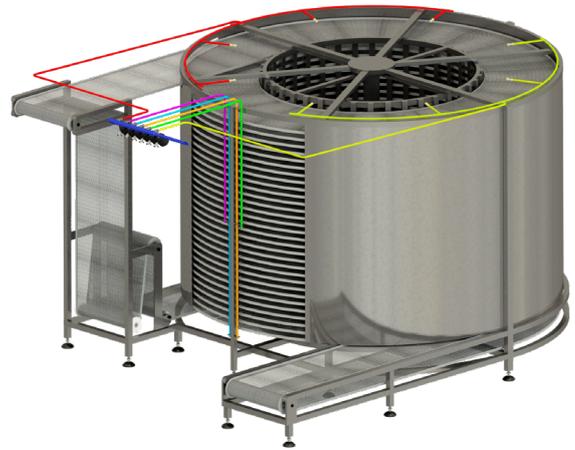
- Effective and consistent cleaning result
- A high level of food safety and hygiene
- Significant reduction in cleaning time, extending production time and facilitating higher through-put
- Improvement in hygiene and food safety levels
- Consistency in product quality – no contamination
- Significant reduction in water consumption
- Reduced labor costs – fewer employees



Ensure high ROI with System Cleaners  
AUTOMATIC CLEANING SOLUTIONS

# Automatic cleaning of spiral freezer

Spiral freezer cleaning can be a time-consuming task due to the construction and the speed with which the belts move. Semi-automatic or manual cleaning requires a prolonged production shutdown at regular intervals and when switching between products. Regardless of the nature of the product being frozen, whether or not it is packed prior to freezing, there will always be a build-up of residues such as yeast, mold etc. that has to be removed before levels turn critical.



[Read more here](#)

With a fully automated solution, as this one, the cleaning time is reduced very significantly, and hygiene and food safety levels are highly improved

## Conveyor cleaning

Regular manually operated cleaning of conveyor belts is a time-consuming and difficult task, and what appears to be a clean belt rarely is. Residues after the carryback has been scraped off will get stuck in every notch and groove of the belt, on the external surface as well as the internal. Bacteria will quickly build up, and getting rid of it manually is a major challenge.

We have created a solution specifically aimed at conveyor belt cleaning and sanitation in the food and beverage industry. The solution ensures uniform and systematic cleaning, and it can be combined with either automatic or manual cleaning systems.

Nozzle bars are placed in strategic places internally and externally on the conveyor to ensure that every inch of the belt is cleaned and sanitised to prevent microbial growth.



[Watch video here](#)

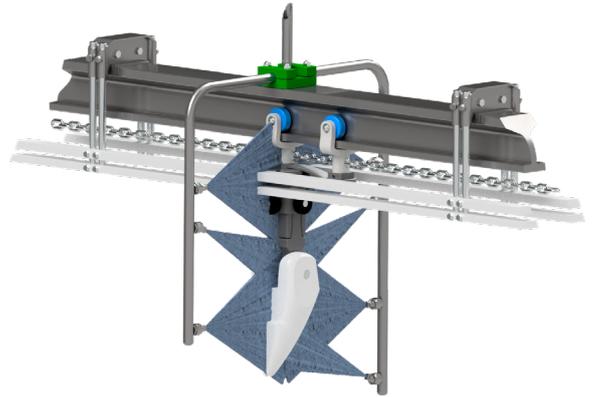
# Automatic cleaning of poultry line

## Shackles, hooks and carriers

Manual cleaning of poultry line shackles, hooks and carriers is a difficult and time-consuming task. Organic soil from the carcasses gets into every recess on the equipment, and if it is not cleaned and disinfected properly and regularly, it will result in the growth of pathogens and increase the risk of contamination.

We have developed an automatic solution that reduces not only the cleaning time but also effectively removes these residues: Nozzle bars are strategically placed to cover every surface on the shackle, hook or carrier line as it passes by. The spray angles

can be adjusted to reach the 'dark spots'. A controller controls the various tasks of the cleaning program ensuring a consistent cleaning result and a high level of food safety and hygiene.



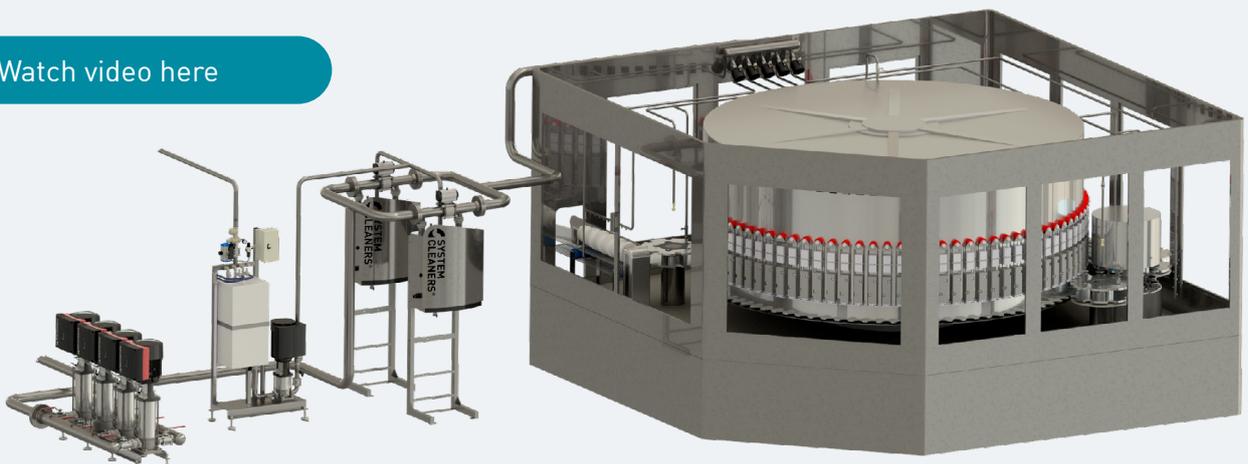
[Watch video here](#)

We specialize in creating customized cleaning solutions. Get in touch with us if you want assistance in finding a solution to your problem.

# Automatic external filler cleaning (EFC)

Cleaning a filler poses a range of challenges, e.g. the temperature and consistency of the product, the capacity and speed of the filler, the number of flavour, or product changes. These challenges may vary depending on the filler and the product, and they need to be considered when designing the EFC solution. For example, fillers for hot and cold beverages have different requirements.

[Watch video here](#)



# System Cleaners offers a wide range of possibilities

CUSTOMISED SOLUTIONS	BEVERAGE	POULTRY	SLAUGHTERHOUSE	PROCESSED FOOD	FISH	TRAWLER	DAIRY
Filler cleaning	•			•			•
Auger cleaning		•	•	•			•
Eviscerator cleaning		•					
Deboning cleaning		•					
Tank cleaning	•	•	•	•	•	•	•
Truck cleaning	•	•	•	•			•
Conveyor cleaning	•	•	•	•	•		•
Smoke chamber cleaning		•	•	•	•		•
Chiller cleaning		•	•	•	•		•
Spiral freezer cleaning		•	•	•	•	•	•
Tunnel freezer cleaning		•	•	•	•	•	•
Plate freezer cleaning		•	•	•	•	•	•

## Low pressure cleaning with boosted water offers a range of benefits



Better heat transmission



Less wear on processing equipment and affected surfaces



Low maintenance and service requirements



Reduced water and chemical consumption



Reduced cleaning time = increased production time



Increased employee safety