



FOOD PROCESSING FACILITIES



MAKE IT LOOK NEW AGAIN

We understand that food processing is a highly regulated industry — keeping things sanitized is an absolute necessity. Unfortunately, with chemicals and water, doing so can become a hassle. But putting off your cleaning means the safety of the food you're preparing may become compromised, and costly fines could be your next headache.

We can help you keep your facility inspection compliant. At Emory Dry Ice, we provide professional dry ice blasting that thoroughly and efficiently cleans your entire food processing facility, including equipment, appliances, conveyor belts, hoods, vents, walls, floors and more — without chemicals or water. Don't put off your next cleaning. Use dry ice blasting and see how fast and easy it is to keep your facility at peak efficiency.

DRY ICE BLASTING BENEFITS

- **Maintain a safe environment** by cleaning the entire area without hazardous chemicals and long drying times.
- **Eliminate costly fines** with our quick response times and a cleaning method approved by the FDA, USDA and EPA.
- **Keep your equipment and appliances in peak condition** with a cleaning process that gets them operating and looking like new again.

Concerned about costs? We are too! While dry ice blasting may seem more expensive up front, over the life of your business it's actually much more cost effective. Considering replacement and disposal costs, potential fines, and the additional labor needed for traditional cleaning methods, dry ice blasting is the smartest and most cost-effective way to clean your facility over the long term.

To learn more about the benefits of dry ice blasting at your plant or to schedule a service consultation, contact us today.

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