

Case studies Industry: Food Processing

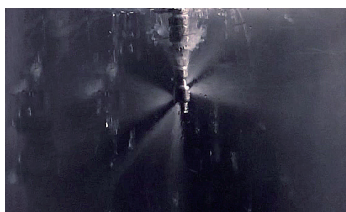
Process: Heating with an Oven

Automated cleaning removes a cleaning agent applied to the interior of a steam convection oven in a steady manner.

Oil stain needs to be cleaned in a steady manner.

At a food processing factory, an operator manually wipes down a cleaning agent applied to an oven interior to loosen oil stains after the oven is used.

Wiping down the agent that needs to be completely removed, is labor-consuming, and thereby causes a problem of variation in cleaning results between operators.



Cleaning agent removed in a steady manner.

The customer asks us about a cleaning using a spray nozzle.

A nozzle that cleans, while rotating itself, the oven interior with a flat fan spray pattern is proposed.

Compact, easy-attachable, low flow rate yet with a steady cleaning capability: its conveniences and functions are highly evaluated and the nozzle is adopted.

Automated cleaning ensures steady cleaning of the stain and eliminates variation in cleaning results between operators.



Tank cleaning nozzles

SR series

This rotating nozzle securely cleans a target surface at a low speed of 5 to 10 rpm* at 0.3 MPa. 360-degree rotating spray covers and cleans all interior surfaces of a tank or oven.

*A reference value only.



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