

# CLEANING AND DISINFECTION

## Cleaning tunnel for food boxes in food & hygiene

(France)

Biosecurity is a key topic in the food industry. At each stage of the process, growers and food producers must guarantee food safety.

Hygiene processes are always based on 4 keys features : chemistry, mechanical action, temperature and contact time. The balance between these features is always adjusted depending on application requirements.

In the food industry they need to clean and disinfect the ustensils using To make the final product.

They use a D3TRE5HTAFP, with chemical PH14.

The solution is sprayed on the ustensils in a washing tunnel.

All these steps are carried out with a 55°C hot water. Hot water plays a key role in a cleaning process, by reducing surface tension. As surface tension decreases, the cleaning process efficiency increases, contributing to save water and chemical.

## **Application parameters**

QUANTITY 1 pump D3TRE5HTAFP (detergent) ADJUSTMENT DETERGENT 3%

PRESSION TEMPERATURE

Hot water capacity

6 bar

55°C





Founded in 1974, DOSATRON INTERNATIONAL has been recognised in France for over 45 years and has numerous many references in the hygiene market dosing.



### **Our Solution**

#### Proportional dosing pump working without electricity

This pump is able to work in the following ranges: temperature from 10 to 70  $^{\circ}$ C, water flow from 100 to 3 000 l/h and pressure from 0.3 to 6 bar.

Today the D3TRE is the only dosing pump driven by water able to work till 70°C.

### Benefits for cleaning and disinfection applications in Food & Beverage industry are as follows:

- · Maximum effectiveness of the cleaning product thanks to hightemperature water dosing
- · Compatible with all types of acid and alkaline chemicals used in clean-in-place and centralised cleaning systems
- Reliable and consistent dosing regardless of the number of satellites in operation
- · Optimisation of water and chemical consumption
- · Extremely easy to install, operate and maintain plug & play





Working with hot water decreases the surface tension of water, it contributes to saving of water and product and reducing the volume of waste water to process versus the same application with



cold water

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