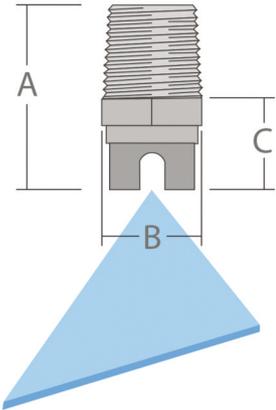
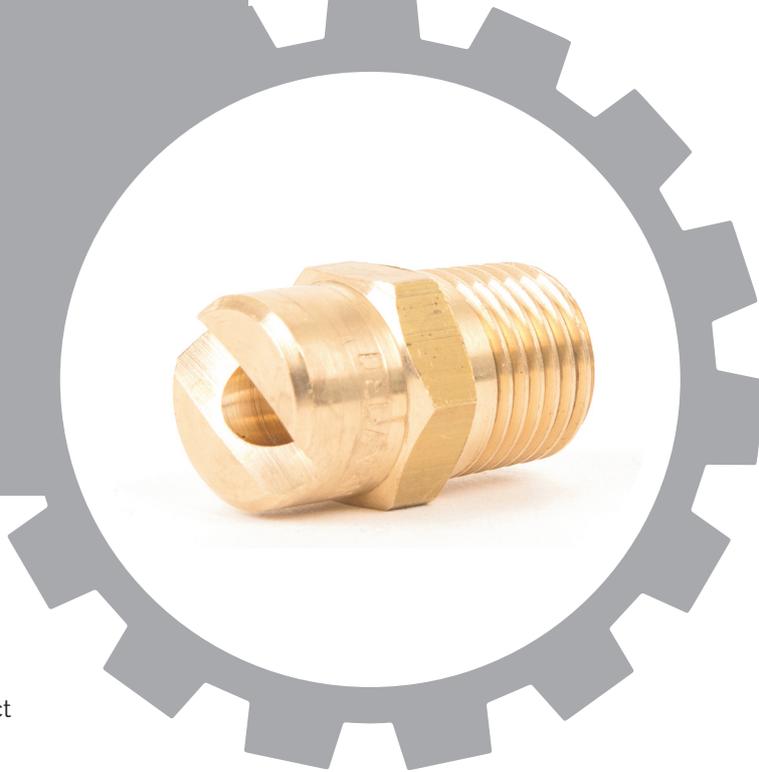


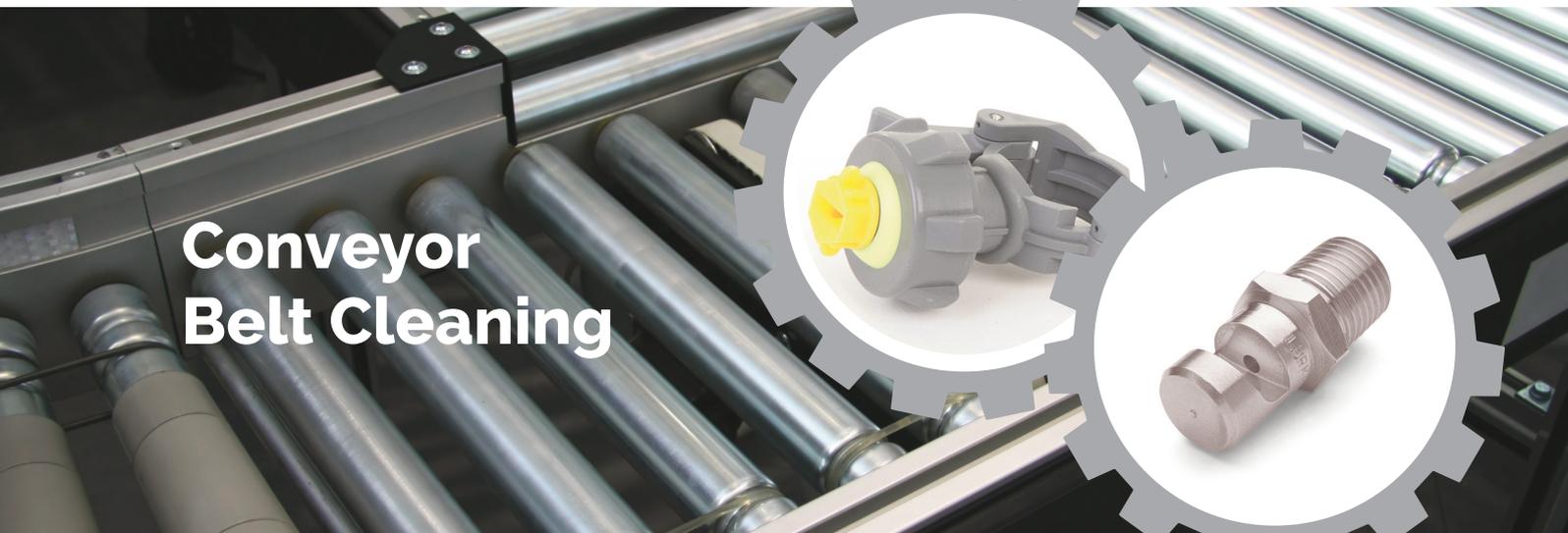
Belt Cleaning and Tray Washing



The cleanliness of equipment in the food and bakery industry is of the utmost importance and helps ensure that production and product standards are continuously met.

Sealump Engineering supply a range of spray nozzles, accessories and systems designed specifically for such applications, including conveyor belt cleaning and tray washing.

Selecting the correct spray solution for your cleaning application can greatly improve cleaning efficiency, reduce costly downtime, reduce labour and chemical costs and more.



Conveyor Belt Cleaning

Conveyor belts carrying food products require regular cleaning to ensure that hygiene standards are maintained. Cleaning efficiency can be improved significantly by using fixed spray nozzles in place of manual operator based cleaning.

Depending on the application nozzles can be mounted both above and below the conveyor to allow for a thorough clean. For rinsing, cleaning and sanitising, generally narrow flat fan spray nozzles are used due to their even coverage and uniform spray pattern. These nozzle types are available in many configurations and materials including stainless and plastic and can be supplied in dovetail and quick release version for ease of installation & maintenance.

We also supply control packages as well as the spray nozzles. These controls can be supplied with either manual control or automatically controlled and times systems linked to production sequences.

