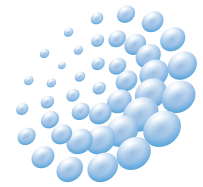
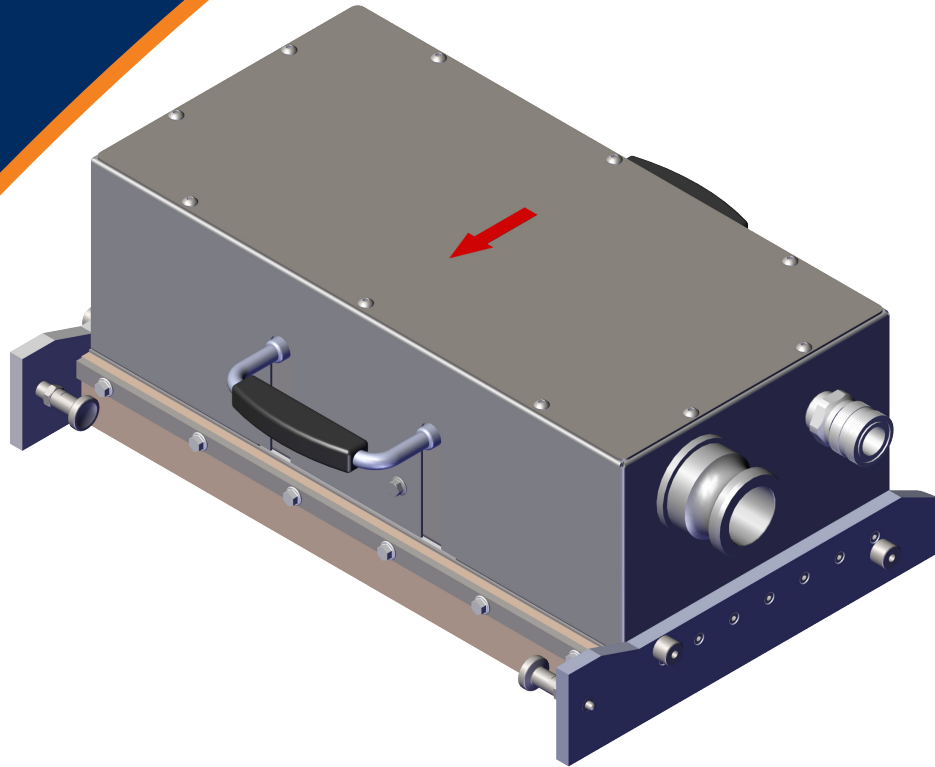


BSU **Belt Sanitation Unit**

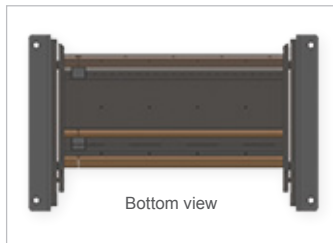


OSPREYFRANK
STEAM TECHNOLOGY



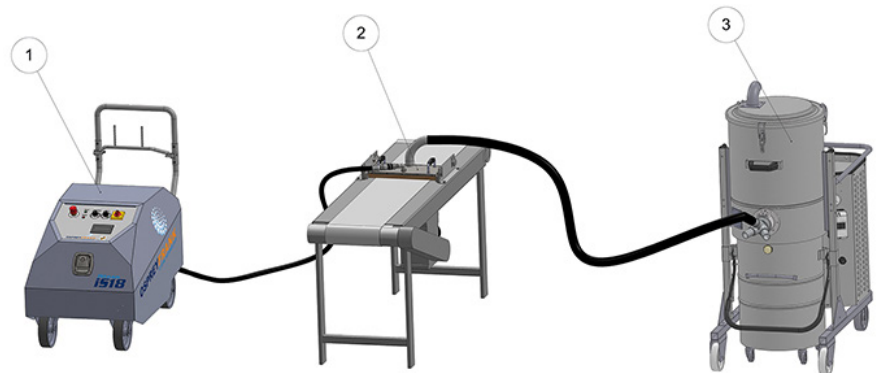
- ▶ Portable belt cleaners for use in multiple locations
- ▶ Fully integrated systems are available, build into the production line
- ▶ Belt sanitation units outperform other belt washing systems in the market
- ▶ Reduce cleaning costs
- ▶ Speed-up cleaning tasks
- ▶ Clean in dry environments
- ▶ Speed-up product change-over
- ▶ Reduce chemical & disinfectant usage through dry steam technology
- ▶ Reduce effluent discharge

		Belt Cleaner (Width)					
		up to 400 mm	up to 600 mm	up to 800 mm	from 800 mm		
Machine Type (Capacity)	SteamForce SF10	✓				Vacuum Units	
	iSteam iS18 (CIP)		✓	✓			FRANK IVU 2,2
	iSteam iS36 (CIP)			✓	✓		FRANK IVU 3
	iSteam iS72 CIP				✓		FRANK IVU 5



- Steam is applied directly onto the belt surface.
- On impact with the conveyor belt, dry steam easily removes biofilm and product residue.
- Therefore all product residue and steam/condensation is contained.
- Debris is removed by the integrated vacuum chamber, which leaves a dry and clean surface.
- Vacuum chamber is separated by squeegee ensuring that steam hits the belt first and liquifies product.
- After the cleaning process belt will be allergen-free and sanitised.

- 1 Steam generator
- 2 Conveyor belt sanitation unit
- 3 Vacuum unit



- ▶ The **OSPREYFRANK** belt sanitising system achieves a log 3-4 reduction, measured with ATP/Protein testing equipment.
- ▶ No alcohol wipes needed. Cleaning & Disinfection in one step!
- ▶ Belt surface will be dry. No drying time and no further sanitation needed. E. Coli, Listeria, Salmonella contamination reduced by 99.99%.
- ▶ Positive allergens reduced below 5 ppm e.g. Almond, Gliadin, Peanut, Sesame, Soya etc.