equipment & packaging



Automated three-stage belt cleaning

The Powerwash 5000 from **IJ White Systems** is a portable high-pressure washing system that rinses, washes and sanitizes plastic and stainless-steel spiral belts.

The Powerwash 5000 feeds into the Typhoon Belt Washer that uses rotary spray heads operating at 500 RPM to provide complete spiral belt coverage. While the belt is being cleaned, sanitation teams can manually wash other areas of the system frame or surrounding equipment with hand-held pressure wands connected to the Powerwash system.

The Powerwash 5000 is an automated system that reduces dependency on manual labor in sanitation and provides consistent sanitation.

"Traditionally it's been very difficult to clean spiral belts with a hand-held pozzle or spray or even using a stationary system with

"Traditionally it's been very difficult to clean spiral belts with a hand-held nozzle or spray or even using a stationary system with spray nozzles," said Peter White, president, IJ White. "The industry is focused on superior hygiene, reducing potential product contamination and lowering sanitation costs. This system addresses all three of those issues."

The system was designed for any wholesale bakeries or food processing facilities that use spiral belt conveyors. It cleans belts between 20- and 60-in. wide, including plastic, stainless steel or multiple belt styles such as flex, grid and mesh overlay.

(631) 293-2211 • www.ijwhite.com



Low-pressure extrusion technology

Reading Bakery Systems' Low Pressure (LP) Extruder Series features advances in efficiency, sanitation and safety. The Pretzel LP Extruder creates a variety of structural and flat extruded snacks without producing scrap dough. From hard pretzel shapes and sticks to bread snacks, filled sticks, fried rings and more, the LP Extruder enables production of multiple products with a change of the compression head and forming dies.

(601) 693-5816 • www.readingbakery.com



Spiral conveyor systems

Topos Mondial fabricates and installs custom-made spiral conveyor systems for cooling, proofing and/or freezing applications. The 100% stainless steel systems are designed to meet specifications for the product applications and the space available. Topos Mondial can also provide the interconnecting product conveyors that would feed into and out of the spiral system. The control systems can be simple relay logic or fully programmable PLCs with operator touchscreen panels. **(610)** 970-2270 • www.toposmondial.com

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