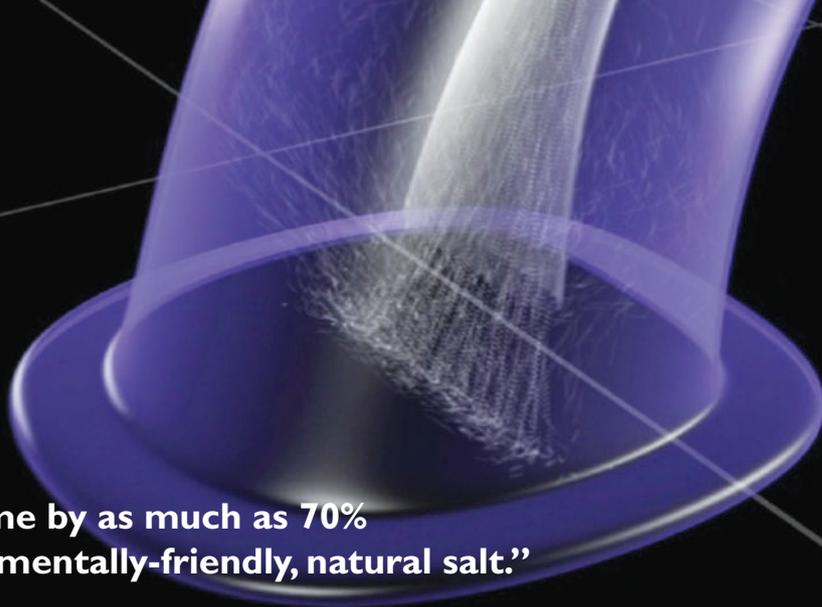


Sandvik QuickCleaner
for bake oven belts
Case study Sepa Srl





**“Reduce cleaning time by as much as 70%
with environmentally-friendly, natural salt.”**



Efficient mechanical/chemical belt cleaning **Case study at Italian bakery Sepa Srl**

Cleaning the carbon residue that builds up on bake oven belts is a time-consuming, costly and unpleasant task, but one that industrial bakeries have to build into their processes.

Traditional methods such as hand-scraping are extremely time-consuming, while others, involving chemicals such as dry ice, require pre-preparation and special storage requirements.

Now there is a solution. Working in close cooperation with its partners, Sandvik has developed a completely new way of cleaning steel belts, a method that is effective, hygienic and environmentally friendly.

It is also extremely cost efficient, being based on a cleaning agent that is among the most common substances in nature – salt, or, more specifically, a combination of sodium bicarbonate and calcium phosphate.

Sandvik’s QuickCleaner system works through a combination of mechanical and chemical action. The cleaning crystals are blasted at the belt at high pressure, removing the bulk of the residue without damaging the steel. The chemical action then attacks the organic residues at a molecular level, further enhancing the cleaning process.

As the Sandvik cleaning system works without abrasive mechanical action, it can be used on solid steel belts as well as wire mesh belt.

One of the first companies to take advantage of the system was Italian bakery Sepa Srl, a leading supplier of semi-finished bake products such as sponge sheet and cream puffs to customers in the confectionery, pastry and ice cream business.

We visited Sepa’s manufacturing facility in the Po Valley, south of Milan, to find out how much of a difference the availability of the new system had made.

First we spoke to Fabio Conti, Global Product Manager, Food at Sandvik, and asked him to explain more about the system benefits.

Fabio, what are key advantages of the system?

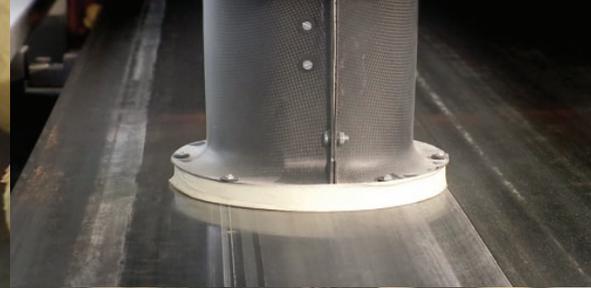
“You can sum these up in just two words: speed and efficiency. The system is very convenient to operate with a short cleaning time and without time-consuming preparations. The result is a clean, completely degreased belt, ready to return to operation, with down-time kept to the absolute minimum.”

How much time does it save compared with other methods?

“Overall cleaning time obviously depends on belt size but the entire belt width can be cleaned in single step, delivering significant time savings. Typically, use of the Sandvik QuickCleaner system can reduce cleaning times by anything from 50 to 70 per cent.”

Are there other benefits?

“The fact that we use salt as the cleaning agent means it is completely food-safe – there is no risk of allergies.



Enhanced food safety and a better working environment due to lack of aggressive and/or invasive chemicals.

And since the system uses no aggressive or invasive chemicals, it creates a better working environment in the production plant. The process is completely dry, so there is no risk of rust, no need for waste water treatment and significantly lower energy consumption than with other cleaning methods.”

We then asked Mr Palladini, managing director of Sepa Srl, about his company’s approach to cleaning.

Mr Palladini, what first attracted your interest in Sandvik’s QuickCleaner?

“Food companies like ourselves have to take every possible step to achieve high levels of hygiene and cleanliness in their production environments. This benefits both the consumer – the final user – and factory workers. And it also benefits the external environment, which gets protected.”

And what are your expectations?

“I expect this system to be highly efficient and to result in reduced costs and, above all, reduced downtimes.”

Is the ability to clean one line while others remain operational important to you?

“A company must take these factors into account and it is critical to be able to use a system that allows you to keep operating in other areas of the factory so that you do not have to stop all operations to perform a cleaning process.”



QUALITY BAKED



ON A SANDVIK STEEL BELT



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