



Make hygiene a top priority so you can deliver a constant product quality to secure your brand.

Central Automatic conveyor belt and spiral freezer central cleaning systems.

In the food industry, a particular emphasis on hygiene is required. Rotary units are used for automated cleaning of belts. Applications in food industry like sugar, pasta, meat, fish, bakery, vegetables are examples.

Integrating our automatic cleaning solution for conveyors and spiral freezers offers a range of benefits:

- Significant reduction in cleaning time – extending production time.
- Improvement in hygiene and food safety levels.
- Consistency in product quality – no contamination.
- Significant reduction in water usage
- Reduced labor costs.
- Higher safety levels.

Complete plug & play cleaning

The Dosanova rotating cleaning systems are easy to integrate in existing and new conveyor belts. The rotating nozzles increase cleaning impact with 100% against standard stationary nozzle bars.






By using 360 ° rotating arms multi water jets clean the surface from different angles to the surface.

The conveyor that passes under or above this system during cleaning is passed up to 30 times the jetting water nozzles from different angles with the same water consumption. By using different angles, it is possible to reach all sides of the chain. No dark spots.

As the water pressure builds, the rotary arms begin to rotate independently. The arm rotates only by the force of the water pressure and requires no other power. A simple but efficient and solid product for an optimal cleaning effect. The rotating arms can be mounted horizontal, vertical or upside down.





<p>1. Air compressor.</p>	
<p>2. Distribution control center. controller unit and valve units for water, chemical and disinfectant solutions. The system is designed for automatic cleaning of all types of conveyor belts, elevator belts etc. The distribution control center is ready to be connected to any pressurized water unit as well as the CCU central for chemical and disinfectant solutions. . The distribution control center is also be connected to and control your 360° cleaning ramps installed on the conveyor. The system gives the customer consistent cleaning results, which means better hygiene and time-savings, as well as reduced water, chemical and disinfectant consumption.</p>	
<p>3. Water booster. Centrifugal or triplex booster for optimal rinsing power. The water booster will be chosen depends the pressure and quantity of water flow that is needed to guarantee the optimal cleaning process.</p>	
<p>4. Central chemical unit. This unit is dosing chemical concentration in the correct mixture with water and supplies the premix in the correct pressure to the Distribution control center. This unit can mix up to 4 simultaneous chemical solutions with a very high precision in small of big flow ranges through hydraulic dosing pumps.</p> 	
<p>5. Chemical concentration central stock.</p>	
<p>6. Rotating conveyor cleaning system on belts. This hydraulic driven 360° spinning arms are available in different Ø sizes. This unit starts rotating the moment there is water pressure supplied. By using 360° rotating arms multi water jets clean the surface from different angles to the surface. The conveyor that passes under or above this system during cleaning is passed up to 30 times the jetting water nozzles from different angles with the same water consumption. By using different angles, it is possible to reach all sides of the chain. No dark spots.</p>	



Rhinojet Automatic Decentral Mainstation with cleaning systems

Fully automated and uniform daily cleaning and disinfection with multiple customizable program options, fulfill the needs of all food production premises, where automatic cleaning is needed. Best for applications such as conveyor belts or spiral freezers where reduction of downtime used for cleaning is a top priority together with the best possible hygienic results.

The automatic Main station is a complete unit for automatic cleaning with up to three different products, giving maximum flexibility of product choice.

The unit has a frequency controlled pump, that guarantees an even water flow. Depending on the model, the valve island can control up to 20 external segments. The unit is also available without integrated PLC for connection to external PLC.

As standard, the automatic main station comes with high flow chemical injectors. It performs rinsing, foam application and disinfection. Available for low or high pressure applications.

Applications:

- External and internal filler cleaning.
- Spiral freezers.
- Conveyor cleaning.
- Poultry and slaughter lines.
- Tank cleaning.
- Internal cleaning of machines.



Integrating an automatic solution on your processing equipment means:

- Significant reduction in cleaning time, extending production time and facilitating higher through-put.
- Improvement in hygiene and food safety levels. Every single surface, as well as the peripheral areas and 'dark spots', is cleaned. Consistency in product quality – no contamination. Significant reduction in water consumption.
- Reduced labor costs – fewer employees with Higher safety levels.
- Increase the length of time for which a product remains usable, fit for consumption, or saleable.

Next to automatic cleaning system the Rhinojet automatic main station can also be used to supply water pressure to other standard click & clean decentral satellites for daily cleaning applications. The main station and the satellites work 100% separated from each other.

Technical specifications

	Low pressure	High pressure
Pump power in rinsing modus:	20 - 40 bar	60 - 250 bar
Water consumption available:	80 - 600	30 - 315
Pressure in foaming:	3 bar	3 bar
Water consumption – foaming:	10 – 32lpm	10 – 32lpm
Number of chemical products:	2/3	2/3
Cleaning power impact:	Medium	High
Max. water temperature:	85°C	85°C
Functions:	Foaming Disinfection Rinse	Foaming Disinfection Rinse



Click & Clean Automatic cleaning satellite

This automatic cleaning satellite is a complete unit for automatic cleaning. The unit needs to be connected to pressurized water. The satellite can operate with up to three different products. Depending on the model, the PLC can control a wide number of external valves. The unit is also available without integrated PLC for connection to external PLC.



It's available for central or decentral in high and low pressure applications. As standard, the decentral automatic cleaning comes with 100% separated chemical injectors so there is no possible mix up between chemicals.

Fully automated and uniform daily cleaning and disinfection with multiple customizable program options, fulfill the needs of all food production premises, where automatic cleaning is needed. Best for applications such as conveyor belts or spiral freezers where reduction of downtime used for cleaning is a top priority together with the best possible hygienic results.

The choice of water pressure = the choice of water consumption:

Calculation of cleaning power impact and water consumption:

	Low pressure	High pressure
Water power x flow rate Lpm:	25bar x 200Lpm = 5.000 cleaning power	100bar x 50Lpm = 5.000 cleaning power

The high pressure automatic cleaning system can reduce the water consumption with 150% with the same cleaning power impact.

360° rotor in action on heavily soiled conveyor with blood and residues of meat.






Direct result on first passage with 150% less water consumption.




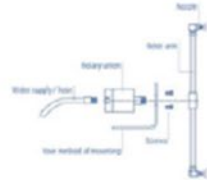
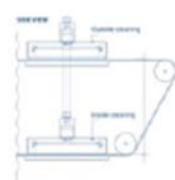


Accessories for conveyor belt cleaning.

360° spinning Rotor arms with 3/8" F inlet and 1/4" nozzle adapters. Max. 275bar/120°C. Stainless steel.

2 nozzle rotor arms		3 nozzle rotor arms		4 nozzle rotor arms	
					
Ref. 10882705	Ø 200 mm.	Ref. 10882767	Ø 200 mm.	Ref. 10882731	Ø 200/200mm.
Ref. 10882709	Ø 300 mm.	Ref. 10882769	Ø 300 mm.	Ref. 10882733	Ø 350/200 mm.
Ref. 10882711	Ø 400 mm.	Ref. 10882771	Ø 400 mm.	Ref. 10882737	Ø 400/250 mm.
Ref. 10882713	Ø 500 mm.	Ref. 10882773	Ø 500 mm.	Ref. 10882742	Ø 400/350 mm.
Ref. 10882715	Ø 600 mm.	Ref. 10882775	Ø 600 mm.	Ref. 10882743	Ø 500/350 mm.

Inline stainless steel swivel for rotor arms. Max. 275bar/120°C

<p>Ref. 10859103</p> 	<p>Installation</p> 	<p>Installation</p> 
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Mounting for cleaning top of the conveyor.



Mounting for cleaning bottom of the conveyor.





Pre-installed belt cleaning unit with 360° rotating spinning arms.

This device must be installed under the existing conveyor belt. The belt must be extended for ± 0.5 meter and passes through the construction.

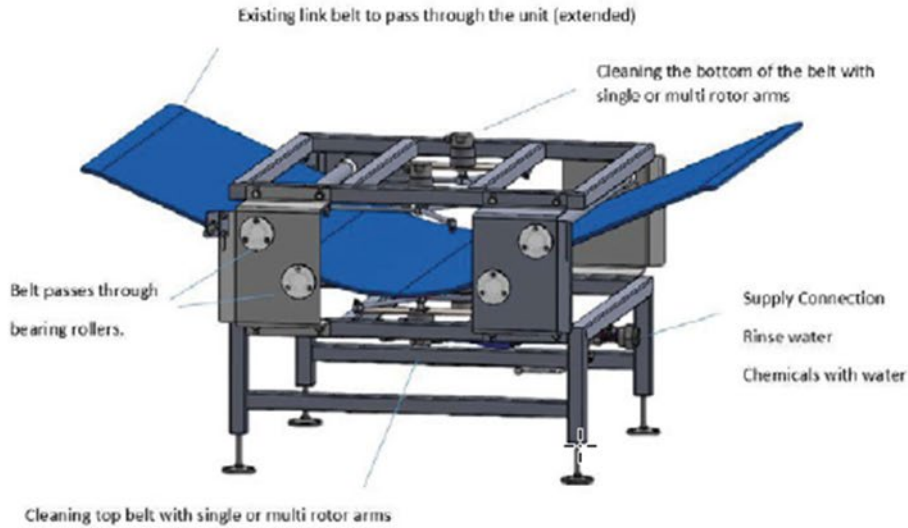
The belt is following the new construction and runs stable as before.

By connecting this device to an central cleaning system or decentral automatic main station it makes life easier while the belt is perfectly cleaned without any dark spots.

According the existing belt 1 or more rotating arms are used on under and top size to cover the complete belt.

By using this pre-installed device the installation is extremely easy.

This unit is custom made. Contact us for further information.



Placing of pre-installed device.

