

DRY ICE BLASTING...

Changing The Way You Clean **FOR THE BETTER**

Dry ice blast cleaning is an essential solution for maintaining hygiene, safety, and operational efficiency.

It makes cleaning easier, more thorough and faster.
Clean different, difficult surfaces while minimizing downtime.

THIS INNOVATIVE METHOD OFFERS SEVERAL KEY BENEFITS:



✓ **Non-Abrasive & Non-Destructive**

Safely cleans sensitive equipment like stainless steel tanks, mixers, and electrical components without damage, meeting Good Manufacturing Practices (GMP).



✓ **Thorough Cleaning**

Reaches intricate machinery and crevices, removing grease, oils, sugars, and proteins to prevent biofilm formation and harmful pathogens like Listeria and Salmonella.



✓ **Minimal Downtime**

Allows **in situ** cleaning without disassembling equipment. Less hassle, less downtime and improved productivity.



✓ **Regulatory Compliance**

Aligns with **FDA** and **USDA** standards as a food-safe cleaning method/process.



✓ **Improved Worker Safety**

Eliminates exposure to harsh chemicals and reduces manual labour risks.



BEFORE



AFTER

DRY ICE BLASTING IS ECO-FRIENDLY & SUSTAINABLE

By using food-grade CO₂ without harmful chemicals, we ensure **compliance with HACCP standards** while reducing contamination risks. This supports sustainability by using recycled CO₂ while generating virtually ZERO secondary waste.



dryicesolutions.ca | subzeroblasting.com

SZB
SUBZERO BLASTING

SubZero Blasting Inc
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How Can This IMPROVE YOUR FACILITY?

1

Processing Equipment

Cleans mixers, slicers, conveyors, and moulds without disassembly.

2

Ovens & Heat Exchangers

Removes baked-on carbon and grease efficiently.

3

Packaging Lines

Eliminates adhesives, labels, and residues from machinery.

4

Production Lines

Maintains bottling and sealing equipment with minimal disruption.

5

Storage Units

Sanitizes coolers, freezers, and other storage systems.

Why It's Essential For MANAGERS & STAFF

Superior Hygiene

Ensures deeper cleanliness for food-grade environments.

Cost Savings

Reduces labour, downtime, and long-term maintenance costs.

Prolonged Equipment Life

Non-abrasive cleaning prevents unnecessary wear.

Tailored Solutions

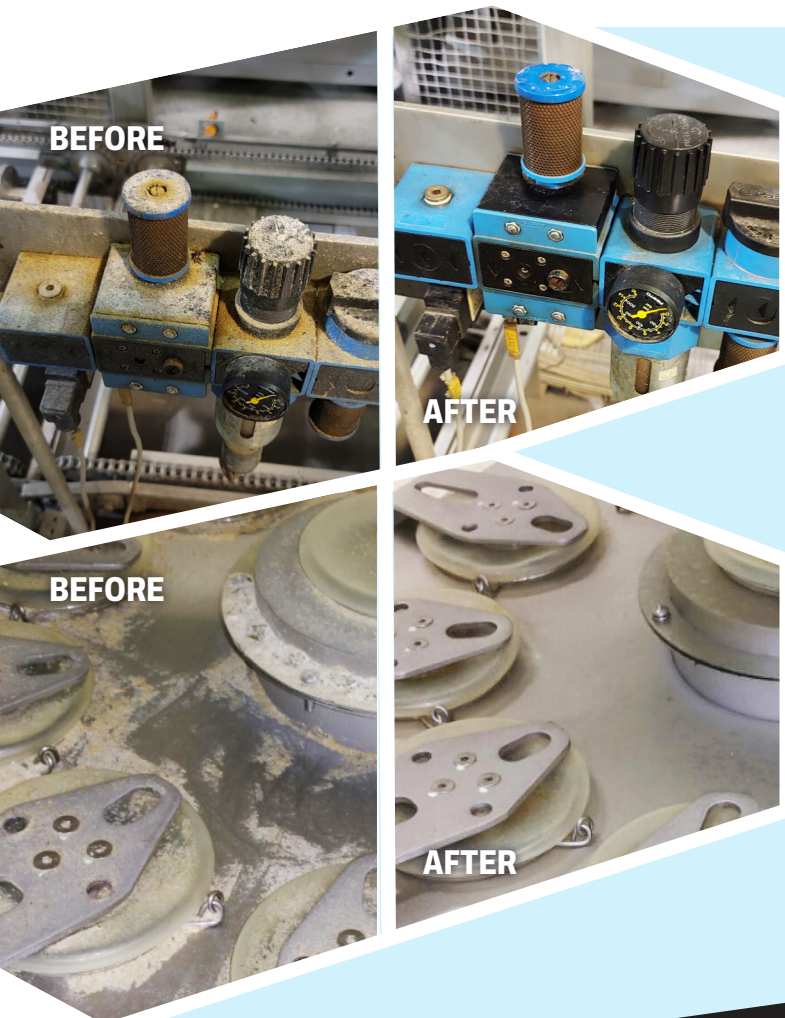
Adapts to specific cleaning needs across operations.

Trusted Industry Choice

Used by leading food and beverage facilities globally.

DRY ICE BLASTING is the new, better, smarter choice for the Food & Beverage industry.

It's effective, efficient, and sustainable—giving you a competitive edge.



FREE DEMO & CONSULTATION AVAILABLE

As a special promotion, for pre-qualified future clients, **A LIMITED NUMBER OF FREE DEMOS ARE AVAILABLE.**

We'll come to your factory/facility, and show you live and in-person how Dry Ice Blasting can be a **BETTER, FASTER and SAFER** part of your regular equipment and machinery maintenance program.

**CALL TODAY
905-396-4151**

to see if you qualify for an appraisal and a **FREE DEMONSTRATION**



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