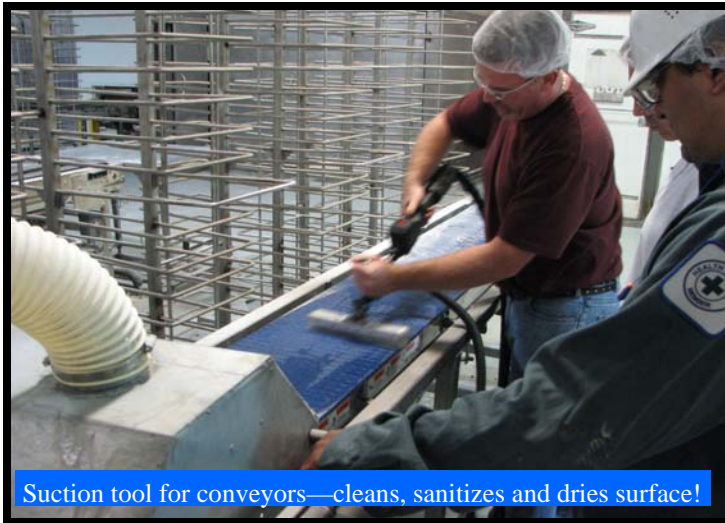


## UltraVapor Cleaning: Bakery and Snack Foods Applications

With Rea UltraVapor equipment:

- ✓ Quickly clean and sanitize around water sensitive equipment without risk of damage.
- ✓ Decrease labor and increase effectiveness of sanitation where a dry clean protocol is followed.
- ✓ Reduce expenses by reducing water and chemical usage.
- ✓ Improve the effectiveness of allergen cleans while using less labor.
- ✓ Reduce scheduled downtime as many cleaning applications can be done during production.
- ✓ Deep clean and detail equipment for “as new” appearance. UltraVapor is particularly effective at getting into normally tough to reach areas.
- ✓ Be environmentally friendly.



UltraVapor is created by superheating ordinary tap water under a pressure of 10 bar (145 psi) to 160 C (356 F) and releasing it as a jet of dry vapor (only 6% moisture). The heat melts and removes greases, oils and dirt leaving equipment and surfaces clean and dry. A wide variety of accessories and the ability to introduce environmentally friendly degreasers and detergents along with the vapor allows difficult cleaning tasks to be completed quickly, effectively and, most importantly, safely!



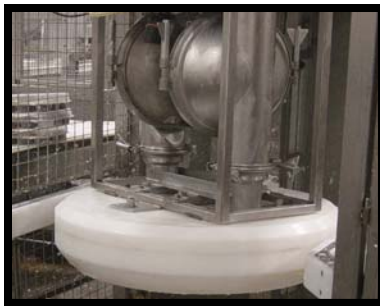
Safe to use around electrical panels, motors, sensors.

To the far left, grape drink powder congealed on a motor is easily removed leaving the motor grease free and dry. In the center, chocolate powder which is stuck to a fine layer of oil is removed from a control panel. On the immediate left, UltraVapor is used to clean dried hydraulic fluid from a live disconnect.

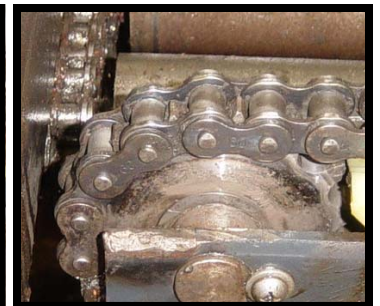




The interior of this packaging equipment is covered with chocolate powder embedded in a film of oil. Normal cleaning with water typically leaves behind a film of oil which quickly attracts and retains the chocolate powder. With vapor cleaning the chocolate and oil are removed leaving the metal surfaces clean and dry. Without the oil layer subsequent build up of soil is slowed down thus reducing the required frequency of cleaning.



This icing pump can be cleaned with a fraction of the water typically used allowing the icing to be recovered for “dry” disposal versus contributing to BOD in sewage and resulting in extra disposal costs or fines.



Conveyor drive chains and cogs can be easily and quickly cleaned in place minimizing scheduled and unscheduled downtime of production and packaging lines.



Clean hydrolized oils from equipment without the use of caustic chemicals which require special handling and protective equipment and have environmental impact.

Clean floors under equipment and in areas scrubbers can't reach. UltraVapor removes soils and oils from all surfaces, including concrete, leaving them clean, sanitized and dry.



### Other Applications:

- ◆ Remove oil and grease from walls and ceilings.
- ◆ Clean up oils, grease and embedded soils from under equipment and other areas where floor scrubbers won't reach.
- ◆ Kill and remove mold from cement, cooler walls/floors and other areas.
- ◆ Easily clean overheads of floors, dust and sugars.
- ◆ Clean conveyors and drive chains in place.
- ◆ Clean evaporators, air conditioning units, fans, etc
- ◆ And much, much more

Rea offers a series of portable UltraVapor cleaners as well as fixed and custom built systems for specific applications. Please contact us for a no obligation review and assessment of your specific needs.

