

PNR designs and manufactures a custom made device for tank washing in the food industry

Let's find out how PNR Italia has developed a custom made system of washing heads for the cleaning of tanks in the food industry.



SCENARIO FOR THE SECTOR

In the **food sector** we must be sure to avoid any type of contamination of any origin at any stage of processing of the product and it is essential the absence of pollutants. In addition, there are many regulations and certifications that ensure the quality of the final product.

Specifically, it is possible to proceed with some definitions that provide clarity in the field of cleaning in industry and in particular food:

CLEANING: removal of dirt particles from surfaces by mechanical, manual or chemical methods;

SANITIZATION: treatment of a clean surface with a chemical or physical agent to destroy organisms that cause disease/ deterioration. It reduces the total vegetative cell population to a safe level;

DISINFECTION: destruction of all organisms of the vegetative state;

STERILIZATION: complete destruction of all organisms, including spores.

Certifications of PNR products for the food industry

PNR holds several **certifications** for its products and also in particular for the **food industry**.



3-A certification

3-A Sanitary Standards specify the criteria for the design and fabrication of equipment that comes into contact with food. The guiding purpose of 3-A Sanitary Standards is to protect public health by using sanitary equipment.



MOCA certification

PNR Italia has set up and dedicated an entire part of its company to the manufacturing of products in compliance with food contact materials declaration, with a dedicated warehouse and machines. Products made exclusively in AISI 316L and / or pure PTFE are available, on request, in accordance with the MOCA declaration.

INDUSTRY
food industry



APPLICATION OF PNR PRODUCTS
tank wash
dairy - juices - sauces
sugars - soups
frozen food ingredients



PROBLEM OF OUR CLIENT
two-areas tank wash



PNR SOLUTION
tank washing system
with double washing head
and single feeding



THE PROBLEM OF OUR CLIENT

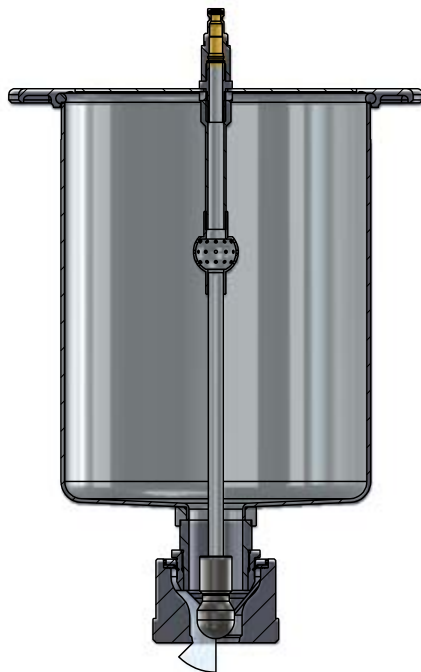
PNR has been involved by the customer, who works in the food industry, in the design of a **cleaning system for food tanks by spraying**. The customer works with batch freezing cylinders that require cleaning in two places, one in the body of the tank and another in its terminal part.

PNR SOLUTION

PNR has proposed an innovative custom made solution for the specific needs of the customer: a **double washing head with a single power supply**. The cleaning performed by the customer consists of two phases, the first with water and detergent, and the second with water only. The two washing heads assembled in this innovative mode are a **fixed UAC washing head customized** to wash the body of the tank, and a **rotating UBC washing head**, for washing the interstice through a dart jet.

ADVANTAGES FOR OUR CLIENT

Thanks to this special custom made solution, the customer was able to have a high degree of cleaning in two different points at the same time through a **single-feed washing device**.



SECTION OF THE TANK
WASHING DEVICE IN PLACE

FOCUS ON THE PRODUCT

FIXED WASHING HEAD UAC

UAC fixed spray heads are a simple, fast and efficient device for cleaning the inside of small size tanks where a simple rinsing action is required.

On request, heads with electropolishing $Ra < 0,8 \mu m$ are available, in order to have roughness for alimentary applications.

FIXED WASHING
HEAD UAC

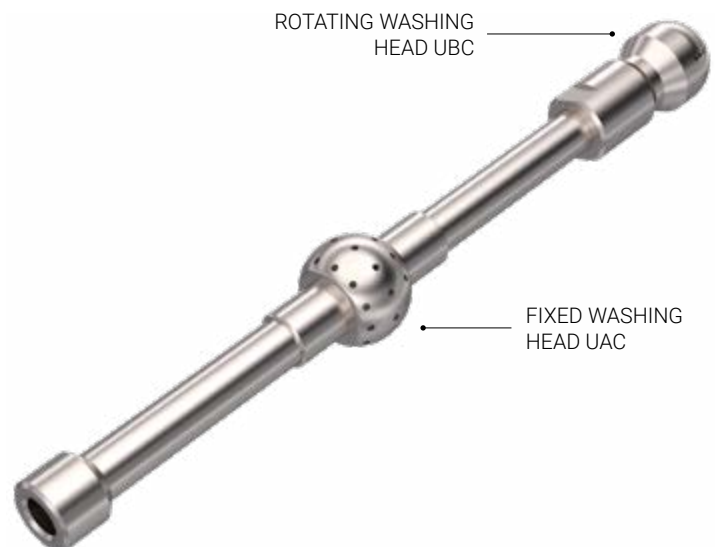


ROTATING WASHING
HEAD UBC

ROTATING WASHING HEAD UBC

UBC series heads are completely made out of stainless steel, with the rotating sphere rolling on two ball bearing rows, to make operation possible in any position.

Inner and outer surfaces are carefully machined, deburred, cleaned and polished to a precisely defined roughness grade to avoid contamination from bacterial growth.



WASHING DEVICE

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For more information visit www.pnr.eu

Call or write us for customized solutions!

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