

CLEANING RECOMMENDATIONS

REYCO Positive Pneumatic Conveying Systems may be cleaned by a variety of methods, most common of which is to introduce a chemical cleaning solution into the first and subsequent rotary airlocks while the system is fully operating but not conveying product.

Use enough solution and allow system to run for sufficient time to allow the cleaning solution to cover all internal surfaces, but not so long as to allow the solution to be completely blown from the system. The entire system should then be shut down for whatever length of time is recommended by the cleaning solution manufacturer to allow the solution to work.

Next, restart the system and rinse with fresh water by the same procedure (i.e. introduce water through each rotary valve in whatever amount is deemed sufficient to thoroughly rinse all internal surfaces). During the rinse operation, activate receiver wash system (a spray ball and fittings are installed in the receiver from the factory). Spraying out the discharge cyclone with a hose may be required to remove particles not reached by liquids introduced to the pipe or by the spray ball.

Finally, allow the system to run until dry, usually about ten minutes or more.

Note:

- 1) No cleaning of pipe upstream of the first product inlet point is required or recommended.
- 2) To avoid “slugging” the blower during cleaning operations, cleaning solution or rinse water should not be “dumped” into the system in substantial quantities, rather solutions and rinse water should be evenly poured from buckets or introduced to the system via hose.
- 3) Cleaning solutions and concentrations must be suitable for conveying line and rotary valve materials of construction. These most often will consist of cast iron/carbon steel rotary valves, stainless steel blow-thru stands, PVC or stainless steel conveying pipe, stainless steel discharge receivers, and neoprene coupling gaskets.
- 4) Contact factory prior to using any mechanical pipe scouring device or process.
- 5) Follow all cleaning solution manufacturer’s recommendations for proper concentrations and handling to avoid damage to equipment or injury to personnel.

System cleaning procedures, solutions and frequency vary from one processor to the next and each may be based on various concerns including product being conveyed, hours of system operation, bacteria counts, cleaning solutions available, and existing plant and equipment cleaning schedules. The above recommendations are specific to commonly used procedures and do not imply any satisfaction of government requirements in the sanitation of food processing equipment or equipment operating in a food processing environment.