



DIB-2500

DRY ICE BLASTER



The DIB-2500 harnesses the revolutionary cleaning power of dry ice to deliver enhanced cleaning of equipment surfaces.

It is completely waterless, non-abrasive, non-toxic, and non-corrosive making it ideal for food and beverage production facilities. Quickly and easily removes grease, grime, food particles, caked-on dust, flour, polymerized oil, baked-on carbon, yeast and more, reducing labor costs and production downtime as you can even clean equipment while in operation.

WHAT IS DRY ICE?

Dry ice is the solid form of CO₂ with an extremely cold temperature of -110°F (-79°C). Made by taking liquid CO₂ and expanding it to produce a snowlike substance and then compressed to make hard dry ice pellets.

HOW IT WORKS?

Propelled by compressed air, the DIB2500 fires dry ice pellets at supersonic speeds triggering a micro-thermal shock upon impact, effectively breaking the bond between soils and surfaces. The pellets turn from a solid into a gas form on contact, a process called sublimation, leaving the surface clean and dry.

BENEFITS

- Ideal for dry clean only environments
- Reduce production down time
- More thorough deep cleaning
- Sanitary stainless-steel design

APPLICATIONS

- Carbon build up
- Slicers
- Periodic deep cleaning
- Areas where even trace amounts of water cannot be tolerated
- Ovens
- Fryers

SPECIFICATIONS	DIB-2500
Hose Length	23'
Hose Diameter	3/4"
Air Consumption	From 70 CFM Minimum to 530 CFM
Dry Ice Consumption	55 to 200 lbs/hr (adjustable)
Power	110V
Pressure	30 to 174 PSI (adjustable)
Hopper Capacity	51 lbs
Dimensions	37" H x 18" W x 30.5" L
Weight	178 lbs



 1-800-333-7467

 www.goodway.com

420 West Avenue, Stamford, CT 06902-6384 U.S.A. | 203-359-4708 | Fax: 203-359-9601 | goodway@goodway.com

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