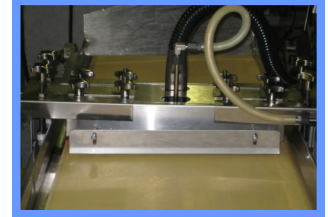


BELT CLEANING SYSTEM

Innovative Steam & Extraction
Technology



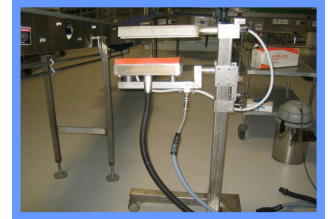
GumBusters, the world leader in dry steam technology, is proud to introduce the first generation belt cleaning systems for food processors.



Solid belt single pass cleaning, sanitizing and extraction turnkey systems, incorporating dry steam is the solution many of you have been waiting for.



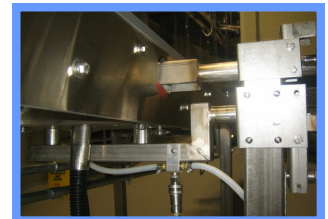
Innovative plug and play automation with GumBusters dry steam machines allow for belts to be cleaned and sanitized in most cases in a single pass.



Successfully remove soils such as: chocolate, oils, seasonings, caramel, protein, sugars, lard, seeds, fats, crumbs, icing, meat by-products and many more troublesome cleaning/sanitizing applications.



State of the art technology for allergen concerns, allergens are potential problem soils if left behind and currently are handled with more diligent cleaning processes, why not automate this application.



Current belt cleaning systems in use with GumBusters Galaxy Steam machine.

- **Improved bactericidal efficacy**
- **Improved compliance with HACCP standards**
- **Reduced chemical usage and associated risks**
- **Up to 40% reduction in labor costs**