

HOT TOPIC

Laser cleaning in food production



LASERCLEANING



Laser cleaning is a modern, non-contact method that uses targeted laser pulses to remove contaminants from surfaces. The high energy of the laser vaporizes deposits such as grease, oil, baking residues or rust without damaging the underlying material. This is an environmentally friendly and efficient alternative to traditional cleaning methods, which often require aggressive chemicals or mechanical action.

Our laser technology is ideal for cleaning:

- Baking trays and pans
- Cutting tools
- Conveyor belts
- Spray nozzles and extruders

We offer customized solutions that can be seamlessly integrated into your production processes. Reduce your operating costs and increase efficiency with our innovative laser cleaning.



Precision

Gentle and very precise machining



Sustainability

No blasting media or chemical processes



Efficiency

Time and cost savings

LIGHTCLEANER PRO

for cleaning baking tins

GOOD REASONS FOR LASER CLEANING

Use only light to clean components and workpieces. Pulsed laser radiation cleans all metallic and many other materials, e.g. CFRP, in a gentle and environmentally friendly manner.

EASY TO USE

After a brief introduction and training session (online or on site), you can get started right away. Our systems are installed at your site using the plug-and-play method and can be easily started up for the desired application thanks to defined "recipes". Every system can be designed to be Industry 4.0 ready.

PRECISELY TAILORED

Each system is developed and implemented by our specialized engineers and programmers to meet customer-specific requirements

GREEN TECHNOLOGY



No chemicals, no other media.
Just light.

MORE INFORMATION

about our industry expertise:



QUESTIONS?

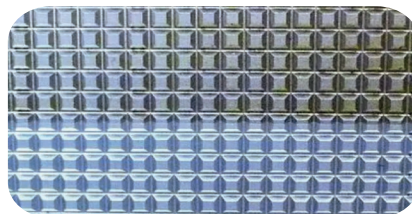
We look forward to your call!
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Why use laser cleaning for baking tins?

Baking pans in the food industry are exposed to heavy contamination due to daily use.

Conventional cleaning methods are often time-consuming, damage the sensitive non-stick coatings and result in high operating costs. Laser cleaning offers decisive advantages here:



Cleaning an industrial waffle iron during operation

1. Extended service life

Contactless laser cleaning protects non-stick coatings, significantly extending the service life of your baking tins and reducing replacement costs.

2. Improved product quality

Complete and gentle removal of residues minimizes sticking. This results in more even browning and better product quality.

3. Maximum hygiene

Lasers remove even the most stubborn bacteria and germs that are lodged in the pores of the surface. This ensures the highest hygiene standards and reduces the risk of cross-contamination.

4. Increased efficiency

The cleaning process is significantly faster than manual methods and requires no drying time. Your baking tins are ready for use again in no time, minimizing downtime.

5. Sustainability

No chemicals or abrasive blasting agents are used. This protects the environment and reduces disposal costs.