

MEDIUM PRESSURE V's LOW PRESSURE



So what is medium pressure and what is Low pressure?

There are so many variations on this theme that almost any answer is correct! For example, if you were using 3 bar water and you moved to 8 bar water, this is probably high pressure in your world.

But by the same token, if you had recently removed your 100 bar system and moved to 40 bar, in your world you have moved to low pressure.

So here are some parameters which we feel hold good across the food manufacturing industry:

1-9 bar water pressure	Low pressure
10-40 bar	Medium pressure
41bar+	High pressure

We believe that medium pressure is the only choice for food manufacturers when compared to low pressure for the following reasons:

- Probably the most significant is water saving. Because of the nature of low pressure water, much more of it is needed to gain any cleaning velocity meaning that the sprays are ineffective with a huge % of the water being wasted.
- Because of the above, cleaning takes a lot longer than it needs to, a huge waste of labour and potentially a waste of production time
- Apart from a waste of time and water, low pressure often simply does not have the power needed to shift the dirt.

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- You cannot foam with low pressure, meaning that some kind of separate methodology is needed for applying the chemicals (which is a waste of time and money - see our article on how much does a cleaning system cost?)

By boosting the water pressure just a little bit, everything changes. A properly optimised cleaning system utilises every drop of water, accurately directing it to the target cleaning surface. Boosting the water means that flow rates can be reduced by up to 40% in some cases and still clean better. Not only that but lower pressures can still be achieved in some areas of your factory should you have particularly delicate machinery.

Contact us below, to find out more.



INTERESTED?

TALK TO ONE OF OUR EXPERTS...

A QJS cleaning system offers rapid return on investment, get in touch for a consultation and find out how your factory efficiency could be improved.

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