

HVAC | INDUSTRIAL PLANT | FACILITY | FOOD & BEVERAGE

GOODWAY®

INNOVATIVE & TECHNOLOGY-DRIVEN
MAINTENANCE SOLUTIONS



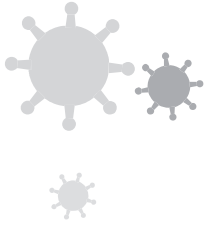
ALL NEW REDESIGNED
TUBE CLEANERS.
SEE PAGE 6 FOR DETAILS



Proud Recipients of the Presidents'
Excellence in Exporting "E" Award

SANITATION & DISINFECTION SYSTEMS

COMPARISON CHART



SANITIZING/ DISINFECTION SYSTEMS

SPECIFICATIONS	BIOSPRAY-5	BIOSPRAY-10C	BIOSPRAY-10	BIOSPRAY-20
Service Rating	Commercial	Commercial	Industrial/ Institutional	Industrial/ Institutional
Power Source	CO ₂	CO ₂	CO ₂	CO ₂
Spray Design	Intermittent	Intermittent	Intermittent	Continuous
Sanitizer Type	BIOSPRAY Alcohol Based	BIOSPRAY Alcohol Based	BIOSPRAY Alcohol Based	BIOSPRAY Alcohol Based
Spray Time	25 Minutes	45 Minutes	45 Minutes	90 Minutes
Adjustable Chemical Usage	NO	YES	YES	YES
Coverage Speed	2.76 Seconds per minute	2.76 Seconds per minute	2.76 Seconds per minute	2.76 Seconds per minute
Chemical Usage	11,5 milliliters per sq. meter.	11,5 milliliters per sq. meter.	11,5 milliliters per sq. meter.	11,5 milliliters per sq. meter.
Chemical Savings VS Trigger Sprayer	88%	88%	88%	88%
Weight	13,6 Kg Full	37,2 Kg	39 Kg Full	45 Kg Full



DRY STEAM CLEANERS

COMPARISON CHART



SPECIFICATIONS	GVC-18000	GVC-36000	GVC-1502
Input Power	22 amps, 480V, 60 Hz AC, three phase Maximum 18,000 W	53 amps, 480V, 60 Hz AC, three phase. Maximum 36,000 W	13 amps, 115V, 50/60 Hz AC, Maximum 1,500 W
Power Supply Cord	10 m, 10-4	10 m, 6-4	4.27 m, 14-3
Output Steam Pressure	Adjustable, 0-10 BAR	Adjustable, 0-10 BAR	Adjustable, 0-6,2 BAR
Output Steam Temperature	143° C	149° C	143° C
Output Steam Volume	27 k/hr	53,5 k/hr	–
Hose	10 m, with pistol grip	10 m, with pistol grip	2.4 m, with pistol grip
Wand	One 508 mm and one 1016 mm single-piece	One 508 mm and one 1016 mm single-piece	965 mm two-piece
Boiler(s)	Two 9 liters stainless steel	Four 9 liters stainless steel	3 liters stainless steel
Water Tank	40 liters stainless steel	40 liters stainless steel	5 liters
Chemical Injection	Direct, four level electronic regulation	Direct, four level electronic regulation	Direct
Special Features	Continuous steam at 26-34 liters /hour. Adjustable mixture content at 5-15%	Continuous steam at 51-66 liters/hour. Adjustable mixture content at 4-15%	Continuous dry steam
Wet Capacity	–	–	–
Dimensions	1118 mm (H) x 711 mm (W) x 1041 mm (D)	1219 mm (H) x 711 mm (W) x 1092 mm (D)	940 mm (H) x 330 mm (W) x 533 mm (D)
Weight	88 Kg, Net Dry	102 Kg, Net Dry	26 Kg, Net Dry



PUREBELT™ FIXED AND PORTABLE BELT CLEANING SYSTEM



PUREBELT™ – Clean-in-Place Solution

If your facility uses flat belt conveyors, the PureBelt™ fixed brushless system is the solution to increase cleaning and sanitation performance. This system is designed to be permanently affixed to your conveyor belt framing to deliver clean-in-place (CIP) cleaning of flat conveyor belts and is helpful in various production environments, including dry clean environments like bakeries, snack plants, confectionery plants, and sensitive industrial settings. The PureBelt™ fixed systems reduce production downtime and labor costs by automating flat conveyor belt cleaning.

A PureBelt™ fixed brushless conveyor belt system continuously cleans conveyor belts during production – leaving rollers and structure of the conveyor clean, greatly reducing the time needed for sanitation/changeovers. It uses the power of “dry” steam to clean and sanitize using 90% less water than other cleaning methods. Vacuum extraction quickly removes soils like sugars, fats, oils, allergens, and more, leaving belts dry and clean.

FEATURES

- Clean-in-place solution reduces labor costs
- Removes soils, pathogens, and allergens from belt surfaces
- Sanitary design maintains cleanliness
- Permanent fixture for cleaning during production
- Integrated vacuum port for debris extraction

PureBelt™ Fixed Conveyor Cleaning System: Reduce cleaning time, remove allergens, and extend production time. Unique conveyor belt cleaning system cleans flat, solid belts in place automatically with dry steam and vacuum extraction, leaving belts clean, dry, sanitized and allergen free.



PUREBELT™ Portable

Designed for cleaning flat conveyor belts, the Goodway® PureBelt™ portable brushless system is a fully portable cleaning system for use across multiple production lines. This system is available in various sizes and is designed to deliver clean-in-place (CIP) cleaning of flat conveyor belts in dry clean environments like bakeries, snack plants, confectionery plants, and sensitive industrial settings. The PureBelt™ portable systems reduce production downtime and labor costs by automating flat conveyor belt cleaning.

A PureBelt™ portable brushless conveyor belt system continuously cleans conveyor belts using dry steam - using 90% less water than traditional cleaning methods. Vacuum extraction quickly removes soils like sugars, fats, oils, allergens, and more, leaving belts dry and clean.

PureBelt™ Portable Conveyor Cleaning System: Reduce cleaning time, remove allergens, and extend production time. Unique conveyor belt cleaning system cleans flat, solid belts in place automatically with dry steam and vacuum extraction, leaving belts clean, dry, sanitized and allergen free.

PUREBELT™ MODULAR BELT CLEANING SYSTEM



PUREBELT™ – Clean-in-Place Solution

The patented PureBelt™ Modular Conveyor cleaning system offers the most advanced cleaning technology for mesh-style plastic or metal belts. This system uses high-temperature dry steam to clean belts effectively and safely, conserving 90% more water than other cleaning methods. Using the innovative spinning steam head, conveyor belts are quickly cleaned of soils, sugars, fats, and allergens, leaving belts ready for immediate production. You can use the system across multiple belts in your facility, and it can be sized to fit your exact conveyor dimensions.

The PureBelt™ modular cleaning system features an intuitive and easy-to-use software interface that lets you customize cleaning patterns and techniques based on the belts in your production facility. Additionally, special sensors automatically determine belt motion, optimizing cleaning performance based on conveyor belt speed. Lastly, this system has been proven to eliminate yeast and mold from product contact surfaces, and is fully "dry cleaning".

FEATURES

- Powerful, easy-to-use software for optimal cleaning control
- Clean-in-place solution reduces labor costs
- Meets IP65 washdown specifications
- Removes soils, pathogens, and allergens from belt surfaces
- Sanitary design maintains cleanliness

PureBelt™ Modular Conveyor Cleaning System: Reduce cleaning time, remove allergens, and extend production time. Unique conveyor belt cleaning system cleans mesh-style plastic or metal belts. Leaves belts clean, dry, sanitized and allergen free.



“Your tech support, service department is 2nd to no-one. Their communication skills and follow up were great.” - **Bob K**

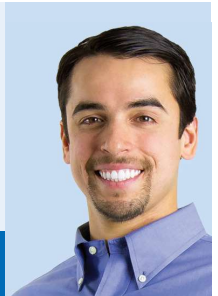
Use for:

- Bakery & Snack Conveyors
- Dry & Powdered Ingredient Processing Conveyors
- Sesame Seeds Allergen Conveyor Cleaning
- Allergen Cleaning on Conveyors

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Or visit goodway.com to connect with a sales representative in your area

Free Demos Are Available*



*Includes: GVC-18000, GVC-36000, GVC-72000, belt cleaning systems and BioSpray systems.



A FASTER WAY TO GET A GREASE, GRIME AND GERM-FREE PRODUCTION FACILITY

DRY STEAM CLEANERS



CUSTOMER FAVORITE



IDEAL FOR:

- Conveyor framework
- Flow wrappers & baggers
- Slicers
- Sandwich joints & niche areas
- Motors, conduit, electrical wiring
- Chains
- Diamond plate steps and catwalks
- Conveyor Belts (with automated attachments)

36,000 and 72,000 Watt units also available.

FEATURES

- Stainless steel construction
- In operation refillable water tank
- Continuous fill hose connection
- Stainless steel boilers and water tank
- Adjustable dry steam volume
- Steam output at 26,4-34 liters/hour (depending on moisture content)
- Adjustable moisture content from 5-15%
- Four chemical-injection settings
- Simultaneous vacuum option available Multiple cleaning tools



GVC-18000 – Continuous Steam Power

The GVC-18000 dry steam cleaner is ideal cleaning equipment for food and beverage production facilities. The machine makes cleaning and sanitizing production and packaging equipment easier, all thanks to its powerful dry steam.

Our system delivers high pressure up to 9,9 BAR and heat up to 143,3°C to break down soils like fats, sugars, heavy buildup, and allergens on contact helping you to consistently deliver the results you need as part of your plant SSOPs. It also helps to kill yeast, mold, pathogenic bacteria, and other dangerous or spoilage microorganisms.

Plus, dry steam cleaning provides the benefit of targeted cleaning in dry environments, water sensitive equipment, hard to reach areas, and other challenging applications where traditional dry cleaning methods simply can't produce the results you need.

GVC-18000: Heavy-Duty Dry Steam Cleaner, including 10m hose with pistol grip, one-piece 508 mm wand with detail lance, one-piece 1016 mm wand with detail lance, short detail lance, four 57,1 mm circular nylon brushes, four 57,1 mm circular brass brushes, four 57,1 mm circular stainless steel brushes, four 38,1 mm circular nylon brushes, four 38,1 mm circular brass brushes, four 38,1 mm circular stainless steel brushes, four circular nylon scrubbing brushes, four circular brass scrubbing brushes, four circular stainless steel scrubbing brushes, multi-brush tool, safety glasses, two chemical tanks and a 1 gallon bottle of cleaner

SPECIFICATIONS GVC-18000

Input Power	22 amps, 230V, 480V, 575V, 50/60 Hz AC, three phase Maximum 18-KW. Optional 380V and 230V
Power Supply Cord	10 m, 10-4
Max. Output Steam Pressure	0-10 BAR
Max. Output Steam Temperature	143°C
Boilers	Two 9 liters stainless steel
Output Steam Volume	27 k/hr
Water Tank	40 liters stainless steel
Chemical Tanks	Two 4,9 liters
Dimensions	(1118 mm (H) x 711 mm (W) x 1041 mm (D))
Weight	88 Kg net dry



WHITE GREEN BLUE RED YELLOW BLACK

93-BRUSH: We offer a variety of brushes, including our color coded brush system. These brushes work with the GVC-18000, GVC-36000.

Smooth Hoses

Reach new heights of sanitation performance with our sanitary hoses for Goodway dry steam systems.

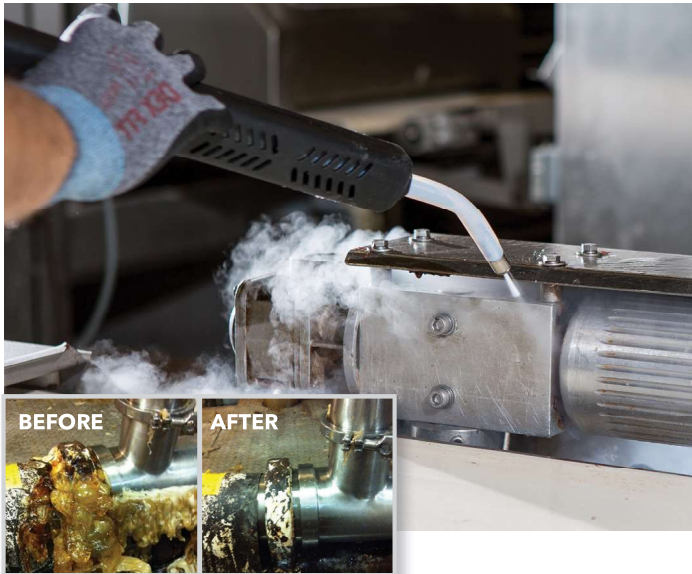


9385-SMOOTH 10m Dry Steam Hose/Gun Assembly for GVC-18000 (Before 2019) with Easy-Clean Smooth Casing.

*See goodway.com for more sizes.



GOODBYE TO DIRT, BACTERIA AND ALLERGENS!



GVC-36000 – Heavy-Duty Power with Superior Results

We've paired the convenience of mobility with the power one would expect from a stationary unit. Take on virtually any large scale cleaning project with nearly 0,9 liter of dry saturated steam per minute.

On demand, industrial strength dry steam eliminates bacteria, viruses and microorganisms. Reduce cleaning time and lower production down time. Clean your facility to the highest level of hygiene available in the cleaning industry. Powerful enough for production lines, yet gentle on machinery and electronics.

- Bakery
- Candy & Confectionery
- Chemical Processing
- Dairy
- Dry Ingredients
- Meat & Poultry Processing
- Pharmaceutical Production
- Produce
- Seafood
- Winery & Brewery

GVC-36000: Heavy-duty dry steam cleaner, including 10 m hose with pistol grip, one-piece 508 mm wand with detail lance, one-piece 1016 mm wand with detail lance, short detail lance, four 57,1 mm circular nylon brushes, four 57,1 mm circular brass brushes, four 57,1 mm circular stainless steel brushes, four 38,1 mm circular nylon brushes, four 38,1 mm circular brass brushes, four 38,1 mm circular stainless steel brushes, four circular nylon scrubbing brushes, four circular brass scrubbing brushes, four circular stainless steel scrubbing brushes, multi-brush tool, safety glasses, four chemical tanks and a 3,7 liters bottle of cleaner



FEATURES

- Stainless steel construction
- In operation refillable water tank
- Continuous fill hose connection
- Stainless steel boilers and water tank
- Adjustable dry steam volume
- Steam Output at 14 to 18 gallons/hr (depending on moisture content)
- Adjustable moisture content from 5-15%
- Four chemical-injection settings
- Multiple cleaning tools

SPECIFICATIONS	GVC-36000
Input Power	46 amps, 460-480V, 60 Hz AC, three phase. Maximum 36-KW Optional 380V and 230V
Power Supply Cord	10 m, 6-4
Max. Output Steam Pressure	Adjustable 0-10 BAR
Max. Output Steam Temperature	143°C
Output Steam Volume	53,5 k/hr
Boilers	Four 9 liters stainless steel
Water Tank	40 liters stainless steel
Chemical Tanks	Two 4,9 liters
Dimensions	(1219 mm (H) x 711 mm (W) x 1092 mm (D))
Weight	102 Kg net dry