

PRINCIPLE OF HEAT TREATMENT FOR INSECT CONTROL

STAGE 1

Where are the insects actually breeding?



In flour mills, bakeries and chocolate factories, set up Critical Inspection Point (CIP) programmes to establish the extent of insect infestations within food production machinery.

This can be done by either the pest control contractor or the clients own hygiene staff, but with both parties working from a joint reporting system.

STAGE 2

Discuss treatment protocol with the client.

Additional cleaning may be required before treatment to remove any major food deposits, and after to remove dead insects.

Some access to machinery may be required, and sprinklers and fire control heat sensors may need to be protected or isolated.



STAGE 3

Install the ducting and temperature sensors and work out your airflow plan



STAGE 4

Sheet up



STAGE 5

Heat up

Here twin oil burning 70kW heat exchange burners are used to heat up a section of food factory.



STAGE 6

Count the bodies!

A certain "pest control consultant" had declared there were no cocoa moth larvae in this redler conveyor!

