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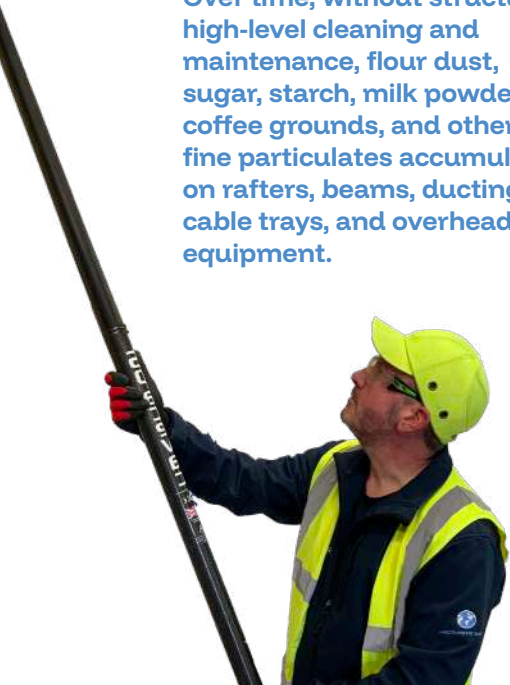
## SpaceVac Reach Cleaning Systems

Where Hygiene Meets Hazard Control. The SpaceVac Advantage



## Behind the scenes of every food and drink manufacturing facility lies a silent threat...

Over time, without structured high-level cleaning and maintenance, flour dust, sugar, starch, milk powder, coffee grounds, and other fine particulates accumulate on rafters, beams, ducting, cable trays, and overhead equipment.



These build-ups may go unnoticed during routine operations, but they can significantly affect air quality, hygiene standards, and overall facility safety. In high volume, production environments, disturbed dust continuously circulates through spaces, potentially impacting hygiene, cleanliness perception, brand reputation and ultimately - employee safety.

For operators and facilities managers, this isn't just a housekeeping issue — it's a business one. Poor overhead hygiene can lead to cross contamination, increased maintenance costs, compliance concerns, and unnecessary disruption when reactive deep cleans become unavoidable.

**Prevent issues before they impact production.** SpaceVac provides innovative high-reach cleaning solutions designed to protect food production environments from the ground up — safely, efficiently, and with minimal disruption to day-to-day operations.

## Invisible Dust. Visible Impact.

### Why Dust Control Directly Impacts Food Safety & Manufacturing.

Food and drink manufacturing facilities operate under constant pressure to maintain the highest standards of hygiene, safety, and compliance. However, daily processing activities place significant strain on air quality and overhead cleanliness.

In busy manufacturing environments, fine particles from flour, sugar, starch, spices, milk powders, coffee, and other raw materials quickly become airborne before settling on ceilings, beams, lighting systems, ductwork, and overhead plant infrastructure.

Left unmanaged, these particulates are repeatedly disturbed by machinery vibration and air movement, re-entering the working environment and increasing both contamination and combustion risk.

Poor dust control affects far more than appearance. It can compromise food safety standards, attract pests, impact audit outcomes, and significantly increase fire and explosion risk in facilities handling combustible organic materials. In regulated manufacturing environments, hygiene failures can lead to shutdowns, product recalls, and reputational damage.

The consequences extend well beyond compliance. Dust accumulation places additional strain on ventilation systems, increases cleaning downtime, and raises insurance exposure in hazardous zones.

In food and drink manufacturing, cleanliness is not simply visible — it is essential. Effective dust control is fundamental to food safety, regulatory compliance, workforce protection, and the long-term resilience of your operation.



# How SpaceVac Supports Food & Drink Production...

The perfect choice for food and drink manufacturing facilities.

Some of our clients in the sector include:



Our flagship SpaceVac systems are purpose-built to keep food and drink manufacturing environments safe, compliant, and free from the hazards that can impact both product integrity and operational performance.

Designed to tackle the combustible dusts commonly found in processing plants, SpaceVac enables teams to safely remove flour, sugar, starch, milk powder, coffee dust, and other fine particulates that accumulate overhead and out of sight on rafters, ducting, cable trays, and plant infrastructure.

Unplanned shutdowns, failed audits, and reactive deep cleans cost far more than proactive maintenance programmes. SpaceVac helps maintenance teams reduce risk, minimize disruption, and protect both output and brand reputation.

Using lightweight carbon fibre poles, operators can reach ceilings, beams, lighting, and ventilation systems directly from the ground, eliminating the need for access equipment in live manufacturing zones. Our ATEX-certified systems are specifically engineered for hazardous environments, providing safe removal of combustible dust in regulated areas.

The system's compact footprint makes it ideal for working around machinery, conveyors, and processing lines without interrupting manufacturing. A wide range of anti-static, certified tools ensures effective removal of hazardous build-up in even the most challenging environments.

Externally, the SpaceVac External system supports overall facility hygiene by clearing gutters and drainage systems of organic debris, helping prevent moisture ingress and contamination risks.

Safe, efficient, and fully compliant, SpaceVac delivers a proactive, year-round solution for controlling combustible dust, protecting food safety standards.

**"We introduced SpaceVac as part of our preventative maintenance programme, and the difference was immediate. The team removed significant overhead dust build-up safely and efficiently, without disrupting manufacturing."**

Operations Director, UK Food Manufacturer.



# Safer Manufacturing. Stronger Compliance. Smarter Operations.

When it comes to food and drink manufacturing, prevention is always better than reaction — particularly where product safety, regulatory compliance, and brand protection are concerned.

Dust and overhead build-up may appear manageable at first, but when left unchecked they can quickly develop into contamination risks, combustible dust hazards, and costly audit failures. Poor overhead hygiene also increases strain on ventilation systems, accelerates equipment wear, and creates avoidable shutdowns — all of which directly impact manufacturing efficiency and profitability.

- **Protect Product Integrity:** Minimise airborne dust and contaminants in high-level areas.
- **Reduce Combustible Risk:** Remove flour, sugar, and organic dust before it becomes a hazard.
- **Ensure Operator Safety:** No ladders or lifts required — clean entirely from the ground.
- **Cut Downtime & Disruption:** Faster cleaning without costly shutdowns or access equipment.
- **Extend Equipment Life:** Keep ducting, lighting, and plant infrastructure free from damaging build-up.
- **Support Audit Compliance:** Demonstrate proactive dust control in regulated food environments.
- **Boost Manufacturing Efficiency:** Complete high-level cleaning in a fraction of traditional time.
- **Protect Brand & Revenue:** Cleaner facilities reduce recall risk and safeguard reputation.

By investing in SpaceVac, manufacturing managers and facilities teams can take a proactive approach to maintaining safer, audit-ready environments. Removing combustible dust and fine particulates from hard-to-reach overhead areas helps protect product integrity, reduce fire risk, and minimise long-term maintenance demands, all while supporting uninterrupted operations.

Controlled dust levels lead to safer teams, stronger compliance performance, and more resilient manufacturing outcomes. Discover how SpaceVac can strengthen your facility.

**Book a free on-site demonstration and discover what's accumulating above your production lines.**



## An Auditor's Perspective...

**Experienced food safety auditors recognise that overhead hygiene is often a critical — yet overlooked — factor during inspections of food and drink manufacturing facilities.**

Dust does not remain at floor level. Fine particles from flour, sugar, starch, milk powder, spices, and other ingredients accumulate on beams, light fittings, cable trays, and ventilation systems. Over time, this build-up can create both contamination risks and combustible dust hazards.

Routine manufacturing activity, vibration, and airflow repeatedly disturb settled dust, allowing it to re-enter the environment and potentially compromise hygiene standards.

From an audit standpoint, unmanaged overhead dust raises immediate concerns around food safety, pest control, fire risk, and regulatory compliance.

Controlling this hidden dust reservoir is considered a fundamental preventative measure in maintaining audit readiness and protecting both product integrity and workforce safety.

### Recommended protocol

- Schedule quarterly high-level vacuuming of manufacturing halls, processing lines, storage areas, and overhead infrastructure, with additional cleans during peak manufacturing cycles or ingredient changeovers.
- Use ATEX-certified, anti-static vacuum systems and avoid compressed air or blowers that re-aerosolise combustible dust.
- Maintain gutters and external drainage to reduce moisture ingress and contamination risks.
- Integrate high-level cleaning into HACCP plans and routine ventilation system inspections.
- Monitor outcomes including audit findings, dust accumulation levels, near-miss fire incidents, and unplanned maintenance events.

A proactive approach to overhead hygiene strengthens food safety compliance, reduces combustible dust risk, and supports consistent audit performance. **Clean manufacturing environments are not simply about presentation — they are fundamental to protecting product integrity, workforce safety, and the long-term resilience of food and drink operations.**



**Find Out More:**

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