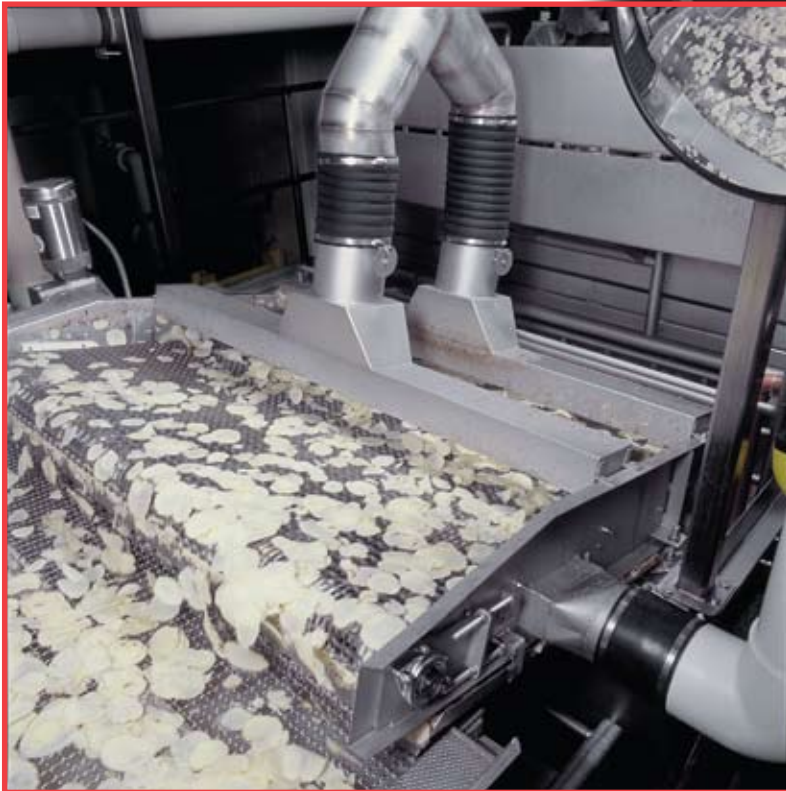


HEAT AND CONTROL

®

AirSweep® Water Removal System



Standard models fit conveyor belts up to 60" wide. Custom designs, like this dual air knife system (left) are also available.

Reduce energy and cleaning costs by removing surface water and product particles before cooking or freezing

Vacuum + air knife

AirSweep combines vacuum and blow-off forces to quickly remove surface water and scraps from just-washed potato slices, fruits, vegetables and other products before frying or freezing.

Save energy

Drier, cleaner product requires less energy to cook or freeze. With potato slices, AirSweep cuts fryer fuel usage up to 8% compared to using only an air knife.

Clean operation

AirSweep removes product scraps before they can accumulate in your fryer or freezer. These particles are discharged into your waste container to reduce drain water pollution costs.

More efficient freezing

Freezing less water increases freezer capacity and cuts energy consumption. AirSweep's high-pressure air agitation also reduces product clumping.

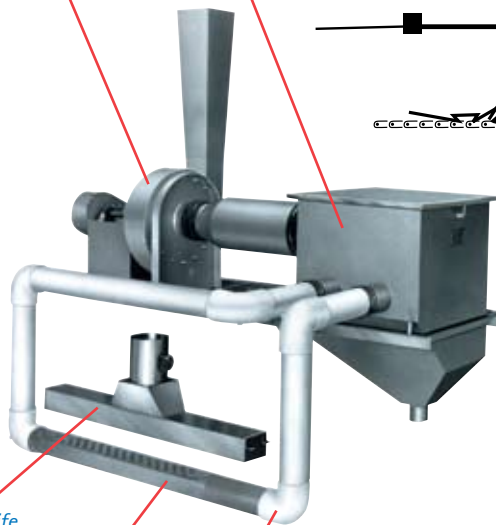
Complete system

Vacuum plenum, the air-water separator, a vacuum fan, air knife plenum and blower are included with support hardware.

AirSweep® Water Removal System

Model AS

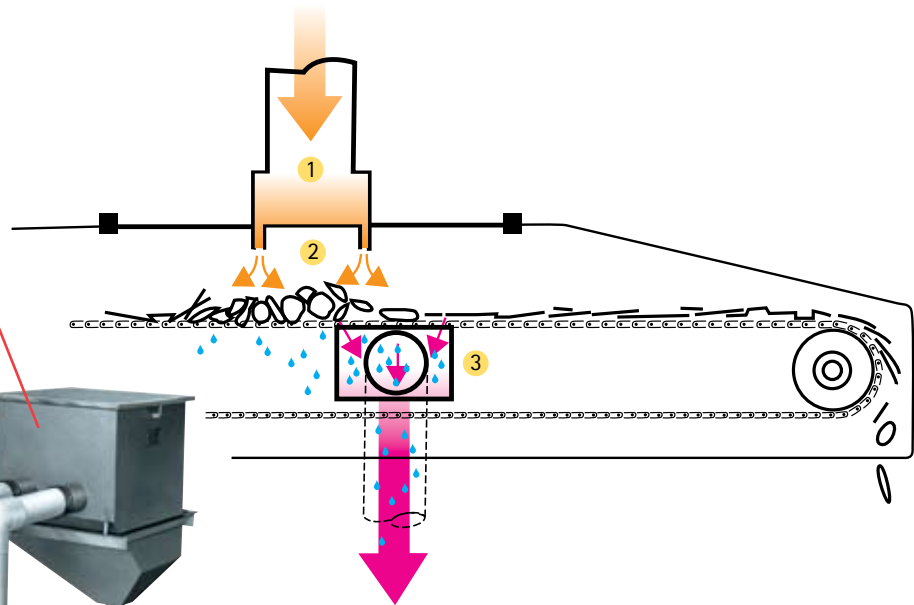
AirSweep vacuum fan
(can also be remotely mounted)



Air knife
blow-off
plenum

AirSweep
vacuum plenum

Interconnecting piping
by customer



AirSweep combines blow-off & vacuum forces for superior surface water removal

Blow-off air enters the air knife ① mounted over the washer drain conveyor. Two high velocity air streams lift product slices, causing them to "dance" atop the conveyor belt ②. This exposes all surfaces to the air stream for maximum water and scrap removal. As slices pass over the vacuum plenum ③, vigorous suction pulls them back onto the belt, dislodging more water and particles. The vacuum removes surface water and scraps from product and the conveyor belt. Wastewater and scraps are then transferred to an air/water separator and discharged into the customer's waste cart.

Constant improvement and engineering innovations mean these specifications may change without notice.

HEAT AND CONTROL

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