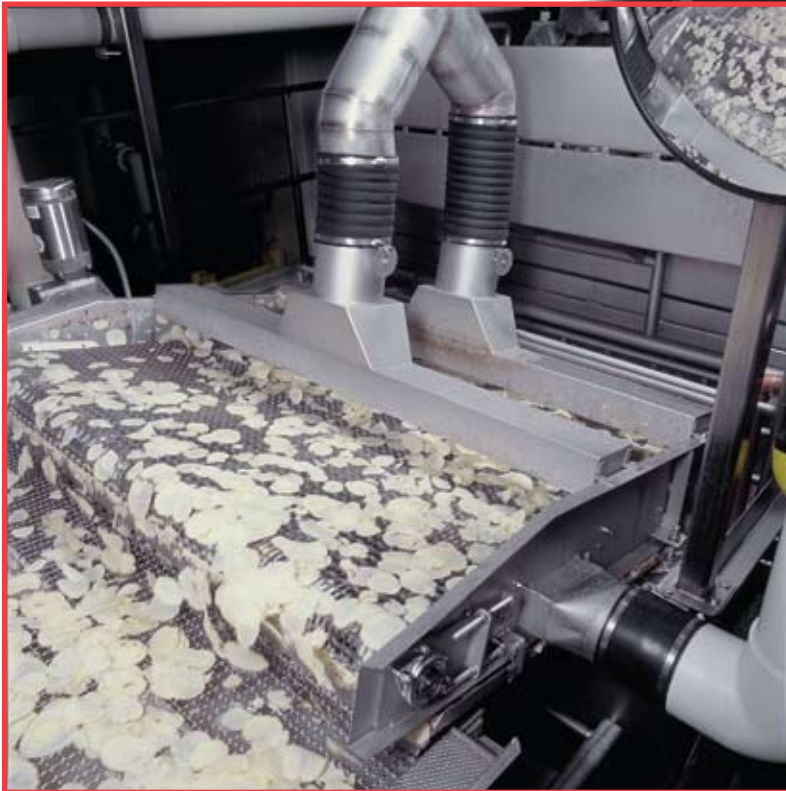


**HEAT AND CONTROL**

®

## 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

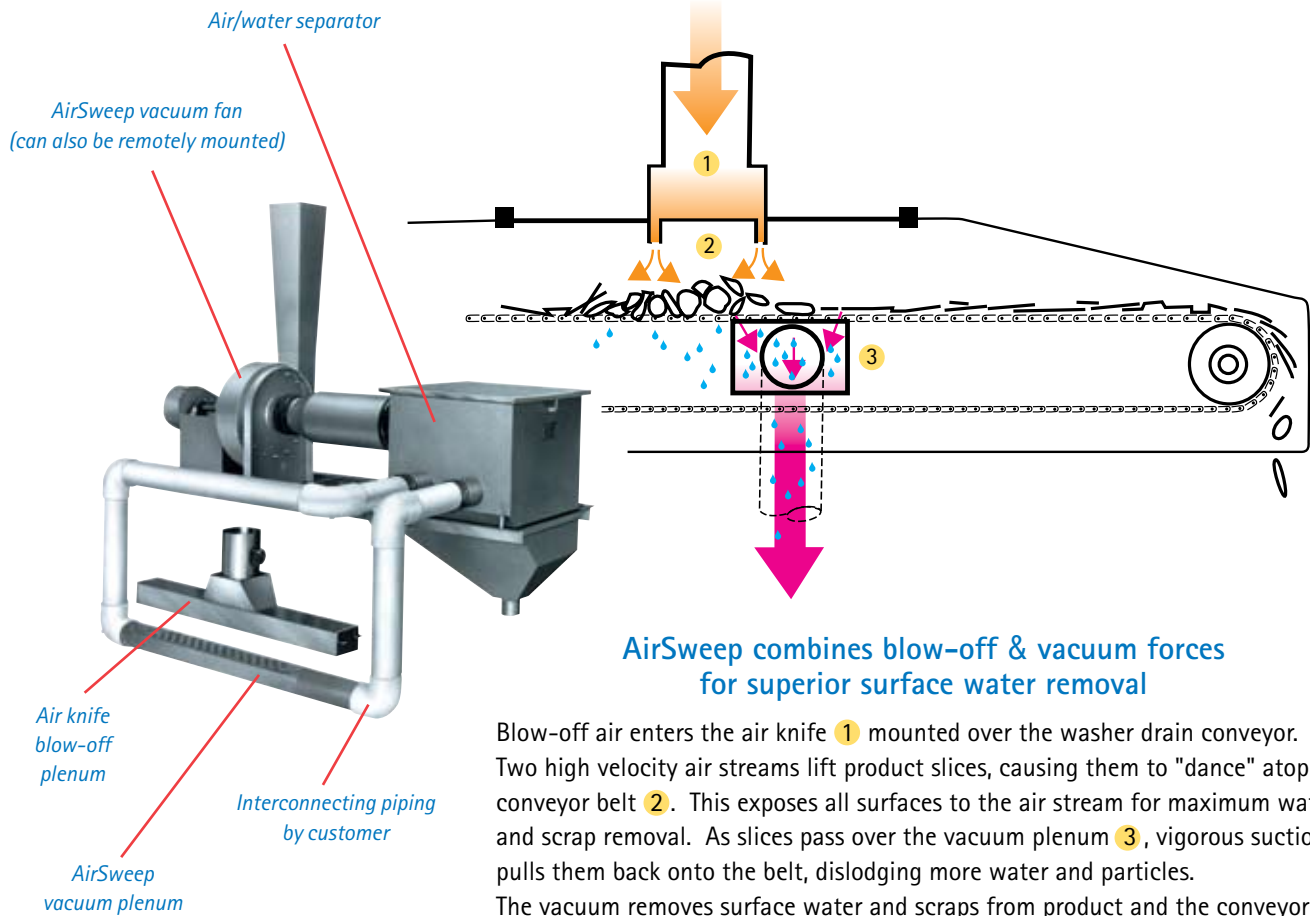
Freezing less water increases freezer capacity and cuts energy consumption. AirSweep's high-pressure air agitation also reduces product clumping.

#### 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 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**

®



Headquarters  
21121 Cabot Blvd., Hayward, CA 94545 USA  
Tel 1 800 227 5980 / 1 510 259 0500 Fax 1 510 259 0600  
Guadalajara, Mexico  
Tel 52 33 3689 1146 Fax 52 33 3689 2240  
Livingston, Scotland  
Tel +44 (0)1506 420420 Fax +44 (0)1506 403919  
Schwarz-Vomperbach, Austria  
Tel +43 5242 66751 Fax +43 5242 66752  
Brisbane, Australia  
Tel +61 (0)7 3877 6333 Fax +61 (0)7 3343 8371  
Singapore  
Tel +65 6273 6362 Fax +65 6273 8161

Over 30 Offices Worldwide

[www.heatandcontrol.com](http://www.heatandcontrol.com) • [info@heatandcontrol.com](mailto:info@heatandcontrol.com) • ©2004 Heat and Control, Inc.