HEAT AND CONTROL



Slurry Encoater[®] Spray Applicator



Applications

- _ Extruded snacks
- _ Crackers
- _ Popcorn
- _ Frozen vegetables
- _ Breakfast cereal
- _ French fries
- _Nuts
- _ Pet food and treats
- _ Rice and pasta

Clog-free spray system for applying virtually any pumpable oil or water-based slurry, including sugar, syrup, cheese, and chocolate slurries.

The Slurry Encoater Spray Applicator is an air-assist, continuous spray system that accurately meters and applies both low and higher viscosity slurries to a variety of products within a coating drum. The clog-free nozzle cleanout feature prevents buildup on nozzle and maintains spray pattern.

Multi-Nozzle Spray Manifold

Maximizes liquid coating zone and provides for a consistent, coated finished product of each product piece.

Automatic Nozzle Clean-Out

Each spray nozzle features a programmable nozzle cleanout piston. During the cleanout cycle the piston extends through the nozzle tip to remove any build up that may occur. The cleanout cycle lasts less than a half second and does not interrupt the coating process.

Complete System Solution

Includes multi-nozzle manifold, variable speed product supply pump, high-volume regenerative air blower, and PLC-based control system.

304 Stainless Steel Construction

304 stainless steel construction is washdown-ready, providing sanitary operation with a long-lasting, robust design. Expanded Coverage Area Engineered system solution for the most challenging product coating applications. Multi-nozzle manifold design expands coverage area and targets each product piece repeatedly to assure targeted application rate and consistently coated finish product.

Options

- Hot water jacketed spray manifold
- _ 316 stainless steel nozzles in various sizes and spray widths
- Compatible with Slurry On Demand Continuous Mixer and Mix/Use Tank Skid



Optional manifold trolley pull out assembly



Mix/Use Tank Skid



Slurry spray manifold with hard-piped air lines between spray stations



Slurry spray nozzle with piston cleanout mechanism



Slurry On Demand Continuous Mixer, an alternative to traditional mix/use tank option. Reduces slurry waste at the end of production run.

FAQ

- Q: How many cleanout cycles are necessary to maintain the spray pattern?
- **A:** The number of cleanout cycles varies depending on the type of slurry. As a point of reference, cheese slurries used for popcorn or corn curl products typically varies between 6-10 cleanouts per minute.
- Q: Most slurries contain solids which can be difficult to spray. Is this a problem for the slurry spray system?
- A: While the spray nozzles feature the piston cleanout function, proper tank design and delivery of the slurry to the manifold are also key to successfully applying slurries, without allowing the suspended solids to settle within the system.









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