SPRAYING SYSTEM FOR THE FOOD INDUSTRY



Superior Spraying Technology





SPRAYING TECHNOLOGY

Spray technology is used in many operations in the food industry and cleaning equipemnt, applying release agent, coatings, flavorings or other ingredients and more.

By optimizing spray performance, every plant can have a significant impact on their production perfomances.

The benefits of a spray optimized system are diverses :

- beter controlled production process
- reducing use of coatings and chemicals
- reducing water uses
- minimizing manual labor
- decreasing the risk of contamination





APPLICATIONS

Here're some key applications

- o Coating application : water, oil, eggs, sugar, flavors, colorants, preservatives, ...
- o Cleaning: conveyors, produce, cans, bottles, ...
- o Food safety: antimicrobial and mold inhibitor application
- o Lubricating : pans, mold release, conveyors...



Hydropneumatic Cabinet

Our hydropneumatic control cabinets are the heart of our spraying systems. These allow to control manually or automatically the quantity of appllied liquid.

Easy to use and compact, our cabinets are custom made based on the technical specifications to control the air and liquid pressures regarding the needs of liqui in the production process.

o Manual or automatic setting of the liquid and/or air pressures o Heating system (if needed) o PLC full integration o Flushing system









The nozzles will be selected in a large range by the specifications of your production process, the liquid...

Our nozzles are ideally suited for coating and moistening where precision is important.





Nozzles

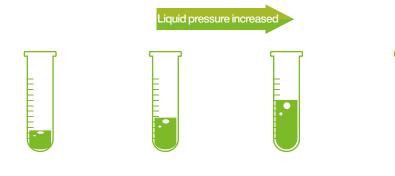


Our spraying system is driven to control the liquid flow rate vs your production needs.

The flow will be constant during the whole process.

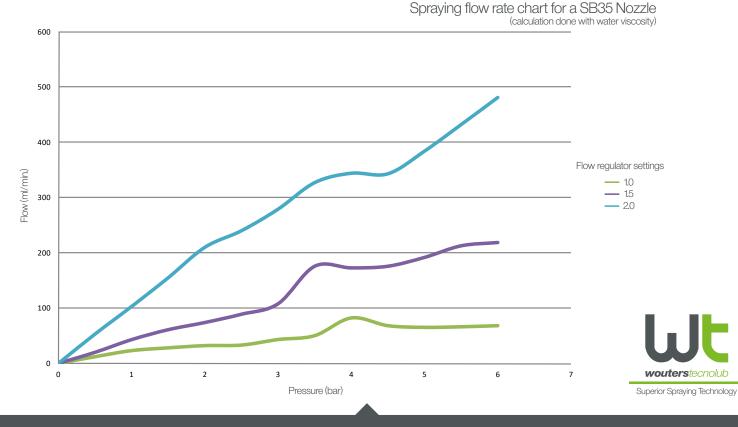
With traditional spraying sytems using high pressure painting nozzles, you'll use way too much liquid while this will also generate mist and polution.

Our low pressure spraying technology offers an accurate spray control that allows you to reduce easily the sprayed liquid to its minimum quantity that your production process will request.



Changing the spraying pressure with our control unit will impact directly the quantity of liquid applied...

EASY SET UP OF THE QUANTITY APPLIED.

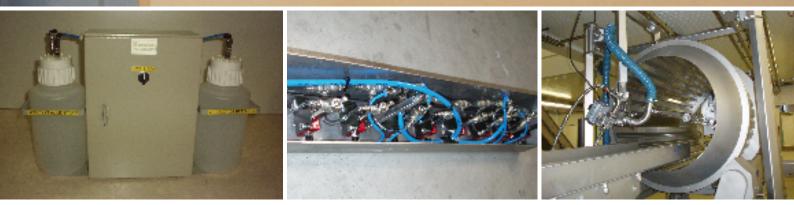


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