

Spray Booth SPB-08

GENERAL

Spray Booth in stainless steel AISI 304-L with wire belt conveyor to transport cakes. While travelling the Spray Booth, the cakes are coated on top and bottom side by means of 8 high-quality spraying nozzles (by Spraying Systems Co.®) with an intermediate cleaning function to prevent the nozzles from plugging up. Each spray nozzle can be turned on or off individually.



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The system can process both oil- and water-based (sugar) slurries with a maximum of 70 Brix. The slurry can contain in certain cases a percentage of solid pieces up to a certain dimension, which will have to be discussed case by case.

The system ensures an even, repeatable and continuous coating process and is easy to maintain and to clean. The system is supplied with an electrical control panel with HMI included, but without pumps, tanks, etc.



SPRAYING SYSTEM

The pulverisation of the coating and the spraying field is controllable. The position is adjustable in height and angle. The Spray Booth keeps the maximum of the pulverised coating inside the compartment. The overspray ends up on the bottom of the Spray Booth and is recirculated to the mixing tank.

The belt speed is adjustable thus controlling partially the percentage of coating applied to the cakes. Additional parameters determine the total coating percentage.

Technical Data

DIMENSIONS	WIDTH	1350 mm (wire belt 1000mm)
	LENGTH	2000 mm
	HEIGHT	1800 mm
	WEIGHT	650 kg
POWER CONSUMPTION	0,55 kw	
VOLTAGE	3 x 400V	
	50 - 60Hz	
AIR CONSUMPTION	From 5 to 8 bar	
	1200NL/min	
	Clean, dry and free of oil	