

Spray Bar Systems



KNOWLEDGE & DESIGN

Nozzle selection combined with expert and specialist knowledge of spray systems will be needed to get optimal results. FoodClean works with Hygiene and Engineering teams to design a customised, bespoke system that matches the specific requirements of conveyors across the factory.

Typically, nozzles will be arranged on a Spray Bar and will direct a line of impact spray at the conveyor system below. The Spray Bar System can be combined with either automatic or manual cleaning systems.

WATER SAVINGS

Correct nozzle selection in Foodclean Spray Bars cleaning applications dramatically improve cleaning whilst reducing overall water consumption.

This incredible increase in surface area from a simple nozzle has many water saving applications. It allows for hugely increased reactivity and heat exchange making any such processes far more efficient.

Foodclean Spray Bar Systems are specifically designed and manufactured for conveyor belt cleaning in the Food Processing industry.

The principle of the Spray Bar System is very simple, saving you time, water and cleaning operations.

SPRAY BAR ARRANGEMENTS

When cleaning a moving conveyor below, multiple nozzles will need to be arranged in a spray bar. The spray angle and distance from the target will determine how wide the spray is at the point of impact. This will then determine how many nozzles are required.

The speed of the conveyor and the flow rate of the nozzle at a given pressure will dictate how much fluid is delivered per square m of product. Exactly how much fluid is required will depend very much on the residue that needs to be cleaned.

OPTIMISING CONVEYOR CLEANING

Your team will design a bespoke FoodClean Spray Bar System that will:

- Reduce cleaning times, extending production time
- Increase water & chemical efficiencies
- Reduce labour costs
- Prevent contamination and microbial growth
- Increase levels of hygiene and food safety

Approximate Flow Rates

- Rinse : 30-40L per minute
- Foam/Disinfect : 8-10L per minute

DIMENSIONS

W x H x D (mm): 800 x 1500 x 500