

ROTARY SPRAY BAR SYSTEM



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, the Rotary Spray Bar System can be combined with either automatic or manual cleaning systems. A rotary spray bar has 2 nozzles set at an angle to create the rotational thrust and direct the impact spray across the conveyor as it passes.

WATER SAVINGS

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

This incredible increase in surface area coverage from a single nozzle has many water saving applications.

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

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

ROTARY SPRAY BAR ARRANGEMENTS

Conveyors from 300mm wide to 600mm wide can be covered by a single rotary spray bar. Conveyors over 600mm wide would require double or multiple rotary spray bars. The spray angle and distance from the target will determine how wide the spray is at the point of impact.

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 belt. Exactly how much fluid is required will depend very much on how much residue there is to clean and how many passes the conveyor belt will need to make.

OPTIMISING CONVEYOR CLEANING

Your team will design a bespoke Foodclean Rotary 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 : 10-20L per minute
- Foam/Disinfect : 5-7L per minute