Precise spraying of products



SPRAY UNIT

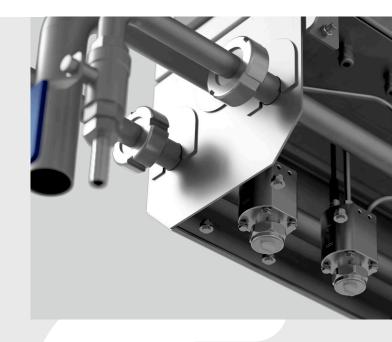
Danmatic's Spray Unit is designed for precise spraying of products on industrial lines and with easy cleaning in mind.

The pressure driven spray guns ensure minimal mist in the surrounding environment beside the unit. The Spray Unit can work with a great variety of liquids from pure water to oil and glaze/egg wash and can be equipped with a cooling tank to control the temperature.

All the wiring, hoses and electrical controls are enclosed in the stainless-steel cabinet, only the tip of the spray gun is visible outside the cabinet, this protects the components, and makes it easy to clean the unit.

The Spray Unit is equipped with PulsaJet spray guns, which are driven by the pressure in the liquid alone and electrically activated. This means no compressed air is used and hereby we can greatly reduce the contamination to the surround air.

The pressure in the system is made by using a food approved pneumatic piston pump in stainless steel with a filter unit included.





SPRAY UNIT

Benefits

- Precise spraying pattern with minimal waste.
- Designed for continuous operation – 24/7.
- Easy to incorporate in existing lines.
- Cleaning reduced to a minimum.



Technical data

- Spray guns offering a high-speed cycling up to 5,000 cycles per minute.
- Avilable in width from 300 to 2.000 mm.
- Manufactured in stainless steel and food approved materials.

Options

- Touch panel with recipe management.
- Sideways adjustable spray guns

 to easy adapt to different
 distances between rows.
- Filtermist unit to filter and collect the liquid in the surrounding air.
- · Mobile C-frame.
- Double jacket cooling tank.

CLOSED CABINET

All components are placed inside the cabinet and protected. And cleaning is made easy.

