



Spraying Systems Co.®
Experts in Spray Technology



Spray
Nozzles



Spray
Control



Spray
Analysis



Spray
Fabrication



**AccuCoat® Heated Spray System:
The Solution for Challenging Coating Operations**

Advanced Spray Technology Ensures Precise Temperature Control and Even, Uniform Coating

AccuCoat® Heated Spray System eliminates the problems associated with traditional viscous coating application methods

Applying thick coatings is challenging. Minor temperature variations can turn into major waste – ruined product, scrapped batches, lost production time. And coating methods such as enrobing and panning are imprecise, messy and difficult to adapt to different products. Our AccuCoat Heated Spray System overcomes these problems and offers many other benefits which can help improve quality, increase production time and lower operating costs.

Precise temperature control

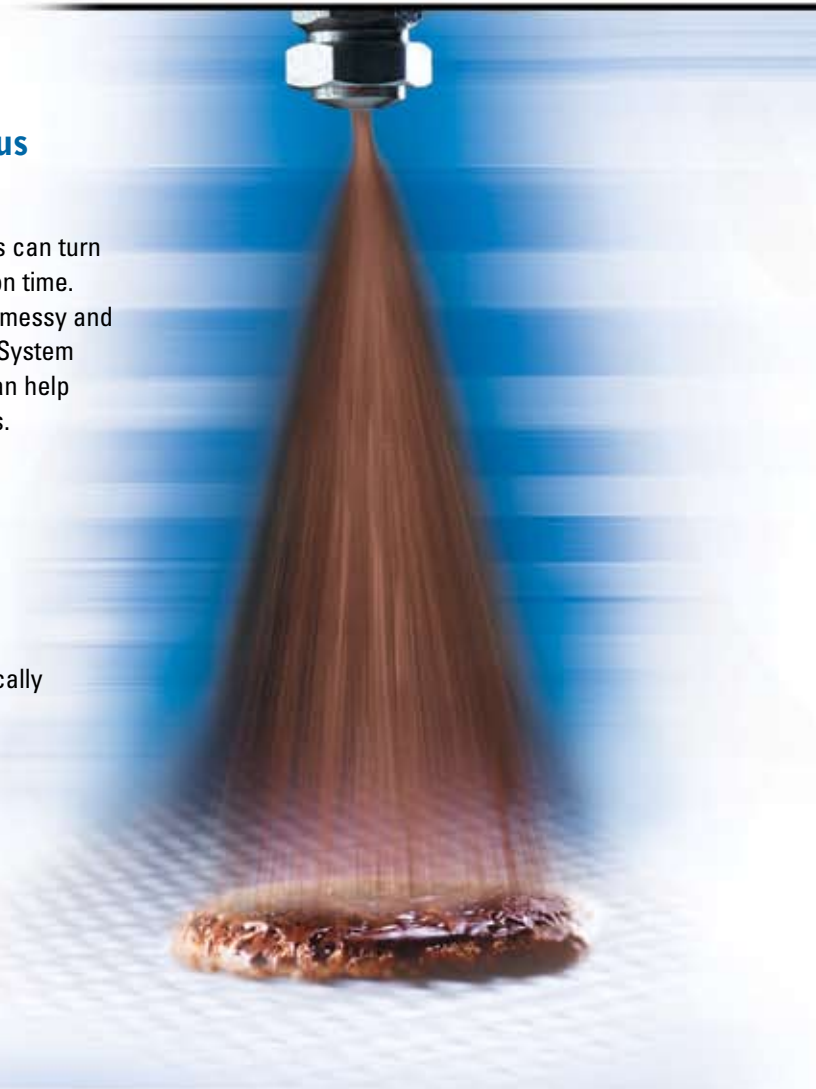
- Closed-loop temperature control ensures liquid temperature is maintained all the way from the tank to the target.
- AutoJet® Spray Controller monitors multiple temperature sensors in the hot water circuit that surround the liquid lines and automatically adjusts to maintain the desired temperature.
- Liquid lines and spray nozzles are fully jacketed and air lines can be heated to ensure the coating flows evenly through the system without burning.
- Waste and production downtime due to coatings that are too hot or too cool are eliminated.

Accurate spray placement

- Coatings are applied precisely where they're needed by cycling automatic spray nozzles on and off.
- The system controller ensures the proper volume is dispensed when the target is in the spray zone.
- Unlike high pressure spray systems where misting, overspray and bounce back result in the waste of costly ingredients and excessive clean-up, the low pressure AccuCoat System coats the target with minimal excess.
- Even coating with minimal waste means less maintenance time, lower labor costs and increased production uptime.

Maximize throughput

- The AccuCoat Heated Spray System automatically adjusts for line speed changes, so your production lines can always operate at peak efficiency.
- Multiple batch modes can be preset, eliminating the need for operators to make manual spray adjustments and minimizing changeover time.





Even in the most difficult coating operations, the AccuCoat® System improves quality and productivity

The AccuCoat Heated Spray System can be used in a wide variety of food coating applications. Here are just a few:

- Spraying chocolate, sugar slurries and glazes on baked goods.
- Spraying chocolate on ice cream desserts and inside ice cream cones.
- Spraying chocolate on snacks in drum coating applications.
- Spraying oil and butter coatings on bread, crackers and cakes for browning.
- Spraying butter on sandwiches.
- Spraying other food coatings, ingredients and barriers that are solid or viscous at room temperature.

Consider how you can improve your coating operations with the AccuCoat System.

AccuCoat Heated Spray System	
Precise temperature control	•
Even, uniform coating	•
Minimal waste	•
Minimal maintenance	•
Adaptable to changing line speeds, batch changes	•
Minimal operator involvement	•

A Closer Look at the AccuCoat® Heated Spray System



AutoJet® Model 2250 Spray Controller

maintains precise closed-loop control of critical operating parameters including:

- Intermittent spray timing.
- Liquid and atomizing air pressure to produce proper flow rate, drop size and spray angle.
- Liquid and atomizing air temperature.

Sanitary design

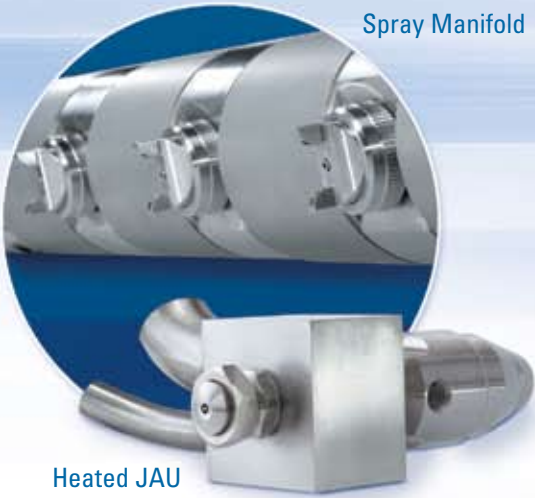
- System constructed of FDA-compliant materials.
- Easy to disassemble for cleaning.

Other options include:

- Tank agitation to ensure consistent mixing of coatings.
- Automatic tank refill and automatic tank cleaning to reduce manual labor.
- Heated air atomizing air to help ensure constant liquid temperature all the way to the target.



54500 Heated
Spray Manifold



Specially-designed heated spray nozzles and manifolds

containing up to 16 nozzles provide low-pressure, intermittent spraying at speeds up to 180 cycles/min. For maximum spray precision, our heated manifold with VMAU variable spray nozzles allows independent control of liquid pressure, atomizing air pressure and fan air pressure.

Heated JAU
Spray Nozzle



Heat-jacketed delivery lines and filtration package

keep the liquid temperature constant from the pressure tank to the spray nozzle orifice. A liquid strainer prevents nozzle clogging.



Heat-jacketed pressure tank

allows solid materials to be melted prior to spraying and maintains liquid pressure and temperature specified by the spray controller. Tank includes manual fill port, drain port and level sensor for easy operation.

Other Helpful Resources

A Guide to Spray Technology for Food Processing **Bulletin 524B**

Informative guide summarizes the latest spray technologies for coating, spray drying, cooling, humidifying and packaging.



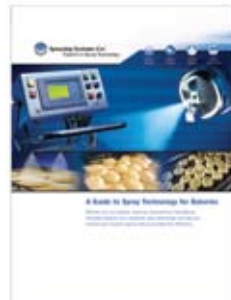
Optimizing Production with Precision Spray Control **Bulletin AT103B**

Provides an overview of the benefits of automated spray systems. Included are application examples that show how to reduce overspray, improve product quality, increase throughput and improve regulatory compliance.



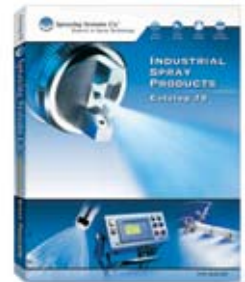
A Guide to Spray Technology for Bakeries **Bulletin 602**

Ways to improve quality and production efficiency in bakery coating, washing, drying, cleaning, lubricating and humidifying operations are addressed.



Industrial Spray Products **Catalog 70**

Full-line catalog including spray nozzles and accessories, technical data and problem solving ideas.



A Guide to Safe and Effective Sanitation for Food and Pharmaceutical Processing **Catalog 40B**

Conveyor and equipment cleaning, automated tank washing, conveyor drying and blow-off and spray guns for plant clean-up are the topics covered in this helpful catalog.



Optimizing Your Spray System: Spray Nozzle Maintenance and Control for Improved Production Efficiency **Technical Manual 410**

Explains how to evaluate your spray system, uncover and solve costly hidden problems, improve quality, reduce maintenance downtime and more.



Spraying Systems Co.
Experts in Spray Technology



Spray
Nozzles



Spray
Control



Spray
Analysis



Spray
Fabrication

P.O. Box 7900, Wheaton, IL 60189-7900 USA

Tel: 1.800.95.SPRAY Intl. Tel: 1.630.665.5000

Fax: 1.888.95.SPRAY Intl. Fax: 1.630.260.0842

www.spray.com



Bulletin No. 622 Printed in the U.S.A. ©Spraying Systems Co. 2007