



Spraying Systems Co.[®]
Experts in Spray Technology



Spray
Nozzles



Spray
Control



Spray
Analysis

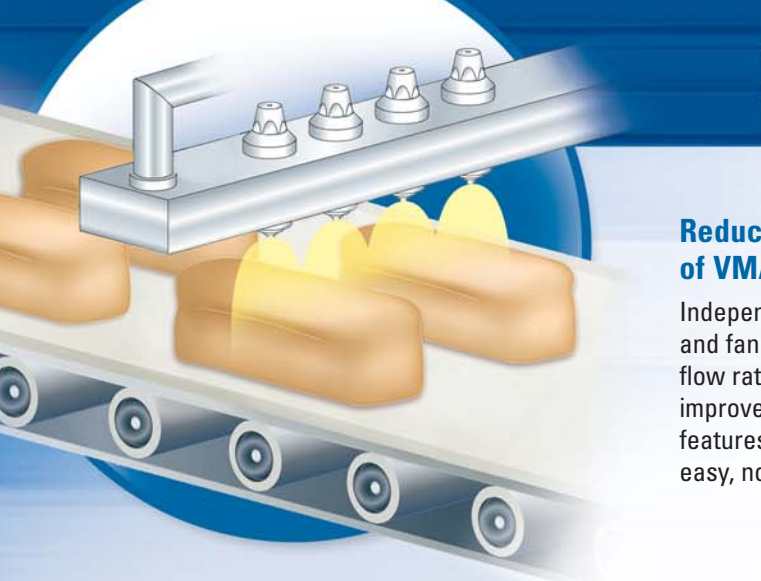


Spray
Fabrication



A Guide to Spray Technology for Bakeries

Whether you are coating, cleaning, lubricating or humidifying, Spraying Systems Co.'s advanced spray technology can help you improve your product quality and your production efficiency.



Spray Nozzles and Systems for Coating

Egg, oil and butter coating

Sugars, glazes and chocolate coating

Water and alcohol spraying for browning and seed adhesion

Bread scoring

Pan lubrication

Mold inhibitor spraying



More Coating Resources

Topic	Lit. No.
VMAU Spray Gun	558
PulsaJet 10000	603
Modular Spray System	AT159B
Spray Technology for Food Processing	524

Reduce product scrap with the precise control of VMAU Automatic Spray Nozzles

Independent control of liquid, atomizing air and fan air pressures allows fine-tuning of flow rate, drop size and spray shape for improved coating performance. The VMAU features a threadless, sanitary design and easy, no-tools maintenance.



VMAU Automatic Spray Nozzle

Increase conveyor speed and minimize misting

using PulsaJet® Automatic Spray Nozzles that provide even spray distribution at speeds up to 10,000 cycles per minute. Pulse Width Modulation allows precise flow control without overspray.



PulsaJet Automatic Spray Nozzle

Uniform coating in tight spaces

The compact 1/4JAU Automatic Air Atomizing Nozzle fits in tight production areas and provides accurate intermittent spray at speeds up to 180 cycles per minute.



1/4JAU Air Atomizing Nozzle

Optimize automatic spray nozzle performance

with an AutoJet Modular Spray System that ensures a consistent coating weight on your product every time. The system monitors and automatically adjusts automatic spray nozzles for changes in line speed. Precise intermittent spraying puts the coating only where you need it, reducing liquid usage and manual clean-up. Convenient batch modes enable quick product changeover to keep production lines running at peak efficiency.



AutoJet Modular Spray System

AutoJet® Heated Spray System applies viscous liquids evenly

by precisely controlling both coating temperature and atomizing air temperature throughout the completely jacketed system. Allows for efficient spraying of oils, butter and even chocolate without burning. Maintains very low spray pressures to minimize misting and overspray.

High-impact, low-pressure spray guns for cleaning and sanitation

CU150A GunJet® spray guns offer an adjustable spray pattern in a body designed to reduce operator fatigue.

CU150A GunJet Spray Gun



Spray headers provide high-impact conveyor washing

We offer fixed or oscillating spray headers to thoroughly clean conveyors and help ensure food safety. Headers can be equipped with a variety of nozzles, including high-impact VeeJet® or FlatJet® nozzles for tough cleaning applications and ProMax® QuickJet® nozzles for no-tools installation and reduced maintenance time.

ProMax QuickJet Nozzle

VeeJet Nozzle

FlatJet Nozzle



Automated tank cleaning quickly pays for itself

by ensuring regulatory compliance, minimizing production downtime, and reducing water and chemical usage. From a light rinse to a high-impact wash, we have the solution to increase the efficiency of your cleaning application.

27500 Tank Washer



Air knives cut compressed air usage in blow-off and drying

for efficient air control that can save thousands of dollars every year.

WindJet® Air Knife packages

with regenerative blowers generate energy-efficient, clean, heated air. Recommended for conveyors over two feet (60 cm) wide.

WindJet Blower Air Knives



WindJet Low Flow Air Knives

use very small amounts of compressed air to produce a high-velocity, uniform air stream. Recommended for conveyors less than two feet (60 cm) wide.

WindJet Low Flow Air Knives



Spray Nozzles and Systems for Washing & Drying

General plant wash-down

Conveyor belt washing

Tank cleaning

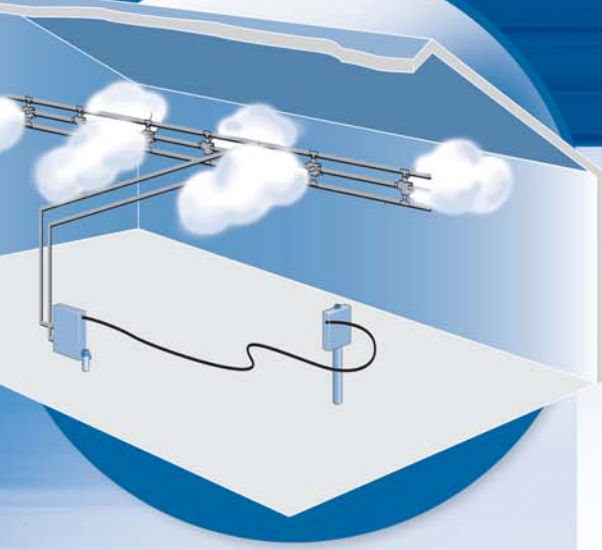
Conveyor and package drying

Blowing crumbs from baking pans



More Washing & Drying Resources

Topic	Lit. No.
Sanitation Solutions	Cat 40
Tank Cleaning Nozzles & Systems	Cat 15
WindJet Air Knife Packages	543B
WindJet Compressed Air Products	575



Spray Nozzles and Systems for Humidifying

Maintaining moisture
in proofers and
fermentation chambers

Fine-atomized spray evaporates rapidly for efficient humidification

JAU automatic air atomizing nozzles spray very fine drops at low pressure. Available in a wide variety of capacities and spray patterns, the JAU nozzle uses our patented Drip-Free™ seal to stop liquid flow quickly and completely.



6218-1/4JAU

Complete humidification packages are easy to install and use

Packages include a 55400 Valve Package that operates up to 15 air atomizing nozzles. For extended wear, reduced maintenance and increased safety, electrical components are mounted in the panel separately from the liquid line.

Also includes a humidistat that accurately measures 5% to 90% RH. The humidistat can be mounted directly in the area to be humidified or in an adjoining room.



55400 Valve
Package



Humidistat



More Humidifying Resources

For features & specifications of our humidification packages, request **Bulletin 553**

For specific questions about your unique application, contact your local **Spraying Systems Co.** sales engineer.

With decades of experience in bakeries, our sales engineers can evaluate your spray operation and make recommendations to improve your process.



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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

