



Application Solution

AIR ATOMIZING SPRAY SOLUTION
FOR SANITIZING TOMATOES
FOOD PROCESSING INDUSTRY



AREA MISTING SOLUTION

► PROBLEM: LOW FLOW MISTING NOZZLES REQUIRED FOR FOOD SANITATION APPLICATION

A food processor contacted BETE seeking a nozzle to spray a minimal amount (approximately 0.50 gph or 1.89 l/h) of sanitizing solution on tomatoes in packaging before sealing and shipping the final product. The customer provided photos of a similar process at one of their other plants.



► SOLUTION: BETE XASR AIR ATOMIZING NOZZLE

After reviewing the photos and spray requirements, BETE engineers recommended the XASR air atomizing nozzle with a manual shut-off to achieve a clean shut-off, minimizing excess dripping. The XASR utilizes a siphon spray set-up, where compressed air within the nozzle siphons the sanitizing solution from a container. This set-up eliminates the need for a pump and can achieve flow rates as low as 0.10 gph or 0.379 l/h. The XASR provides a simple and effective method for spraying the sanitizing liquid directly onto the tomatoes before sealing the packaging.



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