



SPRAY TECHNOLOGY FOR MEAT & SEAFOOD

Ensuring food safety and product quality is a significant challenge in the meat and seafood industries. Renowned processing plants depend on BETE spray nozzles, fabrications, and spraying systems to boost efficiency, improve hygiene, minimize waste, and cut production costs.

Drawing on over 70 years of experience in nozzle design, engineering, and manufacturing, BETE offers an extensive range of specialized solutions. Our experts deliver spray technologies that continuously exceed customer expectations, safeguarding your products to the highest quality standards.

EXPLORE BETE'S RANGE OF MEAT & SEAFOOD SPRAY APPLICATIONS

CLEANING & SANITATION

- Sanitize production areas, conveyors/belts, and other equipment
- Clean carcasses and evisceration tables
- Exact dosing of sanitizing agents on containers and packaging
- Clean process and storage tanks, totes, and bins
- Can washing and filler cleaning

COATING

- Exact coating of egg wash (natural or synthetic) to adhere breading
- Precisely apply oils, flavorings, liquid smoke, mold inhibitors, and antimicrobials

FREEZING & COOLING

- Spray cooling for product chilling
- Avoid freezer burn and moisture loss with precision water glazing

HUMIDIFICATION & STEAM

- Humidify storage rooms
- Use steam as a moist heat cooking method in oven systems

PLANT OPTIMIZATIONS

- Spray lances and manifolds for optimal nozzle placement and positioning
- Compressed air solutions for blow-off, drying, and static elimination
- Water conservation and treatment solutions
- Odor and pollution control spray technology



ACHIEVE RELIABILITY, SAFETY, & QUALITY WITH OUR INNOVATIVE SPRAY TECHNOLOGY SOLUTIONS



ENSURE PRECISE SPRAY CONTROL & FLEXIBLE AUTOMATION WITH FLEXFLOW® SPRAY SYSTEMS

Our automated spray systems, like the **FlexFlow**, ensure precision spray control and flexible automation for applications like dosing flavorings and antimicrobials onto products and sterilizing agents onto packaging. Combine the **Electric HydroPulse® (EHP)** automatic spray nozzle with the FlexFlow spray controller and you have an expertly engineered solution for precise intermittent spraying capabilities.

- **Hygienic design**
- **Capable of cycling on/off up to 150 cycles per second**
- **Improve product consistency with uniform and repeatable coverage**
- **Reduce consumption of expensive coatings**
- **Eliminate overspray waste and improve product quality**
- **Exact target coatings secure a clean and safe environment**



FlexFlow® Spray Control System & Electric HydroPulse® (EHP)

MAXIMIZE CLEANING EFFICIENCY WITH BETE TANK WASHING NOZZLES

BETE specializes in spray technology for hygienic tank and equipment cleaning, offering a complete line of products for an extensive range of tank sizes and soil types. Our tank cleaning nozzles maximize efficiency and remove soils effectively. Our engineering experts can recommend the ideal spray nozzle for your tank cleaning solution.

PREVENT DOWNTIME WITH CLOG-RESISTANT STATIONARY NOZZLES

- **No moving parts, durable**
- **Low maintenance**
- **Options that allow up to three times the free passage of standard spray balls**

CLEAN FASTER & REDUCE WATER CONSUMPTION WITH ROTARY SPRAY HEADS

- **Up to 40% water savings compared to static spray balls**
- **Greater mechanical force penetrates difficult soils**
- **Reduces use of costly chemicals**



HydroClaw®



HydroWhirl® Orbitor 100



HydroWhirl® S

