

IN-LINE GLAZING UNIT

The GU Range of Glazing units has been designed to give an even and fine coating of glaze to the pattern and quantity desired.

The system works by pumping the glaze through a high pressure spray with airless spray nozzle, reducing overspray and mist to an absolute minimum, eliminating the need for guards and hoods. The system is ideally suited for an in-line process with polycord rope conveyor; variable in speed, to transport your product through the spray area. The glaze is recycled through three separate filters on a catchment tray back to 38 ltr holding tank. A pressure relief system is mounted on the HP side of the pump to adjust working pressure of spray unit.

Single or multi nozzles are traversed sideways across the moving products at a variable rate. Spray pattern and density is achieved by various nozzle sizes, working pressure of pump and linear speed of sideways motion of nozzle. All electric motors are guarded with stainless steel panelling with electrical controls mounted at high level. The system can be fully dismantled and hygiened with all tube work and pump components being readily removable. A free standing model is available, designed to handle standard baking sheets and wire baskets.





IN-LINE GLAZING UNIT SPECIFICATION

CONVEYOR 3 standard widths - GU 400mm, GU 600mm and GU 800mm or to suit requirements. Variable from 2 Metres to 11 Metres per minute. Polycord 5mm diameter on 10mm pitch with 40mm diameter. Exit roller adjustable in height.

CAPACITY 12 Ltrs. per minute at 4 bar maximum. Variable by choice of nozzle size and pressure relief setting.

HOPPER 38 Ltrs. with lid.

SPARES Standard spare kits are available and readily obtainable from our Spares Department.

CONSTRUCTION All stainless steel with food quality plastics and any aluminium components hard anodised.

HYGIENE The machine can be fully stripped down and may be safely hosed.

AIRLESS SPRAY NOZZLES Large range available: full cone, hollow cone and fan jet of various sizes.

FILTERS Removable and mounted stainless steel mesh in hopper base, catch tray base and hopper lid.

OPERATION Spray runs continuously, spray traverse motion variable from 13.2 mtrs to 75 mtrs per minute.

HEATING Heated hopper thermostatically controlled with hot clearance pump are available if required.

TECHNICAL DATA

Conveyor Drive	3 phase .75kw 380/415v 3.4/2.0A
Pump Drive	3 phase .55kw 380/415v 3.0/1.7A
Nozzle Drive	3 phase .75kw 380/415v 3.4/2.0A

