AUTOJET® MARKET EXPERTISE

COMMERCIAL BAKING CHILLED GLAZING





A commercial bakery supplying hamburger buns for a national fast-food restaurant chain employed air atomizing nozzles to apply glaze to buns prior to baking. The nozzles were prone to frequent clogging, necessitating chronic production stoppages for cleaning and maintenance. Furthermore, the fine mist generated during atomization created overspray hazards, resulting in both occupational safety concerns for operators and additional sanitation requirements to remove excess glaze residues from adjacent process equipment.

AUTOJET PROVIDED CONTROL

An AccuCoat® Chilled Glazing System was successfully implemented by Spraying Systems Co. As pans with buns pass through the spray station, PulsaJet® electrically-actuated hydraulic spray nozzles apply the chilled glaze. PulsaJet nozzles achieve very low flow rates using larger orifices and provide superior performance to the air atomizing nozzles used previously, and eliminates the clogging and misting issues. The AutoJet® 2850+ spray control panel works in tandem with PulsaJet nozzles to provide Precision Spray Control (PSC). PSC ensures the proper volume of glaze is supplied even when operating conditions, like line speed, change. The glaze is kept at the proper temperature and consistency through the use of a chiller and agitator in the pressure pot.

50%
REDUCTION OF COSTLY GLAZE

$60,000
ANNUALIZED COST SAVINGS

0 INCIDENTS
VIRTUALLY ELIMINATED SLIP AND FALL RISK DUE TO GLAZE OVERSPRAY

CUSTOMIZABLE CONTROL

AutoJet® Spray Control Systems deliver the flexibility needed for any precision spraying application. Our control systems, paired with various liquid delivery components, air control packages, accessories, and mountings, are easily configured to your exacting requirements. The components listed below were leveraged for this solution.

NOZZLES

PulsaJet electrically-actuated spray nozzles provide low flow rates using larger orifices.

SPRAY CONTROL

The AutoJet 2850+ spray control panel provides repeatable timing and oil volume to ensure precise application of the glaze.

AIR CONTROL

Precision air regulation pilots a pressure pot for consistent liquid pressure control.

LIQUID DELIVERY

AccuCoat chiller was added to ensure the proper temperature of the glazing compound, yielding consistent viscosity glaze and preventing spoilage.

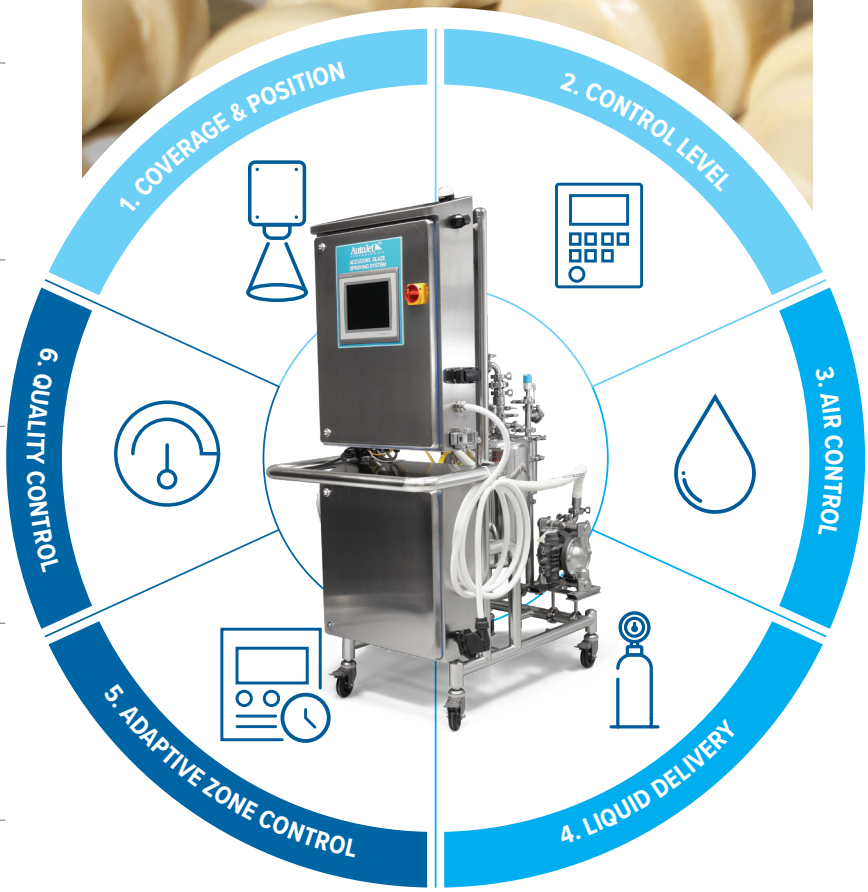
ADAPTIVE ZONE CONTROL

Zone Control with Timing enhances the capabilities of spraying only when something is present in each cavity with empty pocket detection.

QUALITY CONTROL

Taking control of the liquids applied improved the process as well as the product. The vision system aids in ensuring proper spray location.





SUMMARY

The AccuCoat Chilled Glazing System proved to be the ideal solution and the bakery saw a return on its investment in less than one year.

Spraying Systems Co.®
Experts in Spray Technology

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From *Spraying Systems Co.*

READY TO TAKE CONTROL?

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