

Reduce energy and cleaning costs by removing surface water and product particles before cooking or freezing.

AirSweep combines blow-off and vacuum forces for superior surface water removal.



Vacuum + Air Knife

AirSweep combines vacuum and blow-off forces to quickly remove surface water and scraps from just-washed potato slices, fruits, vegetables and other products before frying or freezing.

Clean operation

AirSweep removes product scraps before they can accumulate in your fryer or freezer. These particles are discharged into your waste container to reduce drain water pollution costs.

Complete system

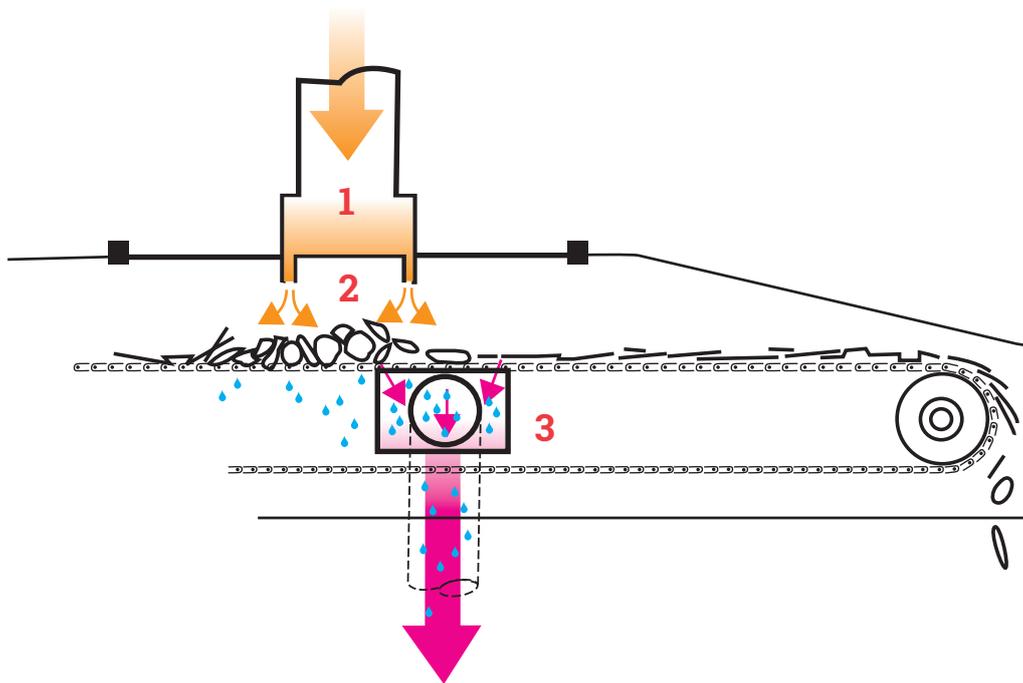
Vacuum plenum, the air-water separator, a vacuum fan, air knife plenum and blower are included with support hardware.

Save Energy

Drier, cleaner product requires less energy to cook or freeze. With potato slices, AirSweep cuts fryer fuel usage up to 8% compared to using only an air knife.

More efficient freezing

Freezing less water increases freezer capacity and cuts energy consumption. AirSweep's high-pressure air agitation also reduces product clumping.



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Blow-off air enters the air knife **1** mounted over the washer drain conveyor. Two high velocity air streams lift product slices, causing them to “dance”: atop the conveyor belt **2**. This exposes all surfaces to the air stream for maximum water and scrap removal. As slices pass over the vacuum plenum **3**, vigorous suction pulls them back onto the belt, dislodging more water and particles.

The vacuum removes surface water and scraps from product and the conveyor belt. Wastewater and scraps are then transferred to an air/water separator and discharged into the customer’s waste cart.

Constant improvement and engineering innovations mean these specifications can change without notice.

