

## THE CHALLENGE

A major hamburger bun manufacturer was struggling with an inefficient egg wash application. Air atomizing nozzles produced excessive mist, causing overspray, extended cleaning times, and safety concerns. Frequent clogs in the chilled egg wash also led to costly maintenance and downtime.

## THE SOLUTION

John Brooks delivered a turnkey solution built for efficiency and control. The system stabilized the egg wash temperature at 60°F and applied it using BETE HydroPulse spray nozzles at just 15 PSI, eliminating misting and clogging. A ThermoCube 500 In-Line Chiller, custom spray bar, and integrated control panel ensured precise, consistent coverage across the bun line.

## THE RESULTS

- **Improved Uptime:** Reliable spray with no clogging or shutdowns
- **Faster Cleanup:** Minimal mist and overspray
- **Safer Operation:** Eliminated airborne egg wash
- **Reduced Waste:** Controlled spray reduced product loss

For more information on spray solutions for your unique food processing operation, [contact John Brooks](#)



## Case Study

# Mist-Free Egg Wash System Boosts Uptime and Reduces Clean up for Commercial Bakery

## Technology Utilized:

BETE HydroPulse Spray Nozzles with a ThermoCube 500 In-Line Chiller

## How It Worked:

- Egg wash chilled to 60°F using ThermoCube 500
- Low-pressure hydraulic spray (15 PSI) via BETE HydroPulse nozzles
- Mist-free coverage eliminated safety and cleaning issues
- Integrated control panel provided precise spray control

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