

ANOTHER PROBLEM SOLVED!

TOP MANIFOLD FOR UNIFORM MISTING OF BEEF PATTIES

THE CHALLENGE

A beef processing facility in Western Canada was facing a challenge on their beef patty processing line. The spray manifold they were using to mist water onto the beef patties before they were flash-frozen needed replacement, it was no longer spraying the entire width of the conveyor which resulted in inconsistent product weight and quality. They needed a replacement where the spray angle would be wider to cover the entire conveyor but did not overlap; the impact would stay low, so the product would not be damaged, and the flow would be kept the same in order to conserve water.

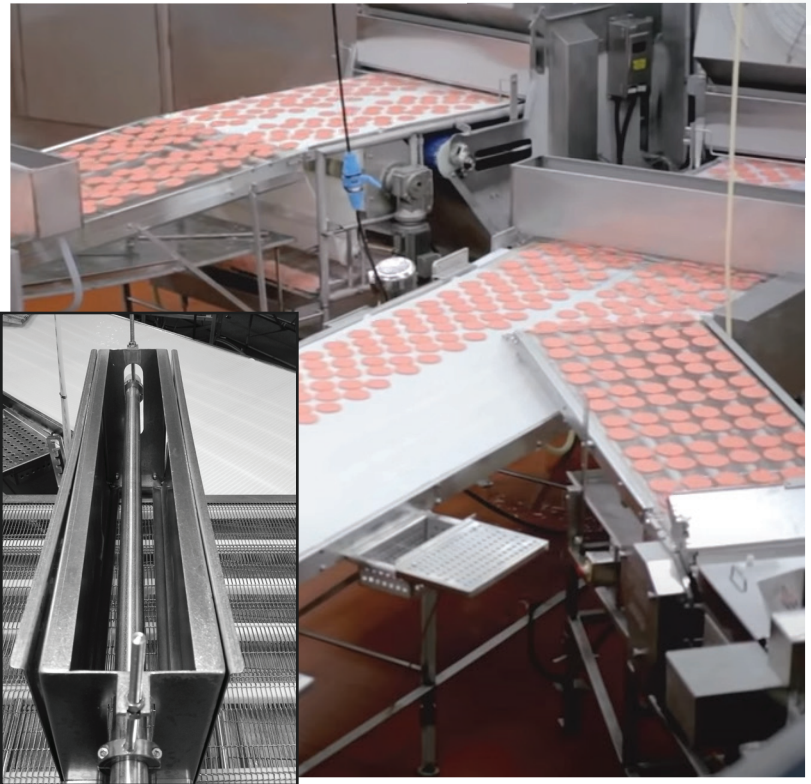
THE SOLUTION

Our application expert met with the customer to review and discuss their application. They worked with our Engineering team to develop a manifold that covered all the customer's criteria and retrofitted to their existing controller. The manifold consists of a 36" long lightweight 316 Stainless Steel Pipe and Fittings for easy installation and removal; Four 303 Stainless Steel 60° Flat Fan Nozzles spaced equally apart for consistent, uniform misting.

THE RESULTS

- ▶ Improved Product Quality
- ▶ Conserved Water
- ▶ Improved Process Efficiency

For more information on this solution or if you have a fluid handling challenge of your own - Contact a John Brooks Company Application Expert today!



BEEF PATTY PRODUCTION | MOISTURIZING CUSTOM MISTING MANIFOLD

TECHNOLOGY UTILIZED

- John Brooks Custom Built Misting Manifold
1" SCH 40 Pipe, 316 Stainless Steel
- 4 Nozzle Assemblies | 60° Flat Fan Spray Pattern

HOW IT WORKS

- 36" Misting Manifold is Mounted into the Existing Stainless Steel Box on the Conveyor.
- Formed Beef Patties travel along the conveyor under the misting manifold on their way to the flash freezing process.