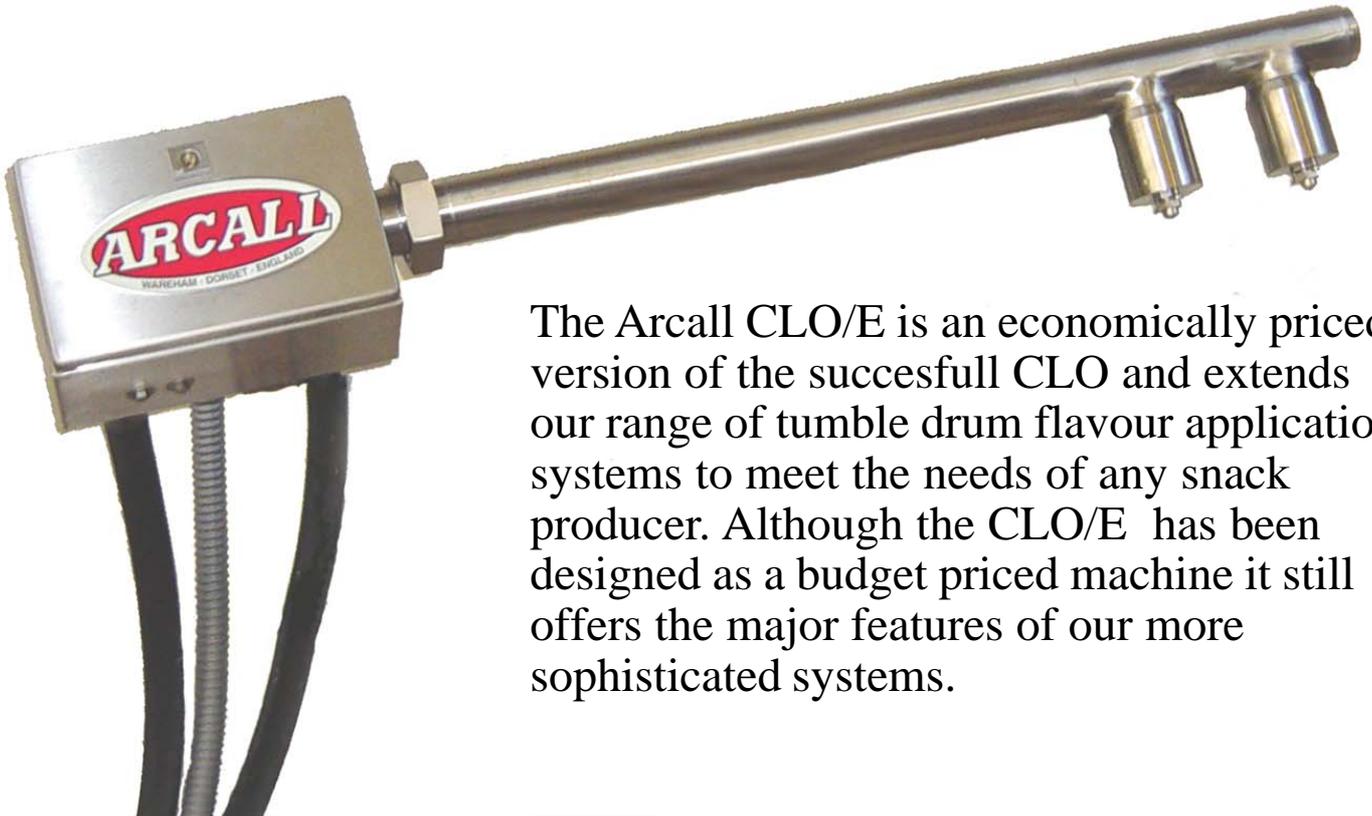
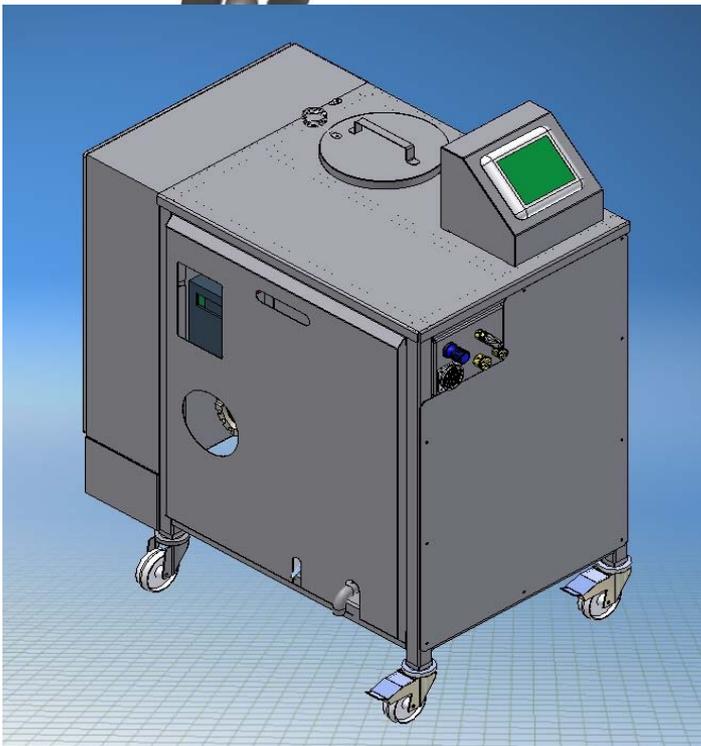


CLO/E SPRAY SYSTEM



The Arcall CLO/E is an economically priced version of the successful CLO and extends our range of tumble drum flavour application systems to meet the needs of any snack producer. Although the CLO/E has been designed as a budget priced machine it still offers the major features of our more sophisticated systems.



Features

- * Controlled spray and low mist
- * Mass flow closed loop control
- * Continuous spray
- * High turndown ratio
- * Easy to clean
- * Operator friendly
- * Dairy standard connections
- * Heated tank and recycle option
- * Budget priced

Engineering Quality For Food

CLO/E Spray Application System

How it works

- The base product is continuously weighed upon entry to the tumble drum; this weight is converted by a PLC into control signals to operate a control valve. If weighing equipment is not available, then the required oil application rate may be input by the operator. The amount of oil actually being applied is monitored, several times each second, by a state-of-the-art Mass Flow Meter and the flow constantly adjusted to match the demand. The employment of a Mass Flow Meter, in preference to the more common volume flow meter, means that changes in oil density have no bearing on the application rate. The PLC is capable of holding numerous recipes, so keeping operator involvement to a minimum. Output signals are available to record the oil usage, so allowing data acquisition to support the 'low-fat' declaration.

The spray is applied through the Arcall Lance consisting of two spray guns which are automatically opened to meet the flow requirements, and cleaned periodically

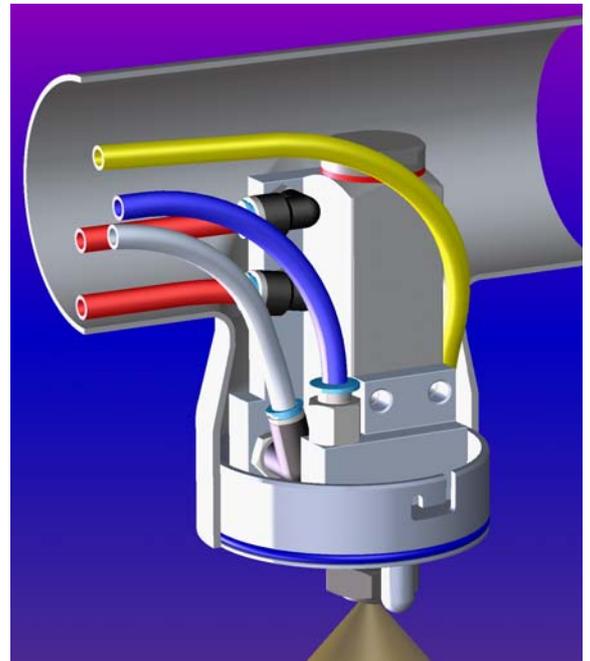
Available options. (requirements depend upon material to be applied)

- * 2, 3 4 or 5-gun spray lances
- * Fluid recirculation system
- * Manual or bulk fill
- * Stand alone PLC or remote I/O to connect to PLC supplied by others
- * Mobile or fixed position
- * Straight or dog leg lance
- * Electrically heated fluid lines
- * Increased tank heating. 0.8 Kw to 3 Kw

The FQB Spray Gun as used in this

system, has been designed for the food industry. Arcall, with 40 years experience of spraying for food applications, have manufactured the FQB Spray Gun to meet the needs of precise application with little mist, or waste.

Spray is created by the use of a minute quantity of air, atomising the liquid at the exit of the gun. This allows a low pressure fluid flow in the pipework and reduces wear and inconsistency. With both positive opening and closing, and the potential for needle stroke adjustment, each gun can be relied upon to offer consistent spray characteristics.



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