

Case Studies

Industry: Food & Beverages

Process: Fermentation

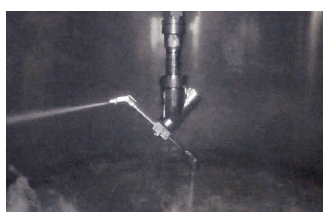
Automating cleaning of a fermentation tank eliminates uncleaned spots and also reduces the cleaning time by 10 minutes.

Showering leaves uncleaned spots

A spray nozzle fixed in place cannot help cleaning up an interior of a fermentation tank completely, leaving residue on tube surfaces in the tank.

On the occasion of a facility renovation, it comes to a decision to test spray nozzles that can perform even and automated cleaning.

A cleaning approach with a rotating nozzle instead of the fixed one is proposed.



A great feeling about an effect of the automated cleaning through a demonstration.

Lending a demonstration unit gets the customer to truly feel an effect of the rotation nozzles; yet some uncleaned spots remain.

Next, the product tailor-designed to meet the tank's specification is tested, which satisfies the customer with its cleaning effect.

The tank cleaning task is automated and the process time is reduced by 10 minutes.

Automated cleaning of all several dozen of the tank reduces substantial cost.



Tank cleaning nozzles

JETATTACKER, JA series

Rotation is driven solely by the spray reaction force, and all supplied water is used as driving force and cleaning water for minimal energy loss.

Its operating pressure is from 0.3 to 3.0 MPa



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