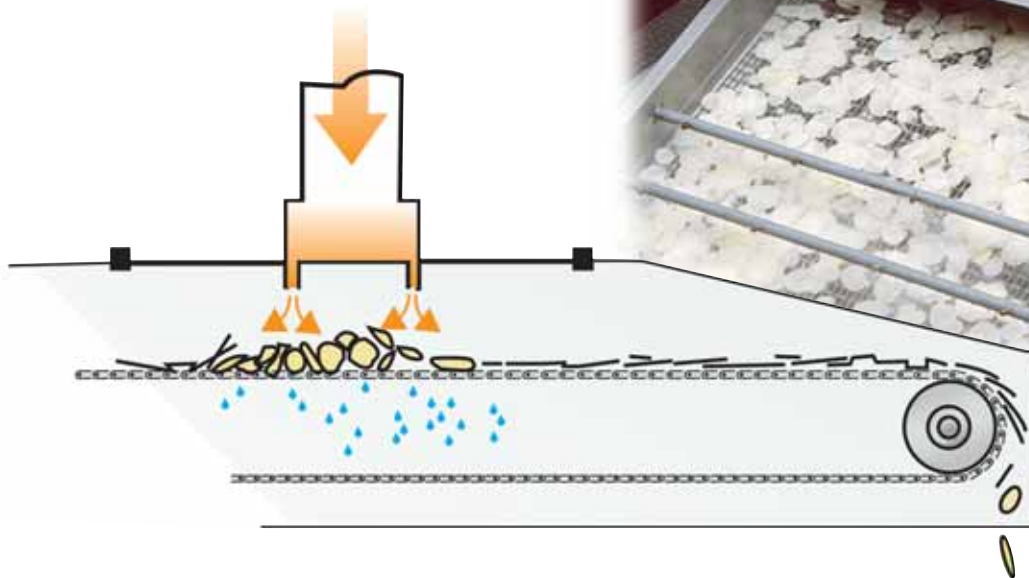


Air Knife

Remove excess surface water from products for energy-efficient further processing and freezing.



Producing two high velocity air curtains across the width of your conveyor or washer discharge, the Air Knife lifts and separates product to remove surface water, starch and particles.

Efficiently removing surface water and debris from the product and conveyor belt reduces energy consumption required for frying or freezing.

Constructed of stainless steel, the Air Knife features a manual damper to adjust air pressure. A blower is included and requires customer-supplied piping, valves and installation.

Easily retrofit one or two Air Knife plenums to existing washers and conveyors of any manufacture.

Air Knife | Model AK

Dewatering systems using one or two Air Knife plenums are easily installed on most any washer discharge or transfer conveyor.



For maximum removal of surface water and particles, our AirSweep dewatering system combines the Air Knife with a vacuum plenum.

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

HEAT AND CONTROL

®



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