Industry: Food Processing

Application: Area Misting

Product Description: XASR used for sanitizing spray

Situation: A BETE customer sent in a photo of a tomato sanitizer he had seen at another location because he was trying to determine which BETE nozzle to purchase. The nozzle sprayed a very small amount, about 0.5 gal/h (2 L/h), of sanitizing solution onto sliced tomatoes in packages before they were sealed and shipped.

BETE's solution: The customer had seen our XASR nozzle with a manual shut-off. This is a very simple method of spraying a sanitizing solution onto the product. Because it is a siphon-type nozzle, the only pressure that needs to be supplied to the nozzle is air pressure. The manual shut-off of the BETE XASR nozzle allows for a clean shut-off, with no dripping.