

Flexible Steam Tunnel

Food Manufacturing Staff



The KST 140-712 Dual Zone Steam Tunnel was engineered specifically for packagers of food and beverages who want 300 cpm capacity without the cost and complexity of multiple tunnels. The high-speed system accommodates the broadest range of containers, including those that have proven difficult to shrink consistently in traditional tunnels and those that have required a second tunnel to complete the task. The unit is a dual-wall, dual-zone system providing more than 1,000" of live shrink area via five pairs of steam tubes in each of the two zones. Each row is externally adjustable for steam volume, flow and rotary position. A proprietary nozzle positioner allows the highly focused application of steam to specific points on the package. Adjustments can be made "on the fly," saving both utility costs and production time, since there is no need for cool-down or ramp-up during adjustment.

PDC International, www.pdc-corp.com [1]

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<http://www.foodmanufacturing.com/products/2012/11/flexible-steam-tunnel>

Links:

[1] <http://www.pdc-corp.com>