



BETE FOG NOZZLE, INC
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BETE® HYDROPULSE® ELECTRICALLY ACTUATED SPRAY NOZZLES FOR PRECISION FOOD PROCESSING APPLICATIONS

BETE's electric-actuated Hygienic HydroPulse Spray Nozzles (EHP) assure precision volumes of expensive ingredients are sprayed directly onto your food processing target, with overspray waste virtually eliminated. Pair with the BETE FlexFlow™ Precision Spray Control System to achieve uniform coverage, even if you adjust your conveyor speed.

Electric HydroPulse spray nozzles do not require a compressed air source and are capable of cycling on/off up to 150 cycles per second. These features afford the option of using high-frequency cycling known as Pulse Width Modulation (PWM) to vary the liquid spray flow rate at constant supply pressure with little change in spray performance by adjusting the duty cycle. When the spray cycles at high frequencies, coverage uniformity is maintained because the duration between pulses of spray is short enough to ensure there are no gaps in the spray coverage. Utilize these advanced intermittent spraying features to save valuable spray media while enhancing product quality. Visit www.bete.com/hydropulse-ehp for in-depth datasheets, spray pattern videos, and additional information.

FEATURES & BENEFITS

- Precision volume sprays directly on the target
- Reduced waste and minimal overspray maintain a clean, safe environment
- Uniform coverage and drip-free performance
- Each nozzle produces a wide range of flow rates and spray patterns with interchangeable tips

WHY CHOOSE BETE FOR YOUR FOOD INDUSTRY SPRAY NEEDS?

- ISO 9001:2015 Certified
- The ability to solve unique and complex process challenges
- Trusted nozzle design and manufacturing with consistent quality assurance

Top food processing companies depend on BETE's specialized spray technology for everything from precision coating applications to cleaning tanks.

