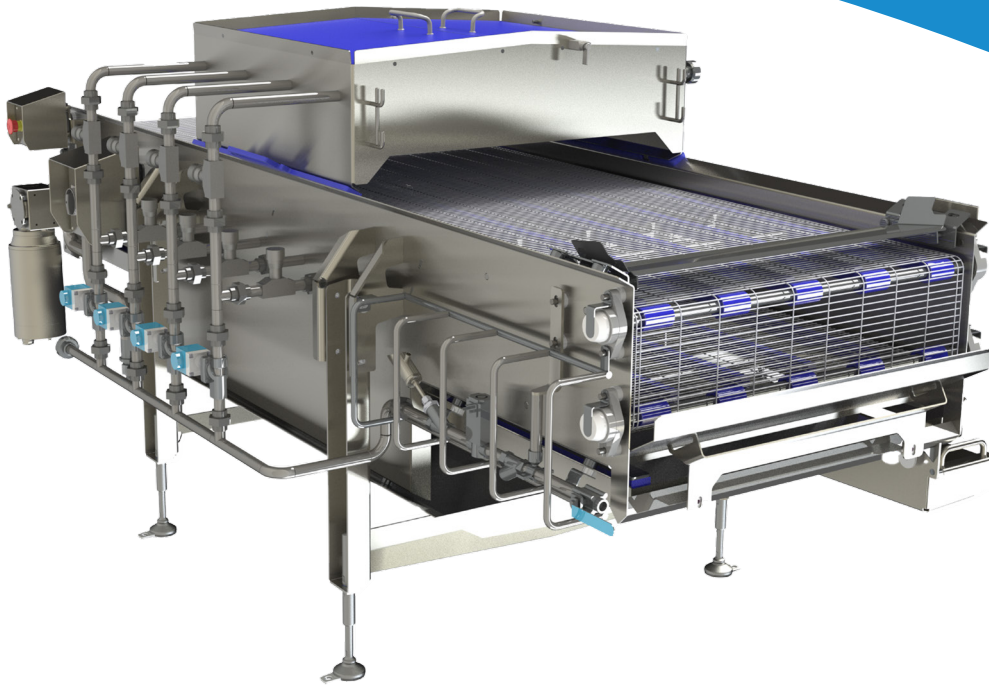




# SF Glazing Unit



## Enhance product quality and appearance

Enhance the quality of your product and get a competitive edge with an SF Engineering Glazing machine. Developed specifically for frozen fish, seafood, and poultry products, its innovative design features glazing spray bars above and below the belt. The even layer of water applied to the product freezes on contact, protecting it from quality loss and enhancing its appearance. SF Engineering glazing machines can be fully customised to meet your requirements and configured according to the product's recipe.

### How it works

The SF Glazing machine sprays an even mist of water or brine onto IQF products to form a fine-glazed coating. This enhances the product's appearance and protects it during packing and shipping. The precise amount of glaze is controlled by a pre-programmed product recipe, to ensure the same high-quality results every time.

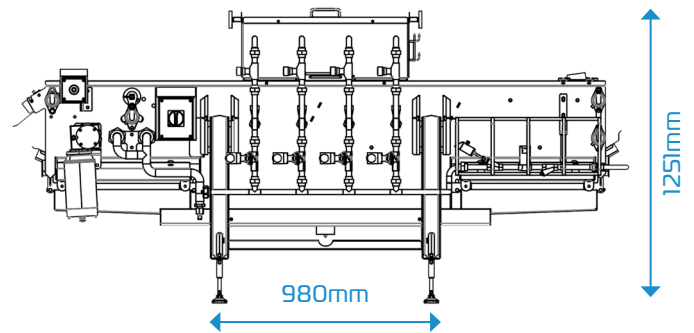
## Features

- Each unit has four spray bars above the belt and four spray bars below the belt. The spray bars can be switched on and off as required to achieve the required glaze coverage.
- The 90° spread angle on each spray bar ensures maximum coverage.
- Electronic flow meter and proportional solenoid allow precise volumetric control of the glaze distribution, allowing you to achieve a defined coverage for each recipe every time.
- The continuous filtration system removes debris before spraying.
- Operates with no splash outside the chamber.
- The unique crumb scrapper system transfers any coating debris from the drip tray into a removable catch tray during production.
- The clean-in-place system reduces washdown times. Two high-pressure spray bars are positioned within the unit to assist in the cleaning of the sprockets and belt. Running the clean-in-place system before washdown loosens debris and dramatically reduces clean-down times.
- There is easy access to the drip tray below the chamber, reducing clean-down times. The drip tray is fitted with a drain for runoff glaze.
- Access caps enable cleaning inside the spray bars.
- Removable parts can be hung on the machine during washdowns.
- Safety guarding around the flow meter and inlet valves protects against traffic damage.
- Hygienic design with sloped surfaces and no bacteria traps or exposed threads. This reduces contamination build-up and makes the system easier to clean.
- All nozzles are stainless steel.
- Features an IP69K stainless steel motor, e-stop, isolator and junction box.
- Can be manufactured to EHEDG specifications.

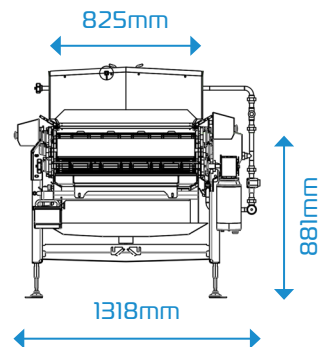
## Benefits

- Enhanced product appearance with protection from quality loss.
- Consistent glazing coverage with precise control.
- Programmable recipes for multiple product types.
- Minimised washdown times for greater efficiency.
- Hygienic design features to prevent contamination build-up.

Side elevation



Front elevation



Top elevation

