

#### **XE AIR KNIVES**



# MOBILE D-I-P SYSTEM

Sonic Air Systems has been the #1 name in blowers and air knives for bottle & can drying since 1990. **The Mobile D-I-P<sup>TM</sup>** is the most versatile blower system in the Sonic product family.

Drying is a key function which must occur immediately after every rinsing and clean in place cycle. The challenge for any microbrewery is the cost of a dedicated dryer for each process when the operating hours per week for each are limited. When the requirement for air rinsing or air conveying is added, the total hours per week in which high velocity air can be utilized becomes easy to justify a portable blower system to be deployed for all of these purposes.

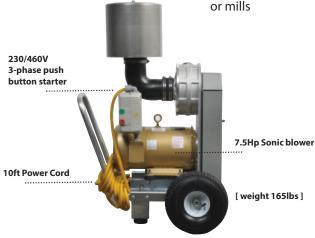
The D-I-P™, with quick connects for power and air along with a dozen standard and optional accessories, provides immediate on-demand air for all (7) of the potential micro-brewery applications.





## **Applications**

- [1] Air knife drying of bottle or cans
- [2] Air Rinsing of bottles or cans before filling
- [3] Hand held air sweep for drying any external/exposed surfaces (pipes, tanks, walls, floor) after C-I-P washing
- [4] Drying all internal surfaces of pipes and tanks after C-I-P
- [5] Drying kegs internally after sanitizing
- **[6]** Drying kegs externally after filling and rinsing
- [7] Air eductor/conveyor for hops, barley, flavors to the tops of tanks or mills







#### **Bottling and Can Drying**

The Sonic **D-I-P™** connects to a permanently mounted Sonic air knife assembly for drying filled bottles or cans prior to labeling, ink coding and/or packaging.



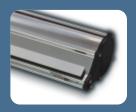
#### **Tanks and Pipes Drying**

Easily connect the blower outlet hose to your equipment for internal surface drying after the C-I-P process.



#### **Barrels and Kegs Drying**

You can direct a powerful stream of air up into the inverted keg/barrel after C-I-P. In adition, the Sonic hand held Trigger Nozzle also dries external surfaces after washing.



### **Air Rinsing Bottles and Cans**

After de-palletizing cans or bottles a Sonic HEPA filter sends air from our static neutralizing air knife to remove cardboard dust and debris from inverted bottles and cans prior to the filler.



#### **Product Conveying**

The **D-I-P™** can also serve as a very simply method to convey with air hops, barley or any ingredients to the mill, kettle or fermentation tank.

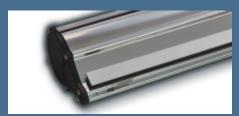
#### **ACCESSORIES & FEATURES**



12" Sonic Air Sweeper



**Trigger Nozzle** 



**Air Rinsing Knives** 



**Drying Air Knives** 



3"x 20' Flex Hose



**Quick Release Couplings** 



**Ingredients Air Conveyor** 



**HEPA Filter** 

# MOBILE D-I-P BLOWER

#### BENEFITS

75% lower energy than compressed air

Sonic air knives for bottle and can drying from 30 to 150 per minute

29,000 FPM Sonic air nozzle velocity can dry every brew house surface at 5 ft away

No towels or compressed air nozzles needed

Drying times and labor reduced by 50% or more

Patented heater-less 150F blower air completely dries any internal surfaces after C-I-P in 5-15 minutes

Anti-static air washing air knife eliminates water

Sonic air eductor/conveyor sends powder or pellets in USDA hose 10-100 feet and eliminates augers

In-line HEPA air filters for maximum air quality



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