DRY-IN-PLACE® Sanitary Drying

Tank blending wet or dry products can be very costly in terms of number of tanks needed to keep a variety of different blended products flowing through a processing plant. Corporate downsizing has aggravated this situation by bringing many different products under one roof. The ability to switch from one product to another as the market changes puts a major demand on how quickly a blending tank is cleaned, dried and put back into production.

It is not uncommon for a blending department to clean in place and allow a tank to air dry for a shift or longer before putting it back in operation with the next blended product. That is a lot of lost production if frequent product changeovers are the norm and extra tanks aren't available to bring into production.

MSI and Sonic have a solution to this dilemma with Sonic's patented VT (Variable Temperature) Tank Drying Technology (Clean-in-Place meets DRY-IN-PLACE[®]). Drying times that once took hours can now be reduced to minutes with this Tank Drying System.

Almost any size tank can be dried quickly using centrifugal blowers ranging from 7.5 to 50 horsepower. Variable air temperatures from 100° F to 200° F. Most sizes can be mounted on their own cart so they are able to move from tank to tank when needed.

For **filtered**, cool air, add a HEPA Filter (see page 14)

> *Tank is for demonstration purposes only

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VMS Group

MARCHANT SCHMIDT, INC.

DRY-IN-PLACE[®] Sanitary VT Tank & Process Piping Dryer

HEPA Filter Unit (Optional) (with 0.3 micron filtering)

Sonic's patented DRY-IN-PLACE[®] (D-I-P[®]) VT (Variable Temperature) Tank Dryer is the fastest way to dry any tank, mixer, tote, process piping and valves.

The system provides up to 10 air exchanges a minute within the tank and up to 200°F blower heat thereby requiring no in-line heaters of any kind.

The application of the D-I-P[®] VT Tank Dryer System is simple:

Once the interior of the tank has been opened and a drying tube is inserted into the tank, the tank is purged for roughly 15-30 minutes.

Here's how it works:

The heated blower air is introduced into the tank system from the Sonic blower. A cap on the entrance point forces the pressurized air to flow vertically into the tank and pushes the water and moist air out the lowest drainage point.

The in-line 0.3 micron HEPA Filter can be added to the tank dryer for sanitary applications.

Blower/Motor filtered intake noise containment enclosure

Features

- Adjustable air temperatures from 100° to 200°F (37° to 93°C) with thermocouple/PLC monitoring (optional)
- Stainless steel plumbing and enclosure
- Sonic blowers from 7.5 HP to 50 HP
- Complete piping systems are available
- Air exchange rates can be engineered to meet any drying cycle requirement
- 75 dB noise rating at blower enclosure

Benefits

- Wash water and cleaning chemical removal prior to tank re-use
- Drying temperature achieved without use of an external heating source saving you on energy costs
- Moisture removal and surface drying from 75% to 100% as required
- Customized VT system for an infinite number of tank drying applications

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MARCHANT SCHMIDT, INC.

DRY-IN-PLACE® Centrifugal Blower

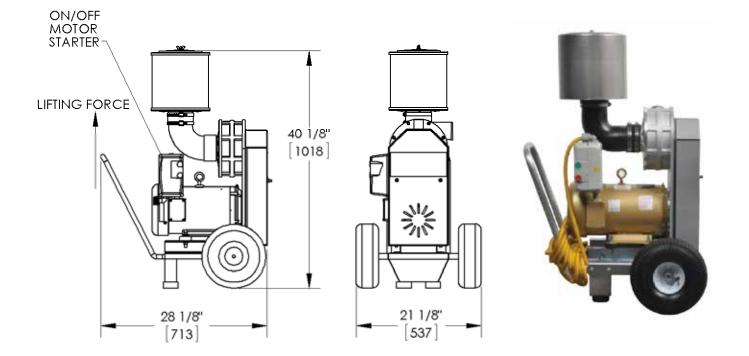




The Sonic DRY-IN-PLACE[®] (D-I-P[®]) Mobile Blower is a low cost alternative to a full-scale centralized Sonic Drying system and allows you to take the "drying system" to wherever you need it in your facility. The D-I-P[®] is ideal for plants that have many processing lines that don't operate all of the time. Simply roll the D-I-P[®] over to the line that is operating, connect it to the air knife inlet and begin processing. The D-I-P[®] provides the ultimate in portability and flexibility for those plants that need high velocity air in a variety of different locations over any given period of time.

Applications for the D-I-P[®] include:

- · Off-line drying of cans or bottles
- Internal drying of piping and ingredient tanks
- Keg drying before or after filling and rinsing
- Hand-held nozzle cleaning of Clean-in-Place equipment
- Connecting to a Sonic Air Eductor/Conveyor for loading of ingredients into tops of tanks
- New process testing prior to equipment installation and start up



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