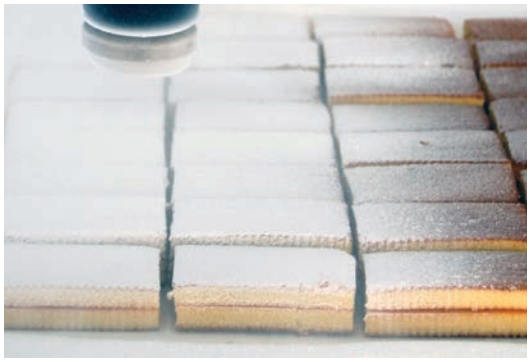
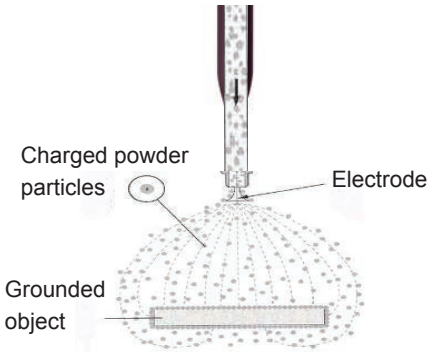
Why Electrostatic Application On Food?

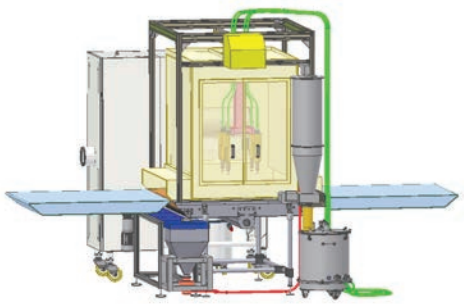
Electrostatic application offers very significant advantages and can be used to apply different powdered materials on food.

What is electrostatic powder application?

- **Electrostatic powder application** is a coating process that employs electrostatic charges to improve the efficiency of the application of powder particles onto the objects.
- **Corona guns** apply an electrical charge to the powder particles that are sprayed towards the objects to coat.
- The **high voltage electrod**e on the tip of the gun creates an electric field and emits negative charges that are transferred to the powder particles. The powder particles are attracted by the grounded objects and remain attached to them also after the application.
- The electrostatic application takes place in a **powder booth**, provided with an **exhaust system** that prevents the powder from escaping into the ambient.
- The powder booth's **recovery system** captures and continuously recirculates the powder, which can be immediately re-used.







Advantages of electrostatic technology

	Benefits	Pay-Back
Increased transfer efficiency: more powder on the object, less powder on the belt.	Reduced amount of powder on the belt and in the ambient Reduced waste powder carried to packaging, reduced packaging problems	Powder saving Reduced cleaning manpower Powder saving Reduced cleaning manpower Reduced packaging, maintenance and down-times
Improved adhesion of the powder to the object.	Improved quality / product appearance Reduced powder loss by pieces during packaging, reduced packaging problems	Improved product value Powder saving Reduced cleaning manpower Reduced packaging, maintenance and down-times
Precise and constant quantity of powder applied to the object.	Improved quality / product appearance Reduced average powder quantity applied to the pieces	Improved product value Powder saving Improved product characteristics
Application takes place in a booth with exhaust system.	Reduced ambient contamination	Reduced cleaning manpower Powder savings
Powder recovery in a closed circuit system.	Powder can be automatically and immediately re-used The operator is not in contact with powder	Reduced manpower for powder transfer etc. Improved operator protection

Without Electrostatic

With Electrostatic

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