



# Electrostatic seasoning applicator

This new design of electrostatic seasoning for powder, oil & slurry coating is an environmentally responsible way to apply coating materials, significantly increasing the quality of the finished product, while substantially decreasing powder/oil costs through more effective use of materials.

This unit is the only successful electrostatic application in the food and drug industry and its revolutionary design could save you substantial amounts of money through cost effective and efficient usage of raw materials. Some customers have seen up to 60% savings on material usage.

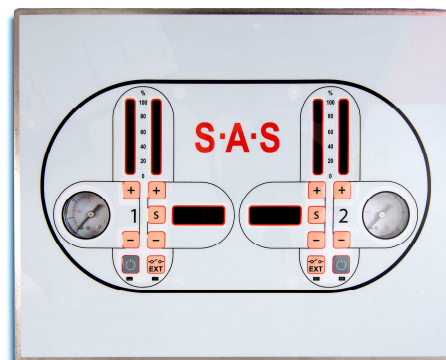
### How does it work?

A charging electrode located at the tip of the electrostatic spray head atomizes the powder/oil as it moves past the electrode and becomes negatively charged (ionized). An electrostatic field is created between the charging electrode and the grounded target product and the spray is concentrated within it.

The product to be coated (chips, tablets etc) becomes positive from contact within the rotating drum. When the coating material is released, it is attracted to the positive product. Due to the electrostatic attraction, coating material that would normally be lost ends up on the back and sides of the target product to produce a “wrap-around” effect.

Use electrostatics when you want to achieve maximum transfer efficiency and minimise coating waste, achieve high wrap-around effect, with high production and flow rates.

**Contact SAS for a trial**  
International patents applied for



### Typical Electrostatic Spray Application:

- Pharmaceuticals:** coating tablets granule formation
- Horticulture:** powder onto seeds
- Agriculture:** powder/liquids on potato or cattle feed
- Meat:** fresh poultry and processed meats—powder & liquid flavouring
- Fish:** oils & powder
- Cereals:** vitamins & flavouring in powder/liquid form
- Snacks:** powder & liquid spices
- Confectionery:** powdering mints, chewing gum etc
- Pet food:** powder & liquid enhancers onto biscuits & chew bars
- Dairy:** salting cheese
- Bakery:** oil & powder onto cakes and pies

**Spice Application Systems is a world leader in the application of electrostatic technology**

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