

# STANDALONE INTERVENTION

## 730 SPRAY APPLICATOR MACHINES



Model 730-28



Model 730-12

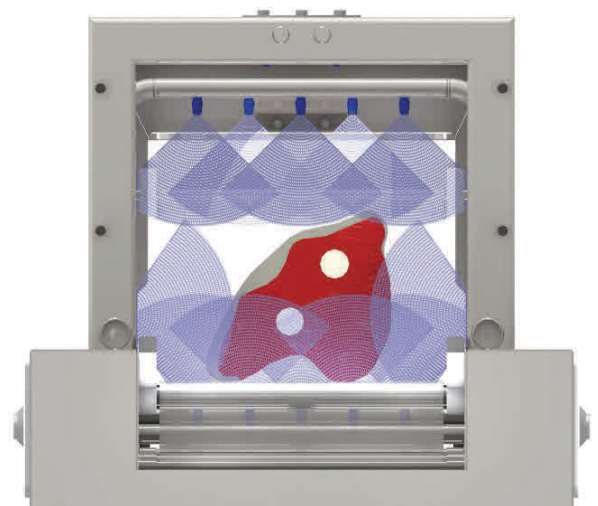
### MACHINE FEATURES:

- ◆ Proven through independent University study to reduce pathogen plate counts by more than 99%
- ◆ Use for intact or non-intact meat, pork and poultry
- ◆ Complies with the best practices currently recommended by the FSIS division of the USDA

**INTERVENTION SOLUTION APPLICATION RESULTS IN SAFER FINISHED PRODUCT FOR THE CONSUMER WHILE MINIMIZING THE RISK OF A RECALL FOR THE MEAT OR POULTRY PRODUCT PROCESSOR.**

### SPRAY FEATURES:

- ◆ Complete product coverage achieved using 360° spray pattern
- ◆ Optimized system: spray the least amount of solution without compromising the kill rate
- ◆ Spray pattern and belt speed designed for full product coverage and proper dwell without pickup
- ◆ Available mixing system delivers the perfect concentration to the machine every time



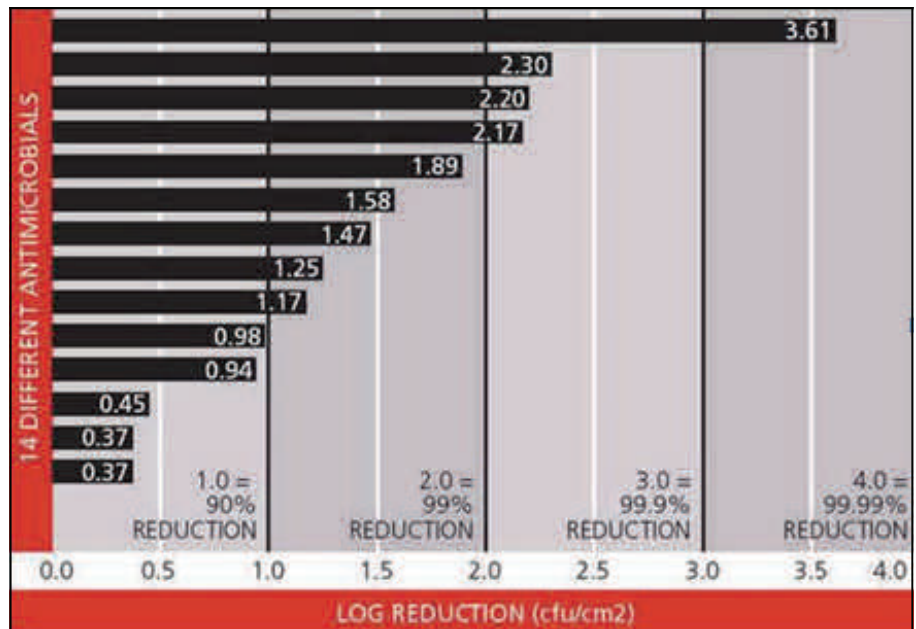
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### KEY FEATURES:

- ◆ Built-in Ready-To-Use (RTU) Tank with fluid level and flow controls
- ◆ No Product / No Spray prevents waste of costly chemical by shutting off machine when no product is detected for a specific time.
- ◆ Fully enclosed conveyor area prevents contact with overspray
- ◆ Gutter drains excess solution to one drain for safe disposal.
- ◆ Compact, space-efficient design



# SPECIFICATIONS

MODEL	730-12	730-28
Machine Dimensions	82" L x 27.5" W x 55.34" H (208 cm x 70 cm x 140.5 cm)	8" L x 41.25" W x 55.34" H (208 cm x 105 cm x 140.5 cm)
Conveyor Width	12" (30.5 cm)	28" (71.1 cm)
Conveyor Speed	12 ft/min (3.7 m/min)	
Maximum Product Height	10" (25.4 cm)	
Product Temperature	25°F to 41°F (-4°C to 5°C)	
Voltage Requirements	190-277V • 1 Ph • 50/60 Hz • 8A	
Air Usage	N/A (Electrical Only)	5cfm @ 80psi (2.5 cm <sup>3</sup> /s @ 5.5 bar)