PAXTON PRODUCTS

Air Delivery Systems For Blow Off and Drying

No matter what configuration of air is needed, Paxton has it. From drying a single surface to 360 degree drying, Paxton guarantees it.

Paxton Products designs & manufactures high performance air delivery systems that are custom engineered to optimize drying and blow off of your products. The process begins with your application: what size, what shape, what speed, how much water or debris to be blown, what configurations - then the air delivery device is engineered to these requirements.

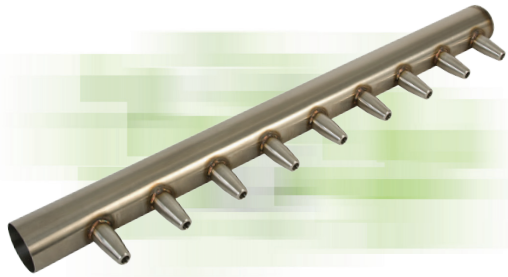
- **Drying:** shears off water and other liquids, leaving a clean, dry surface
- **Blow off:** removes dirt, shavings, sawdust, coatings, solvents
- **Convey:** moves and sorts parts, capsules, frozen foods and more
- **Hold down:** in vacuum mode, holds down fabrics, wood, and plastics

- Ensure label adhesion
- Improve quality of ink jet coding
- Prevent corrosion & bacteria
- Speed conveyor lines by as much as 50%

100% PERFORMANCE GUARANTEE

Guaranteed Clean and Dry

- Custom-engineered for highest efficiency
- Flexible configurations for all products & processes
- Optimize moisture and debris removal
- Deliver precise, directed air flow



Nozzle Manifold

Paxton Nozzle Manifolds are ideal for applications that require a greater than standard distance between the air source and the surface to be dried or blown off. Nozzle Manifolds maintain thrust as far away as 18 inches (450 mm).

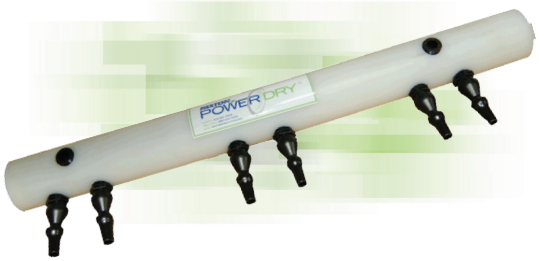
Nozzle Manifolds are the ideal blow off solution for:

- conveyors of multiple item types of various sizes and shapes
- products that have a multi-faceted surface to dry
- products with nooks, crannies or holes
- applications requiring air with a concentrated high thrust
- applications where it is critical to mount the air delivery devices more than 5 inches (130 mm) from the blow off surface

Performance Specifications:

Pressure, inches of water	Air flow, cfm, per nozzle
40	34
50	38
60	41
70	44

Pressure, mbar	Air flow, m^3/hr, per nozzle
100	58
125	65
150	69
175	75



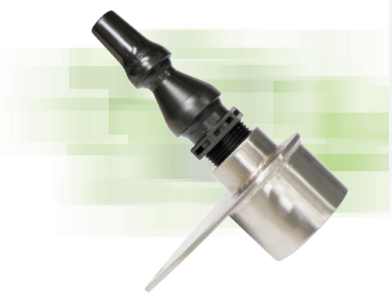
Inline Manifold

The Inline Manifold is ideal for drying the tops or bottoms of cans, jars, and other containers thoroughly, prior to date coding or other packaging operations. The Inline manifold has six nozzles focused on the top surface of the product and is available with either a polypropylene manifold or a 304 stainless steel manifold, both with Loc-Line nozzles.

The spacing of the nozzles powers a one-two-three thrust at the target.

Specifications:

- Available in both polyethylene and stainless steel
- 30 inches long x 3 inch OD (76.2 cm long x 7.62 cm OD)
- Six in-line nozzles, positioned in sets of two
  - Loc-Line construction
  - 3.5 inch (8.9 cm) long
  - ½ inch (1.3 cm) ID

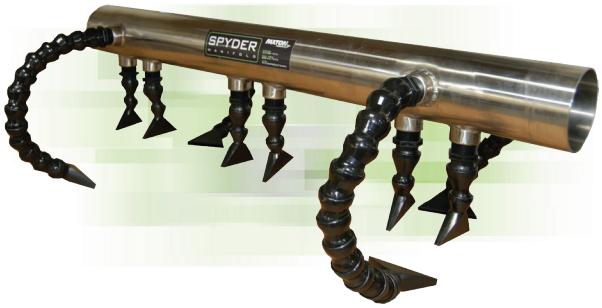


Uno Nozzle

The Uno nozzle provides targeted airflow for a small target. Designed to replace a single compressed air nozzle remote from a larger air delivery device, the Uno nozzle facilitates further reduction in compressed air usage.

Specifications:

- Replaces compressed air nozzle
- 2 inch (5.1 cm) OD inlet
- ½ inch (1.3 cm) ID outlet, Loc-Line
- 304SS Construction



Spyder Manifold

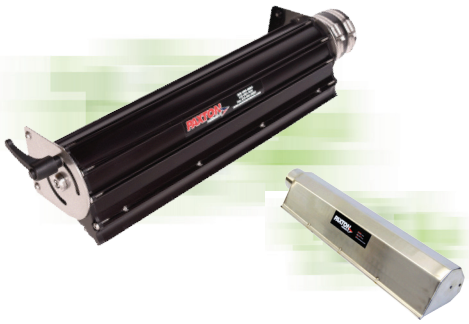
Now available in 3 sizes, the spyder manifold is the most effective system for drying tops, sides and under the rim of cans, bottles and jars. Spyder Manifolds combine inline nozzles with “spider-like” arms that flex to any position to reach under and around to accommodate specific drying needs. The spyder arms quickly adjust to different sizes and shapes, for multi-purpose lines.

- under the crown and the rim
- adjustable for varying product and package sizes
- prevents bacteria and corrosion under the lid

Specifications:

- Available in polyethylene and stainless steel
- Nozzles:
  - Loc-Line nozzle construction
  - ½ inch (1.3 cm) ID
  - Flare Tips

No. of Spyder Arms	4	8	16
No. of Inline Nozzles	6	4	6
Length	30" (76 cm)	30" (76 cm)	40" (102 cm)
OD	3" (7.6 cm)		
Spyder Arm Length	15.5" (39 cm)		



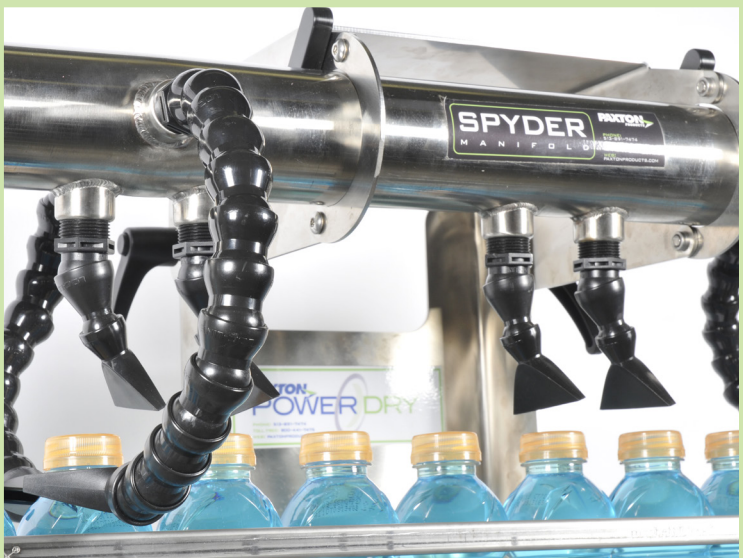
Air Knife

Available in both aluminum and 304 stainless steel, Paxton Air Knives are designed to give maximum efficiency for high velocity drying and blow off applications. The air knives feature a continuous, uninterrupted air slot design that gives uniform coverage over the target area, with a standard gap setting of 0.055 inches (1.4 mm). The rugged 304 SS construction of the stainless steel air knives stand up to the harsh detergents used in washdown facilities.

Performance Specifications:

Pressure, inches of water	Air flow, cfm, per inch of air knife
40	9.5
50	10.5
60	11.3
70	12.2

Pressure, mbar	Air flow, m^3/hr, per cm of air knife
100	16.1
125	17.7
150	19.2
175	20.7



Air Halo

The Air Halo was designed to provide 360 degree drying of materials on a conveyor system. The Air Halo wraps around and attaches to the conveyor with powerful nozzles ideal for irregularly shaped products.

Specifications:

- 360 degree drying
- Ideal for large, irregular surface items such as beer kegs
- Thrust up to 18 inches (450 mm) away from target
- Custom designed based on product size and conveyor size
- Powerful 3 inch (76 mm) air manifold

- 0.5 inch (13mm) ID nozzles
- Coupled with AT-series blowers to give high efficiency and low energy usage

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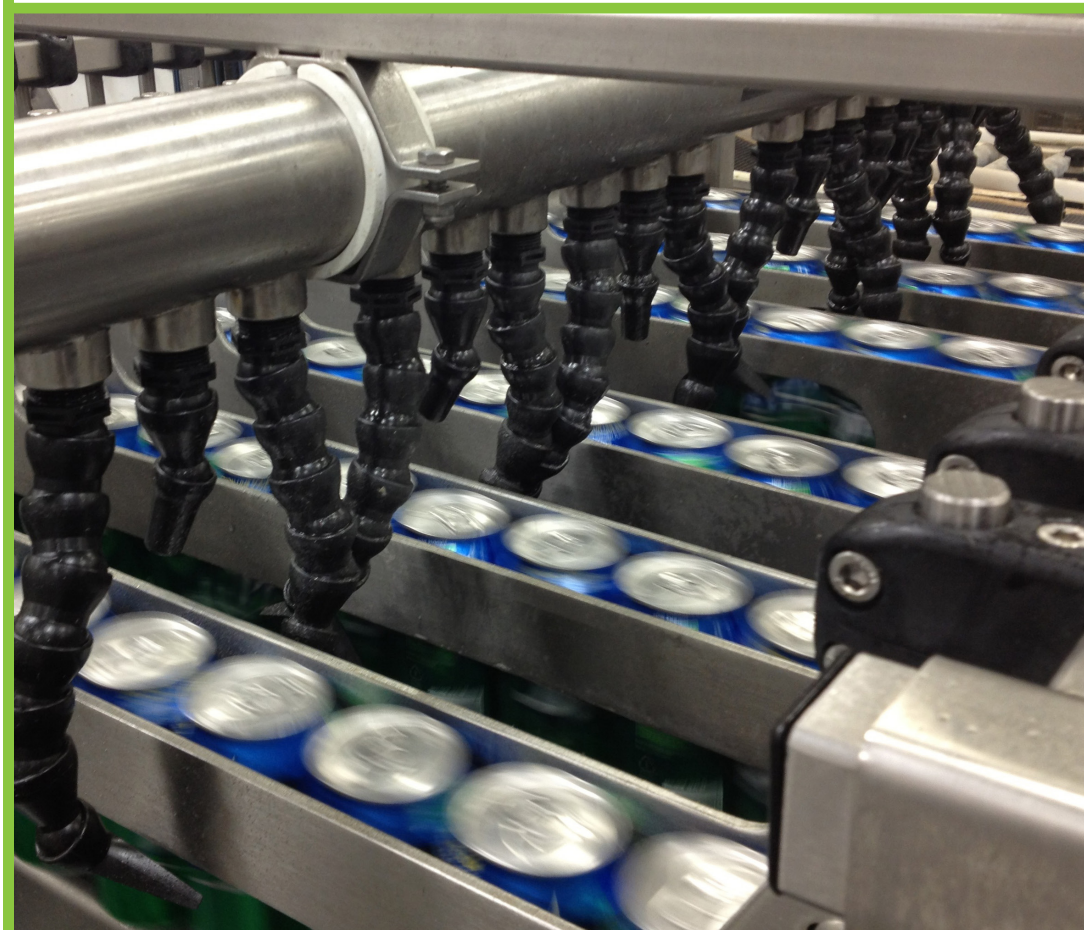
Air Delivery Systems

Guaranteed Clean and Dry

Paxton Products, the leader in Drying Solutions, offers a 100% Performance Guarantee for any Paxton Air Delivery System designed, assembled, balanced and approved by Paxton. Paxton will either remedy the performance or fully refund the price of the entire system.

www.paxtonproducts.com/performanceguarantee



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ITW Air Management

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Paxton Products...leading the science of high performance drying.

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Or get an online "Quick-Quote" at
paxtonproducts.com