



INNOVATIVE
INDUSTRY

Solutions

FOOD & BEVERAGE

Saving Energy Worldwide.. ONE PSI AT A TIME

e x p e r i e n c e

Efficiency

v e r s a t i l i t y

Sonic Air Systems has designed air knife drying systems for the Food & Beverage industry since 1990. We manufacture an entire range of blowers, air knives, enclosures, HEPA filters, and other accessories.

Air Knife Systems for:

- | | |
|-----------------------|-------------------------|
| Carbonated Bev Cans | Cheese Loaves |
| PET Bottles | Food Molds |
| Glass Bottles | Dairy Bottles |
| Kegs & Barrels | CIP for Belts |
| Crates & Pallets | Trays / Totes / Crates |
| Boxed Drinks | Pouches |
| Jars | Confectionary Leveling |
| Pre-Labeled bottles | Shrink wrapped products |
| 3-piece Cans | Product Cooling |
| Meat / Fish / Poultry | |



S e r v i c e W I T H O U T b o r d e r s

- Distributors and Technical Support in over 30 countries
- ISO 9001: 2008 Certified
- CE Registered Products
- NEMA and IEC Motors in stock
- Money back guarantee
- Standard Systems or Customs Engineered
- Shortest order fulfillment time in the industry

Innovative air solutions

The Sonic Modular Air Knife Tunnel

is used for noise reduction and moisture containment on Sonic Air Knife Drying Systems.

*All Stainless Panels Standard

- Access panels remove in seconds for maintenance
- Moisture collection tray for drainage / recirculation*
- Modules bolt in series for any length of system
- Optional internal dividers for overspray containment
- Optional air / mist separator



Sonic Centrifugal Blowers

provide high velocity air to the Sonic Air Knives for the effective drying of cans, bottles, pouches, meats, fruits and more. Sonic Blowers routinely replace compressed air knife drying systems for greater effectiveness and a 75% energy savings.

- 3 to 50 HP (2.2 to 37kw)
- 100 to 3500 CFM (2.8-100M3/min)
- Standard air knife temperature is 40 °F (5°C) above ambient
- Air knife velocities to 40,000 FPM (12,300 M/min)

Patented VT Hot Air Blowers

is an exclusive “heaterless” technology which can be added to a Sonic blower to produce air knife temperatures up to 175°F (80°C) using only natural blower heat. This is ideal for drying cold fill, damp bottles before labeling and ink or laser coding, but does not heat the contents due to the brief exposure time. Great for tank & blender drying too!

The Sonic XE Air Knife

was the first single piece "tear drop" shaped 95% efficient air knife in the industry. Developed by Sonic in 1995, it's modular design and infinitely adjustable gap have emerged as the standard design for all industries. It is available in hard anodized aluminum as well as stainless steel. Multiple inlet options accommodate most space constraints.

The Sonic Sanitary Air Knife

is designed for direct blow-off air to food contact, and meets Food and Dairy Industry standards for clean ability. Designed with Tri-Clamp fittings, it can be quickly disassembled for periodic cleaning and sanitization.

Innovation Performance

Sonic Blower Enclosures

reduce standard sound levels from 85-87Db to as low as 75dB.

Features

- Stainless steel construction
- Removable access panel for easy maintenance
- 10 micron filtration standard
- Analog Filter Gage

Options

- Washable filter element
- Wash-down filter cover
- Digital filter indicator

The Sonic HEPA Filter

connects inline prior to the Air Knives to maintain product / container cleanliness.

Features

- Hard Anodized Aluminum Housing
- Filtration to 0.3 micron
- Analog Filter Gage

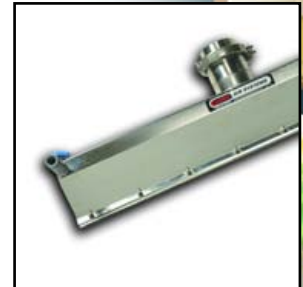
Options

- Electronic filter indicator
- ULPA Filtration to 0.12 micron
- Electro-less nickel plating

The Sonic Y-Verter

with pneumatic actuator offers the following features:

- Divert air from air knives in < 1 second
- Eliminates the need for VFD motor controls
- Reduce blower motor amp draw by up to 75% during air bypass
- Instant air delivery means no wet products get through upon line restarts
- Can be re-retrofitted to any blower/ air knife system
- Respond instantly to signal from safety inter-lock, optic sensor or PLC



Customers

Bacardi

Coca Cola

ConAgra

Dr Pepper

E.J Gallo

Frito Lay

Kraft Foods

Modelo Brewing

Nestle

Ocean Spray

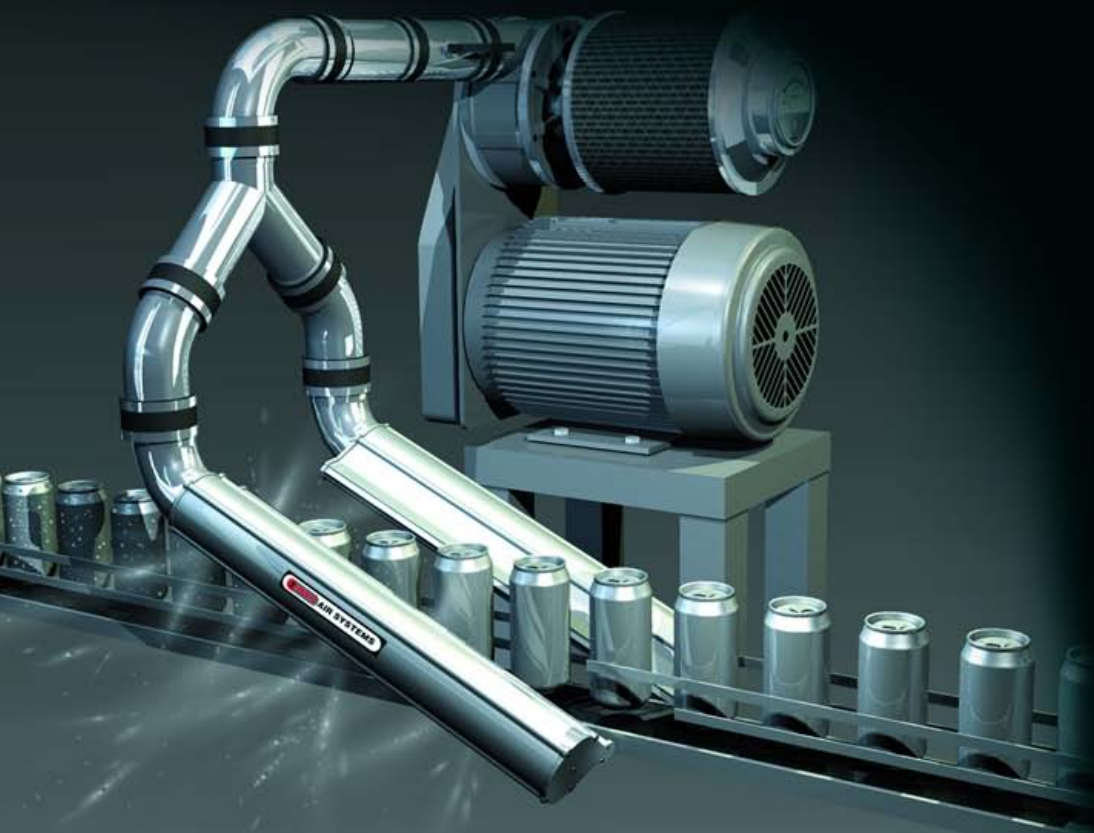
Orangina

Pepsi

SAB Miller

Schreiber Foods

Tsing Tao Brewing



Sonic Air Systems, Inc.
1050 Beacon Street
Brea, California 92821 USA
800-82-SONIC
tel +1 714 255 0124
fax +1 714 255 8366
asksonic@sonicairstystems.com
www.sonicairstystems.com

© 2/2011 Sonic Air Systems