



Spraying Systems Co.
Experts in Spray Technology

AUTOJET® FOOD SAFETY SPRAY SYSTEMS FOR CHEESE

ELIMINATE WASTE OF COSTLY MOLD INHIBITORS AND KEEP MOLD COUNTS UNDER CONTROL

If you're applying costly mold inhibitors, you don't want to waste even an ounce. Manual application, dipping techniques or use of drilled pipe result in inconsistent coverage of the cheese and over-application of the mold inhibitor. Uneven coverage can result in higher mold counts and over-application is wasteful and expensive. The AutoJet Food Safety System for Cheese eliminates these problems by applying the proper volume of mold inhibitor directly on block or shredded cheese consistently with minimal or no waste.

BENEFITS

- **Reduce mold inhibitor** use up to 15% by eliminating over-application
- **Maximize mold inhibitor effectiveness** through uniform coverage
- **Reduce labor costs** through automated application

HOW THE AUTOJET FOOD SAFETY SYSTEM WORKS:

- **Shredded cheese:** The volume of mold inhibitor dispensed in the tumbler by PulsaJet® nozzles is based on a percentage of the weight of the cheese. Flow rates are adjusted nearly instantaneously as cheese weight changes.
- **Block cheese:** As cheese blocks on a conveyor move through the spray station, PulsaJet nozzles are triggered to apply the correct volume of mold inhibitor to all four sides and ends of the blocks. The nozzles apply the mold inhibitor directly on the cheese and only spray when the cheese blocks are present.

WATCH:

- [AutoJet Food Safety System for Shredded Cheese](#)
- [AutoJet Food Safety System for Block Cheese](#)



AUTOJET® FOOD SAFETY SPRAY SYSTEMS FOR CHEESE

SPECIFICATIONS

FLUID DELIVERY

Nozzles: PulsaJet® AA10000AUH automatic spray nozzles with UniJet® spray tips in FDA-compliant materials

Liquid inlet connection: ½" sanitary flange

Mounting options: single or multiple spray nozzle manifolds, fabricated to size based on conveyor or tumbler specifications

FLUID SUPPLY

Fluid supply options for most common mold inhibitors

Pressure Tank (25-Gal) sanitary:

- Natamycin (soluble formula)
- Potassium Sorbate
- Sorbic Acid

Food Coating Pump System (20-Gal):

- Traditional Natamycin (Pimaricin)

System Features:

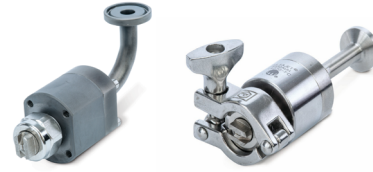
- Low-shear recirculating pump system with mild agitation
- Sanitary Design: 316 stainless steel

Auto-Refill Add-on (Optional)

SYSTEM CONTROL

AutoJet 1750+ Modular Spray System in washdown-safe enclosure: for up to 8 PulsaJet nozzles

Optional AutoJet 2150+ Spray Control Panel in washdown-safe enclosure: for up to 16 PulsaJet nozzles



Sanitary PulsaJet Series
PulsaJet automatic nozzles with UniJet® spray tips

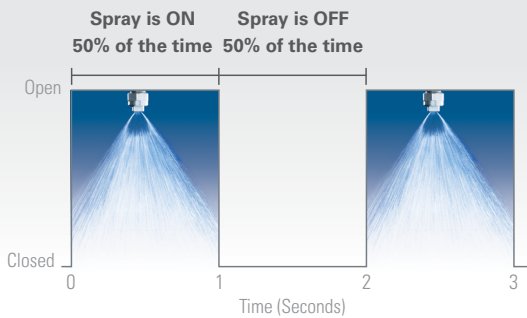
Fluid Supply
Food Coating
Pump System



Fluid Supply
25-Gal Pressure Pot



Spray Control
AutoJet spray controller



INSTANTANEOUS CONTROL OF FLOW RATE WITH PRECISION SPRAY CONTROL

Precision Spray Control (PSC) involves turning nozzles on and off very quickly to control flow rate. This cycling is so fast that the flow often appears to be constant. With traditional nozzles, flow rate adjustments require a change in liquid pressure, which also changes the nozzle's spray angle/coverage and drop size. With PSC, pressure remains constant, enabling flow rate changes without changes in spray performance and application rates remain consistent even when operating conditions, like line speed or cheese weight change. PSC requires the use of electrically-actuated spray nozzles and an AutoJet spray controller.



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