

SolvAir

SolvAir's boosts coding quality and hygiene for Thai Union's fish processing with can drying solution.



Seamless
Integration With
Existing Lines



36,000 Cans
Processed
Hourly



Thai Union

SolvAir delivers cutting-edge Air Knife Solutions for optimal can drying in high-volume food production facilities.

Problem

Thai Union faced challenges with residual water on fish cans, compromising inkjet coding quality and hygiene standards across their production facilities. This existing drying method proved inadequate for their high-volume operations, processing 36,000 cans per hour.

Implication

The inadequate drying process caused inconsistent inkjet coding, compromising product labelling and traceability. Residual moisture on cans presented hygiene risks, potentially affecting product shelf life and Thai Union's adherence to strict international food safety standards.

Solution

SolvAir provided a bespoke drying solution using PX200 1.5kW Paxton blowers with Integrated Air Controllers for adjustable speed control. The system, including six precisely positioned Gesete 80mm flat nozzles, efficiently removing water from 36,000 cans hourly.

Chris Davies

Managing Director
SolvAir UK

“With an adaptable drying system, we’ve showcased SolvAir’s ability to optimise high-volume food packaging processes. The Integrated Air Controllers provide the flexibility required for diverse production environments.”

Final Installation

