



ARC Pacific Dry-Off Oven



The ARC Pacific Dry-Off Oven Features an Innovative Design that Enhances Production Performance and Sustainable Operations

Key Benefits

The Dry-off Oven features cutting-edge technology that emphasizes efficiency and sustainability, resulting in reduced operational costs and enhanced production performance. The Oven's design includes an optimized overall footprint with high-efficiency 6-inch insulated walls and 2-inch safety cool walls. With numerous innovative design elements, the Oven retains heat, reduces energy and gas consumption, and optimizes overall machine efficiency.

An integrated Water Vacuum System effectively removes excess water from the cut edges of cans as they enter the Oven. The cans are secured to the belt through a vacuum suction system which minimizes spoilage. VFD blowers feature optimized airflow control for transferring heat onto cans, further decreasing energy usage. Height requirements for can size changes can be quickly achieved by the Automatic Nozzle Height Adjustment which is controlled via the HMI.

Features

- Infeed Vacuum System to Reduce Water Transfer
- Manual or Automatic Nozzle Height Adjustment
- VFD Motor Control for all Fans
- Preheat of Incoming Fresh Air
- Uniform Air flow and Temperature Distribution
- Vacuum Suction Systems for Can Stability
- Optimized Machine Footprint
- Roof Access and Ladders for Maintenance
- Processes up to 6,000 CPM



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An advanced recirculation system automatically balances process air under varying production conditions, ensuring minimal gas consumption. Further gas and energy savings are achieved through the preheating of incoming fresh air, resulting in comprehensive end-to-end efficiencies.

Safety and efficiency are integral to the design of the ARC Dry-off Oven. The Exhaust Orifice Monitor tracks exhaust air volume, ensuring compliance with EHS guidelines. Additionally, the Gas Flow Meter and Regulator precisely measure gas consumption and regulate burner flames, ensuring optimal process control.

Operation

The cans are loaded directly from the Washer onto the Dry-off Oven belt via a vacuum transfer unit.

The water vacuum system removes excessive water droplets and film prior to the Dry-off process which helps in reducing gas consumption. Once the cans enter the chamber, the oven evaporates the remaining water on the interior and exterior of the cans. The VFD recirculation fans are blowing the precisely heated air onto the cans to remove and evaporate any remaining water. The exhaust fan which removes evaporated water, helps keep the dry-off chamber at a negative pressure, adjusting fresh air intake to the speed the line is running. The balancing of process air under varying production conditions minimizes gas consumption providing a significant savings opportunity for canmakers.

Technical Specifications

Production Speed	Up to 6,000 CPM
Can Body Size Range	202 (52.8 mm) to 307 (83.8 mm)
Can Height Range	3.30" (83.8 mm) to 10" (254 mm)
Can Pack Density	85% at max CPM
Product Handling	2,438 mm Wide Stainless-steel Belt or Optional Kevlar Belt
Maximum Operating Temperature	200° C
Slide Bed	Stainless-steel Conveyor Slider Bed
Nozzle Lifting System	Optional Automatic
Heat Source	Natural Gas at 5-7 PSIG or LPG
Burner	Maxon or Proctor
Burner Turndown Ratio	30: 1
Fans	Equipped with VFD, High-efficiency Motors



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