

AUTOJET® SPRAYCHILL: THE PROVEN MOISTURE RETENTION SOLUTION FOR THE EUROPEAN MEAT INDUSTRY



OVERVIEW:

SprayChill by Spraying Systems Co.® is now available in Europe.

The globally proven system engineered to meet the strict requirements of the EU-market. More than a cooling solution, our SprayChill is designed to maximize moisture retention.

By augmenting existing chiller rooms, it integrates seamlessly with current cooling setups.

Using a targeted spray of chilled water at approximately 2°C, the system provides rapid surface cooling that preserves internal moisture without cold shortening. The heat transfer properties of water ensure that essential moisture is retained, reducing shrinkage and maintaining product weight and quality.

HOW IT WORKS:

1. Carcass Entry

Carcasses enter the chiller room where our SprayChill system operates alongside existing cooling systems.

2. Targeted Spray

Advanced Spraying Systems Co.® nozzle technology transforms chilled water into a precise, focused spray that uniformly covers each carcass.

3. Moisture Retention

The targeted spray quickly reduces the surface temperature stabilizing moisture levels throughout the carcass, preventing shrinkage and preserving product integrity.

KEY BENEFITS:

- *Optimized Moisture Retention:* Achieve a chill loss reduction of approximately 2%, effectively retaining moisture and preserving product weight.
- *Enhanced Yield:* Minimizing shrinkage by up to 1% directly boosts meat yield; ensuring maximum product recovery.
- *Energy Efficiency:* Lower fan speeds and controlled temperature settings reduce energy consumption without compromising performance.
- *Hygienic & Compliant:* Minimal misting reduces condensation and contamination risks, meeting EU-standards for water quality, food hygiene, and consumer information.

MEETING
SUSTAINABILITY
GOALS AND
SAVING COSTS
AT THE SAME
TIME



Spraying Systems Co.®
Experts in Spray Technology

SUSTAINABILITY.
APPLIED.



Find your local representative on www.spray.com

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FINANCIAL IMPACT:

€20.8 million ROI over 5 years for operations processing 80,000 carcasses annually, with an installed cost of around €1 million, the benefits are significant:

- Moisture Retention Savings: a 2% reduction in chill loss retains an additional 652,800 kg of product each year.
- Saving approximately €2,937,600 (at €4.50/kg)
- Yield Improvement Revenue: reducing shrinkage by up to 1% adds an extra 272,000 kg annually, contributing roughly €1,224,000 in additional revenue.
- Potential €20.8 million ROI over 5 years:
 - One-Year ROI: approximately 4:1 (400% return).
 - Five-Year ROI: around 20:1 (2000% return).



WHY CHOOSE SPRAYING SYSTEMS CO.®?

With decades of expertise in nozzle technology and spray systems, Spraying Systems Co.® is a global leader. The SprayChill system, **manufactured in Europe for the European market**, is backed by numerous successful installations worldwide. It is engineered for optimizing moisture retention - enhancing product yield and quality while adhering to the standards required by EU-regulations.

TAKE THE NEXT STEP

Enhance meat processing operations with the Spraying Systems Co.® SprayChill to improve product quality, increase yield and realize cost savings - all with a system designed specifically for the European market.

For a personal consultation or more information, please contact:



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Elevate your operations with the Spraying System Co.® SprayChill - where advanced technology achieves effective moisture retention.

GET MORE INFORMATION ON WWW.SPRAY.COM



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Experts in Spray Technology