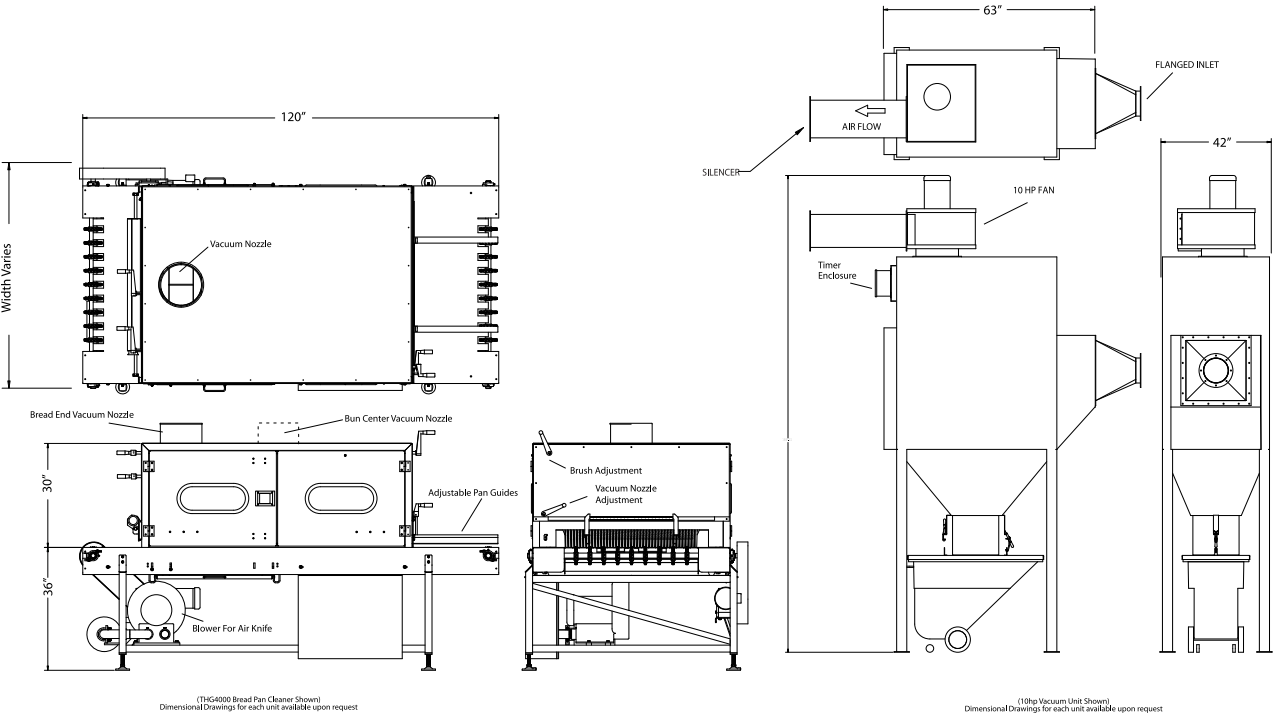


Typical Cleaning System Specifications

Pan and Peel Board Cleaning Systems



Specifications	THG2600 Bun	THG 4200 Bun	THG4020 Bread	THG4036 Bread	PBC3000 Peel	Upgrades and Available Options
Maximum Conveyor Speed	80 ft/min	80 ft/min	60 ft/min	60 ft/min	60 ft/min	Available Upgrades VFD Upgrade Package Work/Access Platform Stainless Construction Upgrade Additional Parts and Accessories Installation, Start-up, and Training Recommended Spare Parts Package
Rotary Brush Dimensions	24" x 18" dia.	38" x 18" dia.	24" x 18" dia.	38" x 18" dia.	30" x 12" dia.	
Rotary Angle Brush Dimensions	24" x 18" dia.	38" x 18" dia.	24" x 18" dia.	38" x 18" dia.	30" x 12" dia.	
Standard Conveyor Length	120"	120"	120"	120"	120"	
Overhead Space Required	60"	60"	60"	60"	60"	
Vacuum Nozzle Air Flow	2830 cfm	3500 cfm	3500 cfm	8000 cfm	2800 cfm	
Air Line Required for Vacuum Unit	3/4"	3/4"	3/4"	3/4"	3/4"	
Bag Housing Vacuum Unit	10 hp	15HP	15HP	25HP	15HP	
Brush Motors	2 @ 3/4 hp	2 @ 3/4 hp	2 @ 3/4 hp	2 @ 3/4 hp	2 @ 3/4 hp	
Conveyor Gear Motor	1 hp TEFC	1 hp TEFC	1 hp TEFC	1 hp TEFC	1 hp TEFC	
Regin Blower	5 hp	5 hp	5 hp	5 hp	5 hp	
Supply VAC, 3 Phase, 60 Hz	208, 240, 480	208, 240, 480	208, 240, 480	208, 240, 480	208, 240, 480	
SS Electrical Control Panel	NEMA/4X	NEMA/4X	NEMA/4X	NEMA/4X	NEMA/4X	
SS Vacuum Nozzle Location	Top Center	Top Center	Top End	Top End	Top Center	
Frame, Body, and Door Panels	Stainless	Stainless	Stainless	Stainless	Stainless	
Unit Width By Model	45" OD	57" OD	45" OD	57" OD	35" OD	



Bread and Bun Pan
Cleaning Systems



Peel Board
Cleaning Systems

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Pan Cleaning Systems

The Henry Group offers a wide array of Pan Cleaning Systems. We have become the recognized leader in Pan Cleaning Technology within the wholesale baking industry. Over the years our continual development and pursuit of perfecting the art of dry pan cleaning has lead to designs that consistently perform. Our systems are designed to use the most economical means of production and require no water or compressed air. As a result, the cost of operation and the reduction of risk due to cross contamination of allergens are both greatly minimized.

We manufacture systems for both high speed Bun and Bread wholesale industrial baking operations. We also manufacture units for baking operations that utilize sheet pans. We accommodate pans traveling in the either the narrow or wide direction. Our units are supplied with built to order legs to fit the required elevation, or hanging brackets for ceiling hung units. Piping configurations are arranged per the installation location.

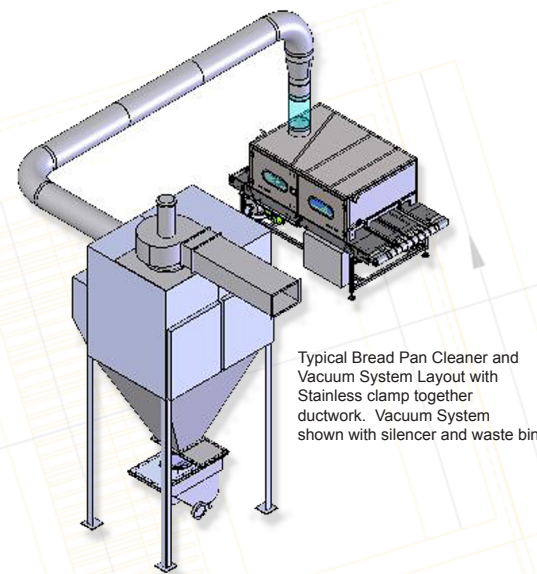


Pans are conveyed through the brush cabinet by a magnetic bed conveyor. Dual rotary brushes agitate baked on debris, toppings, and sesame seeds on the pans. Debris is removed as it travels under the stainless vacuum nozzle. Removed debris is pneumatically conveyed to an easy access waste bin beneath the remote vacuum unit for sanitation removal. Plastic sanitation totes are provided for debris collection.

The Henry Group manufactures pan cleaners for most every application and configuration to be floor mounted or ceiling hung, with access platforms when needed. We will also design/build custom pan cleaners to meet you unique needs and requirements. Designs are available for bread, bun, sheet, and specialty steel pans in varying widths and lengths.

Dry Cleaning Systems

All The Henry Group Pan and Peel Board Cleaning systems are designed as dry cleaning systems as opposed to wet systems. Dry cleaning operations avoid the expense, concerns, and regulations associated with waste water contaminants of wet systems. Our dry systems are designed to clean every production cycle to maintain cleaner pans and peel boards. Through a combination of brushes, vacuum nozzles, and air knives our systems extract debris from the product zone and deposit it in the waste container located underneath the vacuum system.



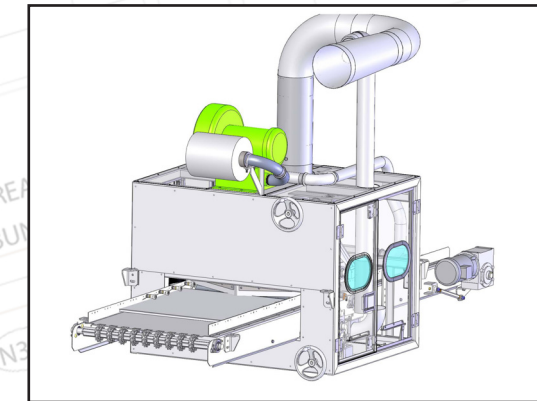
Typical Bread Pan Cleaner and Vacuum System Layout with Stainless clamp together ductwork. Vacuum System shown with silencer and waste bin.



Peel Board Cleaning Systems

The Peel Board Cleaner unit from The Henry Group cleans peel boards using an efficient dry brushing system which incorporates a combination of brushes, air knife, and vacuum nozzles for removal of debris.

The dual counter rotating brushes loosen crumbs, seeds and toppings. In a matter of seconds the dual rotary brush system loosens baked-on debris while regenerative air and the vacuum nozzle remove debris from Peel Boards every production cycle. Peel Boards exit clean, free of debris and ready for return back to the baking process. The dry Peel Board Cleaner uses the most economical means to clean Peel Boards and the cleaning operation requires no water or compressed air.



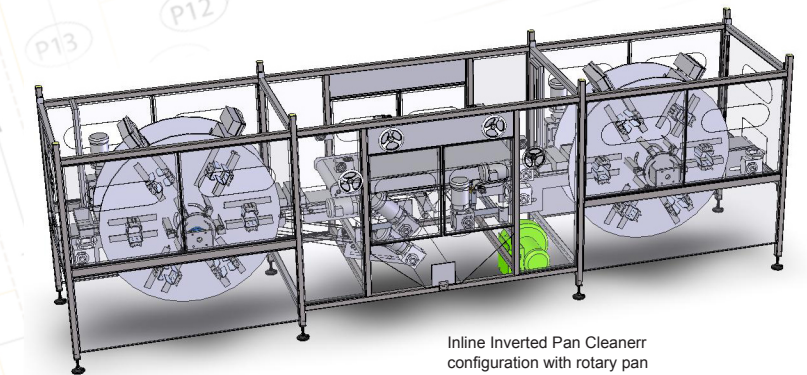
Typical Peel Board Cleaning Unit.

Inverted Cleaning Systems

The Henry Group offers a wide array of Pan Cleaning Systems, the latest of which is the THG Inverted Pan Cleaner. Using the natural effects of gravity, with the help of brushes and air knives, the IPC unit solves cross contamination concerns more than any other Pan Cleaner before it.

The Inverted Pan Cleaner is designed to automatically feed pans from the infeed metering belts to the inverting wheel that then rotates the pan upside down. This enables the pan cleaner brush unit to agitate and cleans pans in the inverted position. As pans exit the pan cleaner another rotary indexer rotates them back to the upright position and transfers them off the discharge conveyor to downstream pan conveyors. Removed debris falls into an easy access waste bin beneath the brushing unit for sanitation removal.

The Inverted Pan Cleaner is versatile and can be arranged in a variety of configurations to adapt to current space requirements. The rotary indexer units can be separated from the brushing unit. Pans can remain inverted until prior to the make-up area. Designs are available for a variety of pans in varying widths and lengths.



Inline Inverted Pan Cleaner configuration with rotary pan turner, brushing unit, and rotary pan turner.