CAN DRYING SOLUTIONS

The Republic Air Knife System produces a high velocity, high impact air stream which removes dust, debris and liquids typically found following a wash, rinse or product filling operation. Republic Manufacturing works with a diverse portfolio of different beverage companies from Kombucha, canned wine, craft breweries, and much more. Our systems can be customized to fit your specifications.

These air knife systems are engineered, manufactured and tested to provide 99.9% of moisture and debris removal from products prior to labeling, ink jet laser coding, packaging or other secondary operations.



Moisture removal to avoid spots.



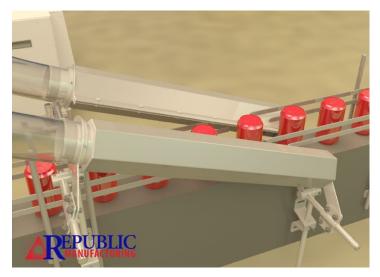
Moisture removal to avoid smeared printing.



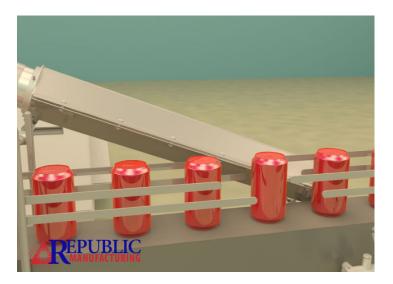
Moisture removal to avoid corrosion and other water hazards, such as slippage.



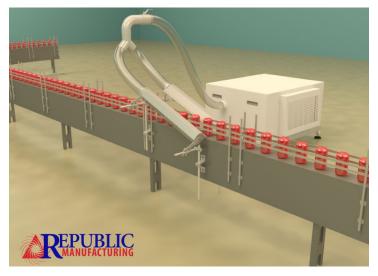
Republic Air Knives are strategically placed along the sides of the cans to shear water from the top to the bottom.



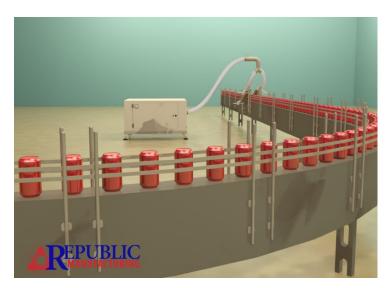
The angle of the air knives is key to insuring a completely dry can.



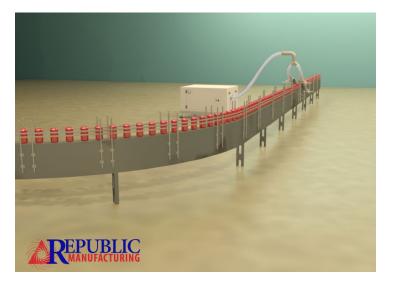
Republic recommends cutting rails so the airstream is uninterrupted to provide optimized drying results.



Air is piped through stainless steel tubing or PVC smooth bore hose to reduce friction, providing the ideal flow and pressure. Flex hose is available for sharp bends.



Republic Air Knife Systems are sized complete with accessories to insure no unexpected bends compromise drying results.



Republic always considers the speed the cans travel when sizing systems to insure cans are fully dry.



Republic manufactures manifolds such that one blower may power multiple air knives. Republic's Air Knife Brackets are fully adjustable and hold the air knives steady throughout the drying process.



Republic Centrifugal Blowers are available with a multitude of motor/pulley combinations for custom solutions. Enclosures (shown) are available for blower protection from wet environments or to provide additional noise control.