



THE
SPRAY NOZZLE
PEOPLE

Spray Solutions for the Food Industry

Complete Spray Systems | Spray Nozzles
Tank Wash | Washdown | IBC Cleaning



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Table of Contents



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	Page
Complete Systems	1
Spray Systems.....	1
Spray Bars.....	1
Nozzles	2
Hydraulic, Air Actuated, Air Atomising & Electric.....	2
Custom Solutions.....	2
Spray Accessories.....	2
Tank Wash	3
Hygienic Tank Wash Solutions.....	3
Accessories.....	3
IBC Cleaning	4
The IBC Cleaning Kit.....	4
Sanitisation	5
Conveyor Cleaning Solutions.....	5
Foamers, Foggers & Sprayers.....	5
Proportioners & Mixing Stations.....	5
Entryway Sanitisation Systems.....	5
Hand & Foot Sanitising Systems	6
Additional Solutions	7
Air Nozzles.....	7
Safety Showers.....	7
About Us	8
The Group	9

Complete Systems

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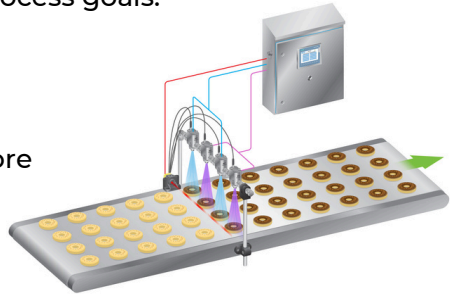
Meet Hygiene Standards, Reduce
Chemical and Water Usage & Simplify Protocols

Spray Systems

SNP designs and delivers complete spray systems, working backwards from the nozzle to ensure the optimal setup for your spray application and process goals.

Applications we have designed systems for include:

- Coating sausages with oil
- Lubrication of flatbreads before seeds are applied
- Spraying viscous fluids such as honey and chocolate
- Spraying release agents on bread moulds
- Cleaning and disinfecting conveyors



And many more.

Spray Bars

SNP designs and manufactures easy-to-configure spray bars for applications such as coating, washing, cooling, moistening, lubricating, cleaning and disinfecting. While spray bars are most commonly used with hydraulic nozzles, they can be used with all nozzle types including air actuated nozzles, air atomising nozzles and electric nozzles such as the EHP series.

Why Choose Our Spray Bars

- ✓ Quick specification
- ✓ One-stop shop for design, manufacture and delivery
- ✓ Designed for new spraying applications and easy retrofit to existing spray lines
- ✓ Compliant to ISO 9001



SPRAY SYSTEMS

Scan the QR code
or click [HERE](#) for
more info.



SPRAY BARS

Scan the QR code or
click [HERE](#) to watch
our video series.



Nozzles

Minimise Downtime, Improve
Spray Quality & Optimise Processes



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Hydraulic, Air Actuated, Air Atomising & Electric

A spray nozzle is a simple device used to break apart a fluid flow into a spray pattern. Yet, despite this apparent simplicity, there are more than 40,000 variations in our range, reflecting the multitude of ways different industries need to spray various fluids.



SNP works with you and apply our decades of experience to ensure you get the correctly specified nozzle for your individual spray process.

Our range includes:

- Flat fan, full cone, hollow cone, straight jet, misting nozzles
- Air actuated nozzles
- Air atomising nozzles
- Electric nozzles
- Special purpose nozzles



Custom Nozzle Solutions

We often work with customers to design custom nozzles for new applications. We have at our disposal a world-leading spray lab and access to BETE's design engineers so we are confident that even the most obscure and demanding spray applications can be accommodated. We can also supply nozzles in non-standard materials.

Spray Accessories

We advise on and offer spray accessories such as strainers, bushings, manifolds, fluid regulator valves, air regulators, nozzle holders, solenoid valves, adaptors and the Innoquest range of SpotOn® spray calibrators.



Scan the QR code or click [HERE](#) to discover our range of **NOZZLES**.



Scan the QR code or click [HERE](#) for more info on **SPRAY ACCESSORIES**.



Tank Wash

Save Water, Chemicals & Reduce Downtime



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Hygienic Tank Wash Solutions

The variety of tanks and vessels that need cleaning in the food and beverage industry is huge. This fact, combined with the equally varied types of residues that need to be cleaned, means a correspondingly large variety of tank cleaning heads are needed to ensure optimised cleaning for each situation.

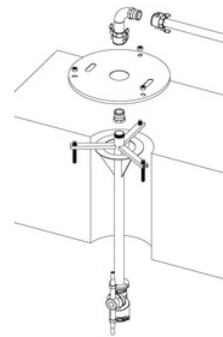
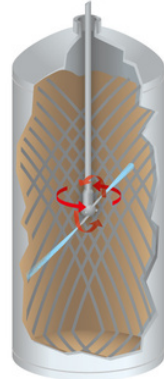
SNP has such a range with tank cleaning heads suitable for any size and shape of tank and any conceivable residue, no matter how tough. Where tanks are a non-standard size or shape, we have a sizing protocol which we employ to ensure every part of a tank can be cleaned.

Our range includes:

- Rotary jets, including fast-cycle heads
- Spinners/rotary spray balls
- Spray balls
- Static nozzles
- ATEX-certified cleaning heads
- Non-clogging designs for high-particulate liquids (see HydroClaw™ right)
- Retractable nozzles

Accessories

In addition to nozzle cleaning heads, we supply complete tank wash systems and individual components from pumps to downpipes to swing arms.



TANK WASH:

Scan the QR code or click [HERE](#) to watch our video series.



TANK WASH

BROCHURE: Scan the QR code or click [HERE](#) to download.



IBC Cleaning

Save Water and Chemicals,
Reduce Downtime, Free Up Staff

SNP

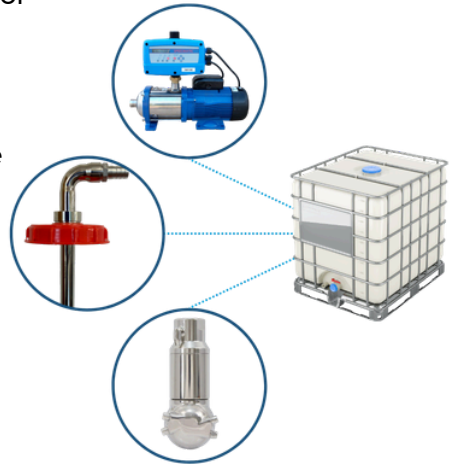
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IBC Cleaning Kit

SNP has developed an IBC Cleaning Kit for fast, effective cleaning of IBC totes. Simple to operate, the system can run unattended once set up, reducing the need for constant supervision.

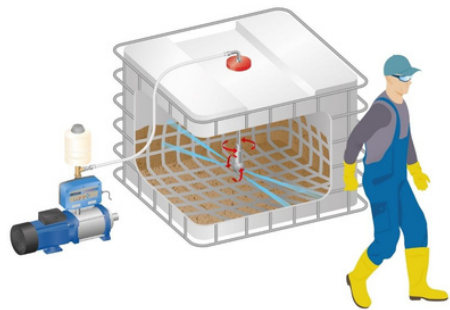
Using the powerful Orbitor Eco rotary jet nozzle, an IBC can be thoroughly cleaned in under five minutes. The kit can also be adapted for cleaning small to medium-sized tanks.

Ideal for businesses cleaning between 5-50 IBCs per week, it offers a reliable and efficient cleaning solution.



The Kit Includes:

- Fast-cycle rotary jet cleaning head (Orbitor Eco) & down pipe
- Pump with control panel
- Feed kit and outlet hose
- Expansion tank



IBC CLEANING:
Scan the QR code or
click [HERE](#) to watch
our video series.



IBC CLEANING:
Scan the QR code or
click [HERE](#) to
read more.



Sanitisation



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Simplify Protocols, Meet Hygiene Standards, Reduce Chemical and Water Usage

Washdown & Sanitisation Solutions

SNP's partnership with Lafferty brings a range of clever products for improved compliance and safety as well as greater operational efficiency, ensuring that every stage of the cleaning and sanitising process is controlled, consistent and fully aligned with industry standards.

Conveyor Cleaning Solutions



The Conveyor-Mate™ is an easy-to-install, versatile cleaning system for conveyors and rollers. It can clean both the top and underside of conveyors and is available in fixed or portable versions as a sprayer or foamer.



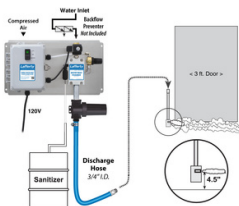
Foamers, Foggers & Sprayers

Lafferty's range includes mobile and fixed spray guns and applicators for spraying, fogging and foaming.



Proportioners & Mixing Stations

Venturi injection systems use mains water pressure to draw and blend chemicals, creating an accurately diluted solution.



Entryway Sanitisation Systems

Lafferty Entryway Foamers provide a freshly-diluted, automated chemical barrier, delivering a sanitising solution that scales from narrow employee walk-doors to 4.9 m-wide overhead bays.



WASHDOWN:

Scan the QR code or click [HERE](#) to watch the intro video.



HAND / FOOT

WASHING: Scan the QR code or click [HERE](#) for more info.



Hand & Foot Sanitising Systems

Remove Human Variability and Increase Protocol Adherence

SNP offers Meritech's smart machines that standardise the perfect hand or footwear clean, ensuring everyone entering production zones is clean and pathogen-free with no risk of cross-contamination between users.

CleanTech® EVO Automated Handwash Systems

- Durable, hygienic and easy-to-clean design
- Compatible with existing sink infrastructure
- Can be enhanced with footwear sanitising pans for complete hand and footwear sanitising in 12 seconds



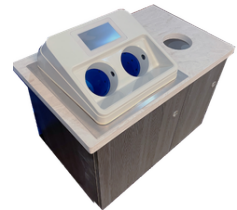
EVO One
Single-station
free-standing
system



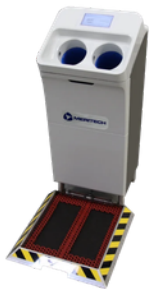
EVO Three
Triple-station
free-standing
system



EVO In-Counter
Single-station
counter-top
system



Footwear Sanitising



Sole Clean Footwear Enhancement

- Enhancement for EVO handwash systems
- Ideal for dry production settings
- Can be used with any type of street shoe or work boot

Sole Clean Uno

- Requires zero utility hookups
- Simply step on the system and footwear sanitising solution sprays across the soles of all types of footwear
- Uses a fast-drying solution to reduce moisture



WASHDOWN:

Scan the QR code or click [HERE](#) to watch the intro video.



HAND / FOOT

WASHING: Scan the QR code or click [HERE](#) for more info.



Additional Solutions

Air Nozzles & Safety Showers for the Food Industry



Improve Compressed Air Efficiency, Productivity & Workplace Safety

From our sister company, ANP, we offer compressed air enhancement products that provide efficient, and low-noise blow-off, moving, cooling and drying while using less energy than traditional cleaning, drying and air-movement methods. They reduce reliance on liquid systems and manual intervention, improving safety, cleanliness and productivity.



Our range includes:

- Air Nozzles
- Air Knives
- Air Jets / Air Amplifiers
- Panel & Cabinet Cooling Products
- Mounting Accessories

Scan the QR code or click [HERE](#) to view the range on our website.



Protect Employees, Support Compliance, Reduce Risk & Deliver Long-Term ROI

Our safety shower range, from our sister company SSP, is designed for reliable emergency performance, robust construction and ease of installation, with options to suit indoor, outdoor and hazardous environments. Built to meet recognised safety standards, these products are engineered for durability, low maintenance and dependable operation when every second counts.



Our range includes:

- Tank Showers
- Combined Shower & Eyewash Units
- Heated & Insulated Safety Showers
- Portable & Self-Contained Units

Scan the QR code or click [HERE](#) to view the range on our website.



About SNP

Delivering Hassle Reduction, Improved Efficiency, Peace of Mind



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Consistency, hygiene and efficiency are non-negotiable in food production.

Our spray solutions are designed to **help you achieve consistent product quality, meet stringent hygiene standards and reduce water, chemical and operating costs** - all without adding complexity to your process.

From precision nozzles and complete spray bar systems to efficient washdown and dosing equipment, we simplify spray engineering so **you can save time, minimise downtime and focus on running safe, reliable and compliant operations.**

We provide fully engineered spray systems leveraging our expertise in spray nozzle technology and working backwards to ensure **you always have the optimal solution for your process.** We also supply individual spray nozzles and other accessories such as pumps, filters and pressure regulators, in addition to our IBC Cleaning Kit and clever washdown and sanitisation solutions.

How We Work With You

We support successful food industry spray engineering projects from concept to completion, offering expertise in design, specification, installation support, upgrades and troubleshooting, giving you complete peace of mind and a process that's as hassle-free as possible.

And when you simply need a replacement or component fast, we supply spray nozzles and accessories quickly and efficiently, so you can keep things running without disruption.

Talk to our approachable and knowledgeable team today about your spray project.

THE GO-TO PEOPLE FOR SUCCESSFUL SPRAY ENGINEERING

OUR PARTNERS



THE GROUP

The Spray Nozzle People are part of The Spray People Group (SPG) - a collection of business units, each specialising in distinct product areas.





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To discuss our spray systems and solutions for the Food Industry or to arrange a site visit, please get in touch with our friendly team.

Email: enquiries@spray-nozzle.co.uk

Call: +44 (0)1273 400092

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SCAN & CONNECT WITH SNP

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