

Annealing Unit



The Cost Effective Method to
Control Bottle Shrinkage

The NECCo Annealing Unit, by controlling the shrinkage process, ensures consistent bottle content volume and a more consistent neck finish.



Annealing Tunnel
Neck cooling lines are standard on
all models of the Annealing Unit



Annealing Unit shown without rails, take-up or pusher

Annealing Unit

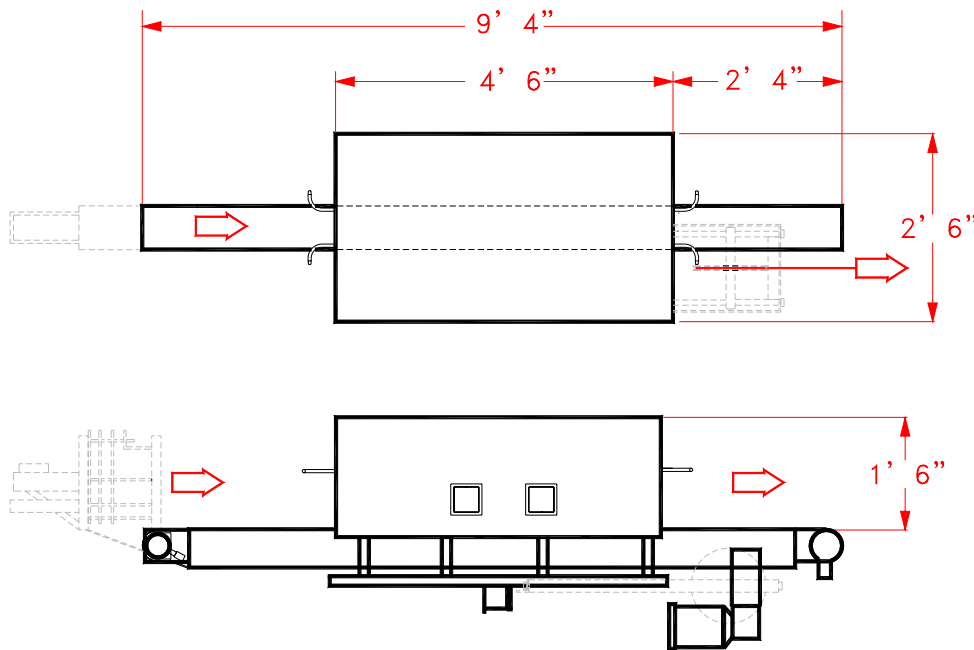
We design, engineer and build each system for your specific needs.

Standard Features

- Heating tunnel properly anneals container
- Variable speed conveyor controls annealing time through heat tunnel
- Stainless steel cladding
- Water cooled neck shield protects bottle neck from damage
- All field wiring connects to a convenient terminal strip

Safety Features

- Over temperature controller eliminates overheating
- Photo cells monitor container flow to avoid bottles backing up into the heat tunnel
- Speed controller automatically shuts down the heating unit when the conveyor speed is too slow
- Optional alarm buzzer sounds with automatic shutdown of the heating unit



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Utilities Required:
460V - 3 PH
40 AMPS
Cooling Water