

Saving money & reducing risk by decreasing cleaning requirements



Case Study

Project Location

United Kingdom

Sector

Food & Beverage

Equipment Description

**RotoClone W Size 20 complete
with centrifugal outlet**

Our client's goal was to remove the oily fat and vapours produced during the industrial production of oven chips or fries.

The existing products fryer was generating oil and fat vapours which were conveyed to an existing large scrubber and odour treatment plant over a distance of approximately 150 metres. During 6 months of operation the walls of the duct were lined to a depth of approximately 100mm with fatty deposits presenting the customer with a hygiene and fire risk as well as high maintenance costs associated with regular cleaning activities.

AAF were asked to supply a RotoClone W compact scrubber which acts as both a fan and scrubber in a single small unit mounted indoors within 6 metres of the special products fryer.

Outcome: The unit dramatically reduced the level of oil and fat vapours being conveyed along the ductwork reducing the hygiene and fire risk whilst at the same time the expensive task of periodic cleaning the ductwork downstream has been virtually eliminated.



For more information contact our sales team: +44 (0) 1670 713 477

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