# Food & Beverage Environmental Equipment

Delivering Reliable Solutions for a Safe Environment







# Protect Your Environment — and Your Bottom Line

With increasingly demanding regulations for the food and beverage industry, operators and facility managers face numerous challenges to ensure the **safety** of their products and employees. Keeping up with these demands requires a knowledgeable partner who can offer reliable solutions while **keeping costs at a minimum**.

### Combustible Dust

According to OSHA, the food and beverage industry has twice as many combustible dust related fire and explosions than any other industry. Understanding the combustible risks associated with certain food particulates and their handling is critical in preventing these often devastating events.

# Food Safety and Compliance

Standards and requirements for the food and beverage industry are evolving at a rapid pace to protect the health and safety of workers and consumers. Inefficient dust collection systems can compromise the safety of your product and employees, resulting in fines, penalties, and facility shutdowns. Our equipment is designed to comply with guidelines: NFPA 61, 68, 69, 654, OSHA, Factory Mutual (FM), and Industrial Ventilation Guide (ACGIH); so you can be confident your dust collection system is in compliance.

### Occupational Hazards

Food processing and handling applications can generate an excessive amount of dust leading to hazardous working conditions if not managed effectively. Slips and falls from dust accumulation and respiratory related illnesses due to poor air quality must be mitigated to protect employees' health and safety.

# Operating Costs

Keeping operating costs and downtime to a minimum is critical to your bottom line. All of AAF's equipment is thoughtfully designed with this in mind. That's why you'll find our dust collectors have *smaller footprints*, *longer lasting filters and are easier to maintain* than most dust collection equipment.

# Comprehensive Solutions to Meet Industry Demands

With over 90 years of experience, AAF has extensive expertise in the design and manufacturing of filtration equipment for the food and beverage industry. Through careful assessment of your facility's current system, our team of experienced filtration experts will work with you to select an efficient, safe and cost effective dust collection solution to meet your specific needs. Knowing the volume and properties of the material being handled, processed, regulatory requirements and space restraints are just some of the considerations in determining an appropriate solution.

No matter the type of food processed, we have an energy efficient dust-control solution to keep your work environment clean, safe and compliant:

### **Industries**

- Animal Feed
- Pet Foods
- Sugar
- Flour
- Corn Starch
- Grains
- Pasta
- Coffee

- Cereal
- Dairy
- Lactose
- Meat
- Fish
- Evaporated Milk
- Formula
- Chocolates

- Cheese
- Poultry
- Fats
- Oils
- NutsFertilizer
- 1 Of this Of
- ChemicalSnack Foods
- Dried Fruits & Vegetables
- Spices
- Powders
- Supplements
- Additives

### **Applications**

- Baking
- Glazing
- Spraying
- Batching
- Grinding
- Milling
- Blending
- Mixing
- Packaging
- Coating
- Processing

- Bulk Material Handling
- Drying
- Transfer Stations
- Dumping
- Conveying
- Frying
- Cooking
- Weighing
- Ovens
- Screening, Extruding





**Food Quality Design** 

# RotoClone™ W

### Wet Dust Collector

Removal of airborne contaminants resulting from the processing of sugars, candies, seasonings, grains, cereals, cheese and other food grade materials are often best handled by wet dust collectors. Engineered to handle a variety of dust types and applications, the one of a kind RotoClone W is ideal for most food and beverage industry processes, including those that produce wet and sticky residue with proven installations.

### Food Quality Design

The RotoClone W is designed to meet the needs of the food and beverage industry. Smoothly welded surfaces reduce the accumulation of process residue and limit bacterial growth. And unlike competitor wet collection units, the RotoClone W has no need for a water reservoir, which is known to promote the growth of microbial bacteria.

### **Features**

- 304 stainless steel construction
- Additional spray nozzles
- Access doors makes the unit easy to clean

### Constant Extraction

The RotoClone W acts as a fan and dust collector. Unlike other collectors where extraction volume may vary depending on the pressure loss through the collector, the RotoClone W will run with constant extraction volume.

# Cost Savings Benefits

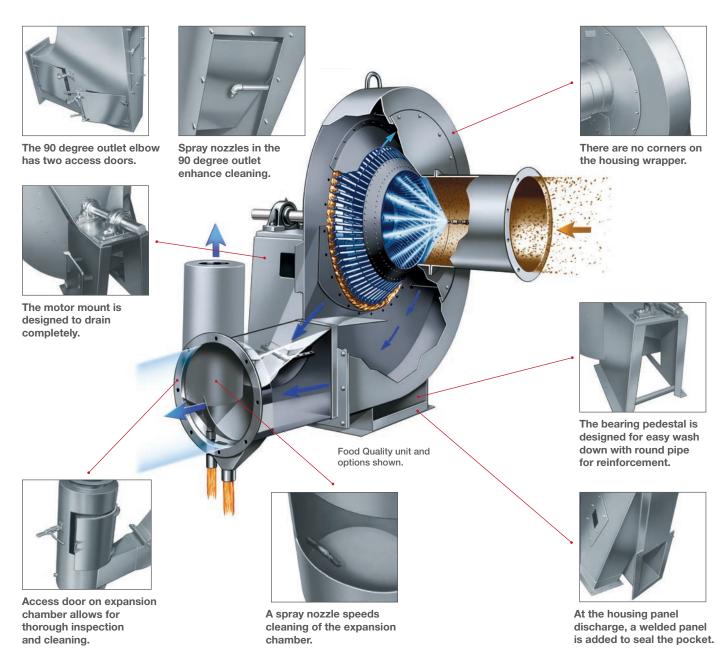
- **Constant Extraction** Maintains dust carrying velocity in ducts
- Minimum water requirements ½-1 GPM per 1000 CFM of air cleaned
- Low installation cost same as a fan, just add water supply and drain connections
- Provides continuous operation no downtime for bag or cartridge change out, easy to maintain
- **Small space requirements** similar in size to centrifugal fan
- Serves as a fire barrier in restaurant range hood applications Factory Mutual & ULC approved
- No secondary dust problem collected dust discharged in slurry form

### **Explosion Fire Protection**

Many types of food particulates can form dust clouds within material handling or processing equipment that can result in a violent explosion. These dust explosions can occur when one or a combination of the following 5 factors is present:

- 1 | Fuel, in the form of dust particles
- 2 Dispersion of the fuel in the form of a dust cloud
- 3 Oxygen
- 4 Confinement of the dust cloud in the form of a dust collector
- 5 | Source of ignition

By controlling or eliminating just one of these key factors, the risk of a dust explosion decreases dramatically. **The RotoClone W eliminates three.** As a wet dust collector, the RotoClone W removes the dust from the oxygen and replaces it with water; eliminating the formation of dust clouds within the equipment and removing the source of ignition. For this reason, the RotoClone W is one of the most highly recommended products to mitigate the risk of dust explosions in the food industry.



# PulsePak Prime®

### **Dry Dust Collector**

This compact workhorse is ideal in dry food applications where dust loadings are high or in areas where water is not available. And because it can be used at higher temperatures (270° F), the PulsePak can even be used in drying, oven and boiler applications. Its true DOWNFLOW design combined with its PanelPak filters rivals any cartridge collector in dust release, holding capacity and cost effectiveness.

### True Downflow Design

Many food applications require a solution that can manage high dust loadings, quickly and efficiently. The PulsePak Prime is engineered for superior dust release with each powerful pulse it delivers. Designed with a top air inlet, incoming dirty air is forced to flow straight down, forcing larger particles to drop directly into the hopper. The remaining dust particles are captured by the PulsePak's unique PanelPak filters. Unlike other cartridge dust collectors using rounded cartridges, the PulsePak's filters are vee-shaped with a smooth metal top-surface. This difference prevents dust that normally settles on the tops of filters from accumulating and clinging to the media, protecting against cross contamination and increasing filter life.

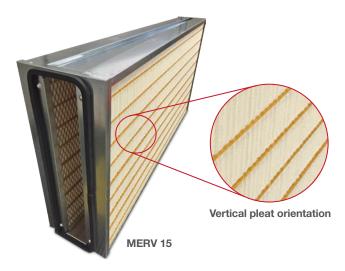
Downflow designs have been proven by the EPA to have superior performance. The PulsePak Prime combines the true downflow of dust-laden air and provides unobstructed "free-fall" of the dust into the hopper. As a result, the PulsePak Prime operates with less internal turbulence and a lower differential pressure which the vertical cartridge design of the competition does not offer.

# Cost Savings Benefits

When compared to a typical baghouse or cartridge dust collector, the Pulsepak Prime delivers the following benefits:

- MERV 15 efficiency, highly efficient for continuous self-cleaning operation
- Easy and quick filter change-out
- Longer filter life
- Fewer filters required
- Small footprint for large airflows
- Reduces energy cost for low differential pressure
- Rugged welded construction for standard explosion protection
- No confined space entry required





The ONLY DOWNFLOW cartridge collector on the market that uses 100% of the media, 100% of the time.

The revolutionary combination of the PulsePak's downflow operation and unique filter design, ensures your facility runs safely and efficiently, all while saving on total operating cost.



# Aftermarket Filter Offerings to Optimize Performance

### FDA Compliant Filters

AAF offers a complete line of replacement filters to fit all brands of dust collection equipment. This broad range of filters allows us to be your single source for all your filtration needs.

### **Applications**

- Baking
- Bin Vents
- Dumping
- Material Conveying
- Transfer Stations
- Blending/Mixing
- Drying
- Grinding/Milling
- Packaging
- Ventilation

AAF can deliver quality products for your food & beverage application.

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