



MANSFIELD POLLARD
AIR MANAGEMENT EXPERTS



FOOD PROCESSING PLANT

Specialist AHU Applications

Hungary

Project Profile
by Mansfield Pollard

FOOD PROCESSING AHU SPECIALISTS

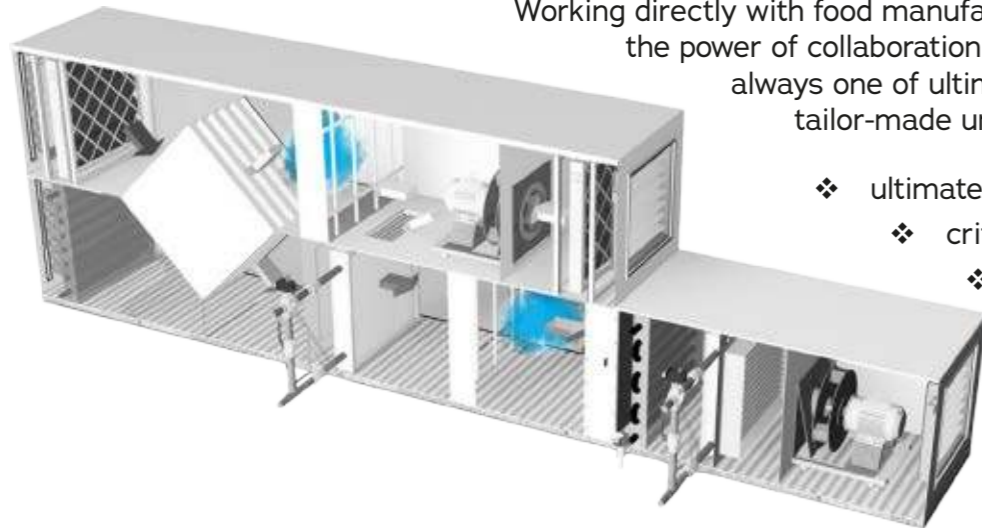
PROJECT HIGHLIGHTS

ULTRA-HYGIENIC

FOOD PROCESSING AIR HANDLING

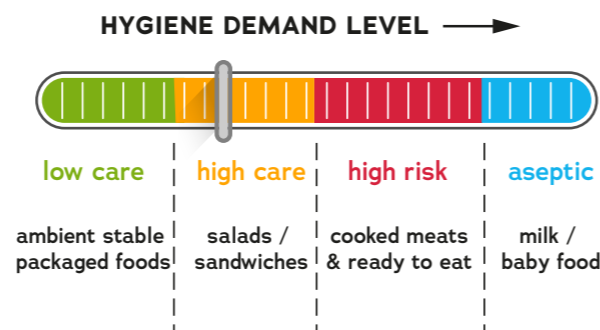
Working directly with food manufacturing organisations and embracing the power of collaboration with contractors, our approach is always one of ultimate flexibility to guarantee both our tailor-made units achieve:

- ❖ ultimate unit hygiene
 - ❖ critical environmental control
 - ❖ legislative compliance
 - ❖ maximum energy efficiency
 - ❖ in-built redundancy



AHU GUIDELINES FOR THE FOOD INDUSTRY

In food production sites, environmental air must be of a specified quality in terms of temperature, particle concentration and humidity. Additional controls are required for the manufacture of certain products and for high care production areas, in order to reduce the risk of contamination. Controlling the properties of indoor air can help to reduce the quantity and growth rate of micro-organisms in manufacturing areas and can reduce other particle content for maximum food safety



<p>Hazard Control Multi filtration stages & microbially inert design.</p>	<p>Odour Control reduce unwanted and unpleasant odours internally & externally</p>	<p>Climate Control Heating / cooling and humidity control options.</p>	<p>Energy Control High efficiency energy recovery and variable speed fans.</p>
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<p>ULTRA-HYGIENIC COMPONENTS Protection from unwanted substances, meeting strict hygiene standards</p>	<p>CORROSION RESISTANT Specialist coating providing long lasting corrosion protection.</p>
<p>NON-SLIP WALKWAYS Raised internal walkways ensuring Health & Safety during cleaning.</p>	<p>DUAL EC FANS Improving airflow diffusion over components and AHU redundancy options.</p>



Hygiene is the number one concern within any food manufacturing site with specialist air handling being critical to control airborne particulates, microorganisms, and toxigenic pathogens. Mansfield Pollard's expert engineers were recently engaged to provide an air handling solution for a **food manufacturing plant** in Hungary.

Two modular air handling units, each supplying 13.6m³/s were manufactured with a combination of 304 stainless steel and **food grade white laminate** internal panelling plus raised **non-slip GRP open thread walkways** to maximise internal cleanliness. Full unit width, **custom-built stainless-steel** drain trays were incorporated into the design to prevent any moisture build up inside the unit.

An additional layer of protection was provided with **Blygold coated** coils and a fully galvanised PFC channel base to prevent corrosion. The provision of two EC fans maximises **energy efficiency** and provides improved diffusion of airflow over the component sections.



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