

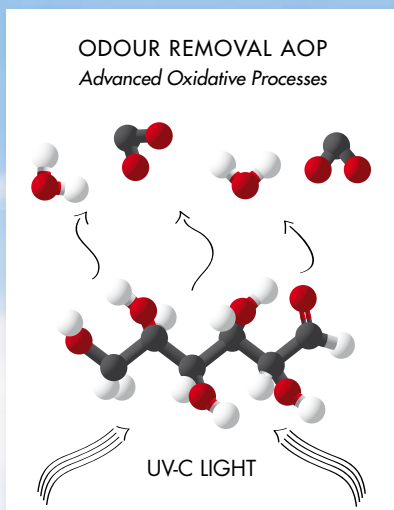
Industrial Fryer Odour Removal

The Centriair fryer exhaust air solution is the state-of-the-art in air treatment for industrial frying.

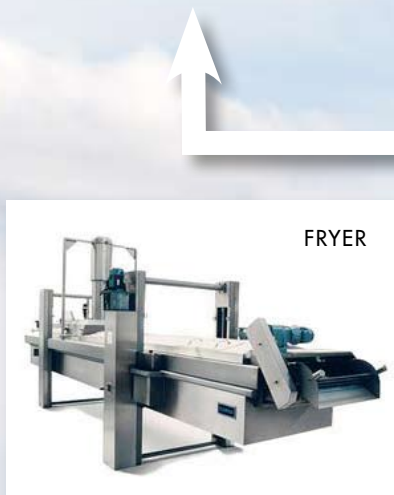
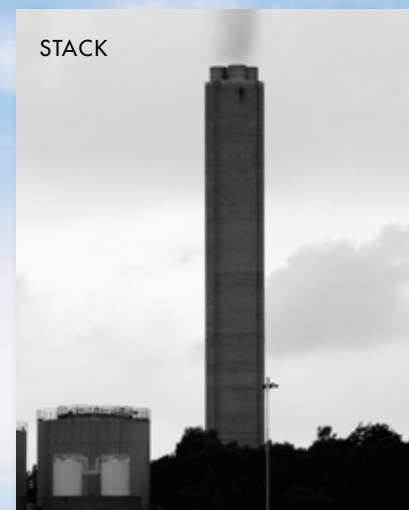
The design principle behind the system is to treat the gas stream as two separate air treatment duties, particle/droplet separation and oxidation of odorous gases. The system thus consists of two stages, a separation and an oxidation stage, each using highly specialized and patented technology. Both system stages have been adapted for industrial frying through R&D together with leading academic institutions and suppliers.

Process performance shows that the system complies with typical emission levels of the IPPC (EU), but delivers this at an un-beatable running cost. Process experience also shows very high system reliability and a possibility to operate 24/7 for months without service. The installation is compact, can be fitted in the production area and comes in an all-stainless execution.

Is the Centriair solution new to you? Do not hesitate to contact us for detailed information regarding an installation for your needs!



Advanced Oxidative Processes offer top odour removal performance combined with low running costs and little manual intervention. Centriair uses different combinations of oxidative methods depending on the product and fryer oil.



Centrifugal separation has proved to be a very reliable and maintenance free solution. The method is unique and patented.



Performance and regulations

The Centriair fryer solution is adapted to current regulatory demands on all relevant markets. We meet particle as well as odour exhaust limits for frying. With a modular design, we are also prepared for upgrades to handle production increases as well as tighter demands.

Application areas

Our applications vary from vegetable to meat products and from sunflower to palm oil. When it comes to industrial frying, we have wide experience and knowledge.



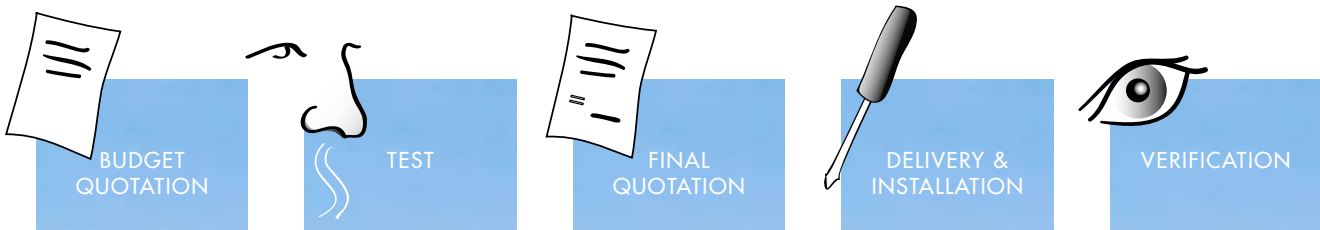
“The centrifuge installation has improved our factory air quality AND greatly reduced our maintenance.”

Darren Sissons, Premier Foods Ltd

References

Potato crisps – Belgium
French fries – Germany
Snack production – Holland

Our process



Our process builds on an early verification of the system performance at the customer site and a follow-up after installation to ensure performance and reliability. A performance test rig for the complete odour removal process mounted on a trailer is available.

ODOUR CONTROL • ENERGY SAVINGS • LIFE CYCLE COSTS

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centriair