



## Developed with food in mind

The environment in the food industry is demanding. The process can be very warm and there may be fire hazards. There are different types of oils that can solidify and clog the machines - it can get greasy; the floor can be slippery and hazardous to walk on and the grease can follow the vapor up in the exhaust system and make the ducting and roof tops oily. In addition to that, there are different local emission standards in almost every region to consider. The oil mist and oil smoke are generated from the frying or deep-frying/baking where oil spraying is used, or when smoking foods.

The Absolent solution for food manufacturing facilities takes care of:

- Workers Health & Safety
- Greasy Work Environment
- Odours Complaint
- Waste Heat
- Fire Hazard



A•smokeFood is primarily made of acid proof stainless steel (1.4404), that also applies to the components in the unit. This gives you a filter unit that can handle high temperatures and humidity. A•smokeFood is built to manage high temperatures as a standard, and it comes with analogue gauges.

Learn more at [www.absolent.com](http://www.absolent.com) today!