



THE RIGHT AIR QUALITY, WHERE IT IS NEEDED.

BECAUSE CLEAN AIR IS IMPORTANT FOR PRODUCTS AND EMPLOYEES

THE CUSTOMER

The Tonnies group, is a global meat processing company, that stands for quality meats.

THE CONCERNS

Ventilation technology is the current focus around helping reduce the spread of viruses during the Covid 19 pandemic. The goal in the field of meat cutting is to implement a multi-level hygiene concept so that new hygiene regulations and standards can be set for this sensitive food sector, where standards have not been present. The challenge for Camfil was to significantly improve the indoor air quality, while ensuring low energy consumption and thus protect the health of the employees and continue to produce the best quality meat.

THE SOLUTION

- CC6000 air cleaners, equipped with H14 HEPA filters (Clean room standards) , free standing
- CC2000 air cleaners, equipped with H14 HEPA filters (Clean room standards), free standing and wall mounted

The particle concentrations and airborne contaminants have been reduced to a minimum using high efficient air filters.

Your benefits

- Clean air in your facility
- Healthier Employees
- Efficient Production/Operation
- Reduced Cleaning Costs
- Reduced Environmental Impact
- Even Temperature Distribution in the Production Rooms
- Low Energy Consumption and Costs
- Service and Maintenance Friendly
- Process Reliability because of Prosafe Air Filters



„Hygiene is particularly important in the meat industry. It is particularly important here to purify the indoor air using appropriate high-performance filters in order to protect employees, processes and products. The CC 6000 and CC 2000 air cleaners, equipped with ProSafe HEPA H14 filters, ensure clean air and that with low energy consumption.“

Dirk Leinweber, Director Sales & Marketing,
Camfil GmbH

For more information visit camfil.com