

FPC Clean Air Act

The FPC Clean Air Act has been developed in order to reduce the emission of polluted vapours of various processes in the food industry by ~68%.

FPC Clean Air Act is both a source extraction and a cleaning system for waste gases. This combination also ensures that the work environment remains free of irritating fumes. The FPC Clean Air Act fan extracts all released contaminated vapours out after they are cleaned and the clean air can be emitted outside. The system can be used in a wide variety of baking and cooking processes.

By using the FPC Clean Air Act, you are working environmentally consciously and responsibly.

FPC Clean Air Act:

- Reduces vapour pollutions up to 68%
- Low initial and installation expense
- Easy to operate
- Clean operating area
- Easy to clean
- Waste residue is biodegradable

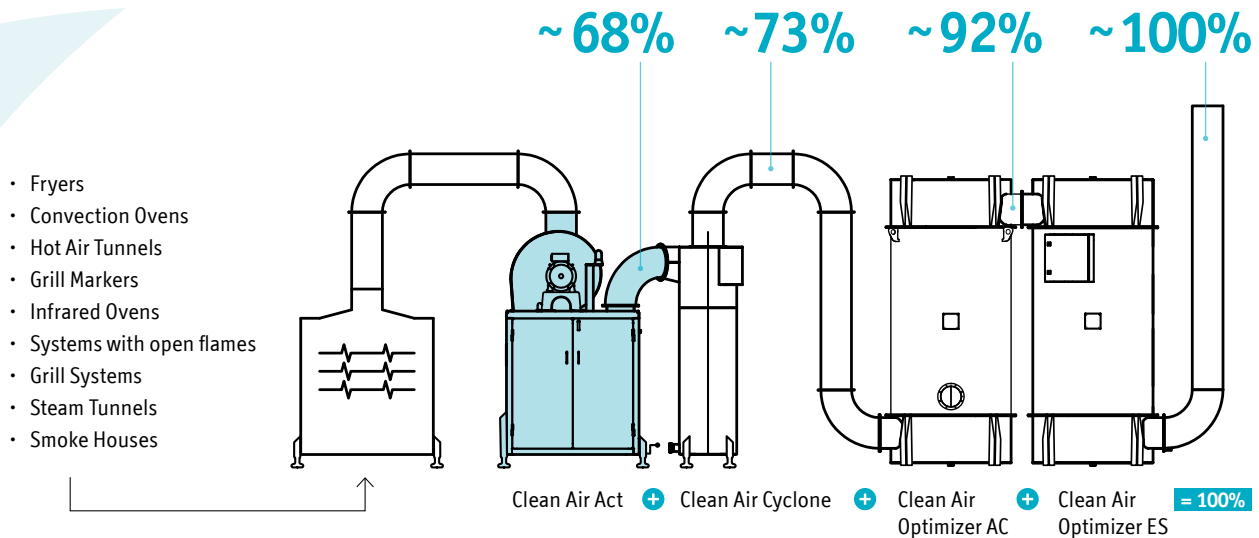
**~ 68%
clean air**

Complies with the following standards in combination with the Clean Air Cyclone and the Clean Air Optimizers:

- DIN EN 13725 / 15259
- BImSchG
- BAFU
- NER
- IFDM



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Food Processing Concepts

Food Processing Concepts develops durable, specialist appliances for the food industry. With more than 30 years of experience, FPC develops innovative, environmentally friendly machines that increase the efficiency of the production process and ensure an improved working environment.

Based on experience and development, FPC produces machines that are easy to use, and need low maintenance. Because of its unique and innovative approach, FPC has been successful for many years on the international market.



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