

# 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  $\pm 68\%$ .

FPC Clean Air Act is both a source extraction and a cleaning system for waste gases. This combination also ensures that the workplace remains free of irritating fumes. The FPC Clean Air Act fan draws 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.

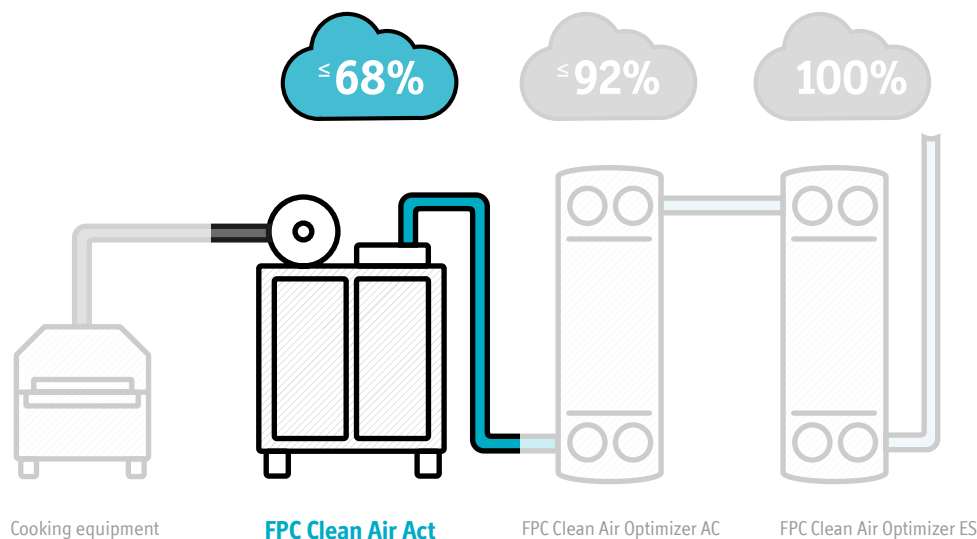
By using the FPC Clean Air Act, you are working environmentally consciously and responsibly.



## FPC Clean Air Act applications include:

- Fryers
  - Convection Ovens
  - Hot Air Tunnels
  - Grill Markers
  - Infrared Ovens
  - Systems with open flames
  - Grill Systems
  - Steam Tunnels
  - Smokeres
- 
- Reduces vapour pollutions up to 68%
  - Low initial and installation expense
  - Easy to operate
  - Clean operating area
  - Easy to clean
  - Waste residue is biodegradable

# FPC Clean Air Act



## 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 little maintenance. Because of its unique and innovative approach, FPC has been successful for years on the international market.



FPC - Food Processing Concepts  
Parklaan 12B  
5061 JT Oisterwijk  
+31 (0)13 590 97 11  
[www.foodprocessingconcepts.com](http://www.foodprocessingconcepts.com)  
[info@foodprocessingconcepts.com](mailto:info@foodprocessingconcepts.com)