

Vanreusel Snacks invests in Air Doors of brand AFIM IGLO®



DESCRIPTION

To reduce energy loss during transport, Vanreusel Snacks of the Belgian Hamont has chosen for special high-pressure air curtains with AFIM IGLO® technology. These high pressure air curtains, better known as Air Doors, are supplied by the company Air In Motion. The unique operation of the AFIM IGLO® not only prevents condensation and icing, but it also results in considerable savings on energy costs.

BENEFITS

The advantage of the AFIM IGLO® technology is that there is an open view created between two different spaces, without any loss of refrigerated air. Besides that, the absence of ice formation reduces indirect energy consumption. The passage to the freezer section can thus be kept permanently open, which, in addition to energy savings, results in more security and logistical advantages.



AFIM® Air Door



Thermographic heat image



Clear passage without mist or ice formation



Top view Air Door and barrier



Control panel

BRANCH:	Food
LOCATION:	Belgium
OBJECTIVE:	Clear passage Prevent ice formation Separation of climate zones Saving energy
TEMPERATURES:	Front space: +8 °C Freezer section: -25 °C
EQUIPPED WITH:	AFIM IGLO® Technology