

Fans for food industry applications





Garlic



HB
 ° Ø 71 at 125
 ° Airflow rate of 27.520
 at 151.010 m³/h.

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 The fans ensure a constant and uniform airflow between the boxes, accelerating the drying process and preventing the build-up of moisture and mould. They maintain optimal storage conditions, preserving the quality and aroma of the garlic throughout the entire process.

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HB
 Garlic drying chamber



01.



Almonds



AA
 ° Ø 45/5, 50/5, 60/7
 ° Airflow rate of 1.690
 at 5.490 m³/h.



02.

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 In almond drying facilities, the fans allow for precise control of temperature and product ventilation. They facilitate the extraction of the fruit's internal moisture, improving process efficiency and ensuring a more stable almond, ready for storage or processing.

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AA
 Almond drying facility



Mushrooms



NIMAX

° Ø 314 al 1004
° Airflow rate of 2.760
at 88.010 m³/h.

03.

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Mushrooms require a highly controlled environment. The fans maintain constant and clean air renewal, preventing CO₂ build-up and controlling both the temperature and humidity of the crop. This results in more uniform production and optimal fungal growth.

NIMAX HOT-DIP GALVANIZED AND STAINLESS STEEL IMPELLER

Mushroom production



Olives



HB

° Ø 71 al 125
° Airflow rate of 27.520
at 151.010 m³/h.



MBGR

° Ø 401 al 1404
° Airflow rate of 2.890
at 90.010 m³/h.

04.

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In olive cleaning and sorting lines, the fans provide mechanical support to the process by removing leaves, dust, and debris. They contribute to maintaining a clean indoor atmosphere and a more efficient, hygienic workflow throughout the entire facility.

MBGR & HB

Integrated into machines for olive cleaning and sorting.





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