

Most production processes, especially in the food industry, have extremely high hygienic requirements in every phase of production – from the raw materials to the partial or final end product. It is absolutely necessary that air entering production spaces is sterile and dust-free. Any particles released during processing must be removed quickly from the area. Furthermore, all rooms and technical equipment must be able to be cleaned quickly and without complications.

Hygienically acceptable processing of foods often means that temperatures must be kept within a small range of 0° to 10° Celsius. Even at such temperatures, airflow velocities at the workplace should not lead to drafty conditions.

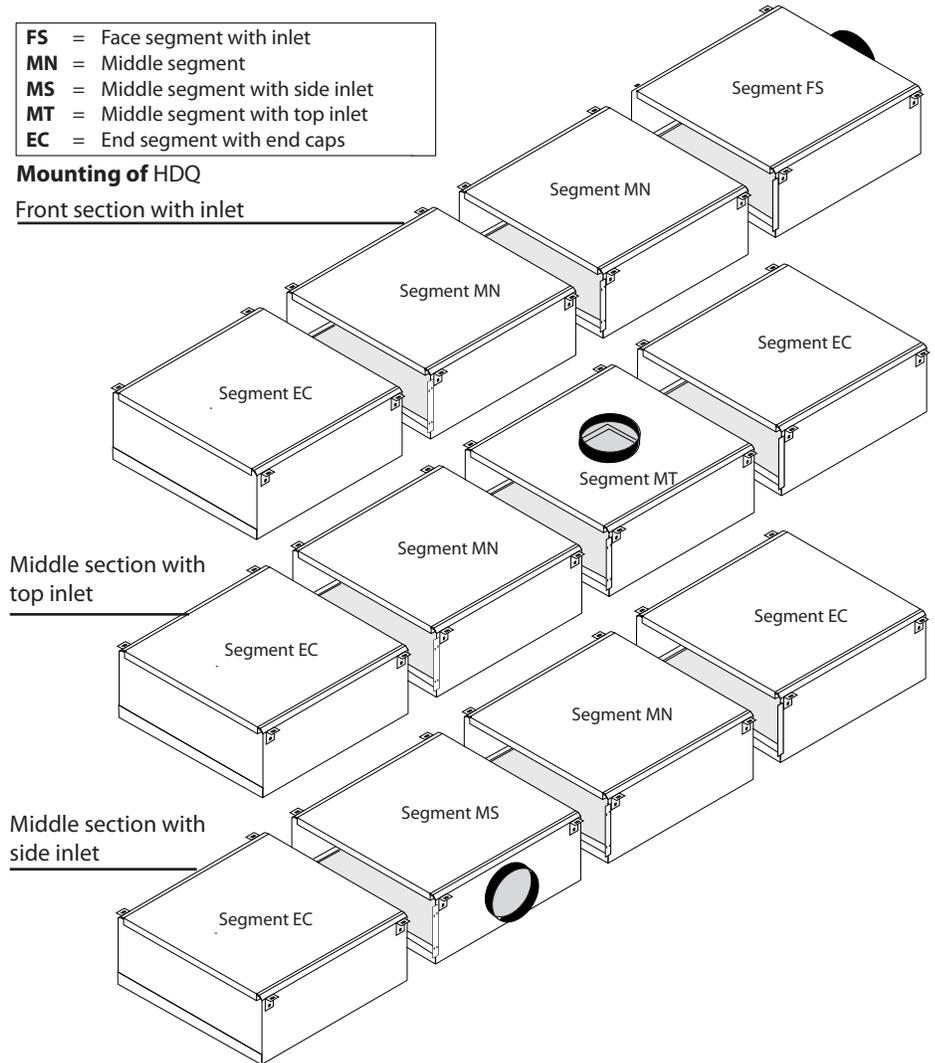
Displacement flow diffuser HDQ fulfills all these requirements, and is especially designed for use in meat processing. It can also be used in other areas, in which a low-turbulence displacement flow is necessary to fulfill high hygienic demands.

L = 1000 mm (by multiple of 100 mm)
W = 1000 mm (by multiple of 100 mm)
H = 500 mm (by multiple of 50 mm)

- FS** = Face segment with inlet
- MN** = Middle segment
- MS** = Middle segment with side inlet
- MT** = Middle segment with top inlet
- EC** = End segment with end caps

Mounting of HDQ

Front section with inlet



Codification

HDQ					Product		
FS = Face segment with inlet MN = Middle segment MS = Middle segment with side inlet MT = Middle segment with top inlet EC = End segment with end caps					Segment		
100, 200, 300, 400, 500, 600, 700, 800, 900, 1000					W : Width		
100, 200, 300, 400, 500, 600, 700, 800, 900, 1000					L : Length		
50, 100, 150, 200, 250, 300, 350, 400, 450, 500					H : Height		
9003 = White 9010 = Cream 00SB = Solar black (Black Matte Standard) 00SM = Silver matte (Standard Metallic Gray) — = RAL color (write the color number of RAL)					Diffuser color		
X = Without light L = With light					Light		
HDQ	FS	100	- 100	- 50	9003	X	Example