

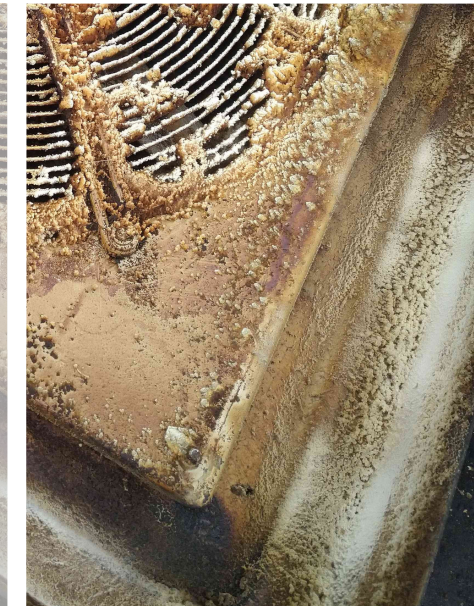
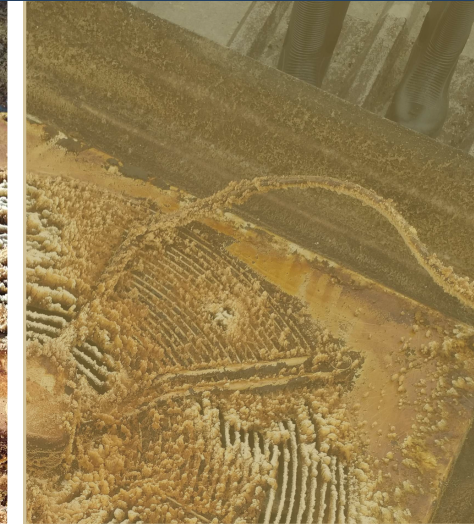
Air Handling System Fan Cleaning

CHALLENGE

A large snack manufacturer in the West Midlands contacted us with regard to their air handling system fans. They were badly soiled, and site were requesting an initial survey to assess their hygiene requirements.

Located on the roof of the building above production areas, the fans were caked with dust, dirt and product debris. This was affecting the efficiency of the air handling system from both an **energy** and potentially also an **indoor air quality** point of view. The EHS Manager was also aware that the dirty fans also presented a **risk of fire**, which could have disastrous consequences for the facility.

The ingress of dirt was so great that it was clear from the outset that this was going to be a challenging project.



CASE STUDY

Air Handling System Fan Cleaning

Your Trusted Partner in Clean Air

SOLUTION

FOOD MANUFACTURING INDUSTRY

HVDS engineers started by cleaning the fans located above the baking line. They soaked the fans in a food-safe detergent to loosen the dirt and debris. They then followed this by jet washing the fans. In some cases the dirt was so ingrained that they had to hand scrape the fans.

The HVDS hygiene team repeated this process, cleaning 30 units in total on the factory roof.

The project vastly improved the efficiency of the site's air handling system, removed the risk of fire and helped to ensure good indoor air quality.

The site has now put in place a 6-monthly cleaning schedule for the fans to keep them in a hygienic state.

