THE WORLD LEADER IN CLEAN AIR SOLUTIONS

Advanced Filtration for Food & Beverage Manufacturing

PROTECT YOUR PRODUCT, BRAND, AND BOTTOM LINE

AAF® INTERNATIONAL
a member of DAIKIN group

Protecting What Matters Most: Your Product, Your Brand, Your Consumers

At AAF International, we understand the complexities of the Food & Beverage industry and the essential role clean air and contaminant-free environments play in ensuring food safety, production efficiency, and brand trust. Our industry leading filtration solutions are engineered to meet the highest standards of hygiene and regulatory compliance safeguarding Food & Beverage operations from production through packaging.

From Risk to Resilience: The Business Impact of Smarter Filtration

Navigating Ever-Increasing Risk in Food & Beverage Production

Food & beverage manufacturers continue to face rising pressure from increasing recall risk to tightening hygiene regulations and more demanding consumers. A single contamination event can derail operations, trigger regulatory action, and cost millions. In fact, the average direct cost of a food recall is estimated at $10 million[1], and in 2024 alone, food recalls in the U.S. topped $1.92 billion[2] in direct costs.

These challenges aren't going away, and the industry is being reshaped by several converging forces:

- Clean-label and minimally processed foods are now expected by consumers, increasing the need for contamination-free production environments.
- The COVID-19 pandemic accelerated awareness of facility hygiene, air quality, and safe processing conditions.
- Stricter global regulations including FSMA, FDA, EFSA, and ISO 22000 demand greater control of airborne contamination and validated risk mitigation strategies.
- The shift toward automation and smart factory environments calls for precise, reliable filtration to maintain sterile zones and prevent cross-contamination.

How We Help:

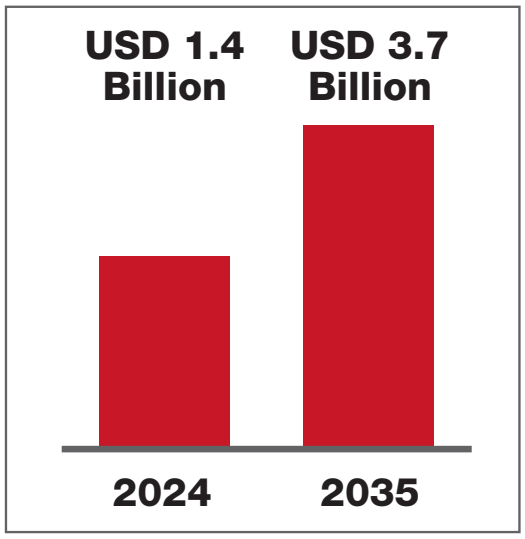
At AAF, we understand that filtration may have felt like just another added compliance expense until the risk of costly recalls, litigation, and reputational damage became an urgent concern. We design and deliver filtration systems that directly address these evolving risks. From prefilter to final HEPA stages, our solutions are tailored to your facility's size, process zones, and regulatory profile supporting compliance, reducing operational disruption, and protecting your brand. We don't just meet standards, we help you move forward confidently in a market where safety, efficiency, and accountability are non-negotiable.

[1.] P. Zhou, The impact of food recall on fresh meat market in the U.S. ScienceDirect, 2023)
[2.] 2024 U.S. Food Recalls Cost Industry $1.92 Billion," New Food Magazine, 2024

A Growing Need for Air Filtration in Food & Beverage

Valued at approximately $1.4 billion in 2024, the global food and beverage air filtration market is projected to grow at a 7.5% CAGR, reaching as much as $3.7 billion by 2035. This growth is fueled by increasing regulatory pressure, heightened awareness of foodborne illness, and the need for cleaner processing environments.

Airborne threats like bacteria, mold, viruses, and fungi pose a significant risk to food safety and product integrity at nearly every stage of production. As a result, advanced air filtration systems particularly HEPA technologies are becoming essential for protecting people, products, and brands in modern food and beverage facilities.



Understanding the Risks: Why Filtration Matters

Food & Beverage manufacturers operate in highly sensitive environments where contaminants can infiltrate multiple stages of the production process from raw ingredient storage and blending to cooking, packaging, and distribution. These risks are not just limited to obvious sources like facility air, they can also stem from HVAC systems, employee movement, water vapor, improperly maintained equipment, and even packaging materials introduced late in the process. Key contaminant risks include:

- **Particulate matter (dust, flour, sugar):** These fine airborne particles can settle on products and equipment, leading to spoilage, compromised batch consistency, and increased wear on machinery. Some particles also pose inhalation risks to workers.
- **Microbial contamination (bacteria, mold, spores):** A major cause of food recalls and shelf-life failure. Microbial intrusions can lead to consumer illness, regulatory penalties, and long-term brand damage.
- **Volatile Organic Compounds (VOCs):** Emitted from cleaning chemicals, solvents, and even some flavoring agents, VOCs impact indoor air quality and can interact with other compounds in the air, posing safety and sensory risks.
- **Cross-contamination & allergens:** A growing regulatory and consumer concern. Even trace amounts of allergens can trigger serious reactions and require strict control across air zones and process areas.

The Bottom Line: Even trace levels of airborne contamination can derail food and beverage production impacting everything from raw ingredient handling to final packaging and risking costly results. The average direct cost of a food recall is estimated at $10 million3, not counting lawsuits, lost sales, or brand damage.

How we can help

AAF's filtration solutions, including HEPA/ULPA and molecular filters, capture these contaminants at the source, reducing the risk of recall, safeguarding your workforce, and preserving your brand reputation. With AFF, you get effective air quality control without compromising airflow, operational efficiency, or audit readiness.

The Average cost of a food recall is $10M

Containment Risks in Food & Beverage Manufacturing

Airborne contaminants present constant challenges in food & beverage production, threatening product safety, equipment reliability, and regulatory compliance. The graphic below highlights four primary contaminant categories (particulate matter, microbial contamination, volatile organic compounds (VOCs), and cross-contamination/allergens) and the potential risks they pose to your operations, workforce, and brand reputation. Understanding these threats is the first step in designing effective air filtration strategies that protect every stage of your process.

Key Contaminant Categories

Particulate matter
(dust, flour, sugar)

Spoilage
Compromised batch consistency
Increased wear on machinery

Microbial contamination
(bacteria, mold,spores)

Food recalls
Shelf-life failure
Consumer illness

Volatile Organic
Compounds (VOCs)

Poor indoor air quality
Safety and sensory risks

Cross-contamination
& allergens

Regulatory penalties
Serious reactions

Where Filtration Makes the Difference

Critical Food & Beverage processes rely on precise environmental control to prevent contamination, protect equipment, and preserve product integrity. Even minor deviations in air quality or particle concentration can lead to significant risks, including product recalls, microbial growth, or equipment failure. That's why consistent, validated air filtration is a cornerstone of modern food & beverage production environments.

Filtration Applications Include:

Dry Ingredient Handling (e.g., flour, spices): These areas are highly prone to airborne dust that can accumulate on surfaces or present combustion risks. Our dust collection and high-efficiency air filtration solutions control particulates and help maintain safe, clean operations.

Packaging and Cleanrooms: The final stages of food production often involve open exposure, making these zones vulnerable to airborne microbial and particulate contamination. HEPA and ULPA filters provide high-efficiency purification to maintain hygienic air standards and protect product integrity.

Mixing, Blending, and Pre-Processing Areas: These environments often involve physical movement and air disruption that can resuspend settled particles. Controlled air handling and filtration help maintain clean zones and reduce contamination risks.

Beverage Production Areas: In bottling, filling, and storage environments, maintaining clean ambient air is essential to prevent airborne contaminants from entering open containers or sensitive equipment. Our air filtration systems support hygienic processing and help safeguard beverage quality throughout production.

Our Expertise: AAF specializes in analyzing airflows, contaminant sources, and clean zone classifications to match the right filtration solution to each stage of your production. Backed by decades of experience in food & beverage environments, our solutions support compliance, efficiency, and product safety from start to finish.

Driving Efficiency Across Your Facilities

Smarter Filtration, Lower Operating Costs

Air filtration doesn't just protect product quality, it directly impacts your bottom line. The right system can improve efficiency, extend equipment life, and significantly reduce energy and maintenance costs across your facility. Here's how:

- **Energy Efficiency**
  In food & beverage manufacturing, HVAC systems often run continuously to control airborne contaminants, maintain hygiene standards, and manage temperature and humidity. Air handling can account for a significant portion of total energy use, and filtration plays a major role in that demand. Switching to high-efficiency, low-pressure-drop filters reduces fan energy consumption by maintaining airflow with less resistance using less power without compromising particle capture or regulatory compliance.
- **Lower Total Cost of Ownership**
  Longer-life filters mean fewer changeouts, cutting labor costs, minimizing downtime, and reducing waste disposal needs. These efficiencies support both profitability and sustainability goals, lowering landfill contributions and aligning with corporate ESG initiatives.
- **Significant Financial Impact**
  For multi-site operators or facilities with large HVAC systems, the savings can be substantial. Annual reductions in electricity costs, labor, and system strain can deliver five- or six-figure returns while extending equipment life.

What That Means for You:

With smarter air filtration, you don't have to choose between performance and savings. AAF's energy-optimized solutions help reduce operating costs, streamline maintenance, and extend the lifespan of your HVAC system, all while keeping your air clean, compliant, and audit-ready.

Case Study: How Smarter Filtration Can Save Up to $82K Annually in a 250,000 ft² Food & Beverage Facility

F&B Energy Use

A typical 250,000 ft² food & beverage facility uses approximately 7.5 million kilowatt-hours (kWh) of energy annually. HVAC systems often account for 20–30% of that total, or roughly 1.5–2.25 million kWh/year[3].

Energy Savings with Smarter Filtration

By upgrading to energy-efficient, low-pressure-drop filters, fan energy usage can be reduced by 10–20%, resulting in savings of approximately 150,000–450,000 kWh/year[4].

Financial Impact

- At an average electricity rate of $0.10/kWh, that equates to **$15,000–$45,000** in annual savings on fan energy alone.
- When accounting for fewer filter changeouts and reduced maintenance labor, total annual savings could reach **$27,000–$82,000**[3].

Operational Benefits

Upgrading to advanced filtration delivers more than just energy savings, it also streamlines day-to-day operations. With longer-lasting filters, changeouts are needed far less frequently, reducing labor demands and minimizing production disruptions. This efficiency not only saves time but also generates less waste, lowering disposal costs and helping facilities reduce their environmental footprint. Additionally, optimized airflow places less strain on HVAC systems, allowing equipment to run more efficiently, extend its operational life, and maintain stable cleanroom conditions that support consistent food quality and safety.

[3] U.S. Environmental Protection Agency (ENERGY STAR®): Energy Use in Food Processing Facilities.

[4] U.S. Department of Energy (DOE): Industrial Energy Use and HVAC Efficiency Potential.

This case study is a hypothetical example provided for illustrative purposes only. Actual savings and performance results will vary based on system design, operating conditions, energy rates, and other site-specific factors. Consult with AAF International to assess the potential benefits for your facility.

Smarter filtration can save up to $450K annually in a 250,000 ft² F&B facility

Who Benefits from Our Solutions?

Whether you're responsible for air quality, equipment performance, or overall plant hygiene, our solutions support your role and deliver measurable results. Our filtration systems are trusted by decision-makers and influencers across the Food & Beverage sector, including:

Facilities Managers & Maintenance Teams
Ensure compliant air systems across all facility zones. AAF filters are built for longer life, fewer changeouts, and reduced maintenance, minimizing downtime and lowering overall costs.

Plant Engineers & Operations Leaders
Integrate advanced filtration into complex operations without sacrificing airflow, efficiency, or uptime. Our solutions support multi-stage filtration, energy optimization, and smart factory goals.

Quality, Food Safety & Compliance Professionals
Maintain high product quality by minimizing airborne and cross -contamination risks. AAF solutions align with FDA, EFSA, and ISO 22000 standards with documentation to support audits.

Procurement & National Accounts
Access high-performance solutions through AAF's national account programs, with centralized ordering, coordinated rollouts, and local delivery supported by a nationwide branch network.

Environmental Health & Safety (EHS) Leaders
Promote worker safety and clean plant environments by managing air quality in both critical zones and general production areas.

Nationwide Support & Clean Air Center Validation

With branches and service teams across North America, AAF supports both multi-site operators and local processors with centralized logistics and region-specific filter changeout schedules.

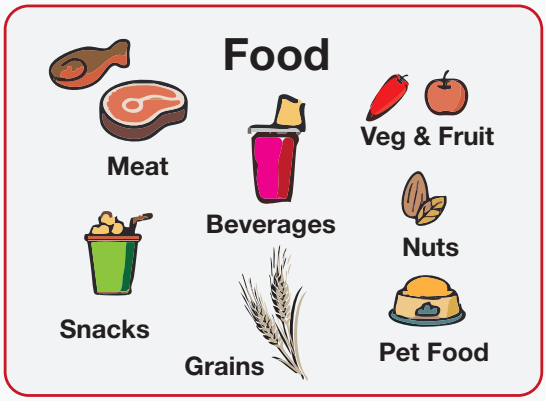
Our state-of-the-art **Clean Air Center (CAC)** serves as a vital resource for F&B customers, offering advanced testing, filter performance validation, and application-specific insights.

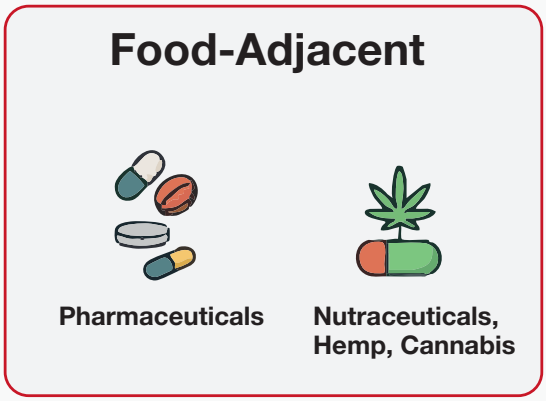
Whether you're assessing the effectiveness of a current filtration setup or determining the optimal replacement interval, our CAC team uses real-world simulation environments to verify filter efficiency, particle capture, pressure drop, and longevity. These insights help ensure you get maximum performance from every filter backed by data you can trust during audits, validations, and quality assurance reviews.

AAF Tailored Solutions Across Food & Beverage

AAF delivers filtration solutions designed to meet a wide range of segments within and surrounding the food & beverage industry. We work closely with producers, processors, and suppliers to support hygiene, compliance, and operational efficiency.

The images below highlight the specific sectors we serve across the F&B landscape, from food processing to food-adjacent manufacturing.





Clean, Compliant, and Sustainable Solutions

Meeting and Exceeding Regulatory Expectations

Filtration in the Food & Beverage industry plays a pivotal role beyond simply delivering clean air, it serves as a fundamental pillar of regulatory compliance, consumer health protection, and a facility's ongoing commitment to quality assurance. Maintaining strict hygiene standards is critical to passing audits and upholding certifications, especially as global regulations continue to evolve and tighten.

Key standards that must be met include the use of HEPA and ULPA filters, which capture 99.97–99.999% of airborne particles down to 0.1 microns, helping ensure the integrity of controlled environments such as packaging areas, cleanrooms, and other hygienic zones. These filters are essential in preventing airborne microbial and particulate contamination that could compromise product safety or shelf life.

Our expertise lies in developing and implementing tailored air filtration strategies that not only meet but often exceed these rigorous regulatory benchmarks. Whether you're preparing for a third-party audit or striving for certification under a variety of standards, AAF ensures you are always inspection-ready, with systems and documentation that support transparency, traceability, and trust.

ISO 22000 Compliance: Protecting Consumers and Brands Alike

ISO 22000 is an international standard developed by the International Organization for Standardization (ISO) that outlines the requirements for a food safety management system. It is designed to ensure the safety of food products throughout the entire supply chain, from farm to fork, by integrating key principles such as hazard analysis and critical control points, good manufacturing practices, and traceability.

ISO 22000 is applicable to all organizations involved in the food industry, regardless of size or complexity, and helps them identify and control food safety hazards, comply with regulatory requirements, and continuously improve their processes. By implementing ISO 22000, companies can demonstrate their commitment to food safety and gain greater consumer trust.

Sustainably Engineered for Today's Food & Beverage Facilities

Today's Food & Beverage manufacturers are under increasing pressure to maintain strict hygiene standards while also advancing their sustainability commitments. From energy consumption to waste reduction, every decision in the production environment is being evaluated for environmental impact and filtration is no exception.

At AAF, we engineer our filters to deliver exceptional performance with sustainability in mind.

Lower energy demand: Low-resistance media reduces fan load, cutting HVAC energy consumption.

Less waste: Long-life filter designs minimize material disposal need.

Reduced maintenance: Few changeouts save time, labor, and operational disruption.

Environmental alignment: Supports your facility's sustainability and ESG goals.

How We Help: We don't just provide filters; we deliver long-term value. Our sustainability-driven solutions help lower your total cost of ownership while aligning with your Environmental, Social, and Governance (ESG) goals so you can meet today's standards without compromising tomorrow's resources.

More Time for What Matters

AAF's advanced filter construction and extended service life significantly reduce the frequency of changeouts, delivering multiple operational benefits, including:

Cutting Maintenance Hours

With fewer filter replacements required, your maintenance team spends less time on routine upkeep, allowing for more efficient use of their time and resources.

Minimizing Labor Costs

Reduced maintenance demands translate directly into lower labor expenses, helping you control operational budgets more effectively.

Focusing on Production Priorities

By decreasing the need for frequent interventions, your staff can redirect their attention to higher-value tasks that drive productivity and support core business goals.

Partnering with AAF: Innovation That Moves Your Business Forward

Innovation in Every Fiber

At AAF, we design filtration technologies with the future of the Food & Beverage industry in mind. As production demands and regulations evolve, our engineers continually reimagine how filters perform, last, and integrate with modern processing environments.

At our Clean Air Center (CAC), we put innovation to the test. This 33,000-square-foot R&D and testing facility enables us to simulate real-world food processing environments, validate filter performance, and develop next-generation solutions that are both efficient and compliant. From particle capture and pressure drop to filter longevity and microbial control, the CAC ensures that our technologies exceed expectations.

From advanced material science to smarter airflow design, AAF pushes the limits of what filtration can achieve meeting today's hygiene and safety needs while preparing for tomorrow's challenges, including climate-conscious manufacturing and precision-driven automation

Why Food & Beverage Leaders Choose AAF

When you team with AAF, you're choosing more than a filtration supplier, you're gaining a strategic partner dedicated to your success. Our deep industry knowledge, rigorous quality standards, and commitment to innovation help you:

- Meet and exceed food safety regulations
- Reduce total cost of ownership through energy and maintenance savings
- Maintain product integrity and protect your brand reputation
- Improve operational efficiency across every stage of production

From global beverage brands to local processors, F&B leaders trust AAF to deliver filtration solutions that are proven, future-ready, and performance-driven. Let's build something stronger together.

Food & Beverage Product Portfolio

AAF's comprehensive range of filtration products is designed to meet the unique challenges of the Food & Beverage industry. From airborne contaminant control to clean, pressurized air systems, our solutions deliver proven performance in the most demanding environments.

Whether you need robust air filters for dry ingredient handling, high-efficiency filtration for HVAC systems, or energy-optimized solutions for packaging cleanrooms, we offer a complete line of filters engineered to support hygiene, compliance, and operational reliability.

HVAC Filtration Solutions for Food & Beverage Facilities

For over a century, AAF has set the standard for clean air in food & beverage production. Our HVAC filtration solutions safeguard products, processes, and people from airborne contaminants while meeting strict hygiene requirements. Specifically engineered for Air Handling Units (AHUs) with two- or three-stage filtration systems (prefilter, final filter), AAF filters are built with durable, food safe materials and advanced media technology. The result is reliable, energy-efficient performance that helps maintain product integrity, support compliance, and protect your brand.

Pleated Panel Filters

MEGApleat® M9 | PreFilter

- The longest-lasting and strongest pleated prefilter available.
- Highest dust-holding capacity
- MERV 9/9A efficiency significantly reduces small particle penetration and better protects HVAC coils and high-efficiency filters
- 3 to 4 times longer service than standard pleated filters
- Low initial resistance reduces energy consumption and total operating costs

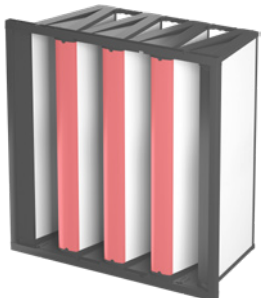
PerfectPleat® M13 | PreFilter

- Significantly more efficient at capturing small particles than standard MERV 8 pleated filters
- B-component 100% synthetic high-loft MERV 13 media for high efficiency with low initial resistance
- High-capacity media configuration can be used to meet LEED Project Certification for improved IAQ
- 1", 2", and 4" depths available

Box Filters

VariCel® VXL RC | Final Filter

- Most efficient v-bank filter in its class
- Offered in MERV 15/15A and MERV 14/14A efficiencies
- 20% lower initial resistance for energy savings
- Industry leading burst pressure: 25" WG



VariCel® 2+ | Final Filter

- Most energy efficient 4" filter available
- Available in MERV 15, MERV 14, and MERV 11 efficiencies
- High mechanical strength and low initial resistance lowers operating cost
- High-capacity performance in a compact design

DriPak® GX | Final Filter

- Proprietary AAF design with tapered pockets ensure stable, consistent airflow
- Low-pressure drop reduces HVAC energy usage
- Available in MERV 15/15A, and MERV 13/13A
- Microfine fiberglass media captures fine particulate efficiency

Permanent Metal Filter | Pre Filter

- Built for demanding food & beverage processing environments
- Lightweight, washable, and reusable for long-term use
- Durable first line of defense in high-moisture, high-temperature conditions
- Drain holes ensure effective removal of excess water
- Renewable with adhesive spray for extended dust-holding capacity
- Help maintain clean, compliant air systems while reducing waste and replacement costs

HVAC Equipment

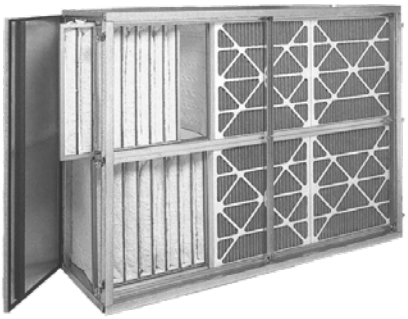
In addition to filtration media, food & beverage facilities also rely on specialized equipment inside their air handling units (AHUs) to hold, seal, and service filters. Frames and housings like FASeal and SureSeal are designed to ensure proper fit, tight seals, and easy filter changeouts.

FASeal™ Frame

- Unique design makes filter installation quick and easy
- Stainless steel spring compression catches won't rust and are permanently attached
- Pre-drilled frame-to-frame installation holes allow fast and secure built-up filter assemblies
- Available in seven standard sizes

SureSeal™ Side Access Filter Housings

- Two-stage filter housing units designed to accommodate ASHRAE rated filters 6" to 36" in depth.
- Accommodate prefilters and primary filters of different types and efficiencies.
- Factory-assembled flanged units are suitable for installation in a duct or attached to an air handling unit
- Easily serviced through quick-opening access doors



HEPA Filtration for Food & Beverage Environments

AAF's high-efficiency HEPA filters meet the strict hygiene and air quality demands of food & beverage facilities. Featuring durable ultra-fine fiber media, they offer longer life, easy handling, and simplified maintenance. With multiple configurations and rigorous testing, AAF provides reliable solutions that minimize contamination risks and reduce total cost of ownership.

MEGAcel® I | Final Filter

- AAF's highest performing HEPA filter
- Lowest initial resistance – up to 50% lower than glass media alternatives, enabling significantly reduced fan energy consumption and lower overall operating costs.
- Helps to optimize system efficiency and integrity while minimizing operational expenses in the most demanding applications
- Low off-gassing properties

MEGAcel® II | Final Filter

- High tensile strength and chemically inert properties of membrane media reduce risk of media damage and degradation
- Lowest initial resistance – up to 50% lower than fiberglass media alternative, enabling significantly reduced fan energy consumption and lower overall operating costs.
- Highly resistant to corrosive environments (acids, alkalis, and organic substances)
- Lightweight and strong anodized aluminum frame available with gel, gasket or knife-edge seal options

HEPA Equipment

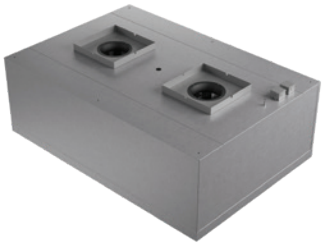
AAF equipment is engineered to deliver clean, controlled airflow in the most sensitive areas of food & beverage production. From sterile processing spaces and packaging cleanrooms to equipment protection, these systems work in tandem with AAF's filtration technologies to safeguard hygiene, efficiency, and compliance.

AstroPure™

- A portable, plug-and-play solution for improving indoor air quality
- Available in 500 CFM and 1000 CFM models
- Can be configured for recirculation or exhaust applications
- Equipped with high-efficiency 2-stage filtration: MEGAcel® I membrane media HEPA filter and VariCel® 2+HC filter

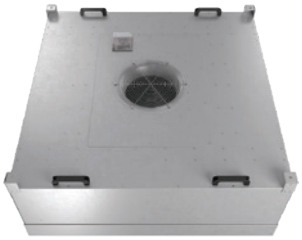
AstroClean™

- Stainless steel HEPA ceiling module for sterile and aseptic environments
- Provides unidirectional airflow meeting ISO Class 5 or above
- Energy-efficient EC motor (brushless, DC) provides 30-40% savings in energy use compared to AC alternatives
- Supplies clean air to processes and equipment for freeze dryers



AstroFan™ EC Fan Filter Unit (FFU)

- Whisper quiet and can be networked and controlled for increased ease and efficiency
- Top-side serviceable or room-side replaceable and serviceable
- Energy-efficient EC motor (brushes, DC) provides 30-40% savings in energy compared to AC alternative
- Highest efficiency airflow rates when coupled with AAF's filtration media technology (MEGAcel II)
- Multiple control options allow large-scale integrated operational control



Gaseous Phase Filtration Solution

AAF designs gas phase filtration solutions specifically to address the challenges of food & beverage processing environments. While cannabis cultivation is a well-known application for gas phase filtration, the food & beverage industry also faces critical challenges related to airborne gases, odors, and volatile compounds. This includes operations like meat and seafood processing, where odor control is essential; spice and flavor blending, where volatile compounds can impact product consistency; fermentation and brewing, where ethanol and CO_2 must be managed; and produce storage, where controlling ethylene gas is key to reducing spoilage. From removing odors to controlling airborne molecular contaminants, our equipment helps maintain clean, safe air throughout production and packaging areas.



SAAF™ Deep Bed Scubbers

- Combines AAF's particulate and gas phase technologies for a total filtration solution
- Available in both horizontal and vertical orientations
- Media bed designed to contain deep layer of common adsorbents
- Provides highest chemical media-to-air ration for heavily polluted environments that require air quality guarantees

Deep Bed Scrubber-V

Deep Bed Scrubber-H

SAAF™ Cassette HD

- More energy efficient than any other competitive cassette
- Designed for full media usage and is suitable for heavy-duty applications
- Improves fit and sealing integrity in any cassette holding system

SAAF™ Side Access Housing

- Total clean air solution that removes both airborne particulates and gaseous contaminants
- SAAF Seal provides the best seal available and superior filtration efficiency
- Easy installation, operation, and maintenance in a totally self-contained system

Industrial Dust Collection

Not all air challenges in food & beverage are solved through HVAC systems. Processes such as grinding, blending, frying, or packaging often generate dust, grease, steam, and other airborne byproducts that require specialized dust collection equipment.

AIVY™ Series – Cartridge Dust Collector

The AIVY™ series is a great fit for a variety of food and beverage applications with multiple models in the range. There's a solution to fit diverse operational needs across the food and beverage industry. These cartridge dust collectors are a perfect fit for facilities where space efficiency and high-performance filtration are essential. With airflow capacities up to 80,000 CFM and a compact footprint, AIVY™ units deliver powerful dust collection without compromising valuable production space. Their plug & play design, easy filter change-outs and NFPA-compliant safety options make them ideal for handling many combustible dust in food processing areas, ensuring clean air, regulatory compliance, and uninterrupted operations.

AIVY RC™ – Dry Dust Collector

- Ideal for a variety of food and beverage applications with multiple models available
- Compact footprint with airflow capacities from 600 to 80,000 CFM
- Plug & play, high-performance filtration in space-constrained environments
- Quick filter change-outs for minimal downtime
- NFPA-compliant safety options for handling combustible dust

Wondair® Mid – Bag Dust Collector

Wondair® Mid is a bag dust collector ideal for mid-sized food and beverage operations. Performing well in harsh, high-dust environments, it can handle airflows from 2,000 to 12,000 CFM in a compact, efficient design. Its quick-change filter system and NFPA-compliant safety features make it perfect for dry ingredient zones, packaging areas, and more, keeping air clean and operations compliant.

Wondair® Mid – Bag Dust Collector

- Suited for mid-sized food and beverage operations
- Compact footprint with airflow capacities from 2,000 to 12,000 CFM
- Multiple discharge and height options available
- Performs well in harsh, high-dust environments
- NFPA-compliant safety features

RotoClone® W – Wet Dust Collector

RotoClone® W is a wet dust collector designed to safely handle combustible and sticky dust in food and beverage environments. With airflow capacities from 600 to 30,000 CFM its water-based filtration system eliminates the risk of dust ignition, making it a powerful solution for operations involving flour, sugar, spices, and other fine particulates. With no filter media to spark or clog, and a self-cleaning design that minimizes maintenance, RotoClone® W offers continuous, compliant dust control with built-in explosion protection.

RotoClone® W – Wet Dust Collector

- Perfect for combustible and sticky dust in food and beverage settings
- Airflow capacities range from 600 to 30,000 CFM
- No filter media to spark or clog
- Self-cleaning design reduces maintenance needs.
- Highly customizable – Several options and sizes are available

Proven Expertise of AAF International

AAF International offers the most comprehensive air filtration portfolio in the industry, including particulate and gas-phase filters, to provide a customized clean air solution. Each product is carefully designed, manufactured, and tested in full compliance with all applicable standards to meet the most challenging demands with the lowest Total Cost of Ownership.

Contact your local AAF representative for a complete list of AAF Air Filtration Product Solutions.

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