**AIR COMPRESSORS FOR THE FOOD AND BEVERAGE INDUSTRY**

The quality of compressed air used in the food industry is of upmost importance as even the slightest traces of contamination can result in altered or polluted product batches and the risk of hazards for consumers.

To ensure best practice, the International Standards Organisation (ISO) established a new class of air quality for sensitive industries such as food and beverage. Known as Class 0, it is the most stringent air quality class, limiting oil contamination in liquids, aerosols and vapours.

## AIR PURIFICATION EQUIPMENT FOR THE FOOD INDUSTRY

Compressed air purification equipment is essential in the food and beverage industry where air purity and integrity of product is essential. It must deliver uncompromising performance and reliability with the right balance of air quality and cost of operation.

The Tian Emporium can offer a comprehensive range of purification equipment available to exactly match your requirements, ensuring both initial capital and operational costs are kept to a minimum. These products include:

Filters

Water Separators

Adsorption dryers

Refrigerated dryers

### KEEPING YOUR COMPRESSED AIR CLEAN

Independent of any type of compressor, there are 6 main sources of contamination to be fund in a compressed air system which need to be purified to protect products and processes:

Water vapour, condensed water and water aerosols

Atmospheric dirt

Micro organisms

Rust and pipe corrosion