

Nilfisk for the Food Manufacturing Industry



INDUSTRIAL VACUUM CLEANERS

Nilfisk offers a variety of industrial vacuum solutions suited for the food industry, varying from single-phase, three-phase and pneumatic, made of stainless steel or completely painted. Nilfisk industrial vacuum solutions with multi-stage and HEPA filtration help food manufacturing facilities meet Good Manufacturing Practices (GMPs), comply with OSHA regulations, and meet FDA, FSMA and USDA directives.



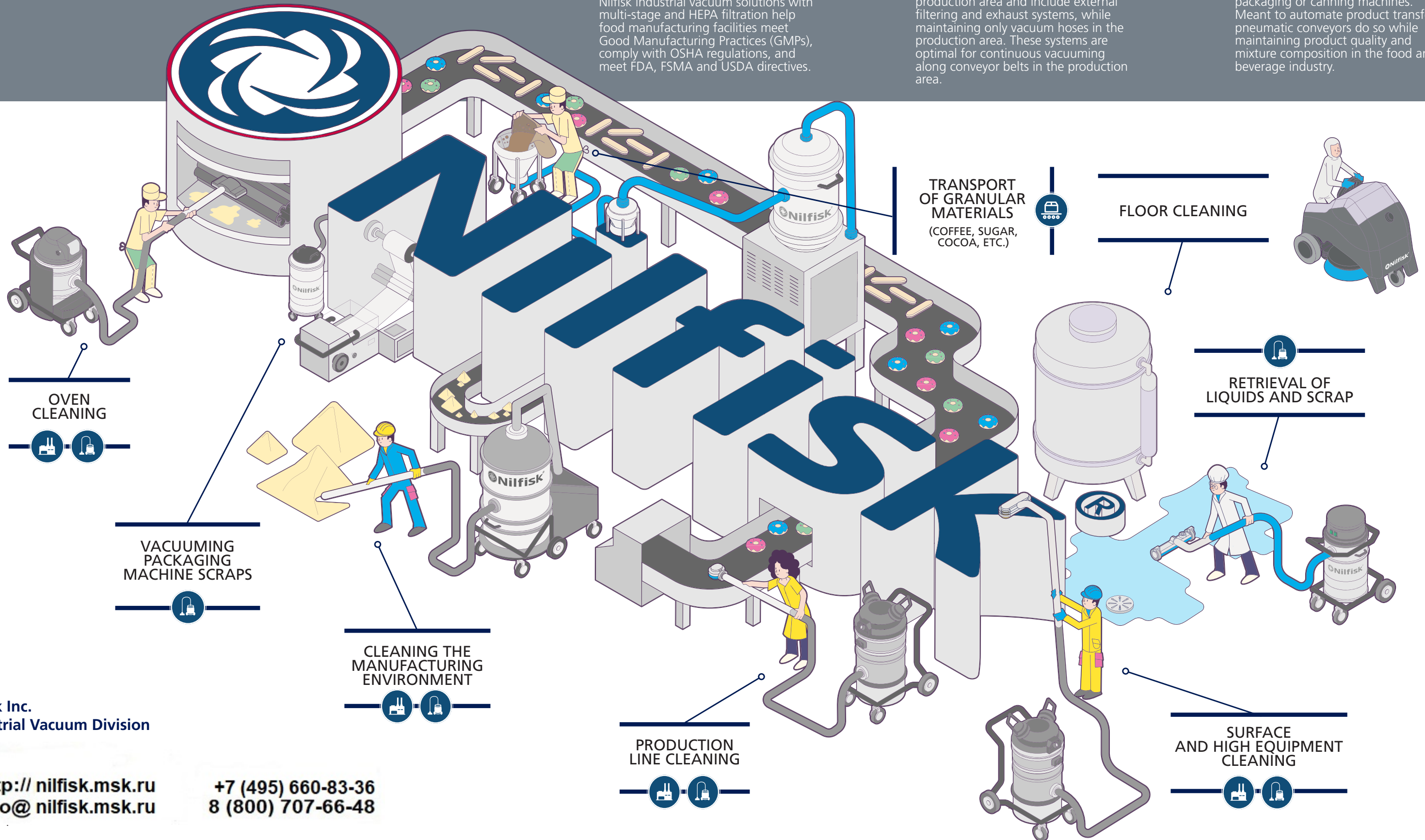
CENTRALIZED VACUUM SYSTEMS

Nilfisk offers centralized vacuum systems for cleaning in large areas or environments where mobile vacuum solutions are not suitable. Central systems are positioned away from the production area and include external filtering and exhaust systems, while maintaining only vacuum hoses in the production area. These systems are optimal for continuous vacuuming along conveyor belts in the production area.



PNEUMATIC CONVEYORS

Used to transport powders and granules in a selected quantity and within a desired time, Nilfisk pneumatic conveyors transfer materials from containers to loading hoppers of packaging or canning machines. Meant to automate product transfer, pneumatic conveyors do so while maintaining product quality and mixture composition in the food and beverage industry.



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