



AIR CONDITIONING SYSTEM FOR FOOD FACTORY AT PRESERVED FOOD SPECIALTY CO.,LTD

DESIGN CONCEPT OF PROJECT

1. SAVE ENERGY
2. ROOM CONDITION 27°C
3. RELATIVE HUMIDITY 65% +/-5%RH
4. CLEAN AIR CONDITION
5. CONTROL & REMOVE HOT AIR TO OUT SIDE

POINT OF THE BEST THIS PROJECT

1. SPECIAL HOOD
2. CONTROL HOT AIR FROM STEAM & HIGH HUMIDITY
3. FILTRATION SYSTEM

FOOD PRODUCTION FACTORY

AREA 500SQ.M.

USED CAP. 360,000Btu/h

