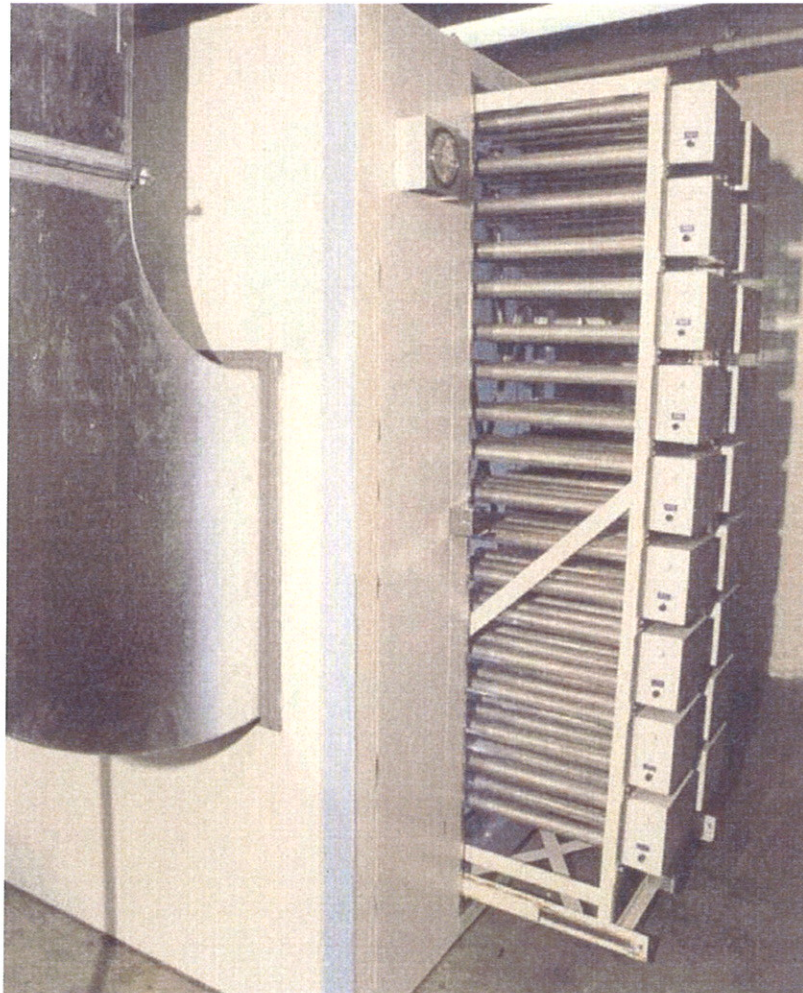


Air Ionization



cheese maturation chambers
Th. Vergeer & Zn
(Reeuwijk, Netherlands)

application: odour and fungi
abatement

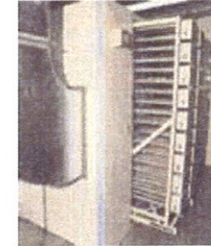
appliance: **aerotron 1200**
flow rate: 56.000 Bm³/h in
recirculation



Air Ionization Systems



cheese maturation chambers
Th. Vergeer & Zn
 (Reeuwijk, Netherlands)



without ionization

with ionization

cooling temperature:

12 °C

15 °C

energy:

89 kW

79 kW

- 11 %

flow rate:

75.000 Bm³/h
 supply air

56.500 Bm³/h
 recirculation air

- 25 %

energy:

272.000 kWh/a



≈ - 19.000 €/a

detergents:

≈ - 56.000 €/a

total savings:

≈ - 75.000 €/a