



Industry Catalogue Food Processing

Industrial ventilation, cooling & heating solutions.

FANQUIP

www.fanquip.com.au

Table of Contents

Application: Cooling

Giant Fan

Provides cooling in high-traffic areas, with a powerful air flow volume.

02

About us

Since the 1980s, Fanquip have provided solutions that solve complicated ventilation and airflow problems within the industry.

03

Our ventilation solutions

Food processing facilities must be correctly ventilated to comply with health and safety requirements.

08

Our product applications

Learn more about Fanquip products and their applications within the food processing industry.

17

Our customers

Discover our food processing industry customers.

About us

At Fanquip, we have provided innovative solutions for the food and meat processing sector for almost 40 years. We are well equipped and experienced in designing, manufacturing, and supplying ventilation systems to this 'quality of air' conscious area of industry.

Fanquip provide a huge variety of fan systems, including extraction fans, heat control fans, and filtration fans that effectively remove gases and humidity produced within food processing and abattoir operations, ensuring regulatory compliance and minimal operational downtime.

Industries:

For 40 years, we've helped customers Australia-wide in the following industries:

- Breweries & wineries
- Food & beverage
- Dairy
- Abattoirs and meat processing
- Grain, sugar & flour
- Fruit and vegetable
- Bakeries

Applications:

Fanquip have the expertise and experience to solve any ventilation concerns in a range of applications, including:

- Cold rooms
- Production plants
- Manufacturing facilities
- Abattoirs
- Warehouses
- Plant rooms
- Beverage vats and storage rooms





Application: Cooling

Mobile Mancooler

Provides cooling in high-traffic areas, with a powerful air flow volume.

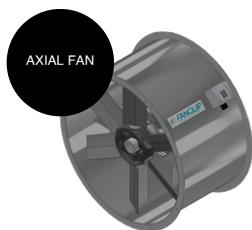
Our ventilation solutions

Fanquip specialise in the in-house design and supply of ventilation systems for all areas of food and meat processing facilities. We are experts at offering solutions designed to last in the most demanding applications whilst ensuring compliance with strict hygiene and OH&S regulations.

Wholistic solutions include both extraction fans, that provide rapid removal of heat and steam, and fresh air supply fans, wall louvres or evaporative coolers that provide a balanced airflow through the building.

Dust & fume extraction systems

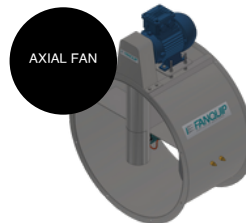
Dust and fume control is an integral part of many industrial processes in the food industry. Whether for the purpose of pollution control or product recovery, it is imperative that dust and fume control systems are selected correctly to ensure energy and production efficiency. Fanquip offer a range of dust collection systems and materials handling centrifugal fans and axial fans to suit any application.



Application: Extraction

Direct Drive Axial Fan

Handles hazardous fumes and removes and dispenses contaminated air from industrial processes.



Application: Extraction

Belt Drive Axial Fan

Safe to use in settings where the air temperature or fumes present pose a safety hazard.



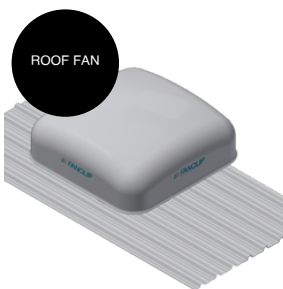
Application: Extraction / Supply

Centrifugal Fan

Clean air handling solution with low noise. The fan can also be used for filter flushing, gas boosting, and aeration.

Mechanical ventilation systems

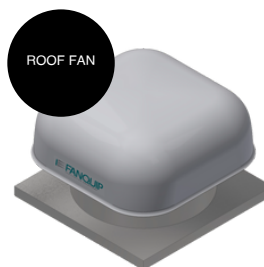
Fanquip specialise in ceiling space air movement systems to stop condensation build-up, extract heat, and improve general comfort levels throughout the building and production areas. We offer a range of Hooded Fans to help prevent mould growth and deterioration of the building structure.



Application: Extraction / Supply

Profile Base Hooded Roof Fan

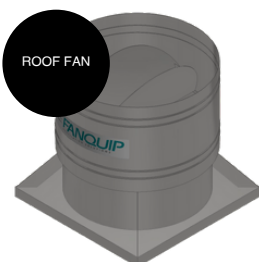
Improves air quality and removes humidity, heat and harmful pollutants.



Application: Extraction / Supply

Curb Base Hooded Roof Fan

Exhausts or supplies air and removes heat, steam and dust in commercial and industrial applications.



Application: Extraction

Vertical Discharge Roof Fan

Controls air quality by removing hot air, dust, steam or smoke, and is especially useful for discharging air high above the roof line.



Application: Supply

Filtered Roof Supply Fan

Supplies clean and filtered air into the building preventing airborne contaminants from getting into food products.

Air circulation & cooling

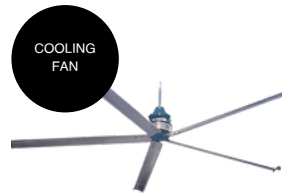
Cooling systems are critical in the food and meat processing industries. They ensure the safety and productivity of workers, especially in areas of high heat load. Fanquip supply a dedicated range of mobile, floor, wall and ceiling mount fans including stainless steel, hose-proof models to circulate airflow and provide non-stop heat relief.



Application: Cooling

Mancooler

The solution for personnel and machine cooling, confined space ventilation and extraction of contaminated air, dust, steam, heat or explosive gases.



Application: Cooling

Giant Fan

Ultra low noise, high volume fan provides unrivalled air movement efficiency in a range of applications including production areas and food processing facilities.



Application: Cooling

Wall Mount Air Circulator

Designed to provide large volumes of air movement for cooler and more comfortable working conditions in commercial and industrial applications.



Temperature & air quality control

Air Curtains are an excellent solution for the food industry, as they help to protect food processing facilities from air contaminants and avoid temperature fluctuations indoors. The fan creates a high-speed air curtain that blocks out dust, pests, airborne particles and insects while maintaining cold conditioned air inside the building and reducing HVAC or refrigeration cooling system energy costs.

Application: Supply

Air Curtain

Creates a high-speed curtain of air in front of doorways and entrances, to block out dust, odours and insect entry, and meets critical AQIS standards.



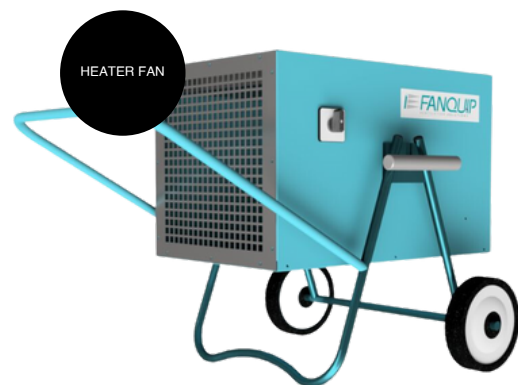
Heating solutions

Heater fans are well suited for personal comfort, de-frosting food products and other industrial applications within the meat and processing industries. Fanquip's heater fans are a safe heating solution that utilises black heat elements and overtemp cut-outs.

Application: Heating

Heater Fan

Provides fast, efficient heating. The fan is designed for confined spaces and helps regulate temperatures in industrial facilities with temperature rise outputs of up to 20 degrees Celsius.



Drying fans

Fanquip manufacture a large range of industrial fans and blowers for drying applications of food products such as grain, vegetables, legumes, and garlic. Designs include re-circulating fans, forced air, or bi-directional fans to reverse airflow. Available in both mobile and permanent installation designs.



Application: Cooling

Mobile Mancooler

The fan offers longevity and durability, helping to reduce perceived indoor temperatures. It is a perfect solution for cooling high-traffic areas, with a powerful air flow volume.



Application: Extraction

Direct Drive Axial Fan

Improves airflow and ventilation within industrial facilities. It is designed to remove and dispense contaminated air from industrial processes which generate heat, steam or other emissions.



Application: Extraction / Supply

Centrifugal Fan

Uses centrifugal force to draw air into the blades and then move it out at a 90-degree angle, creating a rotating column of air. This fan can be used as part of a drying system.

Odour & materials handling

Fanquip manufacture a variety of Centrifugal Fans used in production processes, rendering plants and bio-filter systems to transfer waste particles, steam and odours. These fans are built to specifications to ensure long-lasting performance and compliance with EPA regulations.

Application: Extraction / Supply

Centrifugal Fan

Solution for materials handling, conveying, and clean air processes in the food industry. Low noise, and with robust construction, well suited to any commercial or industrial application.





Our product applications

Air quality is paramount to maintaining safe and healthy food standards. Poor air quality can lead to increased airborne microorganisms, which can contaminate food and create a health crisis. It can also reduce the shelf life of certain foods, such as fruits and vegetables, leading to spoilage and waste.

Fanquip supplies a range of fans suitable for different food premises. The following information contains product details relevant to applications in the food processing industry.

Industry application

- Meat processing
- Food processing
- Bakeries
- Cold stores
- Food processing
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



Air Curtain

Fanquip's industrial Air Curtains are ideal for placement in front of doorways and entrances to block out insects and dust. They are also effective for walk-in refrigerators to prevent cold air from escaping from the cool room. Designed specifically for the meat processing industry to meet AQIS standards, these high-quality stainless-steel air curtains are available in either 240V or 415V with IP56 washdown duty/hose-proof motors. Sizes range from 900mm to 1,500mm.

Features

- Australian made
- High air velocity
- Meets AQIS requirements of 8 metres/second at 900mm above floor level
- Stainless steel construction
- Washdown duty/hose proof IP56 rated

Belt Drive Axial Fan

Belt Drive Axial Fans move large quantities of air at low pressures with a low noise output and are safer to use in applications where high air temperature or fumes are present. The fan motor is situated on the outside of the fan, preventing overheating in hot working environments.

Features

- Aerodynamic belt tube
- External grease points
- GRP adjustable pitch blades
- Heavy industrial rolled casing
- Hot dip galvanised casing
- IP55 Motor

Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



Centrifugal Fan

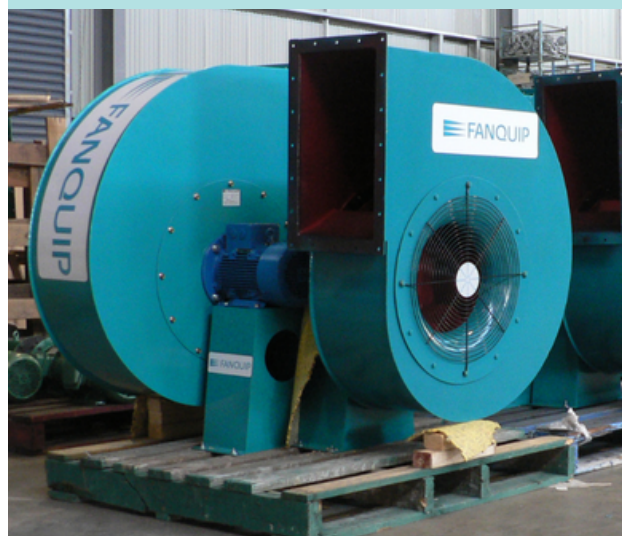
Fanquip's Centrifugal Fans are designed for conveying gas or other materials which is why they work well in air conveyor systems or materials handling processes in general. This high-volume, low-noise fan has filter flushing, gas boosting, and aeration capabilities and can be used as a part of cooling and drying systems, or to transfer waste particles, dust, steam, and odours. These fans are built to specifications to ensure long-lasting performance and compliance to EPA regulations. Available with an IP55 motor, radial or backward inclined impellers and a hazardous location rating.

Features

- Large range of sizes available and built to specifications
- Painted, hot dip galvanised casing or stainless steel construction
- Heavy industrial duty
- IP55 or IP66 Motor

Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



Direct Drive Axial Fan

Direct Drive Axial Fans are designed to remove and dispense contaminated air, heat, odours, harmful pathogens and steam from food and meat processing facilities. Able to handle varied air conditions such as contaminated and ambient air, this fan is ideal for drying and can be used to dehydrate products like almonds or onions.

Features

- GRP adjustable pitch blades
- Heavy industrial rolled casing
- Hot dip galvanised casing
- IP55 Motor

Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



Wall Plate Exhaust Fan

Fanquip's Wall Plate Exhaust Fans are very versatile in their numerous and varied applications as exhaust or supply air fans for the food and meat processing industries. These fans are well suited for environments requiring the removal of heat, steam and dust. They are also used to maintain the correct building temperature.

Features

- GRP adjustable pitch blades
- Inlet and outlet finger guards
- IP55 Motor
- Premium powder coated steel casing

Side Wall Exhaust Fan

Side Wall Exhaust Fans extract large volumes of heat, steam and dust from food and meat processing facilities. This heavy-duty weatherproof solution is constructed for optimum durability, while the aluminium gravity-closing damper helps to keep external air out by sealing the opening when not in use.

Also available in stainless steel construction with washdown duty motors, and explosion proof for hazardous locations.

Features

- GRP adjustable pitch blades
- Hot dip galvanised casing/galvanised housing
- Inlet finger guard
- IP55 Motor

Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



End Wall Exhaust Fan

Commonly used in poultry sheds, Fanquip's End Wall Exhaust Fan is ideal for ventilating meat processing plants and food storage facilities. Along with stainless steel fixed blades and an inlet finger guard, the design includes a galvanised gravity-closing damper that provides additional external weather protection. The louvre is built to shut off automatically when the fan is not in operation providing superior protection against outside elements. The low-noise design allows minimal disruptions even in busy spaces, making it ideal for the food processing industry.

Features

- Galvanised casing
- Galvanised gravity-closing damper
- Inlet finger guard
- IP55 motor
- Stainless steel fixed blades

Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



Vat Purging Fan

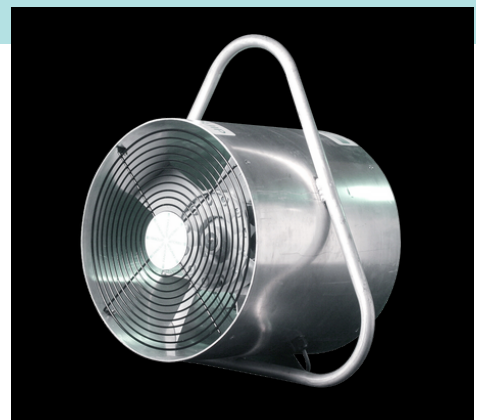
Specifically designed for the winery industry, these lightweight and portable fans are the perfect choice for purging vats. Used to extract dust, smoke and fumes, Fanquip's Vat Purging Fans include a lightweight aluminium casing as well as GRP adjustable pitch blades and can be used for both exhaust and supply air. Available in sizes ranging from 300mm to 600mm.

Features

- Can be used for both exhaust or supply air
- GRP adjustable pitch blades
- Inlet and outlet finger guards
- IP55 motor
- Lightweight aluminium casing

Industry application

- Wineries
- Food Processing



Heater Fan

Fanquip Heater Fans are available with a wall mount or portable trolley design. The heater is a robust, Australian made solution designed to tackle winter condensation issues and prevent ice build-ups within confined spaces. The Heater Fan features black heat elements and over-temperature cut-outs for added safety. These units are well suited for personal comfort as well as defrosting or drying food products and other industrial applications.

Features

- Aluminium adjustable pitch blades
- Available in trolley mount or wall mount
- No naked flames
- Premium powder-coated steel casing
- Thermal cut-outs for safety

Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



Filtered Roof Supply Fan

Fanquip's Filtered Roof Supply Fan supplies clean, filtered air into the building preventing airborne contaminants and impurities from entering food products. Filtering air directly through the roof, this fan creates more space in the ceiling cavity by removing the need for filter boxes and ducting systems.

Features

- Weatherproof design
- Hot dip galvanised casing
- Powder-coated hinged louvre doors
- G4 grade replaceable filters
- IP55 motor
- GRP adjustable pitch blades
- External junction box
- 700mm lead, no plug
- Bottom spigot for duct connection

Industry application

- Meat processing
- Food processing
- Bakeries
- Cold stores
- Breweries
- Dairy product manufacturing



Curb Base Hooded Roof Fan

Fanquip's Curb Base Hooded Roof Fan removes heat, steam, dust and pollutants from the air, helping to maintain the comfort and well-being of employees whilst at work. As hot air rises, it's extracted from the indoor environment, expelling hot and contaminated air from the facility. Featuring both exhaust or air supply options, this heavy-duty solution can help food and meat processing facilities efficiently maintain air quality.

Features

- Exhaust or supply air versions available
- Fibreglass hood/hot dip galvanised casing
- Birdmesh protection
- IP55 motor
- GRP adjustable pitch blades
- Weatherproof design
- External junction box
- 700mm lead, no plug

"Using a Profile Base Hooded Roof Fan, installation costs and time are cut by as much as 60%!"

Profile Base Hooded Roof Fan

Fanquip's Profile Base Hooded Roof Fan comes mounted on a fibreglass base that matches the roof profile with Corrugated, TrimDeck and SpanDeck options. This removes the need for upstands and flashings ensuring reduced installation time and costs. Available as an exhaust or air supply system, with IP55 motors, bird mesh protection, fibreglass hood with a hot dipped galvanised casing, GRP adjustable blades and weatherproof construction.

Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



Features

- Bird mesh protection fitted
- Exhaust or Supply Air versions available
- Fibreglass hood and base / hot dip galvanised casing
- GRP adjustable pitch blades
- IP55 Motor
- Profile base to match a wide range of roof profiles
- Simple installation – no upstands or over flashings required
- Weatherproof design

Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



Mobile Mancooler

Fanquip's Mancooler Fans help keep temperatures within high-traffic or busy work areas at a comfortable level. Extremely mobile, enjoy the flexibility of direct airflow to any specific area. Mancoolers can also help cool equipment and remove steam, smoke, fumes, and odours from the air inside a food or meat processing facility.

Features

- Adjustable discharge direction
- GRP adjustable pitch blades
- Heavy-duty wheels for ease of handling
- Inlet and outlet finger guards
- IP55 Motor
- Premium powder-coated steel casing
- Top mount lifting hook

Giant Fan

The most efficient air circulation for large production workplaces, despatch areas, processing sheds and agricultural applications. Giant Fans provide widespread coverage throughout the facility and are great for cooling in the summer and heating in the winter. As your Giant Fan moves around large columns of air, it gives your existing HVAC system a boost, bringing down energy costs in the long run. High Volume Low Speed (HVLS) fans also speed up evaporation, reducing moisture or condensation build-up on the floor. Great for reducing odours, Giant Fans are perfect for industries that handle strong-scented materials or products in big open spaces. Complete with a wall-mount control box with variable speed controls, this low-energy solution is easy to install and maintenance-free.

Industry application

- Food Processing
- Wineries
- Breweries
- Fruit and vegetable processing

**Features**

- Can be used for summer cooling or winter heat destratification
- High air volume for large area coverage
- Wall mount control box with variable speed control
- Whisper quiet – extremely low noise levels

Vertical Discharge Roof Fan

The Vertical Discharge Roof Fan is designed to exhaust heat, steam, dust, smoke, and even explosive gases from the premises. This durable fan can withstand intense temperatures, extreme weather conditions and long-term exposure to harsh environments, making it a great choice for any business looking for reliable ventilation. Suitable applications include grain sheds with high dust levels and food and meat processing premises with high levels of steam.

Features

- Butterfly damper to prevent rain ingress
- GRP adjustable pitch blades
- Hot dip galvanised casing
- IP55 Motor
- Vertical discharge of airflow

Air Circulator

Fanquip Air Circulators, available in pedestal, ceiling, and wall mount units with washdown duty/hoseproof motors, provide food and meat processing facilities with airflow and cooling. Additionally, able to push contaminated air towards the extraction point, Air Circulators are an excellent aid to exhaust and extraction fans.

Features

- Australian made
- Stainless steel or powder-coated steel construction
- Washdown duty/hose proof
- Fixed head design – tilt & height adjustable
- IP56 motor (240V), IP55 motor (415V), IP69 motor (415V Stainless steel)
- GRP adjustable pitch blades
- 5m lead & 3 pin 10A plug (240V models)
- 5m lead, no plug (415V models)

Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing



Industry application

- Meat processing
- Seafood processing
- Food processing
- Bakeries
- Cold stores
- Dairy product manufacturing
- Fruit and vegetable processing
- Oil and fat manufacturing
- Grain mill and cereal product manufacturing





Our customers

Fanquip has helped thousands of customers in the food processing industry, with many of our customers continuing to work with us for years or even decades. Our commitment to service, quality and professionalism is the same whether you need a completely new system, repairs or upgrades to an existing system.

We pride ourselves on our ability to customise products to satisfy our customers' requests, believing in the importance of following each step of the process to reach tailored solutions for every individual requirement.

Brands who trust Fanquip



better food for the future





Scan to discover
the full range.

FANQUIP

Shop online at fanquip.com.au or call 1300 224 308