



Part of Absolent  
Air Care Group

## Oil Mist Collectors



Trusted by leading food producers  
and food processing machinery OEMs

to effectively remove vegetable oil mist  
from the air in production facilities

Compact | Quiet | Efficient

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Protecting People  
Cleaner, safer, more productive  
working environments





## Effective extraction is icing on the cake for bakers



Jiade (Zhongshan) Sinuomei Food Machinery Co., LTD produces a wide range of food production machinery at its factory in Guangdong, China. It now includes a stainless steel FX4002 on its cake production lines which include a process that sprays vegetable oil onto pastries at different rates depending on the specific requirements for individual product lines.



## Standard specification for OEMs



Dutch food equipment manufacturer Bakon includes stainless steel Filtermist units on all of its release agent sprayers to ensure any excess spray is safely collected so it does not contaminate the production environment.



## Removing airborne mist particles from deep fat frying baths



Russian snack food manufacturer Rusco installed two stainless steel Filtermist units directly onto a deep fat frying bath to remove oil mist which was escaping when products were being loaded into the bath.



## Finishing process on cheese rind



Some of the cheeses made by Spanish producer Lacteos Martinez are finished with a rind which is sprayed with vegetable oil to seal it and give it an appealing, shiny appearance. This was creating a fine mist in the air so a mild steel S400 unit was installed with a Fusion Filter to capture the airborne particles.



## **S SERIES**

Airflows from  
180m<sup>3</sup>/hr - 950m<sup>3</sup>/hr



## **FX SERIES**

Airflows from  
1250m<sup>3</sup>/hr - 2750m<sup>3</sup>/hr

*All models available in Grade 304 Stainless Steel*

### **Food production applications include:**

- Spraying oil based ingredients on food products or baking equipment
  - Fats
  - Flavours
  - Coatings
- Removing mist created when oil is used as a release agent
- Extracting mist from deep fat frying baths

### **Effective oil mist extraction...**

- ✓ Helps maintain the high standards of hygiene that are required in food production facilities
- ✓ Ensures the air is clean and safe to breathe
- ✓ Lowers cleaning bills
- ✓ Reduces wastage

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