

OEM Fan Solutions



Ensuring the right cooling and condensing fan solution is crucial. Stringent hygiene, low and high process temperatures, and sound and efficiency requirements are all key considerations for customers. Vostermans Ventilation can deliver the right fan solution for your product and for application as agriculture, cooling and refrigeration and food processing. All fans are ErP 2015 compliant and have an IE2 efficiency.

Cooling & Refrigeration

Vostermans Ventilation can provide the right fan solution for applications such as air cooled condensers, chillers & blast freezers.

- -50°C / +60°C (Stop / Start) minimum operating temperature standard
- Hot dip galvanised steel case construction
- PTO thermostat thermal overload fitted as standard
- IP56
- IE2 efficiency



Agriculture

Dryers for grain, barley, wheat, oil seeds, cereals and coffee. Coolers for potatoes and ventilation in horticulture are just some of the agricultural applications where Vostermans Ventilation has the right fan solution.

- Special bellmouth case design
- Easy maintenance
- Robust corrosion resistant construction
- IE2 efficiency as standard

Applications:

- Blast freezers
- Bakeries
- Laundries
- Abattoirs
- Process cooling
- Spiral freezers
- Pig & poultry



Food Processing

The fans are governed by the stringent hygiene requirements in operation within the food process industry. With the need for process wash-down considered, the fan range is ErP2015 compliant and has been developed to cater to a wide range of fluctuations in the ambient air conditions, whether these are caused by changes in temperature or condensation. A large range of impeller designs and motors are available, providing a cost effective, efficient, low noise fan assembly for your equipment. Fan cases are not only available in hot dip galvanised steel as standard, but 304 & 316 stainless steel.

- -50°C /+60°C (Stop / Start) minimum operating temperature standard
- Case material options in 304 & 316L stainless steel
- Natural aluminium finish motor (no paint)
- Impeller material options in aluminium, PAG & PPG
- IE2 efficiency
- IP56

Applications:

- Blast freezers
- Bakeries
- Dryers for grain, barley, cereals and coffee
- Spiral freezers
- Fish, poultry, pork process cooling



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Vostermans Ventilation B.V. develops, produces and distributes the full line of:

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