



23MK-Food

Air handling unit for the food industry



DIN 1946-4



MEKAR S.r.l. participates in the ECP programme for AHU. Check ongoing validity of certificate: www.eurovent-certification.com

The food sector as well as requiring a construction standard that guarantees the highest level of hygiene in line with the HY series, must be able to guarantee the absence of structural thermal bridges due to the low operating temperatures in which it is customary to operate in these areas.

The use of structural profiles in AISI 304 or AISI 316 stainless steel, oversized panel thicknesses or fiberglass solutions, allow, depending on the specific application, to create units dedicated to giving concrete answers to the many needs of the food industry.

Mekar has always been recognized on the market as a reliable, flexible and dynamic partner able, thanks to its skills and know-how, to provide solutions for every application need. As evidence of this, the countless references made in cross-cutting areas and with important brands in the food industry, both nationally and internationally.