

# AIR HANDLING UNITS HYGIENIC VERSION

**SAMP**<sup>®</sup>  
SOLUZIONI AEROMECCANICHE S.p.A.



The food industry, from the first processing of the raw material to the production and treatment of the semi-processed and finished product, is having more and more the need of keeping **very high hygienic standards** and being able to easily **sanitize** the air handling units.

This need is getting more and more a real necessity especially in the phases of cutting and cleaning of the fresh products such as raw meat and fish. The national healthcare system establishes more and more strict controls to check on the cleanliness and hygienic conditions, on the **preserving processes and bacteria killing** and on the instruments used for the fresh product processing.

In this light, SAMP focused on the design of a new air handling units product line which puts together **non-corrodible and hygienic materials**, which prevent and eliminate the formation and proliferation of bacteria, toxins and viruses, such as salmonella, Anisakis etc. and **innovative technical solutions** which neutralize smells, bacteria and viruses in the air, with a special catalyzing system, patented by NASA and approved by the Italian national healthcare system.

SAMP not only makes top quality air handling units but we also want to give a wider contribution to solving this critical problem which could not only jeopardize the client's production, but also be harmful to the final user.

Thanks to the close cooperation with the main supply chains in Italy and abroad and with the main producers and suppliers of the semi-processed product, SAMP, with an accurate design and prototyping, has devised the most efficient solution which meets the concrete needs of hygiene, cleaning and durability of the units.

SAMP got in 2015 the Hygiene Certificate VDI 6022, paper 1.



## MAIN TECHNICAL DATA

### FULLY WELDED HYGIENIC UNITS

SAMP hygienic units have a completely innovative construction, with internal supporting frame fully welded in SS AISI 316L, without any corners or edges where bacteria would nestle. Every section can be easily inspected and it has a central discharge to facilitate the frequent cleaning operations. The insulation is in very thick expanded polyurethane foam, appropriate for the functioning of the units at very low, even negative temperatures and to avoid condensation. The internal components are selected according to the same criterion of durability and hygiene.

### MECHANICAL FEATURES EN 1886

Mechanical Resistance: D1  
Leakage class: L1  
U value: T1  
Thermal bridge factor: TB1  
Fully welded Stainless Steel AISI 316L structure  
Panel insulation in expanded polyurethane foam, density 45 kg/m<sup>3</sup> thickness 100 mm.



## SAMP QUALITY CERTIFICATES

- > ISO9001:2008
- > ISO 14001:2004
- > BS OHSAS 18001:2007
- > EUROVENT
- > CESI – ATEX
- > HYGIENE VDI 6022
- > EAC

SAMP was founded in Monza in 1969 and it was one of the first Italian companies to specialize in the production of air handling units. Today SAMP is market leader not only thanks to the high quality of its products, but mainly to the total quality that SAMP provides to its customers from the initial design to the delivery ... and after.

## PRODUCTS

- > **AHU:** From 500 to 200.000 m<sup>3</sup>/h with pressure up to 3.000 Pa.
- > **AHU EVO:** Plug & Play AHUs.
- > **DEUMIDIFICATORI AD ADSORBIMENTO:** Standard and customized
- > **AHU POOL:** Units for swimming pools and SPA
- > **AHU HOR:** Units for operating theaters

### REFERENCES



Info: SAMP S.p.A.