

## ARLA FOODS, RØDKÆRSBRO, DENMARK



At Arla Foods in Rødkærsbro they have in the past used free blowing evaporators in some of the production and storage rooms. This has often created draught- and noise problems. In the picking room where there were no permanent staff there was a requirement to minimise the air velocities in the occupied zone. A solution with the Euro Air low impulse (permeable) ducts was chosen.

The storage room was more complicated because there employees situated at one end of the room. Arla Foods wanted high velocity and heavy stirring in the areas where the products where situated yet at the same time there should be low velocity in the areas where people were working.

The solution was the Euro Air nozzle duct with 2 rows of nozzles, these delivered the volume and velocity necessary for the product storage whilst low impulse permeable sections kept the staff comfortable with low velocity diffusion. After 6 months Arla have reported back that the Euro Air system works so well that they now don't notice the ventilation at all.