

CASE STUDY

Site description	Chocolate producer
Treatment location	Air outlet of the roasting stack
Location description	Stack flow rate: 6000m ³ / h Smellmeister® device needs to be placed sheltered from the rain and not in the direct sunshine because of the fact that the temperature needs to be around the room temperature to allow an optimal working Smellmeister® positioned on top of the site, in order to be exempt for foul-smelling air
Characteristic smells	Roasting hazelnut
Active agent used	16 Gelactiv® plates <ul style="list-style-type: none"> • 12 Gelactiv® D • 4 Gelactiv® C
Diffusion technology applied	1 Smellmeister® G36 connected to two distribution ducts connected the earliest possible point extraction to ensure the contact time Heating with fresh air inlet to ensure better implementation of the assets.
Treatment renewal rate	3 Gelactiv® D } 25% 1 Gelactiv® C }



Fresh air heating (without pollution)

