

Hartzell

AIR MOVEMENT

FOOD PROCESSING
KEEPING ESSENTIAL BUSINESSES RUNNING



Hartzell Air Movement

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Contact

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Website

www.hartzellairmovement.com

THE HARTZELL DIFFERENCE

Building the highest quality fans
in America for generations



QUALITY AT EVERY TURN.

Hartzell Air Movement exceeds the standard in the air movement industry, committed to delivering top-quality, reliable products. And our relationship with our customers, and our knowledgeable, inventive, flexible and hardworking employees are the reasons we've continued and thrived, right here in the USA, for six generations.

Customers choose Hartzell for our:

- Durability and high performance
- Low cost of ownership
- Leadership in performance testing and certification
- Advanced engineering and manufacturing processes
- Innovative design and manufacturing
- Trusted brand name

Experienced Hartzell team to assist you from design to shipping

ISO 9001:2015 Certification
AMCA Accredited Laboratory
Complete Fans and Blowers
Centrifugal Wheels
Airfoil Propellers



HARTZELL ADVANTAGES

A LIFETIME OF VALUE

- Industrial fans are field proven, 100% tested, with virtually no incident of return
- Energy efficient designs that provide a lower total cost of ownership

LEADERSHIP IN PERFORMANCE

- Products certified by AMCA that meet DOE recommended efficiencies
- Highly efficient industrial fan designs that are the quietest in the market
- Airfoil shape blades with industry leading measured efficiencies

ADVANCED ENGINEERING & MANUFACTURING

- Proven manufacturing techniques on state of the art equipment in ISO 9001:2015 registered facilities
- Engineering team utilizes the latest design tools in 3D CAD and other modeling software

CREATIVE DESIGN & MANUFACTURING TEAM

- Offering the greatest number of industrial fan design choices
- Building products to meet your rigorous application; no limiting catalog

TRUSTED BRAND NAME

- Extensive talent pool bringing over 145 years of knowledge and experience to you

5-YEAR WARRANTY

- The industry's first and only manufacturer that stands behind their products for a full 5-years



- Register your 5 year warranty
- Download your installation manual
- Order replacement parts



For more information, contact your local Hartzell Sales Representative: info@hartzell.com



THE HARTZELL DIFFERENCE

- Smallest footprint, highest performance system that produces faster drying cycles at 1/3 to 1/2 the horse power
- While most traditional packaged rooftop drying systems use light-duty exhausters (often made from spun aluminum), our systems use fans designed with safety factors twice the competitive norms for critical components
- Hartzell heavy-duty products can withstand imbalance, vibration issues and product buildup on the prop
- Larger shafts and bearings; engineering each set of bearings for every order gives the fans a longer life
- Design incorporates clever, time-saving maintenance features that mitigate plant contamination risks with swing-out capabilities that keep rotating elements clear of the roof opening

FOOD PROCESSING MARKET OVERVIEW

Food processing environments are wet and harsh, and air movement equipment, fans and blowers, must operate in this challenging environment to help ensure food safety. The right air movement equipment can reduce untimely failures, long wash-down and drying cycles, and maintain temperatures below USDA standards to control bacteria growth. Any one of these complications means the plant can no longer produce food or stay on schedule.

This unplanned downtime means lost revenue, and unexpected costs erode profitability. If something does go wrong with the process, air fixes need to be quick, and plant personnel need to be protected from unnecessary risk while making repairs.

HOW WE SOLVE YOUR PROBLEMS

SAFETY

Plant personnel safety — from less than optimal internal air quality — and routine maintenance are top priorities.

WASH-DOWN CYCLES

Shorter wash-down drying cycles directly impact line downtime as well as reduce bacterial growth within the process.

REGULATION

Regulatory agencies strictly enforce the protection of food from bacteria and other contaminants. Violations can be extremely costly.

OPERATIONAL BUDGETS

Operating budgets are thin, with little resources to cover unplanned or unexpected maintenance, repair or replacement costs. Resultant line downtime is costly.



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SERIES 78V/H

Econo Gas Heater models are a low cost alternative to many air make-up problems faces in industry today. Units are ideal for supplying tempered make-up air or for total fresh air heating systems. Each unit is a complete air supply system in a self-contained package consisting of a fan, burner, and controls. The assembly is designed for indoor or outdoor installation and is ready for connection to gas line and power source.



SERIES 61

Meets the need for an economical, yet efficient upblast roof ventilator. The unit combines the Hartzell panel fan concept with a windband and butterfly damper. Dampers open automatically when the fan goes on and close weather tight when the fan is shut down. When the unit is in operation, the force of the discharge air effectively prevents the entry of rain or snow.



SERIES 69S

Upblast Roof Ventilator Swing out construction provides easy, safe access to internal fan component for inspection, cleaning, maintenance or repair without removing the entire fan assembly or having personnel working directly over the roof opening.

More than 50 Hartzell representative offices can provide specific performance and installation data to meet your requirements. Call your Hartzell Air Movement representative for assistance. Visit www.hartzellairmovement.com or call 800.336.3267 for the name of your representative.

CONNECT WITH US!



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