

A MASTERFUL SUCCESS STORY

VdS AMFE at EDEKA Südwest Fleisch GmbH



MODERN OPERATIONS MEET MODERN FIRE PROTECTION

A fire in a food production facility can quickly become extremely costly. Even raw materials and finished products not directly affected often have to be destroyed for hygiene reasons. Extensive remediation with demanding cleanliness requirements may be necessary, while operations remain suspended.

EDEKA Südwest Fleisch GmbH has taken appropriate precautions. Its facility, newly built in 2011, not only provides state-of-the-art production for premium meat and sausage products. VdS-certified AMFE automatic miniature fire extinguishers now enhance fire protection, safeguarding distribution cabinets in production and logistics as well as employees.

The 3M Novec® extinguishing agent used in the AMFEs is particularly suitable for food production. It suppresses incipient fires effectively at source and evaporates without residue. This allows production to resume quickly and unaffected goods to continue being processed.

THE AMFE ENSURES SAFETY - effectively preventing, among other things:

- spread of fire (risk to people)
- equipment and conveyor downtime
- shipping outages
- loss of goods
- extinguishing residue

THE AMFE - available at www.meister-automation.shop



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