



Sanitation Certified Air Curtains

Sanitation certified air curtains are designed to meet strict food safety and sanitation standards, effectively preventing flying insects and maintaining clean environments. Certified to ANSI/NSF-37, these air curtains ensure compliance with health regulations, making them ideal for food service and preparation areas.

Key Features

1. Certification

- EPH Listed to ANSI/NSF-37 for sanitation and food safety compliance.
- AMCA certified for performance.

2. Effective Insect Control

- Designed for mounting heights up to 7 feet to create an air barrier against flying insects.

3. Durable Construction

- Low-profile and high-performance options available in powder-coated or stainless-steel finishes.
- Suitable for both indoor and outdoor applications.

4. Ease of Use

- Simple installation, operation, and maintenance.
- Customizable sizes from 3 to 10 feet to suit various needs.

Applications

- **Service Entries:** Maintain cleanliness and comply with food safety standards by preventing insect intrusion.
- **Kitchen Entrances:** Protect food preparation areas from contaminants, ensuring a hygienic environment.

