

OHIO DAIRY PRODUCERS

CONTROLLED ENVIRONMENTS FOR HIGHLY SENSITIVE FOOD PRODUCTION FACILITIES.

Leading Northeast Ohio dairy producers rely on complex controls that pressurize environments, ensuring air temperatures are monitored and quality is measured in different parts of large processing facilities.

Ohio is home to more than 3,000 dairy farms, creating the raw materials for consumer products like milk, butter, ice cream, cheese and other daily staples. Ohio producers process raw milk to deliver the brands that consumers find on grocery store shelves. This requires complex systems to monitor and control highly sensitive environments.

In large refrigeration units, air quality is extremely important. The air that moves from one part of a building to another may need to be filtered, temperature adjusted, pressurized, or all of the above. Milk is processed into cheese, which lives in these environments to mature at a very specific temperature.

In addition to temperature, positive pressure must be maintained across entire plants – sometimes 200,000 square feet large – so that no pollen, insects or road dust can enter the systems. This is all essential to creating high quality dairy products.

Taking a proactive approach, Air Force One plugs into fixed budgets, creating a plan that defrays new equipment costs by reducing energy consumption, extending capital investment and eliminating administration costs by streamlining the entire systems maintenance function.

Our Ohio dairy customers enjoy the benefits of established controls and regular systems maintenance that ensure a healthy system and keep breakdown costs to a minimum.

