

# Safeguarding the Food and Beverages Industry

## Keeping an eye on your safety

Many processes in the food and beverage industry often use flammable or toxic materials that may be hazardous to the health and safety of personnel and put equipment at risk. For example, gases are used for baking, drying, processing, and refrigerating foods, creating major fire and toxic risks. Ammonia may accumulate in refrigeration units, and chlorine is often used as a disinfectant for bleaching agent. At the same time, hazardous gases like hydrogen sulfide may be present as a byproduct of various processes

According to UK government statistics, over half of all fires attended to by the fire service involve kitchen cooking equipment in restaurants, hotel kitchens, and canteens. The presence of oils, naked flames, and high heat sources greatly increases the risk of fires.

## Challenges

The food and beverages industry requires comprehensive protection in the form of dedicated flame and gas-detection systems that efficiently handle related hazards and risks, for example:

- Cleaning processes, waste disposal
- Various cooking processes
- Grain blending and milling
- Heating, coating, and addition of additives and supplements
- Packaging and storage
- Bulk transportation, shipping containers
- Food baking, drying, processing, and refrigeration

## Solutions

Spectrex offers several products for detecting and preventing fires and hazards in the food and beverage industry:



### The Next Generation of SharpEye™ Quad-Sense™ 40/40 Flame Detectors

- field-proven, reliable detectors that provide the fastest, longest detection of hydrocarbon-based fuel and gas fires.



**Quasar 900** - open-path detection system that provides innovative continuous IR technology monitoring for combustible hydrocarbon gases at very low concentrations, ensuring reliable and accurate protection.



**SafEye Quasar 950 open-path H<sub>2</sub>S and NH<sub>3</sub> gas detectors** - open-path toxic gas detectors for hydrogen sulfide and ammonia, very common toxic gases encountered in industrial plants and facilities in the food industry.



**Flame 20/20MPI and 20/20MI** - cost-effective solution, compact, lightweight high-performance IR3 detectors (standard mini), especially suited for indoor applications like industrial kitchens and storage areas.

