



# Delfin® Industrial Vacuum Cleaners for the Food Industry

Innovative cleaning and dust control solutions to create a safe, efficient, and productive workplace.



With over 25 years of innovation in the industrial vacuum system market, Delfin has built a diverse product line of more than 140 models and 1,500 configurations to cover any application, dust type, and niche industry.



**Guaranteed Quality  
for Finished Products**

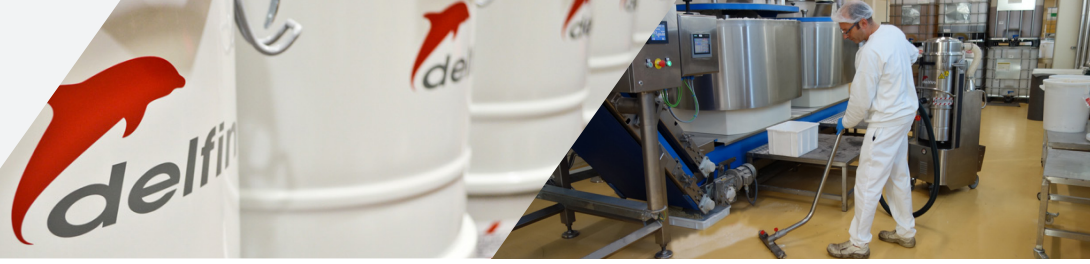


**Avoid  
Cross-Contamination**



**Compliant with  
NFPA & FDA Standards**

**Contact one of our Product Specialists today to schedule a site visit or discuss dust mitigation solutions for your facility.**



## Pneumatic Conveyors

Used to transport powders, solids or granular material within the production plant to avoid product dispersion, alteration, demixing and risks of contamination. Guarantees safe working environments.



## Vacuums

Ideal for cleaning production lines and machinery after the process. Fixed suction units also allow for direct extraction on production machinery. NRTL certified explosion-proof vacuum systems—ETL and UL listed with Intertek.



## Centralized Vacuum Systems

Simultaneously suctions material from different areas of the same plant, even over long distances. Allows for easy disposal and recovery of the material. Improves productivity and safety for workers.



## Dust Collectors

Utilizes high airflow to extract airborne dust and light particles during the manufacturing process. Applications can be either fixed or mobile. Extraction arms and HEPA filter options are available for greater efficiency.



## Color-Coded Accessories

Designed to help enhance the performance of Delfin vacuums and improve their range of coverage.

Available in a variety of colors to meet your color-coded requirements and prevent cross-contamination. Designating colors to specific zones helps your sanitation program by ensuring that the tools stay in the areas in which they are meant to be used, doing jobs they are meant to do. Also helps to avoid bacterial and allergen migration within a facility, allowing you to maintain a safe food processing facility.

Nozzles • Brushes • Wands • Hoses

