

Güntner receives Gulfood Awards' "Highly commended" seal

On February 26, Güntner was awarded the "Highly commended" seal during the Gulfood Awards ceremony in the category Best Light Equipment Innovation Award. This distinction pays tribute to the fact that Güntner offers a very broad product range of hygiene-certified air coolers.



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The jurors of Gulfood, the world's biggest annual food and hospitality show, recognize the value of this diversity, given that especially in the area of foodstuffs the hygienic requirements are very strict. Therefore, a certification in accordance with the TÜV HACCP concept is vital for heat exchanger units used in the production and processing of foodstuffs.

TÜV Hygiene Concept HACCP

As of January 1, 2006, the implementation of the HACCP concept (Hazard Analysis and Critical Control Point Concept) is compulsory for all food business operators according to the Regulation (EC) No. 852/2004 on hygiene of foodstuffs. By implementing this concept, health risks shall be reduced. This regulation is valid for all companies producing, processing or selling foodstuffs on a commercial basis.

TÜV certificate for appropriate units

For units and machines that are used for this kind of applications, the TÜV provides HACCP certificates. The units certified with the TÜV HACCP certificate have to comply with strict specifications for all ranges of application.

Anticipating requirements for the customers' benefit

Especially simple cleaning is a central point of the TÜV HACCP specifications. With focus on the customers' requirements, a total of 13 Güntner air cooler series, including GHN, GACC and GDF as well as the different refrigerant types used in these unit series have been tested and certified. Consequently, the customer can be sure that the Güntner units are not only state-of-the-art concerning construction and thermodynamics, but that they are also suitable especially for foodstuff applications.

Satisfying highest requirements as minimum target

Following the motto "prevention is better than cure", Güntner supports the customer in providing highest possible foodstuff hygiene, because only by satisfying highest requirements the necessary foodstuff safety can be achieved. In this way, also smaller companies can attain compliance with the regulation at reasonable cost.



About Güntner

Based in Fürstfeldbruck near Munich, Germany, Güntner AG & Co. KG is a world leader in the manufacture of refrigeration and air-conditioning equipment components. With 3,000 employees worldwide and production sites in Germany, Hungary, Indonesia, Mexico, Brasil and Russia, the company shows a strong presence for their partners in all markets. Decades of experience in the industry and the consistent integration of the latest technologies and research findings ensure the high quality standard of Güntner solutions. Users include the international automotive, foodstuffs, pharmaceutical and computer industries and numerous public sector institutions.

As a daughter of the A-HEAT AG, the company benefits from the inter-company information and know-how transfer which imparts decisive impulses to the different companies forming part of the Group.

Based in Vienna, Austria, A-HEAT AG, Allied Heat Exchange Technology AG, is an internationally active leading technology group with a strong focus on refrigeration and air-conditioning technology as well as process engineering. The group serves as holding company for the Güntner AG & Co. KG, JAEGGI Hybridtechnologie AG, thermowave GmbH and basetec products + solutions GmbH.

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