



**AGEP-TYPE**

**CHAMPIGNON UNITS**



***Our mission:***

*By responding flexibly to customers' needs, we carry out even those orders that others will not undertake.*

*We execute them with the highest quality, from consultation to installation at the customer's site.*

***Our values:***

*Quality, flexibility, innovation, efficiency, accountability, respect and trust.*

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AGEP-type stationary chambers have been created on the basis of the experience and cooperation of Polish and Dutch champignon producers. Standard units for the growing sizes of 200, 300, 400, 500, 600, 900 and 1200 m<sup>2</sup> have been developed. However, we are also able to manufacture aggregates for any size. As a manufacturer of all elements of the aggregate, we are open to solving problems and meeting various needs that occur during the production of champignons and compost.

In comparison to the previous versions of the AGEP unit, we have introduced the following changes:

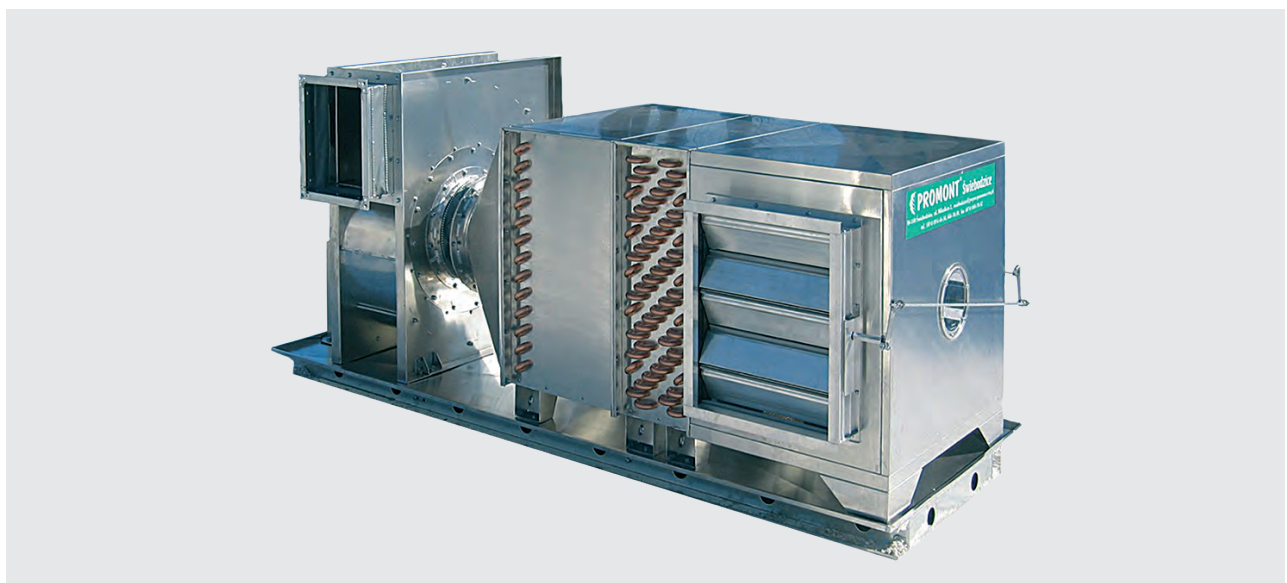
- air efficiency has been increased,
- the efficiency of the heat exchangers has been increased,
- the structure of the fan has been changed, in order to allow the impeller to be removed without the necessity of disassembling the entire fan (unscrewed from the motor base and rear wall) – this concerns Wa 35.5–Wa 40 sizes,
- the flow velocity of the air in the radiator is reduced,
- 10-row heat exchangers are used as standard,
- exchangers with appropriately selected, changing spacing of lamellas have been designed, thereby limiting the negative condensation impact from the treated air,
- the bath under the unit, which collects condensate from air dampers and radiator manifolds, has been enlarged,
- the throttle control system has been improved,
- an inspection door is inserted in the mixing chamber, to allow the inspection of the mixing chamber without the necessity of unscrewing the installation,
- the housing of the device has been modernized to make it easier to keep it clean from the outside,
- the possibility of making (as an additional option) flexible compensators made of stainless steel (304) or acid-resistant steel (316) has been added.

## AGEP

As a company specialising in air processing technology we also make elements of the installation, cooperating with the aggregates, i.e.:

- air filters
- intakes
- air handling devices
- pressure relief blinds
- air ducts
- dampers
- automatics

Application of modern technologies and equipping the plant with specialized machines allowed to build AGEP type chambers on a very high technical level. They are characterised by high mechanical strength as well as easy operation and maintenance.



## VERSION

All elements of the unit, except for the frame, are made of aluminium sheets approved for use in the food industry. The support frame of the unit is made of galvanized sheet metal, providing very good corrosion protection and adequate strength.

Wa 35, 5-45 type fans are made of aluminium mixed with magnesium, due to which the fan has better toleration of the environment in which ammonia occurs. The fan impellers are made of stainless steel.

The fan (size 80) is made of galvanized carbon steel, and the fan impeller is made of stainless steel.

The exchangers are made of copper tubes and aluminium lamellae with copper or steel collectors. The units are sectionally manufactured as divided and bolted components, so that they can be easily assembled and connected to the air and heating and cooling systems.

There is an inspection flap between the radiator and the heater which, when removed, makes it possible to inspect and clean the heat exchangers. The units are manufactured in any configuration, so that the user can choose a suitable unit, taking installation possibilities into account.

AGEP type devices are made of materials allowing to transport air used for air conditioning of food industry rooms. All materials used in the construction of the unit are of Polish or European Union origin.

## TECHNICAL DATA

Technical data of the aggregates are presented in Table 1

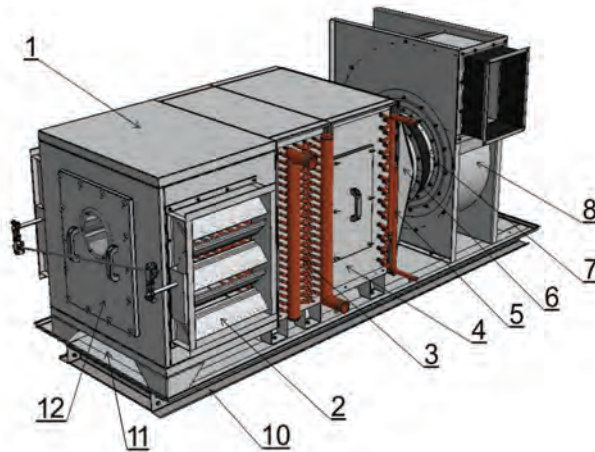
Table 1

Type	Heater power [kW]	Cooler power [kW]	Nominal air flow rate [m <sup>3</sup> /h]	Accumulation in the fan [Pa]	Motor power [kW]	Heating water flow rate / pressure loss [l/s]/[kPa]	Cooling water flow rate / pressure loss [l/s]/[kPa]
200	46	65	5000	730	3,0	0,6 / 10	2,5 / 15
300	69	100	7 500	860	4,0	0,9 / 10	4,1 / 35
400	92	130	10 000	1 180	7,5	1,2 / 10	5,4 / 25
500	115	165	12 500	880	7,5	1,5 / 10	6,75 / 20
600	138	195	15 000	830	2×4,0	1,7 / 10	8,0 / 25
900	207	300	22 500	1 020	2×7,5	2,6 / 20	12,5 / 30
1200	277	400	30 000	1 180	15	3,4 / 20	16,5 / 30

The capacity is given for the air velocity at the exchangers in = 2.5 m/s and the following parameters:

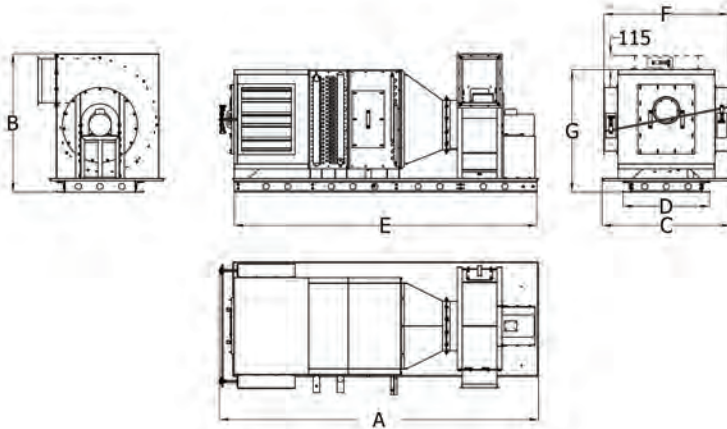
- heater; water 80/60°C (input air: t = -5°C, ΔT = 25°C)
- radiator; water 6/12°C (input air: t = 26°C, φ = 90%, Δi = 40 - 45 kJ/kg)

Units are manufactured in a series of types from 200 to 1200. Their size defines the number of square metres for growing mushrooms. They can have one or two fans.



AGEP unit main component elements:

1. Mixing chamber
2. Multidimensional damper
3. Cooler
4. Distance chamber with an inspection flap
5. Heater
6. Diffuser
7. Flexible port on the fan suction side
8. Wa-type centrifugal fan
9. Fan motor (not visible on the figure)
10. Galvanized support frame
11. Drip tray
12. Mixing chamber inspection flap



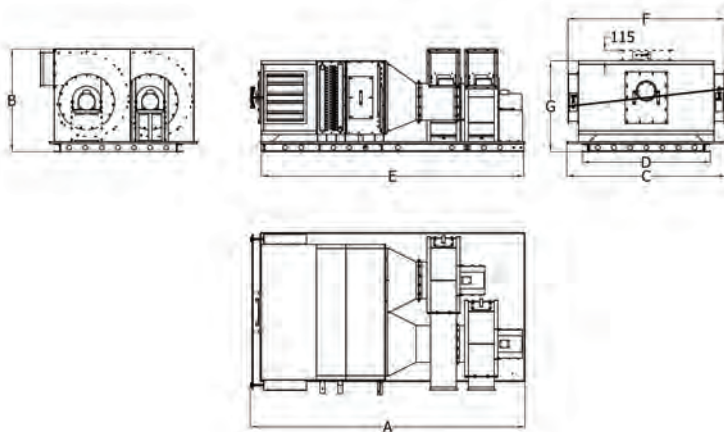
On the left-hand side, there is a drawing of the unit with one fan. This solution is used for growing areas of 200, 300, 400, 500, 1200 m<sup>2</sup>.

Table 2

Type	Dimensions [in mm] of the unit						
	A	B	C	D	E	F	G
200	2804	1115	1247	910	2670	1220	1052
300	3116	1190	1397	1060	2915	1370	1276
400	3426	1513	1727	1390	3221	1700	1276
500	3296	1513	1667	1330	3091	1640	1596
1200	4807	2330	2457	2120	4449	2430	2370

Note: All dimensions are provided in mm.

Table 2 shows the basic dimensions of the units with one fan of the RD 90 and LG 90 figures.



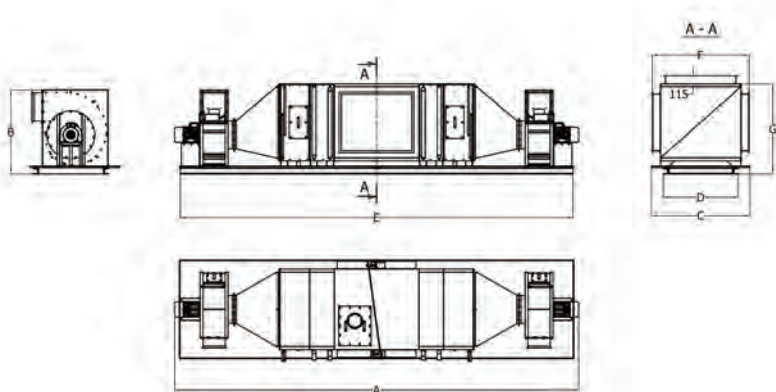
For the growing areas of 600 and 900 m<sup>2</sup>, two fans are used in the champignon units.

Table 3

Type	Dimensions of the unit [in mm]						
	A	B	C	D	E	F	G
600	4072	1190	2457	2120	3871	2430	1276
900	4175	1513	2457	2120	3971	2430	1724

Table 3 shows the main overall dimensions of the units with two fans of the RD 90 and LG 90 figures.

Note: All dimensions are provided in mm.



Optionally, we can manufacture the AGEP600v2 unit for AGEP600 unit in the version with fans installed on two opposite sides of the device and separated exchangers. The power of fan engines and heat exchanger parameters in this version of the unit can be assumed as the same as for two AGEP300 units.

Tabela 4

Type	Dimensions of the unit [in mm]						
	A	B	C	D	E	F	G
600v2	5731	1190	1397	1060	5570	1370	1276

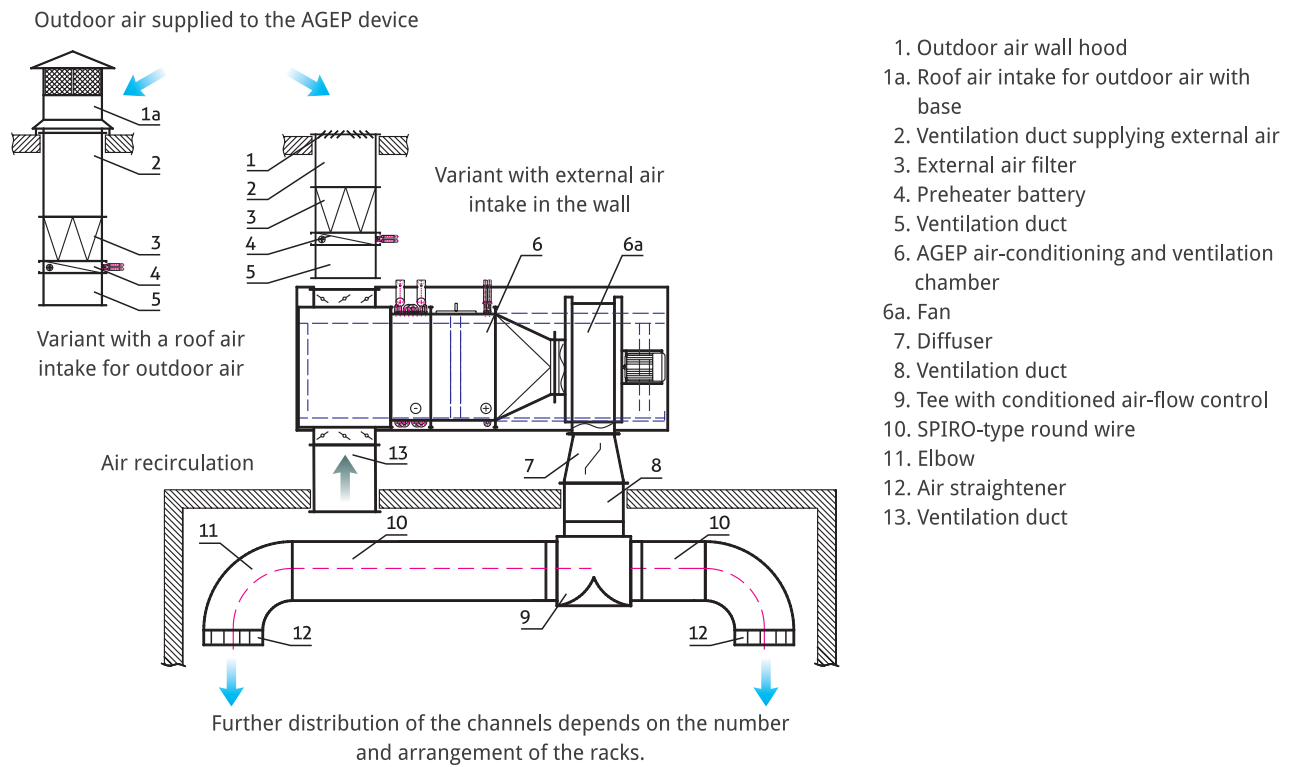
Note: All dimensions are provided in mm.

The efficiency of air-conditioning units manufactured by the PROMONT company ranges from 1,500 to 30,000 m<sup>3</sup>/h. The units can be manufactured in different configurations.

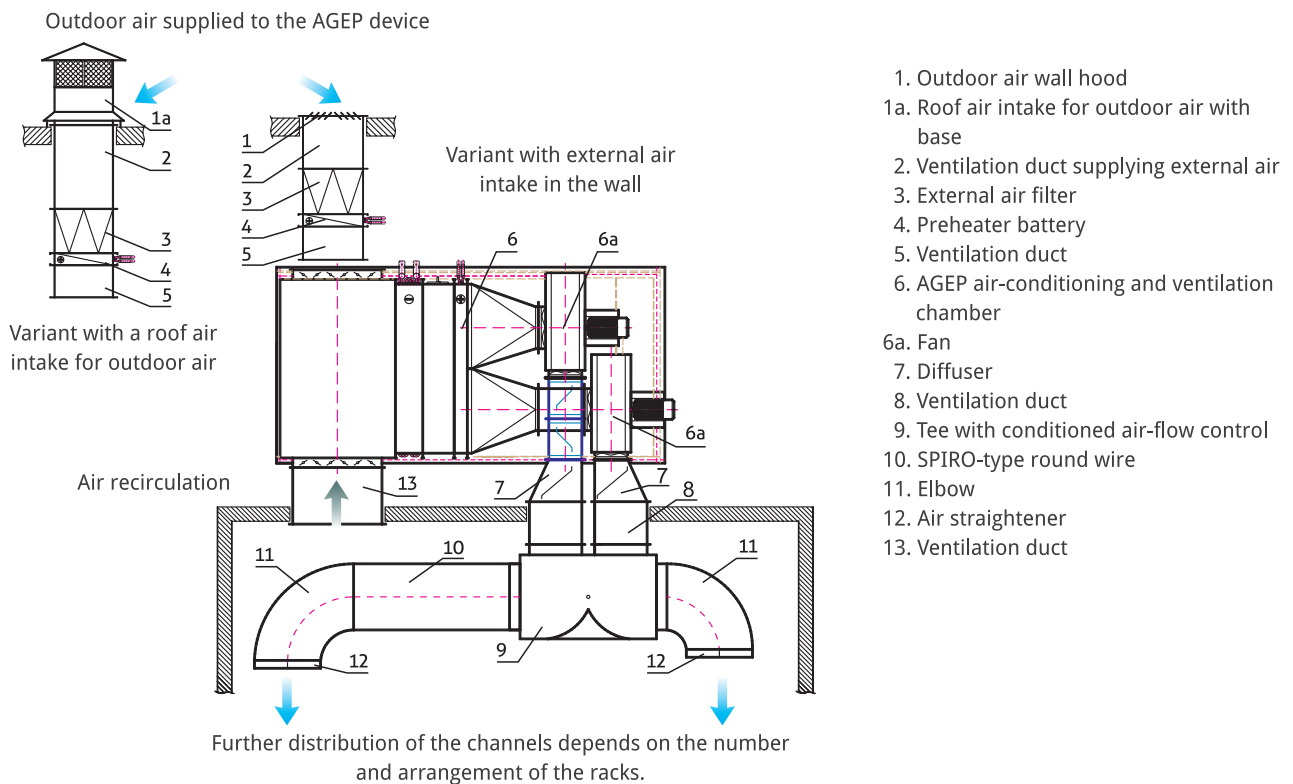
With the help of this catalogue, an interested party can configure the device personally, adjusting it to their own needs. There is a possibility of selecting the fan figure, the method of supplying heat exchangers (heater, cooler), setting the mixing chamber inlets and selecting the operating side.

In practice, there are two technological systems of air flow, with an external air intake in the wall or roof.

Exemplary ventilation system for AGEP units with one fan.



Exemplary ventilation system for AGEP units



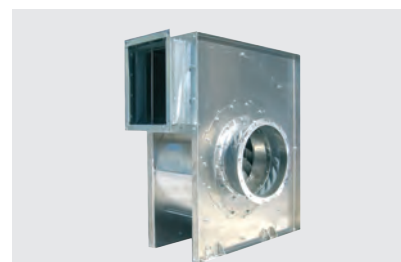


### FAN ASSEMBLY

The fans used were specially developed for the technological needs of the mushroom-growing plant. They are manufactured in the following types and sizes:

Table 5

Fan size	Motor power [kW]	Rated velocity [RPM]	Max. performance [m <sup>3</sup> /h]	Max. compression [Pa]
Wa 35,5	3	1425	8 000	950
Wa 40	4	1445	10 000	1 440
Wa 45	7,5	1 410	16 000	1 560
Wa 80	15	850	36 000	1 400



### STRUCTURE

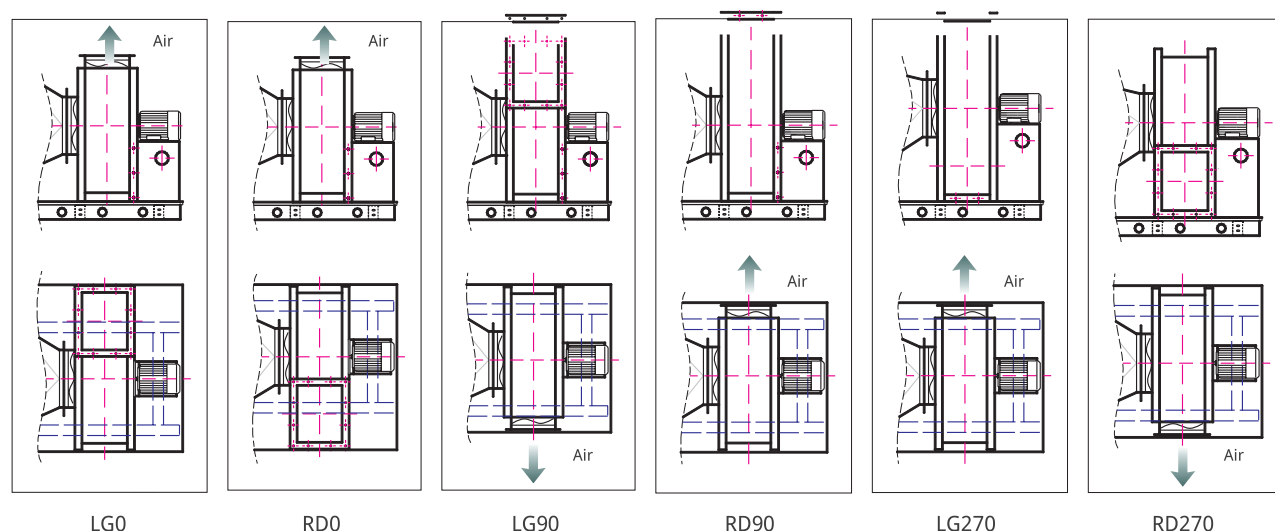
Aluminium alloy mixed with magnesium is used as the construction material for the fan, which allows the fan to operate in environments with high ammonia concentration.

The casing is made of aluminium sheet metal, reinforced with aluminium angles and connected to a tripod for an electric motor. The motor is protected by a special seal. Impellers are made of stainless steel. The fan size 80 is made of galvanized carbon steel and the fan impeller is made of stainless steel.

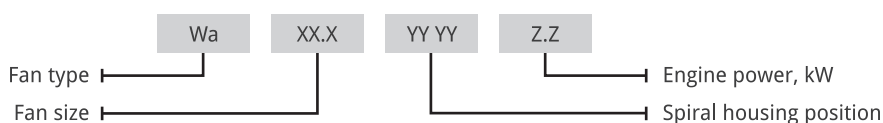
Medium-pressure radial fans with direct drive are designed for the ventilation or airconditioning installations in mushroom growing halls.

Medium-pressure radial fans with direct drive are designed for the ventilation or airconditioning installations in mushroom growing halls.

### FAN FIGURES



### MARKING MARKING REFERS TO A SINGLE FAN



EXEMPLARY FAN SELECTION

An exemplary selection of fans with overall dimensions is shown below.

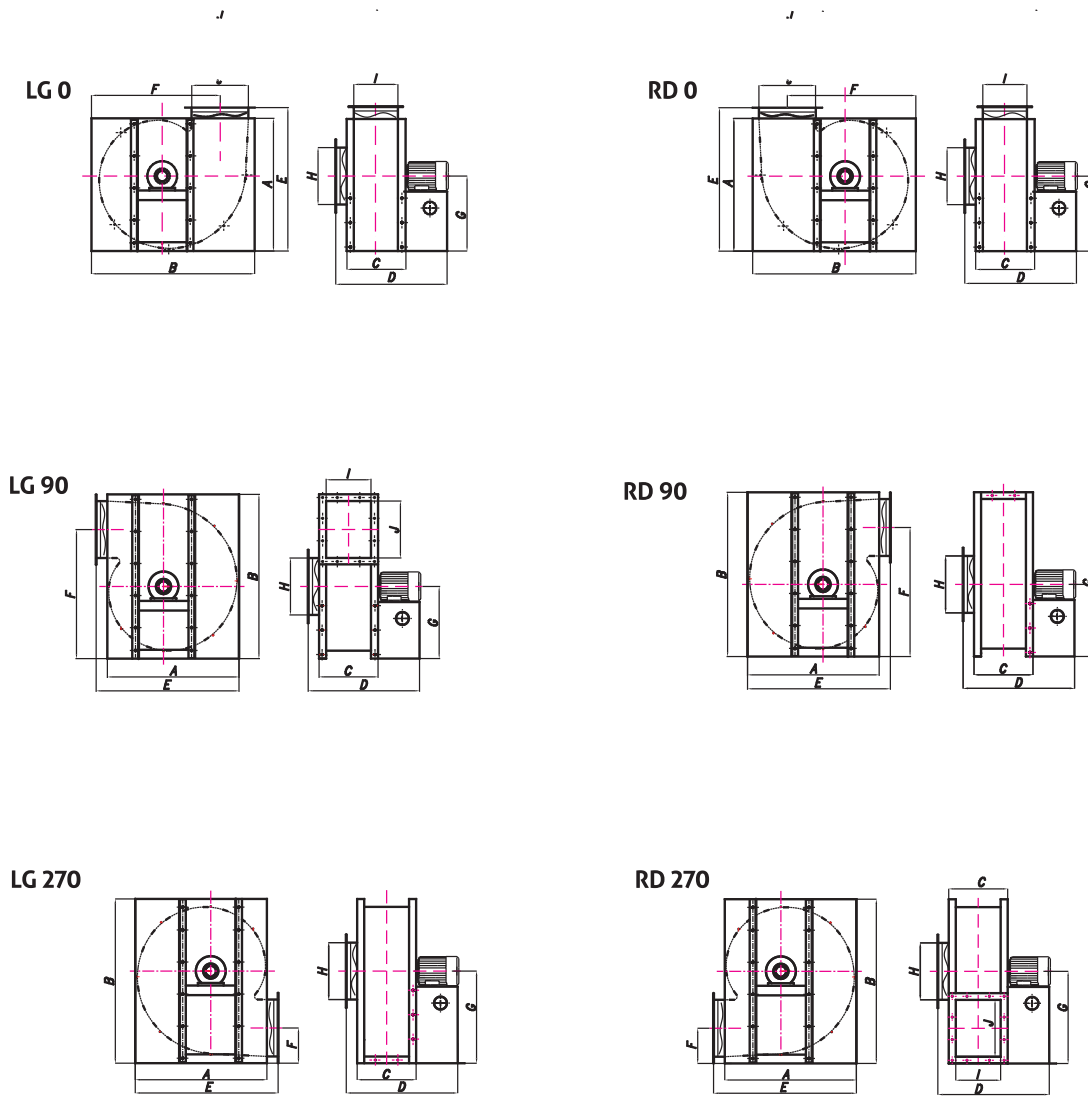
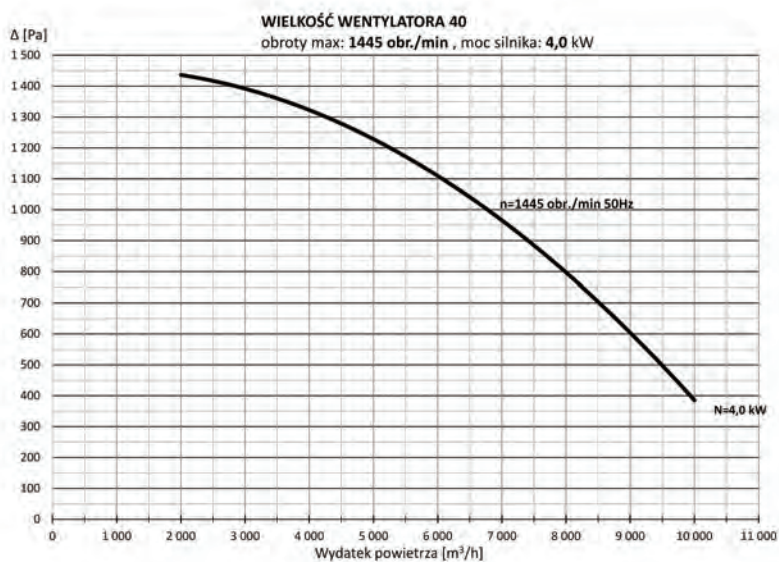
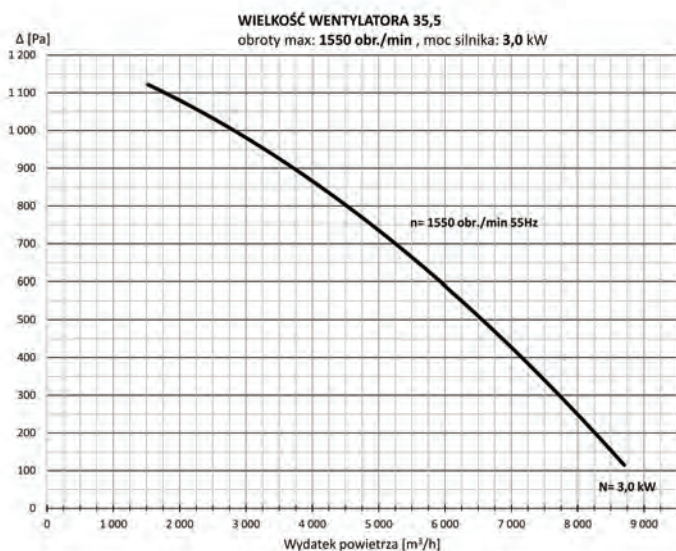


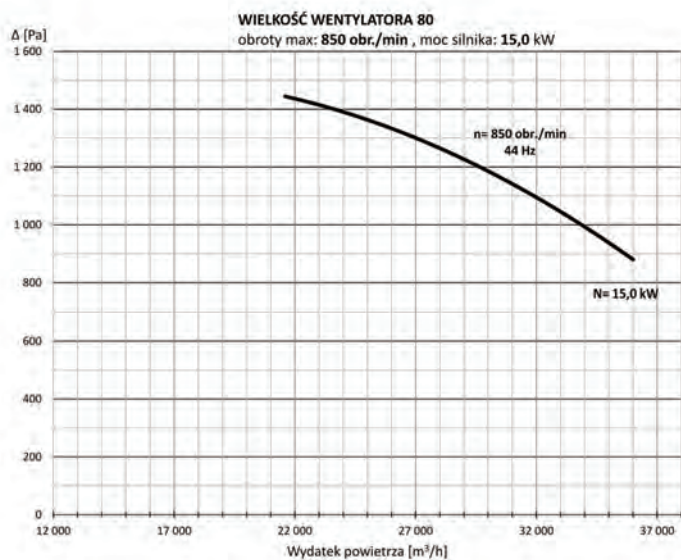
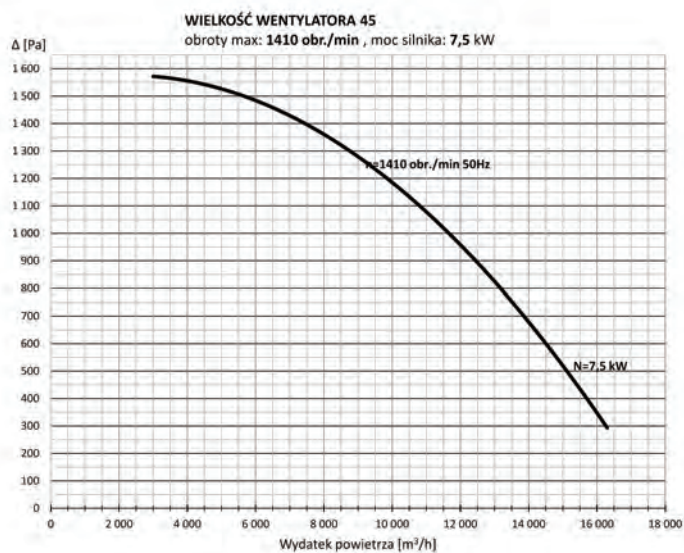
Table 6

Fan size	Dimension [in mm]									
	A	B	C	D	E	F	G	H	I	J
Wa 35.5	827	1024	360	743	948	805	474	355	280	355
Wa 40	930	1100	403	836	1050	852	480	400	315	400
Wa 45	1224	1423	380	884	1344	284	819	630	300	529
Wa 80	1837	2170	754	1198	1980	477	920	800	633	806

The G-measurement in the table above refers to the LG90 and RD90 figure.

WA-TYPE FAN CHARACTERISTICS





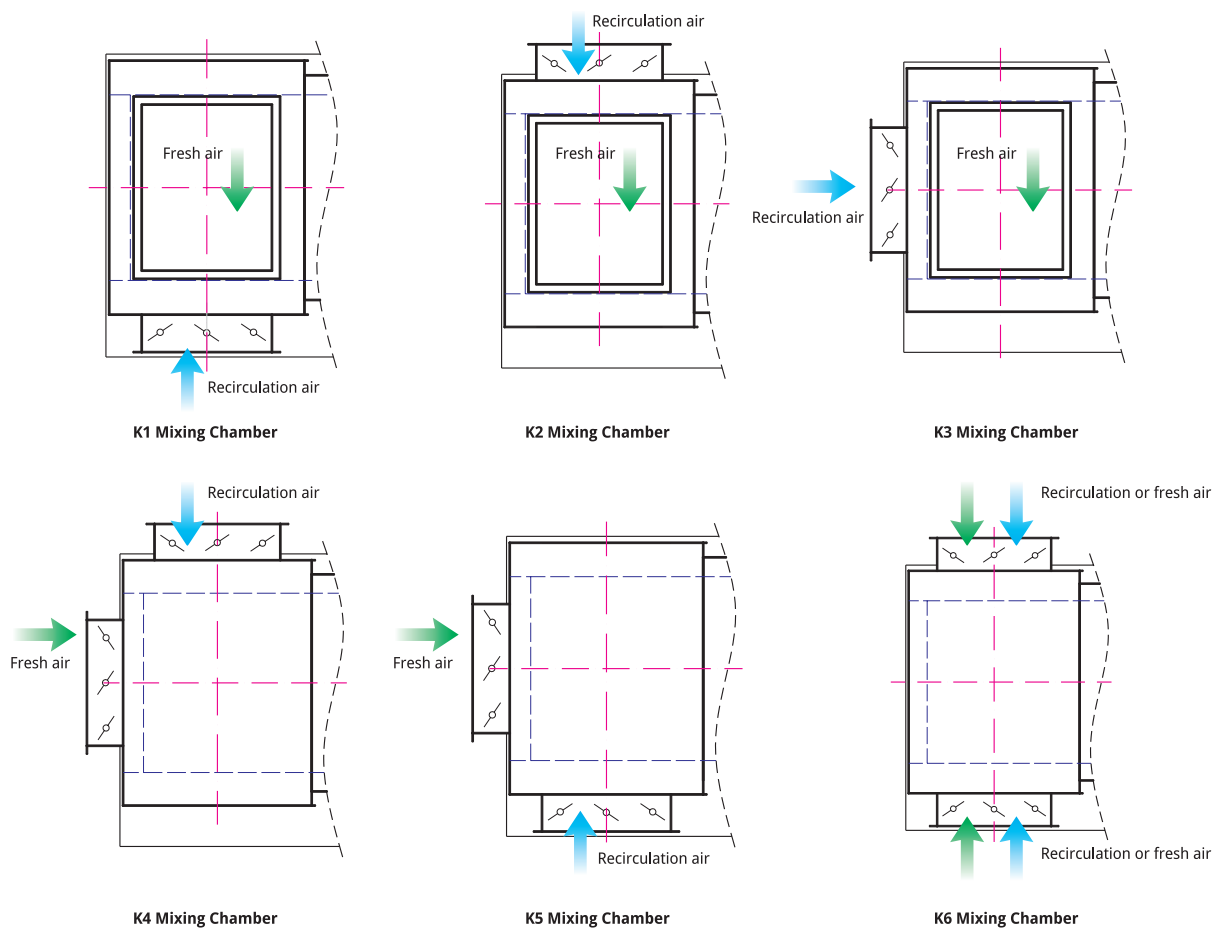
The PROMONT company has the possibility of manufacturing fans with different operating parameters and with motors with different power.

### MIXING CHAMBER

The mixing chamber allows the mixing of two air streams: external and return air from the hall. It allows an operator to regulate the CO<sub>2</sub> concentration in the production hall and reduces the year-round operating costs of airconditioning equipment.

The figures below show a series of mixing chambers in top view.

Thanks to the proposed systems, it is possible to select the chamber freely, depending on the direction of the recirculated and external air flow. Each chamber is equipped with two airtight dampers directly coupled together and prepared to work with one actuator.



### HEAT EXCHANGERS

Heat exchangers, manufactured by PROMONT on the basis of a copper tube and aluminium lamellas, ensure proper temperature and humidity in the mushroom production hall. The capacities of the heat exchangers have been determined by us on the basis of many years of experience.

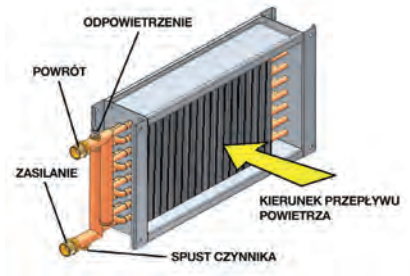
Depending on your needs, we offer:

- water or steam heaters,
- water or freon coolers.

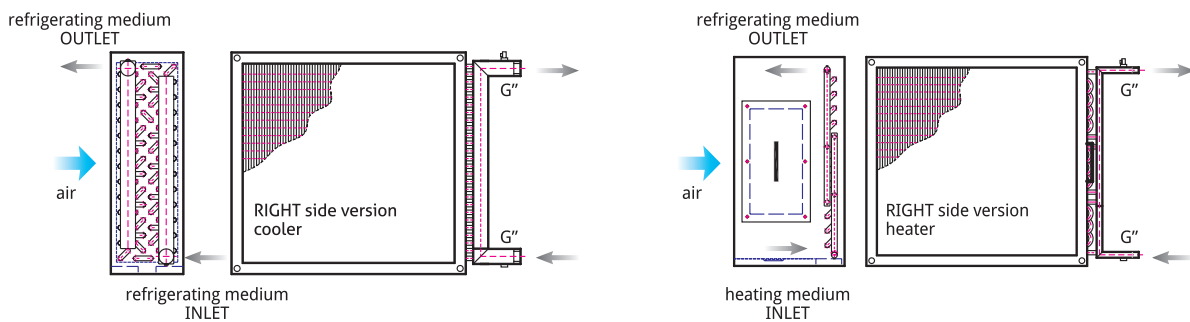


The operating side of the heater and radiator must always be on one side, left or right.

For maximum efficiency, the heating and cooling medium should be connected so that the heat exchangers operate in the countercurrent system, i.e. so that the medium flow is in the direction opposite to the air flow.



RIGHT side version of heat exchangers



LEFT side version of heat exchangers

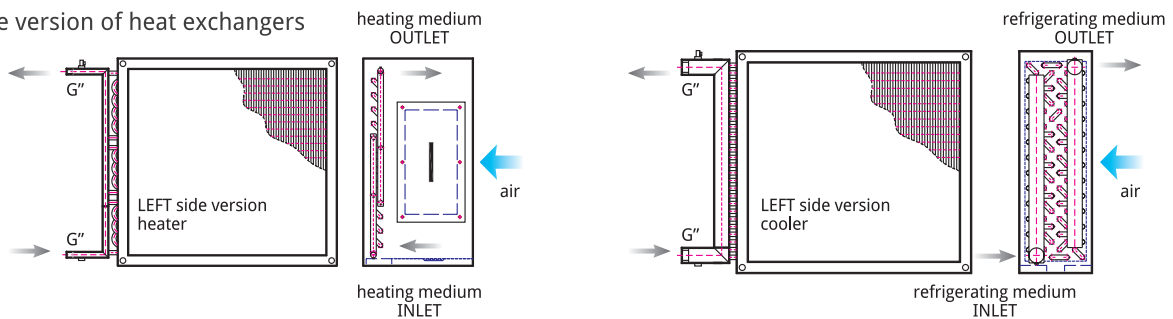


Table 8 presents standard exchangers mounted in AGEP aggregates, with diameters of connection pipes for G'' hydraulic installation.

Type of the Unit	Heat exchangers		G'' connection ports	
	Water cooler	Water heater	Cooler	Heater
200	CW12KZ/24T-2R+8R-0900A-20P+40P-36NC	NW12KZ/24T-02R-0900A-30P-08NC	Cu76mm - 2½"	Cu28mm - 1"
300	CW12KZ/31T-2R+8R-1050A-20P+40P-31NC	NW12KZ/31T-02R-1050A-30P-15NC	Cu76mm - 2½"	Cu28mm - 1"
400	CW12KZ/31T-2R+8R-1380A-20P+40P-46NC	NW12KZ/31T-02R-1380A-30P-15NC	Cu76mm - 2½"	Cu35mm - 1¼"
500	CW12KZ/41T-2R+8R-1320A-20P+40P-61NC	NW12KZ/41T-02R-1320A-30P-20NC	Cu89mm - 3"	Cu42mm - 1½"
600	CW12KZ/41T-2R+8R-1570A-20P+40P-82NC	NW12KZ/41T-02R-1570A-30P-20NC	Cu89mm - 3"	Cu42mm - 1½"
900	CW12KZ/45T-2R+8R-2110A-20P+40P-90NC	NW12KZ/45T-02R-2110A-30P-22NC	Cu89mm - 3"	Cu54mm - 2"
1200	CW12KZ/63T-2R+8R-2110A-20P+40P-126NC	NW12KZ/63T-02R-2110A-30P-31NC	Cu108mm - 4"	Cu54mm - 2"

Cu - copper collector, St - steel collector

We offer our customers comprehensive solutions that enable the best possible functioning of the air-conditioning system in the mushroom farm. For this purpose, we manufacture the following additional equipment:

**PRELIMINARY FILTER**

In order for the unit to work properly and without failure, it is necessary to install a duct filter before the external air heater. Therefore, we add it to every AGEP unit as standard. It is equipped with an EU3 (G3)-class nonwoven fabric, which ensures the preliminary filtration of external air. It is made with a channel system, which allows for easy replacement and regeneration during its use.

The removal of the filter cartridge can be carried out parallel to dimension "A" or "B", depending on the customer's requirements.

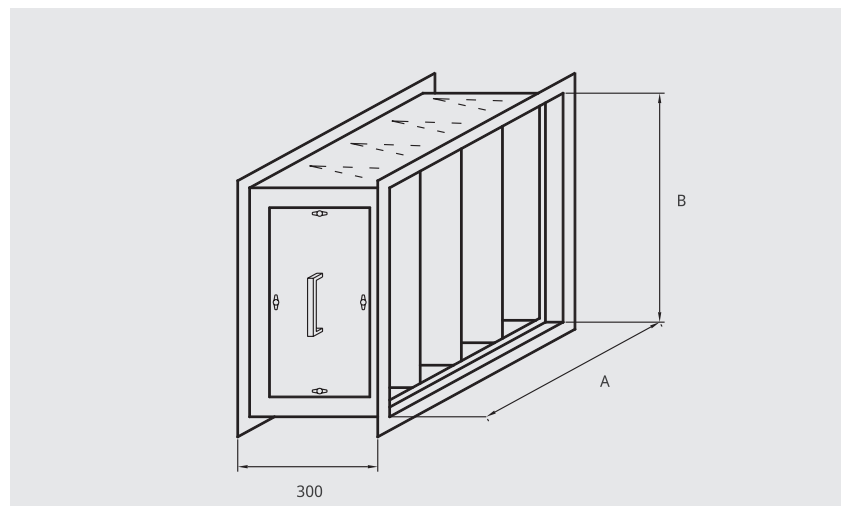


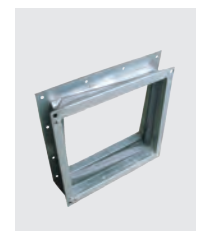
Table 9

Type	Size	
	A	B
200	700	500
300	700	800
400	900	800
500	820	1100
600	1350	800
900	1300	1250
1200	1200	1800

Note: All dimensions are provided in mm.

**FLEXIBLE PORTS**

For the proper operation of aggregates, i.e. in order to eliminate the transmission of fan vibrations to the elements of air transport, flexible connections mounted directly on the fan are used. The dimensions of the connections are the same as the fan outlet and inlet.



### PRESSURE RELIEF BLINDS

In order to remove excess air and limit the uncontrolled inflow of outside air into the hall, it is recommended to use two overpressure blinds in the hall.

Size	Type						
	200	300	400	500	600	900	1200
Nominal width [Dimension S]	800	800	800	1220	800	1220	1220
Nominal height [Dimension H]	800	1640	1640	1640	1640	1640	1640
Mounting hole	840×870	840×1710	840×1710	1260×1710	840×1710	1260×1710	1260×1710

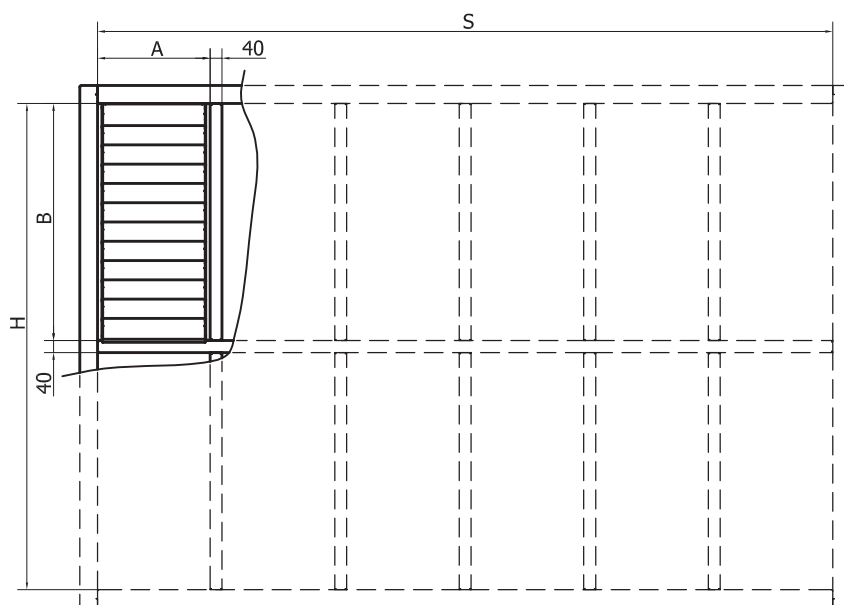
All Dimensions are provided in mm.

Table 10



The blades of the pressure relief blinds are made of aluminium sheet and are embedded in a frame made of galvanized sheet metal. In the new version, the blinds blades are slightly included backwards and are fastened with a common pull, which means that all blades work in parallel and are not susceptible to the phenomenon of "shaking" in strong winds and self-opening. Such a solution increases the durability of these elements.

In addition, it is possible to install an additional load, which enables the opening of the blind at the required overpressure in the hall. The blinds are equipped with an EU3 (G3)-class filter as standard.



The pressure relief blind has a possibility of modular built-in, which makes it possible to adjust it to each object individually.

On the left-hand side there is a diagram of the selection of the blinds.

- A - width of the blind module = 380 mm,
- B - height of the blind module = 800 mm,
- S - nominal width of the entire blind =  $380 \times M + 40 \times (M - 1)$ ,
- H - nominal height of the entire blind =  $800 \times N + 40 \times (N - 1)$ ,
- M - number of modules on the blind length,
- N - number of modules at the blind height.



### PRE-HEATER BATTERY

We recommend using a pre-heater because it ensures the following:

- in the mixing chamber of the aggregate, the condensation of moisture contained in the circulating air is reduced, which leads to a reduction of humidification costs,
- the water exchangers of the unit and the external air damper are protected against freezing during the winter period,
- the external air installation is protected against condensation on the surface of the ducts.

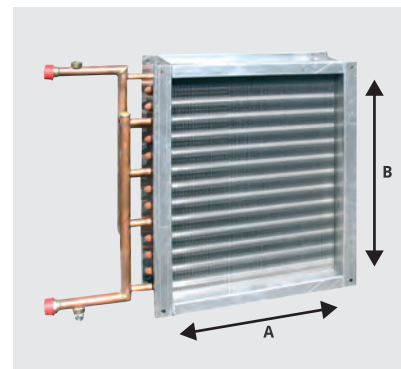


Table no. 11 shows the overall dimensions of the heaters and their capacities.

AGEP Unit	Exchanger symbols	Power [kW]	Dimensions [in mm]		
			A	B	G"
200	NW12KZ/16T-02R-700A-28P-06NC	50	700	512	1"
300	NW12KZ/25T-02R-650A-28P-08NC	75	650	800	1¼"
400	NW12KZ/25T-02R-900A-29P-10NC	100	900	800	1¼"
500	NW12KZ/34T-02R-850A-30P-12NC	125	850	1088	1½"
600	NW12KZ/25T-02R-1350A-30P-13NC	150	1350	800	1½"
900	NW12KZ/39T-02R-1300A-30P-20NC	225	1300	1248	2"
1200	NW12KZ/56T-02R-1200A-29P-28NC	300	1200	1792	2½"

Table 11

The heating capacity was determined at water parameters of 80/60°C, air flow through the exchanger light A\*B [mm] equal to 20% of the nominal flow through the unit, and the outside air temperature at the inlet to the heater t = -20°C.

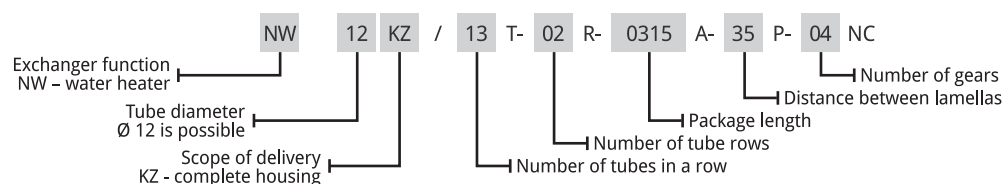
In order to prevent the heaters from freezing in winter, it is recommended to use glycol solution as a heating medium.

The prerequisite for failure-free operation of the initial heater is to ensure a continuous flow of the heating medium (water), or application of the medium with a reduced freezing temperature (aqueous glycol solution) during the winter period.

### SYMBOLS OF THE OFFERED EXCHANGERS

The designation refers to individual heat exchangers.

As an example, let us take the pre-heater used for the AGEP 120-type mushroom growing units.



**DESIGNATION OF THE SUBSTITUTE FUNCTION:** NW - water heater, NP - steam heater, CW - water cooler, CF - freon cooler, SK - condenser

**TUBE DIAMETERS:** Ø10 tube – 10 x 0.4; Ø12 tube – 12 x 0.4; Ø16 tube – Ø16 x 0.5 tube

**SCOPE OF DELIVERY:** KZ - complete housing, W - insert

**AIR DISTRIBUTION DUCTS AND MOULDINGS**

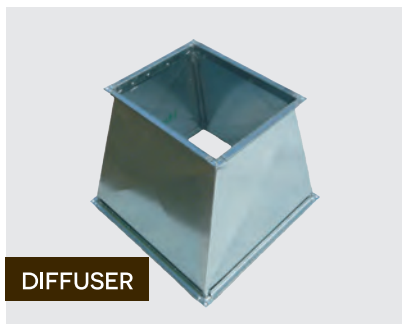
To ensure the best possible use of the technical capabilities of AGEP type air-conditioning units, we also design and manufacture ducts and ventilation elements, such as:



Tees are equipped with movable blades to regulate the air stream as standard. Straighteners mounted on the elbows are used to compensate for the air stream, and prevent movement.



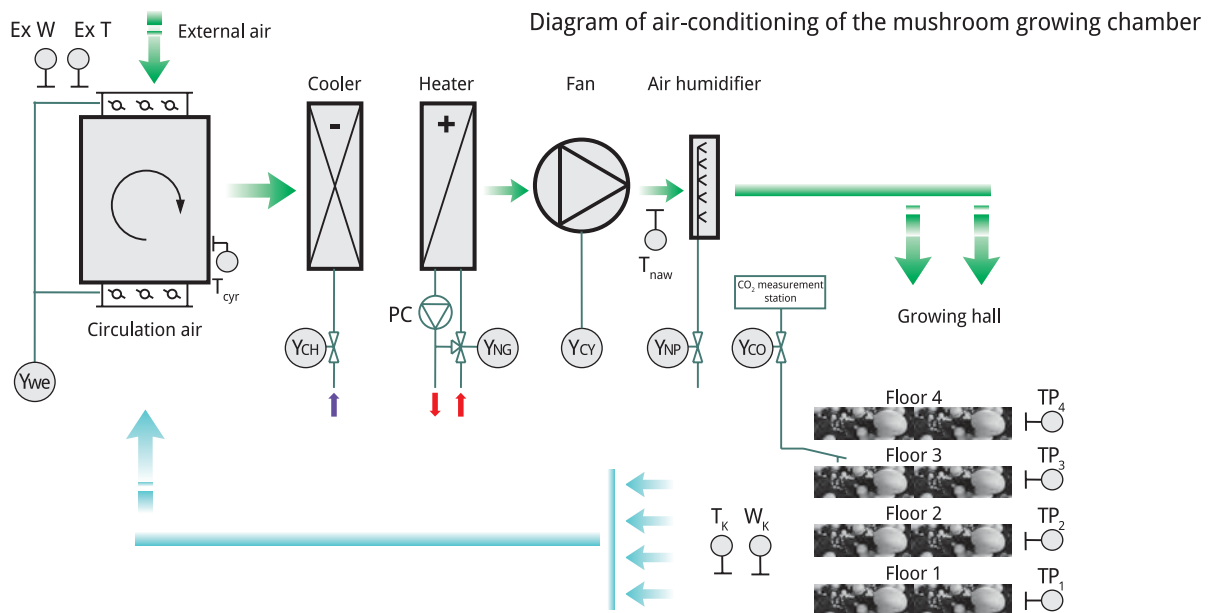
Fixed air intakes are used to supply external air to the unit. They are constructed in a way that prevents water and larger mechanical parts from entering the air system. We offer louvres in the wall and roof versions, with a base selected according to the individual needs of the user.



"SPIRO" pipes are available in diameters from Ø 100 to Ø 630 mm, made of galvanized or acidresistant steel sheet.

A well-designed automatic control system will ensure proper control of parameters in the mushroom cultivation chamber, and consequently, exemplary production.

The presented diagram shows the arrangement of measurement sensors and actuators in the air-conditioning system of the mushroom growing chamber.



**Measuring devices.**

The following parameters are measured in order to regulate the climate in the mushroom growing hall:

- external air temperature  $T_{zew}$
- external air relative humidity  $W_{zew}$
- production hall air temperature  $T_k$
- production hall relative air humidity  $W_k$
- substrate temperature, average calculated from four (or five)  $TP_{1-4}$  measurement points
- temperature in the mixing chamber of circulation air and outside air  $T_{cyr}$
- temperature of the air supplied by the unit
- $CO_2$  concentration

**Actuators.**

In order to properly regulate the climate in the mushroom cultivation hall, the controller controls the following actuators:

- YNG heater valve actuator
- YCH radiator valve actuator
- YWE actuator of the coupled external and circulation dampers
- YCY supply fan inverter
- YNP steam humidifier solenoid valve
- PC heater circulation pump
- YCO  $CO_2$  measurement solenoid valve

**CONTROL**

For climate control during mushroom growing, we offer a microprocessor controller: PROMONT SUP 2.0 (SUP – [Sterownik Uprawy Pieczarek] – Mushroom Cultivation Controller). It comes complete with an electrical cabinet (IP55), which offers protection for the controller and control circuits, providing power for all controllers and solenoid valves. The SUB controller is complemented by a CCS program, to visualize and record cultivation parameters on a computer.

**The controller controls the following:**

- climate parameters – air temperature in the chamber by adjusting the supply air temperatures
- average substrate temperature, through the adjustment of the air temperature in the chamber
- humidity of the air, through water (or steam) humidification and drying on a cooler (or outside air)
- CO<sub>2</sub> content, by increasing the amount of ventilation air (outdoor air).

The controller performs these functions through actuators and measuring elements placed on the control panel and in the mushroom growing chamber.



**The single chamber is designed for operation with a single chamber:**

- one air-handling unit
- one controller
- throttle actuator
- valve with heater actuator
- valve with radiator actuator
- solenoid valve for water humidifiers
- (or control valve with actuator for steam humidification)
- a forced convection psychrometer
- four thermometers for the floor
- supply-air thermometer
- air thermometer after mixing (in airconditioning unit)

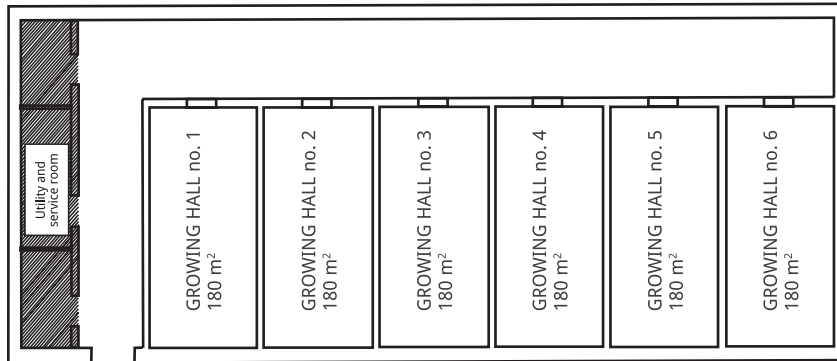
The cabinet is best mounted at the entrance to the chamber to be serviced – if possible, at a height allowing access to the control panel.

The SUP 2.0 controller can be used for systems cooled by using the ice water unit or well water. Water jets or steam humidifiers can be used as humidifiers. After the proper configuration of the controller, its operation will be optimized in terms of maximum savings of electricity and utilities (heat and cold). If the outside air parameters allow it, the controller will first use external air for cooling and/or dehumidification by increasing the amount of ventilation air, and it will then use energy in the media (cooler aggregate).

**CONTROLLER PANEL**

Access to the control panel is gained by opening the door of the control cabinet. On the display of the controller, the buttons on its right-hand side are used to set the growing parameters and to display measurement results for the given chamber.





At this point, we will carry out a complete selection of an AGEP type chamber.

Let us assume the cultivation of 120 m<sup>2</sup> of champignon in 6 halls, with the building characteristics shown on the left.

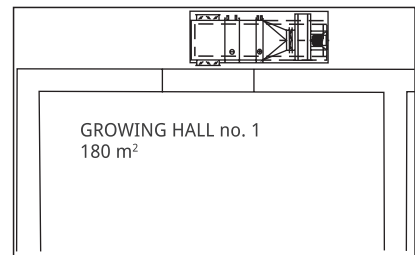
We therefore select AGEP 200 with the parameters shown in Table 1 (page 2). We now move on to the control page and how to supply the outside air. For the purposes of this catalogue, and to show the possibility of choosing any configuration of chambers for the air conditioning of mushroom production halls, let us analyse a few examples of solutions.

**Solution for Hall no. 1**

- AGEP unit is shown in the left-hand version
- K6 mixing chamber
- LG 90 fan

Full order marking: AGEP 120 - L - K6 - LG90.

The letter L in the designation defines the operating side of the chamber and the design of the heat exchangers as LEFT.

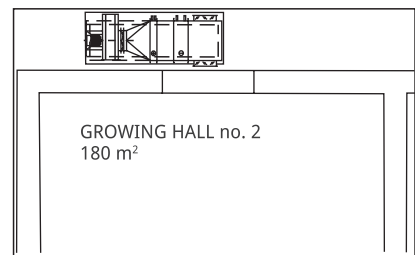


**Solution for Hall no. 2**

- AGEP unit is shown in the right-hand version
- K6 mixing chamber
- RD 90 fan

Full order marking: AGEP 120 - P - K6 - RD90.

The letter P (Prawy) in the designation defines the operating side of the chamber and the design of the heat exchangers as RIGHT.



**HALLS 3 and 4 are equipped with the above systems.**

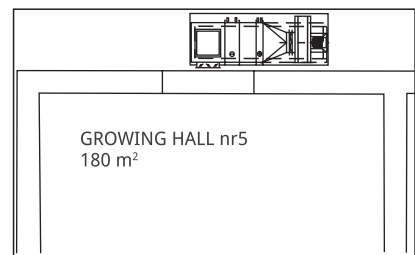
In the halls discussed so far, external air is supplied through the supporting wall of the mushroom growing plant. In Hall no. 5 we will use air supplied through the roof intake. This method of air supply to the chamber is used in facilities where the suction of external air through the wall is not possible, due to field and building reasons.

**Solution for Hall no. 5**

- AGEP unit is shown in the left-hand version
- K1 Mixing chamber
- LG 90 fan

Full order marking: AGEP 120 - L - K1 - LG90.

The letter L in the designation defines the operating side of the chamber and the design of the heat exchangers as LEFT.



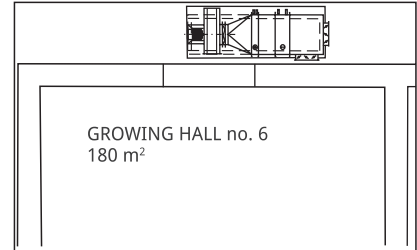
In this case, the external air intake will be similar to that in Halls 1–4: it passes through the external wall, but not through the rear wall, and closer to chamber no. 6.

**Solution for Hall no. 6**

- AGEP unit is shown in the right-hand version
- K4 mixing chamber
- RD 90 fan

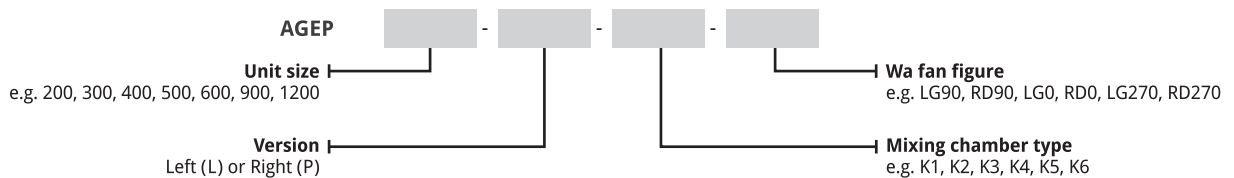
Full order marking: AGEP 120 - P - K4 - RD90.

The letter P (Prawy) in the designation defines the operating side of the chamber and the design of the heat exchangers as RIGHT.



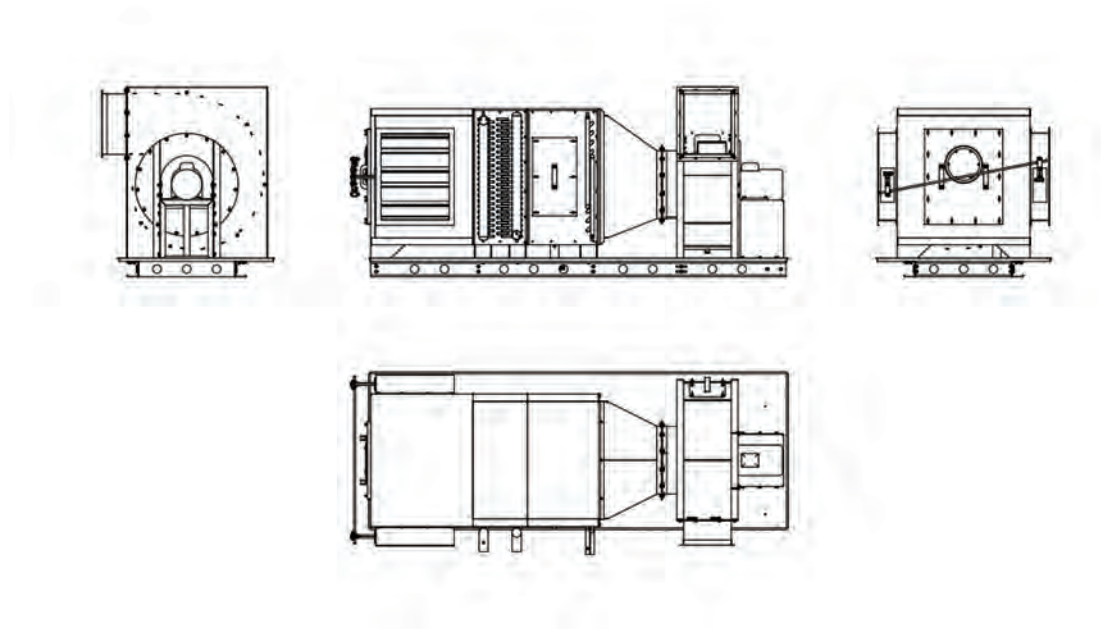
**HOW TO ORDER AN AGEP-TYPE PUMP-MOTOR UNIT**

In order to ensure efficient execution of the order, if it is not possible to send the installation drawing with the drawn AGEP-type champignon unit, please specify in your order the figure of the device, in accordance with the diagram below.



For example, if you order a mushroom AGEP 200 champignon unit according to the following figure, the order symbol will look like this:

**AGEP 200 - P - K6 - LG90**



## WHO WE ARE

PROMONT is a Polish company which, due to the quality of its products and services, not only wants to meet the requirements of the European market but also to promote the region of Lower Silesia.

We are open to cooperation with both domestic and foreign companies striving to increase the range of production by shaping friendly prices for customers.

In order to achieve diversity in the range and good results in the quality of production, we allocate a considerable amounts of funds for investments increasing the execution possibilities and expanding the production areas every year.



## OUR COMPANY IN THE EYES OF OTHERS

Certificates:



ISO SPAWALNICZE

PN-EN ISO 3834-2

## WE HAVE ONE OF THE MOST MODERN MACHINERY PARKS, WHICH CONSISTS OF:

### 1. Sheet metal work machines:

- ADIGE Laser for cutting profiles and pipes
  - TRUMPF 3D cutting and welding laser
  - 5 TRUMPF lasers
  - 2 TRUMPF combined cutting and punching machines from
  - 5 TRUMPF bending presses
  - 2 hydraulic presses
  - 1 mechanical press
- plus many others, such as: corner moulding machine, rolling mill, bending machine.

### 2. Machining machines:

- Milling machines, including: 5-axis machining centre, gantry milling machine
- Automatic and conventional lathes
- Automatic turning machines for turning operating in 11 axes
- Measurement laboratory
- Balancing machine

### 3. Welding, surface preparation and painting:

- Welding - 20 MIG, MAG, TIG positions
- Surface preparation - edge rounding machine, shot blasting and shot peening chamber.
- Painting - fully automatic powder coating line and wet painting cabin
- Screen printing



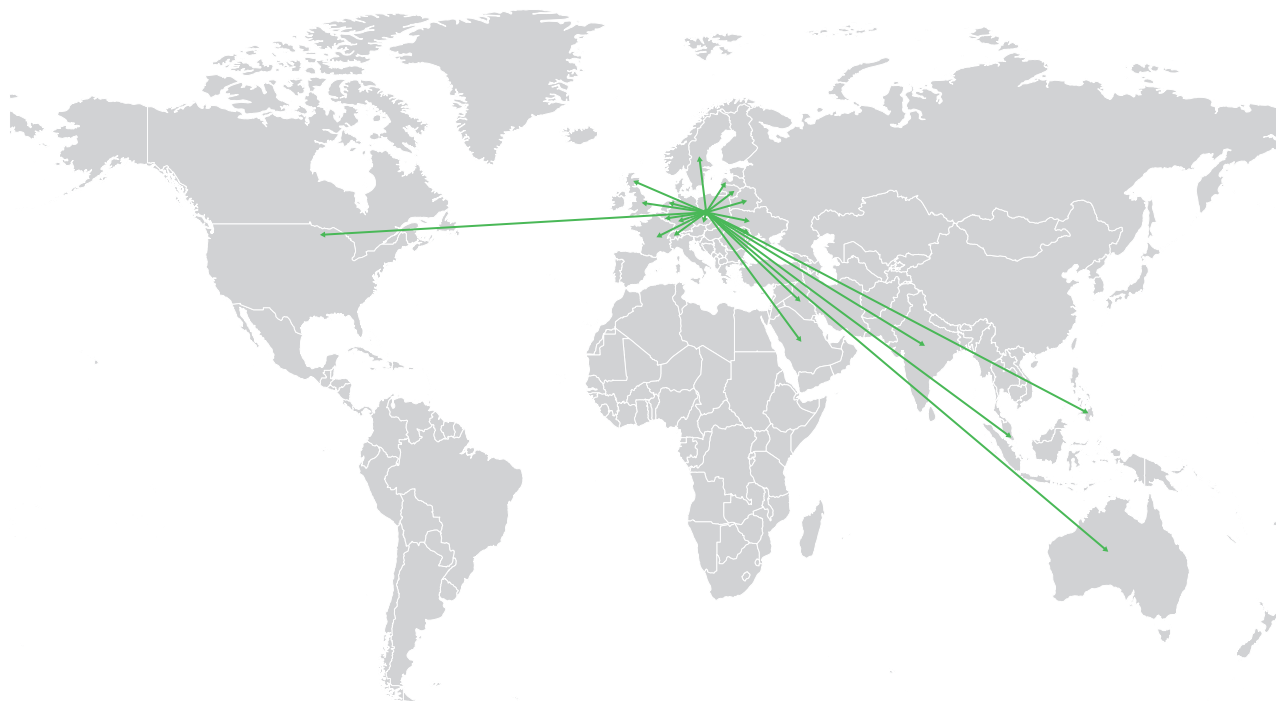
3D LASERS



AUTOMATIC PAINT ROOM



MILLING PLANER



Great Britain, Germany, France, Holland, Belgium, Switzerland, Sweden, Czech Republic, Ukraine, Belarus, Lithuania, Moldova, Latvia, India, Singapore, United States, Australia, Iraq, Saudi Arabia, Philippines.

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