

# Air Make-Up Units (AMU)

*Discover  
REYCO Quality*

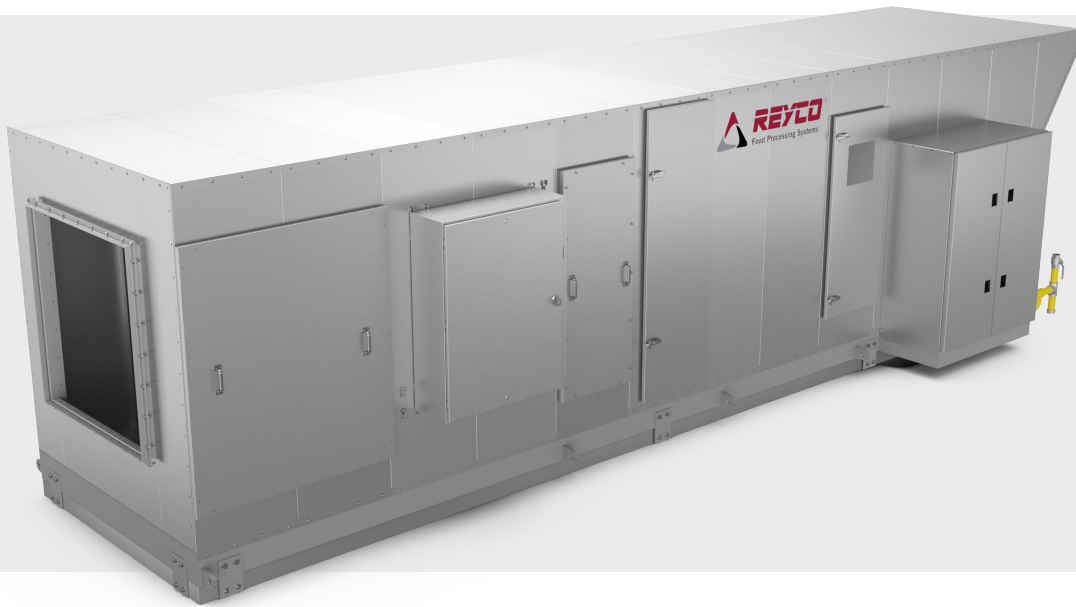


REYCO's Air Make-Up Units are built for food processing environments of every kind — from potato and vegetable operations to meat, poultry, seafood, snack, and ready-to-eat facilities. For more than 30 years, these systems have been engineered to handle heat, oil, humidity, and airborne contaminants with unmatched reliability. Many of the first AMUs we built are still running today, a testament to their durability and the continuous improvements made by our engineering team. Over the decades, we've refined materials, airflow control, and sanitation features to meet evolving plant demands while keeping maintenance simple. Whether you need heating (GasPacs), refrigeration (CoolPacs), evaporative cooling (VentPacs), or filtered air (AmPacs), REYCO delivers proven performance tailored to your plant.

## Engineered for Harsh Environments

Constructed from corrosion-resistant materials and designed to withstand moisture, heat, and oil carryover, REYCO AMUs keep running where others fail. With lifespans exceeding 30 years, they are trusted to perform in the most demanding food plants.

*Built tough for decades of dependable service.*



## Tailored to Your Operation

Every facility has different air demands, which is why REYCO offers multiple modules — GasPac, CoolPac, VentPac, and AmPac — to match your exact requirements. Add only what you need, and upgrade with features like Steril-Aire™ UVC filtration for cleaner incoming air.

*Flexible configurations with lower lifetime costs.*

## Designed for Easy Maintenance

From accessible components to streamlined layouts, AMUs are engineered for quick service and minimal downtime. Balanced air control reduces humidity, protects equipment, and creates a safer, more comfortable environment for employees.

*Smart design that simplifies upkeep and boosts efficiency.*