



INDUSTRIAL

Cold Storage



Property Damage Restoration



Temporary Humidity Control



Property Damage Prevention



APPLICATION

Overview

The ability to reduce downtime due to maintenance or safety issues is key to the profitability of a cold storage facility. Shutting down the plant to defrost the freezer coils or the unending task of maintaining dry floors so as to reduce falls, can dramatically affect a companies ability to meet its overall financial objectives. Controlling moisture in the cold storage space is crucial to eliminating these concerns.

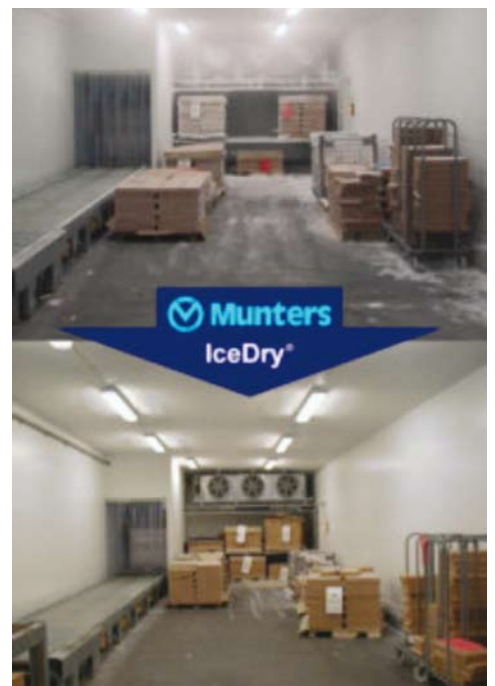
Munters can provide a temporary solution for companies with refrigeration and cold storage facilities, who struggle daily with both the practical and safety related problems due to moisture. Munters can provide temporary dehumidification systems during those months when the moisture load is at its highest. These advanced systems can eliminate fog, frost build-up on coils, condensation and wet, slippery floors.

Munters can provide temporary dehumidification solutions to deal with the most difficult moisture problems at a cold storage facility. Even in the harshest climates, desiccant dehumidifiers using state-of-the-art technology can provide an environment to ensure that shut downs are a thing of the past and that the optimum product storage conditions are achieved.

Besides eliminating moisture related production issues, Munters temporary drying systems also help to reduce facility maintenance problems, such as iced refrigeration coils, wet floors, mould growth and dripping ceilings from condensation. Additionally renting the equipment rather than purchasing can help reduce capital investment expenditures.



Frost on stored goods.



Cold storage before and after.



PROCEDURE

In order to ensure that the equipment is tailored specifically to each cold storage facility, the following information is required:

- Size of the room
- Make-up of current air handling systems
- Moisture load from product
- Temperature requirements
- Make-up of the room material
- Infiltration rate.

Only when this information is compiled and analysed can the suitable equipment be selected. Munters personnel then engineer the equipment and specific applications to meet the desired specifications and to avoid contamination.

Munters technicians' service and check the equipment, ducting and ancillary items prior to delivery on site. It is vital that the dehumidifier is sanitised and the ducting is new to eliminate the threat of contamination. Equipment is then placed in a designated area, positioned close to a power supply and set up to maximise the safe operation of the unit.

Munters' state-of-the-art desiccant dehumidification systems are used to deep dry the ambient air in the facility which ensures that moisture sensitive products being manufactured are processed in an optimum environment. Munters provides a turnkey solution with well engineered equipment, offering an around the clock service that is unmatched in the industry.



Before



After

Cold storage before and after dehumidification. Entrances are particularly susceptible to ice build up which can cause health and safety risks.

RESULTS

Munters' technology eliminates condensation, ice and frost in freezers, cold stores and on walls and floors, improving visibility and work safety. It creates a faster freezing environment of goods with dramatically fewer defrosts and eliminates slippery conditions in the loading dock, while assuring product quality. It reduces ice on the products that secures their quality, reducing wastage and increasing customer satisfaction.

Energy efficiency in the freezing rooms is improved while halving the resources required for defrosting. A better environment is also created for employees.

Munters' supermarket air conditioning systems cut energy costs, while improving shopper comfort and product presentation. Drier air creates a more comfortable environment for shoppers, refrigerated cases do not fog up and freezer cases do not form frost.

BENEFITS

The Munters' dry air system is the simplest, most precise way of achieving and controlling the accurate humidity conditions required including:

- Considerable energy cost savings, incorporating environmentally-friendly technology
- Controlled humidity providing improved production capacity and hygiene conditions
- Increased product quality and shelf life
- Reduced need for an airlock
- Less mechanical failures – reduced maintenance costs
- Improved ergonomics.