



INDUSTRIAL

# Food Processing



Property Damage  
Restoration



Temporary  
Humidity Control



Property Damage  
Prevention



APPLICATION

## Overview

Excess moisture in a food processing plant can often spell trouble for all areas of manufacturing. Essential processes such as mixing, coating, drying and packaging can all be negatively affected by too much moisture in the processing area. In the end, excess moisture can lead to the loss of production and damaged product affecting the overall profitability of the company

Moisture (humidity) control within food processing plants is critical to preventing costly losses in production and product. The ability to keep the line operating without the threat of shut down due to excess moisture is critical. Munters is experienced in providing temporary dehumidification solutions for a variety of complex food processing plants. Whether the problem is clogged filling lines, the inability to coat your product or just keeping the labels on the jars, Munters has the solution to eliminate moisture problems.

Munters can provide temporary climate control solutions to deal with the most difficult moisture problems at a food processing facility. Desiccant dehumidifiers utilising state-of-the-art technology provide the optimum environment for product manufacturing and to eliminate shut downs.

Besides eliminating moisture related production issues, Munters temporary drying systems can also reduce maintenance problems within facilities such as iced refrigeration coils, wet floors, mould growth and condensation. Additionally renting the equipment rather than purchasing helps reduce capital investment expenditure.





## PROCEDURE

In order to ensure that the equipment is tailored specifically to each food processing facility, the following requirements are necessary:

- Size of the room
- Make up of current air handling systems
- Moisture load from product
- Heat load from equipment
- 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 for 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. It is vital that dehumidifiers are sanitised and the ducting is new to eliminate the threat of contamination. The 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 utilised to deep dry the ambient air in the facility, ensuring that the moisture sensitive products that are being manufactured are processed in the optimum environment. Munters provides a turnkey solution with well engineered equipment, offering around the clock service that is unmatched in the industry.



Chocolate is very sensitive to moisture.



Ingredients must be kept dry.

## RESULTS

Munters experienced and highly trained staff can consult customers on the best solutions for their specific needs. By utilising Munters' state-of-the-art climate control equipment, conditions are closely controlled to maintain relative humidity, dew point and temperature throughout the facility. This technology ensures that the owner receives the best solution required to meet the project specifications, while maximising efficiency and guaranteeing the highest possible results.



A dehumidifier from Munters helps to reduce moisture in the air.

## BENEFITS

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

- Considerable energy cost savings, incorporating environmentally-friendly technology
- Improved hygiene conditions
- Increased product quality and shelf life
- Consistent production all year around with the elimination of delays due to high moisture levels
- Improved production increases of 15-20%
- Shorter drying times for coated products
- Reduces medical claims by eliminating slip hazards
- Immediate response for any problems
- A rental program that allows the customer to only use the equipment when it is actually required.