



INDUSTRIAL

Confectionary



Property Damage Restoration



Temporary Humidity Control



Property Damage Prevention



APPLICATION

Overview

Munters Temporary Humidity Control Service provides a solution for confectionary manufacturers. Products such as sugar, flour, cocoa powder, starches, powdered milk, fruit powder and starch syrup are all susceptible to moisture either during transportation, storage or while being used in the production process. Moisture can be problematic in various production processes including sugar coating, wrapping boiled sweets or baking bread.

Moist air contains raw bacteria which can increase the risk of contamination of products during production and storage. In a dry environment, bacterial growth is inhibited.

Utilising experience in controlling humidity, all Munters' technicians have a vast knowledge of what is required to achieve the optimum environment for the confectionary industry.

Temporary humidity control is necessary during periods of the year when moisture content is at its highest. The most effective way to protect raw materials and products during production, storage and transport is to control the surrounding environment. The Munters dry air system is the simplest, most precise way of achieving and controlling the required humidity conditions.

Munters can provide temporary custom-designed dehumidification solutions for all areas of production including silos, production facilities, warehouses and transport. Additionally, temporary cooling and heating equipment can be integrated into a complete system to help meet the detailed specifications and needs of the contractors, owners and engineers.

Some products need to be produced and packed in environments with relative humidity levels below 25%. The equipment provides a climate that reduces moisture levels to a point where products can be manufactured without any loss of quality and also provides consistent and dependable dry air at the dew-point that is required.



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.



Confectionary



PROCEDURE

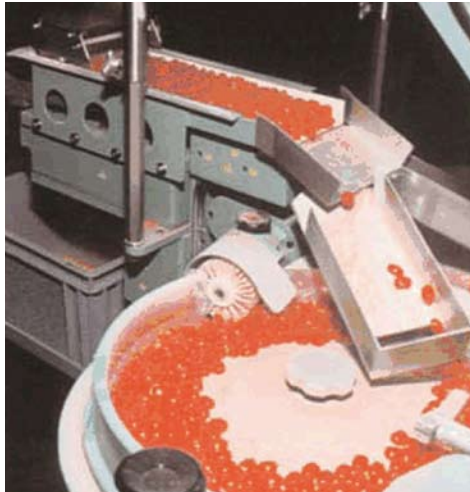
In order to ensure that the equipment is tailored specifically to each food processing facility, the following information is required:

- Size of the room
- Current air handling systems
- Moisture load from product
- Heat load from equipment
- 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 then service and check the equipment, ducting and ancillary items prior to delivery. It is vital that the dehumidifier is sanitized 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 which ensures that moisture sensitive products being manufactured are processed in the most optimum environment. Munters provides a turnkey solution with well engineered equipment, offering around the clock service that is unmatched in the industry.



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

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 best solution is chosen to meet the project specifications while maximising efficiency and guaranteeing the highest possible results.



Chocolate is very sensitive to moisture.

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 round with the elimination of delays due to high moisture levels
- Improved production increases of 15-20%
- Reduces medical claims by eliminating slip hazards due to wet floor
- Immediate response for any problems
- A rental program that allows the customer to only use the equipment when it is actually required.