

## CONFECTIONARY CASE STUDY

### OVERVIEW

Our temporary humidity control services provide a first-class solution for confectionary manufacturers.

Sugar, flour or cocoa powder; these products and more are all susceptible to moisture during storage, transportation or production. And this moisture can lead to issues during production processes such as sugar coating, wrapping boiled sweets or baking.

Moist air contains raw bacteria – and this can raise the risk of products becoming contaminated, both during production and in storage. Bacterial growth is however, inhibited, in a dry environment. And we can help you achieve the optimum environment.

### APPLICATION

In our vast experience, controlling the surrounding environment has proven to be the most effective way to protect raw materials and products during production, storage and transportation.

Our dry air system is a simple, yet exact means of achieving/controlling the desired humidity levels. And we can provide temporary dehumidification solutions for all areas of your production process.

We can also integrate our temporary cooling and heating equipment into a single, comprehensive system; one that meets the detail specifications of contractors, owners and engineers alike.

Some products need to be produced/packed in climates where relative humidity levels are below 25%. Our equipment reduces moisture levels to a point where you can manufacture products with a consistent dry air supply at a desired dew point.

### REQUIREMENTS

For us to tailor equipment to your specific needs, we will require the following information:

- Size of the room
- Current air handling systems
- Moisture load from products
- Heat load from equipment
- Room material
- Infiltration rate

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### PROCEDURE

The information you provide is compiled, analysed and used to help our team select the most suitable equipment. We engineer that equipment to fit the desired specifications and to avoid contamination.

We service and check the equipment, ducting and ancillary items before delivery. It is crucial that the dehumidifier is sanitised, while the ducting must be new to eliminate any threat of contamination.

Once this is done, we'll place the equipment in a designated area; an area that's located close to a power supply. We will also make sure the set up maximises the safe operation of the unit.

Our class-leading desiccant dehumidifier systems deep dry the ambient air in your facility, ensuring that any products sensitive to moisture can be processed in the most optimum climate possible.

### RESULTS

Thanks to our state-of-the-art equipment, climate conditions can be closely controlled to maintain your humidity levels, dew point and temperature.

With the technology we have available, you get the best solution for the job; maximising efficiency and delivering first-class results every time.

**Our dry air system is a user-friendly, precise way to achieve and control your humidity conditions:**

- **Significant energy cost savings, thanks to state-of-the-art, technology**
- **Improved hygiene conditions**
- **Increased product quality and shelf life**
- **Consistent, year-round production; delays due to high moisture level eliminated**
- **Improved production increases of 15-20%**
- **Reduced medical claims; eliminating any slip hazards caused by wet floors etc.**
- **Immediate response to any problems**
- **Flexible, affordable rental solutions; use the equipment only when required**

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