

FOOD PRODUCTION CASE STUDY

OVERVIEW

In food processing, a large quantity of water is needed to create a hygienic work environment. This water, however, evaporates and can lead to condensation on ceilings, walls and equipment.

It is essential that facilities don't let condensation form; either in product or non-product areas. The potential for dripping can arise, and this – in turn – can cause contamination of food products.

The problem can be addressed by using plastic sheets hung from the ceiling, with employees on hand to wipe away condensation as it formed. But, this is a costly and time-consuming process.

PROCEDURE

To prevent any downtime in production, the Cross Hire team will act swiftly and decisively to provide a temporary Condensation Control System (CCS) to address any condensation issues you may have.

A CCS comprises desiccant dehumidifiers, chillers and cooling modules. It supplies dehumidified air, absorbing moisture and controlling the formation of condensation in your food processing facility.

Within hours of installation, condensation will start to disappear. In addition, any employees tasked with wiping condensation away can be reutilised; increasing efficiency and reducing staffing costs.

Sanitation improves using a CCS too. This is due to the ability to run sanitation up to shift start. Defrost cycles on existing cooling equipment, meanwhile, can be reduced from four times to just once a day – reducing energy costs and boosting profitability.

Using a CCS for poultry processing or other food production facilities delivers a range of benefits:

- Regulatory compliance
- Lower manual labour
- Lower pulldown time/increased production
- Lower microbial count
- Fewer defrost cycles
- Improved temperature

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