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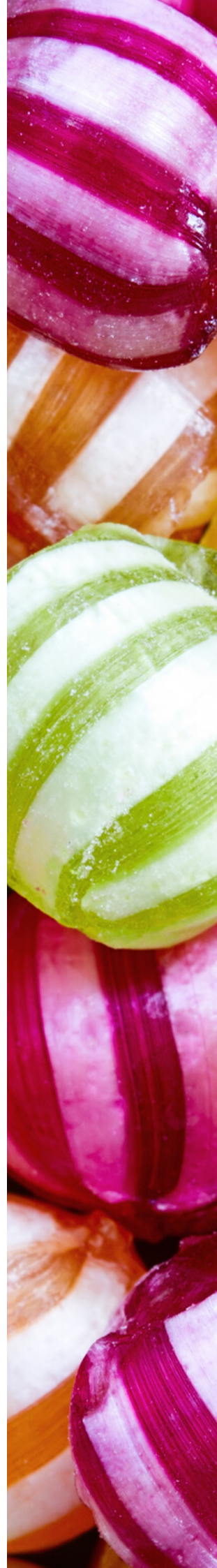
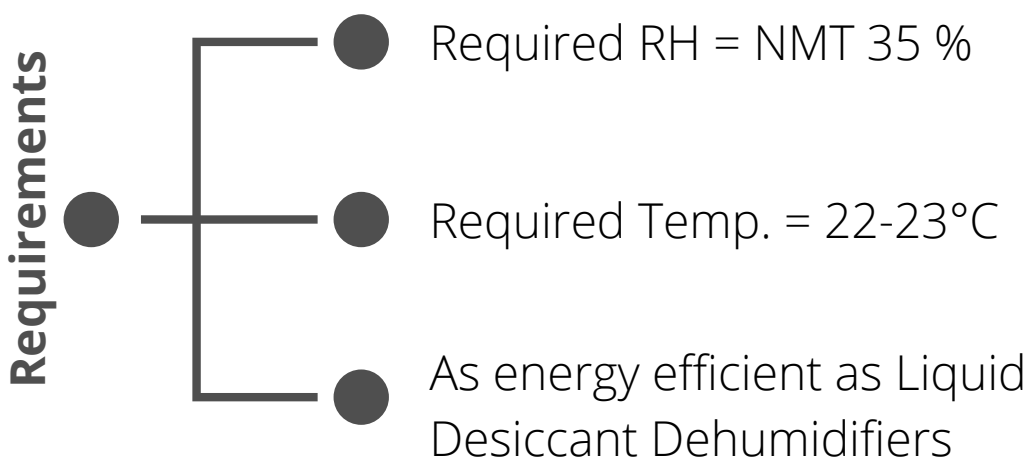
CASE STUDY 2

TOFFEE LINES OF A
FOOD INDUSTRY IN
HYDERABAD

THE OBJECTIVE

One of renowned toffee and candy producing companies based in Hyderabad approached us for a moisture control solution in their existing production lines. The rooms already are equipped with Liquid Desiccant LiCl Chemical Dehumidifiers. However, These Chemical Dehumidifiers are becoming obsolete and are required to replace. The rooms require a critical RH of 35% with 22-23°C temperature. Each Toffee Production line room has varied number of people working in the spaces ranging from 10 to 100 people.

"Proving that Desiccant units are more reliable and energy efficient than liquid Desiccant Units was the challenge"



OUR SOLUTION

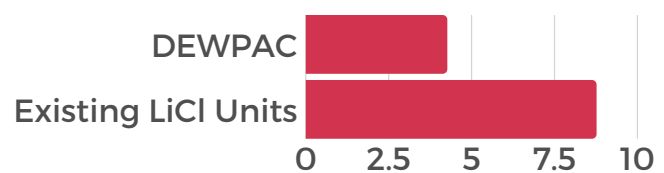
The existing units are replaced with new desiccant units which are re-engineered to fit in the exact space dimensions as per the previous obsolete liquid desiccant dehumidifier units.

We provided DEWPAC Series dehumidifiers of various capacities to suit the rooms. Furthermore, The following criterion are thoroughly taken care of - Firstly, Client wanted a maintenance friendly solution with easy access to filters and rotor for daily, weekly and yearly maintenance. Secondly, Energy Consumption figures must match with the previous Liquid Desiccant units which was an outright challenge. To answer this, We have issued the Desiccant Unit with Steam Coil Reactivation and a Pre-Cooling Module with a Mist Eliminating Mechanism.

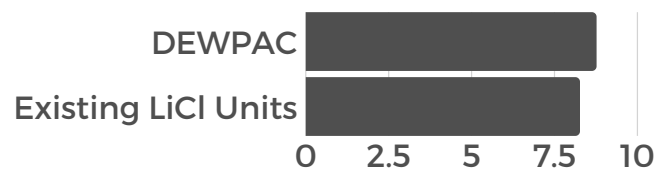
Finally, The Client was happy with our offering as the unit is consuming close to 2.5 HP of running power with negligible electrical reactivation used.

Moreover, The Chemical Dehumidifiers have a certain risk of flusing out the LiCl particles into the conditioned space which might contaminate the food being manufactured and is quite harmful to humans as well.

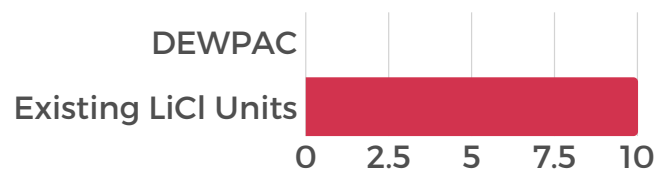
Maintenance Costs



Energy Consumption



Any Traces of Harmful particles ?



Ease of After Sales Support

