

Munters Saves Meat Processor £8,000 Per Year

Anglo Dutch Meats (ADM) processes beef and lamb for retailers and food companies at its UK plant that can hold more than 700 tons of meat in frozen and cold storage.

Ice build-up around the main door of the freeze storage sometimes caused the door to jam, and ice on the floor was a hazard to workers and forklift truck operations. Ice forming on the evaporator coils of the store's refrigeration system meant they operated inefficiently and needed frequent defrosting and cleaning.

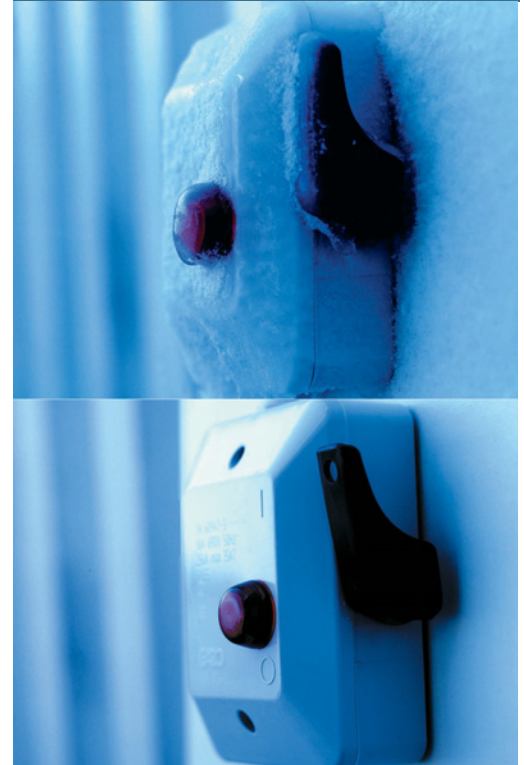
Munters recommended, and then installed, a dehumidification system to rectify the ice problem. Because a desiccant dehumidifier dries the air to a dew point temperature that is lower than the surface temperatures in the freeze store, any moisture that is still in the air is not enough to condense and freeze on the surfaces.

Jim Ramsay of ADM said, "Now we defrost only half as often and wash down only three times per year. We are saving £8,000 per year in maintenance costs alone and, of course, are saving energy because the refrigeration system is operating more efficiently. The payback period on this investment is proving to be very good."



Munters Corporation
Tel: (800) 843-5360
E-mail: dhinfo@munters.com
www.munters.us

Case Study: Anglo Dutch Meats



IceDry® Facts:

- Reduces the formation of ice and frost
- Cuts down on time-consuming and costly defrost cycles
- Saves on energy bills and reduces maintenance
- Reduces the risk of damaged products
- Eliminates the risk of worker injuries

