

Keeping Cold Storage Ice and Moisture Free at HB Meats

HB Meats located in Irving, Texas, specializes in processing high end meats for various restaurant chains in the Dallas area. Started in 1990 with two employees, HB Meats has grown to 36 employees and processes over 2.5 million pounds of product per year.



The main cold storage freezer is maintained at -20°F and is used to freeze and store product prior to shipping. The door to the storage freezer is located directly off of the processing area which is maintained at 50°F. Continuous wash downs in the process area raise humidity levels. Product is continuously being moved from the processing area into the storage freezer. Every time the door to the freezer opened, high humidity air entered the freezer and would condense and freeze on the freezer door, floor, wall and ceiling creating both practical and safety problems.

Ice and frost would also build up on product packages making them more difficult to handle. Evaporators would require additional defrosts to handle the increased moisture load in the freezer. “We had two people spending roughly 2 hours every other day chipping and removing ice” says Roy Chandler, Plant Manager.

Munters installed an IceDry dehumidifier, which distributes dry, dehumidified air over the door inside the freezer. “We could see a reduction of ice the first day we put the dehumidifier in, and within a week it was all gone” says Cecil Howard, Maintenance Superintendent.

HB definitely benefited from installing this system. The door now works without problems and can be shut tight as there is no longer any ice. The floors are also dry and safe. Valuable time and money is no longer spent removing ice and frost and equally important are improvements in the safety aspects.

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Prevent Ice and Moisture in Cold Storage Areas



Benefits of Using Desiccant Dehumidification

- No ice buildup on floors and ceilings
- Improved worker safety
- Reduced evaporator defrosts
- USDA compliance



The Humidity Expert