

# NIAGARA BLOWER COMPANY

## “NO-FROST” REFRIGERATION CASE STUDY

### ELIMINATION OF MOLD AND CORROSION IN BREWERY

CUSTOMER: MAJOR INTERNATIONAL BREWERY  
INSTALLATION LOCATION: EASTERN U.S.  
APPLICATION: CELLAR COOLING AND DEHUMIDIFICATION

**PROBLEM:** Customer was experiencing a condensation problem that resulted in mold growth as well as severe corrosion of tanks and building structural components.

**SOLUTION:** Customer installed a Niagara liquid desiccant dehumidification system which provided cool dry air, and resulted in a clean sanitary environment.



### ADVANTAGES

- Consistent space temperatures
- Condensation control (RH/DP)
- Control of mold and bacteria
- Continuous sanitized coil operation
- Continuous airborne pathogen removal
- Non-corrosive “Food Grade” liquid desiccant
- Ability to handle large moisture loads
- Low operating and maintenance cost
- Asset protection
- Liquid desiccant removes >50% of CO<sub>2</sub>

**FOR MORE INFORMATION ABOUT THIS AS WELL AS OTHER NO-FROST APPLICATIONS, PLEASE CONTACT NIAGARA FACTORY OFFICES IN BUFFALO, NY.**

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