

# NIAGARA BLOWER COMPANY

## “NO-FROST” REFRIGERATION CASE STUDY

### INCREASED PRODUCTION IN MEAT PROCESSING FACILITY

CUSTOMER: MAJOR MEAT PROCESSOR  
INSTALLATION LOCATION: MIDWESTERN U.S.  
APPLICATION: PLANT COOLING, DEHUMIDIFICATION AND  
AIRBORNE PATHOGEN CONTROL

**PROBLEM:** Customer required a cooling system that had the ability to remove airborne pathogens, handle large moisture loads and minimize downtime during wash down cycles.

**SOLUTION:** Customer installed a Niagara liquid desiccant dehumidification system which provided cool dry air and resulted in a clean sanitary environment. Wash down cycles were minimized which increase product throughput/output.



#### ADVANTAGES

- Continuous frost-free cooling without defrost
- Consistent space temperatures (DB/DP)
- 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
- Increased product throughput/output

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

Niagara Blower Company 673 Ontario St. Buffalo, NY 14207

(800) 426-5169 --- Fax (716) 875-1077

[sales@niagarablower.com](mailto:sales@niagarablower.com)

[www.niagarablower.com](http://www.niagarablower.com)

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