



Niagara Blower Heat Transfer Solutions
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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 THE NIAGARA FACTORY OFFICE IN BUFFALO, NY.**