

Case study 534

Europe's leading food distribution company seek dryer hire

When one of Europe's leading food service providers was having trouble with condensation in their building throughout summer, Andrews Dehumidification Hire was drafted in to provide an effective drying solution.

Our client is a large food distribution company that provides chilled and frozen foods to retail outlets across the country. As seasonal temperatures began to rise, warm air in the ceiling void began condensing moisture on the pipes that feed the glycol chilled system to the cool environment below. This then led to water leaking through the ceiling and on to the workshop floor.

After conducting an assessment of the affected area, our specialists decided that the best course of action was to recommend the hire of two DH150 and four FD40 building dehumidifiers, along with condensate pumps for the ceiling void.

Our experts situated the four FD40 building dryers in the ceiling void, pumping out the condensate approximately 30 metres away to a grill leading outdoors. The two DH150 dryers were positioned in the dispatch area of the building and used to counter the warm moist air that enters when transport lorries are loaded.

By providing this bespoke drying package, we ensured all moisture was removed from the air in the working areas – eliminating the prospect of any hygiene or health and safety issues arising.



ANDREWS
DEHUMIDIFICATION

HIRE SALES SERVICE INSTALL

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Extraction rate (max) 75 litres/24hr
Nominal extraction duty at 75%
RH @ 20°C 37 litres/24hr
Air flow (max) 420m³/h
Keep dry area (typical) 940m³
Dry out area (typical) 470m³
Power supply 230/110V 1ph 50Hz
Plug type BS1363 230V BS4343 110V
Noise level (max) 53 dBA
Weight 48kg
Dimensions (LxWxH) mm 510 x 491 x 920
Control Manual (humidistat option)
Average power consumption 984 W/h