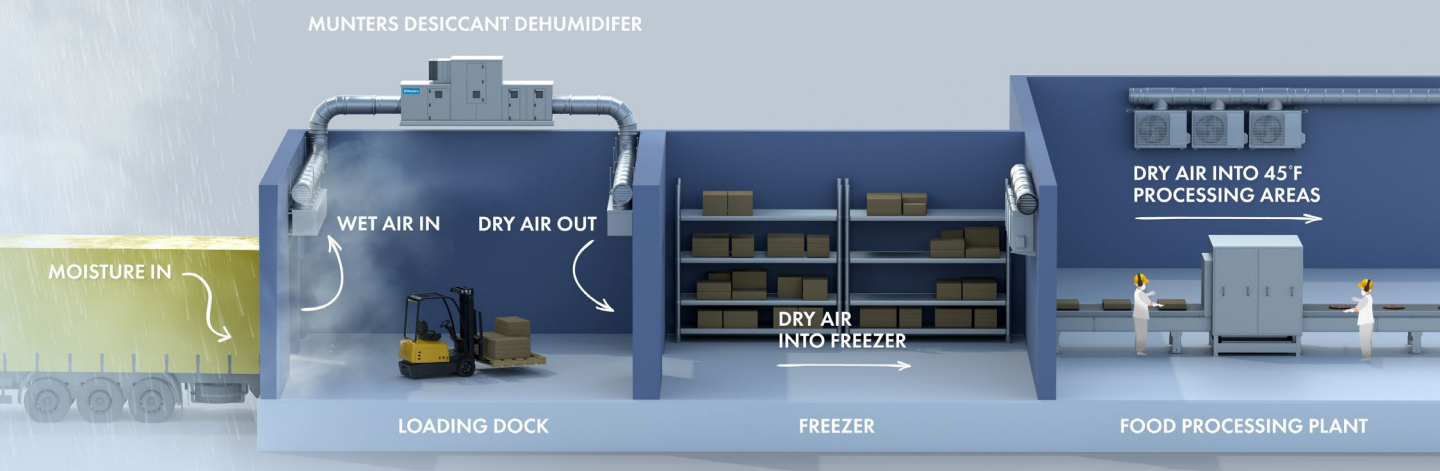


Cold Storage & Process Freezing

Optimized climate control prevents unplanned production stoppages, improves product quality and increases throughput. ICE's tailored dehumidification systems are the ideal solution to your humidity problems.



Stay safe, save energy, avoid contamination

- **Safety** - Ice and condensation cause slippery floors, and ice deposits can even fall. Humid air can cause fog, and reduced visibility, causing staff injuries and equipment damage. Custom dehumidification solutions can help you maintain the highest safety levels by stopping ice and condensation in their tracks.
- **Energy Savings** - Defrosting costs time and energy, and your evaporators won't operate efficiently if ice has formed on them, further driving up operating costs. With a customized dehumidification solution, you will enjoy significant energy savings and reduce your carbon footprint.
- **Avoid contamination & USDA violations** - Undesirable moisture leads to waste and health risks. Melting ice or pooled condensation can damage product and possibly lead to bacterial growth. The result can be reduced profit margins and negative customer relations. Remove moisture before it enters the cold storage.



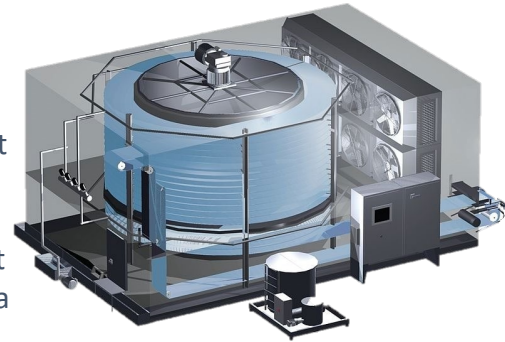
No moisture. No ice.

Industrial Conditioning Equipment (ICE) has the right solution for your cold storage & process freezing.

Your problems are only beginning once humid air enters the cold storage. But ICE can help you stop it in its tracks. The solution might vary depending on your facility's design. Sometimes the most efficient solution is to remove the moisture already in the cooling dock and sometimes it's better or necessary to focus on the cold room.

ICE has the expertise to help you find the optimal solution that will increase operational efficiency and save big on energy costs with a dehumidification solution.

Optimized climate control prevents unplanned production stoppages, improves product quality and increases output. Munters tailored dehumidification systems are the ideal solution to your cold storage problems.



Without the use of desiccant dehumidification in food & beverage facilities, excess moisture from delivery, manufacturing and/or washdowns can cause a variety of issues including, but not limited to:

- ✓ Mold from condensation forming on ceilings/walls (USDA issues)
- ✓ Large amounts of fog and condensation creates potential safety hazards
- ✓ Frost buildup in spiral freezers and evaporator coils increase defrost cycles & shutdowns
- ✓ Uncomfortable working environment
- ✓ Freezer inlets, outlets & conveyors with frost buildup can damage product & conveyor function

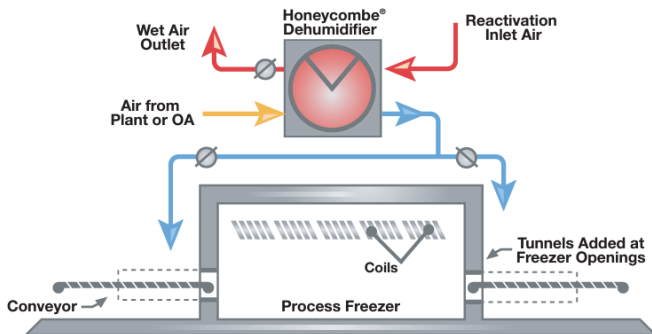


Figure 1. Makeup Air System with Tunnels

