# REFRIGERATED STORAGE

- → Avoid ice and frost fouling
- ☐ ✓ Constant temperature and reduced need of defrosting.
- → Improved hygiened

### Refrigerated storage

Ice, frost and fog build up occurs whenever warm air comes into contact with a cold environment, (when doors are opened and closed in a refrigerated store).

Ice build up in any form on floors or ceilings within the store can present a hazard to staff from slipping and makes the driving of trucks dangerous. There is also the possibility of ice dislodging from the ceiling and striking staff working below. Fogging can affect the ability to see clearly within the store.

Ice and frost build up means that regular defrosting of the store is required; this costs the company time and money.

#### Product freezing

Without dehumidification the ambient air entering the building through the conveyor feed apertures will lead to ice and frost formation which will eventually lead to the malfunction of the conveyor machinery and associated proximity / optical sensors. Frost build up on the product is undesireable. Maintaining a low temperature becomes more difficult and expensive, defrosting and cleaning then delay production.

The problem increases during the summer months due to higher ambient temperature and subsequent moisture content of the air that enters the building.

#### Health and safety

The icing, fogging and frost problem can be virtually eliminated by the installation of a desiccant dehumi-



difier to provide dry air into the plant. This will create a much safer and more pleasant working environment resulting in increased productivity. Down time for defrosting and cleaning will be drastically reduced. The working environment will be more worker friendly. A dehumidified environment will pay for itself in many ways. Fore more information, contact your nearest DST representative.

## References:

Frigoscandia AB, REMA 1000, Hennig-Olsen Is AS.

