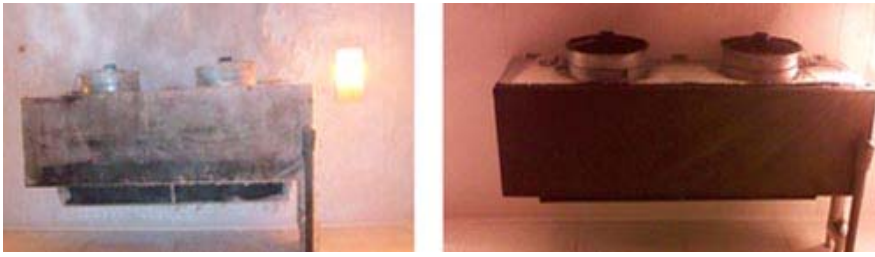


# IceDry Reduces Defrosts by 1/3 at Kitchen Range



BEFORE & AFTER

**Kitchen Range Foods installed a Munters IceDry desiccant dehumidifier inside the company's cold store in order to target moisture at the source.**

Kitchen Range Foods had suffered from a common problem experienced by many frozen and chilled food manufacturers, wholesalers, distributors and cold store operators – Humidity. Issues associated with high humidity are often accepted as the norm within the industry with ice, frost, snow and condensation a familiar sight in these very cold environments.



“We had tried many other options over the years,” Andy Gordon of Kitchen Range said. “At the lower end of the market we tried with some success, drop down plastic curtains but these tended to get damaged easily, and went brittle and discoloured over time. Towards the upper end of the market, we tried using an air curtain however this proved to be unreliable, inefficient and was eventually turned off and never used again.”

Problems occur when unconditioned, moisture-laden air passes into low temperature areas. When this moist air comes into contact with the very cold surfaces within a cold store, such as floors, door handles and surfaces, it condenses and freezes, creating a build up of ice that is dangerously slippery and a risk to safety. In addition, ice accumulating on evaporators impacts efficiency and the overall climate inside the store.

Specially designed to withstand the -13°F temperatures experienced in frozen storage areas such as these, Munters IceDry is installed near the door inside the cold store for maximum efficiency. The air inlet to the dehumidifier, due to it's proximity to the door, means the system continuously treats the moist infiltrating air before it can distribute throughout the cold store.



This air is then dried using Munters desiccant wheel (rotor) technology and discharged above the cold store door on the inside via a tailor-made distribution plenum.

“The condition of the cold store has greatly improved and we are now snow and ice free for the first time in many years,” Gordan said. “We no longer have issues with the refrigeration equipment icing, blocking up and the cold store is now the best it’s ever been for excessive ice and snow build up on the walls and packaging,” said Andy.

This significant improvement in conditions means that the cold store is much safer for staff. Door handles and boxes are also clear of ice and snow, making them much easier to handle during loading and unloading times. Keeping evaporators free of ice has resulted in a more efficient refrigeration system and Kitchen Range Foods have been able to reduce their daily defrosts from three per day down to two per day.

**Benefits:**

- Safer for staff and forklifts
- Reduced ice on floors & surfaces
- Improved evaporator efficiency
- Better visibility
- Easier handling of boxes
- Improved storage environment
- Reduce defrosts by 1/3

Find out more about Munters IceDry solution which has won Occupational Health and Safety and European Food Technology Innovation awards for combating frost and condensation in coldstores by downloading the [IceDry Product Guide](#) or e-mail [dhinfo@munters.com](mailto:dhinfo@munters.com).