



Freezer storage with dehumidified vestibules at Korvbrödsbagarn factory, Sweden

Calorex and DehuTech deliver great results for cold storage dehumidification

Storage and production at low temperatures without ice or moisture problems

Cerealía Unibake AB is owned by the Swedish Farmers Supply and Crop Marketing Cooperative.

In the Swedish city of Örebro, Cerealía bakes sausage and hamburger bread with a daily production capacity of approximately two million items.

All the bread is deep frozen immediately after production and then stored at -25°C in storage buildings holding 5800 pallets.

The stored bread is distributed by lorries docking to special locks connected directly to the freeze storage.

When a lorry is properly docked, special rubber seals are inflated and then the door to the lock may be opened. The air

in the locks is dehumidified with a desiccant dehumidifier from DehuTech.

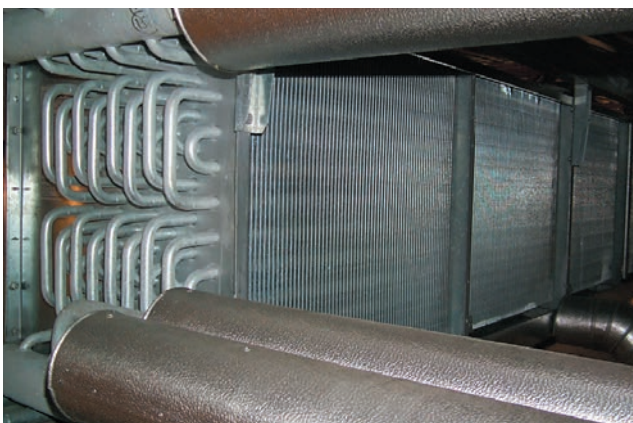
Production Manager Kurt-Arne Larsson said "It's marvellous how well it works considering the high humidity in the summertime. We are so far completely satisfied with the result of the dehumidification installation"

The air in the locks is kept at such a low moisture level that the air which inevitably leaks into the freeze storage will not build up ice on the cold surfaces in the storage room or on the evaporators of the cooling machines.

The dehumidification of the locks also ensures that the lock itself is completely dry without any risk of slippery floors or any other moisture problem for the staff working there.

Dalsjöfors slaughterhouse was founded in the beginning of the 20th century and today has more than 50 employees. The slaughterhouse is very modern with an environmentally friendly cooling system, separate boxes for each animal and a highly sophisticated water purification system for the waste water. In the butchery the temperature is kept at $+12^{\circ}\text{C}$ and a desiccant dehumidifier from DehuTech is installed.

Per-Åke Larsson, Managing Director, says: "The dehumidifier helps in keeping the floors and tables dry and it contributes to a hygienic environment"



Evaporator (surface temperature -32°C) completely dry and without any ice



Dehumidified butchery at Dalsjöfors slaughterhouse

"Compared with the relatively low investment the result with the dehumidification has been successful. We have noticed that normal ventilation alone can not keep it dry enough".

Calorex and DehuTech can deliver dehumidifiers and complete dehumidification systems to a large number of industries including:

- Pharmaceutical production
- Process air systems
- Pneumatic conveying of powders
- Pumping stations
- Confectionery production
- Food production
- Electronics manufacture
- Cold store ice prevention



Packaging and weighing of meat



Case study courtesy of

