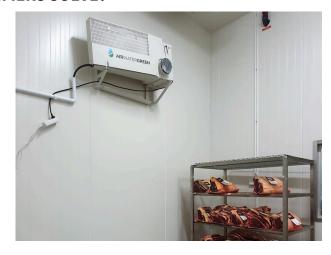**AIR**WATER**GREEN**
Air Technology Sweden

BAKGROUND

When storing and tenderizing meat before and after cutting, a lot of moisture is released from the meat. Since the temperature in the refrigerated storage rooms used is around 4°C, there will be an increased relative humidity level in the room with condensation and risk of mold formation. As it is food that is handled, it is important to manage these risks. In addition, icing often occurs on cooling units, which results in increased energy consumption and the need for regular de-icing as a result.

WHAT PROBLEMS DID AIRWATERGREEN'S DEHUMIDIFIERS SOLVE?

The Airwatergreen dehumidifier model FLEX is equally energy efficient at all temperatures down to minus degrees, which makes it very suitable for this type of installation. The FLEX has reduced the relative humidity level in the room to below 55% RH, which means that the cold room is kept dry and the risk of mold formation is managed.

The installation was very simple where the machine was attached to the wall to keep the floor free. The condensed water is led through a hose down to the nearest floor drain.

> *Now, with the new dehumidifier, we have the opportunity to regulate the humidity after the coating in our hanging tenderisation refrigerator, this means that we have a good and adapted environment for our hanging tenderising meat. We are very satisfied with the result of our investment!*
>
> Clas Bäck, CEO Servicestyckarna at Johanneshov AB

QUICK FACTS

Product: 1 x FLEX

Installation year: 2020

Reason: Lower the moisture level to avoid mold formation and lower energy consumption

BENEFITS OF USING AWG´S PRODUCTS VS DOING NOTHING?

In comparison with other technologies, Airwatergreen's technology was the most economically advantageous, both from an installation and a life cycle perspective. That the dehumidifier is equally effective down to minus degrees is a big advantage. The fact that it is easy to install and that the energy consumption is low, made the decision easy.