AIRWATERGREEN
Air Technology Sweden

INSTALLATION IN A BREWERY

Reference Case in Food Industry

BAKGROUND

During a large part of the year, humid air penetrates the chilled areas used for the production and storage of beer at various stages of the production process. Moisture condenses on cold surfaces, which can lead to corrosion, mold, and even slipping hazards. Therefore, it is beneficial to remove water from the air with a dehumidifier that operates efficiently at the low temperatures typically found in a cold storage facility, where the cold surfaces are maintained at 3-4°C.

In other words, it is crucial to drive dehumidification to the level required to prevent condensation on the coldest surfaces. It is also advantageous to avoid complex piping and drilling holes in exterior walls.

WHAT PROBLEMS DID AIRWATERGREEN'S DEHUMIDIFIERS SOLVE?

In the first stage, a test was conducted with 2 NEXT units to verify the assessment of the moisture load. The test allowed for an evaluation of the amount of moisture generated inside the building and the moisture infiltrating from outside. This moisture load typically varies throughout the year.

Based on this verification, an additional NEXT unit was installed, bringing the total to 3 units placed at different locations in the facility. The NEXT machines are controlled based on data from external dew point sensors and now maintain an optimal climate to prevent condensation.

QUICK FACTS

Product: Installation of 3 NEXT240

Installation year: 2024

Cause: Reduced energy consumption while maintaining the correct climate to prevent condensation in beer production facilities.

BENEFITS OF USING AWG´S PRODUCTS VS PREVIOUS INSTALLATION?

Previously, a number of sorption dehumidifiers were used, which resulted in very high energy consumption.
In the production facility, condensation on cold surfaces can be prevented with **drastically lower energy consumption**.

Airwatergreen AB
Lastbilsgatan 9
754 54 UPPSALA

info@airwatergreen.com

Org no: 556815-4818

www.airwatergreen.com