

# Case study 520

# Potatoes harvest protected

In order to preserve agricultural yields whilst in storage, it is vitally important that the desired conditions are instilled in whatever premises you decide to use. There are two critical environmental factors that must be taken into account: temperature, and humidity. It is also imperative that there is unrestricted air movement to help maintain constants throughout the storage pile, to prevent crops from shrinking or sprouting.

Rising temperatures and humidity levels are extremely bad news for the industry, and this was epitomised when a potato farm in Aberdeen began struggling to safely stow produce in a warehouse on site. A period of hot weather had had an adverse effect on the interior of the storage facility, and Andrews Dehumidification was tasked with implementing a hire solution that would protect delicate foodstuffs.

The chance of disease organisms spreading generally increase at temperatures ranging between 40°F to 80°F, hence the need for surroundings to be closely monitored at all times. Our response was to deploy two KT2000 desiccant dryers inside the barn, with these two units more than adequate for removing moisture and controlling humidity.

This hire arrangement ensured that this year's crop was kept as fresh as possible before being distributed to retailers in the region. Thwarting wastage was absolutely crucial because of its potential impact on pricing, so our client was very pleased this scenario was avoided. Our primary target was to stop the customer incurring any financial loss, and this was achieved thanks to the swift service of staff based in our Grangemouth depot.



Extraction rate (max) 450 litres/24hr  
Nominal extraction duty at 75% RH @ 20°C 300 litres/24hr  
Power supply 415V 3ph 50Hz  
Plug type BS4343 5 pin 32A  
Noise level (max) 82.75 dBA @ 1 metre  
Weight 225kg  
Dimensions (LxWxH) mm 1,290 x 890 x 1,050  
Control Manual (humidistat option)  
Average power consumption 20 kW/h

