

Case study 529

World famous cheese manufacturer seeks urgent dehumidifier hire

Once cheese production has been completed, it is imperative that all produce is matured at closely controlled temperatures and humidity levels to give the cheese its required body, texture and flavour. So, when a world famous cheese manufacturer in Melton Mowbray had problems cooling a particular type of cheese, our experts were drafted in to provide them with an urgent dehumidifier hire solution.

The client was storing their cheese in a cold store which was struggling to dry the produce fast enough, leading to a deterioration in product quality. This issue also began to manifest itself by creating a pinch point during the production process.

Our response was to position two high capacity DH150 refrigerant dehumidifiers in each cold store. The units had the perfect extraction rate to reduce humidity in the cold store to 40%, thus enabling the cheese to dry at the perfect rate. These units were also chosen based on their integral humidistats and condensate pumps, giving our client the ability to pump the collected water to a convenient drainage point.

Despite the urgent nature of the enquiry, we were able to conduct a site survey and to tailor and install a practical dehumidifier rental within 24 hours of receiving the enquiry. Our fast response and modern dehumidification units enabled the customer to continue with their cheese production and maintain the high quality of their cheese.



Extraction rate 210 litres/ 24h
Air flow (max) 12500 m³/h
Weight (kg) 497 kg
Power supply 415 V 3 ph 50 Hz Run 7 A
Noise level (max) 63.83 dBA @ 1 metre
Dimension 660 x 660 x 1,313 mm
Control Manual Humidistat Option
Nominal extraction duty at 75% 150 litres / 24 h
Keep dry area (typical) 3200 m³
Dry out area (typical) 1500 m³
Plug type Hard wire
Average power consumption 2.7 kW/hr



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