

CASE STUDY

Cemoi



Client's Field of Activity Confectionery and chocolate production

- Business Challenges**
- Provide low humidity atmosphere in the production environment
 - Maintain dry air conditions for coating in a chocolate factory

Technical Challenges



- Prevent "sticking" of the sweets after coating
- Maintain dry air blowing conditions at 20°C and 21% relative humidity, i.e. 3g water per kg dry air
- Reduce waste
- Increase production capacity
- Quickly drying

Products – Solutions And Services brought by DESSiCA



Products

- Supply of a DT-1300 standalone rotary adsorption air dryer
- A cold post-cooling battery was installed downstream of the dehumidifier.
- The installation is controlled from the control room.
- The silica gel desiccant rotors ensures a very high dehumidification performance.
- The device operates from a PID controller (Proportional–Integral–Derivative) in order to maintain precisely the desired absolute humidity and a temperature control at 20°C.

Products – Solutions and Services brought by DESSiCA



Installation

- The commissioning was carried out by the DESSiCA technicians.

Support and services

- Technical solution with low maintenance requirements apart from changing air filters 1 to 2 times a year
- Desiccant wheel life : 80% minimum yield after 10 years (subject to proper use)

Key benefits and return on Investment (ROI) for Cemoi



- The installation provided by DESSiCA and its mode of operation fully met Cemoi's expectations.
- The installation of the system enabled Cemoi to obtain a dry air, maximize sweets processing and increase the production volumes.
- The unit is now operate since September 2018, so far, no product loss or negative feedback from the customer has been reported.



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