

# CASE STUDY FUCHS



## **Client's Field of Activity**

Spice manufacturer

### **Business Challenges**

- · Prevent powder clogging or caking
- · Prevent mould growth
- Prevent contamination (such as salmonella)

#### **Technical Challenges**



- Supply dry air at 11°C and 3g of water/kg of dry air
- Supply a dehumidifier suitable for sterilization and pasteurization processes

# Products – Solutions And Services brought by DESSiCA



#### **Products**

- Supply of a 1400 m3/h DP-type dehumidification system for industrial processes, with pre and post-dehumidification units (upstream and downstream)
- The silica gel desiccant wheel ensures a very high dehumidification performance.
- The DP dehumidifier is designed with a stainless steel casing to meet food hygiene requirements.
- Proportional control of the pre-dehumidification temperature, the absolute humidity of the dry air and the temperature of the dry air ensures that the exact conditions required are maintained.
- The systems are equipped with a PLC that displays measurements from the various probes and regulation setpoints.
- The dehydrators were shipped in SEI4C wooden crates for international maritime transport.

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#### Installation

- The dehumidifier was installed inside and integrated into an entire steam sterilization process for powders and bulk materials.
- The commissioning was carried out by DESSiCA technicians.

#### **Support and services**

- Technical solution with low maintenance requirements apart from changing air filters 1 to 2 times a year
- It is strongly recommended that a specialist DESSiCA technician visit the unit every year.
- The lifespan of a desiccant wheel is 8 to 12 years depending on use.

# Key benefits and return on Investment (ROI) for FUCHS



- The installation provided by DESSiCA and its mode of operation fully met FUCHS's expectations.
- Installation of the system has enabled FUCHS to reduce production interruption and product sticking on the food powder production line.
- The unit is now in operation since March 2023, so far, no product loss or negative feedback from the customer has been reported.

