



EXPERTS IN HUMIDITY MANAGEMENT

F-TECH AND PARTNERS HELP BAKERY GET RID OF ICE PROBLEMS

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THOMAS BAKKEN
TØRT BYGG

In Norway, the Bakers bakery group was struggling with cooling fans that constantly froze over and had to be defrosted several times a day.

The solution finally settled on consisted of a drying tunnel and three small dehumidifier units.

In addition to making fresh bread and pastry, Bakers produces large quantities of so-called bake-off items that are frozen before they are dispatched to retail stores and service stations.

The company was struggling with serious icing-up problems in conjunction with its baking and freezing operations. The heat from the bakery and the cold air from the freezer was resulting in extremely big differences in temperature inside the freezer and also inside the bakery.

This in turn was resulting in the formation of a lot of ice, and as a result the cooling fans in the freezer had to be defrosted several times a day. This in turn interfered with the continuity of the company's operations, and overall efficiency was not as good as management wanted.

For help in tackling this key problem, Bakers contacted the Norwegian specialist company Tørt Bygg, which supplied and installed the requisite Cotes dehumidification systems via Cotes' Norwegian agent, F-Tech.

“There was some immediate improvement,” according to Thomas Bakken from Tørt Bygg, “but the situation was still not ideal. So, in conjunction with experts from F-Tech, we hatched a new plan.”

The idea was to build a kind of drying tunnel over the conveyor belt transporting goods in and out. Three tunnels were built, with a Cotes dehumidifier installed for each tunnel.

“The intention was to create an indoor climate for Bakers in which there was less moisture and less ice, and we have now achieved that,” explains Thomas Bakken. “So far, the system with the drying tunnel and the dehumidifiers has worked well. It has the big added advantage of being energy efficient, and the best thing of all is the big boost in continuity in the overall production flow, which has resulted in much better profitability for the Bakers bakery group,” says Thomas Bakken.

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