**INTERCOOL FOOD TECHNOLOGY LTD.**

Condensation Issues?

Let Intercool help you eliminate them!



ADDRESSING CONDENSATION CHALLENGES TO ENHANCE HYGIENE STANDARDS

Leverage Intercool's specialized expertise to proactively eliminate condensation-related issues, ensuring compliance with customer audit requirements and elevating overall hygiene standards.

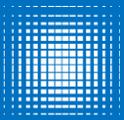
Condensation from unclean surfaces poses significant hygiene risks in food processing environments:

- Potential product contamination
- Negative impact on customer audits
- Increased risk of fungal and bacterial growth.

The most effective strategy for mitigating condensation is to address its root causes. Intercool offers deep expertise in process design for slaughterhouses, where large volumes of hot and humid air must be managed. Through optimized design and the implementation of appropriate equipment, Intercool ensures a dry and hygienic production environment and structural integrity throughout the facility.



Risk of lubrication contamination

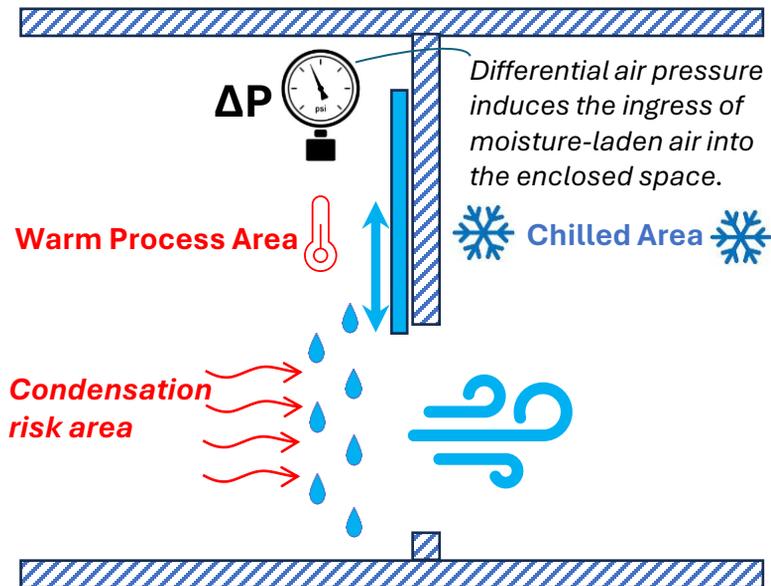


SURVEY AND AIR BALANCE MEASUREMENTS

Our survey empowers management to make informed decisions regarding investments in production environments.

Scope of Services:

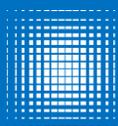
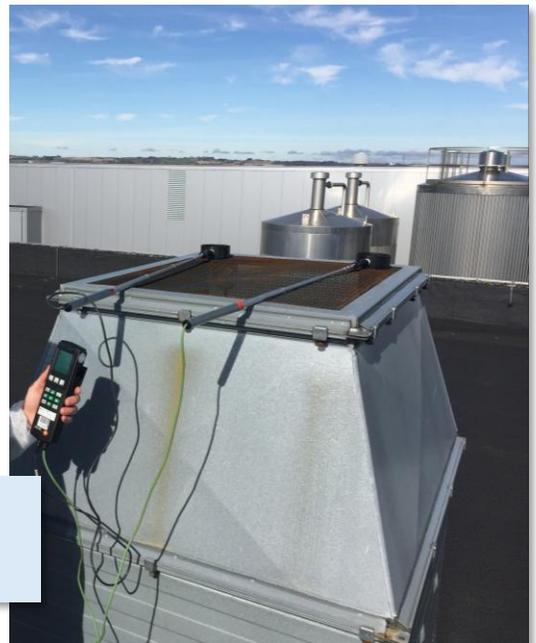
1. **Facility Survey** – identifying causes to condensation issues
2. **Air Balance Measurements**
3. **Report** including an action list and design proposals
4. **Implementation Support**



Effective reduction of condensation issues requires a combination of technical solutions, such as:

- Air sectioning between rooms with different conditions
- Dehumidification techniques
- Air pressure adjustments in adjoining rooms using existing AHUs
- Homogeneous air distribution systems

Act now to reduce production issues, enhance customer satisfaction, and improve hygienic conditions in your processing environment.



INTERCOOL FOOD TECHNOLOGY LTD.

Your Solution Facilitator!

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