



Confectionery

Liquid desiccant solutions



For over 75 years, Alfa Laval Kathabar has engineered and manufactured liquid and dry desiccant systems for dehumidification and energy recovery applications. Our technologies improve the reliability, economy and efficiency of any manufacturing or processing operation that is humidity, temperature or microorganism-sensitive. We meet the ever-changing needs of our customers with quality products – providing reliable, precise and economical temperature and humidity control.

Alfa Laval Kathabar liquid desiccant systems provide a perfect solution for a wide range of applications for industrial, commercial, institutional and green/LEED facilities.

Applications:

- Forming
- Conveying
- Panning and enrobing
- Packaging
- Cooling tunnels
- Storage

Advantages:

- Production advantages
 - Increase throughput with precise humidity control (+/- 1% RH)
 - Improve product quality
 - Prevent product from sticking to equipment and one another
 - Uniform drying times
 - Faster wrapping
- Operational advantages
 - Maximize production rates by eliminating costly down time due to poor air quality
 - Reduce maintenance expenses with robust industrial design
 - Operate cooling tunnels with frost free cooling as low as -60°F
- Quality improvements
 - Consistent sugar coating with correct gloss and thickness in panning
 - Year round consistency in production and packaging
 - Prevent discoloration
 - Extend shelf life
- Clean air
 - Eliminate bacteria and viruses from process air
 - Scrub the air of sugar and other particulates

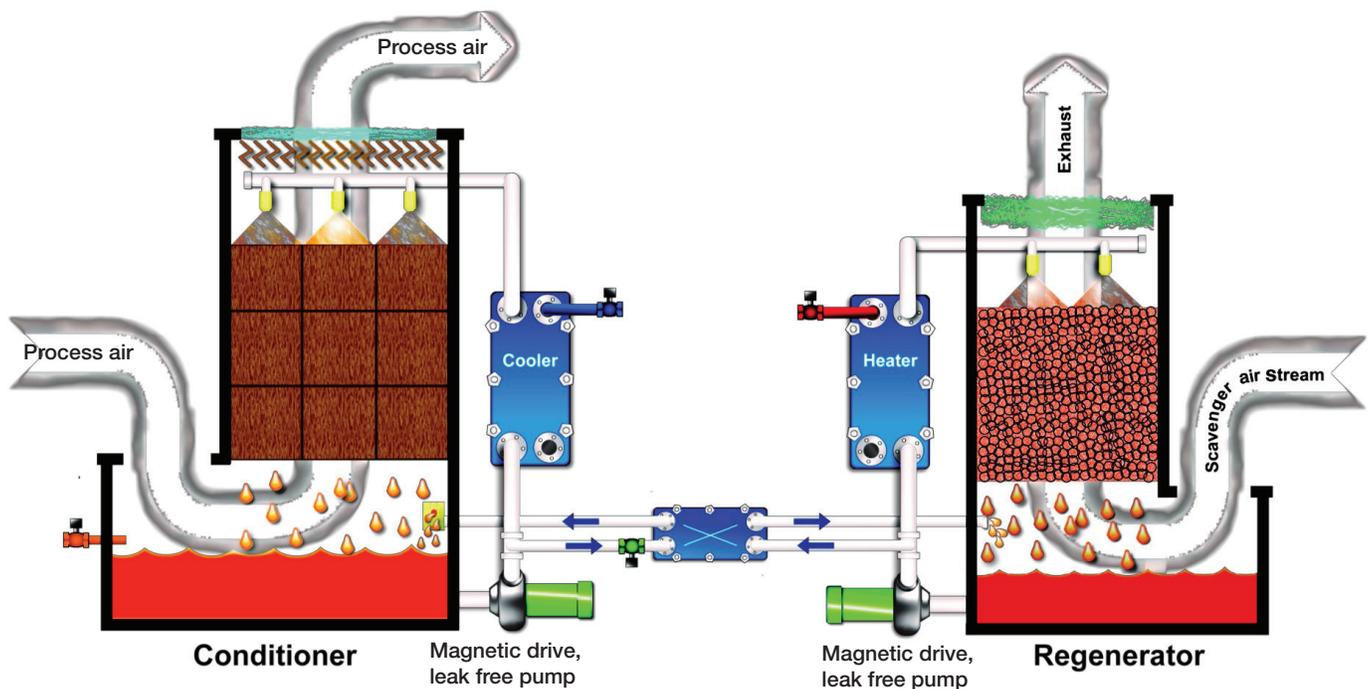
How it works

The Alfa Laval Kathabar liquid desiccant dehumidification system operates on the principle of chemical absorption of water vapor from air. Our systems utilize a liquid absorbent known as Kathene.® Kathene solution is non-toxic, will not vaporize and is not degraded by common airborne contaminants.

The temperature and concentration of the solution determines the ability of Kathene to remove or add water vapor from the air. The concentration of Kathene can be adjusted so the conditioner delivers air at any desired relative humidity between 18% and 90%. For a given

Kathene concentration, lower solution temperatures enable the conditioner to deliver cooler, dryer air.

The illustration below shows the basic elements of the liquid desiccant system. Conditioned air is cooled and dehumidified by contacting Kathene in the conditioner. By continuously circulating the desiccant through a heat exchanger, energy is extracted from the air and transferred to a coolant. The amount of heat extracted by the Alfa Laval Kathabar dehumidifier is modulated to exactly match the load $\pm 1\%$ by controlling coolant flow through the heat exchanger.



Alfa Laval Kathabar
Phone +1 716-875-2000
Email: sales.kathabar@alfalaval.com
Web: www.kathabar.com



Liquid desiccant packaged conditioner

Alfa Laval reserves the right to change specifications without prior notification.

How to contact Alfa Laval

Up-to-date Alfa Laval contact details for all countries are always available on our website at www.alfalaval.com