

dry facts[®]

from **Bry-Air** www.bryair.com

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World's largest Lithium Battery Manufacturers opt for **Bry-Air** for Dry Rooms



Discerning Lithium Battery Manufacturers like Shenzhen BYD, E-One Moli, opt for

Bry-Air Dehumidifiers for their Dry Rooms – for its capability to provide large customised engineered systems designed to provide very large quantities of dry air, (over 30000 cmh) at ultra low humidity levels of -90°C dewpoint. Lithium battery is a high end technology and after Shenzhen and E-One Moli, other leading lithium Battery Manufacturers have followed suit by installing Bry-Air.



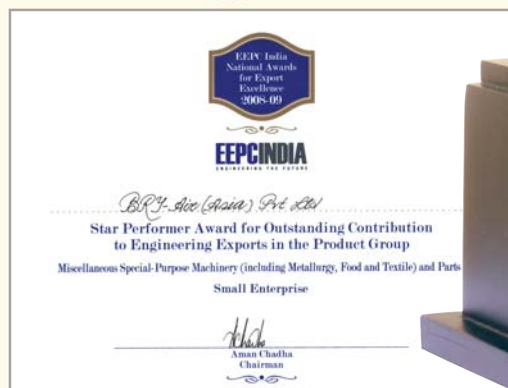
Bry-Air Prokon gets CTI certification label.



Bry-Air Winner of EEPIC India National Award for Export Excellence 2008-2009



7 out of 10
This has been
Bry-Air's
EEPC score
in the last decade.
EEPC awards are
for excellence
in exports . . .



➤ Apples losing its crunch ➤ Potatoes sprouting ➤ carrots becoming bitter ➤ Bananas turning black

If yes then you have a problem at hand – Ethylene !!

Ethylene is a pungent smelling hormone that exists naturally and is responsible for ripening of fruits.

The importance of ethylene control

High concentrations of ethylene causes premature aging and rotting of fruits and vegetables and wilting of flowers and leafy vegetables- lowering their shelf life.

Conventional methods (adopted by most warehouses and cold stores) of lowering temperature and humidity and using gases like nitrogen and sulphur increase the shelf life but have several disadvantages.

- It uses toxic gases
- It is dangerous for human health.
- It changes the natural properties of fruit as well.

Refrigeration and humidity control slows decay but is not enough to halt the production of ethylene gas in cold stores



and warehouses. Even small amount of ethylene gas during storage is enough to hasten the process of decay of fresh produce. This makes ethylene control and removal absolutely necessary in the cold chain.



Apples	scald
Egg Plants	brown spots
Bananas	decay
Onions/garlic	odor
Broccoli	yellowing
Carrots	bitterness
Carnations	wilting
Leafy vegetables	loss of color

Latest Technology –

Ethylene removal is a natural process that does not affect the property of fruit. Ethylene that is regenerated naturally-is continuously removed by EocScrub through adsorption and chemisorption. Controlled levels of Ethylene increases the shelf life.

for healthier fruits and vegetables

Bry-Air *EcoScrub* extends shelf life, minimizes loss due to rot and decay, ensures off season availability and eliminates harmful preservation practices that use Nitrogen and Sulphur gas.

Fruits and vegetables retain

their "naturalness". These can be ripened as per demand without bearing traces of toxic gases.

Use to:

- eliminate ethylene gas
- effectively kill molds and rot as well
- be absolutely safe

Call us now for more information about
Ethylene control application or
visit us @

www.bryair.com

WHEN MOISTURE IS TORTURE !

In this column, we will share with you regularly our experience in major application areas where usage of dehumidification is both extensive and essential.

No more tears !!

Moisture woes during onion storage

Onions are grown in two seasons of the year and stored for the remaining. During storage, moisture causes microbial activities, root growth and decay. Sprouting occurs because of higher temperatures. In order to make onions available all through the year, warehouse and cold store owners have to ensure appropriate conditions for storage, which are

- Dry bulb temperature of 2-3°C.
- Relative Humidity of 65-70%

The existing methods for storing onions are not very convenient or economical. The best method for storing onions is Dehumidified Cold Stores.



Dehumidified Cold Storage . . . ensures that onions pack a punch even after 6 months of storage

Cold store owners stand to profit a lot by converting cold stores into dehumidified cold stores. Ensuring relative humidity of 65-70% RH through a Bry-Air Desiccant Dehumidifier ensures that onions remain fresh for months. Correct application enables recovery of costs within the first season itself.

Call us now for more information about Food / Vegetable storage or visit us @

www.bryair.com

A Fatal Crack in the Joint – Reason . . . weak weld

Moisture problems during electrode storage

Poor welding can prove costly and sometimes even be fatal as heavy machinery, construction, ships, etc., are dependent on the quality of the weld which is in turn dependent on the quality of the coating of the welding electrode.

The flux coating controls and improves the welding process.

The coating of the electrode is made of blends of cellulose, iron powder or low hydrogen and blended with sodium, titania, potassium and iron oxide. The highly hygroscopic coating of the electrodes deteriorate in the presence of moisture during storage.



Bry-Air® Dehumidifiers: For longer shelf life of electrodes and better quality weld

Bry-Air Desiccant Dehumidifiers have effectively maintained the exact condition for welding electrode storage at Philips, Alstom Power, Cochin Shipyard, Indian Oxygen, etc. A relative humidity of 40±5% RH at ambient temperature during manufacture,

storage prior to packaging, packaging and bulk user storage is essential for retaining the quality of the mineral coating of the welding electrode.

Common problems of deteriorated coating

- Increased arc voltage
- Spatter loss (liquid metal expelled from welding process. Spatter leaves behind undesirable dots of metal.)
- Underbead cracking (which is not directly visible and which may result in premature breaking of the joint)
- Poor slag removal
- Porosity in weld deposit

Call us now for more information about Welding electrode storage application or visit us @

www.bryair.com

Enter Bry-Air... exit moisture





Prokon gets CTI Certification Label

Bry -Air Prokon, was awarded the prestigious CTI "START - UP LABEL for "Ready for Sustainable Business Development" on Sept 14, 2010 by the **Swiss Confederation's Innovation Promotion Agency CTI**.

Till date only 200 out of the 1800 innovation projects reviewed by CTI; since its inception in 1996, have been granted this prestigious label. In 2009, 143 start ups applied to CTI and only 70 was accepted for coaching. In 2010, only 11 companies were awarded the CTI start up label.

The criteria for applying for the CTI label is stringent.



Based in Chiasso, Switzerland, **Bry-Air Prokon** specializes in non contact moisture measurement technology. Bry-Air Asia was initially an Angel Investor to Prokon, but now has acquired the technology and is known as "**Bry-Air Prokon**."

This is Bry-Air's second acquisition in Europe, the first being A+H, Germany.



Have you sent in your nominations yet for the

6th Bry-Air Awards for Excellence in HVAC&R 2010-2011

Time is running out !! Hurry

Extended deadline 26th November, 2010
on request from industry

