

dry facts

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

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Bry-Air opens office in

BRAZIL



Curitiba

With opening of its office in Brazil, Bry-Air now has a direct presence in Latin America. "Our philosophy being never been too far from customers. Keeping in view the growing market in Latin America, we felt that local presence would support the customers in the region effectively." said Mr. Deepak Pahwa, Managing Director, Bry-Air.

Bry-Air showcased its latest range of Dehumidifiers during the Febrava show in September 2013. Bry-Air provide solutions for moisture and humidity control in

almost 200+ applications in Industrial manufacturing processes. Industrial leaders in innovative air technologies and products, Bry-Air has almost 50 years experience in providing solutions for humidity control and moisture removal globally.



2 NEW Products

in the field of
Gas Phase Filtration



Ethylene Scrubber



DataCenter Air Purifier

Nominations open

for the

9th **Bry-Air**

Awards for Excellence in HVAC&R

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launches 2 new products in the field of Gas Phase Filtration

Ethylene Scrubber

for Cold Stores to extend shelf life of fruits and vegetables

New



Problem:

Ethylene ripens fruits and vegetables. Ethylene permeates through barriers like corrugated cardboard, plastic containers, etc. which stores fruits and vegetables. When Ethylene makes contact with the Ethylene receptors, a reaction on the genetic level is started, depending upon which stage of the life cycle the fruit is in. This process once started can deteriorate the quality of fruits and vegetables.

Solution:

Remove Ethylene

Fruits and vegetables remain fresh for a longer period during off season

storage if Ethylene is removed from the storage atmosphere. It results in:

- A competitive edge with better looking and better tasting product
- Increased customer satisfaction
- Increase in profitability
- Decreased rejections and reduced waste

Introducing the Bry-Air® Ethylene Scrubber

Ethylene removal is a natural process that does not affect the property of fruit or vegetable. Ethylene that is released naturally can be continuously removed by Bry-Air Ethylene Scrubber (BES) through the process of adsorption and chemisorption.

Bry-Air Ethylene Scrubber (BES) extends shelf life of fruits and vegetables, minimizes loss due to decay, ensures off season availability and eliminates harmful preservation practices that use Nitrogen and Sulphur gas. Fruits and vegetables, thus



retain their naturalness and can be ripened as per demand without bearing traces of toxic gases.

DataCenter Air Purifier

incorporating the revolutionary Honeycomb Chemical Filter

New

Protecting the electronic equipment data processing centers from any potential environmental threat is a vital step for a data center manager. Even extremely low levels of corrosive gases in data centers can create costly complications, downtime, a non-compliance of electronic warranty specifications, failure of electronic components and sporadic circuit failure, leading to incorrect and lost data in data centers.

After the introduction of "lead free" law, such as EU directive "on the restriction of the use of certain hazardous substance" ROHS, manufacturers have replaced lead with other substances which are more susceptible to electronic corrosion. As a result, replacing damaged electronic components due to micro corrosion can substantially increase a data center's maintenance costs. Due to increasing number of failures where lead free materials are used electronic manufactures have started asking for:

- ISA GI class environment for warranty compliance as described by the International Society of Automation (ISA) Standard 71.04-1985
- As per recommendation by American Society of Heating, Refrigerating and Air Conditioning Engineers (ASHRAE) Technical Committee TC9.9 2011.

Bry-Air® Data Center Air Purifiers (DAP) An efficient solution

Bry-Air had developed its Data Center Air Purifier to ensure that corrosive gases are removed from the ambient air. The Bry-Air DAP incorporates the revolutionary Honeycomb Chemical Filter as its core. The Honeycomb Matrix Technology (patent pending) not only reduces the size of DAP but also increases its efficiency.



When *moisture* is Torture!

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

Condensation prevention in Meat processing industry

Food safety is, probably, one of the most important issues that Meat/Poultry processing industry faces day-in and day-out.

A frost free and germ free/ bacteria free atmosphere is essential in a meat storage facility.

Humidity Control is important in Meat Plant Facilities

- High humidity levels in the plant cause continuous condensation issues
- Moisture accelerates micro-organism growth
- Moisture attacks meat and poultry, lowering texture and flavour
- High humidity causes decline of sanitation in the plant
- High humidity results in bad odour
- Humidity Control Areas in Meat, Sausage and Poultry
 - Slicing & cutting rooms
 - Freezers
 - Loading docks
 - Evisceration rooms
 - Holding coolers

Low humidity environment and desiccant dehumidification applications in the processing, packaging and storage of meat is to ensure a frost free and germ free/bacteria free atmosphere.

Advantages of Humidity Control in Meat Processing Plants

- Enhanced hygiene standards. Avoid multiplication of mold and bacteria
- No condensation in building, equipment, floors ceiling and products
- Improved product quality and appearance
- Energy efficient operation for reduced utility consumption
- Safer environment for all workers by preventing slippery floors and wet surfaces
- Defrost cycles are reduced by 50-70 percent and in some cases could be completely eliminated
- Maintain desired plant conditions

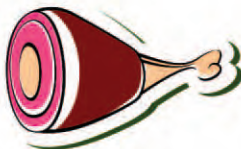


Bry-Air Solution -

Avoid Condensation by reducing the Dew Point

In the meat processing facilities, the humidity levels can be very high, from cut up room to the loading docks. Condensation on various surfaces can occur, affecting sanitation levels. Condensation happens in meat processing plants when warm humid air comes in contact with cooler surfaces such as those found in cut rooms, chiller rooms and packaging rooms.

Condensation also depends upon the distribution of dry air. The key is to blanket the target surface with dry air and focus on the solution at the source of the problem. The Bry-Air solution is to deliver the air at lower dew point than the surface temperature of the product, evaporator, ammonia line, drain pan, etc. Bry-Air Desiccant Dehumidifiers precisely control the humidity and dew point in the plant so that condensation cannot occur. (Condensation occurs due to higher dew point in the room. Dew point is the temperature at which, the air can not hold any moisture and condensation starts).



Enter Bry-Air... exit moisture



Independence Day Celebration at Bry-Air Pathshala

On 13th August 2013, the Bry-Air CSR Team and volunteers celebrated



Independence Day with the Bry-Air Pathshala students. A discussion was held with the students on why and how Independence Day is celebrated. Bry-Air Volunteers conducted a kite making activity with

the children. The children whose kites were the best were awarded prizes.

Tree plantation at Saket village, Dehradun

250 bamboo saplings were planted at the eroding riverbank in Saket village, Dehradun on 24th July 2013. This was a combined effort of **Bry-Air in partnership with Working with Nature (WWN) and Society for Afforestation, Conservation, Research and Environment Development (SACRED).**

One fruit and one medicinal plant were distributed to each family of the village. The people of the village including children and ladies were taught briefly to protect the plantation, sanitation and the ways to save the green.



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Send in your nominations

TODAY !!

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