

Food & Beverage Solutions

Kathabar temperature and humidity controlled clean air systems

Packing & Processing	Drying	Coating
Conveying	Cooling	Storage

FEATURES

- Maximizes production rates by eliminating costly downtime
- Reduced maintenance and utility costs
- Optimal use of refrigeration
- Acts as an air scrubber to neutralize airborne microorganisms for bacteria free air
- Eliminates mold growth
- Provides year-round consistency for packaging and production applications
- Eliminates condensation
- Provides frost-free continuous cooling
- Improves shelf life and product quality
- Quickly dries floors and walls after washdown



KATHABAR
DEHUMIDIFICATION SYSTEMS, INC.

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Providing reliable, high efficiency desiccant dehumidification for over 75 years