

# Brewing Solutions

Kathabar temperature and humidity controlled clean air systems

Yeast Rooms	Packaging Rooms	Storage Areas
Fermenting Cellars	Finishing Cellars	Racking Cellars

## FEATURES

- Reduces refrigerant charge to less than 5lbs ton of cooling
- Eliminates refrigerant health and safety concerns in process areas
- Minimizes regulatory requirements
- Eliminates hardware, controls and complexity required for defrost cycles
- Reduces refrigerant and maintenance costs
- Cooler, dryer air for clean, sanitary environments
- Eliminates moisture being reintroduced into space during defrost
- Eliminates fan horsepower increase due to frosted coil operation
- Extended equipment life – less wear & tear



**KATHABAR**  
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*Providing reliable, high efficiency desiccant dehumidification for over 75 years*

Approved phrases:

- Prevents degradation of stored pieces
- Inhibits color fading and paper decaying
- Eliminates mold growth
- Protects integrity and value
- Provides dust- and bacteria-free air
- Energy efficient operation reduces utility consumption
- Acts as an air scrubber to remove and neutralize airborne bacteria, viruses, and mold
- Eliminates costly downtime to maximize production rates
- Energy efficient operation reduces utility consumption
- Provides year-round consistency for packaging and production
- Eliminates condensation
- Delivers frost-free continuous cooling
- Reduces tonnage required through optimal use of refrigeration
- Allows for large scale production with low humidity environment
- Improves product quality
- Extends battery shelf life
- Creates dry air/critical low dew point
- Provides clean room conditions