

Candy & Sugar Solutions

Kathabar temperature and humidity controlled clean air systems

Forming	Panning & Enrobing	Cooling Tunnels
Conveying	Packaging	Storage

FEATURES

- Maximizes production rates
- Energy efficient operation reduces utility consumption
- Acts as an air scrubber
- Prevents clogged equipment
- Stops product from sticking to equipment and one another
- Keeps product cool and dry
- Eliminates frost/condensation
- Reduces time in cooling tunnels
- Offers consistent sugar coating with correct gloss and thickness in panning
- Allows for uniform drying/cycle times
- Provides year-round consistency for packaging and production
- Allows for faster wrapping
- Extends product shelf life and prevents discoloration



KATHABAR
DEHUMIDIFICATION SYSTEMS, INC.

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Providing reliable, high efficiency desiccant dehumidification for over 75 years