



The Uses of  
**Industrial  
Dehumidifiers**  
for Storage and Production

# Introduction

Tempcon, a leading provider of industrial solutions, specializes in producing high-quality industrial chillers and dehumidifiers. Explore the vital role of Tempcon's industrial dehumidifiers, ensuring optimal conditions for various applications, from aerospace research to laboratory precision.



# Harmful Causes Of Excess Humidity For This Application

Some harmful causes of excess humidity in factories, industries and warehouses are:

- Mould growth which can damage products, equipment, and the facility structure.
- Corrosion and rust which can affect electrical and electronic equipment and installations.
- Condensation, which can make floors slippery and cause product discolouration.
- Bacteria and virus growth, which can endanger employee health and well-being.
- Pest and rodent infestation, which can contaminate food products and other goods.
- Delayed drying times, which can hold up production and increase energy use.
- Paper product issues, such as wrinkling, shrinking, or expanding.

# Food Processing

Industrial dehumidifiers are used in food processing to:

- Prevent bacterial growth, condensation, and mold on food products and packaging.
- Maintain the quality, texture, and appearance of hygroscopic ingredients, baked goods, confectionery, and snacks.
- Comply with regulatory standards and hygiene requirements.
- Reduce energy consumption and protect equipment from corrosion.



# Spices Storage

Industrial dehumidifiers are used in spices storage to:

- Preserve the flavor, aroma, color, and quality of spices.
- Prevent clumping, caking, mold growth, and microbial contamination of spices.
- Comply with food safety standards and hygiene requirements.
- Reduce energy consumption and protect equipment from corrosion.



# Leather Industry

- Tempcon Industrial Dehumidifiers maintain optimal humidity, safeguarding leather quality.
- Control moisture to inhibit mold growth and protect leather products.
- Ensure consistent humidity for efficient leather processing.
- Speed up leather drying processes with controlled humidity.
- Safeguard machinery and structures from humidity-induced damage.



# Seed Storage

- Maintain seed quality and longevity
- Reduce the risk of fungal and pest attacks
- Prevent early germination and respiratory rate increase
- Save electrical power



# Food Storage

- Preserve food quality and freshness
- Prevent mold and bacterial growth
- Avoid spoilage and wastage
- Reduce energy consumption and cost
- Comply with food safety standards



# Tea Packaging and Storage

- Tempcon Industrial Dehumidifiers ensure optimal humidity levels for tea packaging and storage.
- Prevents mold growth and product deterioration.
- Protects tea quality and flavor.
- Extends shelf life.
- Guards against moisture-related issues.
- Enhances overall tea storage conditions.
- Reliable solution for maintaining freshness.
- Ideal for preserving tea aroma and texture.





# Electronic Storage

- Tempcon industrial dehumidifiers safeguard electronic storage.
- Prevents moisture-related damage to electronic components.
- Ensures optimal humidity levels for electronic equipment.
- Preserves the integrity and functionality of stored electronics.
- Guards against corrosion, rust, and mold growth.
- Enhances the lifespan and performance of electronic devices.
- Essential for maintaining a controlled storage environment.



# Contact us

Contact us to discover how Tempcon's industrial chillers and dehumidifiers can elevate your operations. Our expert team is ready to address your specific needs and provide tailored solutions.



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 #Tempcon