CASE STUDY

INDUSTRY: **FOOD & BEVERAGE**

CUSTOMER: World's Largest Finished Food Plant

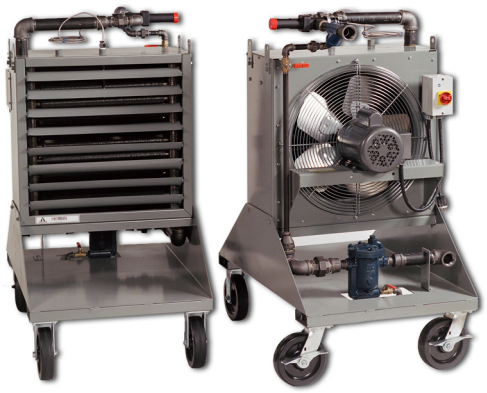
LOCATION: Champaign, IL

BACKGROUND: This customer required a high-capacity heat treatment unit for its food plant facility. Heat treatment is the preferred method of insect control for this plant due to issues with fumigation gas as well as the associated rising costs. The plant required more heat capacity and flexibility of air heaters to be easily moved from one location to another as the heat treatments take place.

SCOPE OF WORK: Armstrong International provided a combined Hot Breath stackable unit for higher capacity to meet the customer's needs. The Hot Breath's unique inlet and outlet supports a faster installation for the heat load provided. Both units disperse the heat in opposite directions to help distribute heat through the building more efficiently.

All Hot Breath units come with a two-inch flex hose equipped with Dixon "Boss" clamps for ease of installation and removal. Each unit includes a steam pressure gauge to ensure the presence of heat transfer and proper condensate drainage, as well as a strainer, steam trap, and temperature regulator. For applications where maximum leaving air temperatures are needed, Armstrong recommends the use of an OB-30 pressure reducing valve to limit the unit leaving air temperature. This is the perfect way to protect all equipment during the heat treatment

BENEFITS: Armstrong's Hot Breath solution provides a simple, portable method for performing routine as well as "spot" insect heat treatment within the plant. The units are on lockable wheels for ease of mobility and, most importantly, the unit is sized to fit through a standard doorway to reduce the need for special handling.



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