



Controlling humidity in grocery stores can be a significant challenge, but it also represents a tremendous opportunity to save money and improve the shopping experience. The variety of equipment under one roof, including refrigerators, freezers, cooking equipment and misters, makes managing the overall HVAC requirements and humidity very challenging. Grocery stores are also susceptible to a high degree of outdoor air infiltration, due to open doors and shopper traffic, which is especially problematic in hot humid regions of the country. Add in the latent load from people and the cooking equipment in the deli and bakery, and your humidity management problem becomes quite complex!

The common practice of lowering store air temperature to maintain an acceptable humidity level, and then using reheat, dramatically increases energy costs and can negatively affect customer comfort – especially when going from a 90-degree outdoor temperature to an indoor temperature in the 60s! Additionally, too much humidity can cause icing on refrigeration coils, further increasing energy usage due to more frequent defrost cycles and anti-sweat heater run times. Frost and ice can form on case doors and the product, leading to product deterioration and an undesirable appearance. Freezer door fog-up also makes it difficult for customers to see the products. Finally, toxic mold and mildew can grow when the relative humidity range is 70 to 90 percent, even if the air temperature is controlled between 60 and 75 degrees F. Wet areas that are difficult to dry out, such as near the deli and butcher shop, are especially suspect.

Source specializes in engineering, installing, servicing and optimizing dehumidification systems from all major manufacturers. Our highly trained staff, combined with extensive experience in the grocery industry, enables us to meet the very specific requirements of supermarkets.

Contact us today to find out more about how Source's Dehumidification Services can improve your business.

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By using an effective desiccant or specialized vapor compression dehumidification system you can:

- Lower your energy costs by 40 percent or more
- Reduce HVAC capacity requirements for new or retrofit applications by a factor of two or more
- Improve shopper comfort, resulting in longer shopper dwell times
- Reduce sweating on equipment and frosting of display cases
- Reduce defrost for refrigeration up to 50 percent
- Reduce ice buildup on evaporators, resulting in reduced refrigerant compression load
- Positively pressurize the store, resulting in lower infiltration loads
- Improve your bottom line