

CASE HISTORY

COLDAIR for the Food Industry

Less Heat, More Efficiency in the Dry Pasta Production Department

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In the food industry, indoor climate management is not just about comfort; it is a key factor in ensuring quality, safety, and regulatory compliance.

High temperatures and excessive humidity can compromise food processing, altering texture and accelerating spoilage.

At the same time, suboptimal environmental conditions affect workers' well-being, reducing productivity and increasing health risks.

Thanks to Impresind's customized solutions, the food production sector can improve climate comfort, energy efficiency, and operational effectiveness while ensuring the well-being of workers and environmental protection.





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CHALLENGER

During the summer months, the client faced challenges in managing the climate conditions of the dry pasta production department, with temperature peaks reaching 37°C and humidity levels negatively impacting workers' well-being and product quality.

In winter, humidity generated by production processes led to condensation forming on ceilings and walls, creating operational and comfort issues.

The client was looking for an effective solution to:

-  **Improve climate comfort**
-  **Enhance the well-being of production workers**
-  **Optimize and reduce energy costs**



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THE SOLUTION

Impresind proposed the COLDAIR evaporative cooling system (TA309H roof-mounted model), designed to counter high temperatures. This was combined with an extraction system to ensure proper air exchange in every season, maintaining the right climate comfort in the facility.

BENEFITS OF COLDAIR IN SUMMER

- ✓ Reduces indoor temperature
- ✓ Purifies the air entering the facility
- ✓ Oxygenates the environment, improving comfort without increasing energy consumption

BENEFITS OF COLDAIR IN WINTER

- ✓ The extraction system ensures proper air exchange, eliminating condensation and maintaining a healthy working environment



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THE RESULTS

The installation of COLDAIR, along with a targeted approach to microclimate management, made the production environment more efficient and comfortable, improving employee well-being and ensuring consistent product quality.

After installation, significant improvements were observed:

- ✓ Temperature reduced from 37°C to 28.5°C, improving thermal comfort
- ✓ Winter condensation eliminated, increasing safety and hygiene
- ✓ Optimized air exchange, ensuring year-round comfort
- ✓ Significant reduction in energy consumption and environmental impact





WHY USE COLDAIR IN THE FOOD INDUSTRY?

Whether in pasta production, bakery operations, or other food processing environments, COLDAIR optimizes the internal microclimate of production facilities in a natural, efficient, and sustainable way.

- ✓ **Air Quality** – Purifies and filters the air entering the facility
- ✓ **Humidity Control** – Maintains optimal humidity levels for food processing and sensitive products
- ✓ **Condensation Elimination** – When combined with extraction systems, it prevents condensation formation on walls and ceilings
- ✓ **Energy Efficiency & Cost Reduction** – Up to 80% lower energy consumption compared to traditional cooling systems
- ✓ **Comfort & Productivity** – Enhances worker well-being, reducing fatigue and thermal stress while preserving the organoleptic properties of ingredients





Want to optimize energy costs and enjoy the right temperature year-round?

**Discover Impresind's solutions for
uncompromised climate comfort
and guaranteed energy savings all year round!**

www.impresind.com

