STEAM HUMIDIFIERS

Forbes Marshall offers a wide range of steam humidifiers allowing to control humidity precisely. Use of Forbes Marshall humidifiers ensures perfect environment conditions which are maintained as per the process requirements.

FEATURES

• Capacities up to 2900 kg/hr
• Pressure ranges from 2-60 bar g
• Provides accurate humidity control
• Baffle type moisture separator and steam jacketing enables improvement of steam quality
• All stainless steel distributors and nozzles ensure optimized strength to assembly.
• Available for regular or purified boiler steam
• Available for single or multiple tube applications
• Available with pneumatic or electric controls

INDUSTRY APPLICATIONS:

PHARMACEUTICALS

Consistent and responsive humidity control in FBD process results in the product’s moisture content reaching target level more rapidly and with less wastage through over or under drying. Close control steam humidifiers can provide ±2% RH and increased productivity.

FOOD & BEVERAGES

Dry air promotes electrostatics, which can significantly disrupt the packaging process of food. Electrostatic charges can lead to problems during the packaging of powder-based or liquid food items into bags or foils; these can be resolved by ensuring air humidification.

TEXTILES

Static can cause reduced product quality due to lint and fly attraction, machine jams and employee discomfort or even accidents. Higher humidity naturally dissipates static charges aggravating these problems. Optimal humidification reduces yarn breakages in weaving, reducing machine downtime as well as loom stop marks and weavers knots in the finished product.
For any queries or clarifications please write to syjain@forbesmarshall.com / mmali@forbesmarshall.com

Forbes Marshall
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Forbes Marshall Steam Systems

• Eliminate seasonal temperature and humidity variations while manufacturing.
• Sustained product quality by achieving the right parameters
• Eliminate static electricity buildup & shorts in equipment's
• Preserve finished goods product.
• Healthy environment for workforce and customers.

IMPORTANCE OF HUMIDITY CONTROL

CUSTOMER SPEAKS

“We were able to maintain optimum paint conditions in our test booth ensuring optimized quality control. RH levels observed were 74(+-2)”

- Leading Paint manufacturer

“We are able to ensure our cake dough quality by maintaining optimum RH levels (+/-1%) during the entire manufacturing process”

- Leading Food manufacturer

“We were able to maintain optimum paint conditions in our test booth ensuring optimized quality control. RH levels observed were 74(+-2)”

“Achieving optimum product moisture level by installing humidity control resulted in ensuring uniform product quality throughout the year especially in winter season”

- Leading Pharmaceuticals manufacturer

“We are able to ensure our cake dough quality by maintaining optimum RH levels (+/-1%) during the entire manufacturing process”

“You are able to ensure our cake dough quality by maintaining optimum RH levels (+/-1%) during the entire manufacturing process”

- Leading Food manufacturer

“We are able to ensure our cake dough quality by maintaining optimum RH levels (+/-1%) during the entire manufacturing process”

- Leading Food manufacturer

Warehouse storage area is regulated to optimum RH levels (+/-2%) which is a very stringent requirement

- Leading Food manufacturer

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