

Representative: Geoffrey Aitchison, Chief Engineer

Location: McCain Foods, Carberry, MB, Canada

History: Built during World War II, this facility was transformed into a frozen foods factory, currently producing about 200,000 tons of french fries a year. The facility is unique, containing both refrigerated packaging areas, and very warm production areas.

Problem: Due to the hot and cold areas, condensation was becoming a health and safety issue by either freezing or growing mold on the ceiling.

Solution: Two 24-foot Powerfoil™ ceiling fans from Big Ass Fans®.



MCCAIN FOODS

Geoffrey Aitchison needed a lot of air movement to help satisfy food inspection regulations.

Q: What were some of the problems you were trying to solve?

A: "We used one fan in our freezer bag-off area. We have different air pressures in the factory and what happens is that moist air comes down through the freezing tunnels and out the conveyor holes in the wall, and infiltrates the freezer. Condensation was forming on the ceiling and we'd have to scrape the ice off every few days during shut downs."

Q: How did this become a safety issue?

A: "The Canadian Food Inspection Agency stipulates that you can't have material on the ceiling that could potentially drop into the

product and contaminate it. In this area there are bins of french fries sitting there open."

Q: How did the fans solve the problem?

A: "After two weeks of running a reversed fan we specially ordered, the ceiling was completely clear and has been ever since. The fan's air movement makes the ceiling the same temperature as the air, so the frost isn't going to stay there."

Q: How else were Big Ass Fans® helpful?

A: "The second fan is in the process area because moisture was collecting above a tank that has a lot of steam rising to the ceiling. Mold was growing there all the time because of the moisture. It's the driest area in the factory now. There's no mold growing."

Q: What other benefits did you utilize of your fans?

A: "We put the second fan in for energy conservation as well because we wanted to keep the warm air at ceiling-level circulating so we wouldn't have to run the air makeup units as hard. Our Big Ass Fans® have been tremendous solution to satisfying the Canadian Food Inspection Agency Requirements and energy conservation as well."

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