

# DRY AIR STORAGE



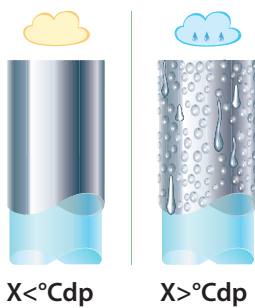
- Avoid bacteria
- Prevent mould and fungus formation
- No corrosion

## Dry air storage

Dry air storages are used for a variety of materials: pharmaceuticals, food products, art, electronic equipment and for national defence equipment. Hygroscopic material is attracting moisture, which often creates favourable conditions for bacteria and mould. By keeping the relative humidity (RH) below 50% in the space bacteria growth and mould can be prevented. With a controlled humidity also condensation and corrosion can be prevented.

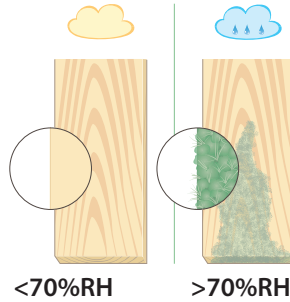
## Air dehumidification is the solution

By using a desiccant dehumidifier, the relative humidity level within the storage area can be controlled and the products can be stored for longer periods with maintained quality. Additionally, using a desiccant dehumidifier is far more economical than heating and ventilating large storage areas. Read more at [www.dst-sg.com](http://www.dst-sg.com) and find your closest technical representatives for assistance.



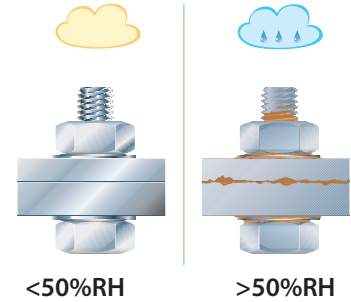
### Condensation

If the dew point of the air is kept below the surface temperature of a cold surface, for example a cold water pipe, there will be no condensation.



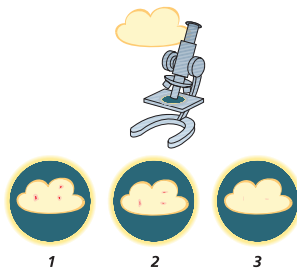
### Mould

Mould and fungus formation is prevented if the surrounding air is kept below 70%RH.



### Corrosion

Iron and steel does not rust if the air over the surface has a relative humidity below 50%RH.



### Bacteria

If the relative humidity of the surrounding air is held below 50%RH, most bacteria will not find a suitable environment to multiply.

*World leaders in dehumidification.*