

## PARTS & SERVICE CASE STUDY

### Preventative Maintenance and Service for Poultry Facility in South Alabama



#### CHALLENGE

In 2006, Lincoln Associates was tasked with providing a condensation control system to a prominent poultry facility in South Alabama. The challenge was to ensure ideal conditions for the crucial deboning process in poultry processing, while also preventing bacterial growth and product spoilage. To tackle this challenge, our team implemented a comprehensive solution by leveraging Munters desiccant dehumidification technology. Specifically, we installed a [Munters ICA-3000 Integrated Custom Dehumidifier](#) to maintain a consistent environment within the facility.

The unit plays a critical role in the facility's operations, and any operational downtime would be detrimental. Recently, Lincoln's Parts & Service team received a call from the facility seeking preventative service and maintenance on their ICA-3000, after 18 years of continuous usage.

#### SOLUTION

Lincoln Associates continues to ensure that the facility operates at 100% efficiency by providing high-quality service and maintenance for the installed unit, regardless of the time that has passed since installation. Upon receiving the call, our Parts & Service team promptly addressed the issues with the following solutions:

- Due to bearing failures, a new reactivation fan was installed alongside a new pulley, shives, and belt to ensure efficient operation.
- Filter change to maintain air quality.
- Upgraded PLC and Honeywell controller to an Allen-Bradley HMI for improved control and monitoring.
- Replacement of limit and air pressure switches to maintain safety protocols.

#### ENGINEERING/STRUCTURAL INFO





The poultry facility required a solution capable of delivering 28,000 CFM (Cubic Feet per Minute) of air, maintaining a temperature of 48°F, and achieving a humidity level of 3.4 grains per pound. The system utilizes ammonia (R-717) as a refrigerant for efficient cooling. The solution implemented by Lincoln Associates successfully met all of these requirements and continues to operate effectively to this day.

#### NOTES OF INTEREST

- The de-boning process in poultry processing is crucial for ensuring the quality, safety, and marketability of boneless meat products by effectively removing bones and minimizing the risk of foodborne contamination.
- Munters desiccant dehumidification technology maintains optimal conditions year-round, preventing bacterial growth and spoilage.
- The Munters ICA-3000 Integrated Custom Dehumidifier ensures consistent airflow to the de-bone condensation control addition, preserving product quality.
- Proactive maintenance and repair ensure the facility consistently produces high-quality products.
- Lincoln Associates' Parts & Service department is committed to conducting regular maintenance and replacing parts as needed to uphold the critical reliability of the unit for the facility's operation. Our dedicated team ensures that regardless of the time since installation, the facility will maintain 100% efficiency, thereby preventing any potential disruptions.



#### CONTACT US

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