

Commercial Dehumidifiers

Optimised solutions



DRY AGEING ROOMS

Optimal dry ageing requires precise control of temperature (1–2°C) and humidity (65–75%) using refrigeration and a dehumidifier.

Optional: UV lighting helps reduce bacteria and improve shelf life.

ROOM SIZE m	DEHUMIDIFIER
2.4 x 2.4 x 2.4 (h)	AD300
3 x 3 x 3 (h)	AD300
2.4 x 6 x 3 (h)	AD420
5 x 5 x 3 (h)	AD420

SEED STORAGE

Fully converted, ready-to-operate storage containers with all necessary HVAC+R for viable seed storage.

FULLY CUSTOMISED CONTAINERS	
20ft	40ft
15% RH & 12°C	15% RH & 12°C
30% RH & 12°C	30% RH & 12°C
Above is a guide, we tailor to suit any requirements	

FOOD DRYING ROOMS

Performance depends on product load, drying time, and airflow. Below table is based on 3–5 day drying and ~40% moisture loss.

PRODUCT LOAD	DEHUMIDIFIER
100kg	AD700
250kg	AD1250
500kg	AD1000
1000kg	AD2500

“This is by far the best set up I’ve ever seen. It has sped up our curing time and increased the quality of the meat.”

~ Danny Nielsen, Store Manager, Super Butcher

“All reports onsite are the units are functioning very well and the Rehab Team(s) are very happy with their new assets.”

~ Mead Ludwig-Bohan, Project Coordinator, South32

“We’re very happy with the outcome. We reduced our drying times by over 50% during the summer months.”

~ Peter Schulte, General Manager, Schulte’s

Important Considerations

- Performance depends on ambient temperature, drying time requirements, and the refrigeration equipment in use.
- Prices listed are a guide and will vary based on room specifications
- Installation kit and instructions included
- Professional installation costs are additional.



What We Offer



Portable Drying Room

Humiscope's portable drying rooms offer fully equipped, customizable solutions for efficient, large-scale drying with precise climate control.



Converted Container

Our converted containers transform existing units into fully insulated, climate-controlled spaces tailored to your ideal storage conditions and for operational efficiency.



Custom Build

Humiscope's custom-built drying rooms are expertly designed to deliver optimal climate control, maximising drying efficiency and product quality.



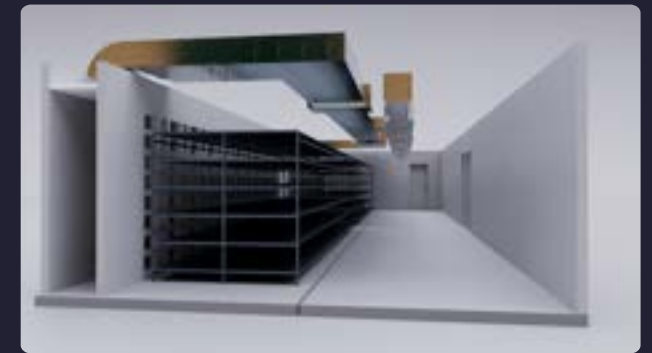
Dehumidifier Installation

Expert installation, delivering precise humidity control to protect products, improve efficiency, and maintain optimal storage conditions.



Dehumidifier Retrofit

We convert existing spaces by seamlessly retrofitting state-of-the-art HVAC equipment with your current systems.



3d Design

We provide detailed 3D renders, allowing clients to visualise and approve custom climate-controlled solutions before construction begins.



Case Studies



SUPER BUTCHER DRY AGEING ROOM

Dry Ageing Meat

"This is the best set up I've ever seen."

Danny Nielson, Store Manager

Super Butcher Eagle Farm replaced its traditional salt method with a Humiscope desiccant dehumidifier, eliminating corrosion on shelving, safety hazards, and weekly maintenance while delivering perfectly balanced dry-ageing conditions.

The upgrade sped up curing times, improved meat quality, and increased yield.



SOUTH32 CONVERTED CONTAINER

Seed Storage

"The units are functioning very well and we're very happy with our new assets."

Mead Ludwig-Bohan
Engineering & Capital Projects

Humiscope transformed two shipping containers into fully insulated, temperature and humidity controlled seed storage rooms for South32's Groote Eylandt site, ensuring long-term seed viability at 4°C and 30% RH.

The turnkey solution, complete with commercial refrigeration, desiccant dehumidification, and shelving, has been praised by the client for its performance.



WREN GROUP PORTABLE DRYING ROOM

Food Drying

"We can now dry more product and the drying time is quicker making it more productive."

David Wren - Wren Group

Humiscope supplied Wren Group with a fully equipped portable commercial drying room, complete with HVAC, monitoring systems, and custom shelving, enabling large-scale, efficient pet food production.

The solution has significantly reduced drying times, increased output, and streamlined operations for the sustainably minded business.

Our Services



Design and Installation

We are with you all the way: from engineered designs to post installation data tweaks and check-ins.



Service & Maintenance

We service any brand dehumidifier, regardless of make or model: Munters, TFT, Fisar, HiDew, DST and Dantherm.



Rentals

Whether for a temporary project or to test the technology, renting is a risk free option. With delivery and installation available.

Our Products



Desiccant Dehumidifiers

Performance is unaffected by external air temperature and can maintain a consistent climate in all seasons.



Refrigerant Dehumidifiers

Work best in spaces where the temperature is at 20° C and above and humidity levels of 50% and above.



UVC Lights

Helps by reducing airborne bacteria and mould, creating a cleaner environment that improves food safety and enhances product quality.

Humiscope

Master your indoors

With over 35 years' experience controlling indoor environments, its safe to say, we know our stuff.