



“Our Big Ass Fans are a tremendous solution to the problem we had concerning energy conservation. And now, the area with the fans is the driest panel in the factory. There’s no mold growing.”

Geoffrey Aitchison, Chief Engineer

Giant Problem

As the producer of McDonald’s® French Fries, McCain® Foods knows how important it is to deliver a strong product. Due to the difference in air temperatures inside and outside the freezer, McCain Foods had an ice accumulation problem threatening operations. The ice could potentially fall into open containers, contaminating the food and making it unsafe. Therefore, every few days during shutdowns, workers would have to scrape the ceilings to keep the ice below two-inches thick. Tiny high-speed fans only reduced buildup in small targeted areas. In a process area of the plant, steam resulted in condensation, thereby creating a mold issue as well.

Perfect Solution

McCain Foods installed two 24-ft Powerfoil® fans by Big Ass Fans®

Remarkable Results

Powerfoil’s patented airfoil and winglet design create a constant distribution of air, therein successfully eliminating ice accumulation. In the process area, the mold problem was eliminated in two weeks after the Big Ass Fans were installed, due to more consistent air temperature. In addition to the fans solving condensation problems in the plant, McCain Foods capitalized on their energy efficiency, experiencing a 25 percent reduction in energy costs during winter months.

