

# MovinCool and The Hawaiian Chocolate Factory

Portable air-conditioning units keep production on schedule.



While this candy factory doesn't have Oompa-Loompas like "Charlie and the Chocolate Factory" or Johnny Depp at the helm, it does have a great candy maker, a sweet ending and lots of Aloha spirit. How do you keep delicious chocolate-dipped macadamia nuts from softening during production and packaging in a tropical manufacturing plant? Roll in MovinCool® portable spot air-conditioning units.

Hawaiian Host®, founded in 1927, was the first company to create chocolate-dipped macadamia nuts. The headquarters and main production plant is located on the Island of Oahu, Hawaii. In summer months, temperatures average in the high 80's° F with 60-70% humidity. "It's hot and humid and we have all this equipment running which adds even more heat," said Lito Aquiat, plant manager and employee with Hawaiian Host for over 20 years.

"There's a design problem with our building. Our air-conditioning system is maxed out and doesn't meet the needs of the production and packing areas," explained Aquiat. The building's air-conditioning system is sufficient in the winter months but not summer. "We looked for a solution to keep the workers more comfortable and the candy from softening during transport to the cold storage area," he continued. He contacted his air-conditioning representative for a cost-effective solution to the summer heat and was referred to MovinCool distributor, Air Reps Hawaii.

Air Reps Hawaii visited the factory and showed how the portability and all-in-one design of MovinCool spot air-conditioners made them the ideal cooling solution for virtually any heat-related problem. Hawaiian Host bought their first MovinCool unit in 1996 and recently purchased another one. The factory now owns seven units, which are used in various locations throughout



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The factory uses two Classic 40 units, four Office Pro 12 units and one Classic Plus 14 model. The two Classic 40 units are used in the candy production and shipping areas. The Classic 40 models feature 39,000 Btu/h of cooling capacity and are capable of ducting up to 60 feet with multiple T-section drops to spot cool multiple areas. These units are used in a wide variety of manufacturing and assembly line applications. The self-contained Office Pro 12 units feature 12,000 Btu/h of cooling capacity, are programmable, have an electronic thermostat control, and are easy to move around to provide on-demand spot cooling. These units are capable of cooling down to 65° F and are specifically designed for areas filled with heat generating electronics. They also have a rugged Classic 14 model, which features 13,200 Btu/h of cooling capacity, programmable digital temperature controller and spot nozzle

adapters. Hawaiian Host uses one of these units equipped with spot nozzles in their Research and Development Lab to temper chocolate. “The goose neck is very helpful when working with new chocolate blends,” said Aquiat. This is the first MovinCool unit they purchased and it’s still functioning great. All MovinCool models are built to last and cost as low as \$0.15 per hour to run.

The MovinCool units have allowed Hawaiian Host to keep the production line on schedule and their workers’ Aloha spirit intact. Aquiat said he really likes the units and is very happy with the service he receives from Air Reps Hawaii. “Air Reps Hawaii does a great job of taking care of their customers,” said David Keller, manager of the Heat Management Department at MovinCool. “It’s exciting to hear how well our distributors are servicing their accounts and to see first-hand how our customers benefit from our products. MovinCool had a chance to tour the Hawaiian Host factory two years ago and we were impressed with the company and the friendliness of



their employees. It’s very rewarding to bring together two diverse high quality products — MovinCool portable air-conditioners and Hawaiian Host chocolate-dipped macadamia nuts — and watch the relationship grow,” stated Keller.



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