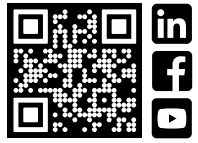




Ideal maturation climates for cheese and meat production

Constant conditions and the **controlled climate**

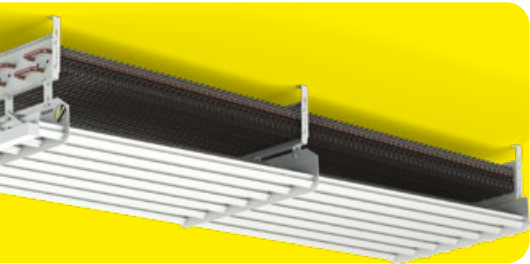
Uniform conditions as well as **as little as possible air circulation**



www.kelvion.com

Draft-Free Air Cooler

KELVION KVB: NO DRAFT GRAVITY COILS



HEAT EXCHANGER

- ▶ Tube System: Aligned
- ▶ Tube spacing: 50 ax 50 mm | Ø 15 mm
- ▶ Fin spacing: 8.5 mm
- ▶ Max. Operating Pressure: 32bar
Water/Brine Execution: 16bar

DEFROST

DEFROST	COIL	DRIP TRAY
Electric	✓	✓
Hot Gas		
Cold Gas		
Brine		

KELVION SELECT RT



Your tool for thermodynamic Heat Exchanger selection.
ANYTIME.
ANYWHERE.

CAPACITY RANGE

HFC

0.6 kW - 4.4 kW

$t_{Li}=+10^{\circ}\text{C}$ | $t_o=0^{\circ}\text{C}$ | $DT_i=10\text{K}$ | R404A

CO₂

0.8 kW - 6.2 kW

$t_{Li}=8^{\circ}\text{C}$ | $t_o=-6^{\circ}\text{C}$ | R744 | 60 bar

H₂O

0.7 kW - 7 kW

$t_{Li}=+16^{\circ}\text{C}$ | $t_{Si}=+4^{\circ}\text{C}$ | $t_{Sz}=+8^{\circ}\text{C}$ | Water [SC10]

OPTIONS

- ▶ Louvred drip tray TWJ

BENEFITS

- ▶ Meat processing, cheese cellars, rooms for cut flowers or small cold rooms, are just a few examples of use
- ▶ Can be used in **cold rooms**, where **noise** matters most, or if draft should be avoided
- ▶ Kelvion KVB evaporators consequently ensure **ideal maturation climates** for cheese and sausage or meat production
- ▶ **Constant conditions** and the **controlled climate** in a maturation cellar are absolutely decisive
- ▶ **Moist** and **even cooling**
- ▶ **Uniform conditions** as well as **as little as possible air circulation** are the prerequisite for outstanding cheese and sausage products

MATERIALS

MATERIAL	TUBE	FINS	CASING	END PLATE
Aluminum				
Copper	✓			
Aluminum epoxy-resin-coated		✓		
Aluminum/Steel protective coating				✓
Steel sendzimir zinc-plated				
Stainless Steel	✓			✓

☑ Standard execution | ✓ Available as a variant | * upon request

DIMENSIONS in [mm]

