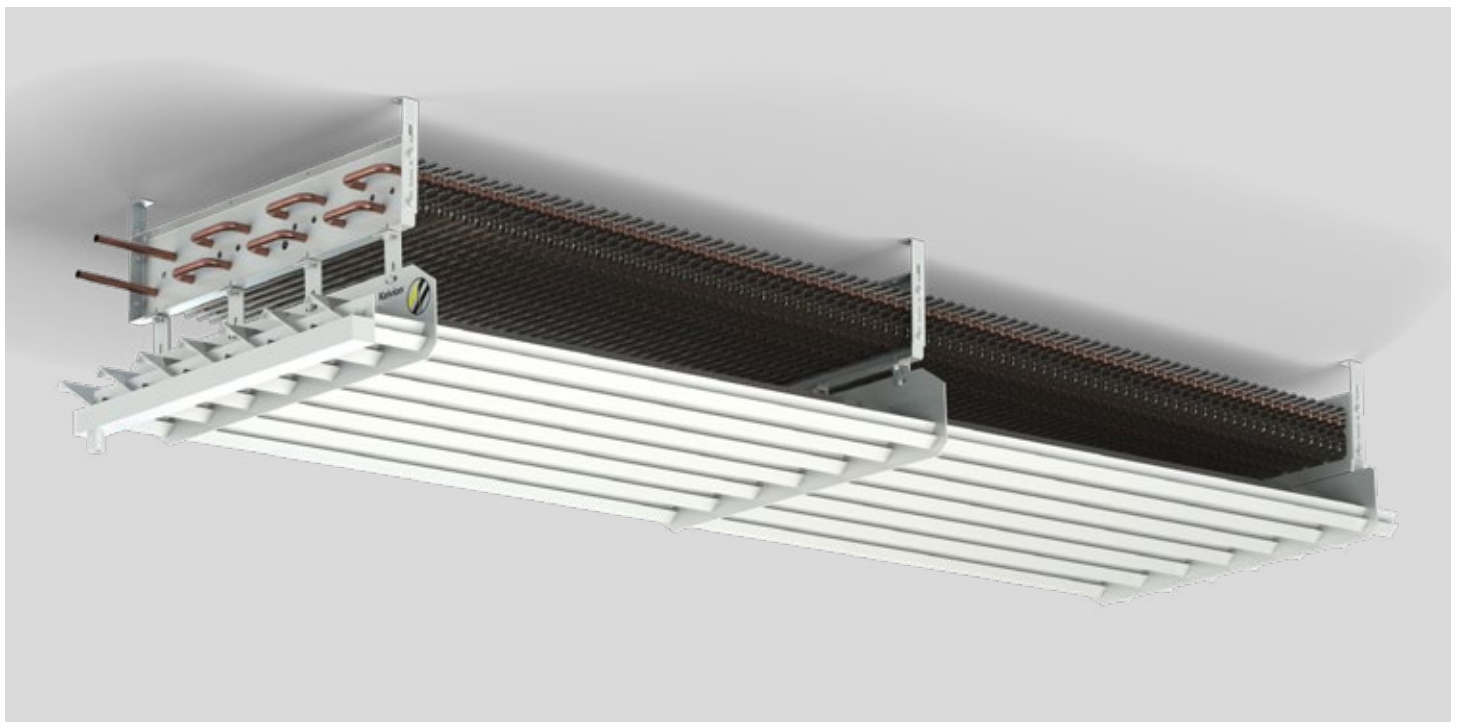


Kelvion KVB

NO DRAFT GRAVITY COILS FOR CURING ROOMS



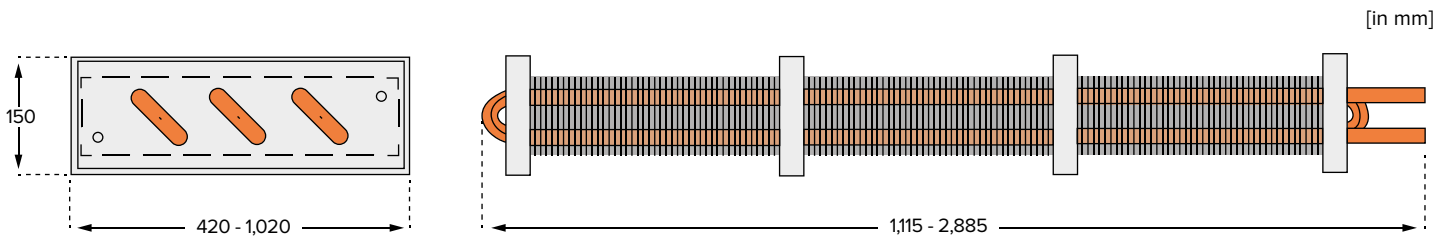
YOUR BENEFITS

- ▶ **Meat processing, cheese cellars, rooms for cut flowers or small cold rooms**, are just a few examples of use.
- ▶ Kelvion KVB Gravity Coils 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. Every cheese has its very own requirements.
- ▶ Uniform conditions as well as **as little as possible air circulation** are the prerequisite for outstanding cheese and sausage products.
- ▶ **Moist and even cooling** are hallmarks of the gravity approach to cold room design.

CAPACITY RANGE

HFC	0.6 kW - 4.4 kW <small>$t_{li}=+10^{\circ}\text{C}$ $t_o=0^{\circ}\text{C}$ $\text{DT1}=10\text{K}$ R404A</small>
G₂	0.8 kW - 6.2 kW <small>$t_{li}=8^{\circ}\text{C}$ $t_o=-6^{\circ}\text{C}$ R744 60 bar</small>
Brine	0.7 kW - 7 kW <small>$t_{li}=+16^{\circ}\text{C}$ $t_{si}=+4^{\circ}\text{C}$ $t_{s2}=+8^{\circ}\text{C}$ Water [SC10]</small>
NH₃	-

AIR DIRECTION & DIMENSIONS



FANS

-	-	-
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HEAT EXCHANGER

- ▶ Tube System: Aligned
- ▶ Tube spacing: 50 x 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		

VARIANTS & ACCESSORIES

- ▶ Louvred drip tray TWJ

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 | ✓* Standard for NH₃