Arctigo HRCD

Banana ripening cooler – Airbag / side curtain system

General information & application
Banana ripening coolers Arctigo HRCD have been designed for application in airbag & side curtain system banana ripening rooms. The coolers have been optimised for 12.5 °C air-on and 11.5 °C air-off temperature at an evaporating temperature of 7 °C. Arctigo HRCD air coolers provide for an even temperature distribution throughout the whole ripening room, guaranteeing that the products are ripened as evenly as possible.

Evaporating temperature 7 °C (optimised)
Refrigerants all HFO/HFC, brine, CO₂
Capacities (SC2) 8 up to 38 kW
Banana rooms 6 to 30 pallets

Standard configuration
• Finned coil
  - Cu ripple fin tubing ø 5/8" (smooth tubing for brine)
  - Tube pitch 50 x 50 mm square
  - Corrugated Alu-fins
• 3-5 Fans 400/50/3, Ø 508 and 550 mm.
  Cables are led to the outside of the casing,
  Enclosed design spray-tight fan motors, protection class IP55. Motors are equipped with a thermal safety device in the windings, connected to separate terminals in the box.
• Lighting integrated into the cooler casing
• Heater elements
• Corrosion resistant casing material:
  Aluminium/Sendzimir, white epoxy coated (RAL 9002).
• Hinged driptrays
• Fitted with schräder valve on the suction connection for testing purposes (excl. brine)
• Sufficient room for fitting the expansion valve inside.
• Suitable for dry expansion or pumped system
• Stickers indicate fan direction and refrigerant in/out
• Delivery in mounting position. Coolers are mounted on wooden beams. Installation can take place with use of a forklift.

Design pressure
Design pressure 33 bar (HFO/HFC) or 10 bar (brine). Each heat exchanger is leak tested with dry air and finally supplied with a nitrogen pre-charge.

Please contact our sales organisation for selection and full technical details.
Code description

<table>
<thead>
<tr>
<th>HRCD</th>
<th>24</th>
<th>III</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Banana ripening cooler airbag/side curtain system</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Maximum number of pallets in ripening room</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Number of pallet layers</td>
<td></td>
</tr>
</tbody>
</table>

Benefits

- Application based air cooler design
- Full control over the ripening process resulting in perfect product quality
- Heavy duty coil & casing materials
- Reliable performance
- Easy-install
- Energy efficient
- Low total cost of ownership
- Two-year product guarantee
- Easy access to additional on-line product information (QR code)