



HYDROCOOLER

Mod. NOVA_ΥΔΡΩ Η 5

Fresh
Engineering
Fresh
Products

Specially designed machine for quick reduce of core temperature of fresh vegetables, ensuring freshness and extension of products shelf - life and maintain quality till they reach their final consumer. The machine is ideal for products like carrots, potatoes, parsnips, beetroot (beet), radish and other similar vegetables.

Technical Features:

- Fully stainless steel robust construction, designed for low maintenance and easy cleaning access
- Completely natural way to reduce core temperature to desired levels, using only cold water
- Food grade "intralox" type, polyethylene open belt, with adjustable speed control for adjusting cooling time
- Water tank with water filtering and cleaning system, water recycling system with pipes and recycling pump, water distribution header over trays and coil
- Intralox belt is passing inside tunnel, were cooled water floods down onto product, coming down from perforated trays on top of tunnel
- Water tank under Intralox belt (and tunnel), for water collection and recirculation
- Recycling system supplies cold water on top perforated trays thus creating a water rain system to rain down water through refrigeration coils on to products below
- Capacity up to 5 Tons / Hour with input temperature 20°C and output temperature 3°C approximately (Capacity depends on product, incoming temperature and environmental conditions)
- Temperature sensors and variable temperature control, electronic floating device and beacon with siren for water level control
- Waterproof Electrical Control Panel

Optional:

Preservation Water Tank in the exit of the machine
Cooling Exchanger/Coil System (Serpentine type), placed on top of tunnel and under perforated plate, complete with expansion and solenoid valves (Coil system is ready for connection to the cooling units)

Extend Shelf - Life:

Rapid cooling of vegetables significantly enhances shelf - life and maintain quality

Secure Product Quality - Maintain Moisture:

Shower and immersion cooling prevents produce dehydration, maintaining moisture level and commodity weight

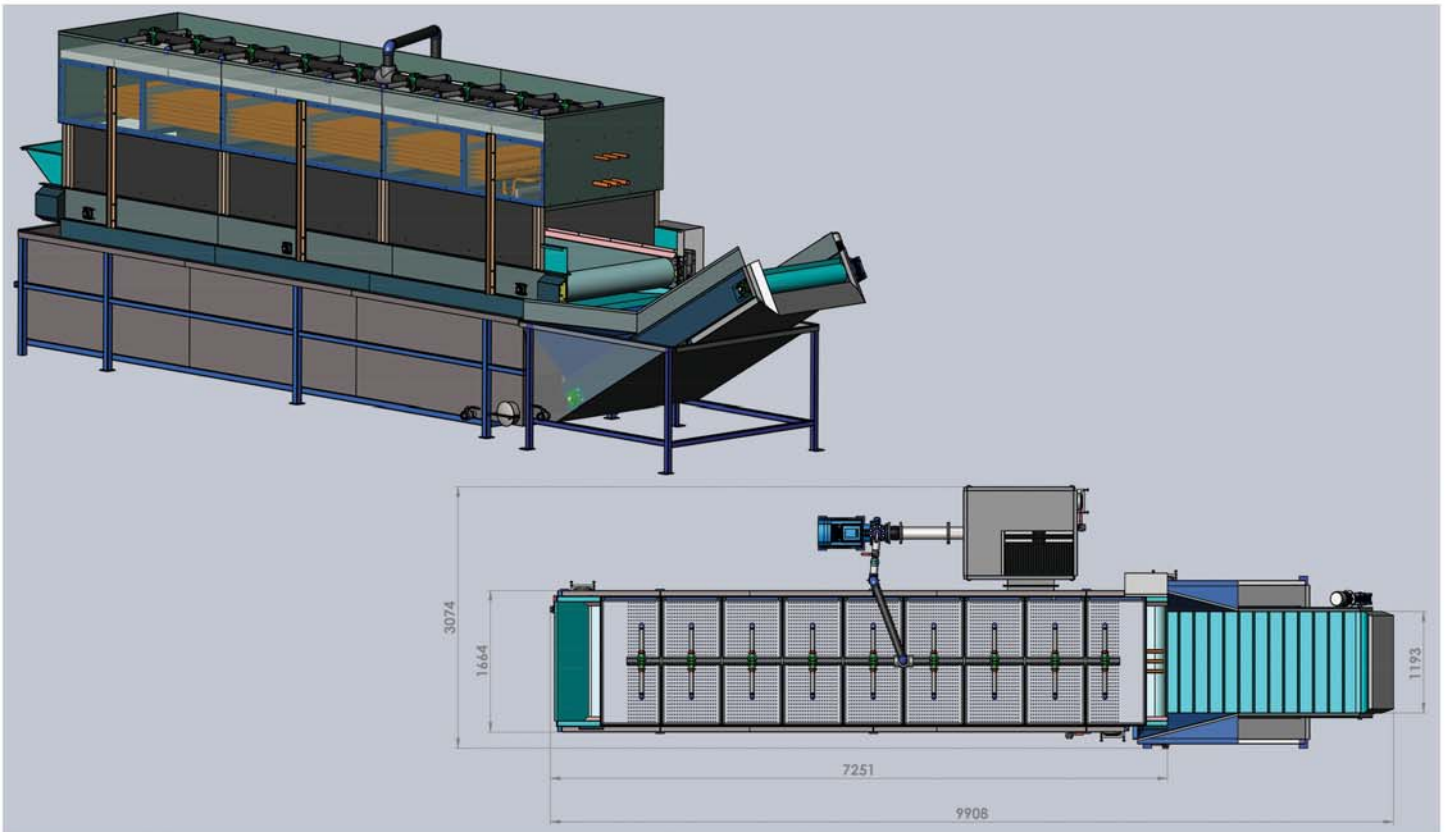
Reliability:

Durable, robust, low maintenance design with high quality modular plastic belting

Flexibility / Versatility:

Different Models available for various capacities / Suitable for various vegetables like carrots, radishes, potatoes etc





Model	Max Capacity	Electric Power	Tunnel Dimensions
NOVA_YΔPQ H 5	4 Ton/Hour	25 Kw	5.700 x 1.500 mm
NOVA_YΔPQ H 5	5 Ton/Hour	30 Kw	5.700 x 1.500 mm
NOVA_YΔPQ H 6	6 Ton/Hour	35 Kw	6.400 x 1.500 mm