

Water-chiller

The system consists of:

- Compressor unit 5 – 5000kW.
- Condensing unit (Water- or air-cooled)
- Heat exchanger
- Flow control
- Monitoring and control system



System description:

One simple method to increase quality in the food processing industry is to use chilled water in all stages of the process. Chilled water prevents temperature rise in the raw material during process time and thereby reduces the risk of micro organism growth that can damage the product.



Water chillers from Frostmark ehf. are ideal to cool down process water in process factories. The system keeps a constant pre-defined temperature in fresh water down to 0.7°C with an accuracy up to $\pm 0,1^{\circ}\text{C}$., at various flow rates from 40 to 100% capacity

Specially designed control system regulates the flow/temperature ratio and the over all operation of the system with 30-40% lower energy consumption than previously seen.

Advantages:

- A constant process water temperature under various flow
- High temperature accuracy $\pm 0,1^{\circ}\text{C}$.
- Cooling fresh water down to 0,7°C.
- Reduce risk of micro organism growth
- User defined target temperature
- 30-40% lesser energy consumption in comparison to traditional methods

