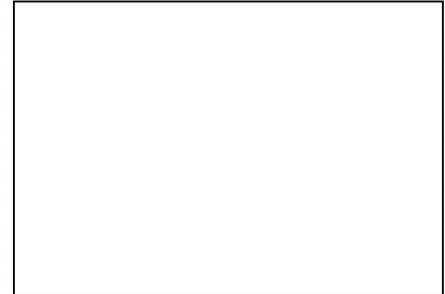


Seawater-chiller

The system consists of:

- Compressor unit 5 – 5000kW.
- Condensing unit (Sea- or air-cooled)
- Titanium 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.



Seawater chillers from Frostmark ehf. are ideal to cool down process water during processing on board factory trawlers. The system keeps a constant pre-defined temperature of the sea water down to -1.2°C with an accuracy of $\pm 0,1^{\circ}\text{C}$. at various flow rates from 40 to 100% capacity 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:

- **Stable seawater temperature under various flow**
- **High temperature accuracy $\pm 0,1^{\circ}\text{C}$.**
- **Cooling seawater down to $-1,2^{\circ}\text{C}$.**
- **Reduce risk of micro organism growth**
- **User defined target temperature**
- **30-40% less energy consumption in comparison to traditional methods**
- **Made of sea resistant materials**

