special application systems

ASF / ASH / MSF-UF / MSH-CUF HSF / HSH / VSF / VSH / VCR series



Special applications

High temperature

High temperature systems units designed for process rooms and other applications at high temperature, featuring a low-profile evaporating unit with double air flow.

Quasi-static systems

Quasi-static systems units featuring a quasi-static evaporating unit specially developed to emulate the natural convection air flow inside the cold room to guarantee an optimal preservation of meat products.

High relative humidity

Split systems with humidity control featuring a passive control of relative humidity between 60% and 95% for controlled humidity refrigeration applications, such as preservation of fruit, vegetables, cut flower or fish.

Wine cellar systems

Monoblock and split systems with temperature and humidity control, specifically designed for preservation of bottled wine in cellars.

- Split systems featuring a low-profile double-flow evaporating unit for lower air speed.
- Split systems featuring a quasi-static evaporating unit in a low-profile construction, specifically designed for meat product preservation.
- Split systems featuring a low-profile double-flow evaporating unit, oversized for controlled relative humidity applications.
- High temperature split systems featuring a low-profile double-flow evaporating unit with humidity controller for bottled wine preservation.



High temperature



- Split systems featuring a low-profile double-flow evaporating unit for lower air speed in process rooms and other high temperature applications.
- Units already certified at factory with no test needed at place.

Description

Split systems for high temperature applications such as process rooms, featuring a low noise, horizontal or centrifugal condensing unit and a double-flow evaporating unit in a low-profile construction.

Features

- Reduced R-404A refrigerant load.
- Hermetic reciprocoating compressor.
- Compressor double noise insulation.
- Solenoid valve.
- Low-profile double-flow evaporating unit with low noise level.
- Thermostatic expansion valve.
- Air defrosting.
- Stainless steel drain tray.
- Flare-type cooling connections (up to 1/2"-3/4") and service valves.
- MCB protection (models from ASF-DF-1024 and from ASH-2024).
- · Liquid receiver.
- Refrigerant preloaded for 15 m piping length.
- Multifunctional electronic control with remote keyboard and digital regulation of condensing temperature.

ASF-DF version Split systems composed by a low noise condensing unit and a low-profile double-flow evaporating unit designed for high temp. applications.

ASH-DF version Split systems composed by an axial condensing unit and a low-profile double-flow evaporating unit designed for high temperature applications.

ASH-CDF version Split systems composed by a centrifugal condensing unit and a low-profile double-flow evaporating unit designed for high temp. applications.

Installation scheme



High comfort in process rooms

The configuration of the fans in the evaporating unit and the double flow impulsion trough the coils, provide the cold room with a laminar air flow and a low turbulence level.



Maximum vertical distance between units of 15 metres in case the condensing unit is placed at a higher place than the evaporating unit, and of 6 metres otherwise.



Quasi-static systems



- Split systems featuring quasi-static evaporating units in a low-profile construction, specifically designed for meat product preservation.
- Units already certified at factory with no test needed at place.

 Description
 Split refrigeration systems for positive temperature applications, featuring a quasi-static evaporating unit in a low-profile construction, and a condensing unit in low noise or centrifugal construction.

 Features
 • Reduced R-404A refrigerant load.

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- Hermetic reciprocoating compressor.
- Quasi-static evaporating unit with double air flow and axial motor-fans operating at low speed.
- High and low pressure switches.
- Solenoid valve.
- Thermostatic expansion valve.
- Electrical heaters defrosting.
- Stainless steel drain tray.
- Flare-type cooling connections (up to 1/2"-3/4") and service valves.
- MCB protection (models from 1018).
- Liquid receiver.
- Refrigerant preloaded for 15 m piping length.
- Multifunctional electronic control with remote keyboard and digital regulation of condensing temperature.

MSF-UF series

Split systems composed by a low noise condensing unit and a quasi-static evaporating unit in a low-profile construction.

MSH-CUF series

Split systems compossed by a centrifugal condensing unit and a quasi-static evaporating unit in a low-profile construction.

Installation scheme



Unpacked meat preservation

The quasi-static split systems, thanks to the configuration of their evaporating units, are specifically recommended for unpacked meat conservation at cold rooms at a temperature around 0° C.

Double air flow evaporating units feature fans adjusted to operate at a minimum speed to emulate the natural convection of air inside the cold room, just as an static evaporating unit.

By operating this way, a minimum air speed prevents moisture losses from the product and keeps a correct humidity value inside the cold room to prevent bacterial growth on the product surface.



Maximum vertical distance between units of 15 metres in case the condensing unit is placed at a higher place than the evaporating unit, and of 6 metres otherwise.



High relative humidity



- Low-profile double-flow evaporating unit, over-sized for high relative humidity and other applications.
- Relative humidity passive control (between 60% and 95%)*.
- Units already certified at factory with no test needed at place.

Description

Split refrigeration systems featuring relative humidity control, compossed by a condensing unit in low-noise or centrifugal construction and an evaporating unit in a low-profile construction with double air flow, oversized for high humidity refrigeration applications.

Features

- Reduced R-404A refrigerant load.
- Hermetic reciprocating compressor.
- High and low pressure switches.
- Over-sized low-profile evaporating unit with double air flow for controlled relative humidity applications between 60% and 95%.
- Inbuilt thermostatic expansion and solenoid valves in the evaporating unit.
- Air defrosting.
- Stainless steel drain tray.
- Flare-type cooling connections (up to 1/2"-3/4") and service valves.
- MCB protection (models from HSF-DF-1024 and HSH-CDF-2018).
- Liquid receiver.
- Refrigerant preloaded for 15 m piping length.
- Multifunctional electronic dual control for temperature and humidity, and remote keyboard.
- HSF-DF series Split systems composed by a low noise condensing unit and a low-profile double-flow evaporating unit for high humidity applications.
- HSH-CDF series

s Split systems composed by a centrifugal condensing unit and a low-profile double-flow evaporating unit for high humidity applications.

Installation scheme



Controlled humidity preservation

The correct preservation of some goods, like fruits, vegetables or flowers, requires to control the humidity inside the cold room.

These split systems with humidity control are adjusted for high humidity applications and they are specifically recommended for positive temperature cold rooms for horticultural products preservation.

The evaporating units have double air flow trough oversized coils to be able to get a relative humidity value inside the cold room of about 95%, avoiding the loss of moisture and weight from the product.



Maximum vertical distance between units of 15 metres in case the condensing unit is placed at a higher place than the evaporating unit, and of 6 metres otherwise.



Wine cellars systems



- Refrigeration systems specifically designes for wine preservation.
- Active humidity control.
- Units already certified at factory with no test needed at place.

Description

Refrigeration systems for cellars conditions, in low-noise axial or centrifugal condensation, and double-flow low-profile evaporating unit (for split systems) with heating function, humidification / dehumidification system and condensed water pump, and in monoblock construction with axial or centrifugal condensation.

- Applications
- Bottled wine preservation.
- Cigars conservation.
- Cold meat small-sized drying.
- · Cheese drying.
- Wine in barrel preservation.
- · Refrigeration of other kind of areas requiring high temperature and humidity control.

VSF-GF series Split systems for cellars, with low-noise axial condensing unit

VSH-CGF series Split systems for cellars, with centrifugal condensing unit

Installation scheme split system



Maximum vertical distance between units of 15 metres in case the condensing unit is placed at a higher place than the evaporating unit, and of 6 metres otherwise.





Features

- Reduced R-404A refrigerant load.
- Hermetic reciprocating compressor.
- High and low pressure switches.
- Low-profile double-flow evaporating unit, with electrical heaters for heating and humidification / dehumidification inbuilt system.
- Air defrosting.
- Inbuilt thermostatic expansion and solenoid valves in the evaporating unit.
- Stainless steel drain tray.
- Flare-type cooling connections (up to 1/2"-3/4") and service valves.
- MCB protection (except for model 1014).
- Liquid receiver with refrigerant preload for 15 m piping length.
- Proportional control of condensing temperature (VSF and VSH-4000 series) or digital control (VSH 1000 to 3000 series).
- Multifunctional electronic dual control for temperature and humidity, and remote keyboard.
- Anti-mould air filter.