COLMAC COIL
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CASE STUDY

PRODUCT: COLMAC COIL AR INDUSTRIAL AIR COOLER

APPLICATION: HIGH TEMPERATURE (45°F) FOOD PROCESSING

FACILITY: REPACKAGING AREA FOR FRENCH FRIES

(QTY) X MODEL: (4) X AR9-424L-S-24-1/2-DXA-A-B

SPECIFICATIONS:
4.9 Tons Capacity (each), 45F Room, 12F TD
Direct Expansion Ammonia, Air Defrost
10,600 CFM Airflow
5/8" x 0.049 Aluminum Tubes, 4 Rows Deep
0.010" Aluminum Fins, 4 per Inch
2 x 1/2 Hp., 1140/850 rpm, Two-Speed Motors
2 x 24" Dia. Aluminum Fans
304 Stainless Steel Cabinets
18.75 sq. ft. Face Area, 742 sq. ft. Total Surface Area
475 lbs. Operating Weight
Overall Dimensions: 40" H x 35" W x 106" L

DESCRIPTION:

The ability to thoroughly clean all types of equipment (including air coolers) installed in areas where food is prepared and packaged is critical to the food processing industry. Colmac Coil AR "Above Rail" Industrial Air Coolers were created with this requirement in mind. Panels on the sides of the unit cabinet are easily removed for full access and cleaning of coil fin surfaces and cabinet interior. Optional stainless steel cabinet construction is available for enhanced cleaning ability. Colmac Coil AR coolers are also designed for low noise, and low air velocity, important features for populated work areas such as food processing rooms.

Colmac Coil was selected to supply all of the air coolers for a large French fry processing facility constructed in the Midwestern United States. The facility includes a high temperature reprocessing, repackaging room, with a requirement for fully cleanable air coolers. Colmac Coil AR coolers were selected for operation with direct expansion ammonia and air defrost. 304 stainless steel cabinets were specified since the units are cleaned at regular intervals. The units were also provided with two speed fan motors for super quiet operation.