

Impact of the blowing temperature on the cooling time



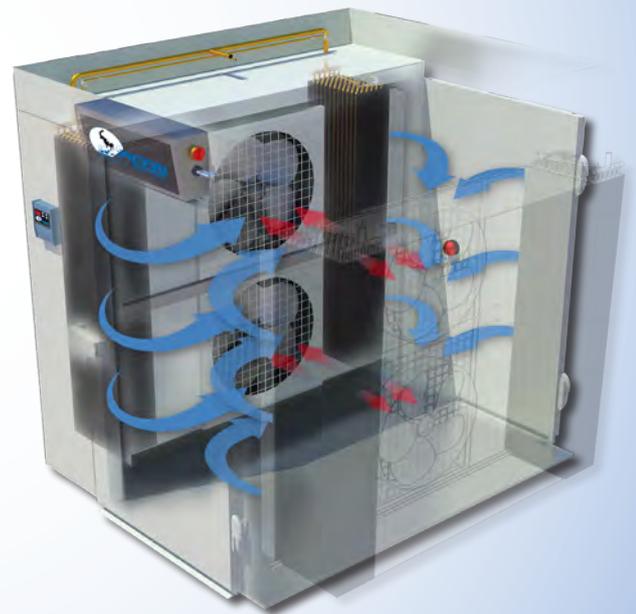
The new fast cooling and freezing cell **AR 480 Double Box** the XL range has a fast cooling capacity of up to 480kg of products by cycle.

The range of cells with trolleys double box perfectly adapts to your needs concerning products particularly difficult to cool (thick products and/or superimposed, crates, pallets ect..).

Thanks to the ACFRI concept (2 vertical double evaporator dummies and horizontal fins and use of high performance fans) the cooling of these products can be done with a blow at very low temperature (-20 at -25°C) without freezing of products and in compliance with the legislation. A perfect mastery of the cooling capacity coupled with a powerful ventilation makes it possible to have a perfect vertical and horizontal homogeneity of the cooling.

PERFORMANCE
*Homogeneity of ventilation
Low temperature controlled blowing
ultra-short cooling cycle*

Thanks to the tests carried out within the ACFRILAB laboratory. The company ACFRI has highlighted the need for cooling at very low temperature on thick products and/or bunk, crates, pallets ect... In order to have a perfect control of the cooling and to obtain an irreproachable quality of the products thus treated. But this is not enough, a high-speed ventilation is necessary and this power must imperatively be controlled at the risk of over-weathering the products most exposed to the air flows. The tests carried out in real conditions of use include a stack of crates (600mm x 400mm) each containing trays of 224g over 3 levels. A core probe is placed in a tray in the middle of the crate, in the middle of the pile.

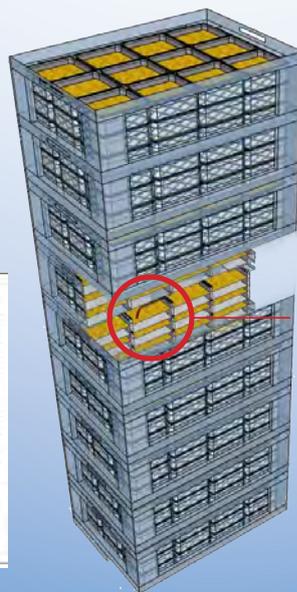


CONCEPT ACFRI
soufflage entre -20°C et -25°C

CONFORME

Temps obtenu : 63 minutes

+ 63°C à +10 °C à coeur



Sonde à piquer

NON CONFORME

Temps obtenu : 138 minutes

+ 63°C à +10 °C à coeur

