Arctigo HRCD

Banana ripening cooler – Airbag / side curtain system

**General information & application**
Banana ripening coolers Arctigo HRCD have been designed for application in airbag & side curtain system banana ripening rooms. The coolers have been optimised for 12.5 °C air-on and 11.5 °C air-off temperature at an evaporating temperature of 7 °C.
Arctigo HRCD air coolers provide for an even temperature distribution throughout the whole ripening room, guaranteeing that the products are ripened as evenly as possible.

- Evaporating temp. 7 °C (optimised)
- Refrigerants all H(C)FC, brine, CO₂
- Capacities (SC2) 8 up to 38 kW
- Banana rooms 6 to 30 pallets

**Standard configuration**
- Finned coil
  - Cu ripple fin tubing ø 5/8" (smooth tubing for brine)
  - Tube pitch 50 x 50 mm square
  - Corrugated Alu-fins.
- 3-5 Fans 400/50/3, Ø 508 and 550 mm.
  - Cables are led to the outside of the casing.
  - Enclosed design spray-tight fan motors, protection class IP55. Motors are equipped with a thermal safety device in the windings, connected to separate terminals in the box.
- Lighting integrated into the cooler casing.
- Heater elements
- Corrosion resistant casing material: Aluminium/Sendzimir, white epoxy coated (RAL 9002).
- Hinged driptrays
- Fitted with schräder valve on the suction connection for testing purposes.
- Sufficient room for fitting the expansion valve inside.
- Suitable for dry expansion or pumped system.
- Stickers indicate fan direction and refrigerant in/out.
- Delivery in mounting position. Coolers are mounted on wooden beams. Installation can take place with use of a forklift.

**Benefits**
- Application based air cooler design
- Full control over the ripening process resulting in perfect product quality.
- Heavy duty coil & casing materials
- Reliable performance
- Easy-install.
- Energy efficient.
- Low total cost of ownership.
- Two-year product guarantee.
- Easy access to additional on-line product information (QR code)
### Code description

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<th>HRCD</th>
<th>Design pressure</th>
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<td>30-III</td>
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1. Banana ripening cooler airbag/side curtain system
2. Maximum number of pallets in ripening room
3. Number of pallet layers

### Design pressure

Design pressure 33 bar (H(C)FC) or 10 bar (brine). Each heat exchanger is leak tested with dry air and finally supplied with a nitrogen pre-charge.

Please contact our sales organisation for selection and full technical details.

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**How to contact Alfa Laval**

Up-to-date Alfa Laval contact details for all countries are always available on our website at [www.alfalaval.com](http://www.alfalaval.com).