



Alfa Laval Helpman HRC-D

Banana ripening cooler – Airbag / side curtain system

General information & application

Banana ripening coolers Helpman HRC-D 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.

Helpman HRC-D 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, CO ₂
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



HRC-D

- Corrosion resistant casing material:
Aluminium/Sendzimir, white epoxy coated (RAL 9003).
- Hinged driptrays
- Fitted with schröder 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.



Airbag system ripening room.

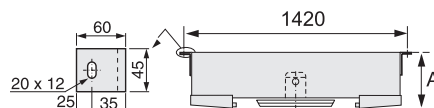
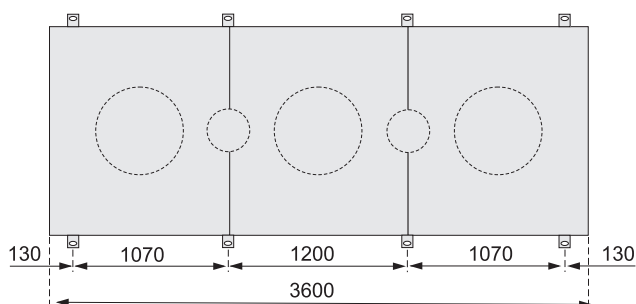
Benefits

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

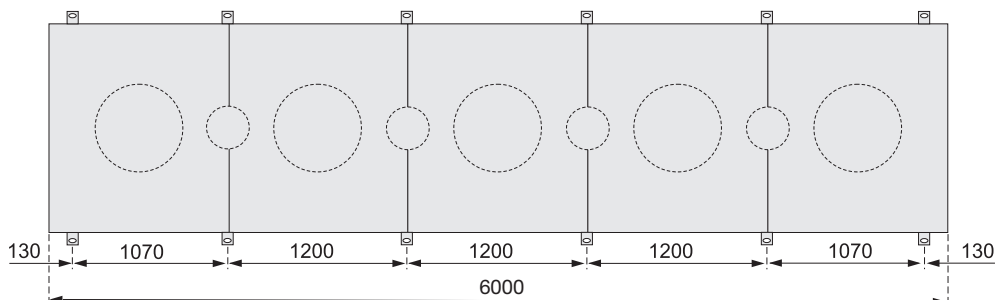
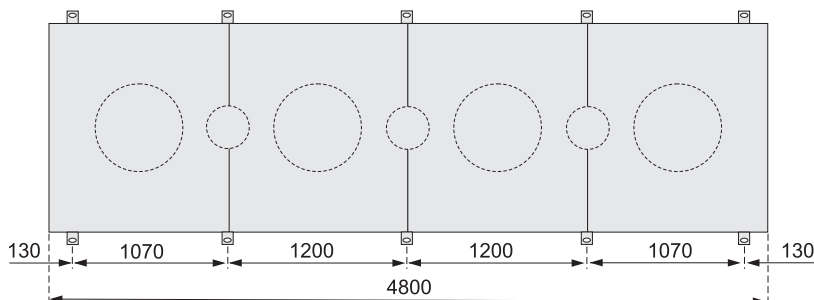


HRC-D

Cooler type	pallet nr. of layers pallets	cap. R-404A kW	air volume at 100 Pa m³/h	sur- face m²	int. volume dm³	weight kg	lighting 36 W	heating kW	Fans (50 Hz, 1500 rpm)		
									nr.	diam. mm	nom. Cap. W
HRC-D 06-I	1 3 x 2 = 6	7.6	13,000	64.8	15	250	2	2 x 1	3	508	370
HRC-D 08-I	1 4 x 2 = 8	9.6	17,300	109.4	20	310	2	2 x 1	4	508	370
HRC-D 10-I	1 5 x 2 = 10	12.2	21,700	111.8	25	350	2	2 x 1	5	508	370
HRC-D 12-II	2 3 x 4 = 12	15.8	29,400	129.4	30	400	2	2 x 2	3	552	550
HRC-D 16-II	2 4 x 4 = 16	19.6	39,200	218.6	40	500	3	2 x 2	4	552	550
HRC-D 20-II	2 5 x 4 = 20	26.1	49,000	223.6	50	580	4	2 x 2	5	552	550
HRC-D 18-III	3 3 x 6 = 18	22.9	39,750	194.2	45	480	2	2 x 3	3	622	1200
HRC-D 24-III	3 4 x 6 = 24	29.0	53,000	328.0	57.5	640	3	2 x 3	4	622	1200
HRC-D 30-III	3 5 x 6 = 30	37.6	66,250	335.6	70	730	4	2 x 3	5	622	1200



HRC-D	A
06/08/10	350
12/16/20	600
18/24/30	850



Code description

HRC-D	24	III
1	2	3

- Banana ripening cooler airbag/side curtain system
- Maximum number of pallets in ripening room
- 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.



AHE00037EN 1509

Alfa Laval is a trademark registered and owned by Alfa Laval Corporate AB. Alfa Laval reserves the right to change specification without prior notification.

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