



Alfa Laval Helpman HRC

Banana ripening cooler – Tarp system

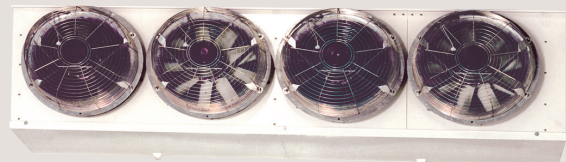
General information & application

Banana ripening coolers Helpman HRC have been designed for application in TARP system banana ripening rooms. The coolers have been optimised for 14.0 °C air-on and 13 °C air-off temperature at an evaporating temperature of 7 °C. Helpman HRC 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)	12.5 up to 30.2 kW
Banana rooms	8 to 28 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.
- Fitted with draw-through fans.
 - HRC 08/12: plate fan 550 W, 230/400/50/3
 - HRC 18/24: short case fan 1500 W, 400/690/50/3
 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.
- Corrosion resistant casing material: Aluminium/Sendzimir, white epoxy coated (RAL 9003).



HRC

- Hinged drip tray
- 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.



Tarp system ripening room

Benefits

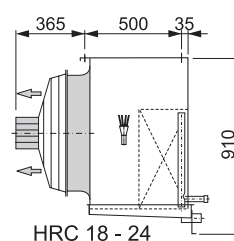
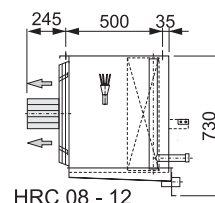
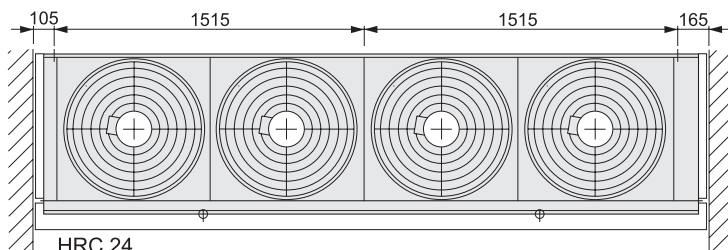
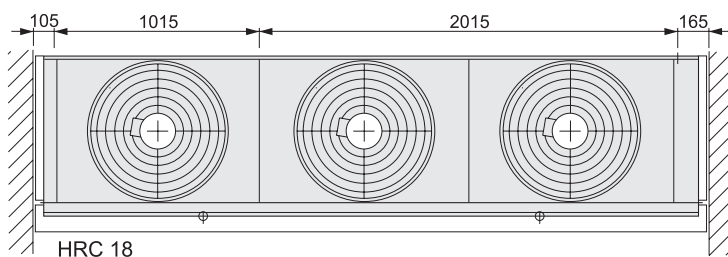
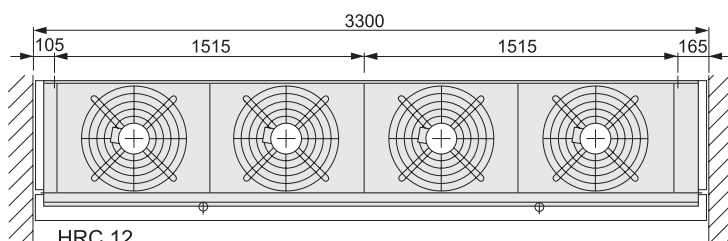
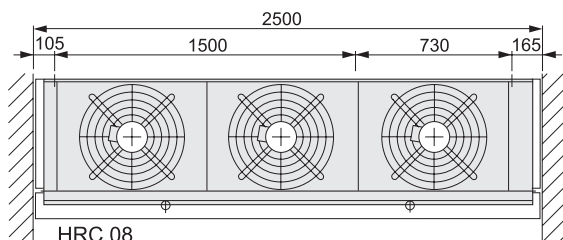
- Application based air cooler design
- Full control over the ripening process resulting in perfect product quality.
- Heavy duty coil & casing materials, resulting in a long operational product life.
- Reliable performance, Eurovent certified.
- Easy-install.
- Energy efficient.
- Low total cost of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



HRC

Cooler type	nr. of pallets	cell width mm	cap. R-404A kW	air volume at 100 Pa m ³ /h	air volume at 150 Pa m ³ /h	sur- face m ²	int. volume dm ³	weight kg	Fans (50 Hz, 1500 rpm)			
									nr.	diam. mm	nom. Cap. kW	T.O.R.* A
HRC 08	8 - 10	2500	12.5	18000	15750	58	18	150	3	508	0.55	1.7
HRC 12	10 - 16	3300	16.6	24000	21000	77	25	220	4	508	0.55	1.7
HRC 18	16 - 22	3300	22.9	37000	32000	127	36	280	3	560	1.50	3.7
HRC 24	22 - 28	3300	30.2	46000	42000	216	36	310	4	560	1.50	3.7

* Adjustment value for Thermal Overload Relay.



Code description

HRC	08
1	2

- Banana ripening cooler for Tarp system
- Cooler type (number of pallets in ripening room)

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

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