

BOOSTING EFFICIENCY AT ICE CREAM PLANTS



Thermax's Evaporative Condensers (EVC) are designed to reject refrigerant heat, NH3 and all varieties of modern refrigerants at varied climatic conditions. With their superior capabilities and seamless operation, they are the perfect energy-saving replacement for conventional systems of condensation in ice cream plants.

Features:

- Retrofit & Replacement - Easy to integrate into existing system
- Compatible with all types of refrigeration compressors (reciprocating, screw, scroll, rotary and centrifugal)
- Mixed and counter flow technologies available
- Hassle free, factory assembled plug & play installations with a direct drive fan for minimal operating costs
- Longer coil life due to better corrosion resistance
- Minimal water loss due to 0.0005% drift rate
- Machine Mounted Junction box with internal cabling
- Capacity: 30 TR (100kW) onwards



Evaporative Condenser

Benefits:

-  Achieves energy savings in industrial refrigeration
-  Minimal, effortless maintenance
-  Lower energy consumption
-  Faster installation on site
-  Lower operating cost
-  Reduced carbon footprint
-  Extended service life

