

Intensive-cooling system IUL

The space-saving system for intensive cooling



Advantages

Improved product quality

The shelf life of products is extended as quickly cooled and fresh goods are packed. Controlled cooling of products reduces unnecessary weight loss and increases production output.

Efficiency

Shorter process times are achieved by pre-cooling with a water shower and the integrated misting system. Savings on cooling costs as the energy of outside air is used to its full potential.

Minimum space requirement

Individually tailored solutions can be developed for both larger industrial or smaller trade companies thanks to the system's exceedingly small width and height dimensions. Building investment costs are reduced considerably.

Good to know

Use

The system is used for fast and controlled intensive cooling, as well as cooking or pasteurizing of the products in the shortest possible time.

Possible processes

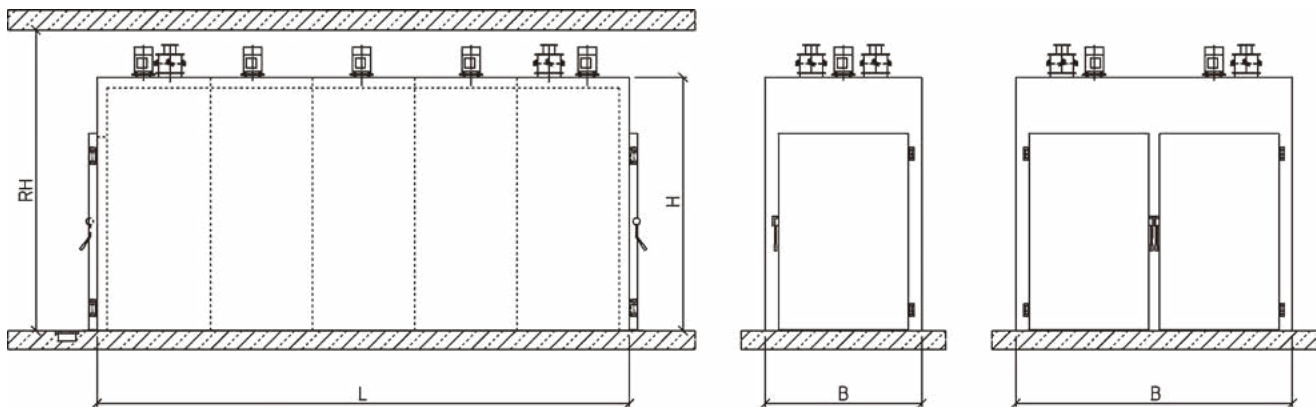
- showering, air circulation cooling
- fresh air / waste air cooling, ice water cooling
- misting, boiling / pasteurizing

Air systems

Individual fans for each trolley place

Hygiene

- Lower bacteria produced by steam pressure sterilization
- Cleaning



IUL type	Number of trolleys	Door opening clearance (cm)		Cabinet dimensions (incl. extension) (cm)			Minimum room height (cm)	Electric kW [⊙]	Cooling system kW [⊙]	Low pressure / Steam Cooking kg/h [⊙]	Water Shower l/min [⊙]
		width	height	height [H]	width [B]	length [L] [⊙]					
3611	1	111	202	260	144	128	310	2,7	16,2	50	15
3621	2	111	202	284	144	234	344	5,4	32,4	80	30
3631	3	111	202	284	144	339	344	8,1	48,6	115	40
3641	4	111	202	284	144	444	344	10,8	64,8	150	50
3651	5	111	202	284	144	550	344	13,5	81,0	190	60
3661	6	111	202	284	144	655	344	16,2	97,2	230	70
7241	4	(2x) 111	(2x) 202	284	274	234	344	10,8	64,8	150	50
7261	6	(2x) 111	(2x) 202	284	274	339	344	16,2	97,2	230	70
7281	8	(2x) 111	(2x) 202	284	274	444	344	21,6	129,6	300	100
72A1	10	(2x) 111	(2x) 202	284	274	550	344	27,0	162,0	380	120
72C1	12	(2x) 111	(2x) 202	284	274	655	344	32,4	194,4	460	140
also to be considered		wedge (2x for tunnel)				plus 15					
		without tunnel				minus 8.5					

⊙ with tunnel

⊙ approximately connected loads

Features	Description	Standard	Options	Further data sheets
Operation	external operating controls		x	Control and documentation system
Cleaning	interior cleaning / sterilization		x	
	RG-A2.5 or RG-A8.1		x	Cleaning system
Cooking	interior 1.4571 / AISI 316		x	
Cooling	cooling agent (optionally freon, ammonia, glycol, ice water)	x		
	showering	x		
	misting	x		
	fresh / waste air (incl. exhaust pipes, exhaust air fans and pneumatic impact flaps)		x	
	re-circulated ice water		x	Environment and energy efficiency system
Floor	double-walled, without slope	x		
	slope in the system		x	
	reinforced		x	
	recessed		x	
	anti-slide profile		x	
Doors	lifting door hinge	x		
Tunnel	additional doors on the unloading side		x	
	interlocking		x	
Drainage	pneumatic post outlet	x		
	automatic door opening		single-row	
Transport systems	floor transport (automatic)		x	Semi-continuous batch system
Exhaust air	evacuation system		x	