

efficiency in food and energy processes.

**Designed for food and beverage industries and the catering business**

## **Air coolers for CO<sub>2</sub> systems**

GEA offers numerous air coolers for CO<sub>2</sub> refrigeration systems, owing to the growing demand, especially by the food and beverage industries. Examples are from the GEA Küba Green Line and Blue Line. The GEA Küba Green Line satisfies standard refrigeration requirements and covers the cooling-duty range from 1.5 to 52 kW. As a result, these systems are especially effective for small refrigerated counters and cabinets, as well as for supermarket storage. The Küba Blue Line includes the capacity range of 1.5 to 170 kW of cooling duty, and was designed for complex refrigeration applications. These products are effective for cooling rooms and cold stores, large refrigerated warehouses, and industrial uses: for example, in blast-freezing rooms.

The air coolers in both lines – with the exception of the smallest models, the Gastro FM and Junior DF – are designed for high system pressures and can also be operated with CO<sub>2</sub>, instead of conventional refrigerants. The Blue Line is also available with NH<sub>3</sub> (ammonia) as refrigerant. As a result, users can apply environmentally friendly refrigerants to cool refrigerated rooms, work areas, and warehouses.

In order to keep operating expenses for refrigeration of larger rooms as low as possible, the Blue Line employs high-efficiency heat exchangers with the Küba HFE® tube-fin system. This system offers especially good heat transfer with low pressure drop – which enables not only reduced power consumption of the fans, but also compact unit dimensions at greater capacities. The geometry of the tube-fin system furthermore reduces frost formation and thereby shortens defrosting cycles.



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They can also be operated with CO<sub>2</sub>, in addition to conventional refrigerants: Küba Air Coolers such as this model in the Green Line.