



Climate Control News

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JUNE 2015

Innovate or perish

Refrigerant feature

Cladding firestorm

Fan efficiency review

First carbon auction

PANASONIC LAUNCHES NEW COMPACT DUCTED SPLIT SYSTEMS

**THE PERFECT SOLUTION FOR MULTI-DWELLING
RESIDENTIAL APARTMENTS, FOR WHEN SIZE MATTERS**

- DC Fan motor for better performance and control
- Space saving 290mm height
- Built-in drain pump
- 6kW to 14kW
- Super quiet



**BUILT FOR CONTROL
BUILT FOR PERFORMANCE
BUILT FOR COMFORT**

PHONE: **1300 COMFORT** (1300 266367)





From the GEA Goedhart range of air coolers.

Carel range is fine-tuned for comfort

LAST MONTH, CAREL showcased its broad range of isothermal and adiabatic humidification solutions.

Energy savings and consumption management as well as a reduced environmental impact are the standard features of these systems.

The complete range of Carel solutions have been devised for consumer comfort: humidification in winter and cooling in summer, with all the fine-tuning to maximise energy savings in summer air conditioning, thanks to adiabatic cooling.

Carel systems also include controls for product preservation and food safety.

A popular product on show has been the c.pCO sistema, a solution that Carel offers its partners for the management of applications and HVACR systems.

c.pCO sistema includes programmable controls, user interface, communication interfaces, remote management systems and cloud services to offer OEMs a powerful yet flexible control system, which can easily interface with the most common building management systems.

It can also be incorporated into proprietary supervision systems. c.pCO sistema guarantees reliability by retaining maximum adaptability, which means it can easily stand out both in terms of appearance and functions, in the control of air conditioning and refrigeration units.

Carel also showcased PlantVisorPRO, the monitoring and supervision system that allows complete control and optimisation of medium-large size refrigeration and conditioning plants.

It offers an intuitive and customisable interface for plant management and configuration.

PlantVisorPRO guarantees remote access to all devices connected to it via its web interface.

For more information about the Carel range, go to www.carel.com.



The c.pCO sistema is used to manage a wide range of applications and HVACR systems.

Coolers optimised for low air speeds

THE NEW GEA Goedhart air coolers from the VCe and VRe series are designed for efficient and low-energy cooling of distribution centres, food and beverage production processes and warehouse facilities.

Both the VCe series with copper-aluminum heat exchangers, as well as the VRe series with stainless steel-aluminum heat exchangers, offer a selection of 144 different models. Cooling duties vary from 14.5 kW for the smallest models to 188 kW for the largest.

Up to four fans – with large diameters of 500, 600, 710 or even 800 mm – enable powerful cooling effects and good room penetration with low fan speeds and slow air speeds – with blow-through or draw-through fans, as desired.

Various state-of-the-art fan models are available, including fans with EC motors which comply with the 2015 ErP directive.

The heat exchangers have also been optimised to enable low air speeds. The heat exchangers can be ordered with smooth tubes or tubes corrugated surfaces and with fin spacing of 4, 5, 6, 7, 8, 10 or 12 mm.

They are also available with staggered spacing.

Special features are also available on request including epoxy-coated heat exchangers, corrosion-resistant models for application in rough ocean climates, various defrost systems, hinged fans and polyester drip trays.

Visit www.gea.com for more information.

Humidity sensors for accurate climate control

WHEN IT COMES to food storage, the reliability of control equipment used matters.

Michell's PCMini52 humidity and temperature probes monitor temperature and humidity conditions and also provide resistance to contamination.

The PCMini52 has a 10 second response time to changing conditions.



Climate control for storing and transporting fruit and vegetables calls for cool but humid conditions. Ideally, the humidity should be kept at around 80 per cent, but not more than 95 per cent RH.

If conditions are too dry, the fruit will wither. Too damp and it will rot.

While this atmosphere is ideal for fruit and vegetables, it is extremely demanding for the electronics of any control equipment.

The instrument's electronics must be well protected from the humidity to ensure reliable, automatic operation of the system over longer periods.

A response time of less than 10 seconds for the PCMini52 sensors allow the control system to rapidly adjust the climate to the ideal conditions so no product is wasted during storage.

Visit www.ams-ic.com.au for more information.