

AV - SV

Type: system for drying and maturing dressed pork meats products.

Recommended cold room volume:

from 20 to 200 m³ in drying;

from 75 to 730 m³ in maturing.

Work range: USV: +10 ÷ 25°C – RH 60%

UAV: +2 ÷ 4°C – RH 40%

Assembly: floor, inside or outside room

Air distribution: with ducting opportunely designed in galvanized sheet and textile.

Standard characteristics

- Conditioner cabinet made from AISI 304 stainless steel
- Hermetic and semi-hermetic compressor
- Refrigeration circuit consisting of: evaporating unit made from copper tubing and aluminium finning complete with liquid distributor, shut down valve, thermostatic valve with external pressure equalizer, high and low pressure safety pressure switch, liquid flow sightglass, dehydrator filter, solenoid valve for cutting-out refrigerant fluid, copper tubing necessary for refrigeration circuit, series of cut-off cocks, check valves, liquid storage tank
- Control, command and protection panel composed of a box in AISI304 stainless steel
- Electronic temperature and humidity controller
- Remote air cooler with fans equipped with electronic speed variator
- Heat recovery coils made from copper tubing and aluminium finning
- Centrifuge fan complete with electric motor, motor slide, belts and pulleys
- Reduction units for controlling air distribution and air change shutters
- Extraction helicoidal fan complete with electric motor shutter and flaps for air change
- Hot battery executed with electrical resistances in stainless steel
- Psychrometer for controlling humidity temperature inside the room
- Safety transmitter panel complete with hygrothermometric sensor, hot safety thermostat, cold safety thermostat.

Options

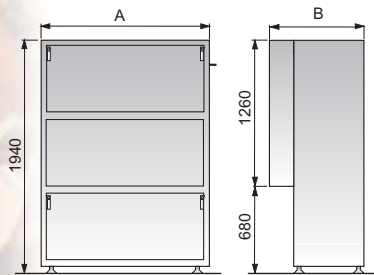
- Water cooling
- Different voltage



FLOOR-MOUNTED



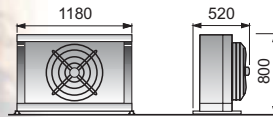
DIMENSIONS



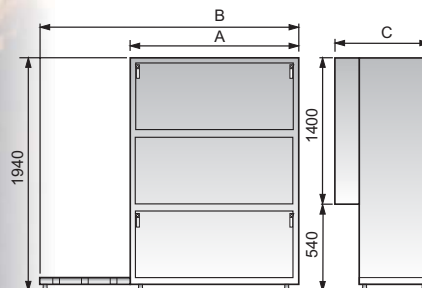
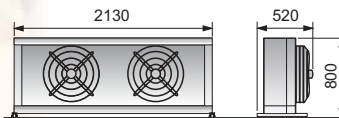
Mod./mm.	A	B
AV/SV HP10 2000	1225	
AV/SV HP7 1500	975	
AV/SV HP5 1500	975	
AV/SV HP4 1500	825	
AV/SV HP3 1500	825	
AV/SV HP2 1200	725	

REMOTE AIR CONDITIONER

AV/SV2 - 3 - 4



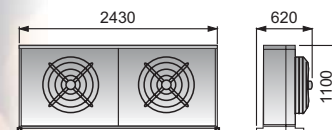
AV/SV5 - 7



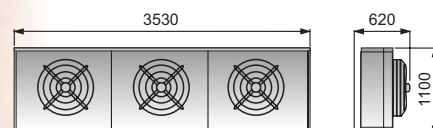
Mod./mm.	A	B	C
AV/SV HP30 2210	3330	1383	
AV/SV HP25 2210	3330	1383	
AV/SV HP20 2000	3080	1275	
AV/SV HP15 2000	3080	1275	

REMOTE AIR CONDITIONER

AV/SV HP10 - 15 - 20



AV/SV HP25 - 30





UNIT	Voltage			Nominal Absorption		Weight		COMPRESSOR		REFRIGERATING CAPACITY		CONDENSING UNIT		Ventilation	TROLLEY	EQUIPMENT QUICK SELECTION	
	V/Ph/Hz	KW	A	kg	Type	Nominal horsepower	Kw	Watt	Air Volume	Weight	m³/h	kg	m³/h	n°	m³**	Kg.**	
	V/Ph/Hz	KW	A	kg	Type	Nominal horsepower	Kw	Watt	m³/h	kg	m³/h	kg	m³/h	n°	m³**	Kg.**	
Ripening pork meats																	
USV002ER01F	400/3N~/50	3.4	8	350	E	2	6900	4400	43	1500	6	75	1200				
USV003ER01F	400/3N~/50	3.8	8.1	380	E	2.2	8600	4100	43	2300	12	90	2400				
USV004ER01F	400/3N~/50	4.7	10.1	410	E	3	11500	6000	48	2900	18	120	3600				
USV005ER01F	400/3N~/50	6.5	13.8	590	E	3.7	14600	8800	74	3600	27	180	5400				
USV007ER01F	400/3N~/50	10.5	23	606	S	5.5	26500	12000	85	4500	36	225	7200				
USV010ER01F	400/3N~/50	11.9	27.6	716	S	7.5	31300	18500	115	5400	45	240	9000				
USV015ER01F	400/3N~/50	16.5	41.9	900	S	11	40500	17500	128	7800	54	390	10800				
USV020ER01F	400/3N~/50	18.8	46.6	940	S	15	46400	16900	147	9800	72	490	14400				
USV025ER01F	400/3N~/50	25.1	63.7	960	S	18.5	56600	26500	182	12400	96	550	19200				
USV030ER01F	400/3N~/50	31.5	73.8	1100	S	22	67500	25300	210	14600	120	680	24000				
Drying pork meats																	
UAV002ER01F	400/3N~/50	3.4	8	350	E	2	6900	4400	43	1500	2	20	400				
UAV003ER01F	400/3N~/50	3.8	8.1	380	E	2.2	8600	4100	43	2300	4	30	800				
UAV004ER01F	400/3N~/50	4.7	10.1	410	E	3	11500	6000	48	2900	6	40	1200				
UAV005ER01F	400/3N~/50	6.5	13.8	590	E	3.7	14600	8800	74	3600	8	60	1600				
UAV007ER01F	400/3N~/50	10.5	23	606	S	5.5	26500	12000	85	4500	10	75	2000				
UAV010ER01F	400/3N~/50	11.9	27.6	716	S	7.5	31300	18500	115	5400	12	90	2400				
UAV015ER01F	400/3N~/50	16.5	41.9	900	S	11	40500	17500	128	7800	18	130	3200				
UAV020ER01F	400/3N~/50	18.8	46.6	940	S	15	46400	16900	147	9800	24	160	4800				
UAV025ER01F	400/3N~/50	25.1	63.7	960	S	18.5	56600	26500	182	12400	32	180	6400				
UAV030ER01F	400/3N~/50	31.5	73.8	1100	S	22	67500	25300	210	14600	40	200	8000				

E = Hermetic compressor

**** = This data is to be considered as a guide only, because they are subject to a lot of variable factors, such as: product type, room configuration, process type, storage type and so on.**