

engineering data and specifications







Ripening Room unit coolers are designed for gas tight rooms with approximate dimensions as shown. Even though high air circulation produces little room temperature variation, fruit in the warmer return air stream ripens first. Unit coolers are located 24 inches from the wall above doors to position this fruit for easy early removal.





16'

35 75'

**MODEL PR-19** 





MODEL PR-218



### Capacity Data - Direct Expansion Models

Room Size	Boxes	Design Total BTUH	Direct Expansion Halocarbon Models	Unit Ca	apacity BTUH		Cond Unit Capacity 110° Cond Temp – R22 Refrigerant		
				Sensible 15°TD 60 DB-45 SST 55 DB-40 SST	Total 10° TD 85% RH 60 DB-50 SST 55 DB-45 SST	Horsepower	40° SST	45° SST	50° SST
Half	432	34560	PR-194-3-DXF	30000	36000	3	37000	41000	45000
	540	43200	PR-196-3-DXF	42000	48000	3	37000	41000	45000
	540	47700	PR-196-5-DXF	42000	48000	5	62000	69000	76000
Full	864	69120	PR-2184-5-DXF	60000	72000	5	62000	69000	76000
	1080	86400	PR-2186-5-DXF	84000	96000	5	87000	97000	107000
	1080	92400	PR-2186-7.5-DXF	84000	96000	7.5	87000	97000	107000

# Capacity Data - Brine Models

Room Size	Boxes	Design Total BTUH	Brine Models	20	9% WT Ethylene Glycol 60 DB-45 Ent Temp 55 DB-40 Ent Temp	Water 55 DB-40 Ent Temp			
				gpm	∆P-PSI	Rise-°F	gpm	∆P-PSI	Rise-°F
Half	540	43200	PR-196-3-B	14	3.0	6.5	12	1.7	7.2
	540	47700	PR-196-5-B	16	3.8	6.3	14	2.2	6.8
Full	1080	86400	PR-2186-5-B	28	3.7	6.5	24	2.1	7.2
	1080	92400	PR-2186-7.5-B	30	4.2	6.5	26	2.5	7.1

## Physical Data

	CFM	Fan Motor bhp	Row Depth	Coil Data			Shipping Weight Ib		Connections			
Model Series				Face Area sq ft	Total Surface sq ft	Internal Volume cu ft	CU/AL	Steel	DXF LIQ-SUCT ODS	Brine IN-OUT ODS	DXA LIQ-SUCT FPT-MPT	RTA LIQ-SUCT MPT
PR-194-3	6900	3	4	9.3	536	0.6	785	1000	5⁄8" - 11⁄8"		1/2" - 3/8"	1⁄2" – 1"
PR-196-3	6700	3	6	9.3	804	0.9	835	1175	5⁄8" - 11⁄8"	13⁄8"	1/2" - 3/8"	1⁄2" – 1"
PR-196-5	9000	5	6	9.3	804	0.9	855	1200	5⁄8" - 11⁄8"	13⁄8"	1/2" - 3/8"	1⁄2" – 1"
PR-2184-5	15000	5	4	18.6	1072	1.2	1150	1530	7⁄8" - 13⁄8"		1⁄2" – 1"	1⁄2" - 11⁄4"
PR-2186-5	14500	5	6	18.6	1608	1.8	1240	1880	7⁄8" - 13⁄8"	15⁄8"	1⁄2" – 1"	1⁄2" - 11⁄4"
PR-2186-7.5	17000	7.5	6	18.6	1608	1.8	1280	1920	7⁄8" - 13⁄8"	15⁄8"	1⁄2" - 1"	1/2" - 11/4"

# **Design Heating Load**

Basis-Raise the temperature of the maximum number of boxes at a rate not exceeding 1°F per hour. Ripening cycles do not require heat unless the load is below prescribed temperature requirements. Approximately half the required heat is provided by blower motors (3000 BTUH/hp-0.9 kW/hp).

## **Design Refrigeration Load**

Basis-80 BTUH per box with a pulldown rate of 1°F per hour. Boxes per pallet may vary. Design load is the total of sensible and latent. Natural respiration of fruit, within airtight rooms, contributes to high humidity required for proper ripening. Unit coolers have capacity to maintain room conditions with 15°F dry coil TD and 10°F wet coil TD.

### **Brine Application**

Large distribution. centers with central refrigeration plants generally use ethylene glycol brine as the refrigerant. Shell and tube chillers maintain 40 to 45°F leaving brine temp. Motorized two or threeway valves control ON-OFF flow to the unit coolers. Chillers are normally provided with EPA and adequate freeze-up protection. 20% by weight ethylene glycol, having a freezing point of 17°F, is recommended for 20°F SST systems.

# **CONTROL REQUIREMENTS**

Banana ripening cycles range from four to eight days with pulp temperatures controlled from 64 to 58° F. Return air ranges from 45 to 65°F. Tomatoes and other fruits require different time-temp conditions.

Temperatures are reset manually or by automatic programmed recorder-controllers, during the ripening cycle. Refrigeration is ON-OFF blowers run continuously or intermittently.

Air temperatures of 40°F will damage fruit. Evaporator pressure regulators (EPA) are required for each unit cooler with central station refrigeration plants. Select individual EPA to control above 40°F SST. Allowable pressure drop can be 20-25 PSIG with central station R-22 systems. Do not select on the basis of line size.

Temperature sensors may be located in the unit cooler return air stream or box inserted. When box Inserted, upper layer boxes may be over-chilled damaging the fruit. Low temperature safety thermostats may be required with systems other than brine. Sensing unit cooler return air temperature, LTST cycle LSV. Approximate setting is-break 45°F.



# **MULLION PANELS**

Designed to be located at eye-level between doors, 36" high x  $8^{1}/4$ " wide x 8" deep mullion panels include all necessary electrical components to manually control temperature. Panels have grey enamel finish with key-lock hinged doors. Design conforms to NEC and UL Standards.

# **SPLIT PANELS**

Consist of two panels. The main power panel, 16" high x 20" wide x  $6^{3}$ 4" deep, in NEMA-12 enclosure, is located above doors or inside the room on a side wall under the unit. The temperature control module, 27" high x 4" wide x 5" deep, is located at eye-level between doors, and has a key-lock feature. Panels have grey enamel finish with hinged doors. Design conforms to NEC and UL Standards. Split arrangement reduces field wiring cost.

Optional SPLIT arrangements are available to be used with Solid State temperature control which replaces temperature control modules. Solid State controls are provided by others.

Panel Components	Split	Mullion		
Main Disconnect		<b>^</b>		
115V Cont Transformer	Power Panel			
Motor Starter				
Heater Terminals				
Optional Anti-Recycle Timer		Not Included		
Optional LTST		Not Included		
Motorized Brine Valve Relay		Not Included		
Partlow Terminals	+			
Selector Switch	Mullion			
Heat Cont Fan	Temperature			
Fan Only	Control			
Cool Cont Fan	Module			
Cool Inter Fan				
Indicator Lights				
Fan-White				
Cool-Amber				
Heat-Red				
Cool and Heat Stats				
40-90°F Range				
1-1/2°F Fix Diff				
20' Capillary		$\downarrow$		
ON-OFF Switch	+	Not Required		

Outdoor air cooled, indoor remote air cooled, or indoor air and water cooled condensing units may be applied with individual unit coolers using R12, R22 or R502 refrigerants.

Protection may be required to prevent compressor short cycling due to ON-OFF control cycles during ripening cycles. Automatic or manual temperature reset may create periods of abnormal cycling.

Split power panels are provided with H O minute adjustable time delays which delay compressor starting after temperature controls call for cooling.

Systems are arranged so that the compressor starts when the room thermostat time delay makes, and stops when the low pressure switch breaks after pump down.

Systems have a lock-out relay to prevent heaters being energized during compressor operation.

Outdoor air cooled condensing units are provided with SAFE-START electrical systems allowing the low pressure switch trip setting to be near HI°F, even in ambients below zero. Deep pump-downs are prevented minimizing false oil safety trips.

Evaporator pressure regulators (EPA) are not recommended. Low temperature safety thermostats are recommended.

All necessary electrical components are provided. System electrical drawings are tailor-made for each installation.



# PR unit cooler Engineering data

# **SPX COOLING TECHNOLOGIES, INC.**

827 WEST PROGRESS DRIVE DIXON, IL 61021 USA 815 284 2700 | spxcooling@spx.com spxcooling.com SGS-PR-TECH-20 | ISSUED 02/2020

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