Thermal Management and Signaling Technology

for Food & Beverage Applications







SHARING COMPETENCE

Pfannenberg
ELECTRO-TECHNOLOGY FOR INDUSTRY

NEW

Sanitary Rainhood

In addition to our standard painted and stainless steel designs, **Pfannenberg also offers a specialty 4X stainless steel rainhood to meet the FDA compatible requirements** found in Food & Beverage Manufacturing Facilities.



FDA Compatible White Gasket Design

Our white gasket design is ideal for Rainhoods that are used on enclosures in Food & Beverage applications. This gasket allows for easy detection of any contamination and is free of potentially harmful color additives.

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ENVIRONMENTALLY RATED ENCLOSURE ACCESSORY SOLUTION

Based on FTTA.E489500

Robust Sealing Against Enclosure

A primary design element found within our rainhoods is the robust sealing of our gasket. Our gasket features; multiple seal dams with a high compression ratio and dense closed cell material. This gasket found in both our regular and sanitary designs.

Easy Washdown and Disinfection

With a smooth, clean and seamless design, Pfannenberg Rainhoods allow for easy washdown and disinfection. Direct spray barrier design allows for superior protection from overspray entering the cabinet while minimizing airflow loss.

Compatible with Existing Fan Cutouts

Rainhoods come in different sizes and are designed to be compatible with existing Pfannenberg Filterfans® and Exhaust Filters.

Easy Maintenance

Easily remove the rainhood for maintenance and filter mat replacement. The gasket will not be compromised due to it's ultimate bond with high peel/ shear resistance and excellent UV aging. Tool-less design comes standard, tamper-proof option available.

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Chillers to Meet Even the Most Demanding Food & Beverage Applications



Designed for today's food-processing environment, EB Series Chillers feature stainless steel pumps and evaporators, non-ferrous water circuits, and a polyester-epoxy blend powder-coat finish. Stainless steel or aluminum casing panels are available. Our outdoor-rated construction provides flexibility for remote installation requirements.



- In recirculated cooling loop applications, our unique combination of thermal storage and refrigerant gas bypass technologies allows operational flexibility.
- Refrigerant capacity control reduces thermal storage volume resulting in a smaller footprint, lower operating weight, and lower coolant costs.
- Supply water temperature stability is easily achievable for close tolerance applications and higher energy efficiency

Generous evaporator and condenser heat transfer surfaces maximize efficiency and tolerance to fouling to provide low operating costs and trouble-free operation – even in the most demanding environments.

- Once-through configurations are also available for cooling water, liquid ingredients or products prior to packaging. This arrangement features FDA recommended liquid contact surface materials and optional CIP connections for easy maintenance.
- NEMA 4, UL-listed control panels and state-of-the-art microprocessor-based controllers are standard equipment providing safety, ease of use and service.
- Options include remote control and communication systems, casters for portability, and status signal lighting.



A Full Range of Thermal Management Solutions for Control and Process Equipment



With products that include our patented Filterfans®, heaters, packaged cooling units, air-to-water heat exchangers, packaged process chillers, and signaling devices, as well as standard options such as stainless steel materials, NEMA 4/4X enclosures, and wash down duty construction, these time-tested products can be seamlessly incorporated into even the most demanding food and beverage processing applications.

Filterfans®



- Highest airflow in industry while maintaining NEMA Type 12 rating
- Fluted filter mats increase the surface area, which increases airflow and time between service intervals
- Patented “Click & Fit” design provides fastest installation time by eliminating all hardware for mounting
- Use with stainless steel rainhood for water protection on exposed enclosures



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Sanitary Rainhood

See back cover

Thermostats, Heaters & Hygrostats





- Thermostats are used for alarming, fan control and heater control
- Hygrostats can control humidity levels within enclosure when used with small heaters
- Heaters are available for cabinets in cold storage areas as well as for condensate management



Unique Applications, Standard Products



Air / Water Heat Exchangers

- Sealed cabinet provides contaminant-free component cooling without adding heat to the local environment
- Excellent economic solution where plant water is available or when used in conjunction with a process chiller
- Sealed design and available stainless steel, NEMA Type 4/4X construction provides a maintenance-free solution with no exposed fans or maintenance of filters required

For applications which require local enclosure cooling using a remotely located source of refrigeration, PWS Series air-to-water heat exchangers provide the perfect solution. Paired with EB Series Chillers, the air-to-water heat exchanger provides a total cooling solution that manages process and/or control enclosure heat gain and effectively removes it from the processing area. Single source responsibility for the complete system ensures properly matched components that are engineered to work together – and to provide a custom fit to the most complex food processing equipment.



Signal Technology for Indication, Warning & Alarm

- Warn anywhere of danger, accidents or technical faults - increase facility safety and reduce risks
- Process interruption indication lights alert personnel of machine/line status, minimizing costly downtime
- Combination audible/visual signals provide warning on noisy or busy production lines







The Pfannenberg Advantage

DTS Series Cooling Units





- Active condensate management utilizes a PTC heater which eliminates the need for drain line
- NEMA Type 4/4X 304 Stainless Steel with #3 polish to repel contaminants in food grade applications and to provide for easy washdown
- High Temperature models can operate in ambient temperatures up to 140° F (60° C), ideal near industrial ovens or baking lines



Whether in washdown locations or control rooms, the DTS Series' key internal electronics are positioned away from potentially moist and/or caustic air. Wide condenser fin spacing allows for filterless and maintenance-free operation. Stainless steel units have an epoxy coating on all exposed copper tubing to compliment the electrostatically-coated condensers. Fans are conformal coated, backward curve impellers that have a standard life of 55,000+ hours, providing the longest life and best air flow in their class.



DTT Series Top Mount Cooling Units
DTI Series Cooling Units

- DTT Series Units provide convenient top mount cooling while eliminating the danger of condensate entering cabinets
- Innovative service panel design provides easy access to filters, controls and fuses, decreasing service time and allowing filters to be changed without downtime
- The DTI Series compact design easy installs on door mount applications in control rooms which require maximum floor space.

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