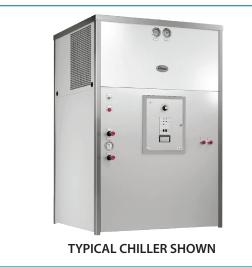


# **BATCH DRAW WATER CHILLER**



## **FEATURES**

- BATCH COOLING FOR BATCH MIXING Insures uniform dough year round
- WELDED STAINLESS STEEL COOLING TANK Provides storage required for batch draw operation without temperature swing
- COMPACT CHILLER Mounts on floor with minimum footprint
- USES HFO REFRIGERANT "Ozone Safe - Low Global Warming Potential (GWP)"

# **OPTIONS**

#### FOOD GRADE MAKE-UP WATER

Pre-filtration reduces turbidity and improves UV efficiency. Purification removes organic odors and tastes. UV sterilization kills water-borne pathogens. No chemicals or harmful byproducts, easy to maintain.

PB-50: FOOD GRADE MAKE-UP WATER		
UV STERILIZER		
S-5		

#### STAINLESS STEEL EXTERIOR

#### **CHILLER SELECTION**

To properly size a cooler for batch mixing application, determine the amount of ingredient water needed per batch and the number of batches per hour.

PB-50: CAPACITY TABLE*				
WATER PER	NUMBER OF BATCHES PER HOUR			
BATCH	1	2	3	4
gal/ltr	7/26	3/11	2/7	1.6/6
lb/kg	56/25	28/12	17/7	14/6
*Based on 80°F [27°C] make-up water and 34°F [1°C] ingredient water				

## MODEL ..... PB-50 DESCRIPTION

A completely packaged water chiller designed for batch draw applications where a large volume of water is required intermittently. Filtrine PB chillers use a unique storage-type evaporator to chill water in batches thereby using less energy than continuous-draw water coolers. A large stainless steel cooling tank with internal evaporator automatically fills with water, which is

constantly agitated and chilled to as cold as 34°F [1°C]. When water is drawn off, a solenoid valve shuts off the make-up water, preventing the mixing of warm and chilled water, and ensuring a uniform batch temperature from first drop to last. After the batch is drawn, the cooling tank automatically refills and chills, to be ready for the next batch draw.

## **SPECIFICATIONS**

COOLING CAPACITY: See Table
Rating Conditions
Water Discharge Temperature
Ambient Temperature 90°F [32°C]
COMPRESSOR HP1/2
Lifetime lubricated, welded hermetic type supplied with condenser as
specified below, mounted on vibration absorbers and provided with
internal overload, adjustable thermostat, freeze control, expansion valve,
refrigerant sight glass and dehydrator.
STANDARD CONDENSERS [Designated by suffix]
A Fan cooled, located inside chiller housing
W Water cooled for hookup to city or tower water
COOLING TANK & EVAPORATOR
Capacity 20 gal [76 ltr]
Welded all stainless steel shell and immersion coil evaporator. Tank tested
at 250# for 125# working pressure. Supplied with automatic air vent.
Insulated with closed cell thermo-elastomer with an R factor of 3.7.
PUMP HP 1/3 Capacity 10 gpm @ 15 psi [38 lpm @ 1 Bar]
Stainless steel centrifugal pump mounted on rubber pads over a stainless steel
condensation tray. All piping Insulated with closed cell thermo-elastomer with
an R factor of 3.7. Pump supplied with manual on/off switch, flow switch,
make-up water solenoid valve and bypass for agitation.
THERMOSTAT
Adjustable Range
Temperature Stability ±1.5°F [±1°C]
CABINET
White enameled aluminum panels with stainless steel corner legs and
top suitable for mounting on floor or wall bracket.
SUPPLY POWER 115 or 230/60/1
FLA Amps Maximum 14 or 7
NOTE: FLA may vary depending on options. See MCA and MOP ratings
on nameplate of as-built unit.
PLUMBING CONNECTIONS IN & OUT 1/2" [12 mm] FPT
SHIPPING WEIGHT 550 lbs [250 kg]

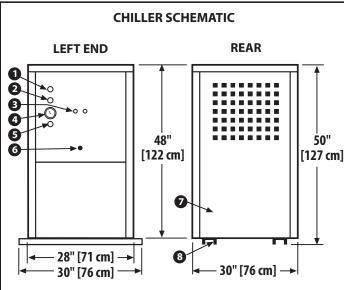
NOTE: Chiller weight and dimensions may vary due to condenser and options specified.

# **ENERGY SAVING OPTIONS**

Reduce chiller energy consumption and lower operating costs. **Contact Filtrine for complete details.** 



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#### LEGEND

1	Automatic air release
2	Cold water out
3	Pump on/off
	Dial thermometer
5	Make-up water
	Electrical connection
7	Removable access panel
	Channel skids - 3" [8 cm] W x 2" [5 cm] H

# **VENTILATION PANELS**

Standard model air intake at right end and air discharge at rear. Manufacturer recommends 24" [61 cm] minimum clear space opposite all ventilation panels.

## **SERVICE PANELS**

Removable - front and rear on all models. Manufacturer recommends 36" [91 cm] at left end and 36" [91 cm] clearance at front for service.

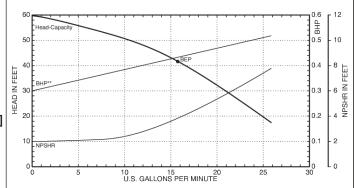
# **OPTIONS and ACCESSORIES**

- -DT DIAL THERMOMETER: Specify for make-up and/or discharge
- PRESSURE GAUGE: Specify for make-up and/or -PG discharge
- WATER-RESISTANT DESIGN: Cabinet built as a -WR water-resistant model; permits complete wash down
- -RFS REMOTE FLOW SWITCH: For closed loop operation
- -DUP DUAL PUMPS: Provide complete backup. Available with automatic switchover in case of failure
- -ADJ ADJUSTABLE LEGS: Stainless steel, up to 6" [46 cm] high
- -DISC FUSED DISCONNECT SWITCH: On power supply
- -SSC STAINLESS STEEL CABINET: Panel, corner legs and top constructed of #304 stainless steel

# **FOOD GRADE MAKE-UP WATER**

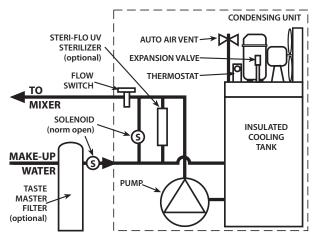
See complete description on other side.

# **STANDARD PUMP CAPACITY**



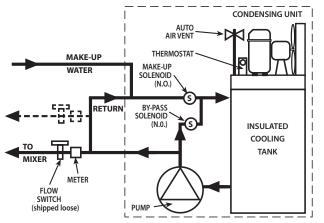
## **PLUMBING SCHEMATIC**

Showing optional Taste Master® sediment/taste/odor filter and Steri Flo® UV Sterilizer.



# **OPTIONAL CLOSED LOOP SYSTEM**

Where the mixer outlet[s] are a long distance from the chiller, a recirculating loop may be installed to keep the water in the piping cold. The flow switch[es] are shipped loose for installation at the meter[s].



# WARRANTY

All parts are covered F.O.B. factory for 15 months from date of shipment.



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