impresind
HVAC solutions

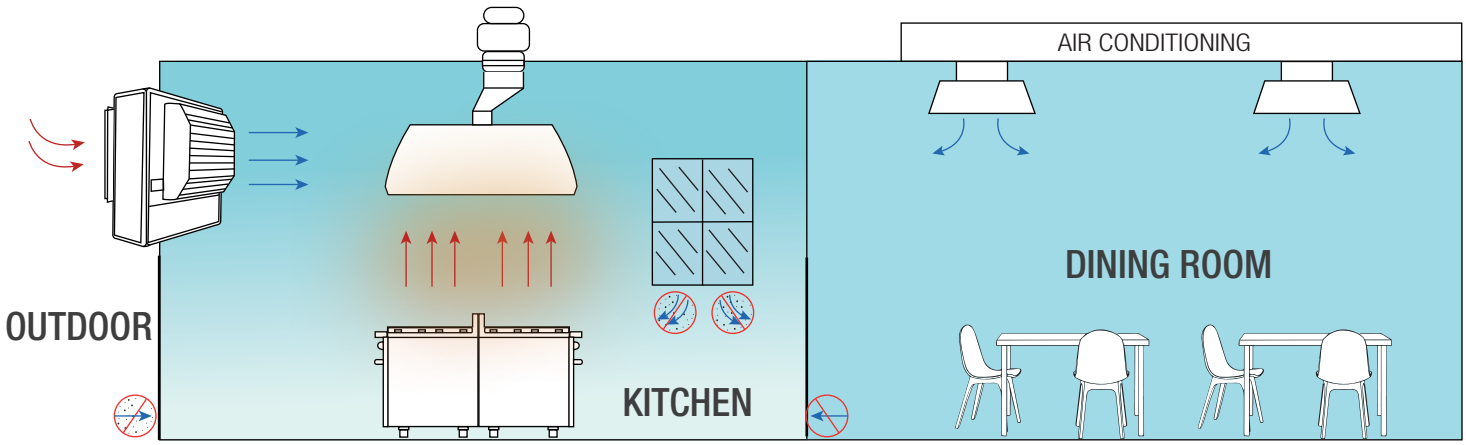
ColdAIR

FPA Kitchen 5.0

COOLING, PURIFICATION AND VENTILATION
OF PROFESSIONAL KITCHENS
AND FOOD INDUSTRIES

HOW IT WORKS

Unlike a traditional air conditioning system, the **ColdAIR FPA Kitchen-5.0** evaporative cooler introduces new and cooled air into the room and generates continuous air changes over time; in this way the environment receives new, oxygenated air and expels the exhausted air through the extractor hoods. The new air introduced into the room is filtered and purified from the major pollutants present in the atmosphere.
The **ColdAIR FPA Kitchen-5.0** cooler is equipped with a new technology named HEALTH that reduces the percentages of NO, NOx and other inorganic pollutants, and also reduces the percentage values of fine dust in the air (TSP, PM10 and PM4).
The air is cooled through a water evaporation process that reduces the sensible heat of the air without using compressors and refrigerant gases. This allows to cool large volumes of air with minimum energy expenditure and with zero environmental impact.



The control display, easy and intuitive, allows you to choose between **Cooling or Ventilation modes**. In both modes there are **5 different fan speeds**, preset up to a maximum airflow of 5.000 m3/h, depending on the needs of the user and the room. The possibility of adjusting the fan air flow makes it possible to compensate with the different capacities of the extractor hoods.

In Cooling mode, in order to optimize the adiabatic exchange, a phase called **"Pre-Cooling",** in which the fan operates automatically at a fixed minimum speed and keeps this speed until the evaporative cooling pad is ready for its function, is foreseen.

At the end of this phase, the fan resumes operation automatically at the speed set by the operator, thus starting the **definitive cooling phase**, at the end of which the machine automatically switches to the **final rinsing phase**.

ADVANTAGES

The **FPA-KITCHEN-5.0** cooler is equipped with new-generation evaporative cooling pads manufactured with a new technology called **HEALTH.** This technology reduces the percentages of NO, NOx and other inorganic pollutants present in the treated air, as well as the special structure of the evaporative cooling pad reduces the percentage values of fine dust in the air (TSP, PM10 and PM4).
The machine is equipped with a double-row louvres diffuser, for horizontal and vertical air diffusion, and a rear section for the installation of different filters for treating the air taken from outside.
The machine structure is in stainless steel.

TECHNICAL CHARACTERISTICS

Air flow	Max Min	m3/h	5000 1000
Sensitive cooling capacity		kW	12
Power supply		V/Hz	230/50
Absorbed current		A	3
Power consumption		W	0.45
Water consumption (average)		lt/h	13
Water inlet Ø		in	3/4
Water drain Ø		mm	22
Saturation efficiency		%	88%
Dimensions L x P x H		mm	1005x347x1070
Weight (empty – full)		Kg	55 - 75

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COLDAIR
"Evaporative Coolers"

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"Gas-fired radiant heating strips"

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