CHILLVENTA especial

Refrigeration | AC & Ventilation | Heat Pumps

13.-15.10.2020

CONNECTING EXPERTS.

NÜRNBERG MESSE



Summary



Which are the main objectives when designing a plug-in cabinet?



Solution for commercial or professional plug-in cabinets





Which are the main objectives when designing a plug-in cabinet?

1.Low direct CO₂ emissions







Save the planet

100% 90% 80% 70% 60% 50% 40% 30% 20% 10%		—EU F-gas Regulation —A2 Parties earlier start …A2 Parties later start —A5 Parties Group 1 …A5 Parties Group 2
	2015 2021 2021 2027 2030 2033 2036 2039 2045 2045 2045 2045 2045 2045	

Kigali amendment to Montreal Protocol

A pplication	HFC	Banned from
Commercial refrigerators and	GWP≥150	1/1/2022
freezers (Hermetically sealed)		

Review of F-gas. Proposal by the end of 2021 (ideal timeline)

F-gas regulations

No net emissions of greenhouse gases by 2050





European Green Deal



1.Low direct CO₂ emissions



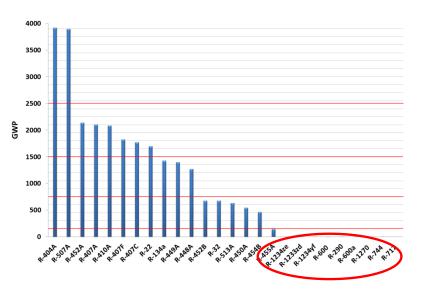






Natural refrigerants







The definitive solution?



Ideal for plug-in units (low charge)



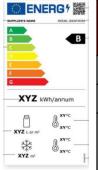
2.Low indirect CO₂ emissions







Save the planet



Commercial appliances	Maximum EEI		
	March 2021	September 2023	
Ice-cream freezers	80	50	
Drum vending machines	100	100	
All other refrigerating appliances with	100	80	
a direct sales function	100		

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ENERGIA - EHEPTUR - ENEPTEIA ENERGIA - ENERGY - ENERGIE ENERGI	XYZ kWh/annum
*	1
XYZ L YZ L	X XY*C-YZ%

Professional appliances	Maximum EE		
	July 2016	January 2018	July 2019
Professional refrigerated storage	115	95	85
cabinets			
(Except heavy-duty cabinets and			
refrigerator-freezers)			
Heavy duty cabinets	115	-	-

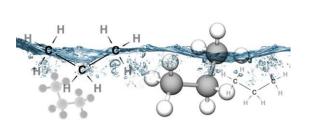
Ecodesign and Energy Labelling



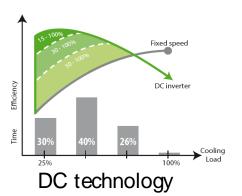
2.Low indirect CO₂ emissions

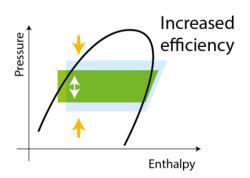




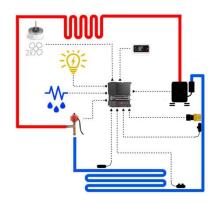


Propane





Electronic expansion valves



Advanced control systems



3.Safe







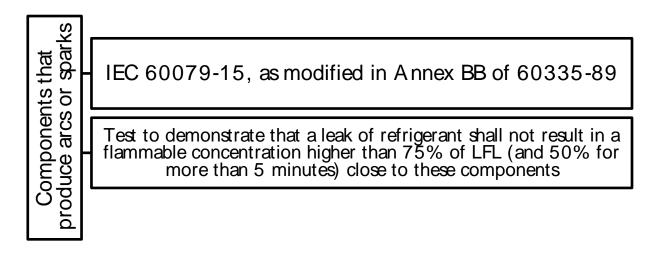


3.Safe





IEC 60335-2-89: Particular requirements for commercial refrigerating appliances



Version 3.0 of this standard approved in June 2019 (EN 60335-2-89 still to be updated):

- -Hermetically sealed systems for units with flammable refrigerants
- -Charge limit increased to 13×LFL (500 grams for propane): additional test



4. Food preservation







Increasing the store shelf life with just one day results in 43.1% less waste

Reducing food waste





The annual economic impact of food waste is estimated to be \$218 billion in the U.S. and \$143 billion in Europe

Increase earnings



"Zero hunger" is the second of the UN Sustainable Development Goals to be achieved by 2030

End hunger, achieve food security and improved nutrition, and promote sustainable agriculture.



CAREL

Contribute to achieve SDGs

Sources: https://www.iberdrola.com/environment/food-waste; https://www.un.org/sustainable-development/sustainable-development/sustainable-development-goals/

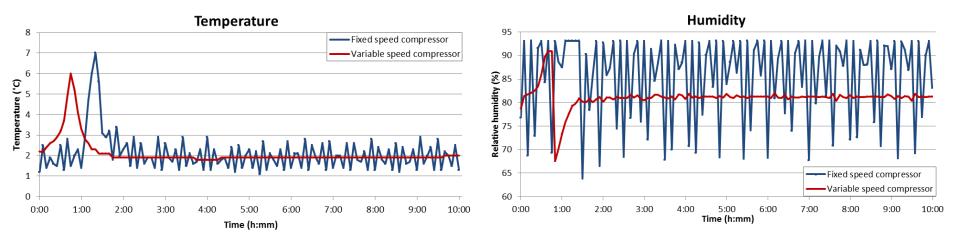
4. Food preservation





DC compressor: constant temperature and humidity (except during defrost)

ON-OF compressor: the temperature fluctuates due to the constant on and off of the compressor



Using technologies that ensure a reliable control of parameters, such as DC compressors, means better food preservation

Sources: Study carried out by CAREL in collaboration with the University of Padova. Results can be found on: https://www.carel.com/-food-preservation-white-paper





5. Simple commissioning





Less damage



Ensure food preservation



Avoid direct and indirect CO₂ emissions



Increase safety



5. Simple commissioning









Access of the complete parameters list

List of active alarms



Data displayed on graphs and in tables



Solution for commercial or professional plug-in cabinets

Heosone







Low direct CO₂ emissions

Specially designed for applications operating on propane

Low indirect CO₂ emissions



DC rotary compressor, **EEV** stepper valve, variable speed fan, advanced control system

Safe



Compliant with requirements of standard 60079-15 as required by the standard EN 60335-2-89

Food preservation



Full continuous modulation

Simple commissioning



App APPLICA, wireless technology

Typical applications





FOOD RETAIL



Supermarket chest freezer



Supermarket plug-in showcases (up to 150g limit)

FOOD SERVICE



Catering & Professional



Laboratory & Pharmacy

What does CAREL provide?





Full package: components

BLDC rotary compressor	Electronic expansion valve	Control unit	DC fan motors	Sensors & probes	User interface
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What does CAREL provide?

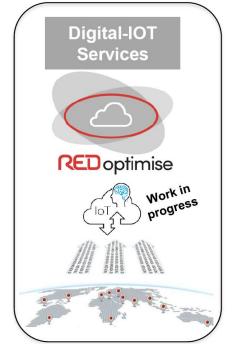




Full package: connectivity













Thank you for your attention.

