



Design Evaporation Air Cooler with Copper Coil Tube and Efficiency

Basic Information

Place of Origin: China
 Brand Name: DM
 Certification: CE ISO
 Model Number: DM-LFJ-DD

 Minimum Order Quantity:

Price: 1000-100000Packaging Details: Customization

Delivery Time: 20day
Payment Terms: TT, L/C
Supply Ability: 300000/Year



Product Specification

• Cold Room Type: Cold Storage (Cold Room)

• Condition: New

Application: Cold Storage/Cold Room/Freezer Room

• Coil Tube: Copper

Fan Qty: 1pcs To 2,3,4 Pcs
Defrosting: Electric Defrosting
Power Supply: 220V/380V/415V
Material Of Fin: Material Of Fin

• Highlight: 220v cold room evaporator,

380v cold room evaporator, 220v freezer room evaporator

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Product Description:

D-series Air Cooler - An Essential Device for Different Cold Storages

D-series air cooler, also referred to as air cooler, is an essential device that provides efficient cooling for various cold storages, such as civil cold storage or combined cold storage. The D-series air cooler comes in three different types: DL, DD and DJ, all of which are suitable for cold storages with different storage temperatures.

One of the main advantages of the D-series air cooler is its compact structure, which makes it a space-saving device. In addition, it is light weight and designed to eliminate any cold storage area, which helps in maintaining a uniform storage temperature. This attribute ultimately leads to the preservation of the freshness of the stored food.

Another notable advantage of the D-series air cooler is its high efficiency in cooling down the food stored in the cold storage. With the use of this device, food can be quickly cooled down resulting in improved freshness and extended shelf life.



Features:

Using either a plastic spraying process or embossed aluminum plate, the shell of the product is designed to be resistant to corrosion and has an attractive appearance.

The coil arrangement is innovative in order to reduce wind side resistance. After the sheet is installed, the copper tube is mechanically expanded onto the fin to reduce contact thermal resistance and so improve heat transfer efficiency.

The product undergoes a pressure test before being cleaned using trichloroethylene in the tubing. This removes any oil, moisture and oxide scale from within the tubing.

Our specialized fan motor has low power consumption and is specifically designed to provide large air volume, low noise and a long range. This ensures that the product can operate normally under humid conditions and in low temperatures.

Our U-shaped tubular stainless steel electric heating tube has strong insulation and is inserted into the coil. We ensure that the spacing distribution and power design are reasonable to ensure that defrosting times are short and have a good effect.

The slot-type hanger we use makes for easy lifting so that the product can be transported easily and safely. All of our products are filled with nitrogen and are pressure-maintained before leaving the factory.

Model	Refrigerating capacity(W)	Nominal area()	Volume (L)	Fan Number	Fan diameter(mm)	Air volume (m³/h)
DD-1.2/7	1225	7	1.4	1	300	1563
DD-2.8/15	2825	15	2.7	2	300	3126
DD-3.7/22	3700	22	3.5	2	350	4580
DD-5.3/30	5300	30	5.8	2	400	6800
DD-7.0/40	7000	40	7.6	2	400	6800
DD-11.2/60	11200	60	10.1	2	500	11000
DD-14.9/80	14900	80	13.5	2	500	11000
DD-18.7/100	18700	100	17.3	3	500	18000
DD-22.3/120	22300	120	19.6	3	500	18000
DD-26.2/140	26200	140	22.7	4	500	24000
DD-29.8/160	29800	160	25.8	4	500	24000
DD-37.2/200	37200	200	32.2	4	500	24000
DD-48.4/255	48400	250	41.9	4	550	32000
DD-57.9/310	57900	310	51.6	4	600	36000

Applications:

There are different types of cold storage units available for various purposes. The DL type is ideal for cold storage with a storage

temperature around 0, mainly used for storing fresh eggs or vegetables. On the other hand, the DD type is appropriate for storing frozen foods, such as meat and fish, with a storage temperature of about -18. Lastly, the DJ type is designed for quick freezing of meat, fresh fish products, or prepared foods, with a storage temperature of -25.



Support and Services:

Our technical support team is available to assist with any questions or concerns regarding the installation, operation, and maintenance of our Cold Room Evaporator product.

We also offer a variety of services to ensure optimal performance and longevity of the product, including:

Regular maintenance and cleaning

Repair services for any malfunctions or damages

Upgrades and retrofits to improve efficiency and performance

Training for proper operation and maintenance

Our goal is to provide comprehensive support and service to our customers to ensure their satisfaction and success with our products.



Packing and Shipping:

Product Packaging:

The Cold Room Evaporator will be securely packaged in a sturdy cardboard box to prevent any damage during shipping.

The product will be wrapped in bubble wrap to provide extra protection.

All necessary components and installation instructions will be included in the package.

Shipping:

The package will be shipped via a reputable carrier to ensure timely and safe delivery.

Customers will be provided with a tracking number to monitor the progress of their order.

Please allow 2-3 business days for processing and handling before the package is shipped.

Shipping times may vary based on the destination, but customers can expect to receive their package within 30 business days of placing their order.







