

Thermal Management and Signaling Technology

for Food and Beverage Applications



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

Solutions include our patented Filterfans, heaters, cooling units, air/water heat exchangers, process chillers, and signaling devices. As additional options we also offer stainless steel models with NEMA 4/4X and UL for outdoor applications. These well-engineered products can be incorporated into even the most demanding food and beverage processing applications.

Pfannenberger has extensive experience in the following food and beverage areas:

- Filling Equipment
- Packaging Machines
- Baking Equipment
- Processing Equipment
- Meat-processing Equipment
- Brewing Technology



Filterfans

- IP 55 / NEMA 12 rating with highest air-flow
- Increased surface area provided by fluted filter mats increases airflow and time between service intervals
- Patented "Click & Fit" design provides fastest installation time by eliminating all mounting hardware
- Rainhoods provide additional protection under extreme conditions such as high-pressure cleaning



Thermostats, Heaters and Hygrostats

- Save energy and increase lifespan of electronics!
- Hygrostat controlled heaters protect against condensation within enclosures
- Cost efficient 2-phase thermostats regulate the fan as well as act as an alarm



Unique Applications, Standard Products



Even for the most complex food and beverage applications, rely on Pfannenberg to provide competent and creative solutions. Our air/water heat exchangers provide pre-engineered solutions which use available cooling water to efficiently maintain design temperatures regardless of ambient. Ideal for applications such as blow-moulding machines or lasers.



Air/Water Heat Exchangers

- Pfannenberg's air/water heat exchangers offer an IP 65 rating and are available in a stainless steel version
- Air/water heat exchangers cool reliably without being directly dependent on the ambient temperature
- Heat is discharged remotely
- Excellent economic cooling solution when plant water is available



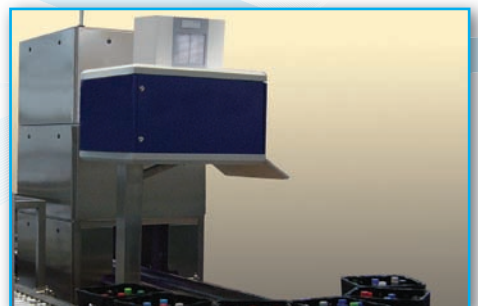
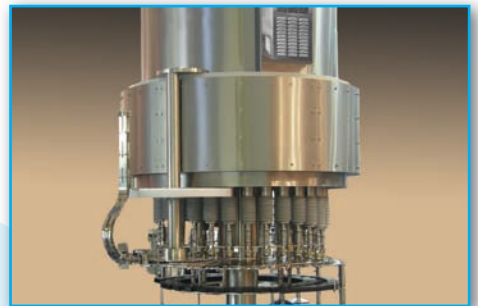
Signaling Technology for Indication, Warning & Alarm

- Use anywhere to warn of danger, accidents or technical faults - increase facility safety and improve risk reduction
- Status displays give personnel a quick overview of the machine / line status and minimizes reaction times, as well as costly downtime
- Combination audible/visual signals provide warning on noisy or busy production lines
- Get a grip on risk: EN ISO 13849 classified units to integrate in the Safety Loop



The Pfannenberg Advantage

The cooling electronics of the DTS/DTI series are located within the internal air circuit. Therefore, they are exceptionally well protected from external conditions. Wide condenser fin spacing allows for maintenance-free operation without a filter. NEMA certified cooling units from the 3000 series provide for the highest amount of protection against environmental conditions such as alkalis and acids with epoxy-coated copper piping.



DTS 3000 series Cooling Units

- Integrated condensate management system evaporates moisture
- NEMA type 4/4X models are covered with 304, #3 polish stainless steel with a vertical grain to repel contaminants and provide for easy cleaning
- High temperature models can operate in ambient temperatures up to 140 °F (+ 60 °C), ideal for applications near industrial ovens or baking lines



DTT series Top Mount Cooling Units DTI series Cooling Units

- Efficient top-mount cooling unit with a patented condensate management system
- Innovative design with a practical and unique service panel (DTT-Series, DTI **E**COOL) provides easy access to filters, controls and fuses, decreasing service time and significantly decreasing downtime for maintenance.
- The unique, patented mounting systems ensures fast assembly
- Standard UL certification, stainless steel version available
- High availability of production machines, as well as noticeable cost-savings

Chillers for all Food and Beverage Applications



Designed for today's food-processing environment, EB series Chillers feature stainless steel pumps and evaporators, non-ferrous water circuits, and housing components with a polyester-epoxy blend powder-coat finish. Stainless steel casing panels are also available. This series was designed for flexibility of indoor / outdoor installation requirements, easy maintenance and service.

- Light weight, compact design
- Electronic controls provide temperature accuracy

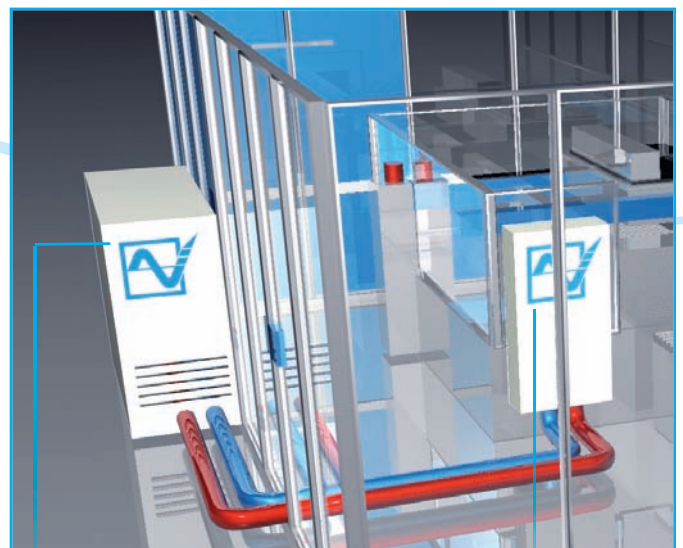
Optimised components allow for low operating costs and high efficiency.

- Control box with IP 56 guarantees operational dependability
- Numerous additional options enable an individual device configuration

The 100% system solution for the food industry

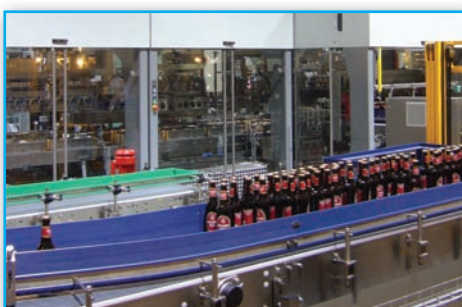
The Pfannenberg chillers offer decisive advantages in combination with the Pfannenberg air/ water heat exchangers:

- in applications where power losses must not enter the surrounding space
- if aggressive ambient air restricts the use of conventional cooling units
- if a very high IP class is required (up to IP 65)
- if maintenance-free cooling units are necessary



Chiller

Air-/water heat exchanger



Other solutions available from Pfannenberg



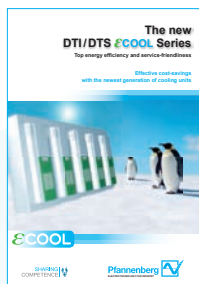
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A Bright Idea!

**Building, Landmark &
Art Illumination by Pfannenberg**

*Durable weather-resistant
design and long service life
make Pfannenberg lighting
systems the optimal choice.*

*Eiffel Tower,
Paris, France*



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