



W. & P. Reedy Pty Ltd

SERVICE, SUPPLY & MANUFACTURE OF
PASTRY COOKS AND BAKERS EQUIPMENT
A.C.N. 002 383 860
Established 1935

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Water Cooler



Hanging rapid water cooler with electronic litre - counting / measurer and neutral zone mixer.

PRODOTTI



The main feature of this cooler is its ease of installation. It is a hanging model and can therefore be hung above the kneading machines, solving the ever - present problem of space in the working environment.

Particularly significant in the RR models is the speed of cooling. They can cool the water they contain from +18 to +3 in fifteen minutes (15 min). Thanks to their cooling speed, although they have a capacity of 50 litres can cool the water at a rate of 200 litres per hour.

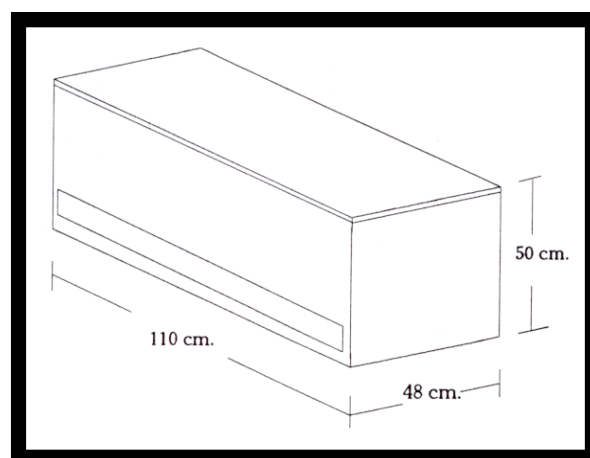
During production of the cooler, particular attention has been paid to the choice of materials and the safety devices. Indeed, installed as standard are a floating unit with double safety control, a supplementary anti flooding solenoid valve and thermal protection which will block functioning to the cooler if it overheats due to deposits of dust on the radiator.

It is easy to imagine how easy it is to use these coolers, thanks particularly to the electronic litre - counter which can be set by direct call in either litres or decilitres, so avoiding dead time due to emission of the water into the mixture.

The neutral zone which acts as a mixer can maintain the water at the temperature set: this is done by means of an electronic probe which turns the heater or cooler on or off. This has the function of a mixer with temperatures which can be set from +1 to +35 degrees centigrade.



REFRIGERATED/HEATED MODELS		PR50	PR50N	PRR50	PRR50 N
Capacity	lt	50	50	50	50
Weight empty	kg	70	70	90	90
Weight full	kg	120	120	140	140
Voltage 240, 50 Hz single phase		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Rapid cooling + 18 to + 3 in 15minuts				<input type="checkbox"/>	<input type="checkbox"/>
Normal cooling 1 hour		<input type="checkbox"/>	<input type="checkbox"/>		
Built in heater			<input type="checkbox"/>		<input type="checkbox"/>
Heater power 240 volt	watt		1500		1500
Compressor size	hp	1/3	1/3	1.2	1.2



TECHNICAL FEATURES

- Cabinet, evaporator and tank in stainless steel.
- water transferred by submerged pump in food - grade plastic with 65 double drop insulation, to TUV standards.
- Refrigeration unit operating on Freon 22.
- Dual safety float.
- Extra anti - flooding solenoid valve.
- Electronic control unit with anti - interference control to IEC 80114
- Power relay for loads up to 30 Amp
- Auxiliary controls at 24 Volts
- Tank insulated in high - density expanded polyurethane, 2cm thick
- High efficiency steel water heater
- Control relay with automatic cutout in absence of water.

The characteristics stated are purely a guideline. The company reserves the right to make any modifications considered appropriate without notice.

Mis/wctemp01