

Hydro-Cooler



FLEXIBLE

ROBUST

EFFECTIVE

SMART

HELPFUL

- Eight models* available with capacities of 5 to 30 t/hr (up to 35,000 lb)
- Options to spray, partially immerse or fully immerse produce to achieve the best cooling results
- Produce can be conveyed through the system on rollers (in full bins), loose on belts or in crates
- The Wyma Hydro-Cooler can be used with coil or plate evaporators

- Durable, robust, low maintenance design
- The Wyma Hydro-Cooler can be fully insulated using robust laminated panels for increased thermal efficiency**
- Clogging resistant water nozzles
- High quality modular belting

- Rapid cooling of fresh produce maintains freshness, improves shelf life and ultimately increases returns for growers and packers
- Variable belt speeds and adjustable water levels to suit various produce types, conditions and cooling times

- Temperature sensors at strategic locations within the Hydro-Cooler to optimise cooling and minimise energy use
- Variable temperature control to adapt to produce type and cooling requirements

- Custom designed self cleaning rotary filter system**
- Inspection hatches to allow easy access for cleaning and maintenance
- Light-weight covers for easy access
- Two drain locations on each side for quick draining

* Custom models also available
 ** Optional



Rotary filter system



Water spray over refrigerated coils

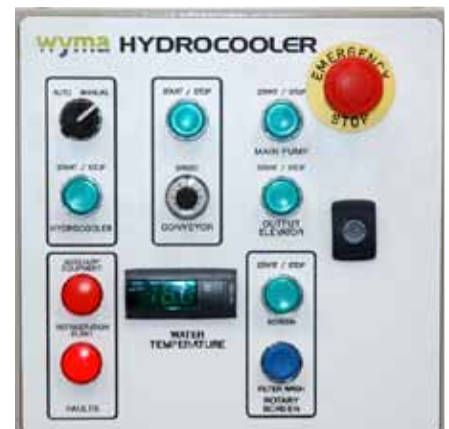
Equipment Description

The Wyma Hydro-Cooler is a purpose built integrated refrigeration system that quickly reduces the core temperature of produce in a very short time, thus maintaining freshness and extending shelf life. Produce can be conveyed through the Hydro-Cooler loose, in crates or in bins.

Loose Cooling - Suits a variety of produce such as carrots, potatoes, corn, parsnips, beetroot (beet), cherries.

Crate/Bin Cooling - Suits a variety of produce such as asparagus, broccoli, brassicas.

The integrated refrigeration system, which is customised to suit your individual requirements, allows for water to be sprayed from above through refrigerated coils or plates. Water is sprayed through low pressure, high volume clogging resistant nozzles. Water level within the Hydro-Cooler is fully adjustable and can be regulated to either totally immerse or partially immerse the produce on the belt, depending on the produce and cooling requirement.





- A** Light-weight covers for easy access
- B** Polyethylene belt
- C** Stainless steel construction
- D** Large inspection hatches for service and maintenance
- E** Flexible drain connection



Technical Data

Model	Approx. Capacity*	Length**	Produce Volume
FHE0005 FHT0005	4 to 10 t/hr (8,800 to 22,000 lb)	4,470 mm (14'8")	3.1 m ³ (1.8 T)
FHE0006 FHT0006	6 to 15 t/hr (13,200 to 33,070 lb)	5,900 mm (19'4")	4.3 m ³ (2.6 T)
FHE0009 FHT0009	9 to 24 t/hr (19,800 to 52,900 lb)	8,780 mm (28'9")	6.8 m ³ (4.1 T)
FHE0012 FHT0012	12 to 30 t/hr (26,455 to 66,140 lb)	11,660 mm (38'3")	9.3 m ³ (5.6 T)

FHExxx Hydro-Cooler with out-feed elevator
 FHTxxx Hydro-Cooler with "flow through" conveyor

* Capacity is dependent on produce and operating conditions
 ** Dimensions taken from outside of stainless steel box excluding out-feed elevator or conveyors

Wyma Fresh Thinking

When you've worked hard to cultivate a successful growing and packing business and you're aiming to deliver a quality product, you want the best post-harvest handling solutions available.

When you buy Wyma, you buy proven technical innovation and quality, backed up by a deep understanding of your processing needs. We hope you will be as proud to be a Wyma owner as we are to manufacture and support the equipment worldwide.

Our fresh thinking is always available to help you keep improving the way you process your vegetables. As we say, "if it's worth growing, it's worth handling with Wyma".

Insist on authentic Wyma spare parts



Consult



Design



Manufacture



Install



Support

Contact Details

New Zealand Head Office

27 Foremans Road
PO Box 16-707
Hornby 8441
Christchurch
New Zealand
T: +64 3 344 6403
F: +64 3 344 6407
www.wymasolutions.com
sales@wymasolutions.com

European Office

Wyma Europe s.r.o.
Netovicka 875
27444
Slany
Czech Republic
T: +420 312 312 733
F: +420 312 312 734
www.wymasolutions.com
eu.sales@wymasolutions.com

Australian Contact

580 Doyles Road
PO Box 1158
Shepparton
Victoria 3630
Australia
T: +61 400 577 921
F: +61 3 5831 1038
www.wymasolutions.com
au.sales@wymasolutions.com

Your Local Wyma Representative:



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