

GOL

Ultrasound Vegetable Fruit Air Humidifier

*Universal Application – Modern Technology
Hygienically Impeccable – Extremely Quiet – Very Economical*

For fresh fruit and vegetables

Delicate salads, good looking vegetables, healthy vitamins and bio elements: the GOL keeps fruit and vegetables extremely fresh and in premium quality.

Humidification by the extremely fine and drifting aerosol mist keeps root and leaf vegetables fresh much longer and sensitive fruit can keep their inner and outer qualities.

No more mismanagement and expensive depreciation losses due to spoiled goods.



A warm and dry surface climate results in dehydration (the goods decay) and stop a loss of valuable ingredients (vitamins) due to the high output of CO2. As the circulating air is humidified by a fresh mist covering, there is almost 100% saturation over the entire display surface.

50 – 70% less fruit and vegetable depreciations with additional sales between 7 and 10% in the market sector. That is the positive result of a practical study taken over several months, carried out in retail trade businesses.



Humidification of the displayed fresh produce with the ultrasonic humidifier GOL quickly pays.

- No more stock problems: an entire range of fresh products till late in the evening.
- Less depreciation: markedly longer durability, practically no loss of weight or ingredients.
- Better customer loyalty due to an appealing display of goods which speaks for the supermarket and its success.
- The adiabatic humidification principle takes up heat and energy thereby cooling the displayed fresh goods (evaporation cooling with simultaneous reduction of cooling aggregate operating times).

The innovative humidification system!

Humidification by ultrasound has become more and more important in the last few years and new applications have been developed. The fineness of the aerosol mist is unique.

Airwin humidifiers are not only used for air conditioning, but also in industry and trade with great success, especially in the sectors where technical processes and storage of sensitive goods require specific humidification with restricted tolerances.

The formation of mineral deposits is prevented by using fully demineralised water. We offer the respective water treatment units – see accessories.



TECHNICAL SPECIFICATIONS

Type		GOL-2	GOL-3	GOL-4
Output humidifier	kg/h	>0...1.4	>0...2.1	>0...2.8
US generators	item	2	3	4
Voltage supply	V/Hz	230 / 50	230/50	230/50
Power input	VA	170	205	240
Purified water quality	µS/cm	< 20	<20	<20
Water pressure	bar	1...6	1...6	1...6
Fan output (adjustable)	m³/h	>0.....61.2	>0.....61.2	>0.....61.2
Dimensions	humidifier (BHT)	335 x 245 x 270	335 x 245 x 270	335 x 245 x 270
	Aerosol output pipes	2x ø40	3x ø40	4x ø40mm
Weight	kg	12	12.25	12.5
ITEM NO.:		79 000 16-2	79 000 16-3	79 000 16

ACCESSORIES

For the humidification system GOL we can supply the appropriate reverse osmosis unit BO-RO6 (on the right), also the aerosol distribution system made of hydrolysis-resistant food quality aerosol hoses and aerosol lances in modular construction. Please ask for our application documentation.



OPERATION SPECIFICATIONS

Water is nebulised by ultrasonic oscillations of 1.7 MHz into aerosols of ~ 1µm and transported in the air flow which is produced by a built-in radial fan, to the fresh goods. There the aerosol mist (cold steam) quickly mingles with the ambient air and evaporates completely.

MACHINE SPECIFICATIONS

The humidifier AIRWIN® GOL is made of corrosion-resistant stainless steel. It is wired ready for operation ex works. Only water and electrical energy supplies have to be provided on the spot. Included safety devices are thermal protection, overflow protection, dry running protection, a network filter and protection against peak voltages.

CONTROL

Humidification output can be adjusted separately between > 0 and 100% for every aerosol output. So it is possible to adapt the degree of humidification to the respective fresh goods. The humidification time and period will be programmed by a 2 channel week timer in the remote control.

HYGIENE

The hygienic requirements to the GOL Air Humidification System are very demanding depending on its related tasks. By consequently using available and new integrated hygienic construction components, the GOL-air humidification system is totally hygienic and its protection devices in terms of hygiene are unique. No other humidification system and no other application provides such an amount of safety.

AquaDrain, ozone generator, purified water, UV reactor (in the reverse osmosis system – optional), air filter, special materials meet the highest hygiene requirements.

The Ultrasonic Air Humidification System is available in various designs for different applications.

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