The all-in-one solution for commercial refrigeration!
A well-thought-through solution for all commercial applications

Of course we also have series for sensitive and corrosive application cases. You will be shown the appropriate series during configuration in our calculation software, or you can simply ask your Güntner consultant.

The series for all uses
There are specific requirements for the units in cold storage rooms depending on the application case. Our know-how in commercial refrigeration leaves no wishes or needs unsatisfied. Some things just should go without saying: Your wishes and requirements are already incorporated with our series designed for cold storage rooms, regardless of whether it involves the excellent air throw, efficiency or practical handling with the optimised design for different refrigerants.

The high efficiency GHF wall/ceiling-mounted evaporator, for example, is fitted with the specially developed Güntner Streamer, which ensures a maximum cooling range by increasing the directed air volume flow. The high performance level of the high efficiency heat exchanger ensures cost-effective room cooling.

And the hinged drip tray and easy to open side covering also make installation and maintenance quick and easy. Added to this are numerous options and extensive accessories – in short:

Quality and efficiency for all commercial applications!

An overview of our standard air cooler series

### Commercial refrigeration

- **GHF**
  - High efficiency wall/ceiling-mounted evaporator
  - HFC: 0.8 - 50 kW
  - CO₂: 1.4 - 42 kW
  - Glycol: 0.6 - 82 kW

- **GDF / GDM**
  - Slimline ceiling-mounted evaporator
  - HFC: 0.4 - 14 kW
  - CO₂: 1.4 - 17 kW
  - Glycol: 0.6 - 10 kW

- **DHF**
  - Ceiling-mounted evaporator
  - HFC: 4 - 130 kW
  - CO₂: 3 - 63 kW
  - Glycol: 7 - 168 kW

- **GBK**
  - Processing room evaporator
  - HFC: 7 - 42 kW
  - Glycol: 5 - 40 kW

### Industrial refrigeration

- **GHN**
  - Wall/ceiling-mounted evaporator
  - HFC: 4 - 130 kW
  - CO₂: 3 - 63 kW
  - NH₃: 4 - 110 kW
  - Glycol: 7 - 168 kW

- **DHN**
  - Ceiling-mounted evaporator
  - HFC: 7 - 61 kW
  - Glycol: 7 - 80 kW

- **GFN**
  - Blast freezer
  - HFC: 7 - 42 kW

---

CXLGHF (CO₂)  GGGF (Glycol)
**Low cleaning input**
- No condensation water formation with thermally-decoupled tray
- Tray corners stay clean with rounded corners and drain slope in tray
- Large condensation water drain with 45° tilt (from size 040)
- Hinged tray (from size 040)

**Precisely scaled power range**
- 0.8 to 50 kW refrigerating capacity with HFC units
- 1.4 to 42 kW refrigerating capacity with CO₂ units
- 0.6 to 82 kW refrigerating capacity with glycol units

**Safety for your requirements**

**Defrosting**
- Empty tube for defrost sensor positioning (contact tube)
- Electric coil and tray heating*
- Electric ring heater for fan*

**Maximum efficiency**
- High efficiency heat exchangers
- High heat absorption on small surface
- Internally grooved special copper tubes for HFC and CO₂
- Staggered tube pattern (50 x 25 mm)

**High application flexibility**
- Suitable for normal cooling and low temperature applications
- Series for HFC, CO₂, and glycol
- Different material combinations possible
- 4 or 7 mm fin spacing
- For the most diverse application areas and requirements

**High efficiency fans**
- Brand name manufacturer fans
- High air volume
- Higher efficiency
- Low noise operation
- Wired at factory
- Internal motor protection with thermal contacts
- IP 44 protection class in acc. with DIN 40050
- One and three phase versions
- Motors for 50 or 60 Hz

* available as accessory
Certified safety
for service and hygiene

As a member of the Eurovent Certification Programme we guarantee you our products' performance. As part of the certification all series of a participating manufacturer are tested and confirmed by specially approved laboratories. With units certified by Eurovent, you can be assured that the specified capacity values are actually achieved.

According to EU Regulation 852/2004 on foodstuff hygiene for food and drinks companies, a HACCP Concept (Hazard Analysis and Critical Control Point Concept) has been mandatory since January 1, 2006. The application of this concept reduces the emergence of health-endangering hazards. This regulation applies to all companies that produce, handle or distribute food and drinks.

To also offer our customers the greatest possible safety in the sensitive foodstuffs area, we have subjected our GHF evaporators and air coolers to the corresponding TÜV-HACCP certification. The units certified accordingly meet the stringent specifications in all areas.

You as our customer can therefore rest assured that your Güntner units are both constructively and thermodynamically at the latest state of technology, and are also ideal for foodstuff-related applications.

High level of installation and service friendliness
- Hinged tray
- Swivelling side covering (from size 040)
- Schrader valve on outlet

Hygiene-certified
- Suitable for sensitive food and drinks areas
- Easy to clean
- All materials used are approved for food and drinks (including fan blades)
- Gap-free structure for guaranteeing cleanliness
- Ceiling hanger for flush installation

Long service life
- Stainless steel ceiling bracket
- Casing and drip tray made of corrosion-resitant aluminium alloy
- Core tubes and casing optionally made from stainless steel
- Casing: powder-coated (RAL 9003)
- Leak-proof solder connections

Optimised airflow routing
- Streamer for max. penetration depth without additional energy expense (from size 031)
- Disruptive radial flow diversion in axial acceleration without pressure loss
- Increased directed air volume flow
- Connector for air distribution hose* (from size 040)
- Effective air distribution in the entire cold storage room
- Thermal short circuits and heat pockets prevented

* available as accessory
Evaporator and air cooler requirements in commercial applications are numerous and diverse. It is therefore all the more important that you have a competent partner who understands these requirements and implements them in intelligent solutions.

Our GHF series are the optimised answers for all applications in the area of commercial storage room cooling. With the individual versions for different refrigerants and coolants you can have these units optionally as evaporators or as air coolers. All units have high efficiency heat exchangers, which cover a wide power range, both in normal cooling and low temperature applications. The internally developed Güntner Streamer optimises the directed air volume flow and consequently ensures an excellent air throw.

All units are TÜV-HACCP-certified for maximum safety in the food and drinks area. The side covering can be opened in a flash and the thermally-decoupled drip tray can be folded out quickly and easily to make installation and maintenance as easy as possible. And if you want to use the unit in a corrosive environment: no problem at all! Core tubes and enclosure are optionally available in stainless steel version.

And if you have a very special requirement, we’ll find a solution for it. Just contact us!
Optimised airflow routing and penetration depth

The GHF series offer more than just the required refrigerating capacity. The internally developed Güntner Streamer decisively improves the penetration depth of the directed airflow.

The Güntner Streamer diverts the disruptive radial current of the airflow in an axial acceleration. This increases the directed air volume flow without any pressure loss. Increased penetration depth in the storage room is therefore achieved without the use of additional energy.

This achieves a stronger Coanda effect. The formation of this thermal effect effectively distributes the air in the entire cold storage room; thermal short circuits and heat pockets are consistently prevented.

Installation and service friendliness

Our know-how also ensures that no wishes or requirements are left unsatisfied with installation and maintenance. When building the units, for example, we focussed on ensuring that cleaning can be kept to a minimum. The thermal decoupling means the tray structure is condensation water-free; the drain slope and the especially large condensation water drain with 45° tilt (from size 040) ensure that all fluids flow away immediately. And the hinged tray means that cleaning is even easier. It doesn’t get any better than this!

Flexible defrosting

The minimum effort and input concept also continues in the defrosting area. A contact tube is provided as an empty tube for defrost sensor positioning. And should you opt for electric defrosting, electric heater rods are available as accessories for both the coil and the tray; an electric ring heater is provided for the fan. We will of course be only too happy to answer any questions you may have on defrosting.

Reliable efficiency

Quick and safe
Calculate thermodynamically & prepare offers

The Güntner Product Calculator GPC calculation software allows you to quickly and easily configure the right unit for your individual application. Simply enter the required basic data in the convenient entry screen of the GPC, and while considering your selected operating conditions, i.e. according to refrigerant or coolant, air humidity, evaporation temperature and selected accessories, an exact thermodynamic calculation will be performed.

Use our GPC for selecting evaporators, condensers, air coolers, drycoolers, control units and switch cabinets!

Numerous functions for quick and precise configuration – from series selection to options, through to control;

Your benefits at a glance:
- Precise thermodynamic calculation, even with unusual usage areas
- Quick and safe configuration
- Individual setting of different units possible for every entry field
- 15 languages can be set
- Current prices and delivery times can be called up
- Display of quickly deliverable units in storage
- Automatic coordination of individual unit components

Download your Güntner Product Calculator (GPC) for free.
www.guentner.eu
Our expertise is your advantage!

**Application advice**
Our specialists are your contact partners waiting to help you. They will advise you in detail and configure the best unit for your application case in accordance with your requirements, or develop a complete concept for a ready-to-operate solution straight away.

**Fans**
We use high efficiency, directly-driven, brand name fans for continuous control, balanced in two planes. With balancing quality Q 6.3 they comply with DIN ISO 1940 Part 1. The fans are maintenance-free and extremely long-life.

---

**Leak-safety**
The proven Güntner floating coil system relieves the fluid-carrying heat exchanger tubes, without any contact with enclosure parts (end plate/separater plate). The heat exchanger is on a floating bearing, and is therefore protected against leaks.

---

**Sound**
The extensive test runs in our internal test laboratory enable the optimum fans to be selected for the sound requirements of your application – starting with configuration with the Güntner Product Calculator.

---

**Service After Sales**
Our Service After Sales department supports our customers with problems and questions they may have. If there are any doubts at all, a colleague is quickly on-site to take care of your issues and interests directly there with you. Our employees are not only refrigeration technology experts – they are also qualified in many other specific areas, e.g. as certified welders for different tube wall strengths and materials.

If interested, please contact our Sales department:
info@guentner.com.sg