

Press Release

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The New CUBIC Vario – An Upgrade both on Energy Saving and Hygiene

Over the years, the CUBIC Vario air cooler from Güntner has gained a strong reputation for many refrigeration applications thanks to its sophisticated design and various optional accessories. Whether you're looking for an application in a freezer room with temperatures below -25 °C, a 40-meter-high ASRS, or a food processing room with high demand for hygiene and corrosion resistance, a suitable air cooler solution can always be found in Güntner's wide range of products and especially with the CUBIC Vario family.

Recently, Güntner announced that two standard series in the CUBIC Vario, GHN (Industrial Refrigeration) and GHF (standard/special applications in Commercial Refrigeration), will be consolidated into the new CUBIC Vario (GACV) series. In addition to covering all current applications of GHN and GHF, the new GACV expands its refrigeration capacity range to 1 – 335 kW. The upgraded series also features many innovative designs aiming to improve energy efficiency and hygiene.



The sales launch of GACV in Asia Pacific has started in Nov 2020. The introduction of GACV has 2 phases, Phase 1 of the new product introduction, the replacement of GHF has already been completed, while GACV Phase 2, the replacement of GHN, will be scheduled in the second half of 2021.

One Simplified Solution for Diverse Applications

As an all-in-one solution, the CUBIC Vario GACV covers the applications of medium to large capacity storage rooms, small to large freezing and chilling rooms and food processing rooms with stringent hygiene requirements, e.g. smoked foods, cheese factories and curing cellars.

GACV uses an innovative simplified modular concept, which allows the GPC (Güntner Product Calculator) software tool to configure the CUBIC Vario air coolers in the most optimized way. As a customer you can simply open GPC, choose the device according to your preferences and input your desired parameters. GPC will then match your requirement and select the most optimal aircooler with the combination of different fin geometry, fin spacing, casing modules and a wide range of accessories. In other words, one GACV family can now offer units covering multiple application areas.

High Energy Efficient: Defrost Heating Devices

For all refrigeration systems, reducing energy consumption has always been the focus. With this theme in mind, a large number of innovations have been implemented in the new GACV.

First of all, we would like to introduce an energy efficient heating pad which can be used on fans for defrosting purpose. In the new GACV, in addition to the regular fan ring heater, the newly added heating pad lies up considerably better on the fan nozzle and transmits the heat better due to a bigger contact surface. The surface temperature of the heating pad is significantly less in comparison to fan ring heaters. Less heat



is therefore emitted in the environment and as a result less cooling power after the defrosting phase needs to be supplied.

The performance of the heating pad is 23% lower than of the heating rod, hence energy consumption reduces accordingly.

To save more energy, the Güntner HeatShield can be added as an optional accessory. It is an isolation strip that can be attached to the heating pad. The surface temperature of the outer pad can be further reduced and hence the performance number – compared to the fan ring heater up to 45%.

Improved Hygiene: Unique Designs of Outer and Inner Trays

Hygiene is another important considering factor in the design of the GACV. As a HACCP certified air cooler, various details on the unit are taken account to improve the overall hygiene condition in the application areas. The sophisticated design of the outer and inner trays of the unit is an example.



In the CUBIC Vario unit, melting ice and condensation water from the heat exchanger lands in the inner tray and passes from there to the drain. As the channel of the inner tray features an increased gradient, it allows condensation water to drain off more effectively. Ice formation in the tray caused by accumulated condense water is minimized allowing defrosting time to be reduced and results in energy savings.

Meanwhile, the outer tray of the unit remains essentially dry, and is insulated by an air gap and special components to ensure that no water droplets are formed underneath the unit where they might fall onto food products.

Thus, the unique design of the trays improves the GACV's drain of condensate water, which enhances hygiene and safety in the application areas.



About Güntner

Based in Fürstfeldbruck near Munich, Germany, Güntner GmbH & Co. KG is a world leader in the manufacture of refrigeration and air conditioning equipment components. With approx. 3,600 employees worldwide and production sites in Germany, Hungary, Romania, Indonesia, Mexico, Brazil and Russia, the company shows a strong presence for their partners in all markets. Decades of experience in the industry and the consistent integration of the latest technologies and research findings ensure the high-quality standard of Güntner solutions. The international areas of application comprise energy & process cooling projects, industrial and commercial applications in the field of food production and storage as well as HVAC applications for buildings and specific applications such as server room cooling.

In Asia, with offices located in Singapore (head office), China, Indonesia, Thailand, Vietnam and Japan and production site in Indonesia, the company shows a strong presence for their partners.

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