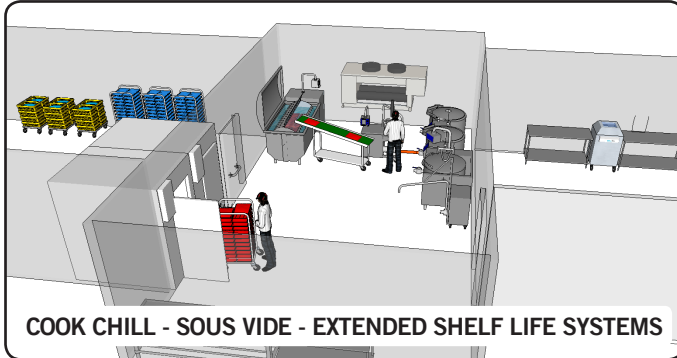


## FLUID CHILLERS

Regethermic Australia  
 131 Alexander Street  
 Crows Nest NSW 2065  
 Ph +61 2 9966 9500



### AUSTRALIAN MADE WEATHERPROOF AIR COOLED CHILLERS

Nominal capacities 10 - 200kW

Suitable for water chilling down to 4°C. With glycol or ethanol mix down to -10°C



### CA Chillers - Standard features

- Galvabond steel frame and panels
- Powder coat finish (Admiralty Grey Standard)
- Fully weatherproof
- Unique serviceable shell and tube evaporator
- Variable speed condensor fans
- Evaporator shell hot dip galvanised
- Controls standard for normal or low temperature
- Capacity control, CA100 - 3 stages, CA115 through to CA200 - 4 stages

### Standard Factory Options

- Factory fitted pump(s)
- Provision for single or dual pumps
- Stainless steel shell on evaporator
- Pressure and temperature gauges
- All copper or treated condensor controls
- Soft start control
- Alternative refrigerants R407c & R404a
- Bacnet - modbus gateway system
- Heat recovery condensers
- Water cooled condensor (CW model prefix)

Over 40 years experience in specialised catering systems

[regethermic.com.au](http://regethermic.com.au)

## FLUID CHILLERS

### Specifications

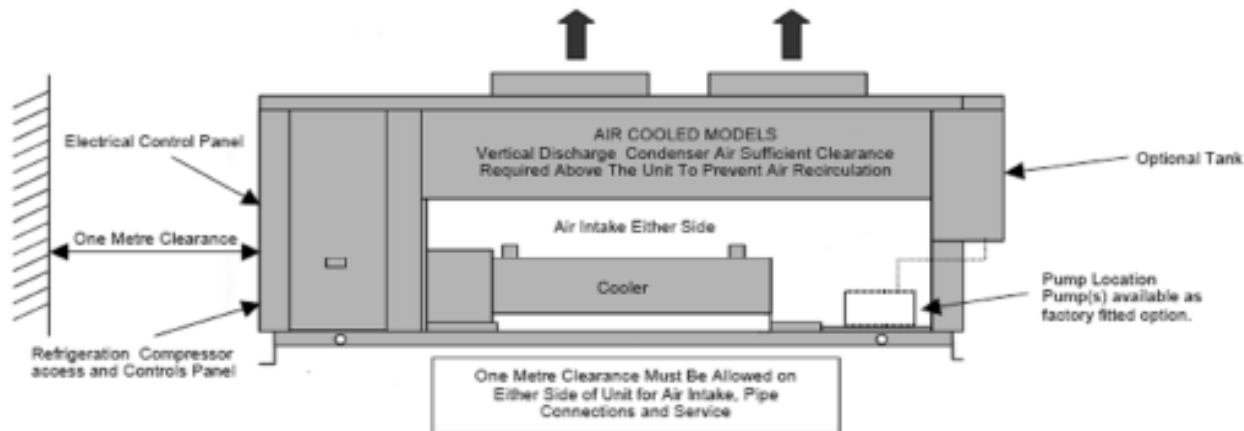
MODEL		10	15	20	26	33	40	52	66	80	90	100	115	132	150	175	200	
<b>Nominal Capacity</b>	kW	11	15	20	26	33	39	52	66	79	89	99	117	132	150	175	200	
<b>Compressor motor kW (1)</b>	kW	3.6	5.3	7.2	9.5	11.9	12.4	2 x 9.5	2 x 11.9	2 x 12.4	3 x 10.6	3 x 11.9	2 x 17.6	4 x 11.5	4 x 14	2 x 35	2 x 38	
<b>Minimum Water Flow</b>	l/s	0.5	0.8	0.9	1.1	1.4	1.7	2.3	2.9	3.6	3.9	4.3	4.9					
<b>Max Water Flow</b>	l/s	0.9	1.4	1.6	2.1	2.6	3.2	3.6	4.5	5.5	4.7	5.3	8.5					
<b>Standard Pump (2)</b>	l/s	0.7	1.1	1.2	1.6	2.0	2.5	2.9	3.7	4.5	4.3	4.8	7.0					
<b>Available heat</b>	kPa	150	110	100	120	100	120	150	100	100	100	100	100					
<b>Motor Power</b>	kW	0.46	0.53	0.53	0.72	0.72	1.2	1.55	1.55	2.2	3	4	2.2					
<b>Condensor Fans</b>	kW	0.55	0.55	0.55	0.55	0.55	2 x 0.55	2 x 0.55	2 x 0.55	4 x 0.55	4 x 0.55	4 x 0.55	4 x 0.55	4 x 0.55	8 x 0.55	8 x 0.55	8 x 0.55	
<b>Total Kilowatts (3)</b>	kW	5.0	7.2	8.3	10.8	13.3	15.3	21.7	26.7	29.3	37	44.4	46.7					
<b>Run Load Amps/Phase (1)</b>	Amps	13.8	15.3	18.5	20.4	25	30.7	28.8	48	59.4	74.4	73	75					
<b>Maximum Load Amps</b>	Amps	17	19.5	22.5	27	32	36.5	52	62	71	99.5	98	105	125	148	172	190	
<b>Electrical Supply</b>	415V / 3 phase / 50hz																	
<b>Optional Tank volume</b>	litres	70					100					Not available						
<b>Physical Data</b>																		
<b>Length (4)</b>	mm	1440	1440	2340	2340	2340	2340	2340	2340	2340	2340	2340	2340	2350	2350	2350	2350	
<b>Width</b>	mm	920	920	920	920	920	1136	1136	1136	1646	1646	1646	1646	2370	3266	3266	3266	
<b>Height</b>	mm	1200	1200	1320	1320	1320	1320	1320	1320	1320	1320	1320	1320	1320	1320	1320	1320	
<b>Weight (5)</b>	KG	280	280	368	375	380	580	590	600	840	880	890	1100	1200	1680	1750	1880	

**Note:**

All ratings at nominal operating conditions of 35°C ambient, 12°C return temperature, 7°C delivery temperature

1. Nominal compressor kW - Note CA10-66, CA90, CA100 uses hermetic (CA 115 semi-hermetic ) recip. compressors. CA40 and CA80 scroll compressors
2. Optional primary circulation pump. All units can be fitted with larger or dual pumps to suite application
3. Total motor kW includes compressors, fans, pumps and controls
4. Overall length does not include the optional tank. Allow an extra 230mm to overall length if tank is fitted
5. Weight does not include pumps or tanks

All units come standard with r407c and R404a is available on request. Regethermic reserve right to change or modify specifications as required by continuing design and product variations that may take place. This information sheet should be used only as a guide to the application of equipment Full details on equipment specification must be obtained at the time of supply



Over 40 years experience in specialised catering systems