

KP-18 SEA COOLER

PERFECT COOLING FROM THE CATCHING MOMENT

Sea Coolers from Kæling ehf. are of the highest quality and designed as a cost-effective alternative to modern refrigeration technology to maximize catch value. Sea Coolers can be used in many stages of food processing, both at sea and on land.

Right cooling in every stage

Cooled seawater is extremely suitable for ensuring the correct temperature of the catch at all stages from the time it is hauled on board until storage cooling begins. Sea Coolers can offer extraction of different temperature cooled sea for each processing stage. This way you can have perfect cooling on everyone levels and maximize catch quality. Proper cooling slows down the growth of bacteria and reduces the activity of enzymes.

The surface temperature of the sea is often higher than the sea temperature at the level which the catch is coming from. Therefore, pumped seawater directly from the surface can accelerate loss of freshness. Sea temperatures can vary greatly depending on the season, which affects the capacity of Sea Coolers. Advanced Control Unit with electronic sensors and valves enable accurate flow of seawater through the Sea Cooler at the perfect temperature for the process.

KP-18 Sea Cooler at a glance

The KP-18 Sea Cooler capacity is up to 1.000 liters per hour of seawater that is cooled to -2°C. The salt content must be 2.6% NaCl minimum. If needed salinity is not available, brine systems can be utilized. Sea usage at 15°C is up to 1.500 liters per hour and sea filtration is 100 micron.

Technical specification

Power consumption 3 x 230 / 400 V:	6 kW
Cooler capacity:	18 kW
Cooling capacity at 10°C to -2°C:	1.000 l/h
Minimum salinity:	2,6% NaCl
Measurements in mm LxWxH:	1100x600x600
Weight:	205 kg
Refrigerant:	404A/449A
Sea filter:	100my
Sea usage at 15°C:	1.500 l/h

Structure of Sea Coolers

Sea Coolers from Kæling ehf. have cooling compressors that run on 3 phases electricity, condenser, titanium heat exchanger and computer-controlled control valves. A control panel with a touch screen can be placed almost anywhere and possible to have more than one control displays for each sea cooler.

Sea Coolers and Slurry Ice Machines

In order to maintain full capacity of a slurry ice machine the sea water temperature needs to be 0°. There for it is common to install both a Sea Cooler and a Slurry Ice Machine.

Durability and reliability

It is our goal to deliver top quality solutions and there for we choose to use the best available equipment and materials for Sea Coolers and all our products. One of these choices is that we always use a titanium plate heat exchanger which significantly increases both performance and durability. With regular service inspection and proper maintenance, the live time of the machines can be expected up to 25 years or even longer.



Kæling ehf. is a leading company in the field of comprehensive cooling solutions for the fishing industry. We are constantly working on enabling our customers to maximize their catch value with expert cooling at all levels. Cooling solutions from Kæling have gained a foothold both in Iceland and abroad, as they have stood the test of time for quality, reliability, performance, durability and good service.



Kæling