

KP-100 SEAWATER 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

Chilled seawater is highly effective in maintaining the correct temperature of the catch at all stages, from the time it is hauled on board until storage cooling begins. Seawater Coolers enable the supply of chilled seawater at different controlled temperatures for each processing stage. This ensures optimal cooling throughout the entire process and helps maximize catch quality. Proper cooling slows bacterial growth and reduces enzyme activity, both of which are critical for preserving freshness.

The surface temperature of the sea is often higher than the temperature at the depth from which the catch is harvested. Pumping sea water directly from the surface can therefore accelerate the loss of freshness. In addition, sea water temperatures vary significantly by season, which directly affects the cooling capacity of Seawater Coolers. An advanced control unit with electronic sensors and valves ensures precise regulation of seawater flow, delivering the correct temperature for each specific process.

KP-100 Seawater Cooler at a glance

The KP-100 Seawater Cooler has a capacity of up to 8700 liters per hour of chilled seawater at 0 °C. Minimum required salinity is 2.6% NaCl. If sufficient salinity is not available, brine systems can be used. Seawater usage at 15 °C is up to 6000 liters per hour, and required seawater filtration is 100 microns.

Technical specification

Power supply:	3 × 230/400 V
Power consumption	35 kW
Cooling capacity	100 kW
Cooling performance:	87000 kcal/h
Cooling rate from 10 °C to 0 °C:	8700 L/h
Minimum salinity:	2,6% NaCl
Dimensions (L × W × H):	2200x700x1700 mm
Weight:	786 kg
Refrigerant:	R404A / R449A
Seawater filtration:	100my
Seawater flow rate at 15 °C:	6.000 L/h

Structurewater of Sea Coolers

Seawater Coolers from Kæling Vikurafi are equipped with three-phase cooling compressors, a condenser, a titanium heat exchanger, and computer-controlled valves.

A touch-screen control panel can be installed almost anywhere, and multiple control displays can be configured for each seawater cooler.

Seawater Coolers and Slurry Ice Machines

To maintain full capacity in a slurry ice machine, the sea water temperature must be 0 °C. For this reason, it is common to install both a Seawater Cooler and a Slurry Ice Machine as part of the same processing system.

Durability and reliability

Our goal is to deliver top-quality solutions using only high-grade materials and components across all Seawater Coolers and products.

A titanium plate heat exchanger ensures high performance and long-term durability, with an expected service life of 25 years or more under proper maintenance.



Kæling Vikurafi 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 Vikurafi 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.