

WINEQUIP



WTG-  
QUANTOR  
GMBH

## QUANTOR PRO

WATER RE-COOLER  
Q151R - Q452R

- NEW MODEL!
- PERFECTLY ADAPTED TO WINE AND BEER PROCESS
- REVERSIBLE UNIT - HEAT PUMP
- WATER TANK IN STAINLESS STEEL



IN FLOW WITH YOUR PRODUCTION.

# QUANTOR PRO

## WATER RE-COOLER Q151R - Q452R

QUANTOR PRO is a series of air-cooled cooling and heating units, developed specifically for the beverages industry for applications in the production of wine, beer, CSD, cider and other drinks which need to be cooled (or also heated) and require control of the temperature of the medium during the manufacture process.

This range of QUANTOR PRO units is equipped with a large range of features in standard: reverse mode possible for heating (heat-pump), Low Temp Option for low water temperatures down to -10°C, frequency controlled fans, heavy rubber antivibration mounts. An internal buffer tank made of stainless steel with integrated pump completes the unit's equipment. The units are designated to be placed outdoors.

The QUANTOR PRO units are available in five model sizes, with cooling capacities from 15 to 45 kW.

### STANDARD EQUIPMENT

- Water re-cooler, air-cooled; reversible mode for heating (heat-pump)
- Integrated Hydronic module (Hydronic Basic) with stainless steel buffer tank, expansion vessel and pump
- Scroll compressors
- Integrated stainless steel plate heat exchanger
- Fan speed control
- Phase detector (3-phase control)
- Coils protection grills
- Anti-vibration mounts
- Refrigerant: R410A

### AVAILABLE OPTIONS

- By-pass valve (1")
- Isolation valves for inlet / outlet (1¼" female)
- Remote control (2 versions - BASIC and PLUS)
- Cover hoods made of reinforced PVC (see price list) available for both sizes

### WATER TEMPERATURE RANGE



Cooling mode: from -10°C to +18°C  
Heating mode: from +25°C up to +50°C

### AMBIENT TEMPERATURE RANGE



From -10°C to +45°C

### SUITABLE FOR INDUSTRIES



### APPLICATIONS

- ➔ Cooled fermentation of wine, beer and other beverages
- ➔ Wort cooling
- ➔ Cold maceration and tartaric stabilisation of wines
- ➔ Heating of stabilized wine or cold storage of wine before bottling
- ➔ Room temperating of halls and storage rooms - with additional fan coils

QUANTOR PRO		Q151R	Q181R	Q241R	Q352R	Q452R		
TECHNICAL DATA	Cooling capacity *	kW	15	18	24	35	45	
	Electrical supply		400V / 3PH / 50Hz					
	Absorbed power (max.)	kW	3,8	5,1	5,8	9,9	12,6	
	Current consumption (max.)	A	12,88	15,08	18,88	30,24	36,24	
	SEER		4,18	4,44	4,49	4,44	4,23	
	Number of compressors		1	1	1	2	2	
	Fans		2 (axial, inverter fans)			2 (axial, with speed control)		
	Tank capacity		75	75	75	100	100	
	Water inlet / outlet	I	1 ¼" IG	1 ¼" IG	1 ¼" IG	1 ¼" IG	1 ¼" IG	
	Dimensions:	L	mm	1.165	1.165	1.165	1.750	1.750
		W	mm	550	550	550	750	750
		H	mm	1.281	1.281	1.281	1.450	1.450
	Gewicht	kg	147	151	187	447	457	

\*\* Cooling capacities at an ambient temperature of +28 °C and at a watertemperature of 12/7 °C.

Modifications subject to change.