







FHC

Benefits

- · Extremely high efficiency of heat transfer.
- Extremely low internal volume of the circuit.
- · Low noise level and energy consumption.
- · Reduced dehumidification of the cold room.
- · Reduced frost formation.
- · Long air throw.
- · Greatly reduced footprint.
- Two-year product guarantee

General information & application

FHC is the range of commercial unit coolers from LU-VE Exchangers, designed for optimal conservation of fresh and frozen goods.

Refrigerants

Capacity range (SC2 with R404) Air quantity



1,450 up to 27,500 W 900 up to 10,400 m³/h

Coil

The very high-efficiency TURBOCOIL® heat exchangers have the best power/cost ratio obtainable.

- High-efficiency TURBOFIN® aluminum fins with special configuration of the louvre profile to reduce dehumidification and frost formation.
- High-efficiency small-diameter copper tubes with internal helical grooving, designed for optimal evaporation of the new refrigerant fluids.

Standard fin spacings 4.5, 6 and 7 mm.

Casing

Corrosion-resistant galvanized steel casing with epoxypolyester powder coating RAL 9003. Dismountable and openable casing for cleaning and inspecting purposes.

Fan motors

1 to 4 fans fitted with high-efficiency AC or EC fan motors with incorporated thermal protection. Available in 3 fan diameters (275, 315 and 350 mm) drawing through the coil. Motors with external rotor for F31 and F35 models. Power supply 230/1/50-60. Fan motors are wired to a central connection box.

JET STREAMER®

LU-VE patented the JETSTREAMER® directional grill. The innovative design of its profile provides:

- · Uniform distribution of airflow through the coil.
- Significant increase in air quantity, both with frostfree coil (+4 to +9%) and with frost on the coil (+7 to +15%). The improvement in air quantity during the frosting

The improvement in air quantity during the frosting stage guarantees superior capacity and +25% air throw.



