



Güntner Info

GDF_{HFC}

GGDF_{Glycol}

CXGDF_{CO₂}

Ceiling-Mounted
Slimline Air Cooler

0.4 – 15 kW



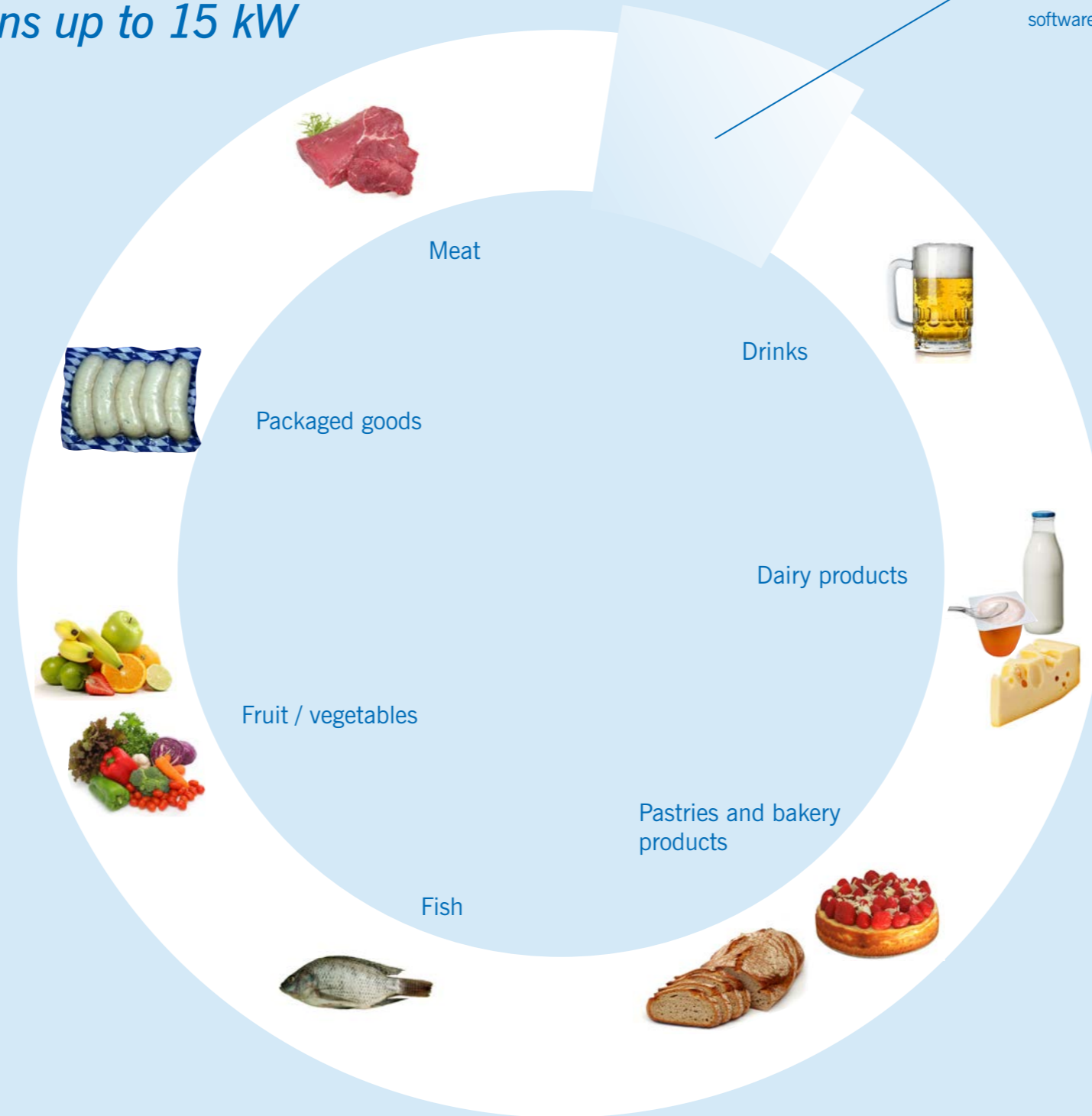
Efficiency
for small cold storage rooms
– delivered quickly!

A well-thought-through solution for all commercial applications up to 15 kW

For all applications in normal cooling and low temperature range



- GDF – Ceiling-mounted slimline evaporator (HFC)
- GGDF – Ceiling-mounted slimline air cooler (glycol)
- CXGDF – Ceiling-mounted slimline evaporator (CO₂)



Of course we also have series for sensitive and corrosive application cases. You will be shown the appropriate series during configuration in our calculation software, or you can simply ask your Guntner consultant.

Fast availability for small cold storage rooms

There are specific requirements for the units in cold storage rooms depending on the application case. Our know-how in the commercial refrigeration leaves no wishes or needs unsatisfied. This is why we have developed appropriately dimensioned units especially for smaller cold storage rooms. Our customer requirement analyses show us what is important for you. And that is precisely what we have implemented. The resulting GDF series provides numerous benefits in its specific features with different coolants and refrigerants. The product family's especially slimline design and the wide power range, for example, guarantee optimum space use for every cold storage room. The units are installed quickly and easily; the side covering can be removed for easy tube access. The entire casing structure is easy to open, whereby the complete drip tray unit, including heating element, can be opened with just a few easy moves. This saves valuable work time with cleaning. Speaking of time: The GDF series is also delivered in next to no time as a storage unit.

An overview of our standard air cooler series

Commercial refrigeration

GDF

Slimline ceiling-mounted evaporator



HFC: 0.4 - 11 kW
CO₂: 1.4 - 14 kW
Glycol: 1.1 - 15 kW

GHF

High efficiency wall/ceiling-mounted evaporator



HFC: 0.8 - 50 kW
CO₂: 1.4 - 42 kW
Glycol: 0.6 - 82 kW

DHF

Ceiling-mounted evaporator



HFC: 2 - 15 kW

GBK

Processing room evaporator



HFC: 7 - 42 kW
Glycol: 5 - 40 kW

Industrial refrigeration

GHN

Wall/ceiling-mounted evaporator



HFC: 4 - 130 kW
CO₂: 3 - 63 kW
NH₃: 4 - 110 kW
Glycol: 7 - 168 kW

DHN

Ceiling-mounted evaporator



HFC: 4 - 61 kW
Glycol: 7 - 80 kW

GFN

Blast freezer



HFC: 7 - 42 kW

Efficient – space-saving – delivered fast

Scaled power range

- 0.4 to 11 kW with HFC units
- 1.4 to 14 kW with CO₂ units
- 1.1 to 15 kW with glycol units

Unit diversity

- Series for HFC, CO₂ and glycol
- Numerous models available, from stock devices to customized units

Wide range of options

- Stainless steel casing
- Stainless steel tube
- Epoxy resin-coated aluminium fins
- Factory-fitted thermostatic expansion valve can be selected via GPC
- Electric defrost heater for coil and tray
- 4 or 7 mm fin spacing available

Energy-efficient EC fans as standard

- Standard with two speeds
- Can be used with 230 V, 1~, 50 – 60 Hz
- Up to 60 % less power consumption
- IP 54 in acc. with DIN 40050
- Thermal class 130 (B)
- Low noise and efficient
- Easy to release cable connection for easy fan exchange
- Integrated motor protection

Energy-saving fans

In addition to highly efficient heat exchangers the GDF series also have EC fans as standard. So what's so special about all this? A fan is a fan you might say!

What's better about EC technology?
EC technology has some decisive advantages over AC technology:

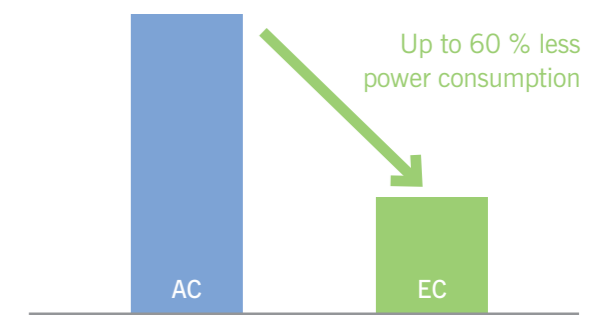
First of all there is the high level of efficiency. AC motors achieve efficiency ratings of approximately 25 to 70 %, depending on the design. With EC motors, due to the permanent-magnet rotor and in conjunction with the intelligent electronics, efficiency ratings of up to 90 % are achieved.

Secondly EC fans are quieter than comparable fans with AC motors, in the partial load area in particular.

But the best is still to come: With the same volume flow and same speed, power consumption is significantly lower with an EC motor than that of a comparable AC motor. This is what makes EC fans so efficient.

And what do you get out of it?
Up to 60 % less power consumption!

Power consumption with AC and EC technology:



Low cleaning input

- No condensation water formation with thermally-decoupled tray
- Tray corners stay clean with rounded corners and drain slope in tray
- Tray doesn't have to be removed for cleaning, as the tray and heating element can be opened without any fixing parts that could be lost

Defrosting

- Empty tube for defrost sensor positioning
- Electric coil and tray heating available*
- Heaters with spring terminals wired on large connection socket

* available as option

Service friendliness and long service life

Hygiene-certified

- Suitable for sensitive food and drinks areas
- All materials used approved for food and drinks (including fan blades)
- All components are easy to clean
- Gap-free structure to guarantee cleanliness
- Brackets flush with casing top edge

High level of service friendliness

- Tray and heating element can be opened without any parts that might be lost
- Side covering easy to open
- Schrader valve on outlet

Fast availability

- Selected types in storage
- Storage types in Güntner Product Calculator identified with symbol
- Short delivery times
- Factory-fitted thermostatic expansion valve*

Long service life

- Stainless steel bracket
- Stainless steel tubes and casing*
- Epoxy resin-coated fins*
- Casing and drip tray made of corrosion-resistant aluminium alloy
- Casing and drip tray powder-coated (RAL 9003)
- Certified specialists ensure leak-proof solder connections

Certified safety for service and hygiene



As a member of the Eurovent Certification Programme we guarantee you our products' performance. As part of the certification all series of a participating manufacturer are tested and confirmed by specially approved laboratories. With units certified by Eurovent, you can be assured that the specified capacity values are actually achieved.



According to EU Regulation 852/2004 on foodstuff hygiene for food and drinks companies, a HACCP Concept (Hazard Analysis and Critical Control Point Concept) has been mandatory since January 1, 2006. The application of this concept reduces the emergence of health-endangering hazards. This regulation applies to all companies that produce, handle or distribute food and drinks.

To also offer our customers the greatest possible safety in the sensitive foodstuffs area, we have subjected our GDF series to the corresponding TÜV-HACCP certification. The units certified accordingly meet the stringent specifications in all areas.

You can therefore rest assured that your Güntner units are both constructively and thermodynamically at the latest state of technology, and are also ideal for foodstuff-related applications.



* available as option

At a glance: What does the GDF offer?

Hygiene-certified

Compact design,
low weight

Quick and easy
to open drip tray

Easy to open
side covering



EC fans as standard

Fans standard with two speeds

Core tubes and casing
optionally made from
stainless steel

Easy installation and cleaning



Small rooms – superb solution

Air cooler requirements in commercial applications are numerous and diverse. It is therefore all the more important that you have a competent partner who understands these requirements and implements them in intelligent solutions.

And sometimes it is the small things in particular that are important for the right implementation. Our GDF series offer a multitude of application benefits here, which are quickly available to you. With the individual versions for different refrigerants and coolants, which together cover a wide power range, you can be sure to always find the best unit for each application. All units are also suitable for low temperature applications and have highly efficient EC fans as standard. Whenever you want to exchange the fans, you can do it quickly and easily with the new plug-in connector. The units also optionally provide factory-installed thermostatic expansion valves to save you even more time.

All units are TÜV-HACCP-certified for maximum safety in the food and drinks area. The side covering can be easily removed and the thermally-decoupled drip tray including heating element can be opened out without any fixing parts that might be lost to make installation and service as easy as possible. And if you want to use the unit in a corrosive environment: no problem at all! Core tubes and casing are optionally available in stainless steel version.

As you can see – we've thought of everything!

	GDF 	GGDF 	CXGDF 
Refrigerant	HFC	Glycol	CO ₂
Variants	Single-row, 1 – 5 fans	Single-row, 1 – 5 fans	Single-row, 1 – 5 fans
Fan size; diameter in mm	200, 300	200, 300	200, 300
Frequency	230 V 1~ 50 – 60 Hz	230 V 1~ 50 – 60 Hz	230 V 1~ 50 – 60 Hz
Power range in kW	0.4 to 11	1.1 to 15	1.4 to 14
Air throw in m	up to 15	up to 15	up to 15
Air volume in m ³ /h	up to 5,500	up to 5,500	up to 5,500
Dimensions in mm (L×W×H)	from 680×580×230 up to 3710×580×330	from 680×580×230 up to 3710×580×330	from 960×580×230 up to 3710×580×330
Weight in kg	9 - 76	9 - 76	13.4 - 76
Quality standard	TÜV HACCP, ISO 9001	TÜV HACCP, ISO 9001	TÜV HACCP, ISO 9001

High performance and service friendliness

EC fans as standard

The GDF series provides wide ranging efficiency and performance in all areas. The units, for example, not only have powerful heat exchanger coils – they also feature EC fans as standard. With the quiet efficiency of this progressive technology, compared to other fans you have the advantage of up to 60% less power consumption. The drive is provided with the very same operating point with 230 V, 1~, 50 Hz or 60 Hz. The motors are protected by internal thermal contacts, and as standard with easy changeover between two speeds. This enables a fast adjustment to the respective power requirement. And even fan exchanges are so quick and easy with the new plug-in connector.

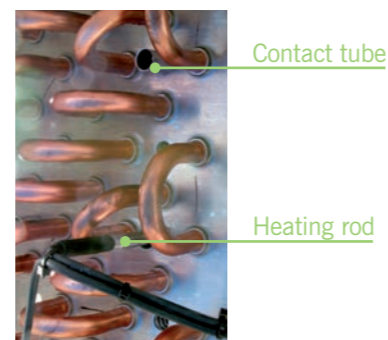


Installation and service friendliness

Our know-how also ensures no wishes or requirements are left unsatisfied with installation and maintenance. When building the units, for example, we focussed on ensuring that cleaning can be kept to a minimum. The thermal decoupling means the tray structure is condensation water-free. The tray and heating element can be opened out in just a few easy moves without any parts that might be lost. And because the tray doesn't have to be removed for cleaning, you save even more time. Even the side covering can be quickly and easily opened for installation and service work, so that time spent with connection work is also kept as low as possible. And the thermostatic expansion valve can also be optionally installed at the factory.

Efficient defrosting

The minimum effort and input concept also continues in the defrosting area. A contact tube is provided as an empty tube for defrost sensor positioning. And should you opt for electric defrosting, the heaters are wired with spring terminals for every conductor to the connection socket for both the coil and the tray. The heating element for the tray can even be opened out with the tray to make cleaning easier. We will of course be only too happy to answer any questions you may have on defrosting.



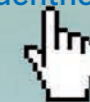
Quick and safe Calculate thermodynamically & prepare offers

The Guntner Product Calculator GPC calculation software allows you to quickly and easily configure the right unit for your **individual application**.

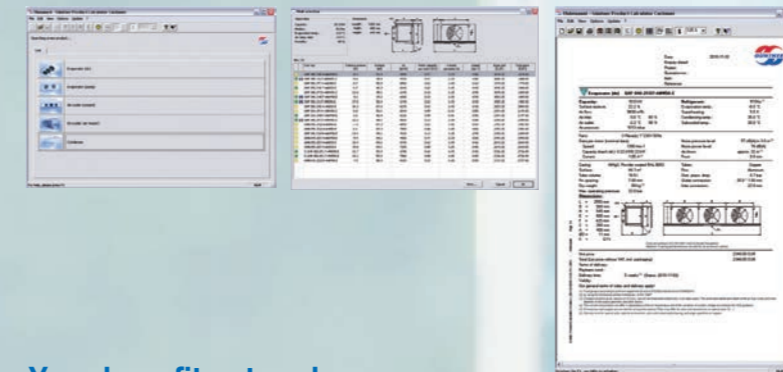
Simply enter the required basic data in the convenient entry screen of the GPC, and while considering your selected operating conditions, i.e. according to refrigerant or coolant, air humidity, evaporation temperature and selected accessories, an **exact thermodynamic calculation** will be performed.

Use our GPC for selecting evaporators, condensers, air coolers, drycoolers, control units and switch cabinets!

Download your
Guntner Product Calculator (GPC) for free.
www.guentner.asia



Numerous functions for quick and precise configuration
– from series selection to options, through to control:



Your benefits at a glance:

- Precise thermodynamic calculation, even with unusual usage areas
- Quick and safe configuration
- Individual setting of different units possible for every entry field
- 15 languages can be set
- Current prices and delivery times can be called up
- Display of quickly deliverable units in storage
- Automatic coordination of individual unit components



Our expertise is your advantage!

Application advice

Our specialists are your contact partners waiting to help you. They will advise you in detail and configure the best unit for your application case in accordance with your requirements, or develop a complete concept for a ready-to-operate solution straight away.



Quality management

Your requirements as the customer and the respective legal provisions and standards are the specifications that our quality management focuses on. We ensure our units' reliable functioning with our system certified in accordance with ISO 9001:2008. Each individual heat exchanger coil, each finished unit, is subjected to an extensive quality check before delivery.



...keep(s) your quality.

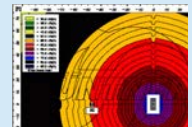
Fans

We use high efficiency, directly-driven, brand name fans for continuous control, balanced in two planes. With balancing quality Q 6.3 they comply with DIN ISO 1940 Part 1. The fans are maintenance-free and extremely long-life.



Sound

The extensive test runs in our internal test laboratory enable the optimum fans to be selected for the sound requirements of your application – starting with configuration with the Güntner Product Calculator.



Control

Güntner Controls is an independent department which has been delivering efficient and top quality controllers and switch cabinets for many years now. Our experts work out project-specific solutions for you for the highest demands in all areas. We have an individual switch cabinet solution for all your applications – regardless of whether it involves AC or EC fans. We control everything!



Service After Sales

Our Service After Sales department supports our customers with problems and questions they may have. If there are any doubts at all, a colleague is quickly on-site to take care of your issues and interests directly there with you. Our employees are not only refrigeration technology experts – they are also qualified in many other specific areas, e.g. as certified welders for different tube wall strengths and materials.



If interested, please contact our Sales department:
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