

Delicate salads, good looking vegetables, healthy vitamins and bio elements: the GOL keeps fruit and vegetables extremely fresh and premium quality. Humidification by the extremely fine and drifting aerosol mist keeps root and leaf vegetables fresh much longer and sensitive fruit can keep their inner and outer qualities. No more mismanagement and expensive depreciation losses due to spoiled goods. A warm and dry surface climate results in dehydration (the good decay) and stops a loss of valuable ingredients (vitamins) due to the high output of CO₂. As the circulating air is humidified by a fresh mist covering, there is almost 100% saturation over the entire display surface.

Properties

Operation Specification

Water is nebulized by ultrasonic oscillations of 1.7 MHz into aerosols of - 1µm and transported in the air flow, which is produced by a built-in radial fan, to the fresh goods. There the aerosol mist (cold steam) quickly mingles with the ambient air and evaporates completely.

Device Specification

The humidifier AIRWIN GOL is made of corrosion-resistant stainless steel. It is wired ready for operation ex works. Only water and electrical energy supplies must be provided on the spot. Including safety devices are thermal protection, overflow protection, dry running protection, a network filter and protection against peak voltages.

Control

Humidification output can be adjusted separately between > 0 and 100% for every aerosol output. So, it is possible to adapt the degree of humidification to the respective fresh goods. The humidification time and period will be programmed by a 2-channel week timer in the remote control.

Hygiene

The hygiene requirement for GOL humidifiers is based on the intended use. As a result, the entire device and its protective parts are hygienic. In other humidification systems and applications, safe operation is not possible in this way. Aqua-drain, ozone generator, purified water, UV reactor (optional), air filter and special materials ensure the highest hygiene requirements.

Accessories

We recommend BO-R06 for reverse osmosis water to be used in GOL humidifiers. In addition, moisture distribution pipes must be suitable for food.



Model	Capacity (kg/h)	Voltage (V/Hz)	Power Consumption (VA)	Weight (kg)	Dimensions H/L/W (mm)	Code
GOL-1	0.5	230V-50Hz	110	10.75	244/333/263	40104611
GOL-2	1.0	230V-50Hz	135	11	244/333/263	40104612
GOL-3	1.5	230V-50Hz	160	11.25	244/333/263	40104613
GOL-4	2.0	230V-50Hz	185	11.5	244/333/263	40104614
GOL-5	2.5	230V-50Hz	245	15	244/454/263	40104615
GOL-6	3.0	230V-50Hz	270	15.25	244/454/263	40104616

Model	Capacity (kg/h)	Voltage (V/Hz)	Power Consumption (VA)	Weight (kg)	Dimensions H/L/W (mm)	Code
GOAL-2 /FB	1.0	230V-50Hz	135	15	244 /333/ 263 FB 80/210/140	40104712
GOAL-3 /FB	1.5	230V-50Hz	160	12.25	244 /333/ 263 FB 80/210/140	40104713
GOAL-4 /FB	2.0	230V-50Hz	185	12.5	244 /333/ 263 FB 80/210/140	40104714