Packaged DX Cooling Options

Kitchen Make-Up Air

Providing unconditioned make-up air through ceiling diffusers or perforated kitchen hood plenums can create an uncomfortable work environment during the summer months in commercial kitchens. Although conditioned make-up air can increase comfort levels, the need to cool and dehumidify this air to a 55°F supply air temperature can be detrimental to the food preparation process as well as significantly increase equipment first cost and energy costs. Greenheck has introduced a packaged DX cooling option in the models DGX, IGX, and MSX designed to cool the kitchen make-up air to 70-75°F. Our competitor, Captive Aire Systems, has also introduced a packaged DX make-up air offering. This article compares the features and performance of the Captive Aire MPU and Greenheck's product offering.

HOW IT WORKS

The package DX system effectively conditions outside air to create a comfortable work environment without significant increase in equipment costs.

DESIGN FOCUS

- 1000 7500 cfm
- Available with 100% outside air and variable air volume
- · Economical first cost and competitive lead times
- Offset the radiant heat generated from cooking process for the cook's comfort (Primary focus on sensible cooling).
- DX systems that can provide 70-75°F leaving air temperatures



Packaged DX Cooling options on models DGX, IGX and MSX

Packaged DX Unit Selling Features

- Complete selection for heating and cooling needs compared to a split system as no field piping is required
- Up to 50% airflow reduction capabilities
- · Easy access to all components of the unit
- Low profile design to meet local code requirements
- · Unit available as a downblast, upblast, or horizontal discharge
- Unit appearance shows engineered design excellence
- Fully piped and charged at the factory for ease of installation
- 18 ga. G-90 galvanized construction with optional painted cabinet
- R410a refrigerant with Copeland[®] compressors from 3 to 16 tons

Features	Benefits
Draw-thru cooling	Even airflow across coil for efficient cooling operation and less chance of water carryover
2 row cooling coils	Less cost, better temperature control and less compressor cycling
14 ga. continuous formed base	Stronger structure with less unit vibration
Standard high and low pressure cutouts and crank case heaters	Increased compressor life
Low discharge temperature cutout	Prevents coils from freezing



Greenheck Advantage

COMPETITOR PRODUCT

Captive Aire MPU Unit

Competitor Packaged Cooling Unit Weaknesses

- 20 ga. casing with 1.5 lbs foil faced insulation
- Condensing unit(s) mounted on top of the fan / heat section making access to refrigeration components difficult
- Coil is a blow-thru design with perforated material to break up airflow which equates to a high static loss
- Less cooling capacity capabilities as multiple condensers are needed to meet tonnage requirements of 7.5 15 tons
- · Downblast discharge units require extended plenum on end of unit consuming valuable roof space
- 1 and 2 row coils used with face velocity up to 600 ft/min. in a blow-thru arrangement increasing the likeliness of water carryover. When there is a higher velocity, there is a greater chance of water carryover.





