

High Capacity, Low Velocity Unit Coolers

Century Refrigeration's BALV Series low velocity unit coolers are designed for use in meat processing and cutting areas, florist boxed, holding and packaging rooms, and any application requiring low air velocity over product or high humidity and low TD. The BALV Series is a blow through design with two-way air throw and is designed for flush ceiling mounting, leaving no surfaces above the unit to be cleaned. These units are constructed of a heavy gauge smooth finish aluminum cabinet with copper tube, aluminum plate fin coil, and permanently lubricated fan motors with inherent thermal protection. The BALV Series units also have a hinged drain pan arrangement. The units are available in air defrost and electric defrost configurations.



Product Features

- 16,100 to 152,080 BTUH
- High efficiency fan motors
- VFD (variable frequency drive) fan option
- Mounted electronic expansion valves
- Glycol unit cooler coils at 4, 5, 6, or 8 FPI

WIBR Series

“In Between the Rails” Unit Coolers



Century Refrigeration's WIBR Series unit coolers are designed for use in any commercial and industrial refrigeration application requiring two-way air flow from the unit with temperatures at or above 0°F. The WIBR is a draw-through design with the air discharging vertically into a “V” air diffuser to direct the airflow horizontally from the unit.

These units are designed to be ceiling mounted and are constructed of heavy gauge smooth finish aluminum cabinet material with a copper tube, aluminum plate fin coil. The WIBR Series utilizes permanently lubricated fan motors with inherent thermal. The WIBR units are available in air defrost, electric defrost and hot gas defrost configurations.

Product Features

- 24 models from 23,800 to 166,000 BTUH
- 4,830 to 25,960 CFM
- Pre-wired controls
- Adjustable defrost termination/fan delay switches on electric and hot gas defrost units
- 4 and 6 fins per inch coil configurations
- Glycol circuiting available