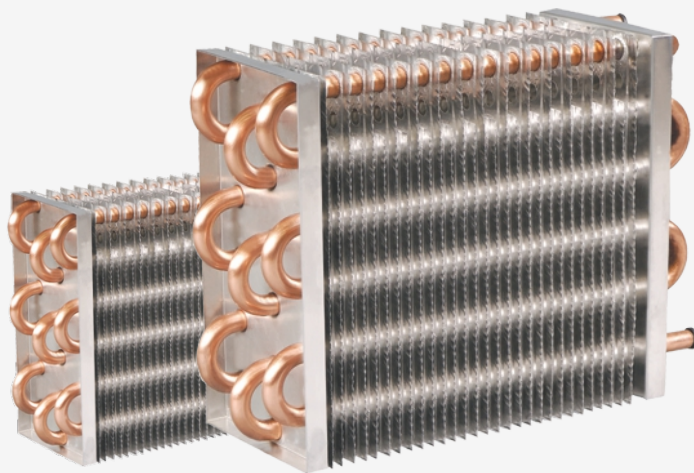




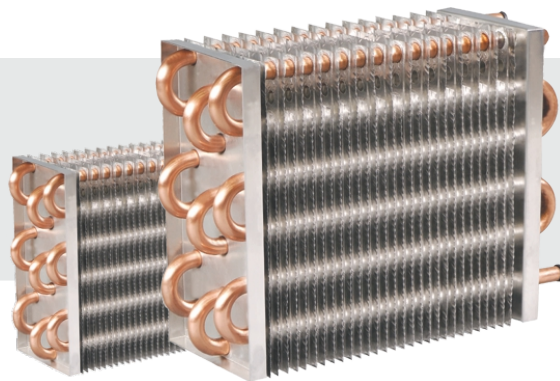
Static Evaporator



Refrigerated counters and displays for snack bars, bakeries, butcheries, supermarkets, etc.

INTENSE

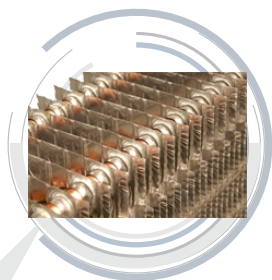
Static Evaporators



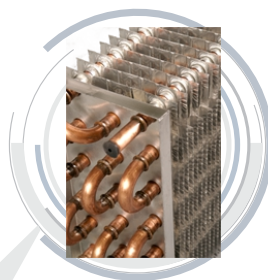
Benefits

- Aluminum fins, spaced in 3 to 10mm for higher thermal efficiency and reduced energy consumption.
- Aluminum headboards.
- ½" or 5/8" copper tubes (outside diameter).
- Available in horizontal and vertical versions.
- Every piece is submitted to a pneumatic test process (30Kgf/cm²), washing and final pressurization with nitrogen to ensure the absence of humidity, solid and liquid impurities removal at levels compatible with refrigeration systems.

Technical Details



Differentiated spacing.



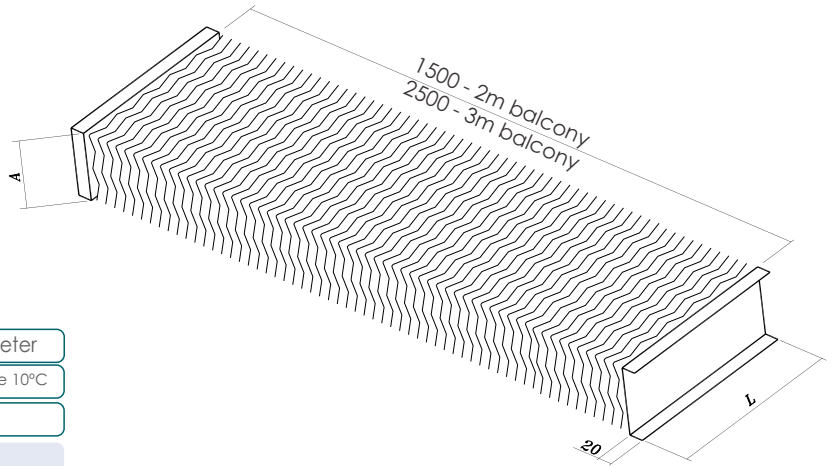
Differentiated spacing.

Applications

- Refrigerated counters and displays for snack bars, bakeries, butcheries, supermarkets, etc.

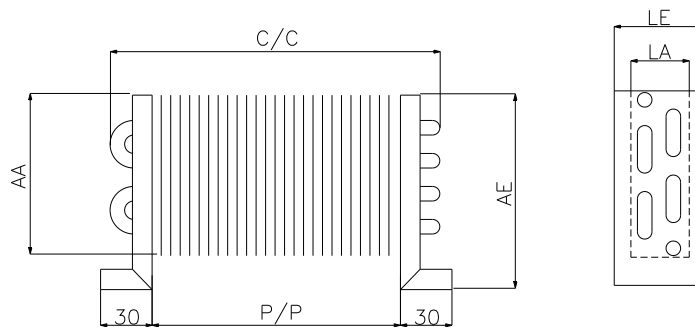
| Supermarket Series | Headboard | | Balcony Temp. | Capacities Kcal/h | |
|--------------------|-----------|-----|---------------|-------------------|------|
| | A | L | | Counter length | |
| | mm | mm | | 2m | 3m |
| 8T 5/8" | 100 | 200 | 0 | 1260 | 2100 |
| 10T 5/8" | 100 | 250 | 0 | 1500 | 2600 |
| 12T 5/8" | 100 | 300 | 0 | 1800 | 3000 |
| 14T 5/8" | 100 | 350 | 0 | 2100 | 3500 |
| 16T 5/8" | 100 | 400 | 0 | 2400 | 4000 |
| 18T 5/8" | 100 | 450 | 0 | 2700 | 3700 |
| 20T 5/8" | 200 | 250 | -20 | 2000 | 3300 |

| Horizontal Series | Headboard | | Fin | | Capacities/meter |
|-------------------|-----------|-----|------|-----|------------------------|
| | A | L | A | L | Evap. Temperature 10°C |
| | mm | mm | mm | mm | Kcal/h |
| 4T 1/2" | 68 | 163 | 55 | 159 | 140 |
| 6T 1/2" | 77 | 170 | 63,5 | 165 | 165 |
| 8T 1/2" | 77 | 225 | 63,5 | 220 | 220 |



Spacing between fins by 10mm and 5/8" tubes(outside diameter)

Vertical Series



| Vertical Series 5/8" | AA | LA | P/P | AE | LE | C/C | Capacities |
|----------------------|-----|-----|-----|-----|-----|-----|------------|
| | mm | mm | mm | mm | mm | mm | Kcal/h |
| 6 tubes | 200 | 100 | 250 | 252 | 103 | 350 | 80 |
| 8 tubes | 250 | 100 | 250 | 302 | 103 | 350 | 100 |
| 10 tubes | 300 | 100 | 250 | 352 | 103 | 350 | 120 |
| 12 tubes | 400 | 100 | 250 | 452 | 103 | 350 | 160 |
| 14 tubes | 450 | 100 | 300 | 502 | 103 | 400 | 180 |
| 16 tubes | 500 | 100 | 300 | 552 | 103 | 400 | 200 |
| 18 tubes | 550 | 100 | 300 | 602 | 103 | 400 | 220 |
| 20 tubes | 650 | 100 | 300 | 702 | 103 | 400 | 260 |
| A200-12T | 400 | 100 | 350 | 452 | 103 | 450 | 200 |
| A300-14T | 450 | 100 | 350 | 502 | 103 | 450 | 250 |
| A400-14T | 450 | 150 | 460 | 502 | 152 | 560 | 450 |
| A500-16T | 600 | 150 | 460 | 652 | 152 | 560 | 540 |
| A600-18T | 650 | 200 | 460 | 702 | 203 | 560 | 740 |

| Vertical Series 1/2" | AA | LA | P/P | AE | LE | C/C | Capacities |
|----------------------|-----|-----|-----|-----|-----|-----|------------|
| | mm | mm | mm | mm | mm | mm | Kcal/h |
| 6 tubes | 191 | 83 | 250 | 242 | 93 | 350 | 60 |
| 8 tubes | 254 | 83 | 250 | 305 | 93 | 350 | 80 |
| 10 tubes | 318 | 83 | 250 | 369 | 93 | 350 | 100 |
| 12 tubes | 381 | 83 | 250 | 432 | 93 | 350 | 120 |
| 14 tubes | 445 | 83 | 300 | 496 | 93 | 400 | 160 |
| 16 tubes | 508 | 83 | 300 | 559 | 93 | 400 | 190 |
| 18 tubes | 572 | 83 | 300 | 623 | 93 | 400 | 210 |
| 20 tubes | 635 | 83 | 300 | 686 | 93 | 400 | 240 |
| A200-12T | 381 | 83 | 350 | 432 | 93 | 450 | 160 |
| A300-14T | 445 | 83 | 350 | 496 | 93 | 450 | 190 |
| A400-14T | 445 | 110 | 460 | 496 | 123 | 560 | 380 |
| A500-16T | 635 | 110 | 460 | 686 | 123 | 560 | 480 |
| A600-18T | 635 | 165 | 460 | 686 | 183 | 560 | 700 |

Spacing between fins by 10mm. The capacity shown refers to the evaporation temperature of -10°.

Since 1956 Mipal are writing the history of refrigeration. With a complete line of condensers, evaporators and finns for the most varied commercial and industrial applications, stands out in the market by the high quality and efficiency in our products.

That's why it's growing in large scale it's presence in other countries.

This is the result of dedication for innovation and attention to our customers. That's why the Mipal brand it's too strong, becoming a synonym of technology and reliability.

INTENSE

Mipal developed the Intense system with electronic motor fans and the concept of intense thermal exchange, improving the efficiency in finned equipments. This represents one more innovation from Mipal, aligned with world trends for maximum performance and low energy consumption.