WATERJET APPLICATIONS

Reliable, Versatile, and Adaptable
3–20 Ton Capacity

Closed Loop for Water Savings

Today's food processing manufacturers know with a waterjet cutting system, there are higher yields with little waste, higher quality, and longer shelf life. To support the water stream typically the width of a hair, at speeds up to 3,000 feet/second, waterjet food cutting is using high pressure pumps that need its intensifier pumps to be consistently cooled, typically at 50-60°F. Using a recirculating chiller can consistently maintain the temperature and save water and money by avoiding the typical 12-15 gallons per minute that is wasted when using a flow through system with city water.

Product Features

- Air-Cooled or Water-Cooled Condenser, Closed Loop
- Water or Water/Glycol Operations
- R407C Refrigerant
- Powdercoated (Indoor)/Galvanized (Outdoor) Finishes
- Ambient Temperature Range 50–95°F (Indoor) and -20–95°F (Outdoor)
- Temperature Stability ± 3°F
- Built to UL 1995 (Optional cUL Certification)
- 18-Month Parts and Labor Warranty
- 24/7 Service and Support
- Next Day Parts Available

(Fluid temperatures and ambients can vary. Consult factory for the effect on capacity. Stated capacity based on 60°F fluid setpoint and 95°F ambient.)

Base Configuration

- Digital Controller
- Hermetic Compressor
- Brazed Plate Evaporator
- Manual Fluid Bypass Valve
- Hot Gas Regulator
- Discharge Fluid Pressure Gauge
- Seamless, Plastic, Non-Pressurized Tank
- Refrigerant and Tank Sight Glasses
- Cleanable Air Filters
- Fused Disconnect
- Vertical Air Discharge

Options

- Outdoor Design
- Pressure and Flow Pump Upgrades
- Pressure Relief Bypass Valve
- Inlet Water Filter
- Auto-Water Fill to Maintain Water Level
- Anti-Backflow Kit Necessary with Overhead Piping
- Float Switch to Detect Low Tank Fluids
- Insulation for Above 28ºF Setpoint
- Remote Controller
- Casters (Up to 5 Tons)
- cUL Certification
### Table: Chiller Specifications

<table>
<thead>
<tr>
<th>MODEL</th>
<th>CAPACITY</th>
<th>PROCESS COOLING</th>
<th>VOLTAGE</th>
<th>INLET/OUTLET PORT SIZE</th>
<th>TANK CAPACITY</th>
<th>MAX DIMENSIONS L x W x H</th>
<th>CRATED WEIGHT</th>
<th>PUMP PRESSURE</th>
<th>PRESSURE</th>
<th>TEMPERATURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SVI-3000-M</td>
<td>24,500</td>
<td>5X, 6XS, 9XS/7XS, 11 XS, 9XD/7XD, 11XD, 7XS/R, 20XS WMC/IS 50HP</td>
<td>460/3/60</td>
<td>1 1/2</td>
<td>36</td>
<td>34.5 x 37 x 65</td>
<td>1,100</td>
<td>10</td>
<td>45</td>
<td>60</td>
</tr>
<tr>
<td>SVI-5000-M</td>
<td>40,000</td>
<td>12XT Hyperjet 50</td>
<td>460/3/60</td>
<td>1 1/2</td>
<td>36</td>
<td>34.5 x 37 x 65</td>
<td>1,100</td>
<td>10</td>
<td>45</td>
<td>60</td>
</tr>
<tr>
<td>SVI-7000-M</td>
<td>70,000</td>
<td>Hyperjet 94i D 100HP, Hyperjet 94i D 87HP, Hyperjet 100D 20XD Pump, 20XD SMC/IS 100 HP</td>
<td>460/3/60</td>
<td>2</td>
<td>60</td>
<td>57 x 37 x 65.5</td>
<td>1,600</td>
<td>10</td>
<td>45</td>
<td>60</td>
</tr>
<tr>
<td>SVI-10000-M</td>
<td>95,000</td>
<td>Hyperjet 100, 25 XT Pump, 25XT</td>
<td>460/3/60</td>
<td>2</td>
<td>60</td>
<td>57 x 61.5 x 65.5</td>
<td>2,550</td>
<td>10</td>
<td>45</td>
<td>60</td>
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<tr>
<td>SVI-15000-M</td>
<td>130,000</td>
<td>25 XT Pump</td>
<td>460/3/60</td>
<td>2</td>
<td>86</td>
<td>57 x 61.5 x 65.5</td>
<td>2,550</td>
<td>10</td>
<td>45</td>
<td>60</td>
</tr>
</tbody>
</table>

**All chillers available for outdoor units.**

Standard indoor units are designed to run on straight water or water/glycol with hot gas regulator. Outdoor units are standard with galvanized sheet metal, a Ranco controller, and variable speed controls for fan. Units can be used outdoors in temperatures ranging from -20 to 95°F and include hot gas regulator.

GDTS chillers can be configured to cool multiple waterjet applications. Contact GDTS to learn more about a central chiller.