

# Rapid Freeze 2000-RLE-CO<sub>2</sub>DX

For subcritical & transcritical CO<sub>2</sub> refrigeration systems

COOL SOLUTIONS SINCE 1912

## HOWE Proven. Best Choice.™

Howe's versatile Rapid Freeze Flake Ice Machines set the standard for energy efficiency, water conservation and longer, trouble-free operating life. Our reliable ice flakers are engineered to deliver exceptional ice quality that keeps food cooler and fresher, longer, at reduced operating expense.

From food processing and distribution, to supermarket and retail applications, Howe has an energy-efficient Rapid Freeze solution to meet your needs.

### PROVEN ENERGY EFFICIENCY

Innovative engineering, rugged construction deliver exceptional heat transfer. Requires significantly less energy per pound. Substantially lower operating/maintenance requirements. Optimized water usage.

### EXCEPTIONAL ICE QUALITY

True, 100% dry, sub-cooled flake ice contains 4x more surface area for significantly better cooling – up to 20% longer. Drier ice draws heat away quickly and evenly. Process uses less energy with virtually zero water loss.

### LONGER, TROUBLE-FREE OPERATING LIFE

Innovative evaporator design utilizes gravity for 50% lighter bearing load. Operates, trouble-free, 3x - 4x longer than competitive machines. Fewer maintenance/service issues.

### STANDARD SUPPLIED COMPONENTS

- Pre-wired, integrated control panel
- Photo eye ice level control system
- Electronic expansion valve (EEV) and controller
- Electronic EPR valve (EEPR) and controller
- Solenoid Valve
- Low water level switch
- 650 PSI (45 bar) pressure rating

### AVAILABLE OPTIONS/ACCESSORIES

- Low ambient kit
- Clock timer
- Water filter system
- Salt dosing kit
- Ice storage bins (many options available)



2000-RLE-CO<sub>2</sub>DX shown on CP1500 Mobile Express bin system. Storage bin system sold separately.



### ICE CAPACITIES

		WATER TEMP °F		
		50°	70°	90°
AIR TEMP °F	70°	2264	2088	1912
	80°	2221	2056	1855
	90°	2152	<b>1959</b>	1776

### ICE QUALITY & HARDNESS

Ice of higher quality has more cooling capacity per pound than that of lesser quality ice.

ICE QUALITY %*	IHAF**	KWH/100 LBS***
101	1.01	4.39

\* Ice Quality expressed as a percentage of cooling capacity of 100% 32°F ice.

\*\* Ice Hardness Adjustment Factor used to correct kWh/100lb for ice quality.

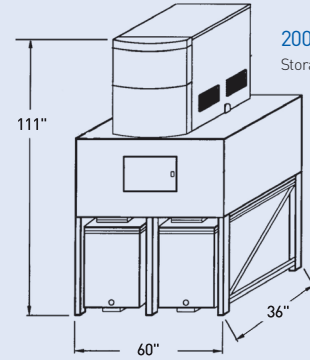
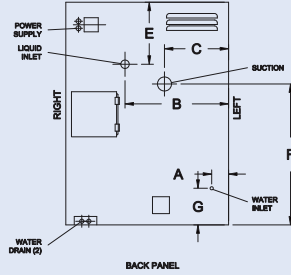
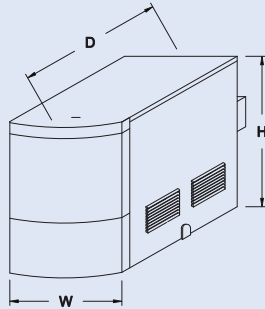
\*\*\* Estimated energy usage.

All data given at 90°F air / 70°F water.

# 2000-RLE-CO<sub>2</sub>DX

for subcritical & transcritical CO<sub>2</sub> Refrigeration Systems

## 2000-RLE-CO<sub>2</sub>DX



2000-RLE on CP1500  
Storage bin system sold separately.

MODEL	DIMENSIONS (INCHES)					POWER SUPPLY	SUCTION	LIQUID	DRAIN	WATER SUPPLY
	A	B	C	E	F					
2000-RLE-CO2DX	3-1/2	18-3/8	11-3/8	11	25-1/2	1/2 K.O.	5/8 ODS	1/2 ODS	1/2 ID HOSE	3/8 COMP.

## ICE FLAKER

MODEL	CAPACITY/ 24 HRS*	KWH/ 100 LBS*	WATER USAGE/ 100 LBS OF ICE GALS	DRIVE MOTOR 208-230/1/60		WATER PUMP FLA	L.A.K. 208/1/60 AMPS	TOTAL APPROX. RLA	MIN. CIRCUIT AMPS	MAX. FUZE AMPS
				HP	FLA					
2000-RLE-CO2DX	1,959 LBS	4.39 <sup>1</sup>	12.0	1/3	3.2	.75	2.16	6.11	10	15

\* @ 70°/90°F (21°/32°C) based on total consumption for a split system. <sup>1</sup> Estimated energy usage.

MODEL	DIMENSIONS			CM			SHIPPING WEIGHT		WATER GPM	APPROX OPERATING CHARGE R-744 LBS	REFRIGERATION REQUIRED**		CO <sub>2</sub> FLOW RATE LB/HR
	IN W	D	H	W	D	H	LBS	KG			BTU/HR	KCAL/HR	
2000-RLE-CO2DX	29-1/2	38	40	75	96	102	485	220	.17	6	18,000	4,540	—

\*\* @ -5°F (-20.6°C) Evaporator Temperature

Warm water mixing valve required in low ambient, & low water temperature conditions.

## WARRANTY

See complete warranty for details.

- 25 year evaporator icemaking surface warranty
- 10 year ice blade warranty
- 2 year parts warranty

## OPERATING PARAMETERS

	MINIMUM	OPTIMUM	MAXIMUM
AMBIENT TEMPERATURE	50°F (10°C)	90°F (32°C)	100°F (38°C)
WATER TEMPERATURE	45°F (8°C)	70°F (21°C)	90°F (32°C)
WATER PRESSURE	20 PSI	25-40 PSI	60 PSI

**HOWE**®

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