

CONDENSATE EVAPORATOR PANS FOR DISPLAY COOLERS

Prevent slip hazards by evaporating cooler condensate

Application

Grandpa's Cheese Barn, located in Ashland, Ohio, is a fourth-generation family-owned business. They originally sold only country hams and bacon but have expanded to add Ohio-made Colby, Swiss, Baby Swiss, and other cheeses. Additionally, they offer a variety of meats, spreads, dips, and ice cream. The two-story retail store includes more than a dozen individual coolers and display cases. Tour buses often stop for shopping, or even lunch, so preventing condensate is very important.

From small corner convenience stores to large retail grocers, refrigeration and freezer display cases are commonly used to maintain food quality. Condensation is a common by-product of any cooling application. It is formed when warm moist air meets the cooler coils, hinges, glass, or other components of the display case. Without a drain line or operational evaporation pan, the condensate can pool and create dangerous slip hazards on the surrounding floors.

Solution

Condensate evaporator pans are often integrated into display cases, walk-in coolers, freezers, and other HVAC equipment to eliminate condensation. The pans can also be added when there is no place to connect drain lines, or used temporarily to defrost freezers.

BriskHeat® sells two types of Evapoway™ condensate evaporator pans that are NSF Approved, indicating they have met guidelines for food safety. The original Evapoway™ Electric Condensate Evaporator Pan includes a traditional element that can reliably supply high wattage suitable for non-low flashpoint refrigerants. The positive thermal coefficient (PTC) electric condensate evaporator pan takes advantage of new technology that can reliably supply wattage at a lower level suitable for low flashpoint refrigerants. Once condensate water is introduced to the heating element, wattage will be provided at the nominal value as the resistance is self-regulated to a lower value with the lower sheath temperature.

Features of the Evapoway™ include:

- Multiple voltage and power ratings up to 3000 watts
- Pan capacity up to 21 quarts (20 liters)
- Dissipation rates up to 24 gallons per day
- Replaceable heating elements
- cURus approved to USA and Canadian standards



Industries

Consumer Food & Beverage Processing

Types of Users

Convenience Store Owners Maintenance Managers
Grocery Store Managers Facility Managers