

CANTEK
INNOVATION IN FOOD SECURITY



OCTOHUMI

ULTRASONİK NEMLENDİRİCİ

www.cantekkorea.com

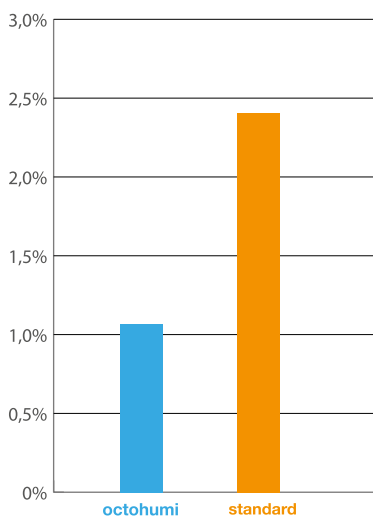
OCTOHUMI: ULTRASONIC HUMIDIFIER



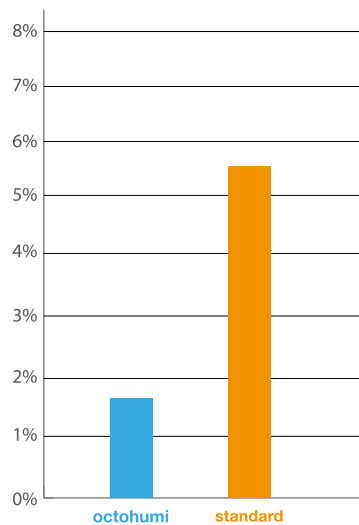
Octohumi Ultrasonic Humidifier helps to keep humidity level of products stored in cold rooms within appropriate limits. Octohumi has been designed to deliver water particles to the cold room in molecular form which is ensured through high frequency vibration.

WATER LOSS CHARTS DEPENDING ON DEVICE

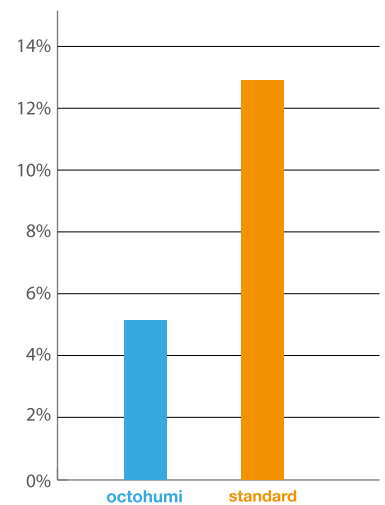
Various Fruits



Various Vegetables



Various Mushrooms

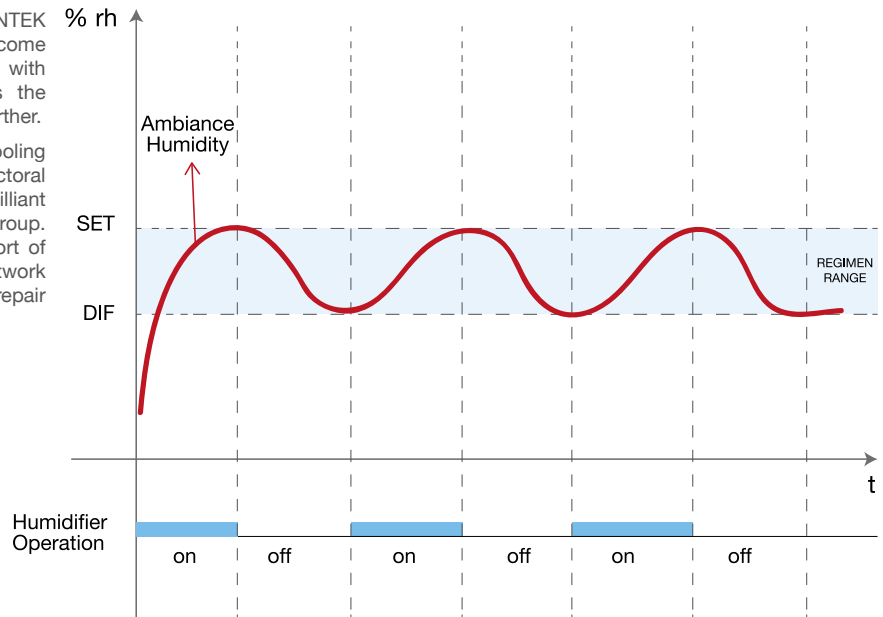


*Charts Show 24-hour weight losses

WORKING PRINCIPLES OF OCTOHUMI

OCTOHUMI has been designed and improved by CANTEK Research & Development Department, in order to become the world's most powerful and preferred humidifier with state of the art technical features. Therefore It carries the functionality standards of the humidifiers one step further.

This device has been developed though 25 year cooling industry experience of CANTEK with a focus on sectoral needs. That is why , OCTOHUMI also represents the brilliant product desing capability of CANTEK engineering group. Octohumi Ultrasonic Humidifier bring with the comfort of CANTEK Group's worldwide costumer service network which ensures quick and effective maintenance and repair services.



EASY TO SET-UP, VARIOUS CAPACITY OPTIONS

OCTOHUMI Models having various humidification capacities have been produced depending on the size and requirements of cold rooms, as to be suitable for both inside our outside installation. The product which can be easily installed, also has "plug&play" feature. It can be mounted on wall or simply located on floor.

TECHNOLOGY & AESTHETIC SIZE

OCTOHUMI which combines easiness of usage and maintenance with a good look through its innovative design, redefines the standards of humidifying devices in terms of both functionality and appearance. It prevents oxidation as well as providing much more safety in case of electrical leakage, both thanks to its plastic material. The device operates with no remarkable noise and when its upper opened, it enables the user or the technical specialist to reach all components of the device.

LONG SERVICE LIFE, EFFECTIVE USAGE OF ENERGY

Octohumi, is able to make significant energy economy when compared to conventional humidifiers, it has 5,000-hours non-stop operation lifetime when used in accordance with user instructions. Octohumi atomizes very small particles of water in form of micronized fog by vibrating the water in high frequency, and it keeps the humidity level in appropriate levels furthermore it compensates and prevents the humidity lost which occurs the defrosting process . It supplies and optimizes the required humidity levels according to the product range by using electronic humidity control device .

LONG LASTING FOOD QUALITY



octohumi



standard



octohumi



standard



octohumi



standard



WHY TO CHOOSE OCTOHUMI?

The main reason of product quality lost including red meat storage facilities is loss of humidity in every stage of fresh food storage, by the time of cooling process. The water frozen onto evaporator surface in the refrigeration process and which then melted by defrost and expelled via drainage is the humidity of the products which collected in the cold room. To avoid humidity loss, the cold room must be fed by clear water steam by the intermediary of Octohumi.



- It does not cause temperature increase in the cold room air
- The products can easily absorb the atomized water particles



TECHNICAL SPECIFICATIONS

• Water Flow Rate	: 6000 ml/h
• Electricity Feed Voltage	: 220-240 VAC/50-60HZ
• Power Consumption	: 320 W
• Air Flow Rate	: 160 m3/h
• Working Environment	: 1°- 40°
• Piezo Life	: 5000 h
• Water Input Connection	: 3/4"
• Air Input Connection	: 90 mm
• Humidity Output Connection	: 90 mm

• Water Flow Rate	: 12000 ml/h
• Electricity Feed Voltage	: 220-240 VAC/50-60HZ
• Power Consumption	: 620 W
• Air Flow Rate	: 160 m3/h
• Working Environment	: 1°- 40°
• Piezo Life	: 5000 h
• Water Input Connection	: 3/4"
• Air Input Connection	: 90 mm
• Humidity Output Connection	: 90 mm

OCTOHUMI MOISTURE SENSOR



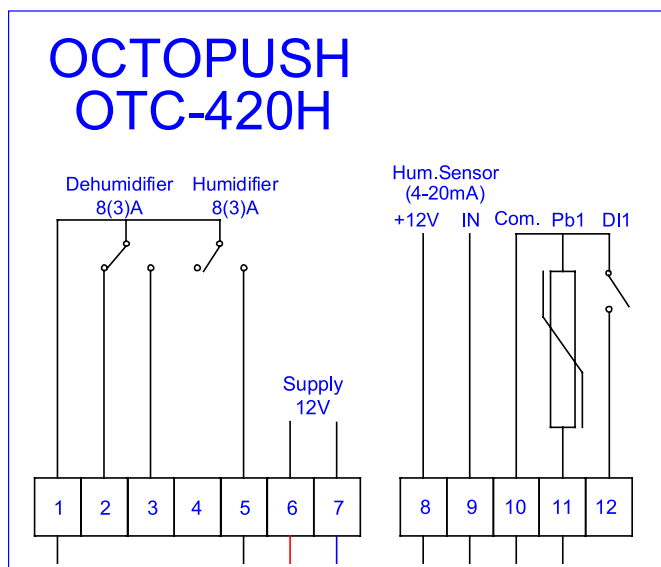
- Durability against water and dust with an IP65 Tightness
- 4-20 mA linear flow outlet
- 0% - 100% Moisture Measurement
- +/- %3 Moisture Measurement Sensitivity
- 7.5 VDC - 40 VDC wide supply range
- -40 C/ +80 C operating temperature
- Double wired loop connection with no ground connection

DOUBLE PHYSICAL FILTERS THAT PREVENT SENSOR CONDENSATION
 * Sinter bronze filter
 * Membrane filter

OCTOHUMI OTC420H HUMIDIFICATION CONTROL DEVICE

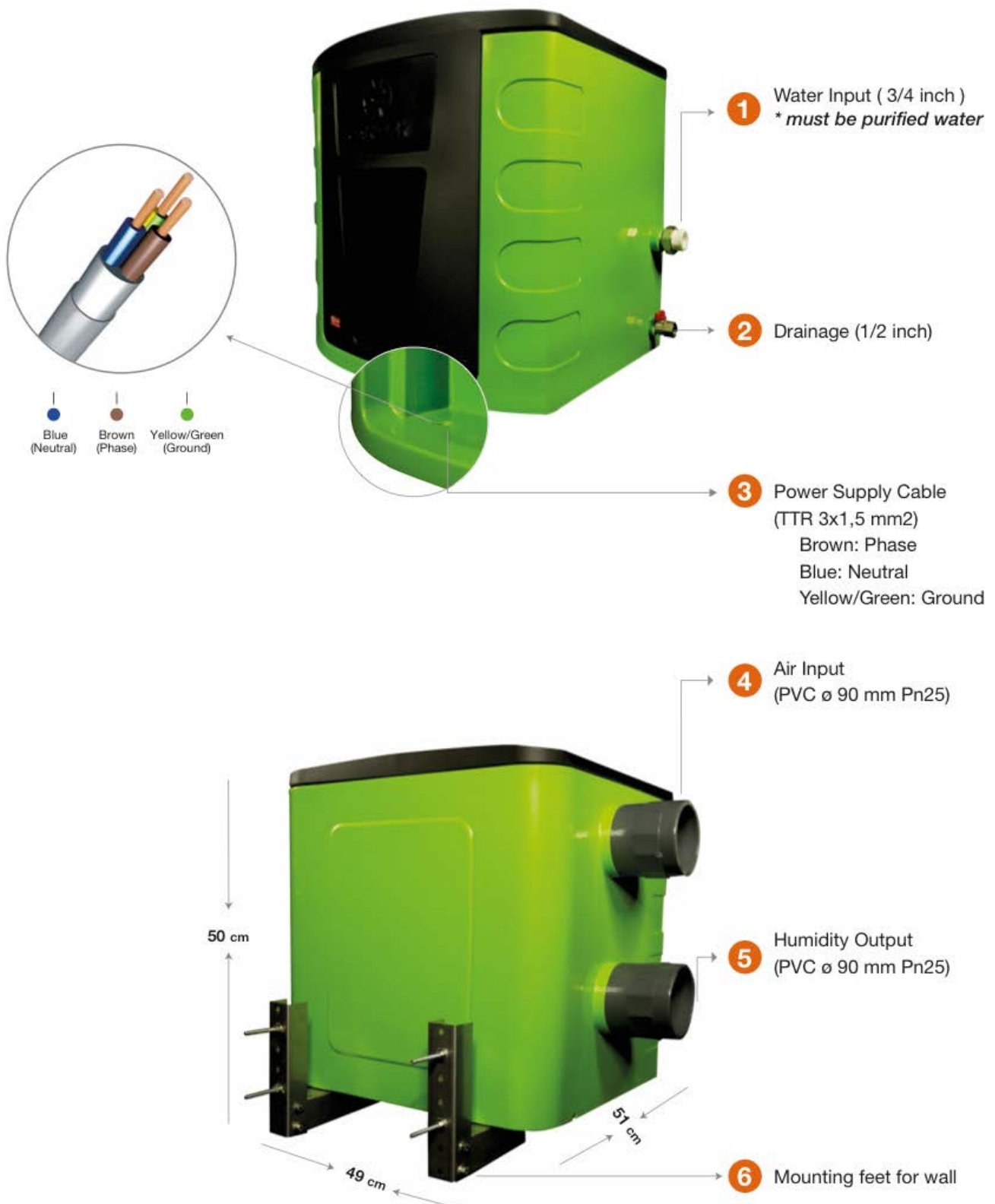
Octohumi is a remotely controllable device having 1 humidity probe, 1 temperature probe and 2 relays. It has designed to control cold storage used in medium and low temperature applications, controlling dehumidification / humidification units.

ELECTRICAL CONNECTION DIAGRAM



- To be able to be integrated to the monitor system with a internal RS85.
- 8A humidification relay
- 8A selectional humidification/resistance relay
- 4-20 mA universal moisture sensor transmitter input
- NTC temperature sensor input

TECHNICAL SPECIFICATIONS





octopush[®] technology



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