



# INNOVATIVE WAY OF HARNESSING HEAT FOR ELECTRICITY -FREE COOLING



Fried snacks production keeps increasing due to huge consumer demand leading to challenges of rising energy costs and efficiency. The snacks manufacturing process releases heat of which a significant amount goes untapped.

Thermax's unique solution captures low grade vapour from fryers in the snacks manufacturing process, which otherwise is wasted. Driven by the captured heat, the chiller delivers chilled water for cooling and condensate (water) for plant utilities

## Benefits



Electricity-free cooling



Heat Recovery



Water savings as condensate reused for plant utilities



Saves operational costs

Ultra-low pressure vapour absorption chiller - a unique cooling solution from Thermax finds application in Comfort Cooling in Production and Packaging areas

## A typical 600 TR Ultra low-pressure vapour absorption chiller can provide



**Power Savings:**  
Nearly 3 million units annually



**Co<sub>2</sub> Reduction:**  
4000 tons annually



**Water savings:**  
24000 m<sup>3</sup> annually

## Why Thermax's Solutions?

- Low steam consumption
- Shorter payback period
- No vibrating parts
- Low maintenance
- No harmful refrigerants
- Reduced CO<sub>2</sub> emissions
- No requirement for LiBr / DM Water top-up
- Crystallization-free design
- 24x7 IIoT-based chiller monitoring

