



Helpman world-class industrial coolers.

Alfa Laval's world-class support and service.

Now they're united.

Alfa Laval in brief

Alfa Laval is a leading global provider of specialized products and engineered solutions.

Our equipment, systems and services are dedicated to helping customers to optimize the performance of their processes. Time and time again.

We help our customers to heat, cool, separate and transport products such as oil, water, chemicals, beverages, foodstuffs, starch and pharmaceuticals.

Our worldwide organization works closely with customers in almost 100 countries to help them stay ahead.

How to contact Alfa Laval

Up-to-date Alfa Laval contact details for all countries are always available on our website at www.alfalaval.com



www.alfalaval.com

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Two dimensions of quality.
One rather nice result.



Helpman world-class industrial coolers now come with Alfa Laval's world-class support and service.



Pure quality.

Natural frost.

Industrial strength.

Two good things have become one.



Helpman industrial coolers and Alfa Laval's support and service are both arguably world-class. Now they're united.

In June, 2007, Helpman, the Dutch air-refrigeration specialist was officially incorporated in Alfa Laval and two good things became one.

Natural complement.

The Helpman range of industrial air coolers is unparalleled in performance, quality and versatility. This range now becomes an Alfa Laval range – though marketed under the Helpman product name.

It's a natural complement to Alfa Laval's vast portfolio of heat exchangers. As a result, no other manufacturer can offer a more complete range – or cover more applications.

The acquisition of Helpman adds a unique application knowledge to Alfa Laval's extensive expertise in – and experience of – refrigeration technology. And

just like Alfa Laval, Helpman has always been committed to top quality and energy efficiency.

Application focus.

Many of the Helpman products have been designed for specific industrial cooling applications – ranging from fresh meat and fish to fruits, flowers and vegetables.

To customers around the world, these products now become available through Alfa Laval's normal sales and service channels. Similarly, Helpman customers get easy access to complementary products in the Alfa Laval assortment. All customers should see benefits and synergies over time from the merger – from closely optimised solutions to faster development of new products.

Quite possibly, Helpman and Alfa Laval is a match made in heaven.

From white fish to red meat. From green bananas to pink orchids.



In industrial refrigeration, every application has its own unique requirements. Project conditions are never the same. Consequently, standard solutions rarely fit the bill.

The Helpman range of air coolers cover five main usages – shock cooling, freezing, cold storage, frozen storage and process-area cooling. They are usually designed and optimized for specific applications.

Producing produce.

The Netherlands is a country with enormous production of agricultural produce – vegetables, potatoes, fruits and more. Air coolers for these applications must deliver a perfectly balanced capacity/air flow ratio, to ensure an optimal climate for

every product type.

Horticulture is another vast application area. The Dutch flower industry is a major user of Helpman air coolers – including the world-famous flower auctions south of Amsterdam.

A particular specialty is banana ripening.



For more than 30 years, Helpman has perfected exclusive air cooling solutions for banana ripening rooms, with systems optimized for each phase of the ripening process.

Nice to meat.

Meat is one of the trickiest food products to keep cool. It's not packaged and therefore sensitive to spoiling. This makes hygiene issues critical. Another concern in meat cooling is maintaining quality and weight. In order to prevent undesired dehydration, meat coolers need to operate with a small temperature difference.

Alfa Laval now offers a variety of Helpman coolers specifically designed for processing, cooling and freezing meat without noticeable quality losses.

In one well-known project, 540 industrial air coolers were delivered to the enormous cooling complex in Mecca, where 525,000 sheep are slaughtered during the annual 3-day pilgrimage to the Holy City.

Great coolers for great foods.

The Helpman product range (a few of which are shown here) includes several industrial air-cooler models, which can be delivered in thousands of different configurations. This means users are able to select a model and version that truly suits their specific application requirements.

Top-class materials, high-tech production lines and an extensive quality-assurance system combine to guarantee a consistently high product quality.

Agricultural.

The Helpman THOR and TYR series constitute a wide and flexible range of industrial air coolers fitted with blow-through or draw-through fans. They are ideal for agricultural produce applications, which require a balanced cooling-capacity/air-flow ratio.

The Helpman THOR/TYR coolers oper-

ate with evaporating temperatures between +5 and -40°C, using either halogen, CO₂ or secondary refrigerants.

Bananas.

Helpman HRC is a line of air coolers especially designed for banana ripening rooms. They have both cooling and heating sequences, to ensure an optimal ripening process. They are available in many versions that adapt to differences in room size and design.

Meat and fish.

Helpman ZT is a range of very powerful galvanised-steel air coolers designed to customer specifications. They are often used as shock coolers in meat-processing applications and are available with a great number of accessories and design options.



Helpman THOR/TYR



Helpman HRC



Helpman ZT