Cooling. Heating.
Innovation.

Concept for the gastronomy

Since many years, the **DK-Heat Recovery** has been an inherent part within the refrigeration plants of numerous caterers. Such refrigeration plants use waste heat in order to heat a large part of the daily drinking water demand.

An additional component was added to this proven concept:

In the case of the DK-Heat Recovery, an enamelled tank (thermo-glaze) has been used for many years. This container is chemically neutral and offers ideal hygienic conditions. The heat exchangers are made of copper which is the most commonly used material in refrigerating plants and which offers a good heat transfer. For deionised water, other materials are required.

For being used with dishwashers, we succeeded in integrating an additional stainless steel spiral tube heat exchanger into the heat recovery container. The heat transfer capacity of such a heat exchanger amounts to approx. 20 kW. Through the interconnection of several heat exchangers, an even higher efficiency can be obtained.