



Thermally Driven Heat Pump Runs Hot, Cold for Food, Beverage Industries

PUBLISHED: NOVEMBER 01, 2007

The food and beverage industry uses a great deal of energy, costing plants in the U.S. an average of \$643,000 per year, mostly for heating and cooling. These plants typically use gas-fired water heaters or boilers to produce hot water and electrically driven mechanical refrigeration systems for cooling. Until now, there has been no cost-effective way to lower energy consumption using conventional technology. This brief describes a newly commercialized heat pump that efficiently produces both hot and cold water at the same time. The system, called the ThermoSorber, operates at high efficiency thanks to a new design that uses an ammonia-water absorption cycle and proprietary heat and mass exchangers. The resulting energy savings yield a payback period of two years or less in many applications.

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Publication type: Tech Brief | Document ID: CEC-TB-28 | Author: Kristin Kamm

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