



Whatever you are
going to simulate.

We project it.

Checklist

Conditioning systems for liquid media



In order to advise you correctly and to be able to submit the desired offer for your specific need, we ask you, as far as possible, to answer the following questions. Thank you in advance. If you have any questions for answering the checklist, please contact us at +49 5145-28666-10.

▶ Contact data

Company _____

Name _____

E-mail _____

Phone no. _____ Country _____

Street _____ House no. _____

Postcode _____ Place _____

▶ Task

What should be heated and / or cooled?

Brief description of your consumers / test specimen:

In which temperature range should your consumer be conditioned?

of _____ °C to _____ °C

▶ Type of structure

Standard frame construction

Set up in control cabinet housing

Free cooling unit

Outdoors installation

Cooling system and temperature / Volume flow control unit separated

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▶ Which heat carrier should or can be used?

Water Water/glycol Thermal oil _____
Mixture ratio _____

▶ Which minimum heating or cooling capacity is required from the tempering system? (see Orientation Guide)

Heating capac. _____ kW No. of circuits _____
Cooling perf. _____ kW at _____ °C No. of circuits _____
Cooling perf. _____ kW at _____ °C No. of circuits _____
Cooling perf. _____ kW at _____ °C No. of circuits _____

▶ On-site existing connections

Compressed air. _____ bar
Electrical _____ volt
Cooling water inlet _____ °C Return _____ °C
Brine inlet _____ °C Return _____ °C
Other _____

▶ Distance between the test specimen and heating / cooling system?

Distance (in metres) _____ Other _____

▶ Which volume flow rate or which pressure should the pump provide at which temperature?

Volume flow rate _____ l/min with counter pressure of _____ bar at temperature of _____ °C

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▶ Additional information for calculation of the power (kW):

Material of the test specimen
or the consumer to be tempered

Mass of the test specimen (unit in kg)

(incl. piping of test specimen to the heating/coolingsystem;
for possible layout of the temperature gradients)

_____ kg

Volume of the test specimen (unit in l)

(test specimen and piping)

_____ l

Pressure loss of the test specimen (unit bar)

(plus piping to test specimen, valves, at max.
volume flow rate)

_____ bars

Other

▶ Which regulation is required?

Initial flow temperature control

Volume flow control

Initial pressure control

Differential pressure control over the consumer circuit

Pressure limitation

Maximum pressure control / Transfer control

Other

▶ Which interfaces are required?

External setpoint pre-set for temperature, flow, pressure

BUS

Read out actual values

EtherNet

0 ... 10 V

EtherCAT

4 ... 20 m A

PROFINET

Other

▶ Piping layout Orientation Guide (ISO-pipe in standard wall thickness (acc. to DIN EN 10220))

Nominal values DN mm	Pipe thread R inch	Inside diameter D _r mm	Outside diameter D mm	Inside cross-section q cm ²		Contents l ₁ 1/m	Volume flow rate at 1 l/min Q1 l/min / m/s
06	1/8	7	10.2	0.39	=	0.039	2.33
08	1/4	9.9	13.5	0.77	=	0.077	4.66
10	3/8	13.6	17.2	1.45	=	0.145	8.66
15	1/2	17.3	21.3	2.35	=	0.235	14.16
20	3/4	22.3	26.9	3.90	=	0.390	23.33
25	1	28.5	33.7	6.38	=	0.638	38.33
32	1 1/4	37.2	42.4	10.88	=	1.088	65.33
40	1 1/2	43.1	48.3	14.59	=	1.459	87.5
50	2	54.5	60.3	23.31	=	2.331	140

▶ Orientation guide for determining the heating and cooling capacity of your consumers (Required power in kW to heat or cool off 100 kg of a substance)

	1 min	30 min	60 min	120 min
Medium				
Water	70	2.3	1.2	0.6
Thermal oil	42	1.4	0.7	0.35
Goods				
Aluminium	15	0.49	0.24	0.12
Stainless steel	8.5	0.28	0.14	0.07
Steel	8.2	0.27	0.14	0.07

▶ Notes
