



## R290 chiller

### CONTEXT

**Customer** Royal Provence /  
Rivarose  
**Sector of activity**  
Vinicole  
**Location** Salon de Provence (13)  
**Year** 2015

**Equipment installed**  
EKO.E 401 B/ST/LT R290

**Description of the equipment**  
Propane R290 chiller  
Air-cooled  
Low temperature

**Total capacity**  
21kW | -20°C/-25°C @+30°C

### THE CUSTOMER

Royal Provence, producer of the prestigious Provence sparkling wine "Rivarose", relied on CTA's expertise through a renowned refrigeration installer for the freezing of its bottle neck, a key stage in its production. During the vinification process for Rivarose sparkling wines, impurities can accumulate in the bottle. These are then turned upside down so that the neck can be frozen in a vat of food-grade glycol cooled by the CTA chiller. This operation then allows the solid impurities to be extracted and the final cork to be fitted.

Our EKO.E B/ST/LT R290 chiller ensures continuous cooling of the food-grade glycol tank, thanks to an environmentally-friendly technology that is sustainable over time (GWP = 3) and offers significant savings with an EER > 1.80 in this application.

The propane fluid (R290) provides a wide operating range from +20°C to -25°C in water production temperature, so it can also be used as a back-up for other processes if required.

*For more information, please contact CTA directly*

