

### High output, compact height!

The KIC Kompakt cooling table has a total height of 500 mm and allows flexible installation in catering businesses as well as in specialised shops and guarantees ideal working conditions in keeping with the *mise en place* principle. The precise cooling system works with a convection evaporator and expansion valve. The lockable slides and doors offer numerous storage options. In the standard design front, inner area, corpus frame, machine compartment and sink base are manufactured entirely in stainless steel 1.4301 (V2a), while the outer body is made of galvanised steel sheet.

Also available as ready-to-plug-in standard model or tailored individually to customer specifications.



Right: Exemplary design with four cooling departments, each with two sliding drawers, partition above and below, each 1/2.

#### Cooling technology

- Cooling technology with Danfoss unit (fig. 1)
- R134a Cooling fluid
- Convection evaporator with expansion valve (fig. 2)
- Automatic condensate evaporation

#### Machine compartment

- Machine compartment for the cooling machine (unit) mounted to the right or the left (optional)

#### Corpus

- Corpus frame, front, inner area, machine compartment and sink base made of stainless steel 1.4301 (V2a)
- Optionally 2, 3 or 4 cooling compartments
- Easy-to-replace sponge rubber sealings in the corpus frame, in the doors and slides
- Corpus floor with slope to the deep-drawn drain including drain fittings
- Corpus, seamless and CFC-free, compression-moulded
- Fixed base with stainless steel panel

#### Thermostat

- Easy-to-operate control unit with digital temperature display and On-/Off switch (fig. 3)

#### Sliding drawers/full length drawers

- Sliding drawers (fig. 4) full length drawers made of stainless steel 1.4301 (V2a)
- Handle bar (handle rail upon request)
- Lockable front panels
- PVC dividers

Standard useable heights:

- Above 1/2, below 1/2 (above: 351/157 mm, below: 172 mm)

Tailored to suit the trays used according to the catering industry standard (Gastro-Norm):

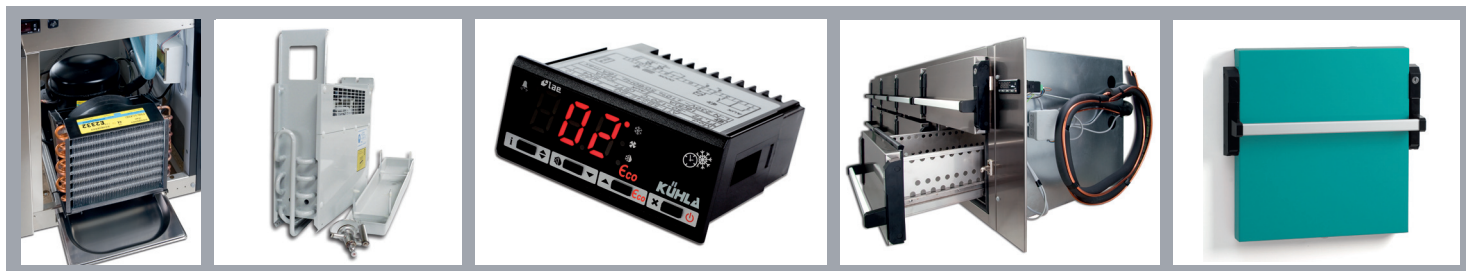
- 1/3 slide for max. 100 mm deep trays according to the catering industry standard (Gastro-Norm)
- 1/2 slide for max. 150 mm deep trays according to the catering industry standard (Gastro-Norm)

#### Revolving doors

- Lockable front panels made of stainless steel 1.4301 (V2a)
- Edge closure (handle rail upon request)
- Standard design with revolving doors in stainless steel 1.4301 (V2a), attached to the right and left side, with adjustable grating shelf or height-adjustable stainless steel angles for Gastro-Norm 1/1 (according to the catering industry standard) (revolving doors optionally with insulated glass-front and LED interior lighting)

#### Powder-coated front panels

Standard design in stainless steel 1.4301 (V2a). Powder-coated front panels in numerous colours upon request (fig. 5), as per RAL colour specifications, front panels with wooden décor also available.



The descriptions refer to our series production programme. Of course, we also design and manufacture to suit your individual wishes. We would be pleased to make you an offer.