

Our “cooler” newcomer!

At a height of 650 mm, the cooling table offers numerous options for the commercial kitchen. Efficient, compact, flexible, with adjustable height. At a workplace like this, every move is smooth as could be. The cooling system works efficiently and is user-friendly with a piped rear wall and an expansion valve. In the standard design, front, interior, 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. In the standard design all doors and slides have stainless steel handle rails.

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

Right: Exemplary design with three cooling compartments in stainless steel, of these two compartments with two sliding drawers, partition above and below, each 1/2, with mounted stainless steel handle rails and a revolving door to the left.



Cooling technology

- Cooling technology with Danfoss unit (fig. 1)
- R134a Cooling fluid
- Automatic condensate evaporation
- Piped rear wall (with expansion valve)
- Rear wall with edged drain channel and welded drain nozzles, optionally to the left or right
- Cold conduction channel with axial fan (fig. 2)

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 2–5 cooling compartments
- Easy-to-replace sponge rubber sealings in the corpus frame, in the doors and slides
- Corpus floor without slope
- Corpus seamless and CFC-free, compression-moulded
- 4–6 height-adjustable stainless steel stands or 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 rail (lockable handle bar upon request)
- PVC dividers

Standard useable heights:

- Above 1/2, below 1/2 (above: 351/230 mm, below: 250 mm)
- Above 1/3, centre 1/3, below 1/3 (above: 130 mm, centre: 165 mm, below: 145 mm)

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

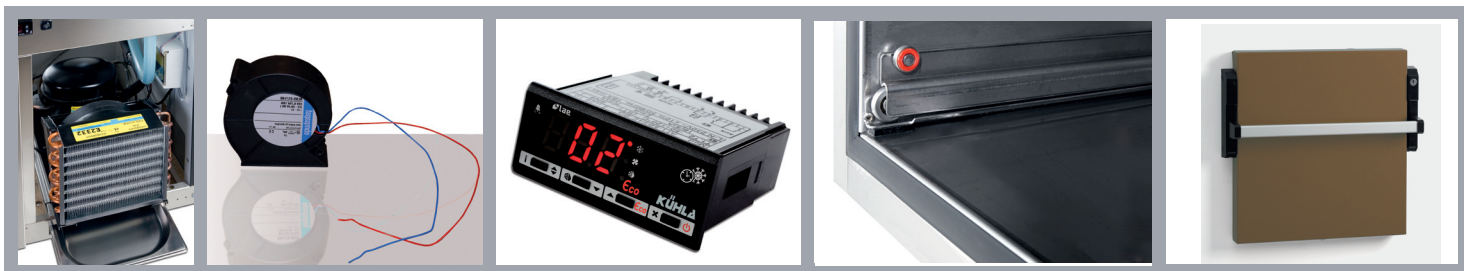
- 1/3 slide for max. 100 mm deep trays according to the catering industry standard (Gastro-Norm)
- 1/2 slide for max. 150 mm deep trays according to the catering industry standard (Gastro-Norm)

Revolving doors

- Standard design stainless steel 1.4301 (V2a) front panels with mounted handle rail (lockable handle bar on request)
- Standard design with revolving doors in stainless steel 1.4301 (V2a), attached on 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 also available with wooden décor.



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.