

Interior furnishings & shopfitting

Stainless steel special construction

Solid surface materials

Cooling technology

+++ Manufacturer for the catering industry & food retailing

+++ Partner to the architects, technical planners & furnishers



Shopfittings worth seeing ...

For more than 20 years, KÜHLA Kühltechnik & Ladenbau GmbH has been a strong partner for the implementation of tailor-made, **innovative** shopfittings, **fresh-flow systems** and take-away concepts for the catering industry, specialised bakery stores, butchers and fish stores.

Know the **trends**, understand **customer needs**! A good shopfitting highlights a shop's image in its shape, colour and technology. To achieve an appealing ambience and to provide technically advanced solutions, we work with high-quality materials and rely upon the competence of our in-house **production department**. From planning and execution to delivery and installation, we offer comprehensive support for every project.

high-quality cooling cabinets from our own production!

We focus not only on shopfittings but also on the **processing of solid surface materials** and on **special stainless steel designs** for the fabrication of tailor-made items. Customers, especially in the catering industry, benefit from our experience in the field of **cooling technology**. We offer a wide range of cooling cabinets, substructure cooling systems for commercial kitchens and cooling troughs/contact cooling plates for merchandise presentation. Complementing our compact-design series models, we offer cooling solutions tailored to the needs of the customer in terms of technical equipment, colour and material selection, cooling capacity, lighting and dimensions. Our **bonus** lies in the combination of proven cooling equipment in a compact design and our know-how in wood and stainless steel processing and the processing of solid surface materials. For every cooling equipment series, we offer an extensive range of **accessories** and an appropriate choice of **non-cooled cabinets** ("TIC Trockenteile") for the realization of complete bars, counters and shop fronts.

Our cooling equipment and cooling components have everything that our customers expect from a high-quality cooling technology: First-class processing, high functionality, **energy efficiency**, attractive design and a high degree of flexibility. We manufacture according to the guidelines of the Beverage Dispensing Equipment Regulation and the **HACCP** requirements. In order to protect the environment, all the cooling components are filled with **CFC-free** foam.

Are you interested in other products in our range? We would be pleased to offer advice by telephone if you call us on **+49 4447 9633-0** or ask directly for our latest product catalogue. For further information regarding our products and services we offer, please visit our website on **www.kuehla.de**.



Steakhouse BIG HORN | NORWEGEN
Store equipment and counter system



Fish specialities GOSCH | SYLT
Counters for presentation and sale.

No compromises in beverage cooling!

The premium class among the KÜHLA cooling equipment. KIC Kompakt has an advanced design and technology and comes with a variety of features. In the standard design, lockable doors and drawers are included. Front, inner area, machine compartment, sink base and corpus frame are completely manufactured in stainless steel 1.4301 (V2a), while the outer corpus is made of galvanised steel sheet. Front and inner area also available in stainless steel 1.4571 (V4a) for more robust uses.

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

Right: Exemplary design with a sink, worktop made of solid surface material and three cooling compartments, one with a revolving door (insulated glass front) to the left and two cooling compartments, each with two sliding drawers, partition above and below, each 1/2.



Worktop

- Worktop with 1–2 welded sinks (300 mm x 500 mm x 300 mm; including standpipe, 1 1/2" valve and drain fittings)
- Drip trough, seamless deep-drawn, with convex perforated metal sheet insert, with integrated glass rinser if required
- Surface in stainless steel 1.4301 (V2a) (solid surface material on request)

Cooling technology

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

Sink base

- Sink base made of stainless steel 1.4301 (V2a)
- With 2 sinks, waste tipper is also available

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
- Available in two series (890 mm & 790 mm corpus height)

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) (drawer panels optionally with insulated glass-front and LED interior lighting)
- Handle bar (handle rail upon request)
- Lockable front panels
- PVC dividers
- Inner dimensions of the box: (W 407 mm x L 512 mm x H 150 mm)

Standard useable heights series 890/790 mm:

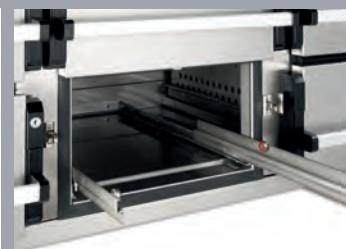
- Above 1/2, below 1/2 (above: 351/303 mm, below: 365/315 mm)
- Above 1/3, below 2/3 (above: 303/253 mm, below: 415/365 mm)
- Above 1/3, centre 1/3, below 1/3 (above: 213/182 mm, centre: 230/200 mm, below: 230/195 mm)

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 on the right and left side, with adjustable grating shelf or drum rack (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.

High technology, unbeatable terms!

The KIC Elements series is impressive as the more economic alternative to the Kompakt series; it has an elegant look coupled with an efficient cooling and capillary pipe injection. In the standard design, lockable doors and drawers are included. Front and inner area are manufactured in stainless steel 1.4301 (V2a), while the outer corpus is made of galvanised steel sheet. Corpus frame is made of plastic (anthracite), machine compartment and sink base are made of laminate décor plate (light grey).

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

Right: Exemplary design with two sinks and one waste tipper, one worktop made of solid surface material, and two cooling compartments, each with two sliding drawers, partition above 1/3 and below 2/3.



Worktop

- Worktop with 1–2 welded sinks (300 mm x 500 mm x 300 mm; including standpipe, 1 1/2" valve and drain fittings)
- Drip trough, seamless deep-drawn, with convex perforated metal sheet insert, with integrated glass rinser if required
- Surface in stainless steel 1.4301 (V2a) (solid surface material on request)

Cooling technology

- Cooling technology with Danfoss unit (fig. 1)
- R134a Cooling fluid
- Convection evaporator with capillary pipe injection (fig. 2)
- Automatic condensate evaporation

Sink base

- Sink base made of laminate décor plate (light grey) with all-round PVC edge (2 mm)
- With 2 sinks, waste tipper is also available

Corpus

- Corpus frame made of plastic (anthracite); front and inside in 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
- Available in two series (890 mm & 790 mm corpus height)

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) (drawer panels optionally with insulated glass-front and LED interior lighting)
- Handle bar (handle rail upon request)
- Lockable front panels
- PVC dividers
- Inner dimensions of the box: (W 407 mm x L 512 mm x H 150 mm)

Standard useable heights series 890/790 mm:

- Above 1/2, below 1/2 (above: 351/303 mm, below: 365/315 mm)
- Above 1/3, below 2/3 (above: 303/253 mm, below: 415/365 mm)
- Above 1/3, centre 1/3, below 1/3 (above: 213/182 mm, centre: 230/200 mm, below: 230/195 mm)

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 on the right and left side, with adjustable grating shelf or drum rack (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.



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The smart newcomer category!

Favourable price, high performance. KIC Euro-speed-line has everything that defines a successful series of cooling cabinets. The cooling technology operates with convection evaporator and capillary pipe injection. In the standard design, doors and slides are equipped with softform handles. Front panels and inner area are made of stainless steel 1.4301 (V2a), while the outer corpus is made of galvanised steel sheet. Corpus frame made of plastic (anthracite), machine compartment and sink base are made of laminate décor plate (light grey).

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

Right: Exemplary design with two sinks, worktop made of stainless steel and two cooling compartments, one with a revolving door, and the other with two sliding drawers, partition above and below each 1/2.



Worktop

- Worktop with 1–2 welded sinks (300 mm x 500 mm x 300 mm; including standpipe, 1 1/2" valve and drain fittings)
- Drip trough, seamless deep-drawn, with convex perforated metal sheet insert, with integrated glass rinser if required
- Surface in stainless steel 1.4301 (V2a) (solid surface material on request)

Cooling technology

- Cooling technology with Danfoss unit (fig. 1)
- R134a Cooling fluid
- Convection evaporator with capillary pipe injection (fig. 2)
- Automatic condensate evaporation

Sink base

- Sink base made of laminate décor plate (light grey) with all-round PVC edge (2 mm)
- With 2 sinks, waste tipper is also available

Corpus

- Corpus frame made of plastic (anthracite); front and inside in 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 without slope
- Corpus, seamless and CFC-free, compression-moulded
- Fixed base with stainless steel panel
- Available in two series (890 mm & 790 mm corpus height)

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) (drawer panels optionally with insulated glass-front and LED interior lighting)
- Softform handle (handle rail upon request)
- Non-lockable front panels in the standard design (lockable front panels upon request)
- PVC dividers
- Inner dimensions of the box: (W 407 mm x L 512 mm x H 150 mm)

Standard useable heights series 890/790 mm:

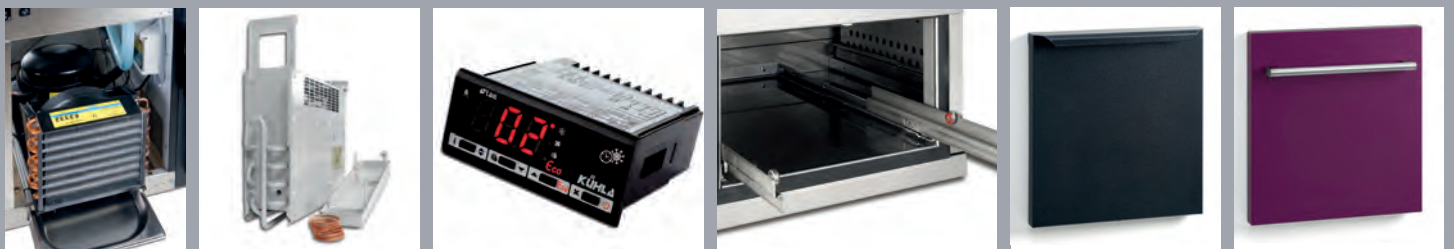
- Above 1/2, below 1/2 (above: 351/303 mm, below: 365/315 mm)
- Above 1/3, below 2/3 (above: 303/253 mm, below: 415/365 mm)
- Above 1/3, centre 1/3, below 1/3 (above: 213/182 mm, centre: 230/200 mm, below: 230/195 mm)

Revolving doors

- Front panels made of stainless steel 1.4301 (V2a) with softform handle (handle rail 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 drum rack (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 + 6), 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.

Versatile functions and designs!

Our TIC non-cooled cabinets offer many furniture variations for our KIC cooling models, perfectly matched in design and function. Cabinets, revolving doors, sliding and full length drawers and exquisite special furniture – our product range offers suitable furniture and accessories for every fitting.

Standard design of the non-cooled cabinets in stainless steel 1.4301 (V2a) or with laminate décor plate with all sites PVC edge.

Right: Exemplary design with three non-cooled compartments: two sliding drawers to the left, each 1/2, one cash drawer, coffee grounds drawer and revolving door in the centre and a revolving door to the right.



Equipment & accessories

- Cash drawers in stainless steel 1.4301 (V2a) (fig. 1)
- Coffee grounds drawers made of stainless steel 1.4301 (V2a)
- Waste tipper made of stainless steel 1.4301 (V2a)
- Non-cooled cabinet for coffee station (fig. 2); above stainless steel coffee grounds flap 1.4301 (V2a), below stainless steel waste bin as full length drawer

Corpus

- Corpus optionally in stainless steel 1.4301 (V2a) or made of laminate décor plate and all-round PVC edge
- Easy-to-replace sponge rubber sealings in the corpus frame, in the doors and slides
- Door panel, seamless and CFC-free, compression-moulded
- Fixed base with stainless steel panel
- Available in two series (890 mm & 790 mm corpus height)

Sliding drawers

- Sliding drawers in stainless steel 1.4301 (V2a) (full length drawers on request)
- Softform handle (handle rail upon request)
- Inner dimensions of the box, stainless steel sliding drawer: (W 407 mm x L 512 mm x H 150 mm)

Revolving doors

- Front panels made of stainless steel 1.4301 (V2a) with softform handle (handle rail on request)
- Standard design with revolving doors in stainless steel 1.4301 (V2a), attached on the right and left side, with height-adjustable middle shelves; design in stainless steel (fig. 3) or with laminate décor plate (fig. 4)

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.

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.

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.

Exotic, fruity, delicious ...!

Whether it's the summer season or winter – cocktails are an absolute *must have* in bars and restaurants. A cocktail bar artfully couples an exotic ambience with pleasure. Our cocktail station is available in different sizes and with a wide range of equipment. Modules with a height-adjustable base allow freedom in the layout of the counter area. Combinable elements, e.g. the bottle storage rack and the crushed ice box, guarantee optimum handling and create visual highlights.

In the standard design front, inner area, machine compartment and sink base are manufactured in stainless steel 1.4301 (V2a).

Right: Exemplary design with one sink, one worktop made of solid surface material and one storage rack for bottles.



Worktop

- Worktop with drip trough, seamless deep-drawn, with convex perforated metal sheet insert, if required with integrated glass rinser for glasses and cutting board insert made of solid surface material
- Surface made of solid surface material (in stainless steel upon request)
- Insulated stainless steel sink with perforated sheet insert and separator (can be dismantled) for storing ice cubes and crushed ice (fig. 1)

Base module

Empty compartment modules (500 mm) in various combinations, in stainless steel 1.4301 (V2a), with base and height-adjustable middle shelves (optional)

Accessories, including

- Storage rack for bottles (fig. 2) in stainless steel 1.4301 (V2a)
- Sink panel made of stainless steel 1.4301 (V2a)
- Sliding drawer with softform handle (fig. 3) (optionally full length drawer) as waste bin drawer, bottle drawer (mainly in stainless steel 1.4301 (V2a))
- Mixer station, mounted in the machine compartment with socket (without cables)
- Stainless steel bottle rack 1.4301 (V2a) (storage space 124 mm x 490 mm); mounted on the sink panel
- Stainless steel board for storing ingredients 1.4301 (V2a) for Gastro-Norm-container (according to the catering industry standard); optionally 4 x 1/6 Gastro-Norm or 4 x 1/9 Gastro-Norm to mount on the top

Corpus

- Corpus frame, front and inner area made of stainless steel 1.4301 (V2a)
- Easy-to-replace sponge rubber sealings in doors and slides.
- Fixed pedestal with stainless steel panel

Dry fittings (example: special design)

Dry fittings with an insulated sink for ingredients according to the catering industry standard (Gastro-Norm) for cocktail accessories (mainly fruits, ice cubes and crushed ice) (fig. 4)



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.

Workplace for professionals!

Worktops made of stainless steel are robust, easy-to-maintain and have a timeless design. In addition to the standard models, we also plan and manufacture special tops in stainless steel, copper, brass and solid surface material tailored to the customer requirements.

We manufacture sinks and inserts in numerous variations.

Exemplary design with two sinks and convex perforated metal sheet insert.



Worktop

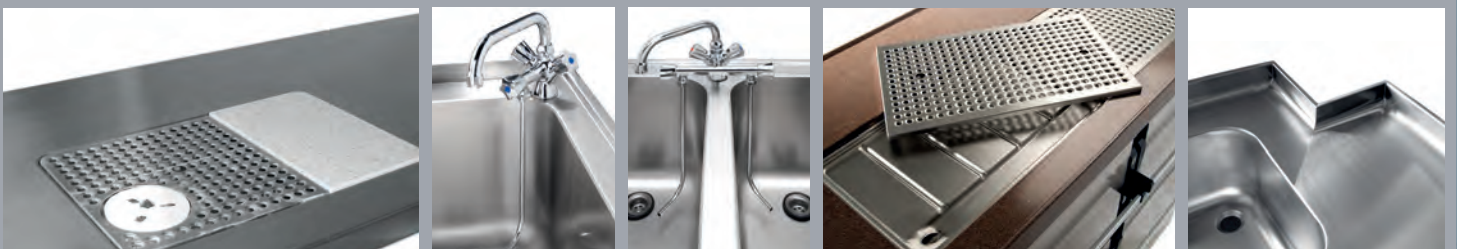
- Worktop made of stainless steel 1.4301 (V2a)
- Optionally, with all sites retaining lip or up edge customers' side (standard height: 35 mm)
- Drip trough, seamless deep-drawn, with convex perforated metal sheet insert, if required with integrated glass rinser (fig. 1)

Equipment & accessories

- 1–2 welded sinks to the left or right side with standpipe and outlet valve 1 1/2" (300 mm x 500 mm x 300 mm)
- Glass rinser, in drip trough (optionally in drip well incl. drain cup), integrated
- Pressure regulator 1/2", 1–4 bar, outlet pressure infinitely variable
- Pressure activated rinser "Spülboy" (pre-cleaning and rinsing machine) and cleaning brush
- Drain fittings for 1 or 2 sinks
- Cold water tap
- High-pressure and low-pressure mixer tap for 1 and 2 sinks (fig. 2 + 3)

Special design

- Special worktops made of copper (polished), brass (polished) and solid surface material (fig. 4) are available on request
- Special shapes/designs on request (fig. 5; see fig. on the right side)



The descriptions refer to our series production programme. On request, we also manufacture worktops made of solid surface material. All of our solid surface materials are of a high quality (STARON®, CORIAN®, HI-MACS®, AVONITE®, DURAT®) and are made by renowned manufacturers.

Bar pillars

Freshly tapped!

Bar pillars are true eyecatchers on any bar. Whether in shining stainless steel or having a colourful, vibrant surface – bar pillars enhance the aesthetics and create accents if they are selected in keeping with the interiors. For every requirement and every design, KÜHLA offers different models in stainless steel and brass, also in solid surface material on request.

In addition to our series programme, we manufacture bar pillars in special shapes tailored to the customer requirements.



SCHWANENHALS (Swan's Neck)
365 mm up to the tap drill-hole



ART-LINE, straight, 2 lines
400 mm up to the tap drill-hole



ART-LINE, tilted, 1 line
400 mm up to the tap drill-hole



JOY
400 mm up to the tap drill-hole

Models and shapes

- Bar pillars in stainless steel 1.4301 (V2a); semi-matt brushed
- Beam-like bar pillars in stainless steel 1.4301 (V2a); semi-matt brushed
- Brass bar pillars; chromium-plated
- Brass or copper bar pillars, polished

Accessories

- Bar tap with rocker lever
Nominal width: 7 mm and 10 mm
Nozzle: 35 mm and 65 mm
With rosette
Brass, chromium-plated & polished
- Bar tap with rocker lever and compensator
Nominal width: 10 mm
Nozzle: 35 mm, 55 mm and 65 mm
With foam button,
Brass, chromium-plated & polished

Special design

- Special designs on request (see fig. on the right side)



BRIDGE 4"

400 mm up to the tap drill-hole

BRIDGE 3"

400 mm up to the tap drill-hole

ROYAL 4"

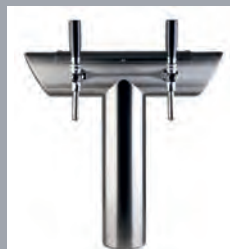
400 mm up to the tap drill-hole

SKYLINE 4"

400 mm up to the tap drill-hole

BEAM-LIKE BAR PILLAR

400 mm up to the tap drill-hole



The descriptions refer to our series production programme. On request, we also manufacture bar pillars made of solid surface material. All of our solid surface materials are of a high quality (STARON®, CORIAN®, HI-MACS®, AVONITE®, DURAT®) and are made by renowned manufacturers.

Fresh ideas, precise solutions!

Freshly caught fish, creamy ice-cream, sparkling lemonade and cocktails – for the perfect indulgence, technically advanced cooling concepts are of particular importance within the catering industry. Freshness is the order of the day. For the counter area in commercial kitchens, buffets and food serveries, KÜHLA offers an extensive range of cooling troughs, convection cooling trays, and contact cooling plates for the presentation of eatables and beverages to suit your needs.

All models are available as ready-to-plug-in standard solutions or tailored individually to customer specifications.

Below: Contact cooling plate, ready-to-plug-in, flat, with cooling machine (unit) and machine guard, with transportation lock



Top: Cooling trough for containers according to the catering industry standard (Gastro-Norm), ready-to-plug-in, with cooling machine (unit), with transportation lock

COOLING TROUGHS

Models

- Convection cooling trough for containers according to the catering industry standard (Gastro-Norm), in stainless steel 1.4301 (V2a) with lift up evaporator (fig. 1)
- Convection cooling trough for baking trays, in stainless steel 1.4301 (V2a) (fig. 2) with lift up evaporator (fig. 3)
- Cooling trough for containers according to the catering industry standard (Gastro-Norm), unpiped and piped, in stainless steel 1.4301 (V2a) (see above)
- Crushed ice trough, in stainless steel 1.4301 (V2a) (fig. 4)

Cooling technology

- Cooling technology with Danfoss unit
- Cooling fluid R134a
- Cooling machine, optionally with expansion valve or with capillary pipe injection
- With machine console or quick connection

Corpus

- In stainless steel 1.4301 (V2a), outer corpus made of galvanised steel sheet
- Inside: with a slope to drain
- Corpus seamless and CFC-free, compression-moulded

Thermostat

- Easy-to-operate control unit with digital temperature display and On-/Off switch
- Default setting: +1 °C to +15 °C, factory setting: +3 °C to +5 °C
- Optimized for an ambient temperature of +26 °C at 60 % rel. humidity; maximum temperature machine room: +38 °C

Accessories

- Gas pressure lift up evaporator on all convection troughs in standard design



CONTACT COOLING PLATES

Models

- Contact cooling plate, flat & piped (see above)
- Contact cooling plate, deep-drawn & piped (fig. 5)

Cooling technology

- Cooling technology with Danfoss unit
- Cooling fluid R134a
- Cooling machine (unit) optionally with expansion valve or with capillary pipe injection
- With machine console or quick connection

Corpus

- In stainless steel 1.4301 (V2a), outer corpus made of galvanised steel sheet
- Corpus, seamless and CFC-free, compression-moulded

Thermostat

- Easy-to-operate control unit with digital temperature display and On-/Off switch
- Default setting: +1 °C to +15 °C, factory setting: +3 °C to +5 °C
- Optimized for an ambient temperature of +26 °C at 60 % rel. humidity; maximum temperature machine room: +38 °C

Convection cooling trough for containers according to the catering industry standard with lift up evaporator

Convection cooling trough for baking trays with lift up evaporator

Detail lift up evaporator

Crushed ice trough

Contact cooling plate for containers according to the catering industry standard deep-drawn and piped

