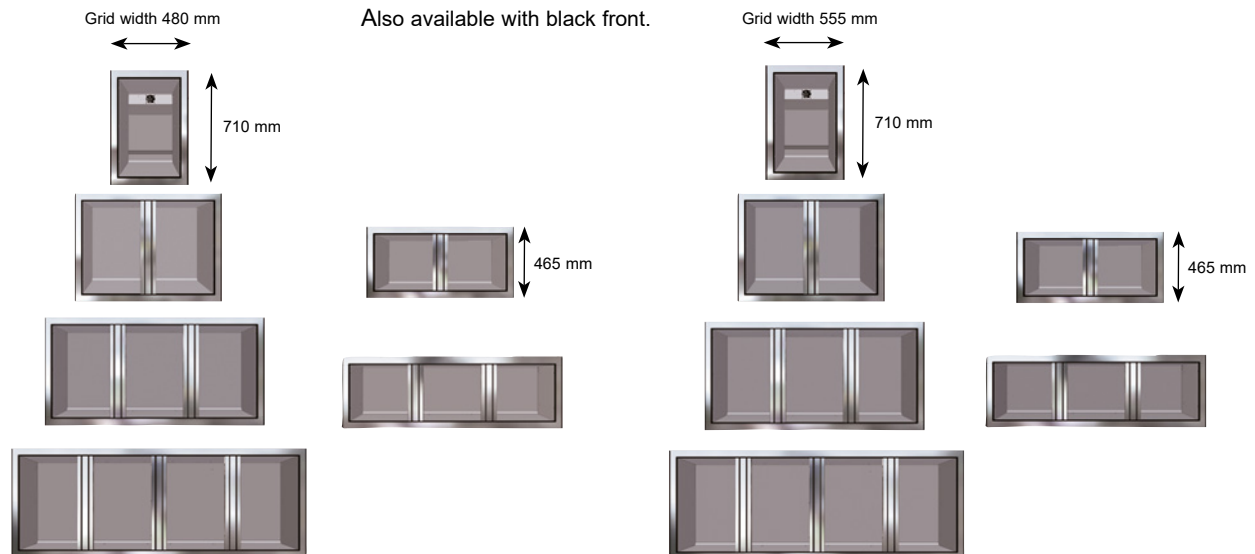


Wide Variety of Models!

20 standard bodies with different inserts are available at short notice

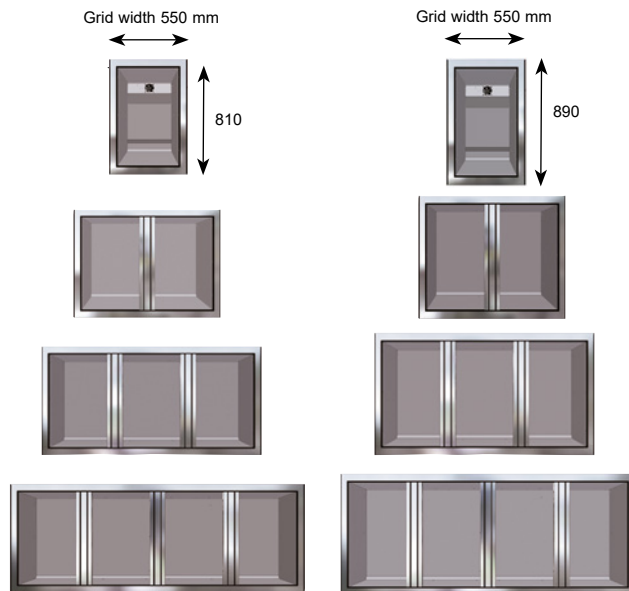


6 Body Sizes in GN Standard Grid Width

The narrower Gastro-Norm grid (standard grid width 480 mm, body depth 600 mm) is designed especially for Gastro-Norm containers (530 mm x 325 mm).

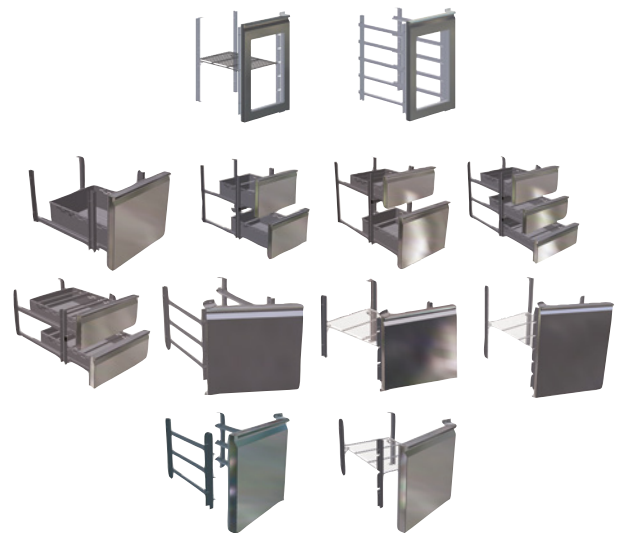
6 Body Sizes in EN Standard Grid Width

The wider Euro-Norm grid (standard grid width 555 mm, body depth 680 mm) is suitable for when Euro-Norm trays (400 mm x 600 mm) are being used or simply if larger compartments are desired.



8 Body Sizes for Beverage Counters

Due to the heights of 810 mm or 890 mm especially suitable for the beverage areas.



Versatile Compartment Partitioning

You can choose from a variety of different compartments.



Storage Cooling Cake 12

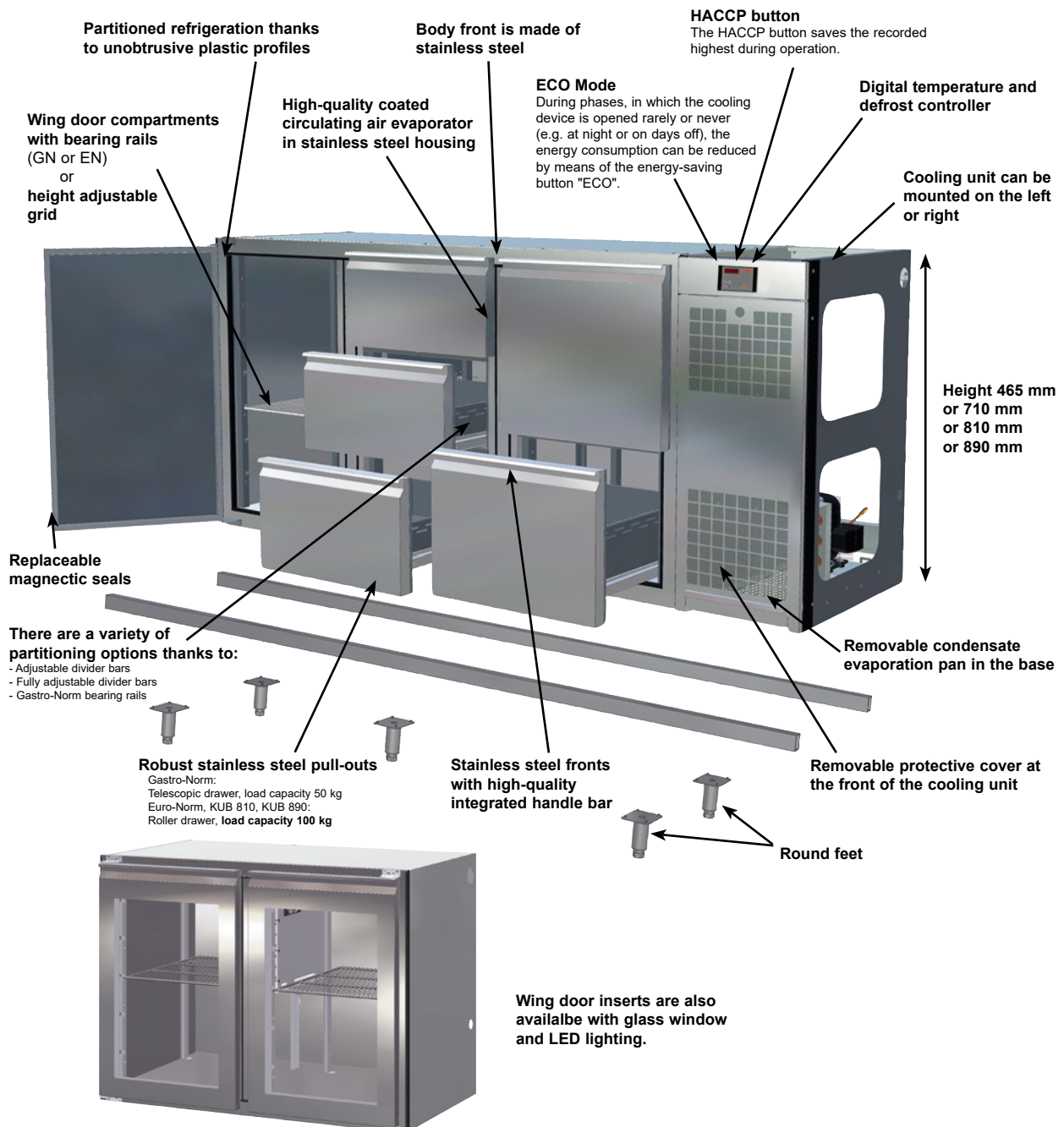
Under counter refrigerator with wide drawers for storing cakes. Due to the compact dimensions, this storage cooling can be placed underneath of air chiller units with display area.

Under Counter Refrigerator KUB

Modern and attractive stainless steel design

- High-quality stainless steel front with integrated handle bars
- Double-walled body, seamless foamed (CFC-free)
- Interior and on the service side made entirely of stainless steel
- Air circulation ranges for even temperature distribution
- High-quality coated circulating air evaporator with stainless steel housing
- System-tested cooling units, extractable on rails for easy maintenance
- Refrigerated compartments equipped with magnetic door seals with hollow chambers
- Digital controller with automatic defrosting
- Controller with interface for recording the temperature and temperature monitoring (HACCP)
- ECO mode to reduce energy consumption
- HACCP button to query the highest temperature
- Glass doors with LED lighting available

Also available with black front.



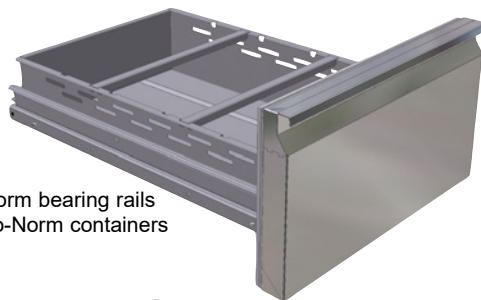


Condenser and evaporator pan are easy to access for cleaning

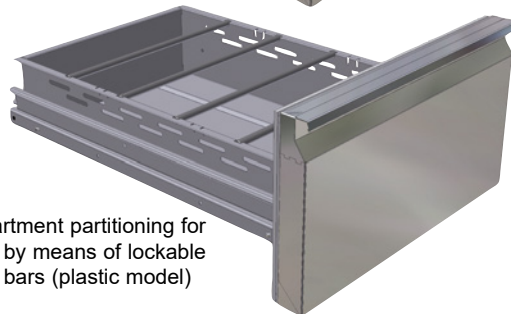


The cooling unit is easy to access for servicing

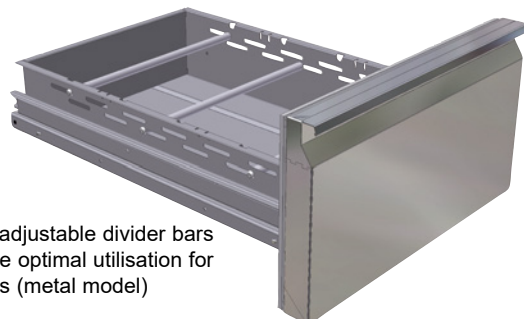
Extractable cooling unit



Gastro-Norm bearing rails for Gastro-Norm containers



Compartment partitioning for bottles by means of lockable divider bars (plastic model)



Fully adjustable divider bars enable optimal utilisation for bottles (metal model)

Design Body

The body interior is made entirely of stainless steel, material 1.4301. The insulation is made of polyurethane (CFC-free) and is designed without thermal bridge. The exterior front panel is made of stainless steel and the other exterior surfaces are made of galvanised sheet steel.

To ensure even cold distribution, the body has air ducts areas on the sides to provide circulation to the inserted compartments.

KUB 710, KUB 810 and KUB 890 models with 1 compartment:

The rear wall evaporator is foamed in and a low voltage ventilator (12 V DC) ensures an even cold distribution.

KUB 465, KUB 710, KUB 810 and KUB 890 models with 2 or more compartments:

Even temperature distribution by means of large-sized dual-direction circulation air evaporator located in a stainless steel housing.

Model for "external cooling unit" and 1 compartment:

The connecting cables for refrigeration, waste water and the fan are guided outwards. The expansion valve must be provided (on site) by the customer. Please note that a suction pressure of -15°C is necessary here.

Model "for external cooling unit" with 2 or more compartments:

The connecting cables for refrigeration, waste water and the fan are guided outwards. The evaporator comes complete with an expansion valve for R134a/R513A.

Design Built-in Compartments

Model with wing door compartment and supporting grid:

The door panel is made entirely of stainless steel with integrated handle bar and is equipped with sturdy door hinges (stainless steel). The external visible side has a fine surface finish. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use. There is a vertically adjustable supporting grid inside the wing door compartment.

Model with wing door compartment and bearing rails:

The door panel is made entirely of stainless steel with integrated handle bar and is equipped with sturdy door hinges (stainless steel). The external visible side has a fine surface finish. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use.

Model Gastro-Norm:

The wing door compartment is equipped with 3 or 5 pairs of bearing rails for Gastro-Norm trays (530 mm x 325 mm).

Model Euro-Norm:

The wing door compartment is equipped with 3 or 5 pairs of bearing rails for Euro-Norm trays (400 mm x 600 mm).

Model with glass window:

The door panel is equipped with a window made of insulating glass.

Model with stainless steel telescopic base units:

The drawers are fitted out with stainless steel telescopic base units (load capacity 50 kg). They can be partitioned with divider rods or Gastro-Norm bearing rails. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use. The front panel with integrated handle bar is made entirely of stainless steel, while the outer surfaces have a fine surface finish.

Model with stainless steel roller drawers:

The drawers are fitted out with sturdy stainless steel rollers with overlength (load capacity 100 kg). They can be partitioned with divider rods or Gastro-Norm bearing rails. A sturdy magnetic seal (replaceable) ensures that the doors close smoothly even when they are frequently in use. The front panel with integrated handle bar is made entirely of stainless steel, while the outer surfaces have a fine surface finish.

Model "for External Cooling Unit, with Controller"

A removable panel with electronic temperature and defrost controller TMP 610 is mounted on the left or right side.

The digital defrost and temperature controller TMP 610 is equipped with a HACCP button to query the highest temperature and an ECO mode for saving energy.

Model "with Cooling Unit Included"

The machine housing contains a robust cooling unit (R290), which can just be pulled out at the front for cleaning and servicing, and is therefore easily accessible. A removable stainless steel guard protects the cooling unit against mechanical damage. Under the cooling unit is an evaporation pan to catch falling condensate. It can be easily removed for cleaning.

The digital defrost and temperature controller TMP 610 is equipped with a HACCP button to query the highest temperature and an ECO mode for saving energy.