



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

### 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



### 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

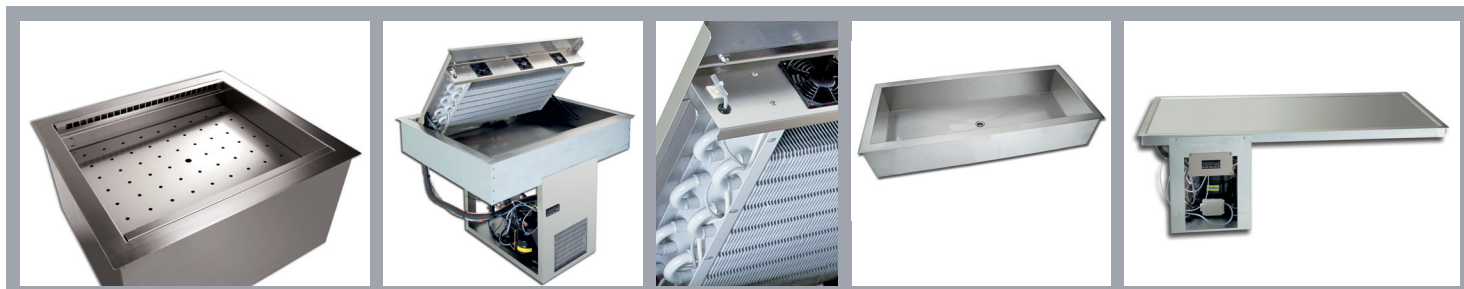
Convection cooling trough for containers according to the catering industry standard with lift up evaporator

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



The descriptions refer to our series production programme.  
On request, we would gladly manufacture special sizes and angled cooling troughs.