

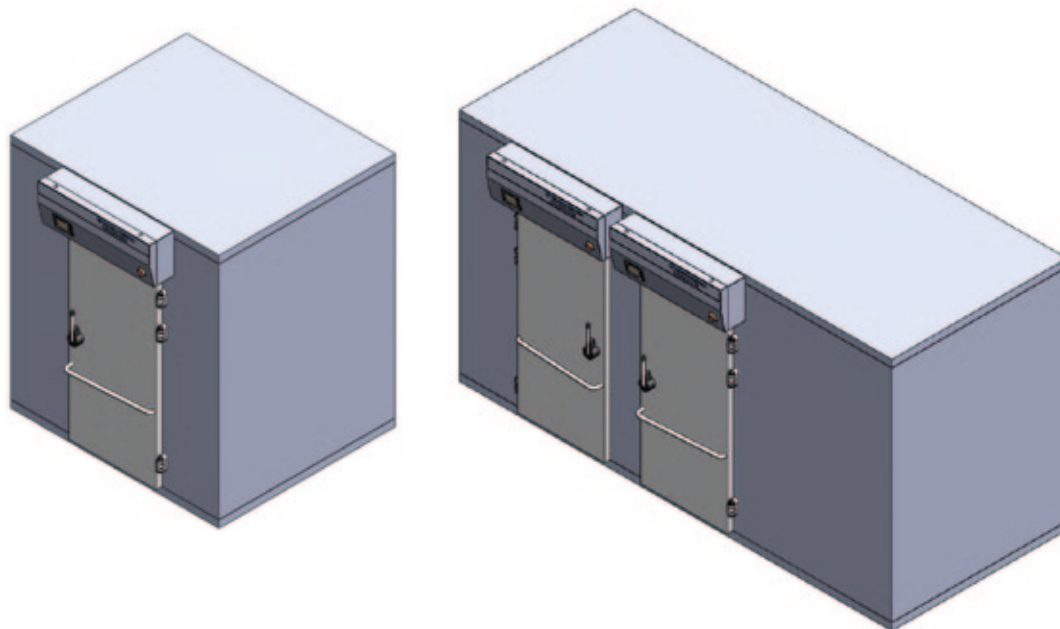
NK Standard Cooling Machine SK Cream Cooling Machine

Temperature range +2 / +8 °C
Moisture range Standard Cooling Machine approx. 70–80% rel. hum.
Cream Cooling Machine approx. 85–95% rel. hum.

NK	Standard Cooling Machine	1/2
SK	Cream Cooling Machine	30.08.2012
+		
Storage		
0		
-		
+2 / +8 °C		

NK Standard Cooling Machines are designed for cold storage of foodstuffs and raw materials.

SK Cream Cooling Machines are designed for cold storage of cream products and confectionery products at **high relative humidity**. The design of the machines guarantees maximum safety for the stored products.



Dimensions
We offer tailor-made cooling systems or combinations for all bakery operations. The cells are based on standard panels and can be customized to suit customer special requirements.

Cell housing
Panels in 80 mm PU insulation, foamed, free of CFCs, HCFCs and HHCs.

k value
0.24 W/m²K

System
Tongue and groove system with foamed-in eccentric turnbuckle joints for easy, fast assembly on site.

Surfaces *Standard Finish*
Inner walls, outer walls and cell front in sheet steel, galvanized, white, RAL 9002
Optional stainless steel panelling for all surfaces

Floor
In the case of cooling cells without base, the wall panels are mounted onto stainless steel U-profile sections on the floor on site. The design with TECFLOOR system base has 80 mm thick PU floor insulation with direct foamed-on 0.8 mm thick stainless steel panels. There is a 3 mm thick stainless steel base plate mounted onto this. This can be supplied either flat or as trough with raised sides.

Ram protection
Inside allround stainless steel square profile 40 × 120 mm

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Doors

Optional as NC rotating door(s) or sliding door(s) with clear dimensions of 70/80/90/100 or 120 x 200 cm

per rotating door:

- 3 door hinges, rising
- Solid press lever fastener for commercial use
- Ram protection inside and out
- Door seal
- Multiple rubber abrasive for floor seal

Electric operation of sliding doors, optional

Technology

The performance of the cooling system is matched exactly to the feed volume taking into account loads per hour or per batch.

Control system

Computer control MCS 5 E

- Complete with electrical switch cabinet, pre-wired to VDE regulations.
- Very easy to operate

The computer control is installed in a cassette mounted on the cell wall at the correct ergonomic height. It is highly recommended by users because of its easy and clear operation and is considered exemplary for its kind.

Each WP cooling machine is fitted with machine control switch, soft-start, oil sump heating, pressure/speed controlled liquefier fans for energy-saving operation and all necessary safety precautions. Separate liquefiers with < 56 db(A) or with < 38 db(A) as ultra-quiet unit can be used wherever low-noise installation is required.

