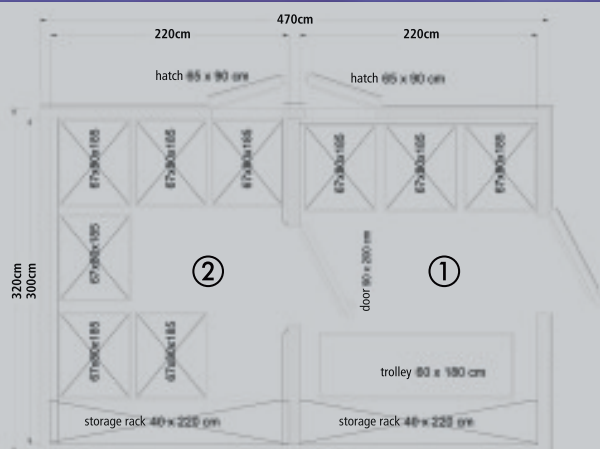


Cold Storage (Cream) / Retardation Unit

Cold Storage (Cream)
Retardation Unit

+2 / + 8 °C
-5 / +10 °C

NK SK GV



① GV ② SK

Different requirements need different solutions. MUNZ differs within cold storage rooms between the following described types:

Standard Cold Storage NK - Climate with low humidity for packed products.

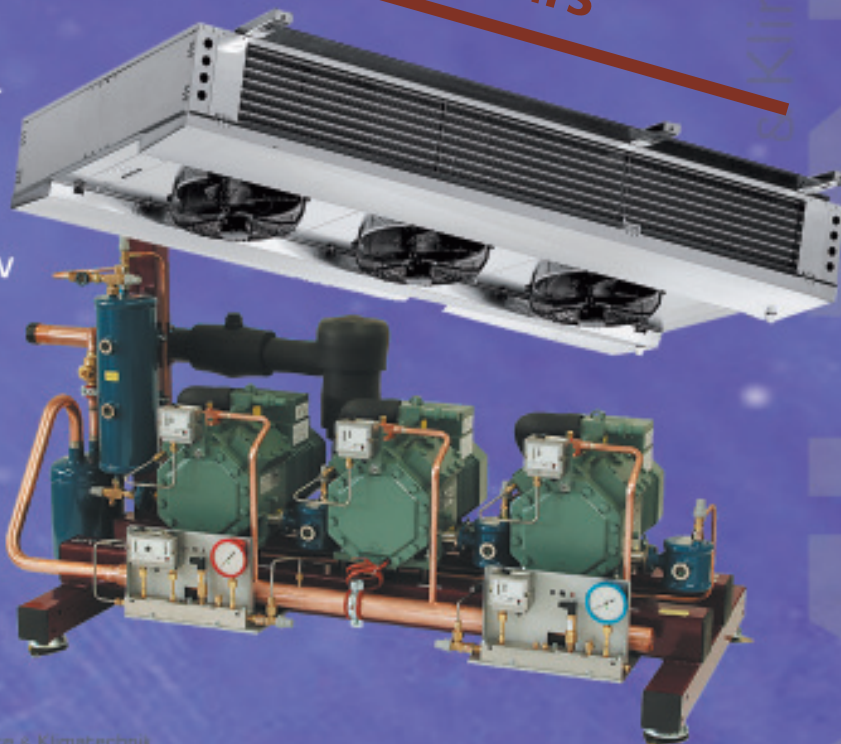
Cream Cold Storage SK - Climate for cream products with high relative humidity and slow continuous air movement.

Retardation Unit GV - Climate with high relative humidity and air guidance system for long time fermentative developed dough pieces.

The GV unit offers the additional option to the SK unit to run a computer controlled overnight defrost process. The MUNZ Cooltouch® computer is controlling the climate overnight exactly according to the specified program settings. In the morning the GV unit supplies perfectly slow defrosted products for the following proving process.

- Housing insulation foamed 100% HCFC-free
- Floor complete in stainless steel
- High refrigeration capacity
- Special high performance evaporators
- MUNZ Cooltouch® Control

Quality for more than
25 years



Kälte & Klimatechnik
MUNZ
CHACON

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