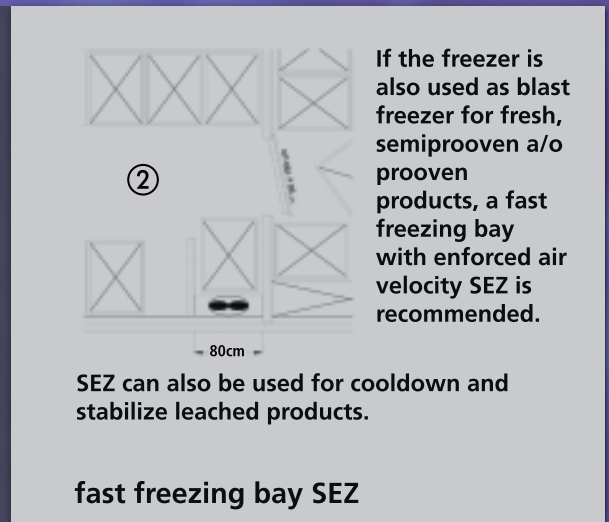
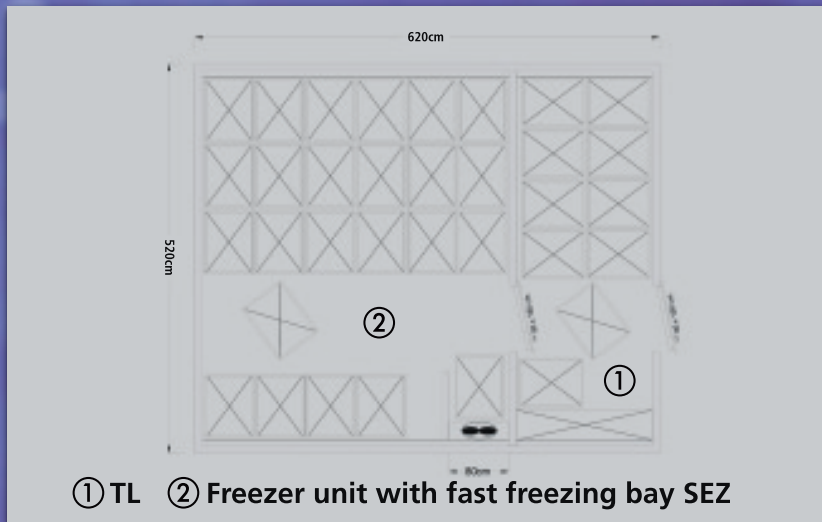


# Freezer Storage Unit with air guidance system -18 / -28 °C

# TKL



In modern bakery and confectionery the low temperature storage of unpacked dough pieces and semifinished products is an indispensable basis for efficient production. Important for the conservation of product quality is not only to create the right temperature in the storage room but also the right rel. humidity and the optimal air velocity. MUNZ achieves this high requirements by use of a special sophisticated air guidance system and the outstanding MUNZ Cooltouch® Control. MUNZ Freezer storage technology enables the manufacturer to store unpacked dough pieces and semifinished products for several days without losing quality.

- 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**



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CHACON

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