

Cold Rooms



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QUALITY Standing in Time

Constructed from certified raw materials using hi-end technology and offering easy assembly and installation. The Cold Room complies with the strictest safety and hygiene regulations, providing at the same time a friendly user experience.

Technical Characteristics

High quality construction with pre-painted galvanised steel and white plastic coating, perfectly suitable for food contact

Injected ecological polyurethane foam insulation with density 45kg/m³ and 100mm thick

Extremely robust construction thanks to the absence of separate corner column



Rounded pre-formed internal corners that ensure minimum dirt concentration and ease of cleaning

Stainless steel anti slippery floor for maximum hygiene, safety and durability

Flexibility in dimensions. The length and width can be adjusted per 20 cm

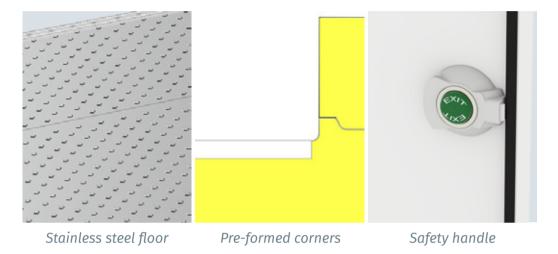
Easy assembly by one or two people

Available in panel thickness of 120 mm upon request

Constructed in stainless steel AISI 304 or with plywood internal floor reinforcement upon request.

HYGIENE & SAFETY The Cornerstone of Every Kitchen

From the smallest bistro to the largest catering companies, sanitation is essential for quality food preparation. Designed for maximal hygiene and efficient cleaning, every detail is curated with advanced and precise CNC engineering. All of our products are in compliance with ISO 22000 food safety management system.













100mm thick ecological polyurethane foam insulation by BASF, CFC & HCFC- free, with density 45kg/m³, which reduces heat transfer and improves performance in hot kitchen environments **BASF**

Door sealed with triple removable magnetic gasket providing excellent seal and reduced heat loss

Special material "espansol" between the panel joint to avoid heat loss





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