



DEEP FREEZING
STORAGE

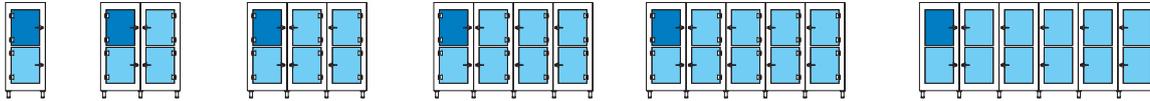


hengel 
Performance at all degrees

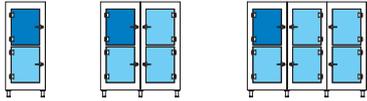
THE VARIOUS EQUIPMENT RANGES

DEEP FREEZERS/STORAGE CABINETS: DEEP FREEZING DOWN TO -35°C AND STORAGE DOWN TO -22°C

RS* modular range – 600 x 800 mm

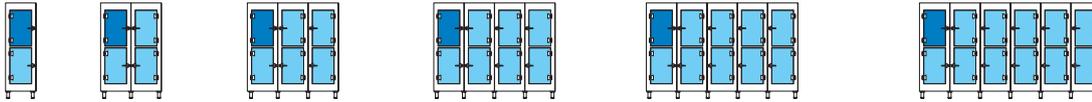


Non-modular range – 600 x 800 mm

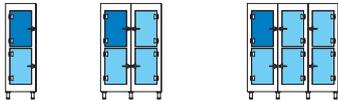


(*): possibility of extending the equipment with one or more extensions

CS* modular range – 400 x 600 mm

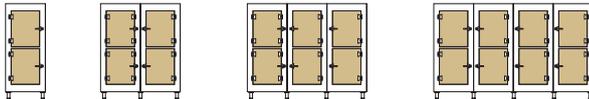


Non-modular range – 400 x 600 mm

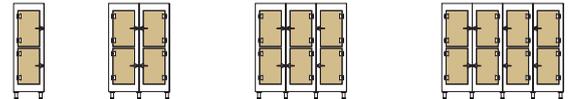


POSITIVE STORAGE CABINETS: FROM +1°C TO +4°C

RCP range – 600 x 800 mm

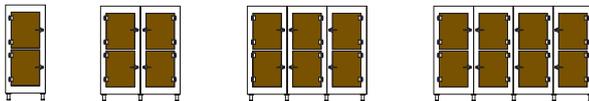


CCP range – 400 x 600 mm

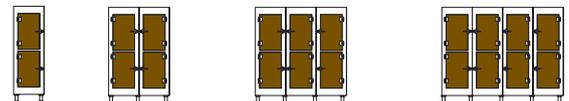


CHOCOLATE STORAGE CABINETS: FROM +4°C TO +16°C / 70% RELATIVE HUMIDITY

RCP range with chocolate option – 600 x 800 mm

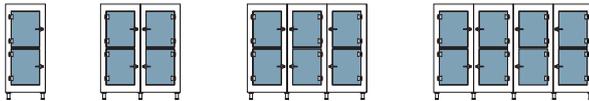


CCP range with chocolate option – 400 x 600 mm

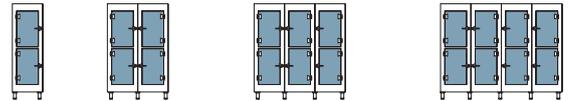


NEGATIVE STORAGE CABINETS: DOWN TO -25°C

RCN range – 600 x 800 mm

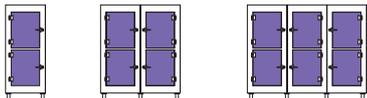


CCN range – 400 x 600 mm



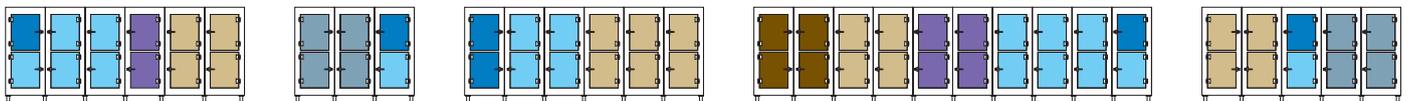
MULTITEMP STORAGE CABINETS: FROM -28°C TO +16°C

RCM range – 600 x 800 mm

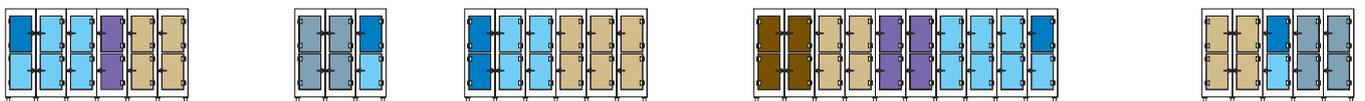


COMBITEMP: DEEP FREEZERS/STORAGE CABINETS, NEGATIVE AND/OR POSITIVE, AND/OR MULTITEMP STORAGE CABINETS: MULTITEMP STORAGE SYSTEM CAN BE ATTACHED WITH ANOTHER FREEZER OR DEEP FREEZER OF SAME DEPTH

Examples of 600 x 800mm working solution



Examples of 400 x 600mm working solution



HIGH-QUALITY MANUFACTURE



AN INSULATED ENCLOSURE IDENTICAL TO ALL OUR 400 X 600MM & 600 X 800MM EQUIPMENT

- Evaporator accessible from the front for servicing;
- 10 adjustable levels spacing of 75 mm every 15 mm;
- Reversible doors on request;
- Stainless steel slideways and hanging racks;
- Adjustable stainless steel feet;
- 400mm entry for single trays;
- 600mm entry for double trays.



Doors reinforced and stiffened by aluminium profiled sections



Airtight wicket doors thanks to the thermo-formed ABS inner door and seals

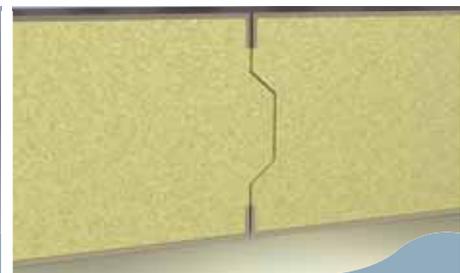


OPTIONS:

- Stainless steel inside and outside;
- Intermediate extension;
- Wider stainless steel slideways (45 mm instead of 30 mm).



Hook-on, removable 10cm thick panels injected with polyurethane foam (43 kg/m³)



Total airtightness without thermal bridge provided by male/female interlocking



Adjustable, high-strength chromium handles and hinges



Control cable in a very reliable metal sheath

THE DEEP FREEZERS/STORAGE CABINETS



30 YEARS' EXPERIENCE IN THE DESIGN OF OUR EQUIPMENT



Ultra-powerful refrigeration unit equipped with a more reliable and quieter Scroll compressor (RS range)



Preservation of taste qualities and no drying out thanks to an indirect air system



Evaporator accessible from the front for servicing and oversized to provide a fast temperature fall



- A complete range from 2 to 12 wicket doors;
- Deep freezing wicket door 7 levels spacing of 75 mm adjustable every 15 mm;
- 10 levels spacing of 75 mm for all the other wicket doors;
- 400 x 600mm compact CS range for restricted spaces.

OPTION:

- Possibility of a second deep freezing wicket door with 10 levels spacing of 75 mm.

BI-TRONIC CONTROL

This controller provides the confectioner with a range of reliable functionalities designed to make his everyday work easier.

SIMPLICITY

Simple and intuitive use

Permanent display:

- Current cycle
- Current internal temperature indications

ERGONOMICS

Eye-level **control keyboard**

- Clear message
- Easy cleaning



THE THERMO-SENSOR



FUNCTIONALITIES

- Deep freezing** with timer
- Deep freezing** with Thermo-sensor probe
- Various** possible defrosting **starts**
- Clear indication** of incidents and audible alarm
- Anti short cycle** on compressor to increase its lifetime

A **temperature probe** stuck into the heart of the product to be deep frozen automatically stops the deep freezing process as soon as the ideal temperature is reached. This automatic management guarantees substantial energy savings and exact, definitive knowledge of the deep freezing time of all your products.



NEGATIVE, POSITIVE OR CHOCOLATE STORAGE CABINETS: OPTIMUM STORAGE QUALITY

- 7 levels spacing of 75 mm for the wicket door for the evaporator;
- 10 levels spacing of 75 mm for the other wicket doors;
- Reversible doors on request.

RCN / RCP RANGE – 600 X 800 MM

from 2 to 8 wicket doors, from 17 to 154 trays

- RCN range – down to -25°C
- RCP range – from +1°C to +4°C
- Chocolate RCP range – from +4°C to +16°C /70 % relative humidity



Specific chocolate storage with humidity management



Preservation of taste qualities and no drying out of products thanks to an indirect air system



Adjustable stainless steel slideways every 15 mm

CCN / CCP COMPACT RANGE – 400 X 600 MM

from 2 to 8 wicket doors, from 18 to 80 trays

- CCN range – down to -25°C
- CCP range – from +1°C to +4°C
- Chocolate CCP range – from +4°C to +16°C /70 % relative humidity



Door storage makes it possible to manage your stock better and to have at your disposal for several days your products manufactured in advance.

Increase of the quality, diversity and volume of your productions.

Thanks to the quality of the Hengel system's equipment, you can be sure of having at your disposal frost-free products.

The automatic defrosting system is both powerful and very fast.

BI-TRONIC CONTROL

- Eye-level control;
- Simple and intuitive use;
- Various possible defrosting starts;
- Clear indication of incidents and audible alarm;
- Anti short cycle on compressor.



THE MULTITEMP STORAGE CABINET



THE CABINET WHICH ADAPTS TO YOUR DAILY NEEDS

As the seasons go by, this cabinet undeniably provides comfort and flexibility in the organisation of work, quickly becoming indispensable in a laboratory.

THE MULTITEMP THUS ADAPTS VERY WELL TO THE CURRENT NEED:

- Fast cooling when extra busy (fast cold: -28°C);
- Negative storage for confectionery at Christmas (-20°C);
- Storage of chocolate for Easter ($+16^{\circ}\text{C}$ / 70% relative humidity);
- Negative storage of ice-creams and sorbets for the summer;
- Getting back to temperature for window dressing;
- Positive storage for a buffet, wedding, etc.



Independent management of each compartment via a single control panel



Adapt your temperature to within a degree according to your need

- One evaporator per independent compartment;
- 7 levels spacing of 75 mm for the top doors;
- 10 levels spacing of 75 mm for the bottom wicket doors;
- Display, at the top, of the temperature for each compartment;
- Variable-flow ventilation to suit the temperature;
- A temperature adjustable from -28°C to $+16^{\circ}\text{C}$;
- Independent electronic control for each compartment;
- Specific chocolate storage with humidity management (as an option);
- Reversible doors on request.



ONE REFRIGERATING UNIT FOR ONE OR TWO COMPARTMENTS EQUIPMENT.

ONE REFRIGERATING UNIT WITH DUAL COMPRESSORS FOR A THREE COMPARTMENTS EQUIPMENT.





THE VARIOUS EQUIPMENT RANGES COMBINED IN A SINGLE UNIT ACCORDING TO YOUR CHOICE

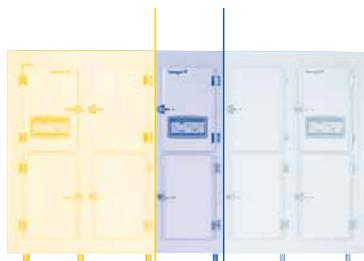
HENGEL is the sole manufacturer of freezing equipment to propose a COMBITEMP solution combining temperature ranging from -35°C to +16°C in the same equipment.

Our manufacturing process allows to place side by side multiple independent equipment in the same insulated box unit. Indeed, starting from a basic module, it is possible to add additional modules to create the right equipment that best meets space constraints and working needs.

A FEW EXAMPLES OF COMBITEMP SOLUTIONS

Meeting the changes in the baking/confectionery profession, we have created appliances to suit all configurations according to your needs and your manufacturing methods.

Our commitment to innovation gives us the possibility of offering you a made-to-measure solution to make the most of your know-how.



CCP40
Positive storage cabinet

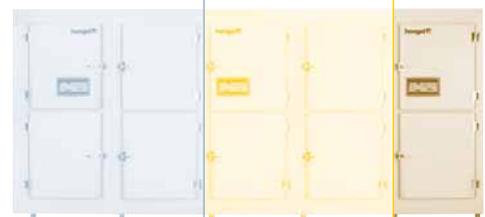
DUO
Deep freezer/storage cabinet

CCN40
Negative storage cabinet



RCN60
Negative storage cabinet

RS10
Deep freezer/storage cabinet

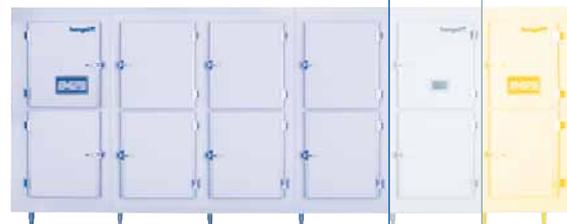


RCN40
Negative storage cabinet

RCP40
Positive storage cabinet

RCP20
Chocolate storage cabinet

- You just have to create yourself the combitemp you need according to your lay-out and your work organisation, notably by opting for the deep freezing cell to the right;
- No separation between your various appliances, thus optimising your production surface area;
- Choose your appliances, position them, we assemble them.



RS70
Deep freezer/storage cabinet

RCN20
Negative storage cabinet

RCP20
Positive storage cabinet





HENGEL, DEEP-FEEZING, STORAGE AND RETARDER PROVING SYSTEMS EQUIPMENT MANUFACTURER



YOUR CONTACT

hengel 
Performance at all degrees

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