



KÄLTETECHNIK



Custom-made refrigeration



Dear Customers and Business Associates,

As the European market leader in temperature-controlled rooms, we place more emphasis on our innovative power today than ever before in order to secure our position for the long-term and to provide you, our loyal and equitable partners, with top quality solutions for refrigeration technology.

Our strong market position is ultimately down to you and your trust in Viessmann products. Our extraordinary growth is an affirmation of our business policy, and is helping us become a leading supplier in the refrigeration technology sector in turbulent times.

With our continuing spirit of innovation combined with our employees' highest technological standards and excellent know-how, we are confident that we will also be manufacturing top quality products for refrigeration technology applications in the future and will even be expanding our product range with new innovations.

As full-range suppliers in our sector, we have extended our range with a large quantity of supplementary products, so we can provide you with the complete refrigeration technology product range.

But we consider the role of a reliable partner to mean a whole lot more. Our service philosophy means that our work doesn't end with the delivery of our products. Viessmann will remain by your side for the long-term, and on a customised basis, thanks to our superbly structured distribution network.

We thank you, our customers and business associates, for your loyalty, for the good and pleasant teamwork and also for the confidence you have put in us.

We look forward to a future together with you as a keen partner!

Yours

A handwritten signature in black ink, which appears to read 'A. Luczkowski'. The signature is written in a cursive, flowing style.

Armin Luczkowski

CEO

Viessmann Kältetechnik AG



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There's a reason why we have become the market leader

As the European market leader, Viessmann Kältetechnik AG is today the principal manufacturer of temperature-controlled rooms for trade and industry. Clever innovations not only revolutionise the refrigeration technology market, but also offer trend-setting solutions for even the most personalised applications, thus substantiating the company's high technological standards.

With over 400 employees currently at the Hof (Upper Franconia) site, we ensure that the Hof production plant manufactures products destined for application areas that require the highest standards, such as gastronomy, the hotel industry or food production and processing. Hygiene primarily plays an essential role in this. As one of the five largest companies of its sector, Viessmann has broken the mould regarding hygiene and developed a unique antimicrobial powder coating (**SilverProtec®**), used for the first time as standard for all Viessmann chiller rooms, coldrooms and deep-freezing rooms, offering long-term protection from harmful micro-organisms.

1974





Today the name Viessmann also stands for perfected technology and clever product strategies with sustainable capability and maximum efficiency. This means that every day at the Hof site work is carried out with enthusiasm for technological advancement in refrigeration technology.

TODAY

Over thirty years ago Dr. Hans Vießmann designed trend-setting solutions in refrigeration technology with his pioneering spirit of innovation. Countless patents set new standards in quality and the name Viessmann became one of the most significant of its field.



Full service – from A to Z



Skilful Planning



Individual construction and manufacturing demands necessitate the very finest planning. Diversity knows no limits in this. What

our partners want is important to us – hence our planners and engineers, with their know-how, design products that perfectly conform to our customers' circumstances, completely without compromise. For "Self-made planners", our coldroom planning software is also available for download on the internet (www.vkag.de). Thus Viessmann delivers maximum possible flexibility in planning and ensures custom-made refrigeration technology.

Complete Product Range



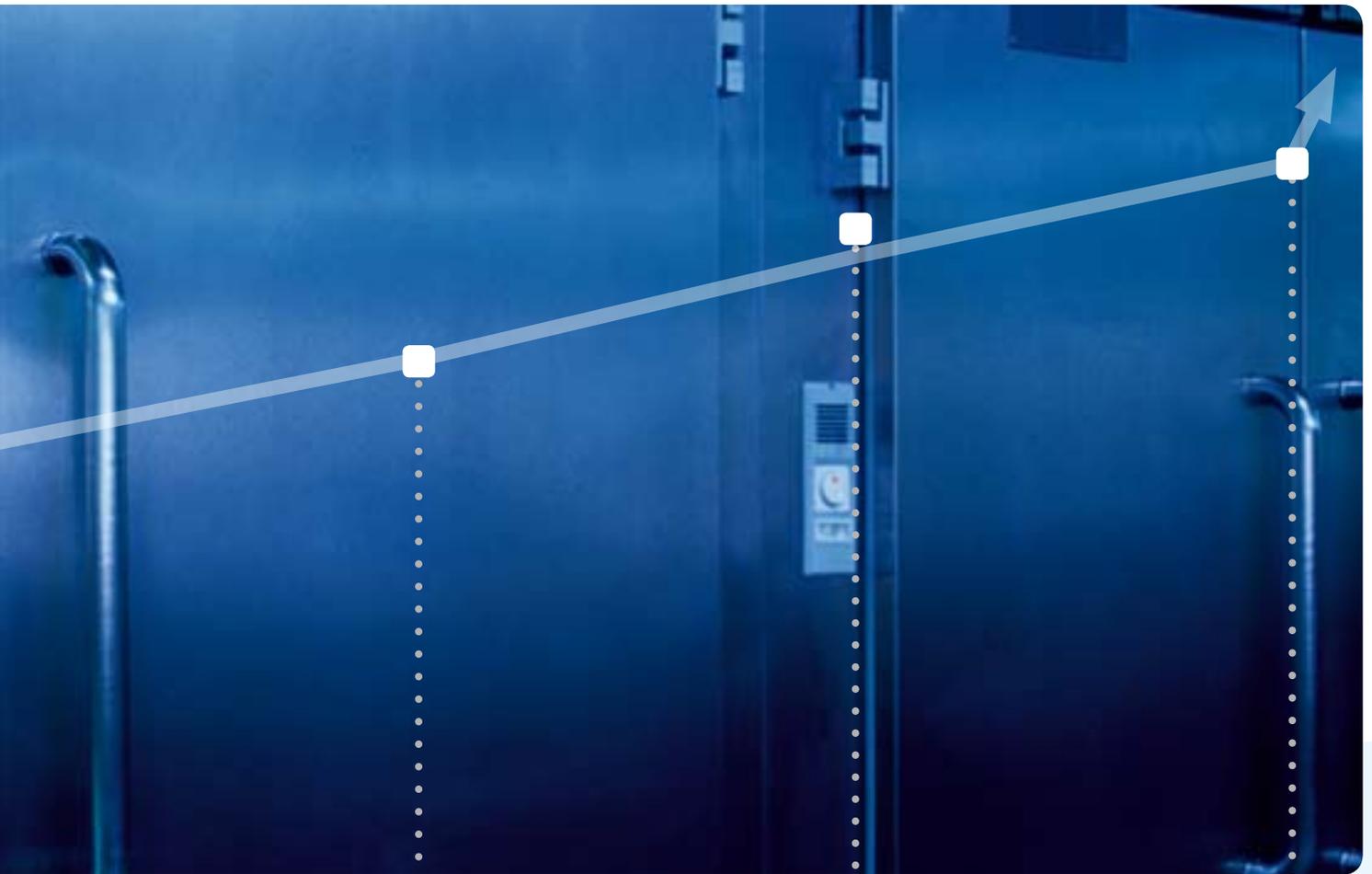
No matter whether you need chiller rooms, coldrooms or deep-freezing rooms, units, offal coolers, various shelving systems for cold storage or flexible design commercial refrigerators for the most diverse applications – with its integral range of products, Viessmann supplies innovative system solutions for any area of application in refrigeration technology and is thus the competent partner for the catering industry, the hotel industry and many other industries.

Perfect Manufacturing



Optimised production conditions and the latest technology facilitate customised manufacturing. The installation of a

completely new, flexible manufacturing system offers new, efficient possibilities within the manufacturing process. Furthermore, the precisely tailored production of Viessmann products ensure optimum on-site integration.



Easy Installation



Of course within the framework of product development, we always keep simple, safe assembly in mind. First and foremost the modular design of the coldroom panels guarantees, by means of a groove/tongue system, quick, safe installation at our partners' site by the Viessmann assembly team. Naturally, Viessmann products are also perfectly suitable for self-assembly by our customers.

Global Service



The renowned Viessmann quality is not only fulfilled in the development of the latest refrigeration technology products, but also through our extensive provision of services. Our sales organisation and a global service network of competent refrigeration specialist companies offer advice to our partners situated in your locality and help with choosing and designing your coldroom. Our customer service offers you personalised advice and a non-bureaucratic mode of communication with all the advice and practical support you require, far beyond just the purchase and commissioning.

High Degree of Efficiency



Viessmann products are impressive, primarily due to the fact that they offer the best value for money, in addition to their excellent quality. Units, for example, have to prove their productive efficiency time and again, even at full capacity. Viessmann relies on the latest technology and pays heed to the potential for energy saving when developing its refrigeration technology products. However, high operational reliability, which is guaranteed in all Viessmann products, also ensures low costs and therefore high efficiency together with low maintenance requirements.

CONVINCING TECHNOLOGY

Innovations with value and benefits

With the Viessmann refrigeration technology product range, almost any application or industrial sector, from food production, the catering industry and the hotel industry through to the shipping industry, and even to the medical and pharmaceutical industry, has innovative and high-quality solutions at its disposal.

Coldrooms, deep-freezing rooms or chiller rooms in Tecto Standard, Tecto Special or in individual custom-built design – for its wide product range with all the corresponding system components, Viessmann uses exclusively high-quality materials and works with innovative processing systems, such as the unique, antimicrobial **SilverProtec® powder coating**, which redefines the standard of hygiene in the refrigeration technology sector.

The manufacturing area, which was restructured and modernised in 2008 at the Hof site, ensures process-optimised production and underlines the Viessmann philosophy of the highest quality standards.

The Viessmann name guarantees products with state-of-the-art technology, sustainable capability and real efficiency. We reinforce the lasting quality of our products with a management system that is integrated and certified in accordance with quality standard DIN EN ISO 9001 : 2000.



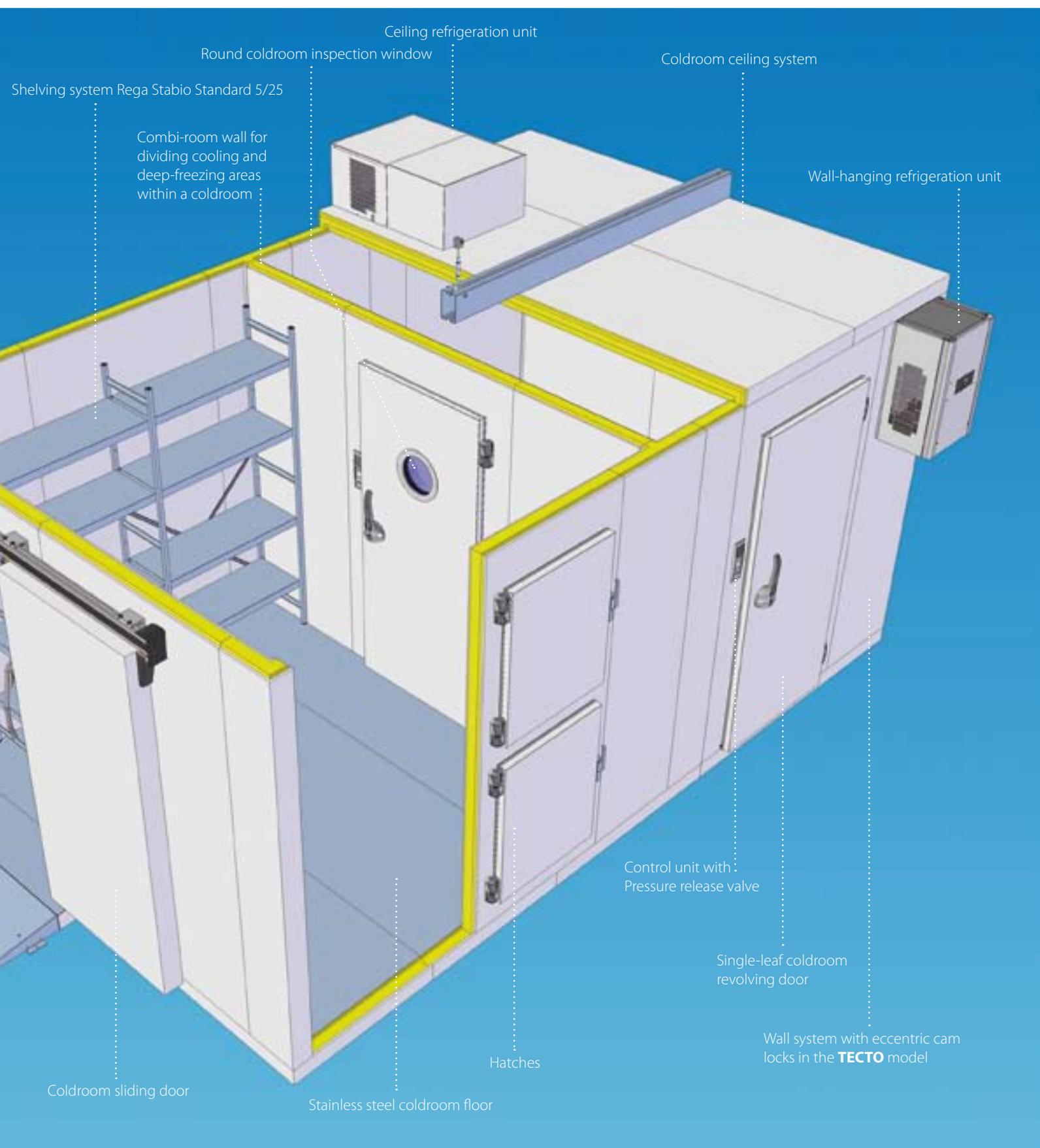
Sophisticated functionality

Benefits at a glance

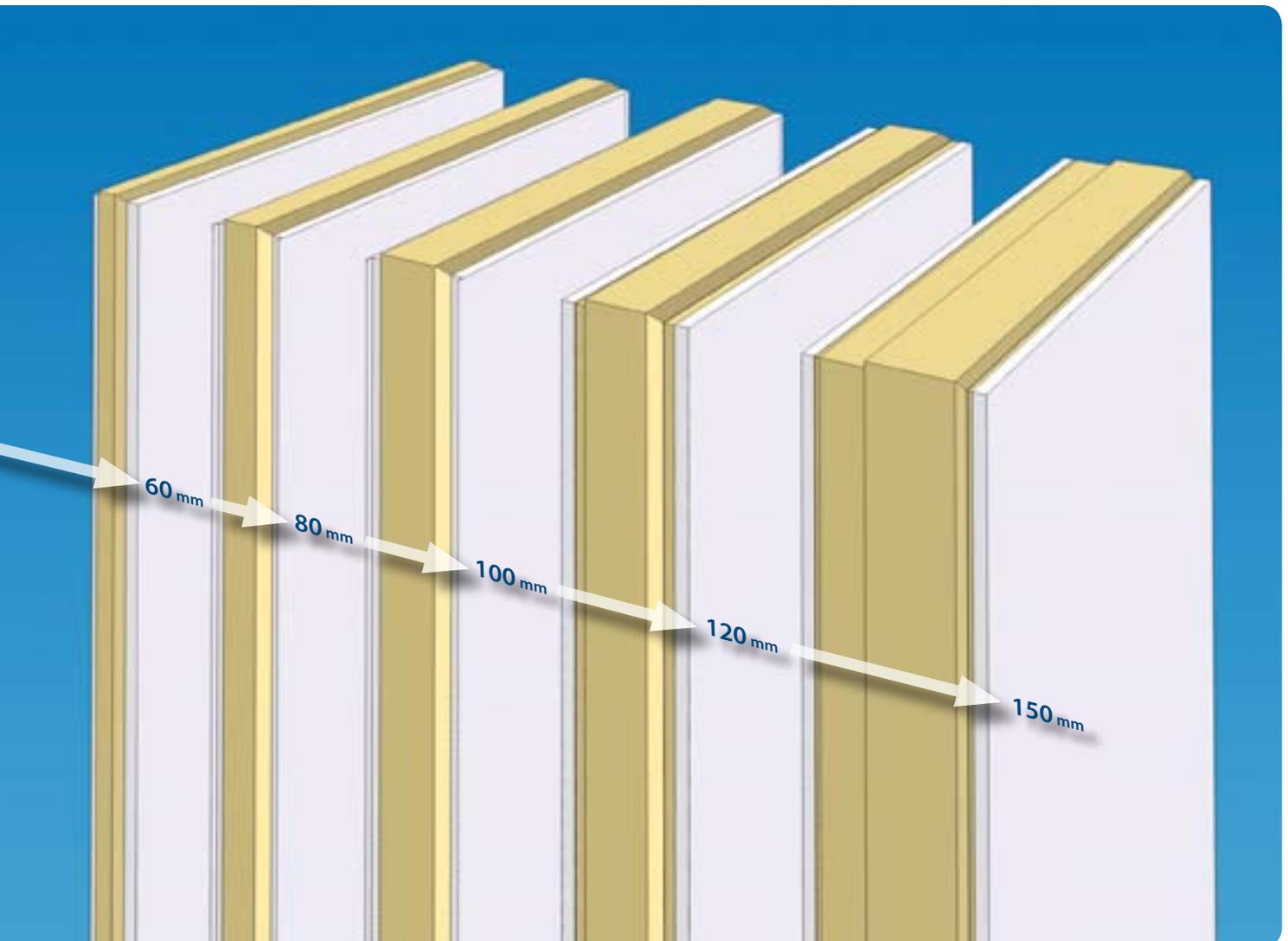
- Thanks to the completely hygienic design, silicone grouting is not necessary
- Excellent standard equipment, including coldroom light, pressure release valve, light switch and thermometer
- Real and well-engineered efficiency thanks to precisely tailored manufacturing and total insulation
- High durability
- Constant operational reliability
- German brand quality with outstanding workmanship
- Skilful planning by our own engineering department
- Sophisticated high-speed assembly system for easy assembly and cost savings
- Perfectly-balanced system technology with Viessmann refrigeration units
- Ecologically optimised thanks to CFC-free manufacture and recyclability
- Extensive provision of services, from advice through to our after-sales support
- Short delivery times thanks to our own fleet of vehicles
- Good and almost limitless spare part availability
- Flexible solutions for individual requirements



Ramp



Custom-made refrigeration



Tailored to the various usage requirements of trade and industry, Viessmann coldrooms and deep-freezing rooms stand out, thanks in particular to their high flexibility and build quality.

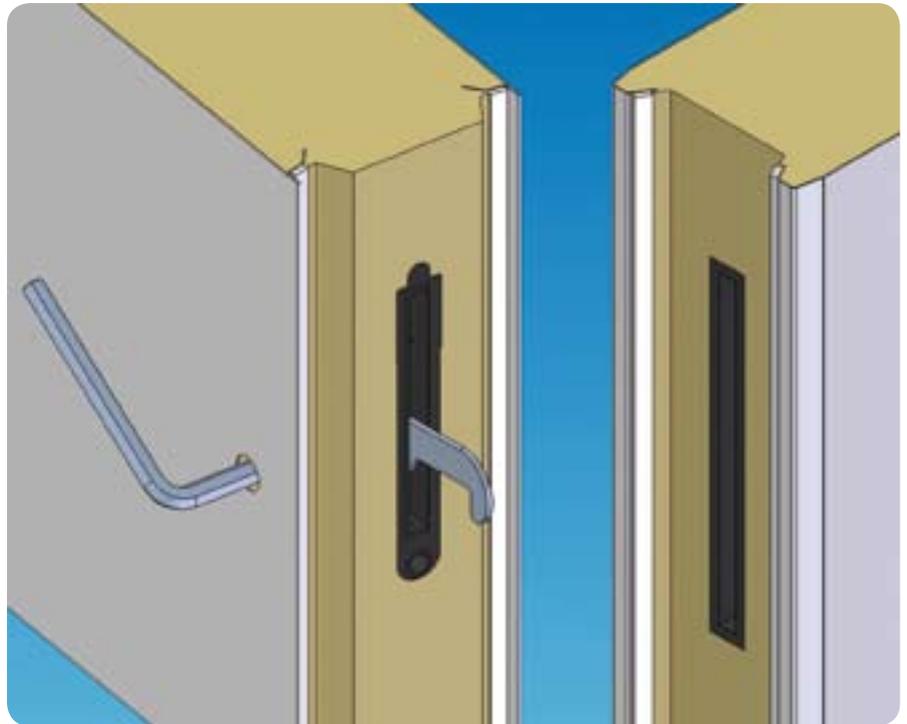
Numerous different room situations require the maximum possible individuality and perfection in planning. Designs with the optimised Viessmann grids of 300 mm and 100 mm (150 mm for partition walls) facilitate easy installation, even for the most diverse room situations.

Chiller rooms, coldrooms or deep-freezing rooms – Viessmann constructs them appropriate to your space requirements and ensures absolute perfection through its precisely tailored manufacturing and modular design. This is custom-made refrigeration, completely without compromise.

Perfect system engineering

Optimum insulation is a basic priority in refrigeration technology, since cold energy is up to ten times more expensive than heat energy, depending on the operation. To save costs, optimum thermal insulation is necessary, which is fulfilled in an excellent way with rigid polyurethane foam (PUR). PUR has the lowest thermal conductivity of all currently relevant insulation materials ($< 0.25 \text{ W/m}^2 \text{ K}$ at $+10^\circ\text{C}$ mean temperature).

In addition, rigid polyurethane foam is resistant to chemicals, solvents, fungi and microbes and is also odourless and free of toxic emissions. The PUR heat insulation of Viessmann coldrooms is foamed with CFC-free cyclopentane. Processing procedures with rigid polyurethane foam can be carried out precisely and true-to-measure. Therefore Viessmann coldrooms are impressive due to their precise tailoring, enormous stability, light weight and wonderfully easy assembly.



Eccentric cam lock

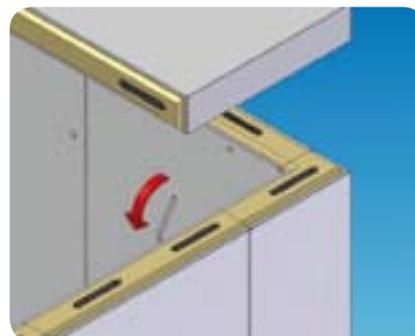
Connecting the coldroom panels

The sandwich coldroom panels (floors, walls, ceilings) are connected using a self-centring groove/tongue system. Eccentric cam locks with plastic housing and corrosion-protected clamping hooks are foamed into the panels. The cam locks are easy to operate from the inside; the coldroom does not have to be accessible from the outside during assembly.

Viessmann ceiling panels

Viessmann ceiling panels complement the well-proven wall panels in the Tecto Standard and Tecto Special product range. Here, the practical groove/tongue system also ensures quick and comfortable assembly. With adequate stiffening or static protection on-site, Viessmann ceiling panels are perfect for attachments such as meat hooks, tubular rails or for installing Viessmann ceiling units.

The maximum width of ceiling panels without any extra support is 6 m for Tecto WL80, WL100, 120 and 150, and 3 m for Tecto 60.



flexible and precisely tailored

For larger spans or for divided ceiling panels, supporting or suspended constructions are needed, which we design and manufacture specifically to your requirements. Self-supporting or suspended supports made from two steel C-profiles are particularly suitable for this, and for instance this enables spans from 6 m to almost indefinite lengths to be

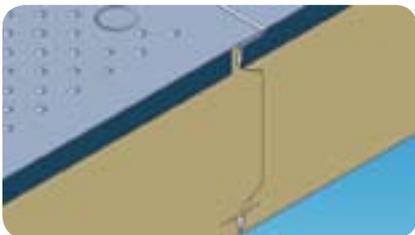
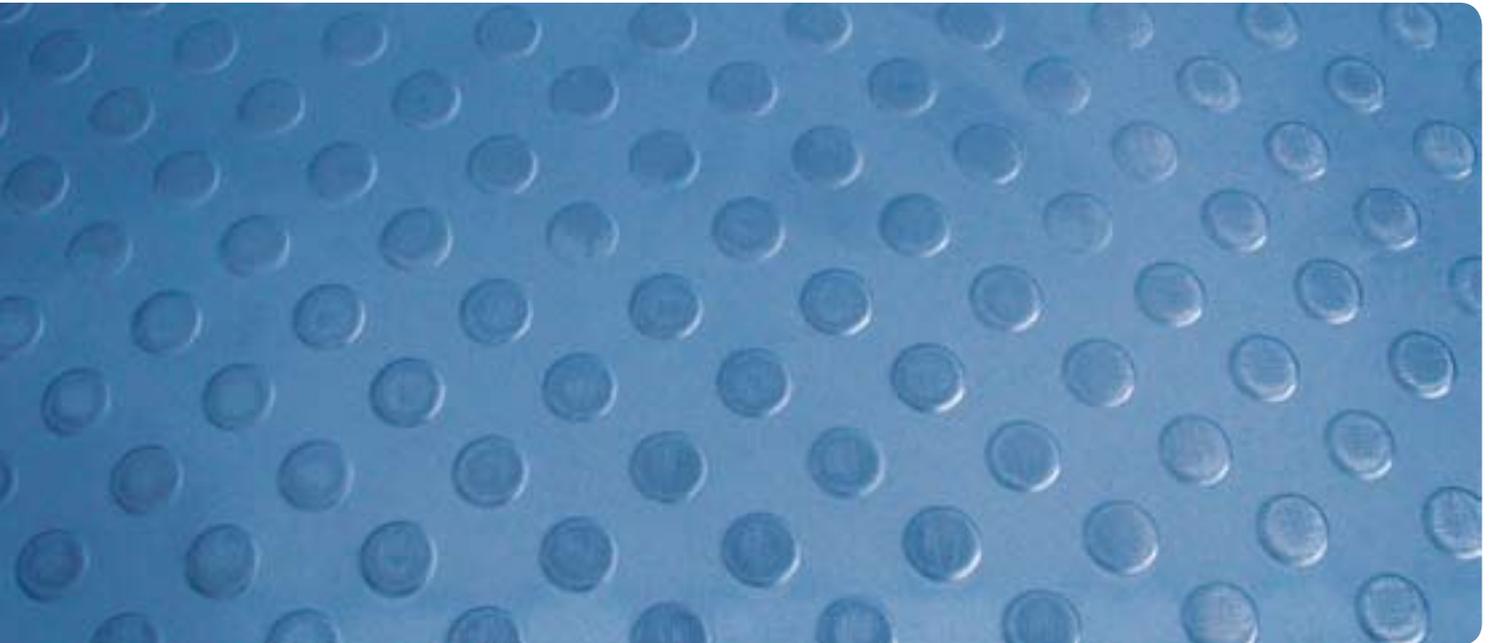
constructed, with an attachment on the ceiling or using an on-site steel construction.

If the circumstances of the construction do not allow the supports to be attached to the structure, self-supporting grid carriers can be used for larger spans.

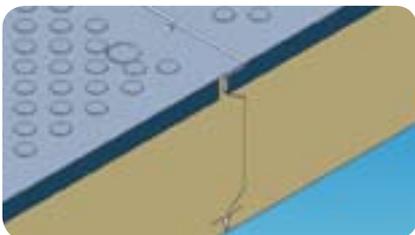
"Floor as ceiling" system

In cases where the heat insulation requirements are demanding, and at the same time there is the requirement to be able to drive into the coldroom on ground level (e.g. in the freezer area), Viessmann ceiling elements can also be used as high quality heat insulation due to their stable construction. They can be integrated underneath the relevant floor covering (e.g. floor finish) through on-site preparation.

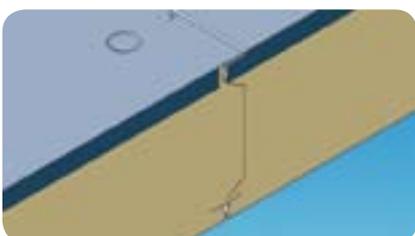
Viessmann stainless steel floors - comfortable safety



Stainless steel floor, cone-pressed



Stainless steel floor, circle-pressed



Stainless steel floor, unpressed

Thanks to the design of Viessmann floors made from stainless steel 1.4301 (stainless steel 1.4571 optional), our coldrooms fulfil the highest hygiene standard requirements. Viessmann stainless steel floors are finished with a joint-free, stepless underlapping.

Non-slip floor pressing

Manufactured with multi-directional non-slip (with certificate) by specific Viessmann pressing, Viessmann stainless steel floors guarantee a decisive plus for safety! For different application areas we can offer you our stainless steel floors in different cone-pressed, circle-pressed and also unpressed versions.

Floor with high load-bearing capacity

Thanks to the processing of high-quality stainless steel, Viessmann coldroom floors have a really high load-bearing capacity and of course, depending on the admissible wheel load, Viessmann coldroom floors can be driven on with small wheels, comfortably and vibration-free

Coldrooms without floor panels

For coldrooms without stainless steel floors, the wall panels are screwed to the floor on site by means of plastic or stainless steel profiles in U-shape.

Type	Finish	Wheel load max.*	Class**	Surface
KR 09	circle-pressed	100 200 400 KP/wheel	R 09	without polish
G 36	without pressing	100 200 400 KP/wheel	R 10	polished lengthwise
KR 11	circle-pressed	100 200 400 KP/wheel	R 11	polished lengthwise
KE 11	cone-pressed	100 KP/wheel	R 11	with/without lengthwise polish
KR 12	circle-pressed	100 200 400 KP/wheel	R 12	polished crosswise

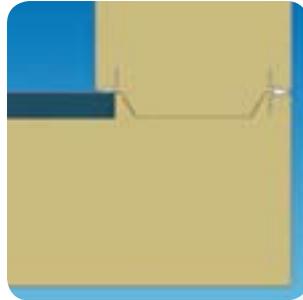
Wheel load: Load surface > 4 cm²/wheel | Group**: Anti-slip quality class (German employer's liability insurance association). Other floor types on request. All floor versions can be welded optionally.*

Tecto – Fully hygienic

Tecto Standard version

Wall thicknesses 60, 120, 150 mm

Our Tecto Standard version efficiently fulfils all the qualities necessary for hygienic and germ-free storage of refrigerated products. With Tecto Standard coldrooms and deep-freezing rooms, the wall panels close immediately on the heat-insulated stainless steel coldroom floor.



Tecto Standard version with cone-pressed stainless steel floor

Tecto Standard WL version

Wall thicknesses 80, 100 mm

The wall panel joints of Tecto coldrooms and deep-freezing rooms Standard WL80 and WL100 are finished by means of groove and tongue and sealing in between. The Tecto overlapping ensures joint-free transition from wall to wall.

The joint-free overlapping of the walls prevents dirt and water collecting.

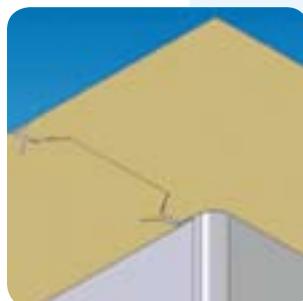
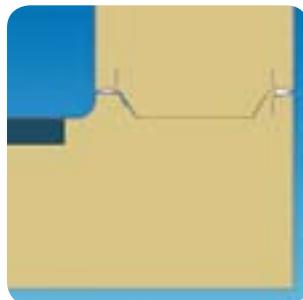


Tecto Special version

Wall thickness 100 mm

In the Tecto Special version, the heat-insulated stainless steel floor is connected to the wall panels with a large, hygienic radius. In addition, the floor corners are rounded, the floor surfaces are designed without joints, with stepless underlapping. This permanently prevents the accumulation of dirt particles.

The coldroom walls are overlapped without any gaps, and when placed on the floor radius are in a raised position. Due to this construction, cleaning water or cooling goods' moisture cannot penetrate between floor and wall panel. Germ accumulation, which develops primarily in joints and corners, is therefore effectively prevented. Additionally, the circulating radius facilitates easy and hygienically effective cleaning. The wall panels are supplied with joint-free Tecto overlapping. The corners of the wall panels are finished with an additional radius on the inside of the coldroom.

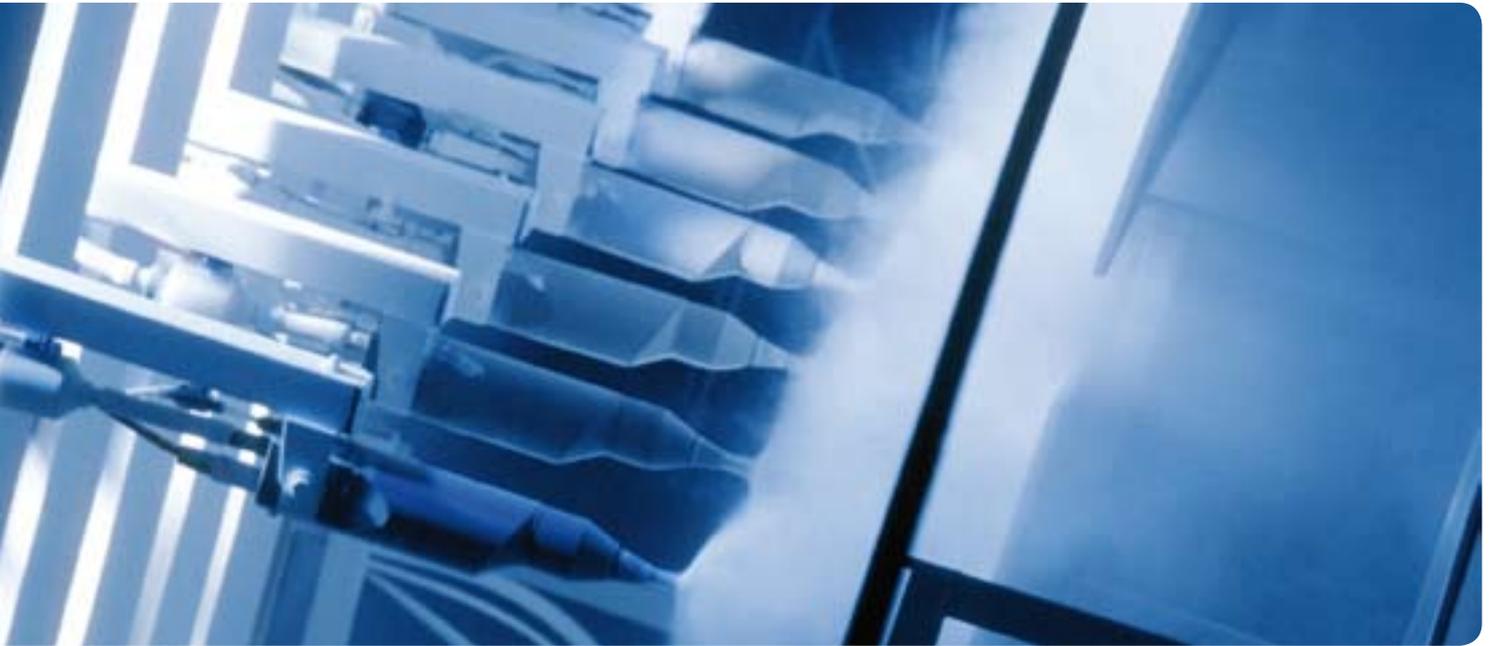


Tecto Special version with circle-pressed stainless steel floor

Special versions such as the NSF-certified Tecto Special Cert or coldrooms for ships with USPH standard complement the highly demanding Tecto product range.



Resistant materials and surface finishes



Viessmann powder coating system

Antimicrobial effective **SilverProtec®** powder coating

The surface layers of our sandwich panels consist of hot-galvanised steel sheet which is supplied with the high quality Viessmann standard white powder coating (similar to RAL 9016). This guarantees hygienic-smooth and resistant surfaces with sealed cut edges which would otherwise be subject to possible corrosion.

A novelty in refrigeration technology: All Viessmann chiller rooms, coldrooms and deep-freezing rooms are equipped as standard with the innovative anti-microbial **SilverProtec®** powder coating – completely invisible and at no extra cost.

*There is more information on the unique advantages of our **SilverProtec®** powder coating on pages 20 and 21.*



RAL 9016

Advantages of the antimicrobial **SilverProtec®** powder coating

- Greater layer thickness
- Largely shock-proof and impact-proof
- High mechanical stability
- Very good corrosion protection
- Powder lacquer mixed with antimicrobial **SilverProtec®** agent
- Extremely elastic
- Good electrical insulation
- High chemical resistance
- Environmentally friendly
- Solvent-free

Stainless steel surfaces – hygiene and design "par excellence"

For example, unlike almost any other material, stainless steel surfaces fulfil the most stringent requirements for contemporary design, combined with the best hygiene properties. In addition to our **SilverProtec®** powder coating, there are numerous stainless steel variants with the most diverse pressings for you to choose from. In addition to our standard quality stainless steel 1.4301, we can also offer you Class 1.4571 and 1.4509 designs – the choice is yours!



Grain-polished stainless steel surface

Examples of stainless steel surfaces



Grain-polished section



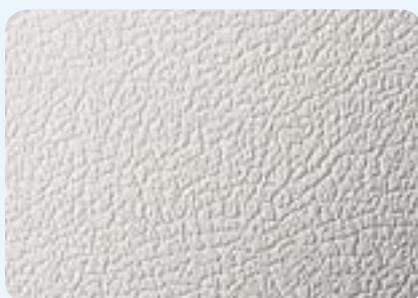
Linen structure



Wave structure



Rhombic structure



Leather structure



Circle-matted

SilverProtec®

antimicrobial powder coating



Active protection against uninvited guests

The Viessmann **SilverProtec®** powder coating for cold storage cells and refrigeration units provides active, permanent protection against micro-organisms, even up into the joint areas that are difficult to reach for common cleaning processes. The targeted releasing of natural silver ions leads to the bacterial and fungi being killed-off when they come into contact with the surface. Thus **SilverProtec®** has a three-fold effect: It blocks cellular metabolism, prevents cellular respiration, halts cellular division, thus leading to the death of micro-organisms on contact with the surface.

SilverProtec® is a silver compound with a minimum concentration, i.e. its proportion of silver ions lays within the micro-range. Therefore when compared with higher developed and more complex organisms, such as humans, it does not show any toxic effects, sensitising or irritations.

The **SilverProtec®** surface of the cold-rooms and deep-freezing rooms prevents the transfer and spreading of potentially hazardous bacteria in a natural manner, naturally fulfils the applicable standards and regulations for use in the foodstuffs sector and therefore provides a valuable plus regarding hygiene for the storage of foodstuff and other sensitive goods.

Effective against bacteria and fungi:

Viessmann **SilverProtec®** tests according to JIS Z2801: 2000 (contact 24 hours at 36°C)

- 1 Salmonella enteritidis
Reduction, 100 % / logarithmic
Reduction > 5,43
- 2 Pseudomonas aeruginosa
100 % / > 5,76
- 3 Listeria monocytogenes
100 % / ≥ 3,67
- 4 Staphylococcus aureus
100 % / ≥ 4,95
- 5 Escherichia coli
100 % / ≥ 5,18

Bacteria and fungi on which the SilverProtec® active substance, on the basis of silver ions, has been successfully tested (Excerpt):

Aureobasidium pullulans, Bacillus cereus, Bacillus thuringiensis, Chaetomium globosum, Enterobacter aerogenes, Gliocladium virens, Klebsiella pneumoniae, Legionella pneumophila, Mycobacterium tuberculosis, Porphyromonas gingivalis, Proteus mirabilis, Proteus vulgaris, Saccharomyces cerevisiae, Salmonella gallinarum, Salmonella typhimurium, Staphylococcus epidermidis, Staphylococcus agalactiae, Staphylococcus faecalis, Staphylococcus mutans, Vibrio parahaemolyticus, Stachybotrys, Aspergillus niger, Candida albicans, Penicillium funiculosum, Trycophyton mentagrophytes



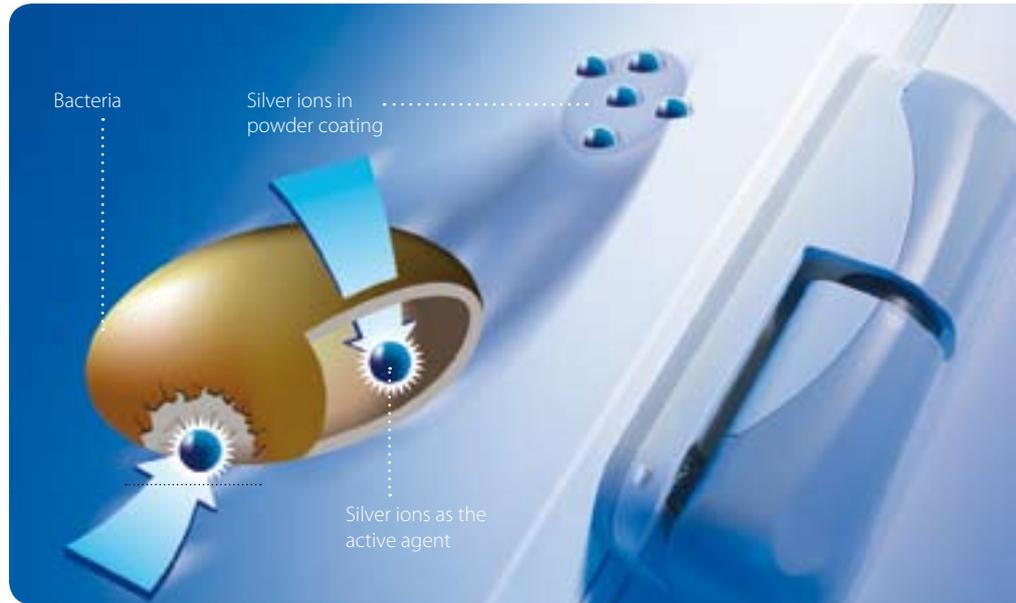
Winner of the VdF Innovation prize 2005.



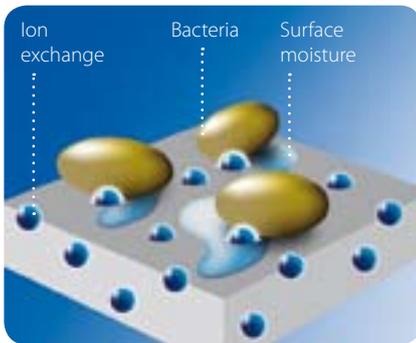
Recommended by the Bundesverband der Lebensmittelkontrolleure e.V. (German Association of Food Inspectors)

Mode of function of the Viessmann **SilverProtec®** powder coating

The Viessmann **SilverProtec®** powder coating that has been registered for patenting is provided with an inorganic silver compound which releases silver ions, for example due to ambient humidity in the coldrooms. Even with increased humidity and the associated increased risk of the growth of micro-organisms, silver ions are controlled according to the relevant degree of humidity and are released up to a maximum release quantity to the humidity film on each surface. This process is continual and long-lasting. Even after an air conditioning test according to DIN 50017-KK, for the **SilverProtec®** powder coated steel sheet exposed to a constant air temperature of 40 °C and a relative air



Ion exchange due to the influence of ambient humidity



humidity of 100% (with thawing the specimen) for 1,000 hours in the air conditioning cabinet, no reduction of the antimicrobial effectiveness of the specimens could be proven. In doing so, the effect of the silver ions is directed against the vitality of harmful micro-organisms, in three-fold form. It blocks cellular metabolism, prevents cellular respiration, halts cellular division, thus leading to the elimination of micro-organisms on contact with the surface.

Silver **Protec®** is therefore a valuable enhancement to conventional cleaning processes that remove the microorganisms only from time to time. The surfaces are permanently protected against the growth of bacteria and the consequence of re-contamination.

Effective protection against harmful types of bacteria

Tests by the independent testing institute ISEGA in accordance with the Japanese Industrial Standard (JIS) Z 2801:2000, known throughout the world for proving antimicrobial effectiveness, have shown that **SilverProtec®** coatings reduce original concentrations of various known gram-positive and gram-negative bacteria such as those particularly feared in the catering industry like Salmonella Enteritidis or E. coli by 100 % (in terms of initial bacterial count) or by 4 to 6 log levels (in terms of reference sample), which corresponds to safe disinfection. **SilverProtec®** guarantees reliable long-term protection against micro-organisms without using chemicals hazardous to the environment and health and that sometimes cause chemical resistance. **SilverProtec®** is therefore an investment for safe protection against the constantly growing microbial contamination of modern times.

Protection for people and stores

When compared with higher developed and more complex organisms, such as humans, **SilverProtec®** is completely harmless and shows no toxic effects, allergisations or irritations. Naturally it complies with the Law concerning the handling of foodstuffs, tobacco products, cosmetic products and other consumer goods (German Foodstuffs and Consumer Goods Act), and meets the demands of the Decree on Consumer Goods (conversion of the directives 89/109/EEC, 90/128/EEC and 2002/72/EC) and may therefore be used safely for the coating of steel plates used in coldrooms and cold storage chambers.



*Petri dish tests prove the destruction of harmful germs by **SilverProtec®** (upper petri dish germ-free)*

VISSMANN CHILLER ROOMS

Cold storage the smart way

In modern cold storage in trade or in the household, optimum cooling of the storage room is essential. No matter whether you are storing foodstuffs, barrels, wine or pharmaceutical products: Viessmann chiller rooms offer you the best solution with ideal temperature conditions and efficient storage volumes.

A large number of standard sizes with variable widths and depths ensure that all the requirements are fulfilled for any application. Even the smallest version with a 1.08 m² base surface, a height of 1.95 m and approx. 1540 litres volume content has sufficient space to store your foodstuffs in a way that makes them clearly visible and quick to locate.





Chiller rooms for almost all



Commercial chiller room

Whatever you want to keep fresh at a defined coolness: Viessmann chiller rooms set new standards for storage in private households, the catering industry, foodstuffs trade, the florist trade, drug stores or chemists.

Well-thought-out to the last detail!

Viessmann panels are designed to fit accurately thanks to a groove/tongue system with protected eccentric cam locks. This sophisticated, modular type of construction gives the rooms perfect insulation, preventing heat bridges and condensation build-up. The cover layers of our sandwich panels consist of hot-galvanised steel sheet, which is enamelled in an environmentally-friendly powder coating procedure at 180 °C in our factory, and this is done in such a way that the cut edges are also sealed, with an average layer thickness of 70 µm. In addition to the **SilverProtec®** white powder coating (similar to RAL 9016) which is now established as the new hygiene standard, finishes in austenitic stainless steel 1.4301 (optional stainless steel 1.4571 and 1.4509) with different surface finishes are also available on request.

room situations



Standard chiller room

At a glance

- For a temperature range from +3 °C to +19 °C
- 60 mm thick, CFC-free insulation
- Fully hygienic stainless steel floor
- Defined assembly quality and easy expandability thanks to the groove/tongue system with self-centring eccentric cam locks
- Numerous standard sizes available directly from stock
- German brand quality with outstanding workmanship
- Well-engineered efficiency
- Short delivery times thanks to an extensive storage range
- Constant operational reliability
- Perfectly-balanced system technology with Viessmann refrigeration units
- Flexible solutions for individual requirements



Viessmann electronic control



Door handle, standard model

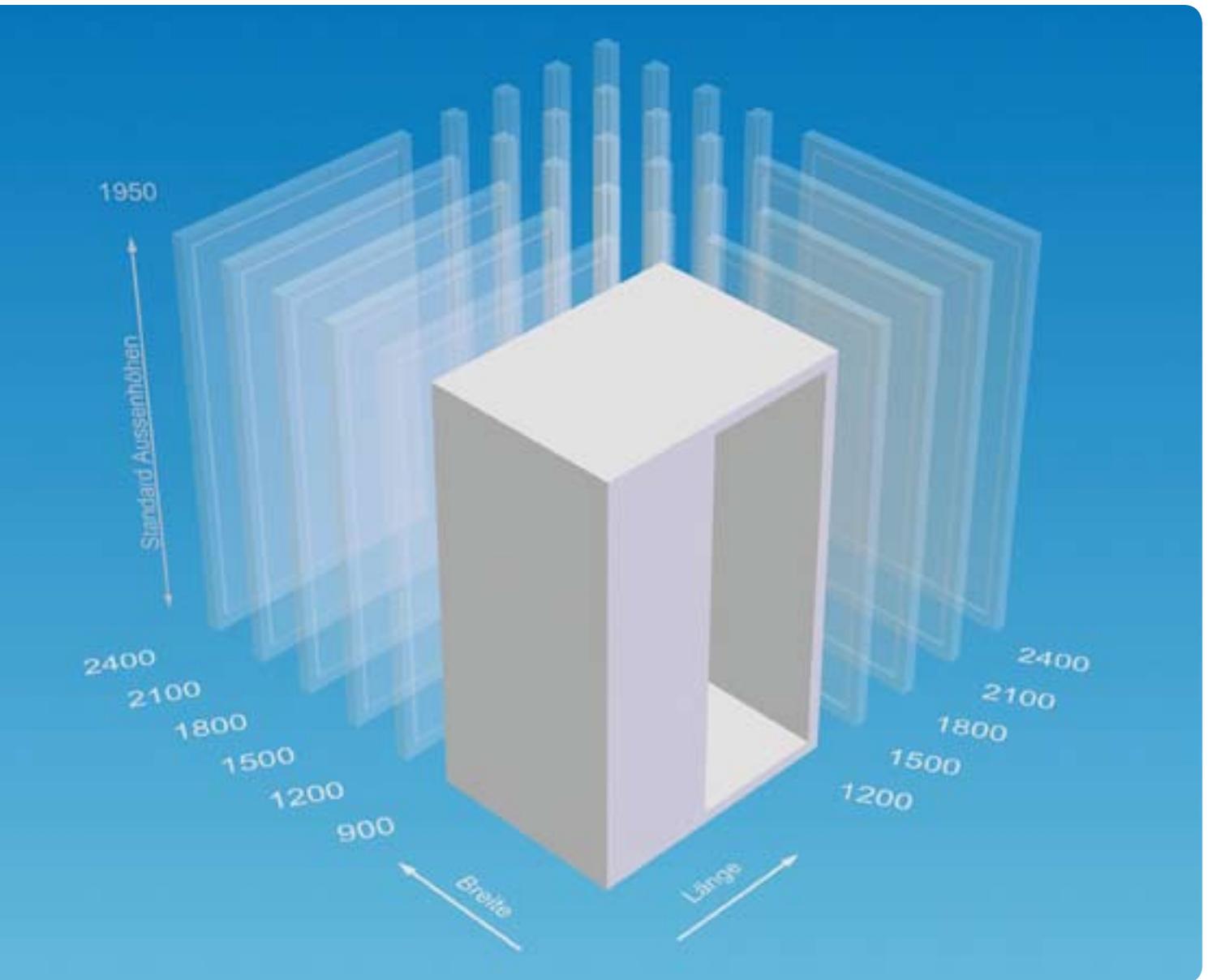


Operator panel – functional & clearly arranged



Door hinge, commercial model, self-rising

Functional freshness



Standard chiller rooms size overview

Widths	Depths	Height
1200 mm to 2400 mm	900 mm to 2400 mm	1950 mm

The optimised Viessmann grid of 300 mm facilitates flexible installation according to your particular room circumstances.

Commercial chiller rooms size overview

Widths	Depths	Height
1500 mm to 3000 mm	1200 mm to 6000 mm	1950 mm (with floor) 1905 mm (without floor)

The optimised Viessmann grid of 300 mm facilitates flexible installation according to your particular room circumstances.

Maximum functionality

Performance overview	
Specification	Chiller rooms Standard/Commercial
Wall thickness	60
Temperature range (ambient temperature +25°C)	+2 °C to +19 °C
U-Value = W/m ² K (Kelvin)	0,34
Inner door size (width x height in mm)	600 x 1830 750 x 1830 (Commercial chiller room)

Performance overview	Chiller room, standard	Chiller room, commercial
Specification		
Light switch with control lamp	■	■
Thermometer	■	■
Humid room lamp 60 W	■	■
Pressure release valve	-	■
Magnetic sealing frame	■	■
Reversible door leaf (DIN right/left) with light metal fittings	■	-
Door leaf with heavy metal fittings	-	■
Possible as dual compartment	-	■
Available without floor	-	■
Slots for hanging in the shelves (only 900 x 1200 mm version)	■	-
Hanging baskets	□	-
Ramp	-	□
Tecto floor overlapping	■	■

■ optionally □ included - not included

Refrigeration units recommended for keeping your goods fresh

Width x Length (mm)	with Viessmann wall-hanging unit CS 500 T	with Viessmann wall-hanging unit CS 900 T	with Viessmann wall-hanging unit CS 1300 T
1200 x 900	■		
1200 x 1200	■		
1200 x 1500	■		
1200 x 1800	■	■	
1200 x 2100	■	■	
1200 x 2400		■	
1500 x 900	■		
1500 x 1200	■		
1500 x 1500	■	■	
1500 x 1800	■	■	
1500 x 2100		■	
1500 x 2400		■	
1800 x 900	■		
1800 x 1200	■	■	
1800 x 1500	■	■	
1800 x 1800		■	
1800 x 2100		■	
1800 x 2400		■	■
2100 x 1200	■	■	
2100 x 1500		■	
2100 x 1800		■	
2100 x 2100		■	■
2100 x 2400		■	■
2400 x 1200		■	
2400 x 1500		■	
2400 x 1800		■	■
2400 x 2100		■	■
2400 x 2400			■



VISSMANN COLDROOMS AND DEEP-FREEZING ROOMS

Cooling or freezing in ice-cold perfection!

Innovative, safe cooling or freezing is an essential component of our modern everyday life and the key to success in the catering industry, trade and industry. No matter whether meat and sausage products, dairy products, fish, bakery products, drinks or pharmaceutical products: for decades Viessmann coldrooms and deep-freezing rooms have been demonstrating their excellence worldwide as a result of their multi-functional cooling and exceptional quality characteristics.



Tecto coldrooms – hygienic,



*Tecto Standard coldroom, with **SilverProtec®** as standard*

With their high-performance functionality, Viessmann coldrooms and deep-freezing rooms are indispensable in foodstuff production, supermarkets, the retail trade, factories, transportation as well as in the catering and hotel trade. The pharmaceutical industry, hospitals, regional crime authorities, pathology, plants in the mineral oil industry or in the fabrication of synthetic raw materials would not be the same without the innovative quality products of Viessmann.

In line with the stringent requirements of trade and industry, Viessmann coldrooms and deep-freezing rooms capture the attention with their stability, their above-average hygiene characteristics and their high utilisation comfort.

Experience a reliable dimension of technological and hygienic excellence with Viessmann!

stable and economic!



Self-rising doors and the pressure release valve make opening the coldroom easy



Wall-hanging units with electronic control



Ergonomic door handle



Operator panel – functional & clearly arranged

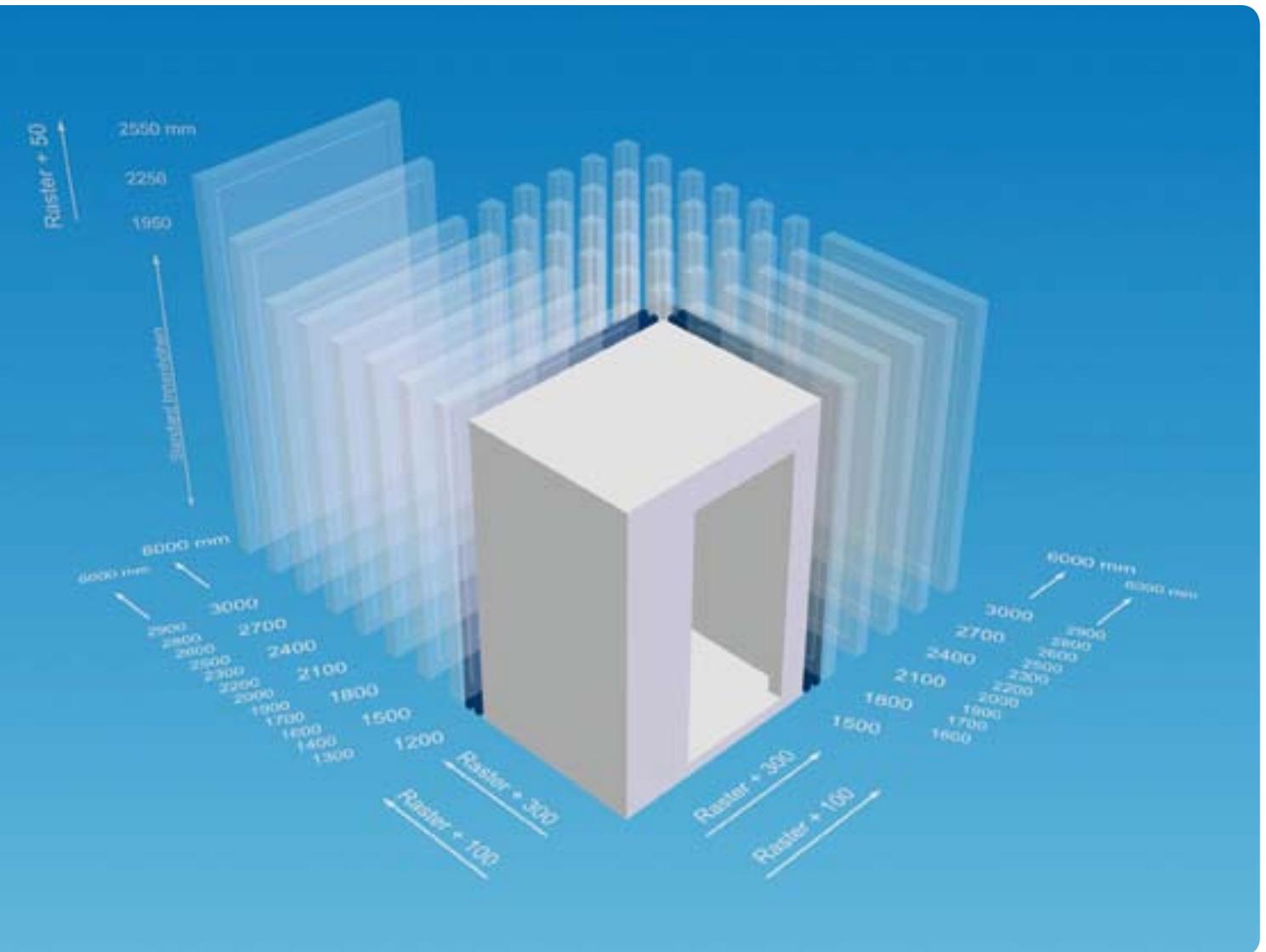


Door hinge, self-rising

At a glance

- For a temperature range from -50 °C to +60 °C
- 60 - 150 mm thick, CFC-free insulation
- Defined assembly quality and easy expandability thanks to the groove/tongue system with self-centring eccentric cam locks
- Fully hygienic wall and floor radii in the Tecto Special range
- Complete insulation and low power consumption thanks to precisely-tailored manufacture
- High durability
- Constant operational reliability
- Ecologically optimised thanks to CFC-free manufacture and recyclability
- German brand quality with outstanding workmanship
- Perfectly-balanced system technology with Viessmann refrigeration units
- Comprehensive service performance
- Flexible solutions for individual requirements

Sophisticated system



Coldrooms/deep-freezing rooms size overview						
Specification	Tecto Standard Small coldroom	Tecto Standard WL80	Tecto Standard WL100	Tecto Special 100	Tecto Standard 120	Tecto Standard 150
Standard room sizes* (width (W) x depth (D) in mm)	W 1200 - 3000 x D 1200 - 6000	W 1200 - 6000 x D 1200 - 6000	W 1200 - 6000 x D 1200 - 6000	W 1200 - 6000 x D 1200 - 6000	W 1500 - 6000 x D 1200 - 6000	W 1500 - 6000 x D 1200 - 6000
Exterior height with floor (in mm)	2150	2110	2150	2150	2490	2550
	900 x 1900	800 x 1800	800 x 1800	800 x 1800	800 x 2000	800 x 2000
Standard door dimensions (width x height in mm)	2450	2410	2450	2450	-	-
	900 x 1900	800 x 2000	800 x 2000	800 x 2000	-	-
	-	2710	2750	2750	-	-
	-	800 x 2000	800 x 2000	800 x 2000	-	-

* 300 mm and 100 mm grid, customisation and larger room dimensions on request

Strong arguments

Recommended by the experts

The Bundesverband der Lebensmittelkontrolleure Deutschlands e.V. (German Association of Food Inspectors), in its capacity as a state institution, deals in particular with the catering industry food inspection sector. Hygiene and adherence to the HACCP guidelines maintained by Viessmann are crucial factors and are regularly thoroughly inspected.

Over the course of the implementation of our antimicrobial **SilverProtec**® powder coating as the new hygiene standard for all chiller rooms, coldrooms and deep-freezing rooms, Viessmann Kältetechnik AG received a recommendation from the Bundesverband der Lebensmittelkontrolleure Deutschlands e.V.. This regular and impressive hygiene standard is currently unique within the sector and underlines the high quality and innovative standard of our company.



Made in Germany

All Viessmann products are manufactured at the Hof site production line, which was restructured and modernised in 2008. Redirecting production was a major investment, something that Viessmann Kältetechnik AG opted for with conviction in order to obtain European market leadership, to further expand the tradename and above all to obtain its valuable German location.

Thus possible outsourcing abroad is not an issue for Viessmann, thanks to highly concentrated know-how, market philosophy and long-standing tradition. From initial conception, to creation of prototypes, right up to manufacture, the great experience and extensive industry knowledge of our planners, engineers and architects has been integrated into the conversions, so that only technologically sophisticated and high-quality products leave the Hof site.



Subject to thorough inspection

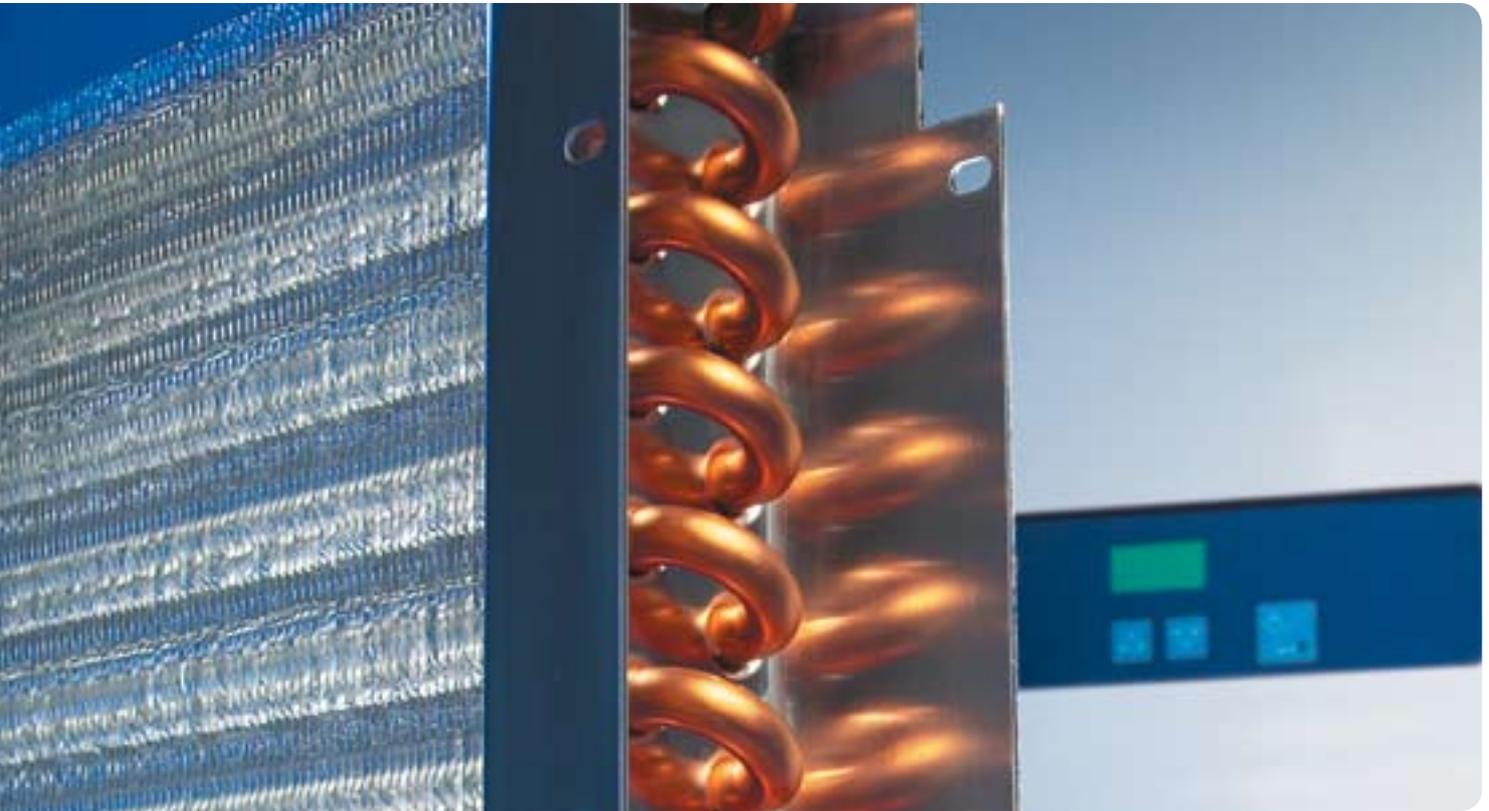
Viessmann products always meet the highest requirements. Therefore Viessmann can also provide an extensive product portfolio with regard to fire protection. Coldrooms and deep-freezing rooms are optionally available in fire protection class B1 (hardly inflammable) according to DIN 4102, Part 1, for which there are extensive test certificates.

Furthermore, Viessmann Kältetechnik AG possesses general building-authority test certificates (P-SAC 02/III-047), so that for example coldrooms, floor panels, etc. are suitable in terms of the state building regulations.

Thanks to regular, meticulous external and internal monitoring, Viessmann Kältetechnik AG is also one of two manufacturers in Germany to bear the German Mark of Conformity as a mark of quality in the building and construction sector.



Convincing performance



Performance overview	Tecto Standard Small coldroom	Tecto Standard WL80	Tecto Standard WL100	Tecto Special 100	Tecto Standard 120	Tecto Standard 150
Specification						
Wall thickness (in mm)	60	80	100	100	120	150
Recommended temperature difference according to VDI 2055 (ΔT in Kelvin)	30 K	38 K	45 K	45 K	56 K	70 K
Temperature range	+3 °C to +19 °C	-20 °C to +60 °C	-25 °C to +60 °C	-25 °C to +60 °C	-30 °C to +60 °C	-50 °C to +60 °C
U-Value (W/m ² K) in accordance with DIN 52612	0,34	0,25	0,20	0,20*	0,17	0,14

Equipment overview	Tecto Standard Small coldroom	Tecto Standard WL80	Tecto Standard WL100	Tecto Special 100	Tecto Standard 120	Tecto Standard 150
Specification						
Tecto wall overlapping	-	■	■	■	-	-
Tecto floor overlapping	■	■	■	■	■	■
Floor/wall radius	-	-	-	■	-	-
Light switch with control lamp	□	■	■	■	■	■
Thermometer	□	■	■	■	■	■
Pressure release valve	□	■	■	■	■	■
Door frame heating and heated pressure release valve	-	□	■	■	■	■
Magnetic sealing frame	■	■	■	■	■	■
Oval lamp for humid rooms 60 Watt	□	-	-	-	-	-
Oval lamp for humid rooms 100 Watt	-	■	■	■	■	■
Floor 100 kp KE11	■	■	■	■	■	■
Other floor versions acc. to product overview	-	□	□	□	□	□
Threshold flush with the floor	■	■	■	■	■	■
Building material classification B1 (DIN 4102/Part 1) with general building-authority test certificate	-	□	□	□	□	□

* does not apply to floor panels

■ included □ optionally included - not included

Maximum individuality



Perfection right from the start - the Viessmann coldroom planning software for refrigeration technology users



Viessmann supply and assembly service

Coldroom design, assembly and service

The use of cyclopentane-foamed polyurethane leads to dimensionally accurate manufacture of the panels and ensures problem-free room construction by means of a tongue/groove system. When selecting the installation site, it is recommended that you find areas with a sufficient ventilation system, in order to reduce the running time of the refrigeration unit, to save energy consumption costs and to prevent damage to the material. The accumulating heat from the refrigeration unit is thus better discharged, and this prevents heating up of the installation space. It is also possible to install Viessmann coldrooms and deep-freezing rooms outside. To do this it must be ensured, via measures taken on-site by the customer (self-supporting roofing and side walls), that the room is not exposed to any atmospheric influences (snow loads, rainwater, wind pressure etc.). These measures must be completed before assembly.

Anyone familiar with Viessmann knows: We demand more from ourselves – and from our customer service! We can advise you on selecting and planning your coldroom, using our refrigeration technology specialists and a nationwide network of competent specialist refrigeration companies at a place near you, the customer. Our service is known for its individual advice, its non-bureaucratic mode of communication and a reliable technical customer service, whereby your room panels can be delivered by the Viessmann Transport Team and can then be expertly constructed by the Viessmann Assembly Team.

We also have national and international representative offices, where there is always a professionally competent partner on hand to offer advice and help for any questions that you may have.

Optional equipment

The Viessmann door product range for coldrooms



Single-leaf coldroom revolving doors

With more than 1,000 different variants, we can offer you a wide range of doors for coldrooms and deep-freezing rooms. Our doors are of high quality, with powder-coated steel sheet or optionally available in various stainless steel variants with complete PUR insulation and finished without wood inserts in door leaf and frame.



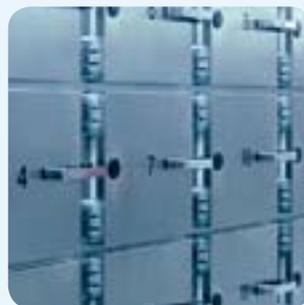
Revolving doors



Sliding doors



Glass doors



Hatches

Coldroom surfaces

Antimicrobial as standard



RAL 9016



The surface layers of our sandwich panels consist of hot-galvanised steel sheet, which is also supplied with the high-quality Viessmann standard white powder coating (similar to RAL 9016). In addition, our high-quality powder coating is now equipped as standard with the antimicrobial **SilverProtec®** agent.

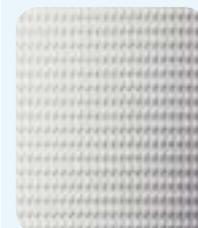
Stainless steel surface variants



Grain-polished



Linen structure



Rhombic structure



Wave structure



Leather structure



Circle-matted

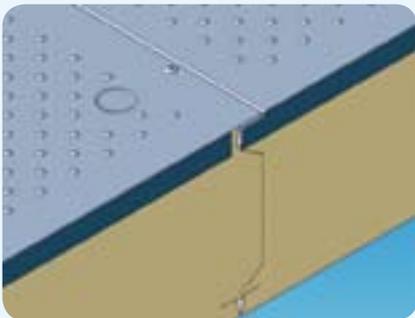
Room floors

Non-slip and hygienic

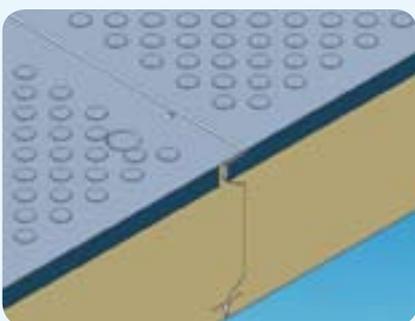
Thanks to the patented design of Viessmann floors made from stainless steel 1.4301 (stainless steel 1.4571 optional), our cold-rooms and deep-freezing rooms fulfil the highest hygiene standard requirements.

The heat-insulated Viessmann KE11 stainless steel floor offers a decisive plus for safety with its specific cone pressing with multidirectional anti-slip (certified) and the admissible wheel load of 100 kp!

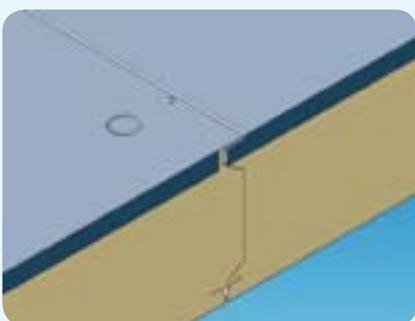
Stainless steel floor variants



Stainless steel floor, cone-pressed



Stainless steel floor, circle-pressed



Stainless steel floor, unpressed

Shelving systems for clearly-arranged storage



Well thought-out to the smallest detail: The renowned Viessmann quality is not only met in the development of modern refrigeration technology, but also in the accurate design of functional shelving systems.

The particularly robust shelving systems Rega Stabio, Rega Almo and Rega Ferro are impressive due to their strong load-bearing capacity and their durability, even when put through the stresses and strains associated with hectic day-to-day business. The smooth surfaces can be cleaned quickly and easily.

Depending on requirement and choice of material (stainless steel, aluminium or galvanised steel), all three types of shelving are also available in the form of a compact, flexible sliding shelf system. Thus storage capacities are increased immensely and free surface area is put to the most efficient use.

You will find more detailed information on this under the heading "Shelving systems" on pages 54 to 61.



*Stainless steel shelving system
Rega Stabio Standard 5/25*



*Aluminium shelving system
Rega Almo Standard 20/12*

VISSMANN CLASSIC EDITION

The Classic version for a one-off package price

In line with the stringent requirements of trade and industry, Viessmann coldrooms and deep-freezing rooms capture the attention with their stability, their above-average hygiene characteristics and their high utilisation comfort. With high-performance functionality, experience a reliable dimension of technological excellence with the Viessmann Classic Edition!

In various standard sizes from S to XXL, you can choose from an established product range of chiller rooms, coldrooms and deep-freezing rooms in wall thicknesses of 60 to 100 mm, ready-fitted with our Viessmann refrigeration unit and shelving system, for a one-off package price.

Standard equipment:

Light switch with control lamp, thermometer, oval lamp for humid rooms, magnetic sealing frame, pressure release valve (only with Tecto Classic Edition 80), door frame heating and heated pressure release valve (only with Tecto Classic Edition 100).

Classic Edition

VISSMANN
GERMANY



"Classic Edition" chiller rooms



- Temperature range from +3 °C to +19 °C
- 60 mm wall thickness
- 0.34 U-Value = W/m² (Kelvin)
- **Range of equipment:**
Light switch with control lamp, thermometer, humid room lamp 60 W, magnetic sealing frame, reversible door leaf (DIN right/left) with light metal fittings

Package	Equipment	Room dimensions in mm (W x L x H)
S	Refrigeration unit CS 500 T, Rega Stabio stainless steel shelf	1200 x 900 x 1950
		1200 x 1200 x 1950
	Refrigeration unit CS 500 T, Rega Almo aluminium shelf Standard 20	1200 x 1500 x 1950
		1200 x 1800 x 1950
		1200 x 2100 x 1950
M	Refrigeration unit CS 900 T, Rega Almo aluminium shelf Standard 20	1200 x 2100 x 1950
		1200 x 2400 x 1950
	Refrigeration unit CS 500 T, Rega Stabio stainless steel shelf	1500 x 900 x 1950
	Refrigeration unit CS 500 T, Rega Almo aluminium shelf Standard 20	1500 x 1200 x 1950
		1500 x 1500 x 1950
L		1500 x 1800 x 1950
	Refrigeration unit CS 900 T, Rega Almo aluminium shelf Standard 20	1500 x 1800 x 1950
		1500 x 2100 x 1950
		1500 x 2400 x 1950
	Refrigeration unit CS 500 T, Rega Stabio stainless steel shelf	1800 x 900 x 1950
	Refrigeration unit CS 500 T, Rega Almo aluminium shelf Standard 20	1800 x 1200 x 1950
	Refrigeration unit CS 900 T, Rega Almo aluminium shelf Standard 20	1800 x 1200 x 1950
	Refrigeration unit CS 500 T, Rega Almo aluminium shelf Standard 20	1800 x 1500 x 1950
		1800 x 1800 x 1950
		1800 x 2100 x 1950
XL		1800 x 2400 x 1950
	Refrigeration unit CS 1300 T, Rega Almo aluminium shelf Standard 20	2100 x 1200 x 1950
	Refrigeration unit CS 500 T, Rega Almo aluminium shelf Standard 20	2100 x 1200 x 1950
		2100 x 1500 x 1950
		2100 x 1800 x 1950
		2100 x 2100 x 1950
	Refrigeration unit CS 1300 T, Rega Almo aluminium shelf Standard 20	2100 x 2100 x 1950
	Refrigeration unit CS 900 T, Rega Almo aluminium shelf Standard 20	2100 x 2400 x 1950
XXL	Refrigeration unit CS 1300 T, Rega Almo aluminium shelf Standard 20	2100 x 2400 x 1950
	Refrigeration unit CS 900 T, Rega Almo aluminium shelf Standard 20	2400 x 1200 x 1950
		2400 x 1500 x 1950
	Refrigeration unit CS 1300 T, Rega Almo aluminium shelf Standard 20	2400 x 1800 x 1950
	Refrigeration unit CS 900 T, Rega Almo aluminium shelf Standard 20	2400 x 2100 x 1950
	2400 x 2100 x 1950	
	2400 x 2400 x 1950	

Inner door size 600 x 1830 mm. Door side is always the wide side and the unit always on the left near the door.

Equipment variations for chiller rooms, coldrooms and deep-freezing rooms in the "Classic Edition" series



Wall-hanging unit with T-control



Operator panel – functional & clearly arranged

"Classic Edition" coldrooms and deep-freezing rooms

Package	Tecto Coldroom Classic Edition equipment (80 mm)	Room dimensions in mm (W x L x H)
S	Refrigeration unit CS 900 T, Rega Almo aluminium shelf Standard 20	1800 x 1500 x 2410
		1800 x 1500 x 2110
M	Refrigeration unit CS 900 T, Rega Almo aluminium shelf Standard 20	2100 x 1800 x 2410
		2100 x 1800 x 2110
L	Refrigeration unit CS 1300 T, Rega Almo aluminium shelf Standard 20	2400 x 2100 x 2410
		2400 x 2100 x 2110
XL	Refrigeration unit CS 1300 T, Rega Almo aluminium shelf Standard 20	2700 x 2400 x 2410
		2700 x 2400 x 2110
XXL	Refrigeration unit CS 2000 T, Rega Almo aluminium shelf Standard 20	3000 x 2700 x 2410
		3000 x 2700 x 2110

Package	Tecto Deep-Freezing Room Classic Edition equipment (100 mm)	Room dimensions in mm (W x L x H)
S	Refrigeration unit FS 1200 T, Rega Almo aluminium shelf Standard 20	1800 x 1500 x 2450
		1800 x 1500 x 2150
M	Refrigeration unit FS 1200 T, Rega Almo aluminium shelf Standard 20	2100 x 1800 x 2450
		2100 x 1800 x 2150
L	Refrigeration unit FS 1800 T, Rega Almo aluminium shelf Standard 20	2400 x 2100 x 2450
		2400 x 2100 x 2150
XL	Refrigeration unit FS 1800 T, Rega Almo aluminium shelf Standard 20	2700 x 2400 x 2450
		2700 x 2400 x 2150
XXL	Refrigeration unit FS 1800 T, Rega Almo aluminium shelf Standard 20	3000 x 2700 x 2450
		3000 x 2700 x 2150

Room height 2410 mm and 2450 mm: Inner door size 800 x 2000 mm (Package S: 600 x 2000 mm).
 Room height 2110 mm and 2150 mm: Inner door size 800 x 1800 mm (Package S: 600 x 1800 mm).
 Door side is always the wide side and the unit always on the left near the door.



Example of use

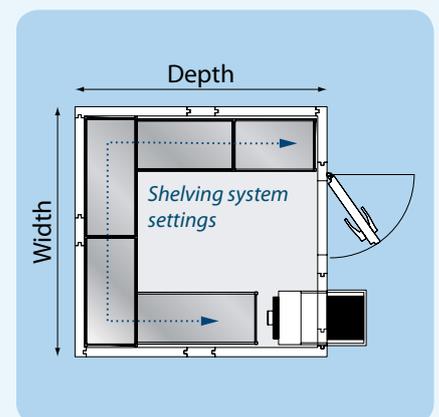
- Temperature range from +3 °C to +19 °C (coldroom) and from -1 °C to -25 °C (deep-freezing room)
- 80 mm wall thickness
0,25 U-Value = W/m² (Kelvin)
- 100 mm wall thickness
0.20 U-Value = W/m² (Kelvin)
- Range of equipment:**
Light switch with control lamp, thermometer, humid room lamp, magnetic sealing frame, pressure release valve (with Tecto Classic Edition 100 door frame heating and heated pressure release valve).



Example of use, Rega Almo Norm 20



Door handle Tecto ClassicEdition



Example shelving equipment

SUPPLEMENTARY EQUIPMENT AND ACCESSORIES

Sensible features for smooth operations...

The integral, high-quality product range of Viessmann Kältetechnik AG is supplemented by its wide range of equipment and accessories. In this way we can satisfy individual customer requirements and deliver the right solution for every problem.





Air curtain systems



Viessmann air curtain system, Type K

Energy savings and a constant climate in coldrooms and refrigerated areas

Coldrooms and refrigerated areas suffer from continual opening of doors due to the heavy flow of goods through them. That's why technologies such as Viessmann's air curtain systems are so crucial. By preventing the intense exchange of warm air on the outside with cold air on the inside and preventing unwanted condensation when the door is open, they can make a big contribution to maintaining your product quality and saving on valuable energy costs.

The optimum air curtain systems, designed for use with Viessmann coldroom door dimensions, are built with a rigid housing construction made of powder-coated steel sheet (in white, similar to RAL 9016), or, if required, in stainless steel. The best possible curtain effect is achieved using infinitely adjustable louvres and double radial fans that have five speeds when using the optional speed controller. As always with a quality "Made in Germany" product from Viessmann, they are reliable and maintenance-free – thanks to the use of high-quality radial fan motors that are not only equipped with ball bearings and long-life lubrication, but are resistant to humidity and dirt through protection class IP44.



Mounting bracket to fit the door dimensions



Quick installation of the air curtain system



Door contact switch for automatic control



Control module

At a glance

- Rigid housing construction of powder-coated steel sheet or austenitic stainless steel
- Five-speed controller
- Optimised for use with all common Viessmann door dimensions
- Easily adjusted using infinitely variable louvres
- Easy, quick assembly

Effective technology – easy assembly

Viessmann air curtain systems are available in different outputs, with blowing heights up to 2.5 m (type K), or 3.0 m (type M). The dimensions and mounting brackets supplied for easy, quick mounting are designed to fit all the common sizes of Viessmann refrigerating chamber doors.

On the electrical side, the equipment is supplied ready for installation, complete with accessories. Where the optional controller is used, the controller fuse is fitted in the controller housing.

Type K – Blowing out height up to 2.5 m

Type	Door width in mm	Air throughput m ³ /h	Electrical connection for motors 230 V/50 Hz		Dimensions in mm Width/Depth/Height	Weight in kg
80 K	800	1500	0.64 kW	2.8 A	800 x 340 x 280	25
100 K	1000	1500	0.64 kW	2.8 A	1000 x 340 x 280	25
120 K	1200	2250	0.96 kW	4.2 A	1200 x 340 x 280	35
140 K	1400	2250	0.96 kW	4.2 A	1400 x 340 x 280	35
160 K	1600	3000	1.28 kW	5.6 A	1600 x 340 x 280	45
180 K	1800	3000	1.28 kW	5.6 A	1800 x 340 x 280	45
200 K	2000	3000	1.28 kW	5.6 A	2000 x 340 x 280	45

Type M – Blowing out height up to 3.0 m

Type	Door width in mm	Air throughput m ³ /h	Electrical connection for motors 230 V/50 Hz		Dimensions in mm Width/Depth/Height	Weight in kg
80 M	800	2500	0.50 kW	2.4 A	800 x 340 x 365	35
100 M	1000	2500	0.50 kW	2.4 A	1000 x 340 x 365	35
120 M	1200	4200	1.00 kW	4.8 A	1200 x 340 x 365	50
140 M	1400	4200	1.00 kW	4.8 A	1400 x 340 x 365	50
160 M	1600	5500	1.26 kW	6.3 A	1600 x 340 x 365	65
180 M	1800	5500	1.26 kW	6.3 A	1800 x 340 x 365	65
200 M	2000	5500	1.26 kW	6.3 A	2000 x 340 x 365	65

The perfect companion for



General accessories

Ramps, hanging baskets and many other items are available separately. Here you will find a selection of our accessories range.

Please contact our field sales force, they will be happy to provide you with considerable advice, tailored to your personal needs.

Strip curtain



Meat and sausage hooks

all application areas



Overflow pipe



Ramp



Plastic grating



Square inspection window



Impact protection



Temperature detection instrument



Round inspection window



REFRIGERATION AND DEEP-FREEZE UNITS

Use the full refrigerating capacity and save energy!

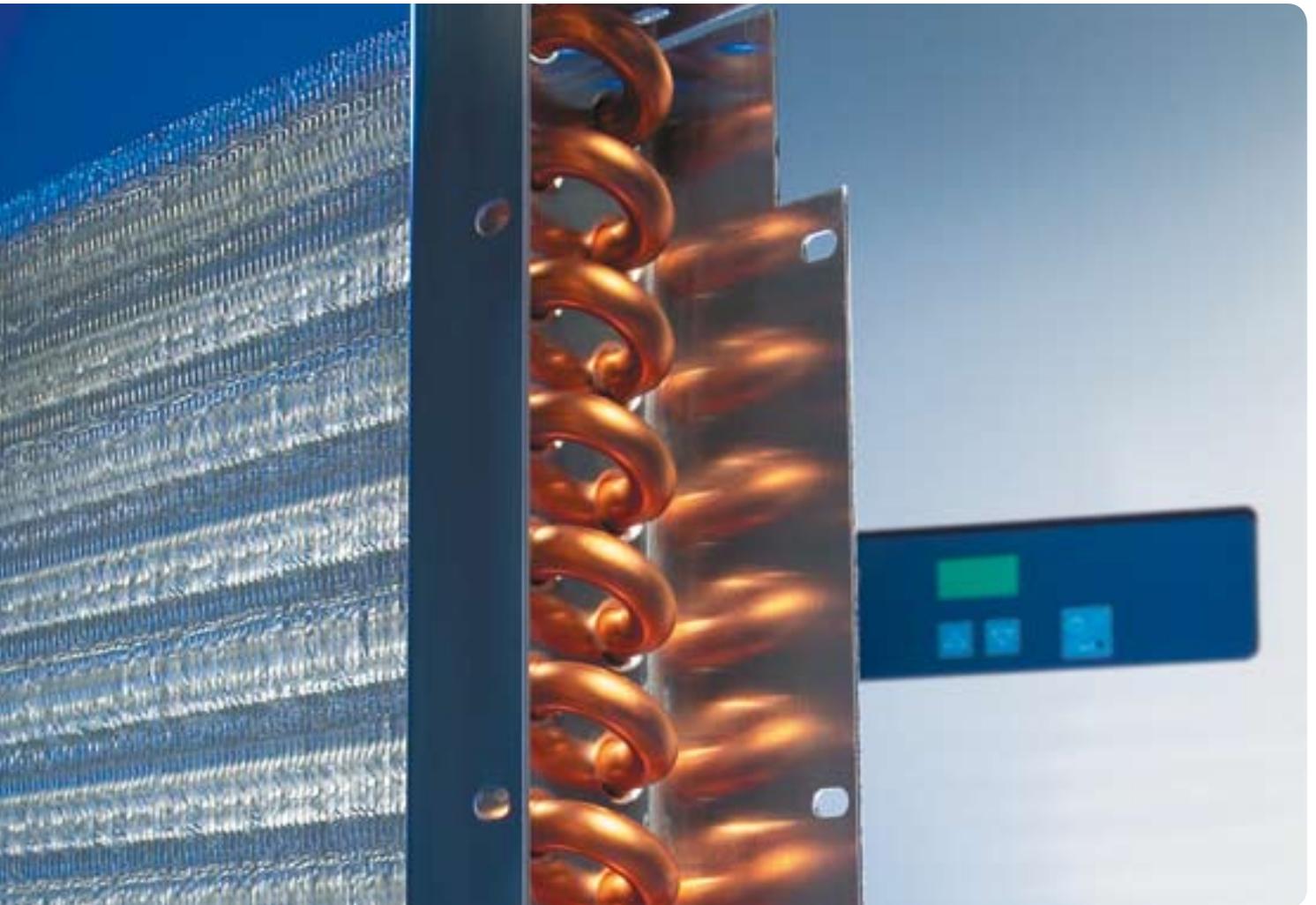
Our company's production of refrigeration units enables us to offer an ideal system complement to the coldrooms made by nearly every manufacturer.

The functions of Viessmann refrigeration units are specially tailored to customers' needs and can be installed without spending a great deal of time or energy.

 VISSMANN



Wall-hanging, split and ceiling-moun



No matter whether wall-hanging, split or ceiling-mounted units with electronic or thermostatic control are used: Viessmann refrigeration units are not only impressive due to their ready-to-plug-in commissioning but also due to their above average cooling capacity based on the use of high-quality components and well-thought-out refrigeration cycles.

This capacity makes for longer life and lower power consumption. The refrigeration cycle of Viessmann refrigeration units is completely soldered to guarantee an increased level of operational safety. All parts are easy to access, permanently lowering maintenance and repair costs. This is an economical and indispensable product advantage adding to Viessmann refrigeration units' quiet finish and long life.

ted units for every room situation



Wall-hanging unit (evaporator) installation

At a glance

- Cooling capacity from 500 to 2765 W
- Electronic or thermostatic control
- A wide range of operational ambient temperatures from +1 °C to +43 °C
- Low power consumption
- Long life
- Ready-to-plug-in solution
- Optionally available with regulation for use in winter
- Receptacle for condensing water supplied as standard

Viessmann Wall-hanging units

The ready-to-plug-in Viessmann wall-hanging units are inserted into the coldroom or a wall between 60 and 150 mm thick. Alternatively electronic control or thermostatic control is available. The cooling capacity for coldrooms and deep-freezing rooms ranges from 500 to 2765 W. Units are available air-cooled or water-cooled. Alternatively electric defrosting or circulating air defrosting at coldroom temperatures above +3 °C. Refrigerant R 134 a is used (R 404 A for chiller units). Manufactured according to EN standards, CE-conformity.



Wall-hanging unit with electronic control (water-cooled)

Viessmann Split units

Viessmann split units are suitable for installation in a coldroom or a conventional refrigeration room. Warm and cold parts can be assembled up to 15 m away from one another. With electronic control. The cooling capacity for coldrooms and deep-freezing rooms ranges from 900 to 2765 W. Units are available air-cooled or water-cooled. Alternatively electric defrosting or circulating air defrosting at coldroom temperatures above +3 °C. Refrigerant R 134 a is used (R 404 A for chiller units). Manufactured according to EN standards, CE-conformity.



Split unit with electronic control

Viessmann Ceiling-mounted units

Easy to assemble on the coldroom ceiling, since the soffit of the unit is planar and facilitates positioning on the roof. Takes up no more space than the coldroom on the ground. With electronic control. Several units in a coldroom can be operated in a network using a bus connection. The cooling capacity for coldrooms and deep-freezing rooms ranges from 800 to 2600 W. Units are available air-cooled or water-cooled. With condensate evaporation. Refrigerant used is R 404 A. Manufactured according to EN standards, CE-conformity.



Ceiling-mounted unit

Impressive fittings and function characteristics:



Ceiling-mounted unit, open



Wall-hanging unit, open

- High-quality German quality manufacturing with reliable spare parts supply
- Full cooling performance with increased effectiveness as a result of use of an additional reverse current heat exchanger and thermostatically-controlled expansion valves
- All models are also available in water-cooled versions. Please consult us for further information.
- Alternatively electric defrosting or circulating air defrosting at coldroom temperatures above +3 °C
- Special solutions for controlled atmosphere through connection of the units with E-heating and/or humidification
- Pleasantly quiet and noise protection-tested operation
- Low power consumption
- High level of operating safety due to complete soldering in the refrigeration cycle equipment
- Uncomplicated commissioning with the ready-to-plug-in assembled system
- Modular housing construction, easy to assemble and maintain
- Connectors for a door contact switch
- Humidity control for higher or lower relative air humidity in the coldroom
- Strong housing made of galvanised steel sheeting with heavy-duty powder coating (white, similar to RAL 9016). The units are available in stainless steel on request.
- Electronic or thermostatic control
- 230 V / 60 Hz variations for ship supply systems and other foreign networks available on request
- Functional test of the unit possible with the motor running and the housing open

Functions of the electronic control (amongst others)

- **Adjustable parameters of display and layout:**
 - Desired temperature
 - Defrost cycle (hrs)
 - Defrost time (mins)
 - Language
 - Display of evaporator temperature
 - Display of condenser temperature
- **Three adjustable defrost modes:**
 - According to specified cycle times
 - According to cycle times depending on the compressor running time
 - Start using door contact switch
- **Upper and lower alarm temperature can be defined**
- **Minimum RPM speed for condenser fan adjustable in percent**
- **Fault displays:**
 - Room sensor short circuit
 - Room sensor probe breakdown
 - Pressostat malfunction
 - Coldroom temperature too high
 - Coldroom temperature too low
 - Coldroom door open
 - Evaporator sensor defective
 - Condenser sensor defective
 - Emergency run switch ON
 - EEPROM malfunction



Wall-hanging unit (water-cooled), open

Refrigeration units performance overview

Refrigeration units performance overview	Wall-hanging units				Split units				Ceiling-mounted units			
	Normal refrigeration -5 to +20 +1 to +43 R134a Thermostatic or electronic		Deep freezing -5 to -25 +1 to +32 R 404 A Thermostatic or electronic		Normal refrigeration -5 to +20 +1 to +43 R134a Electronic		Deep freezing -5 to -25 +1 to +32 R 404 A Electronic		Normal refrigeration -5 to +20 +2 to +40 R134a Electronic		Deep freezing -5 to -25 +2 to +40 R 404 A Electronic	
Refrigeration application Coldroom temperature adjustment range (°C) Admissible ambient temperature (°C) Refrigerant Control	Air		Water ¹		Air		Water ¹		Air		Water ¹	
Cooling medium	Air		Water ¹		Air		Water ¹		Air		Water ¹	
Models	CS 0500 CS 0900 CS 1300 CS 2000 CS 2800 ²		FS 0900 FS 1200 FS 1400 FS 1800 ² FS 2400 ²		CS 0900 Split CS 1300 Split CS 2000 Split CS 2800 Split ²		FS 0900 Split FS 1200 Split FS 1400 Split FS 1800 Split ² FS 2400 Split ²		CT 0900 CT 1200 CT 1500 CT 2000 CT 3000 ²		FT 1000 FT 1200 FT 1500	
Cooling capacity (W) at coldroom temperature +5 °C (CS and CT) or -18 °C (FS and FT) and ambient temperature +32 °C	500 925 1300 2050 2765		900 1210 1330 1820 2450		925 1300 2050 2765		900 1210 1330 1820 2450		950 1150 1450 1800 2600		800 1100 1400	
Minimum exhaust air quantity (m ³ /h) at ambient temperature +32 °C and heating of +5 °C	550 800 1300 1700 3250	-	1050 1350 1650 1950 2550	-	800 1300 1700 3250	-	1050 1350 1650 1950 2550	-	950 1150 1650 2050 3350	-	1050 1400 1950	-
Cooling water consumption approx. (l/h)	-	30 50 72 92 130	-	50 70 105 105 135	-	50 72 92 130	-	50 70 105 105 135	-	50 72 82 92 130	-	70 105 135
Max. water quantity (l/h)	-	80 90 310 310 480	-	160 350 510 510 620	-	90 310 310 480	-	160 350 510 510 620	-	90 310 310 310 480	-	350 510 620
Cooling water connection i. = internal e. = external	-	1/2"i. 1/2"i. 1/2"i. 1/2"i. 1/2"i.	-	1/2"i. 1/2"i. 1/2"i. 1/2"i. 1/2"i.	-	1/2"i. 1/2"i. 1/2"i. 1/2"i.	-	1/2"i. 1/2"i. 1/2"i. 1/2"i. 1/2"i.	-	1/2"e. 1/2"e. 1/2"e. 3/4"e. 3/4"e.	-	3/4"e. 3/4"e. 3/4"e.
Voltage (V)/Phases/Frequency (Hz)	230/1/50 230/1/50 230/1/50 230/1/50 230/1/50		230/1/50 230/1/50 230/1/50 400/3/50 400/3/50		230/1/50 230/1/50 230/1/50 230/1/50		230/1/50 230/1/50 230/1/50 400/3/50 400/3/50		230/1/50 230/1/50 230/1/50 230/1/50 230/1/50		230/1/50 230/1/50 230/1/50	
Nominal consumption (W)/Fuse (A)	240/10 530/10 720/10 1100/10 1580/10	200/10 490/10 680/10 1035/10 1515/10	750/10 930/10 1440/10 1690/16 2270/16	710/10 890/10 1375/10 1625/10 2205/10	530/10 720/10 1100/10 1580/10	490/10 680/10 1035/10 1515/10	750/10 930/10 1440/10 1690/16 2270/16	710/10 890/10 1375/10 1625/10 2205/10	650/16 840/16 930/16 1400/16 2000/16	610/16 800/16 890/16 1260/16 1860/16	1030/16 1300/16 1990/16	890/16 1260/16 1860/16
Weight (kg)	49,5 52,7 60,0 89,7 101,0	47,5 50,7 58,0 87,7 99,0	62,0 68,0 98,0 101,0 104,0	60,0 66,0 96,0 99,0 102,0	52,7 60,0 89,7 101,0	50,7 58,0 87,7 99,0	52,7 60,0 93,0 89,7 101,0	50,7 58,0 91,0 87,7 99,0	62,5 67,0 67,5 97,5 110,0	60,5 65,0 65,5 95,5 108,0	96,0 97,0 114,5	94,0 95,0 112,5
Dimensions (mm) Height x Width x Depth for Split units: only condenser unit (warm part)	700x427x880 700x427x880 700x427x880 850x600x1059 850x600x1059		700x427x880 700x427x880 850x600x1059 850x600x1059 850x600x1059		700x427x320 700x427x320 850x600x420 850x600x420		700x427x320 700x427x320 850x600x420 850x600x420 850x600x420		370x650x890 370x650x890 370x650x890 470x827x980 470x827x980		470x827x980 470x827x980 470x827x980	

¹⁾ Cooling water temperature 6 °C to 26 °C, cooling water pressure differential min. 0.8 bar

²⁾ Compressor with oil sump heating

VISSMANN SHELVING SYSTEMS

The versatile spacious wonder...

Well thought-out to the smallest detail: The renowned Viessmann quality is not only met in the development of modern refrigeration technology, but also in the accurate design of functional shelving systems.

Thanks to its high material quality made of rust-free stainless steel, the sturdy Rega Stabio shelving system offers the highest load-bearing capacity and is easy to clean due to its smooth surfaces.

The Rega Almo shelving system has been proven through its lightweight aluminium quality, especially for dry cooled products that should be accessible from all sides. Designed as a plug-in system, the friction-locked connections between the shelf frame and the support beams ensure accurate operating safety. High quality surface anodising guarantee the best possible corrosion resistance.

Shelves made of hot-dip galvanised steel as well as the various shelves for almost all applications round up our range of products.

The Viessmann shelving systems naturally support your HACCP cleaning programme.



Complete access to your va



Rega Stabio stainless steel shelving system Standard 5 and Standard 25

Storage can be compact!

Viessmann shelving systems are the perfect choice for anyone wishing to store goods flexibly and economically.

Our shelves are divided into three model versions (Rega Stabio, Rega Almo, Rega Ferro), available in stainless steel, aluminium and steel/plastic respectively.

The ingenious thing about it: You can straight away use any of the shelf types as a space-saving sliding shelf system!

Storable chilled goods



Rega Almo shelving system Standard 20 and Standard 12



Rega Ferro steel/plastic shelving system for dry stores Standard 28



Sliding shelf system

At a glance

Rega Stabio

- Stainless steel shelving system Standard 5 (material 1.4301)
- Stainless steel shelving system Standard 25 (material 1.4509)
- Stainless steel for the highest standards of hygiene
- Rust-proof, stable and easy to clean
- Easy installation
- Field load up to 1200 kg
Shelf load up to 150 kg

Rega Almo

- Aluminium/plastic shelving system Standard 12
- Aluminium shelving system, Standard 20
- Light and stable
- The plastic and aluminium elements are easy to clean
- Field load up to 1200 kg
Shelf load up to 200 kg

Rega Ferro

- Steel/plastic shelving system Standard 28 for dry stores
- Many usage capabilities thanks to the large number of element variants
- Field load up to 600 kg
Shelf load up to 150 kg

Rega Stabio Standard 5 and Standard 25

Stainless steel



- Stainless steel shelving system (material 1.4301)
- Shelf height up to 2000 mm
- Maximum field load up to 1200 kg

Sizes and load bearing capacity – Rega Stabio Standard 5

Shelf upright – field load maximum 600 kg								
Height (mm)	1200	1400	1600	1800	2000			
Depth (mm)	300	400	500	600				
Shelf upright – field load maximum 1200 kg								
Height (mm)	1800				2000			
Depth (mm)	400		500		600			
Shelving elements – field load maximum 600 or 1200 kg								
Width without upright (mm)	600	800	900	1000	1200	1300	1400	1500
Shelf load louvred elements (kg)*	150	150	150	150	100	100	100	100
Shelf load Shelving element (kg)*	150	150	150	150	150	125	125	125
Shelf load wire elements (kg)*	150	150	150	150	150	100	100	100

* With evenly distributed load.
 With corner arrangement by connecting clamps, the field load of the loaded elements is reduced to 1/3.

Sizes and load bearing capacity – Rega Stabio Standard 25

Shelf upright – field load maximum 600 kg					
Height (mm)	1800			2000	
Depth (mm)	500			600	
Shelving elements – field load maximum 600 kg					
Width without upright (mm)	800	900	1000	1200	1400
Shelf load louvred elements (kg)*	150	150	150	100	100
Shelf load Shelving element (kg)*	150	150	150	125	125

* With evenly distributed load.
 With corner arrangement by connecting clamps, the field load of the loaded elements is reduced to 1/3.

Certified quality



Only Rega Stabio Standard 5



Shelving element



Louvred element

Rega Almo Standard 20 and Standard 12

Sizes and load bearing capacity – Rega Stabio Standard 5

Shelf upright – field load maximum 600 kg								
Height (mm)	1200	1400	1600	1800	2000			
Depth (mm)	300	400	500	600				
Shelf upright – field load maximum 1200 kg								
Height (mm)	1800				2000			
Depth (mm)	400		500		600			
Shelving elements – field load maximum 600 or 1200 kg								
Width without upright (mm)	600	800	900	1000	1200	1300	1400	1500
Shelf load louvred elements (kg)*	150	150	150	150	100	100	100	100
Shelf load Shelving element (kg)*	150	150	150	150	150	125	125	125
Shelf load wire elements (kg)*	150	150	150	150	150	100	100	100

* With evenly distributed load.
 With corner arrangement by connecting clamps, the field load of the loaded elements is reduced to 1/3.

Sizes and load bearing capacity – Rega Stabio Standard 25

Shelf upright – field load maximum 600 kg						
Height (mm)	1800			2000		
Depth (mm)	500			600		
Shelving elements – field load maximum 600 kg						
Width without upright (mm)	800	900	1000	1200	1400	
Shelf load louvred elements (kg)*	150	150	150	100	100	
Shelf load Shelving element (kg)*	150	150	150	125	125	

* With evenly distributed load.
 With corner arrangement by connecting clamps, the field load of the loaded elements is reduced to 1/3.

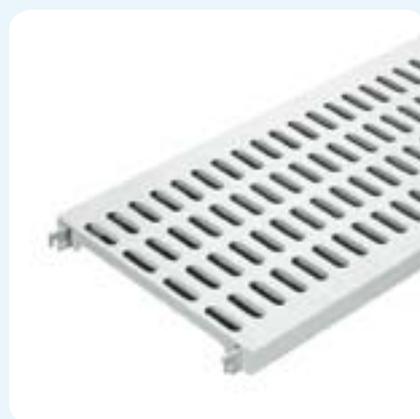
Aluminium



- Aluminium/plastic shelving system
- Shelf height up to 2000 mm
- Maximum field load up to 1200 kg



Shelving element



Grating element

Certified quality



Only Rega Almo Standard 20



Rega Ferro Standard 28

Steel/Plastic



- Steel/plastic shelving system for dry stores
- Shelf height 2000 mm
- Maximum field load 600 kg

Sizes and load bearing capacity – Rega Ferro Standard 28

Shelf upright – field load maximum 600 kg			
Height (mm)	1600	1800	2000
Depth (mm)	400	500	600
Shelving elements – field load maximum 600 kg			
Width without upright (mm)	800	1000	1200
Plastic shelving element shelf load (kg)*	150	150	150
Plastic grating element shelf load (kg)*	150	150	150
Steel shelving element shelf load (kg)*	150	150	150
Bottle element shelf load (kg)*	100 ¹⁾	100 ¹⁾	
Crate element shelf load (kg)*		100 ¹⁾	

* With evenly distributed load.

With corner arrangement by connecting clamps, the field load of the loaded elements is reduced to 1/3.

¹⁾ Only for shelf depth 500

Certified quality



Steel shelving element



Crate element

Compact sliding shelf solutions

Suitable for all Viessmann shelving systems

The new Viessmann sliding shelf systems are ideal for optimum, efficient use within your coldrooms, because if sliding shelves are used, this negates the need for the corridors that are normally produced in the case of fixed shelving. Thus operating areas are transformed into storage space. For you this means: your storage capacities are expanded significantly, wide pathways are not needed, assembly and removal times are clearly reduced and there is less of a burden placed on your personnel. The Viessmann sliding shelf systems have been specially designed to create working processes that are more economic and efficient.

The innovative sliding shelf system can optionally be fitted with Viessmann shelf types Rega Stabio, Rega Ferro or Rega Almo, which are assembled on a floor rail depending on the choice of material (stainless steel, aluminium or galvanised steel). In addition the shelving systems are impressive due to their excellent assembly and durability, even when put through the stresses and strains associated with hectic day-to-day business.

Viessmann sliding shelf systems are suitable for coldrooms and freezer rooms up to -30 °C and ensure highest efficiency through efficient use of the coldroom.



Shelving system and transporting aid accessories

- Fiddles
- Longitudinal connector
- Back-to-back diagonal cross-strut
- Trolley
- Shelf truck
- Basket platform truck
- Roll container
- Cutlery/plate trolley
- Aluminium/stainless steel tray trolley
- Stacking devices
- Dining/transport trolley
- Banquet trolley

Please contact our field sales force, they will be happy to provide you with considerable advice, tailored to your personal needs.



VISSMANN **FLEX**-COOL

Professional cooling in the narrowest space...

Viessmann commercial refrigerators are known in particular for their professional quality and excellent performance. The high-quality refrigeration components ensure a balanced temperature distribution on the interior of the refrigerator. The spacious interior dimensions and high partitioning flexibility of the interior space make the Viessmann **FLEX**-COOL commercial refrigerators a guarantee for freshness for the experts.

The most stringent design and aesthetic demands ensure that Viessmann commercial refrigerators are perfectly integrated into their surroundings. Apart from the excellent quality both outside and inside, all the models are impressive in their interior area due to their clever convenience features (for example, the possibility of easy cleaning) and maximum utilisation of usable space.

Viessmann commercial refrigerators are the perfect enhancement for professional equipment and are particularly impressive due to their high versatility, from shock froster to bakery cabinets.



Compact design with excell



Viessmann **FLEX-COOL** – modern design, paired with robustness and flexibility

	Refrigerators				Refrigerators with glass door front(s)		Deep-freezers			
Model	NK-E 70	NK-E 140	NK 70	NK 140	NK-G 70	NK-G 140	TK-E 70	TK-E 140	TK 70	TK 140
Version	1 Door	2 Doors	1 Door	2 Doors	1 Glass door	2 Glass doors	1 Door	2 Doors	1 Door	2 Doors
Controller	Electronic control	Electronic control	Electronic control (HACCP)	Electronic control (HACCP)	Electronic control (HACCP)	Electronic control (HACCP)	Electronic control	Electronic control	Electronic control (HACCP)	Electronic control (HACCP)
Dimensions (W x D x H) mm	700 x 830 x 2080	1400 x 830 x 2080	740 x 800 x 2080	1480 x 800 x 2080	740 x 800 x 2080	1480 x 800 x 2080	700 x 830 x 2080	1400 x 830 x 2080	740 x 800 x 2080	1480 x 800 x 2080
Temperature range	0 °C/+10 °C	0 °C/+10 °C	-2 °C/+8 °C	-2 °C/+8 °C	+2 °C/+10 °C	+2 °C/+10 °C	-22 °C/-18 °C	-22 °C/-18 °C	-25 °C/-15 °C	-25 °C/-15 °C
Capacity / Volumes	617 L	1330 L	617 L	1330 L	617 L	1330 L	617 L	1330 L	617 L	1330 L
Fits for Gastronorm*	4 x GN 2/1	8 x GN 2/1	4 x GN 2/1	8 x GN 2/1	4 x GN 2/1	8 x GN 2/1	4 x GN 2/1	8 x GN 2/1	4 x GN 2/1	8 x GN 2/1
Wall thickness (mm)	75	75	70	70	70	70	75	75	70	70
Cooling capacity (W)	205	353	298	484	298	484	450	642	452	617
Power supply (V/Hz)	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50

ent cooling!



Flexible distinguishable element grid and hygienic corner radii

At a glance

- Compact outer dimensions
- Optimum insulation due to wall thickness of up to 80 mm
- High-quality processing material made of ground stainless steel
- Complete door sealing due to 4-sided magnetic sealing frame
- Flexible interior equipment due to height-adjustable grilles
- Simplified cleaning
- Insensitive version (full cladding, corner radii, door handle outside)
- No touching of the door seal when opening the door due to trapezium-shaped handle recess
- Elegant closing unit at the top in the gripping groove

Deep-freezers Glass door front(s)		Pastry refrigerator		Roll-In refrigerator and deep-freezers		Blast chiller / shock froster			Fish refrigerator	
TK-G 70	TK-G 140	SK 600	SK 800	Roll-In NK	Roll-In TK	SF 51	SF 81	SF 121	FK 70	FK 140
1 Glass door	2 Glass doors	1 Door	1 Door	Cooling	Deep freezing	with unit	with unit	with unit	1 Door	2 Doors
Electronic control (HACCP)	Electronic control (HACCP)	Electronic control	Electronic control	Electronic control	Electronic control	Electronic control	Electronic control	Electronic control	Electronic control (HACCP)	Electronic control (HACCP)
740 x 800 x 2080	1480 x 800 x 2080	740 x 730 x 2070	740 x 1010 x 2070	900 x 1062 x 2240	900 x 1062 x 2300	790 x 700 x 850	790 x 800 x 1320	790 x 800 x 1800	740 x 800 x 2080	1480 x 800 x 2080
-20 °C/-15 °C	-20 °C/-15 °C	-3 °C/+10 °C	-3 °C/+10 °C	+2 °C/+10 °C	-15 °C/-20 °C	Quick cooling cycle +90 °C/+3 °C 18 kg	Quick cooling cycle +90 °C/+3 °C 25 kg	Quick cooling cycle +90 °C/+3 °C 36 kg	-6 °C/+4 °C	-6 °C/+4 °C
						Shock frost cycle +90 °C/-18 °C 12 kg	Shock frost cycle +90 °C/-18 °C 16 kg	Shock frost cycle +90 °C/-18 °C 24 kg		
617 L	1330 L	560 L	820 L	700 L	700 L	≤ 18 kg	≤ 25 kg	≤ 55 kg	617 L	1330 L
4 x GN 2/1	8 x GN 2/1	20 Supporting rails for EN sheet steel		1 x GN 2/1	1 x GN 2/1	GN 1/1	GN 1/1	GN 1/1	12 x GN 2/1 for each door Plastic containers	
70	70	60	60	80	80	60	60	60	70	70
542	768	307	506	506	572	810	1300	2850	298	484
230/50	230/50	230/50	230/50	230/50	230/50	230/50	230/50	400/50	230/50	230/50

OFFAL COOLER **CONF**I-COOL

Waste disposal at the highest level...

The hygienic storage of waste is an important factor, especially in the foodstuffs sector, and is regulated legally by the Federal Intromission Protection Law and the Regulation on the Destination of Residues. According to these, the storage of many organic and inorganic wastes are specified at temperatures below 5 °C.

To be able to meet the high demands of industrial kitchens, butchers, foodstuffs businesses and the catering industry, Viessmann has the perfect solution for the economical and reliable cooling of your waste, with the offal cooler **CONF**I-COOL.



 VISSMANN

Durability and reliability for gua



Well-thought-out equipment for optimum usability

Doors that can be locked, continuous grip profiles and replaceable magnetic sealing frames ensure perfect handling of the offal cooler. In addition, the removable hinges and the throw-in hatches, which can be easily removed without tools, make the cleaning process more convenient. Internal guide and buffer strips enable the container to be positioned accurately under the waste deposit opening and the ramp available as standard allows the waste bin to be replaced easily.

Perfect manufacture for the highest standards of hygiene

The seamless, gap-free transition between the waste deposit opening and the storage compartment has been created without any overlap, enabling hygienic waste refrigeration and trouble-free cleaning of the waste deposit area. To enable easy cleaning, the internal chamber is kept free from electrical components.

Proven Viessmann technology

The electrical connections are located in the easily accessible compartment on the side of the refrigeration unit. This allows maintenance work to be carried out rapidly and cost-effectively. The rigid polyurethane foam core with a 56 mm insulating layer, manufactured CFC-free, ensures environmentally friendly, highly efficient insulation.

Automatic defrosting and evaporation

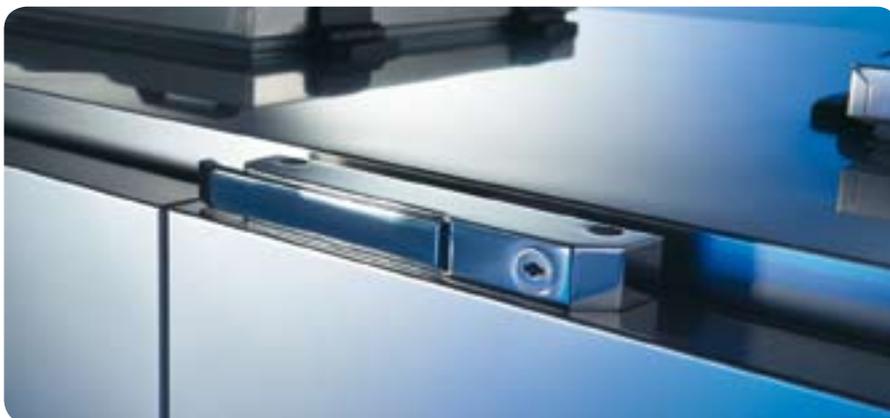
The thermostatically-controlled external cooler with digital thermostat and temperature display is a refrigerating unit ready for operation, which has automatic condensation evaporation and also defrost control.

guaranteed waste hygiene

Model	CONFI-COOL 1 x 240 l	CONFI-COOL 2 x 240 l	CONFI-COOL 3 x 240 l
Finish	Completely in stainless steel 1.4301 (exterior with brush finish)	Completely in stainless steel 1.4301 (exterior with brush finish)	Completely in stainless steel 1.4301 (exterior with brush finish)
Dimensions in mm (W/W with unit x H x D)	720/1020 x 1300 x 870	1420/1720 x 1300 x 870	2020/2320 x 1300 x 870
Wall thickness in mm	56	56	56
Ambient temperature	+14 °C/+32 °C	+14 °C/+32 °C	+14 °C/+32 °C
Interior temperature	+4 °C/+20 °C	+4 °C/+20 °C	+4 °C/+20 °C
Power supply in V	230	230	230

At a glance

- Container can be taken apart for easier transport
- Variable sizes for 1 x, 2 x or 3 x 240 l bins
- With self assembly, uneven floors can be compensated from the inside using height-adjustable feet
- Insulating element thickness 56 mm
- 100% CFC-free manufacture
- Lockable doors
- Fully-foamed thermal bridge-free body
- Quick-release locks positioned on the inside
- Energy-saving alternative to larger coldrooms
- Ramp for changing the waste bins
- High stability and energy-saving cooling due to sandwich construction
- Completely in stainless steel 1.4301
- Automatic condensation evaporation
- Refrigerating unit ready for operation
- Thermostatically-controlled external cooler with digital thermostat with defrost control and temperature display
- Increased resistance of the evaporator to climatic influences and waste ambience due to a paint coating in the cataphoresis process
- Use outdoors is possible with optional winter months regulation and lamella fins as standard inclined at 45° (Protection class: IP 34)



Lockable doors



Designed so that it can be taken apart



Easy to handle



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