

REFRIGERATING CABINETS

KOMBI



Current hygienic and veterinary legislation requires that different kinds of food must be **stored separately**. For this reason catering facilities and shops must find a solution of separate storing of meat, poultry, eggs, milk and milk products, fat, fresh fish, vegetables, etc. Even in small kitchens several fridges must often be installed as walk-in coldrooms are too large for some groups of products with their volumes starting from 3000 l.

The new **HORAK KOMBI** system offers a solution of the above mentioned requirements. The modular system of the refrigerating cabinets in two depth modules makes it possible to use 2 up to 6 sections – spaces with the volume from 300 to approx. 3460 l in one block.

The basic models of the offer have the internal height of 1900 mm and insulation thickness of 50 mm. The KOMBI 1, 2 and 3 designation specifies the number of 600-610 width modules. Modules divided in

the vertical direction are marked P (two doors over each other).

The KOMBI cabinets have the internal depth of 690 mm, the depth of the KOMBI-H range is 910 mm.

The **KOMBI** system conveniently complements the complete range of cooling equipment for gastronomy and retail consisting of model ranges of:

- **KLASIK** and **MINI** coldrooms (3 to 48 m³)
- **CHS** refrigerating cabinets (600 to 2100 l): the offer includes cabinets allowing you to use GN containers, crates, bakery sheets, KEG barrels, waste containers,
- **VK** and **VP** display cabinets,
- **ZCM**, **ZC** and **ZM** blast chillers and freezers



Main features and benefits of our innovation ...

Savings of investment space and power...

Space is saved thanks to the compact layout of the cabinets. Except KOMBI 1 the cabinets are supplied in a partly disassembled condition, so they can be installed in confined spaces.

Individual cooled spaces are completely separated and they have their own coolers with forced air circulation. We offer cooling with the use of cooling system with a common condensing unit or separate block units. By using the first option you will save investment costs and energy consumption. The evaporators^{*)} are installed on the back wall or under the ceiling. The block layout is simple from the assembly point of view and it does not reduce the internal space of the cabinet (it can only be used for spaces that are not divided vertically). In the case of both options each space is controlled separately. The sections are designed for storing products in the scope of area temperatures of 0°C^{**)} to 10°C as the standard. On request a shock-chilling area can be integrated (with the capacity from 5 to 20 kg of product).

Layout variability, selectable volume and internal accessories

On the customer's request cooled sections of various volumes and their layout can be combined – see the dimensional drawings. You can also select various ways of storing products and internal accessories, as e.g.:

- A shelf system with selectable spacing of shelves (stainless-steel or lacquered sheets)
- GN 1/1 or GN 2/1 gastronomic trolley (for KOMBI 1 and 2 in the drive-in version)
- Adjustable tray holders for storing GN or baking trays
- Storing in crates, on floor grills or trolleys
- Meat suspension systems (stainless-steel finish), etc.

Surface finish is selectable – stainless steel /AISI 304 – fine grinding/ or galvanized white lacquered steel sheet. Take interruption of heat bridges and the use of environment-friendly CFC PU foam with reduced flammability for granted.

The doors are equipped with replaceable magnetic gaskets or rubber gaskets depending on the model and use. On request they can be equipped with a lock. For selected sizes we can offer glazed doors. From cabinets with glazed doors there is just a step to displaying cabinets...please, obtain information about our range of **VK and VP** display cabinets for butchers, sausage-makers and confectionery.

As optional accessories we also offer:

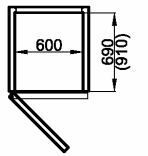
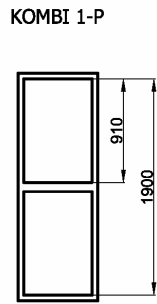
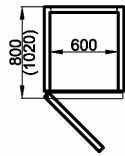
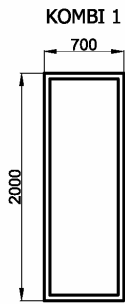
- A digital temperature controller with registration of alarm conditions – output to central collection of data,
- Lighting,
- **Rounded corners** of inner spaces.

*) The condensate drain must be connected to a floor inlet or a collection vessel

***) Spaces with the temperature of 0 to 5°C are equipped with automatically controlled electric melting.

ХОЛОДИЛЬНЫЕ ШКАФЫ КОМБИ / КОМБИ Н - РАЗМЕРНЫЙ ЭСКИЗ

REFRIGERATED CABINETS KOMBI / KOMBI H



КОМБИ

- inside width 690 mm
- outside width 800 mm (with closed door)

КОМБИ H

- inside width 910 mm
- outside width 1020 mm (with closed door)

Insulation thickness 50 mm

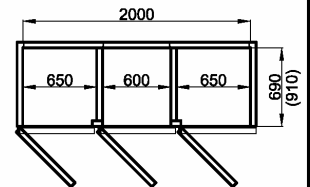
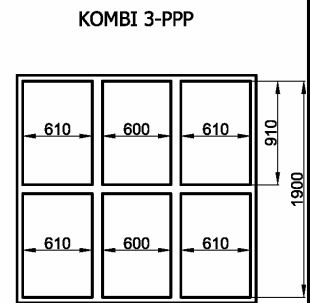
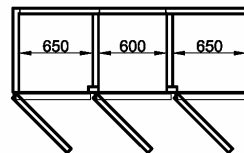
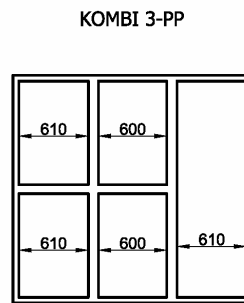
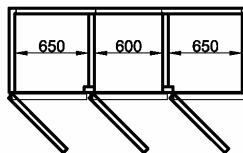
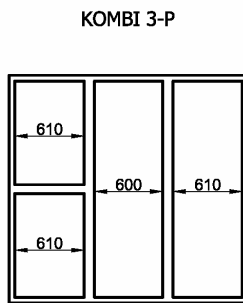
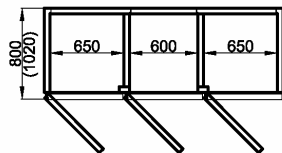
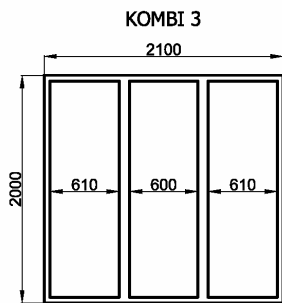
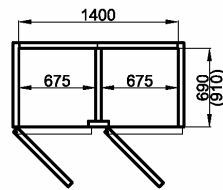
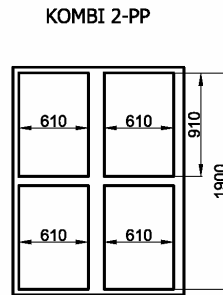
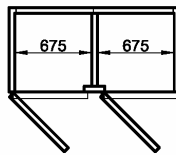
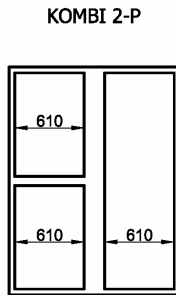
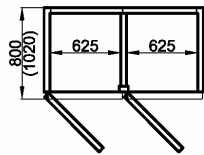
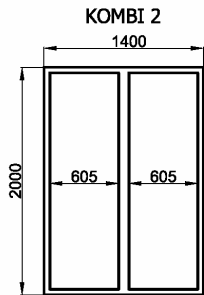
КОМБИ

- внутренняя глубина 690 мм
- внешняя глубина 800 мм (с закрытыми дверьми)

КОМБИ H

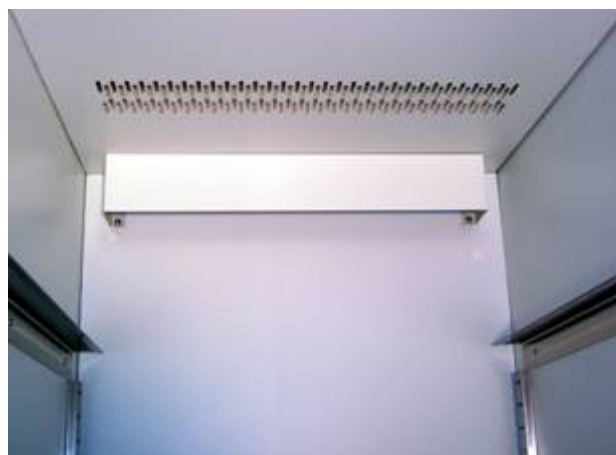
- внутренняя глубина 910 мм
- внешняя глубина 1020 мм (с закрытыми дверьми)

Толщина изоляции 50 мм





Cabinet KOMBI 1 – drive-in version



Ceiling with block cooling unit



Example of internal accessories.



Detail of electronic regulator



Detail of door lock

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Manufacturer reserves the right to modify technical features without notice.