



## Stainless steel units **Bakery cooling table**

Fresh raw dough – so you can bake whenever you want!



**DEBAG**  
GLOBAL BAKING TECHNOLOGY

# Bakery cooling table

Optimal workflows for bakeries, patisseries and food retail outlets

Cooling tables from DEBAG are true miracle-workers, saving space and energy. Use them as a secure means of cooling and storing food and raw dough. At the same time the generous work surface offers you plenty of space for preparing baked goods and meals. The key thing to note is that our cooling tables have excellent energy efficiency properties. A low connected load, combined with an exceptionally powerful evaporator, enables optimal cooling output in tandem with minimal energy usage. Automatic self-close doors with magnetic seals minimise the energy loss when opening and closing, as does the high-quality, double-walled insulation. The use of branded units ensures that the machines are reliable and straightforward to service.

## Cooling or freezing

More flexible and efficient than ever!

### Bakery cooling tables:

interior temperature when cooling  
between +2°C and +8°C

- depth: 800 mm
- height: 850 mm – can be further adjusted thanks to the adjustable, screw-in feet
- breadth: dependent on the number of doors (1-3) and the method of cooling (self-cooling or central cooling)
- the correct temperature can be precisely controlled electronically for both types of cooling system

### Bakery freezer tables:

interior temperature when freezing  
between -20°C and -10°C

- all cooling tables are delivered complete with plug-in units

#### Equipment available to select:

- equipped with own cooling unit
- no internal cooling unit: connection to a central cooling system – for integrating within an existing refrigeration unit



## ■ Highlights

- exceptionally energy-efficient due to high-quality insulation (double-walled, insulated throughout on swing doors, plus on side and rear walls)
- coated evaporator for optimal cooling
- performance interior lighting (optional)
- electronic temperature regulation
- doors made from either glass or stainless steel
- self-close doors with magnetic seals





## ■ General

- stainless steel bakery cooling tables and bakery freezer tables
- usage volume: 1 door 145 litres; 2 doors 290 litres; 3 doors 435 litres (145 litres per compartment)
- suitable for European standard baking trays or grills 600 × 400 mm
- granite work surfaces without upstand – ideal for the demands of continuous operation in bakeries and patisseries
- high-quality 50 mm insulation made from polyurethane
- unit on the left under the front panel
- height-adjustable screw-in feet
- condensate evaporation with self-cooling system

## ■ Material

- frame: constructed entirely from CNS (chromium-nickel steel V2A) inside and out AISI 304, Mat. No. 1.4301 as well as 1.4016 for magnetic components
- worktop: stainless steel, wood, marble or granite materials
- compliant with European food standards

## ■ Cooling compartments

- 1 cooling compartment for 1 to 3 doors
- stainless steel interior machine
- compartment on the left as standard (can be on the right upon request)

## ■ Cooling

- recirculation of cooled air
- automatic defrosting
- function temperature range:  
for normal cooling: +2°C to +8°C  
for freezing: -20°C to -10°C



### automatic self-close doors

- minimise energy loss when opening and closing
- magnetic frame seals can be replaced easily

### removable cooling unit

- makes maintenance and servicing straightforward

# Manual control

with electronic  
temperature regulation

- simple to operate via electro-mechanical switching components
- no connected devices, USB connection and programmes
- functional and clear
- double-walled construction, insulated on all sides against rises in temperature

## Technical data

Various methods for cooling and freezing

Cooling tables	Self-cooling			Central cooling		
<i>Model:</i>	BKTM-1	BKTM-2	BKTM-3	BKTO-1	BKTO-2	BKTO-3
<i>Outer dimensions:</i>	depth 800 mm / working height 850 mm / frame height 650 mm, optional: working height 900 mm and frame height 700 mm					
<i>Compartments (400×600 mm):</i>	1	2	3	1	2	3
<i>Length:</i>	1,025 mm	1,450 mm	1,975 mm	825 mm	1,250 mm	1,775 mm
<i>Connected load:</i>	330 W	450 W	650 W	20 W	20 W	40 W
<i>Connected load:</i>	R134a	R134a	R134a	R134a or R404a	R134a or R404a	R134a and R404a
<i>Cooling requirement*:</i>	-	-	-	230 W	350 W	510 W

\* at -10°C evaporation temperature

Cooling tables	Self-cooling			Central cooling		
<i>Model:</i>	BTM-1	BTM-2	BTM-3	BTM-1	BTM-2	BTM-3
<i>Outer dimensions:</i>	depth 800 mm / working height 850 mm / frame height 650 mm, optional: working height 900 mm and frame height 700 mm					
<i>Compartments (400×600 mm):</i>	1	2	3	1	2	3
<i>Length:</i>	1,025 mm	1,550 mm	1,975 mm	825 mm	1,350 mm	1,775 mm
<i>Connected load:</i>	550 W	1,300 W	1,300 W	300 W	500 W	500 W
<i>Connected load:</i>	R404a	R404a	R404a	R404a	R404a	R404a
<i>Cooling requirement*:</i>	-	-	-	230 W	350 W	510 W

\* at -30°C evaporation temperature

<i>Connection data:</i>	Electrical connection: 230 V / terminal: 2.5 mm <sup>2</sup> / on-site fuse: 16 A / protection rating: IP X5
<i>Information relating to air noise:</i>	emissions value related to the workplace: <70 dB (A)

In case of deviations, the values on the type plate or the technical data sheet always apply. Please refer to the corresponding technical data sheet for the dimensions and connected loads of types not listed here (custom dimensions etc.). Subject to technical alterations.