



**Deep-freezing and storage**  
for trays 400x600 or 600x800 mm

# Deep-freezers and storage equipments

## Common features

For over 30 years, Hengel manufactures deep-freezers and storage cabinets. The company's expertise in bakeries and pastries and the quality of its deep-freezing equipment ensure you frost-free products that retain the gustatory quality and flavors. Door storage makes it possible to manage your stock better and to have at your disposal for several days your product manufactured in advance.

### QUALITY, RELIABILITY, ERGONOMICS



Adjustable, high-strength chromium handles and hinges



Doors reinforced and stiffened by aluminium profiled sections



Control cable in a very reliable metal duct



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

- Automatic ventilation shutdown when the doors are opened
- Racks and slide ways adjustable every 15mm, width 30mm
- Ergonomic control interface **at the eyes level: Bi-tronic Control 2 or 3** (RSE and Multitemp)
- Adjustable stainless steel feet, height 150 mm
- R404A compact evaporator
- Defrost heaters at evaporator core to reduce defrosting time and temperature
- Heating cables easily dismantled
- Hermetic refrigeration unit with anti-short cycle for a longer compressor life
- In standard, hinges on the left for the two first doors and on the right for the other ones. Other hinges upon request
- Exterior and interior panels in white lacquered steel, thickness 10cm
- Easy access to wearing parts for easy maintenance
- Easy cleaning

### COMMON OPTIONS

- Pair of additional stainless steel slide ways
- Larger stainless steel slide ways (45mm instead of 30mm)
- Stainless steel inside
- Stainless steel outside
- Silent refrigerating unit
- Tropicalised refrigerating unit
- Refrigerating unit with mixed condensation (air + water)
- Refrigerating unit with water condensation
- Scroll compressor
- Aluminium tray 400 x 600 mm
- Welded wire basket
- Plastic basket

“

**W**ith Hengel deep-freezers and storage cabinets, I better manage my stock. I prepare my products in advance, I store them and offer no icing fabrications that retain all their taster to my customers. My customers are happy and me too!

”

**DEEP-FREEZING STORAGE,  
FREEZING,  
REFRIGERATING,  
CHOCOLATE STORAGE,  
COMBITEMP, MULTITEMP, ...**

**... MANY MODELS FROM 2 TO 12 DOORS, IN STANDARD**



# Deep-freezers - storage cabinets

## 2 devices in 1

Hengel's deep-freezers and storage cabinets are divided into two ranges:

### PREMIUM RANGE (modular, possibility to add storage compartments in a second time)

- 2 trays 400 x 600 mm per level: RS E\* range,
- 1 tray 400 x 600 mm per level: CS range,

*deep-freezing capacity 50 kg*  
*deep-freezing capacity 25 kg*

### INITIAL RANGE (non modular)

- 2 trays 400 x 600 mm per level: MAJOR DUO 2, QUATTRO 2 range,
- 1 tray 400 x 600 mm per level: DUO 2, QUATTRO 2 range,

*deep-freezing capacity 20 kg*  
*deep-freezing capacity 12kg*

The entry of trays is done in 400 mm for single trays  
and 600 mm for the double trays.

## 1 DEEP-FREEZING COMPARTMENT 7 LEVELS (-35 °C) FROM 1 TO 11 STORAGE COMPARTMENTS OF 10 LEVELS (-25 °C)



### CLOCK MODE

You set the desired **time to freeze** your products.



### CORE PROBE MODE

When the desired temperature is reached in the heart of your products, the deep-freezing process is automatically stopped

## DEEP-FREEZER STORAGE OPTIONS

- Supplementary deep-freezing door of 10 levels (unchanged mass capacity)
- Storage extension on modular range
- Additional Pair of stainless steel slide ways
- Larger stainless steel slide ways (45mm instead of 30mm)
- Stainless steel inside
- Stainless steel outside
- Silent refrigerating unit
- Tropicalised refrigerating unit
- Refrigerating unit with mixed condensation (air + water)
- Refrigerating unit with water condensation
- Scroll compressor (except range RSE in standard)
- Aluminium tray 400 x 600 mm
- Welded wire basket
- Plastic basket

\* See specific documentation RSE Blue Pulse



# Freezers and refrigerators

## Optimal quality preservation

Hengel's storage cabinets are divided into 3 ranges depending on the application::

### **FREEZING RANGE, UP TO -25 °C**

- 2 trays 400 x 600 mm per level: RCN range
- 1 tray 400 x 600 mm per level: CCN range

### **REFRIGERATION RANGE, FROM +1 °C TO +4 °C**

- 2 trays 400 x 600 mm per level: RCP range
- 1 tray 400 x 600 mm per level: CCP range

### **CHOCOLATE STORAGE, FROM +4 °C TO +16 °C**

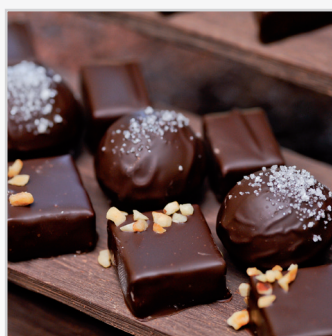
- 2 trays 400 x 600 mm per level: RCP Choco range
- 1 tray 400 x 600 mm per level: CCP Choco range

*The entry of trays is done in 400 mm for single trays and 600 mm for the double trays.*

## FROM 2 TO 8 STORAGE COMPARTMENTS OF 10 LEVELS



Adjustable stainless steel slideways every 15 mm



Specific chocolate storage with humidity management



## STORAGE OPTIONS

- **Chocolate storage (+16°C) with humidity control** (on refrigerator only)
- **Storage extension**
- Additional Pair of stainless steel slide ways
- Larger stainless steel slide ways (45mm instead of 30mm)
- Stainless steel inside
- Stainless steel outside
- Silent refrigerating unit
- Tropicalised refrigerating unit
- Refrigerating unit with mixed condensation (air + water)
- Refrigerating unit with water condensation
- Aluminium tray 400 x 600 mm
- Welded wire basket
- Plastic basket

# The Combitemp

## Several ranges combined in one cabinet

Hengel is the sole manufacturer of freezing equipment to propose a solution that covers all the deep-freezing and storage possibilities (freezer, refrigerator) in an only and same unit. Starting from a basic module, it is possible to add additional modules to create the right equipment that best meets space constraints and working needs.

### Optimal integration into the work environment where space is often limited:

- Same design for all modules
- Better hygiene by eliminating areas difficult to clean between the different machines
- Possibility of adding a module with a single tray to a module with double trays

### Better ergonomics:

- Multiple work possibilities
- All the storage on a single wall of the laboratory
- Control system at the eye level

### Modularity:

- Possibility to add new modules in the future to suit your needs
- Independent regulating and refrigeration systems

### Energy savings:

- Less heat loss through the walls
- Possibility of having a refrigeration unit (upon request) to feed the different compartments and rationalize the refrigeration production

## Configuration examples



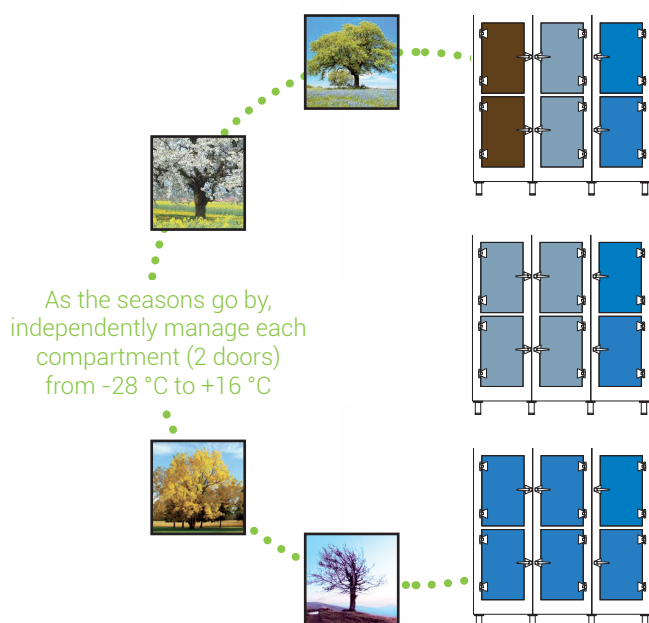
## COMBITEMP OPTIONS

- Additional Pair of stainless steel slide ways
- Larger stainless steel slide ways (45mm instead of 30mm)
- Stainless steel inside
- Stainless steel outside
- Silent refrigerating unit
- Tropicalised refrigerating unit
- Refrigerating unit with mixed condensation (air + water)
- Refrigerating unit with water condensation
- Scroll compressor
- Aluminium tray 400 x 600 mm
- Welded wire basket
- Plastic basket

# The Multitemp

## It adapts to your daily needs

The storage cabinet MULTITEMP is the ideal partner to meet the variations in seasonal activities. Its refrigeration equipment is designed to operate well in both negative (-28°C) and positive (+16°C).



Each compartment is individually adjusted to meet the current needs: negative storage for confectionery at Christmas (-20°C), chocolate storage for Easter, positive storage for buffet...

- Fast cooling -28 °C
- Negative storage -20 °C
- Soft thawing for finished products -20 °C à +4 °C
- Positive storage +4 °C
- Chocolate storage (option) +16°C - 70% (relative humidity)

**3 compartments**  
**=**  
**125 possible combinations !!**

The Multitemp has similar specifications to the positive and negative storage cabinet presented on the previous pages with only few differences:

- Evaporator with an electronic pressure control system
- Variable flow ventilation adapted to required temperature
- A refrigeration unit for 1 or 2 compartments OR 2 compressors tandem for a machine with at least 3 compartments
- Electronic expansion valve with chocolate option for more accurate temperature humidity
- Independent electronic control for each compartment: Bi-Tronic Control 3

## OPTIONS MULTITEMP

- **Chocolate storage (+16°C) with humidity control**
- **1 extension module**
- Additional Pair of stainless steel slide ways
- Larger stainless steel slide ways (45mm instead of 30mm)
- Stainless steel inside
- Stainless steel outside
- Silent refrigerating unit
- Tropicalised refrigerating unit
- Refrigerating unit with mixed condensation (air + water)
- Refrigerating unit with water condensation
- Aluminium tray 400 x 600 mm
- Welded wire basket
- Plastic basket

## BI-TRONIC CONTROL: simple to use and ergonomic regulations

Designed to meet the requirements of bakers, the Bi-Tronic control 2 facilitates the daily work thanks to:

- The display of current cycle, set-point in progress
- Clear messages
- Easy cleaning
- Ergonomic design
- Eye level control keyboard



Bi-Tronic Control 2  
Deep-freezing - storage



Bi-Tronic Control 2  
Storage



Bi-Tronic Control 3  
Deep-freezing storage

Bi-Tronic Control 3 interface has a 3.5" color touch screen and offers many features:

- Direct access to the different work cycles, fully customizable to make your life easier
- Access and back up your data: Cycles, defaults, temperatures and consumption historical data
- USB port (historical of temperatures and consumption data export, import and export your parameters, software update)

**hengel**

ZA Les Berges du Rhins  
42120 PARIGNY - FRANCE

Tél. +33(0) 4 77 23 40 00  
Fax +33(0) 4 77 23 40 09

[www.hengel.com](http://www.hengel.com)



This document is printed on  
paper produced from trees grown in  
sustainably managed forests