

Overcounter Beer Cooler

KONTAKT 55/Kprofi

NEW DESIGN



- The **KONTAKT 55/Kprofi** is a professional cooling system which stands out from our range of dry contact cooling systems for its versatile use in the commercial use, breweries or larger receptions.

- This cooler is equipped with a completely unique high quality system of a quiet inbuilt air compressor and molecule suction air filter.

- This cooler has a continuous cooling performance of **35-40l/h.**, max. 50l/h.

- The pressure is adjustable by the screw next to the manometer in the range between **1-3 bars.**

- The modern compressor cooling unit uses the power input for direct transfer to chilling, which guarantees minimum energy usage.

- Excellent chilled beer will be ready in the thermo block within 5-8 minutes after the cooler has been switched on.

- **LINDR cooling technology is 45% more efficient** than its power input.

- All external construction is made from stainless steel to give a more clean and aesthetic look.

- The used materials meet the highest requirements for hygiene standards and guarantee a long working life of this cooler.

- This machine also includes a stainless steel drip tray and an adjustable temperature control with **7 different settings.**

- **Two grab handles** on top of the machine enables the machine to be carried and moved with ease.

- KONTAKT coolers have been recognized by experts as the beer coolers with the best ratio of **price/ performance/ quality/ dimension.**



INBUILT AIR COMPRESSOR

2.6 bar

