

## Contact Cooling Pan KW-KT and KW-KT-HB

Round shaped inside corners and thermal separation

**Tip:** Special sizes are available at short notice!

**Preferred application:** for bottles, fruits and merchandise in GN containers ...

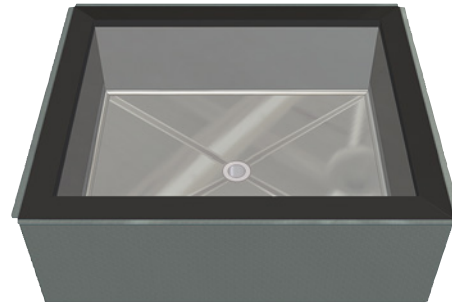


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Static Cooling Systems



Cooling pan KW-KT for mounting in a worktop recess.



Cooling pan KW-KT without mounting frame for mounting underneath a granite worktop.

- Easy cleaning due to round shaped inside corners
- Reduced condensation due to a thermal insulating layer at the upper pan edge
- Pan base with drain troughs to drain off the melting water
- Mounting lip and mounting frame make an installation easy
- Different designs available

**Note:** Now available in rectangular form as a special size.  
**Please contact us if required.**

Base element UTB 51 optionally available, see table on page 406.

Cooling Pan with Contact Pipes KW-KT	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
KW-KT GN 1/1	30275	30287	170 W	230V/270W	□
KW-KT GN 2/1	30276	30288	230 W	230V/270W	□□
KW-KT GN 2/1 L	30277	30289 *	230 W	230V/350W	□□□
KW-KT GN 3/1	30278	30290	290 W	230V/390W	□□□□
KW-KT GN 4/1	30279	30291	360 W	230V/540W	□□□□□
KW-KT GN 5/1	30280	30292	360 W	230V/540W	□□□□□□

Delivery includes mounting frame. Condensate pan/drain trap and protective machine cover are available as accessories.

\* Without base element; the cooling unit is connected via refrigerant couplings.

Cooling Pan with Contact Pipes KW-KT-HB with height adjustable shelf	For external cooling unit	With cooling unit and controller	Cooling power [-10°ET]	Connection cooling unit	
Model	Art.-No.	Art.-No.			
KW-KT-HB GN 1/1	30281	30293	170 W	230V/270W	□
KW-KT-HB GN 2/1	30283	30294	230 W	230V/270W	□□
KW-KT-HB GN 2/1 L **	30282	30295 *	230 W	230V/350W	□□□
KW-KT-HB GN 3/1 **	30284	30296	290 W	230V/390W	□□□□
KW-KT-HB GN 4/1 **	30285	30297	360 W	230V/540W	□□□□□
KW-KT-HB GN 5/1 **	30286	30298	360 W	230V/540W	□□□□□□

Delivery includes mounting frame. Condensate pan/drain trap and protective machine cover are available as accessories.

\* Without base element; the cooling unit is connected via refrigerant couplings.

\*\* Divided display shelf.

### Special Accessories

Condensate pan mounted under the cooling unit  
Drain fitting 1 1/4" flat for connecting to the customer's drain

Protective machine cover, perforated, for size 1/1 **3816**

Protective machine cover, perforated, for sizes 2/1-5/1 **33193**

(for size 2/1 L, a protective machine cover is not available) **33194**

TMP 350 controller for external cooling unit **3310**

TMP 350-CLOUD controller for ext. cooling unit **33574**

TMP 350-CLOUD controller instead of TMP 350 **33570**

Perforated display shelf GN 1/1 **30350**

Perforated display shelf GN 2/1 **30351**

Perforated display shelf (divided) GN 2/1 L **30352**

Perforated display shelf (divided) GN 3/1 **30353**

Perforated display shelf (divided) GN 4/1 **30354**

Perforated display shelf (divided) GN 5/1 **30355**

Separator bars GN 1/1, lengthwise 530 mm **1025**

Separator bars GN 1/1, crosswise 325 mm **3010**

Without mounting frame GN 1/1 (price reduction) **3090**

Without mounting frame GN 2/1 (price reduction) **3091**

Without mounting frame GN 2/1 L (price reduction) **3092**

Without mounting frame GN 3/1 (price reduction) **3093**

Without mounting frame GN 4/1 (price reduction) **3094**

Without mounting frame GN 5/1 (price reduction) **3095**

Contact cooling pan KW-KT special dimension with piping on the wall sides

**Art.-No.**

**30300**

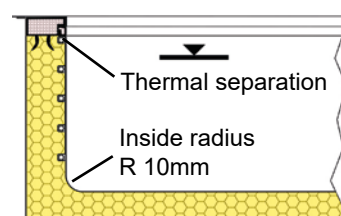
Contact cooling pan KW-KT special dimension with piping on the wall sides and the bottom side

**30301**

### Description

Cooling pan with contact pipes for cooling bottles and merchandise in GN containers. Not suitable for raw fish.

High standard of hygiene due to round shaped inside corner areas (ROUND-BOTTOM). Upper cover frame with thermal separation profile for reduced condensate formation.



Temperature range inside the pan (up to 6 cm below the pan edge): 4°C to 12°C (climate class 3; 25°C; 60% relative humidity).  
Commercial product for the installation in stationary food and service counter.

## Design

The interior is made entirely of stainless steel, material 1.4301 and with flush threaded drain fitting (1 1/4"). Piping on 4 sides of 8 mm OD copper, pressure-injected expanded polyurethane insulation (CFC-free). The exterior is made of galvanised sheet steel. Assembly is easy, because the pan can just be mounted in a suitable recess and the mounting frame placed on top.

### Model KW-KT-HB:

The cooling pan is also equipped with a vertically adjustable, perforated shelf.

### For external cooling unit:

On the base is a sleeve for the insertion of a temperature sensor. The expansion valve shall be provided externally.

## Cooling Unit Model

The cooling unit is encased in the stainless steel housing and is located beneath the cooling pan. The digital temperature controller TMP 350 is mounted to the right of the cooling unit.

The cooling unit must be switched off for defrosting.

### For model KW-KT GN 2/1 L and KW-KT-HB GN 2/1 L:

The cooling unit is fully pre-assembled and is connected to the cooling pan with refrigerant couplings. It comes with the TMP 350 built-in controller that is connected to the cooling unit and cooling pan via cable connectors.

For defrosting, the cooling unit has to be switched off.

The counter design should include a well-ventilated base unit beneath the cooling pan for the cooling unit.

The drawings are shown with special accessory that is not included; more drawings are available on [www.wiha-web.com](http://www.wiha-web.com) under "Info Centre / Customer Area".

