Coolcabin

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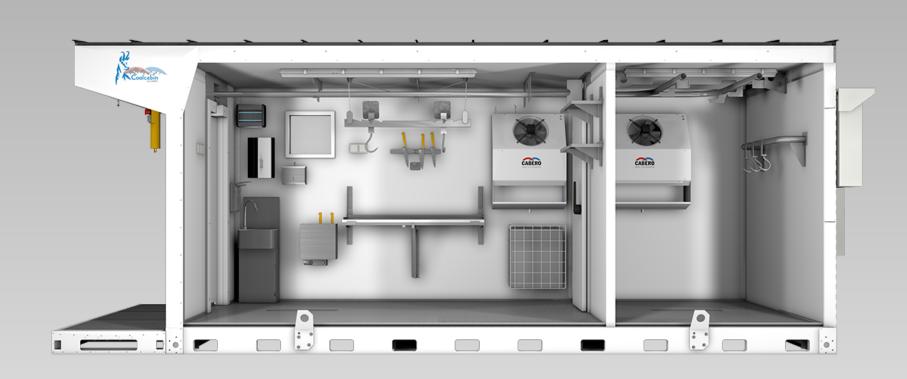
CABERO COOLCABIN

Coolcabin is a mobile venison processing and cooling unit for processing game by hunters or forestry operations. Low acquisition costs, energy-efficient, cost-optimized and ecological operation while maintaining strict hygiene requirements set new standards.

The unique twin power solution of Coolcabin offers to hunters the opportunity to chill and dress game at different stages of processing - while at the same time being HACCP-compliant, since the processing unit can also be converted into a cooling chamber.

For more information scroll down or start your own personal Coolcabin configuration on the upper right hand corner.





STANDARD

Cable winch

Conveyer pipe

Cooling capacity (size dependent)

Washbasin

Processing table from stainless steel

Soap dispenser

Spiral hose

1 x 220 V double socket

Switch & Fuse box

OPTIONAL

Conveyer pipe with turnout	Additional Euro hooks
Reinforced conveyer pipe	Shelves (Stainless steel)
Pipe extension	Wall bracket 1m
Reinforced pipe extension	App Remote Control
Rinser hose, food- safe 10 meter	Knife sterilizer
Rinser hose with hose reel, food-safe 15	Conveyer pipe scale
Washbasin with knee switch	Spreader hooks
Disinfectant dispenser	Venision-Scale
	Automatic tube lowering system

Refrigerator door	Additional interior sockets	Label printer
Antislip floor	Exterior sockets	Security Package
Drain channel	Single Power	Interior camera
Temperature indicator	Twin Power	Outdoor camera
Euro hooks (3 pcs.)	Twin Power Pro	Crane mounts / Safety logs
Interior LED lighting	UV-C disinfection	Grease for conveyer pipes
Exterior LED lighting	Exterior Illumination Package	Vandalism protection
Towel Dispenser	Winter Package	Vandalism protection cooling aggregate
Frame construction for transport	Drain pan with grid	Rain gutter without downpipe
Refrigerator door as external door	External water connection	Additional refrigerator door
	Waste collector	Antislip stainless steel floor

Car trailer transport	PVC floor with concave edges
Windows with Fly-Sreen	Steam and waterproof sealed floor tiles with concave edges
Magnetic bar for knives	UV-Light insect killer

ADVANTAGES



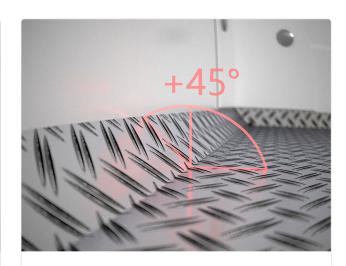
TWIN POWER

The standard Coolcabin uses a so-called piggyback cooling unit. It has a maximum cooling capacity of up to 1.7 kW, assuming an outside temperature



COOLCABIN COOLING TECHNOLOGY

The high quality of the materials used and the well thought-out design of the Coolcabin ensure a more environmentally friendly,



HYGIENE DEGREE 45

Hygiene is of the utmost importance in game processing: Hence, the Coolcabin was designed especially for this purpose with 45 ° bevels, where

of 35 °C and + 3 °C cooling chamber temperature.

Features of the Twin Power: A condenser unit can operate two units, creating two air sidedly separated cooling compartments. The evaporator is manufactured according to HACCP and was designed specifically for venison conservation. Large lamellar spacings and large heat exchange surfaces (lamellae) greatly reduce the dehydration of venison. It guarantees optimal meat ripening, even with prolonged meat storage and strongly counteracts the weight loss and drying of the outer layers of meat.

cost-effective and energyefficient design. The smart construction and the use of cold storage sandwich panels form the basis for an economically meaningful Coolcabin.

Particular care was taken to ensure that the construction does not cause any thermal bridges, for example by using screws that are installed from outside to inside. These enable, apart from heat influx into the cold room, other significant disadvantages such as condensation, which in turn can significantly affect the lifespan of the product.

Oxidation of the screw fittings and damage on the insulation up

the wall transitions into the floor. These 45° bevels are much easier and more thorough to clean than right-angled corners, since less dirt settles here. Declared objective of the Coolcabin Hygiene degree 45 conception is to enable a pragmatic and thorough cleaning of the container by intelligently placing the fittings and smart construction of the container.

We also offer a chamfer design as alternative in the configurator.

CABERO incorporates its core expertise and thus sets new standards in the market. The piggyback units are sufficient for cooling packaged goods.

The TWIN POWER protects your business: Maximized weight and quality of venison thanks to multifunctional use of two cold rooms. Highest professionalism at a relatively low and fair price, which can be recouped within months.

Thanks to Twin Power, the mandatory separation (according to HACCP) between furred game and already dressed game can be met in the highest degree.

to mold formation within a short operating time, are the adverse consequences of such thermal bridges in the cold room compartment.

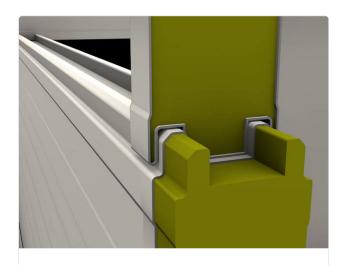
In contrast to a regular construction sandwich panel, the cold storage sandwich panel can be distinguished by its exceptional insulation characteristics, especially in cooling applications., Primarily due to its very low 'K-factor' (heat transfer coefficient), it founds the obligatory basis of an energy-efficient cold room. Also, the surface of a sandwich panel and its abutting edges, in contrast to the construction

Twin Power systems have a cooling capacity of up to 1.7 kW in the processing room and up to 2.2 kW in the cold room.

Twin Power Pro systems have a cooling capacity of up to 1.7 kW in the processing room and up to 3.5 kW in the cold room.

panel is chosen to comply with strict hygiene requirements, particularly on the inside.

Custom made refrigerator evaporators from global heat exchanger expert CABERO ensure efficient and safe cooling operation. CABERO complies with the HACCP hygiene regulations and ensures the protection and quality of unpackaged chilled goods while benefitting from the evaporators' efficiency. These features set new benchmarks in the venison processing and cooling market they have been exclusively installed in the Coolcabin.





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DRAIN CHANNEL

As standard, the Coolcabin provides a stainless steel drainage channel that is placed in both compartment. It is covered by a perforated plate and completed by a tube (diameter 64 mm). This guarantees a trouble-free expiry of processing residue and easy cleaning.



FUSE BOX

According to the VDE regulations the cabin will be delivered with a switch and fuse box in IP54 and a 400V / 50Hz (400V CEE 16A 3L + N + PE 6h) connection. The circuits and fuses are dimensioned according to the installed amenities.

(heat transfer coefficient), it founds the obligatory basis of an energy-efficient cold room. Also, the surface of a sandwich panel and its abutting edges, in contrast to the construction panel is chosen to comply with strict hygiene requirements, particularly on the inside.

Particular care was taken to ensure that the construction does not cause any thermal bridges, for example by using screws that are installed from outside to inside. These enable, apart from heat influx into the cold room, other significant disadvantages such as condensation, which in turn can significantly affect the

We recommend to install a plugin siphon on the external connection to avoid odors originating from the duct system, to enter in the cooling and processing compartments.

Inadequate cleaning of the channel can also contribute to odor.

A removable strainer made of stainless steel (frame AlMg3) inserted in the drainage channel (to collect the bulky particles over 2 mm) as well as a drain extension are available as accessories.

The standard provides the protection of the refrigeration system, the hot water boiler, the cable winch and three lights and two sockets. The installation can be done indoors or outdoors.

When using the app remote control, we recommend an indoor installation. When installed outdoors, the fuse box should be protected against unauthorized access by means of a protective cage, which is also available in the accessories.

lifespan of the product.

Oxidation of the screw fittings and damage on the insulation up to mold formation within a short operating time, are the adverse consequences of such thermal bridges in the cold room compartment.

COMPETENCE





CABERO is one of the leading producers of heat exchangers for refrigeration and air conditioning. With sophisticated products and dynamic processes since 1980, we have made a name for ourselves worldwide, as an independent provider of innovative solutions. The focus at CABERO is alway on the goals of our customers: our experienced engineers do not just follow short-lived trends, but it is their declared objective to perfectly support your intentions with state-of-the-art technology - flexible, solution-oriented and forward-looking.

We want to live up to this standard for the Coolcabin as well. As experts in refrigeration technology, we offer the most efficient and pragmatic refrigeration and processing unit available on the market. The evaporators, which are responsible for the cooling of both compartments of the Coolcabin, were specifically developed by our engineers and set a new standard.

In one of our numerous production sites, we are able to produce the custom designed Coolcabins for our customers quickly, reliably and with high quality.

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