



- The **KONTAKT 55** 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 has a continuous cooling capacity of **35-40l/h.**, max. 50l/h.
- 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**.

