



# OTTOCOLD

## MODULAR COLD ROOM SYSTEMS

Modular, Practical, Cost-Effective  
Storage!

Introduction Brochure  
CAN SERIES

## Safe and Efficient Storage with Modular Cold Room Systems

Success in the food industry depends on preserving the freshness and quality of your products. OTTOCOLD's innovative modular cold storage rooms are specifically designed to ensure the long-term preservation of fresh produce, especially fruits and vegetables.

OTTOCOLD Modular Cold Room Systems offer multiple alternatives to suit your business needs. Within our Can Series, you can choose from five standard size options that best fit your requirements. Additionally, we provide custom manufacturing options for different sizes and temperature ranges according to specific needs.

### CAN SERIES



**CN34** 140 x 160 x 220



**CN58** 180 x 200 x 220



**CN88** 220 x 240 x 220



**CN104** 220 x 280 x 220



**CN120** 220 x 320 x 220



## Key Features

- **Superior Insulation Technology:** Ensures maximum cooling performance with minimal energy consumption.
- **Eco-Friendly Design:** Sustainable materials and energy-efficient technologies for environmentally conscious solutions.
- **Quick Installation:** Modular components allow for fast assembly and operation without the need for professional equipment.
- **Easy Dismantling and Transportability:** Thanks to its modular design, it can be easily disassembled, transported to another location, and reassembled quickly. Its durable materials ensure long-lasting use.
- **Compliance with Hygiene and Safety Standards:** Features hygienic and easy-to-clean surfaces that fully comply with food safety regulations.

## Who Can Benefit?

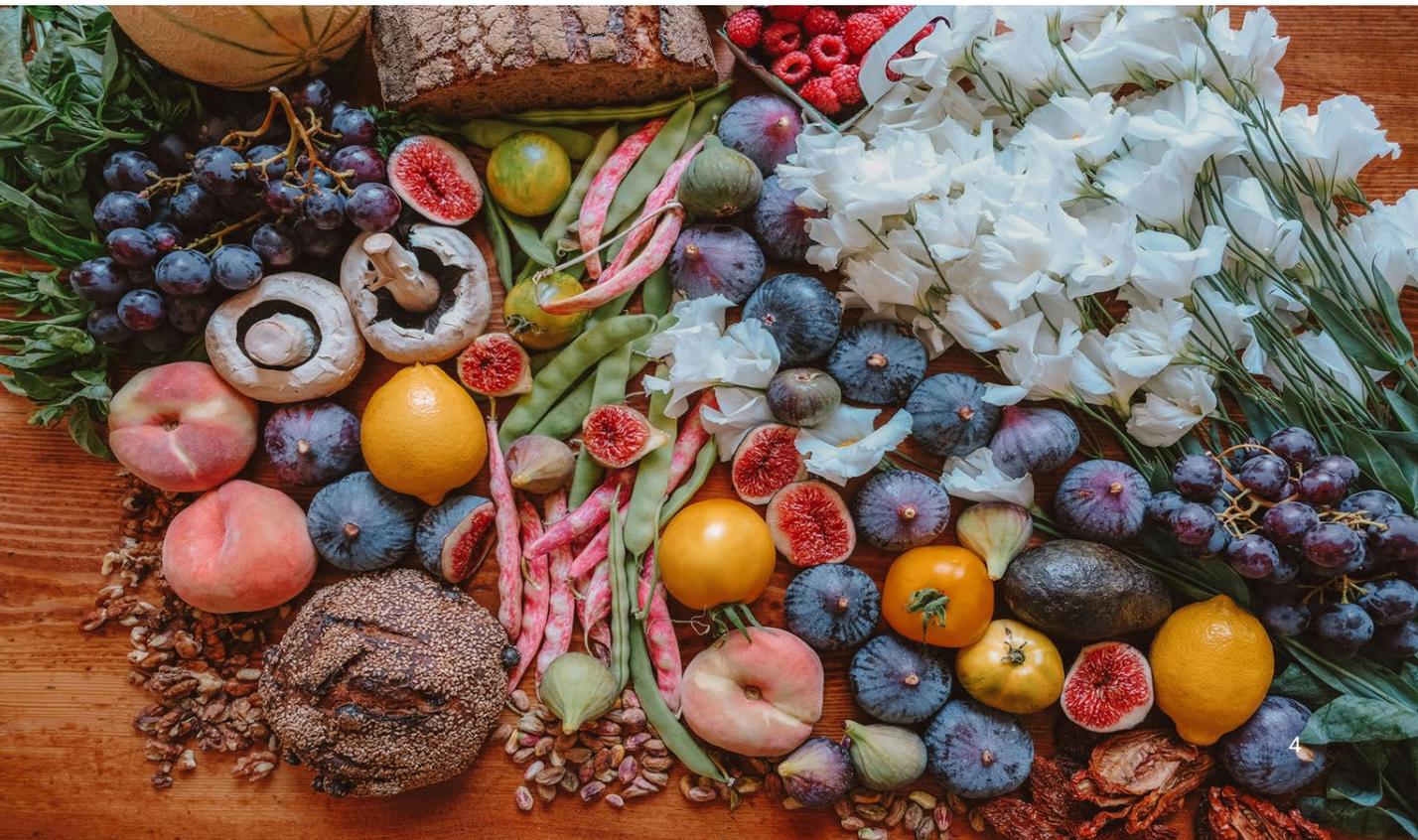
- ✓ **Restaurants and Hotels:** Meets daily fresh produce needs, enhancing kitchen quality.
- ✓ **Supermarkets and Delicatessens:** Extends the shelf life of fruits, vegetables, and all types of food, ensuring customers have access to safe products.
- ✓ **Food Manufacturers and Wholesalers:** Provides strong and reliable storage for high-volume inventory.
- ✓ **Farm Owners and Small-Scale Farmers:** Stores produce in optimal conditions, preventing value loss
- ✓ **Individual Users and Hobby Gardeners:** Keeps homegrown produce and homemade products fresh for an extended period.

With high energy efficiency and maximum freshness assurance, OttoCold Cold Storage Rooms are the best investment for your business. Contact us for more details and a quote!

## General Features

- ✓ High-Efficiency, Eco-Friendly Product
- ✓ Easy Assembly and Disassembly System
- ✓ Stainless Steel Flooring Application
- ✓ 100 mm Sandwich Panel
- ✓ 40(±2) kg/m<sup>3</sup> Polyurethane Density
- ✓ White Polyester-Coated Panels on Galvanized Steel
- ✓ Panel Surfaces Covered with Protective Film
- ✓ Lockable, Gasketed, and Anti-Panic Handle Doors
- ✓ Customizable Door Opening Direction and Position
- ✓ LED Lighting System
- ✓ Digital Control Device
- ✓ Air Defrost System
- ✓ Rooms Compliant with Hygiene Standards
- ✓ Extensive range of accessories
- ✓ Customizable Modular Cabinet Dimensions

\* OttoCold reserves the right to change technical data.



## CAN SERIES

### CN34

140 x 160 x 220



|        |         |
|--------|---------|
| Width  | 1400 mm |
| Length | 1600 mm |
| Height | 2200 mm |



|                  |         |
|------------------|---------|
| Cooling Capacity | 893 W   |
| Nominal Power    | 0.49 kW |



|              |                    |
|--------------|--------------------|
| Gross Volume | 4.9 m <sup>3</sup> |
| Net Volume   | 3.4 m <sup>3</sup> |



|                        |        |
|------------------------|--------|
| Lighting               | 933 Lm |
| Cold Room Gross Weight | 280 Kg |

## CAN SERIES

### CN58

180 x 200 x 220



|        |         |
|--------|---------|
| Width  | 1800 mm |
| Length | 2000 mm |
| Height | 2200 mm |



|                  |         |
|------------------|---------|
| Cooling Capacity | 1227 W  |
| Nominal Power    | 0.68 kW |



|              |                    |
|--------------|--------------------|
| Gross Volume | 7.9 m <sup>3</sup> |
| Net Volume   | 5.8 m <sup>3</sup> |



|                        |        |
|------------------------|--------|
| Lighting               | 933 Lm |
| Cold Room Gross Weight | 377 Kg |

**CAN SERIES** **CN88**

220 x 240 x 220



|        |         |
|--------|---------|
| Width  | 2200 mm |
| Length | 2400 mm |
| Height | 2200 mm |



|                  |         |
|------------------|---------|
| Cooling Capacity | 1785 W  |
| Nominal Power    | 0.99 kW |

|              |                     |
|--------------|---------------------|
| Gross Volume | 11.6 m <sup>3</sup> |
| Net Volume   | 8.8 m <sup>3</sup>  |

|                        |        |
|------------------------|--------|
| Lighting               | 933 Lm |
| Cold Room Gross Weight | 495 Kg |



**CAN SERIES** **CN104**

220 x 280 x 220



|        |         |
|--------|---------|
| Width  | 2200 mm |
| Length | 2800 mm |
| Height | 2200 mm |



|                  |         |
|------------------|---------|
| Cooling Capacity | 2454 W  |
| Nominal Power    | 1.36 kW |

|              |                     |
|--------------|---------------------|
| Gross Volume | 13.6 m <sup>3</sup> |
| Net Volume   | 10.4 m <sup>3</sup> |

|                        |        |
|------------------------|--------|
| Lighting               | 933 Lm |
| Cold Room Gross Weight | 517 Kg |



## CAN SERIES

### CN120

220 x 320 x 220



|        |         |
|--------|---------|
| Width  | 2200 mm |
| Length | 3200 mm |
| Height | 2200 mm |



|                  |         |
|------------------|---------|
| Cooling Capacity | 3060 W  |
| Nominal Power    | 1.70 kW |



|              |                     |
|--------------|---------------------|
| Gross Volume | 15.5 m <sup>3</sup> |
| Net Volume   | 12.0 m <sup>3</sup> |



|                        |        |
|------------------------|--------|
| Lighting               | 933 Lm |
| Cold Room Gross Weight | 120 Kg |



## OTTOCOLD Modular Cold Room Systems Accessories

### ❖ **PLW Floor Coating**

#### *Strong Structure, Safe Step*

This base layer offers high load-bearing capacity, impact resistance, and long service life. It prevents floor deformation in high-traffic cold storage areas.

### ❖ **SS Floor Coating (Stainless Steel)**

#### *The Cornerstone of Hygiene*

Designed specifically for cold rooms where hygiene is a priority. Its stainless structure provides corrosion resistance and easy cleaning.

Ideal for areas storing sensitive products such as meat, milk, and fruits where maximum hygiene is essential.

### ❖ **PLW + SS Floor Combination**

#### *Dual-Layer Protection for Food-Grade Flooring Solutions*

A dual-layer structure combining PLW at the base and SS on the top surface delivers enhanced durability and protection.

This combination provides high mechanical resistance against heavy loads while elevating hygiene standards to the highest level. Suitable for high-traffic areas.

### ❖ **Anti-Slip Rubber Floor Covering**

#### *Employee Safety Is as Important as Food Safety*

This specialized rubber flooring is designed to reduce the risk of slippery surfaces that may occur in cold room environments, helping to minimize workplace accidents.

It supports safe and comfortable movement for food industry personnel.

### ❖ **Viewing Window (Door-Integrated)**

#### *Observe the Interior Without Compromising Food Safety*

The window integrated into the door allows the interior environment to be monitored from outside. By eliminating the need to open the door for inspections, it prevents energy loss and increases cold room efficiency.

Ideal for quick visual checks during production processes. Fogging may occur depending on the humidity level inside the room.



### ❖ **Food-Grade Shelving Systems**

#### *Hygienic Organization and Structured Safety in Storage*

Specially designed for our cold storage rooms, these shelving systems are manufactured from food-contact-approved steel and/or polymer materials.

They ensure orderly stacking of crates or packaged products, save floor space, and support air circulation to maintain food quality.

Their easy-to-clean structure keeps hygiene standards consistently high.

### ❖ **Foldable Food Crates**

#### *Practical Handling, Easy Storage, Hygienic Containment*

Manufactured from food-grade plastic, these special crates occupy minimal space when not in use thanks to their foldable design.

The perforated surface allows cold air to circulate and come into direct contact with the products.

They enable clean and organized stacking of goods.

They provide logistical convenience for food producers and distributors, offering flexible quantities according to operational needs.

### ❖ **Galvanized Steel Chassis**

#### *Structural Strength from the Ground Up*

Developed for storage equipment, the galvanized steel chassis provides a strong and stable support system for all modules intended for fixed installation.

It easily carries heavy loads and ensures balanced positioning of equipment in contact with the floor.

Its corrosion-resistant structure guarantees long service life.

### ❖ **Wheeled Chassis (For Mobile Applications)**

#### *Freedom of Movement with Secure Locking*

Designed for applications requiring mobility, this chassis system is equipped with a minimum of four lockable wheels, each with a diameter of 100 mm.

It offers significant convenience for cleaning, reorganization, or temporary relocation within cold rooms.

Provides quiet and stable movement on flat, hard surfaces.



# OTTOCOLD

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Storage!

### Contact Information for Detailed Inquiries and Orders:



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