



KÄLTERUDI®

CATERING SYSTEMS



QUALITY MADE IN GERMANY – FAMILY-OWNED SINCE 1964



WHEN ROBUSTNESS AND PRECISION ARE REQUIRED

Whether in floods, power outages, evacuations, international missions or military deployments: in crisis situations, people must be supplied quickly, reliably and hygienically. Hot meals then become more than just catering – they provide stability, strength and a sense of normality.

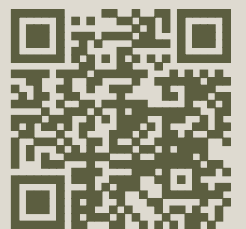
KÄLTERUDI® machines have been developed and manufactured in Germany for decades – Made in Germany, with over 80% of components sourced from regional suppliers. Their robust construction, precise temperature control and high operational reliability make them ideal for the demanding requirements of civil protection, the German Armed Forces, THW, fire services and the German Red Cross (GRC).

Whether cooking, stirring, pasteurising, emulsifying, simmering, keeping warm or cooling:

With systems such as DITHERM® and DIBASE®, soups, stews, bases, sauces, beverages and much more can be produced in a single machine – precisely, reproducibly and with hygienic safety. Suitable for both mobile operations and stationary large-scale kitchens.

This is how reliable catering is created – wherever people achieve great things under extreme conditions.

[SINCE
1964]
 PEOPLE
 NATURE
 TECHNOLOGY
 MACHINES
 PASSION
 BEAUTY
 PRECISION
 [KÄLTERUDI®
PHILOSOPHY:]
 INNOVATION
POWER
 PERFORMANCE
SAFETY
 LONGEVITY
 ENTHUSIASM
SUSTAINABILITY
 ECONOMY



MORE ABOUT US



The DITHERM®
 is a fully fledged
 cooking and
 rapid-cooling
 kettle with an
 integrated
 agitator, designed
 for:

COOKING & SIMMERING

KEEPING WARM

INTERMITTENT STIRRING

PORTIONING DIRECTLY
 FROM THE KETTLE

RAPID COOLING
 DOWN TO +3 °C

DISPENSING VIA TAB,
 PUMPING OUT OR
 LADLING

HYGIENIC PRODUCTION
 WITHOUT TRANSFERRING

Meets all requirements
 for food safety
 and hygiene.

PRODUCT OVERVIEW

In military operations, at the THW and in civil protection, the requirements for reliability, robustness, flexibility and hygiene are high.

The DITHERM® has been developed precisely for these areas of deployment – as a compact, plug-and-play cooking and cooling kettle with an integrated agitator, suitable for troop kitchens, THW field kitchens, kitchen shelters, container solutions and mobile catering systems.

It is ideally suited for preparing classic field meals such as soups, goulash, stews and sauces using Cook & Serve, Cook & Hold and Cook & Chill methods, as it can produce, cook, keep warm or rapidly cool depending on operational needs. Exactly as required in each specific deployment.

Thanks to its compact design, the DITHERM® is also suitable for use in stationary large-scale kitchens, on air bases, in barracks and galleys, as well as in fire brigade and THW stations.

Available in 10 different volumes from 40–500 litres and in 3 different configurations for individual integration into existing kitchens or new planning. Manufactured to the highest hygiene standards and using premium materials, it is durable, robust and reliable.

MANUFACTURE IN
 ACCORDANCE WITH

**[COOK & CHILL
 DIN 10536]**

RAPID COOLING DOWN TO A REAL
 +3 °C – NOT MERELY +7 °C
 OR SIMILAR

AREAS OF APPLICATION



DAIRY PRODUCTS

Yoghurt, quark, cream cheese, drinking milk, milk soup, cheese, milk-based beverages, whey, protein drinks



EGG PRODUCTS

Pasteurised egg, spaetzle batter, waffle batter, pancake batter, scrambled egg



MEALS & SIDE DISHES

Goulash, Bolognese, sliced meat dishes, fricassee, chilli, one-pot meals, risotto, mashed potatoes, rice, grain patties, meatballs, salads



SOUPS & SAUCES

Mayonnaise, hollandaise, roux-based soups, béchamel, cream sauces, stews, clear broths, thickened, bound and emulsified soups, vegetable soup, dips, seasoning sauces, dressing



DESSERTS

Pudding, creams, rice pudding, sponge mixture, fruit sauces, jam



BEVERAGES

Fruit juices, liqueurs, smoothies, whey & protein drinks, hot chocolate, iced tea, iced coffee



HYBRID TECHNOLOGY

Since 1964, KÄLTERUDI® has been combining sustainable and conventional energy sources:

Electricity, steam, waste heat, solar thermal energy, PV, biogas, CHP units, biomass, central cooling systems

Cooling also possible with CO₂, ammonia, propane and butane.

Eligible for funding through: KfW, BAFA, LEADER.



DISCOVER THE WORLD
OF KÄLTERUDI*

CONSTRUCTION & TECHNICAL FEATURES

KÄLTERUDI® machines operate reliably in any deployment environment – whether in mobile field kitchens, shelters, containers or stationary facilities. Thanks to integrated technology, flexible cooling options and immediate readiness for use, they meet the requirements of THW, the German Red Cross, military forces and civil protection alike.

Compact design

- Fully integrated technology
- No external technical room required
- A standard power connection is sufficient for cooking operation



Mobile & ready for immediate use

- Robust castors for quick positioning
- Plug & Work with no additional installation required
- Ideal for a wide range of requirements
- Optional connection to portioning systems
- Pump connection at the drain tap

Optional cooling down to +2 °C

- Air-cooled: external condenser, operational up to +45 °C
- Water-cooled: return into process or potable water circuits
- Operation also possible with recycled water, well water or, subject to assessment, wastewater/ seawater
- Suitable for ship galleys and maritime supply units

MANUFACTURE IN
ACCORDANCE WITH

COOK & CHILL
DIN 10536

RAPID COOLING DOWN TO A REAL
+3 °C – NOT MERELY +7 °C
OR SIMILAR



HEATING & COOLING SYSTEMS

Cyclic Bain-Marie-System

Homogeneous heat and cooling distribution for consistent cooking processes.

Vapour-compression refrigeration process

Fast and energy-efficient cooling down to +3 °C.

Advantages:

- no burning
- no freezing
- short setup times
- fast and easy cleaning

SYSTEM COMPARISON: C & C PROCESS IN THE DITHERM®

vs. cooking in conventional kettles and cooling in a blast chiller



QUALITY & PROCESS RELIABILITY

- Cooking without burning or sticking
- Even cooling without any loss of quality and without skin formation
- Maximum aroma protection – no flavour transfer
- Hermetically sealed system with minimal contamination risk
- Uniform cooking & cooling through stirring (DCS – Dynamic Cooling System)



EFFICIENCY & WORKLOAD REDUCTION

- Automatic cooking and rapid cooling (45–90 min)
- More batches per kettle thanks to optimised heating and cooling technology
- Reduced staffing requirements, fewer work steps, significantly less time needed
- Fully automatic operation even outside normal working hours



SAFETY & HYGIENE

- No transferring required, no transfer losses, no risk of scalding
- Direct portioning from the kettle
- Pump connection at the tap
- Connection to portioning systems
- Minimal cleaning effort, fewer GN pans needed



SPACE & RESOURCE EFFICIENCY

- Lower space requirements due to reduced material and equipment usage
- Higher productivity thanks to fast product cycles

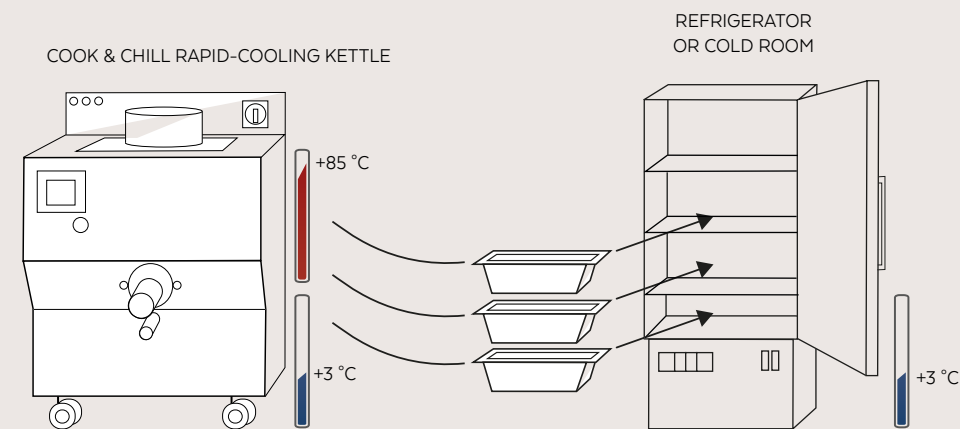


COST-EFFECTIVENESS

- Significant reduction of product losses thanks to residue-free emptying, no burning and precise temperature control
- Lower cooking losses due to the hermetically sealed production process
- Rapid amortisation through savings in time, energy and staffing

STEAMLINED PROCESSES - SHORT PRODUCTION TIME

With KÄLTERUDI®



MANUFACTURE IN
ACCORDANCE WITH
**[COOK & CHILL
DIN 10536]**

RAPID COOLING DOWN TO A REAL
+3 °C – NOT MERELY +7 °C
OR SIMILAR

COOKING
RAPID COOLING

GOAL

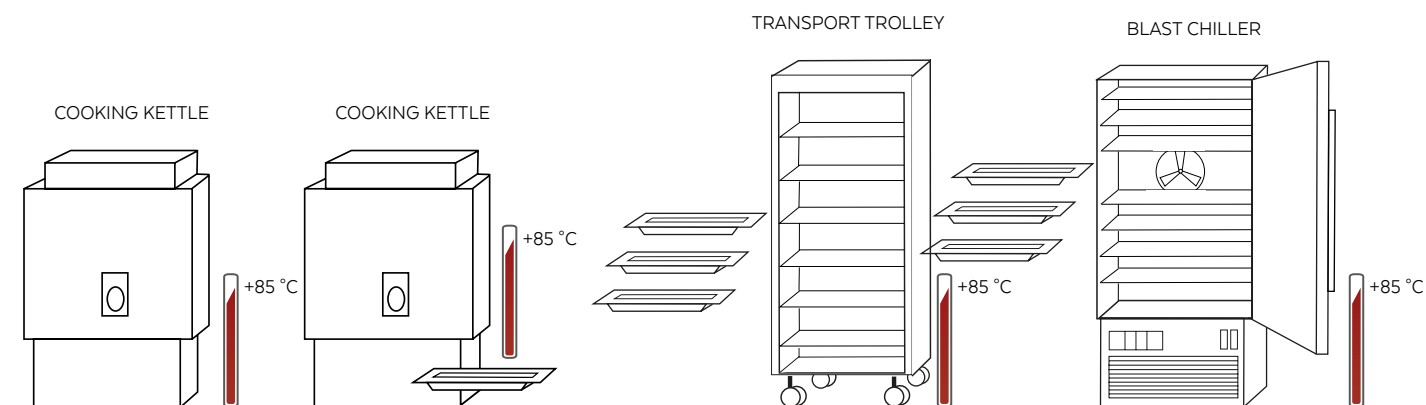


WORKING TIME
EFFORT



CONVENTIONAL PRODUCTION STEPS

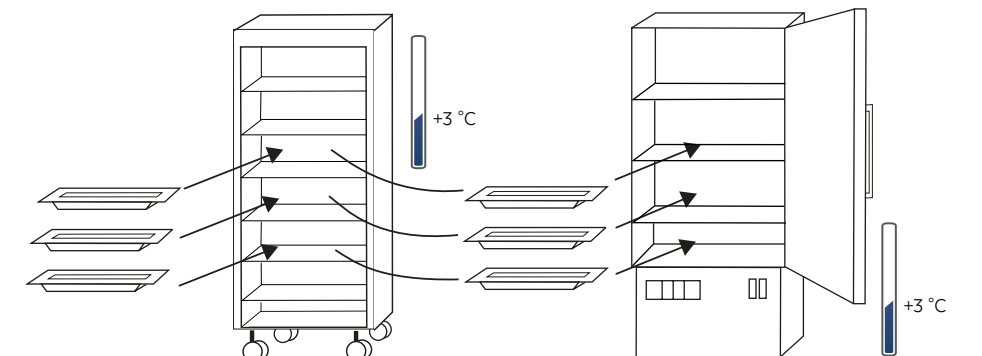
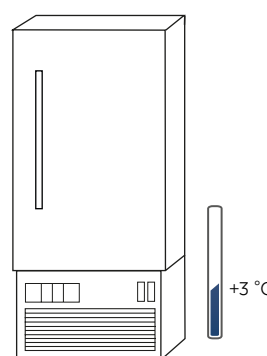
with conventional providers



BLAST CHILLER

TRANSPORT TROLLEY

REFRIGERATOR
OR COLD ROOM



GOAL



WORKING TIME
EFFORT

THE KETTLE

A unique shape that ensures exceptional mixing. The double-curved kettle base offers clear advantages over a flat pot base:

- Low minimum fill quantity
- Optimal mixing
- Gentle movement pattern
- Preservation of product structure
- Complete emptying possible

OUTDATED TECHNOLOGY



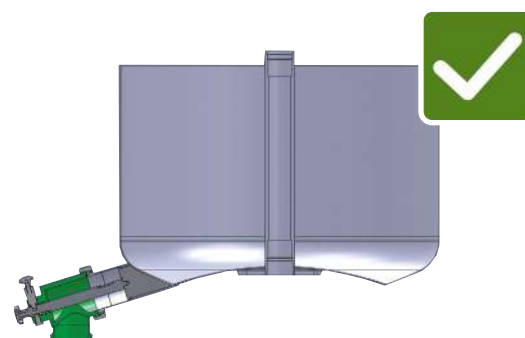
FLAT BASE =
INSUFFICIENT MIXING

THE DOUBLE JACKET

Gentle process: the cyclic Bain-Marie System works indirectly, with heat and cold acting evenly on the product.

Homogeneous temperature distribution on the walls and base ensures a gentle process without burning or freezing.

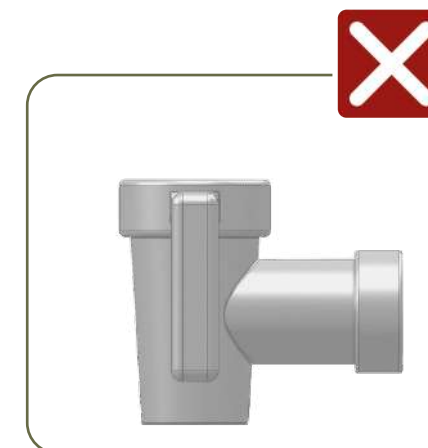
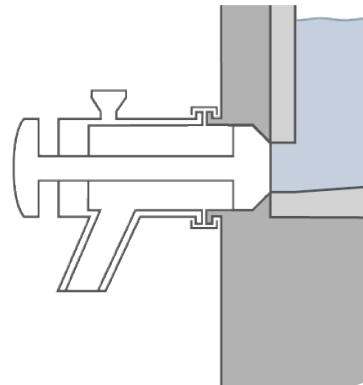
STATE-OF-THE-ART TECHNOLOGY



DOUBLE-CURVED BASE
FOR OPTIMAL
MIXING

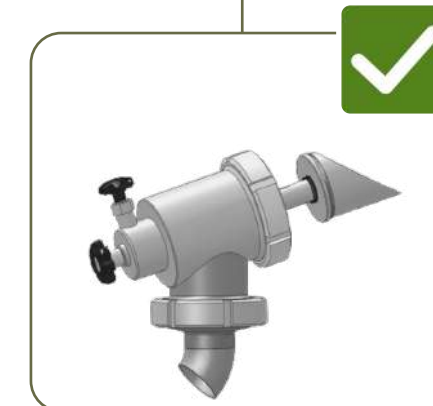
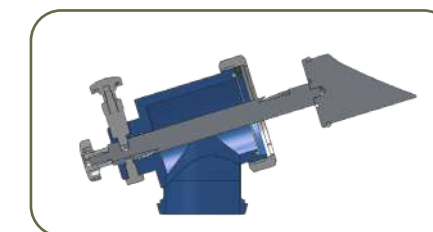
THE SAFETY TAB

- Inner-closing shut-off piston
- Fully stainless steel
- Two sizes: 80 mm or 150 mm diameter
- Compatible with filling, pumping and portioning systems
- Integrated active tap flushing for cleaning without disassembly
- Ideal for HACCP concepts



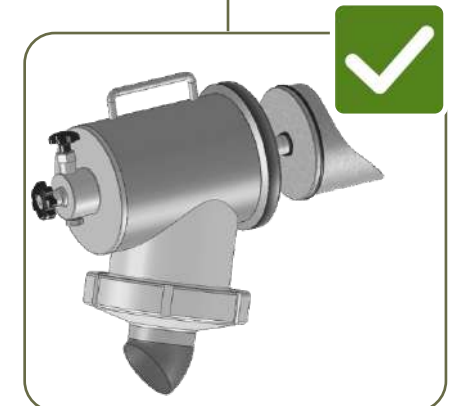
OUTDATED, UNHYGIENIC
TECHNOLOGY

EXTERNALLY
CLOSING TAP



FOR LIQUID FORMULATIONS

DN 80 WITH AN 80 MM
DIAMETER



FOR VISCOUS FORMULATIONS

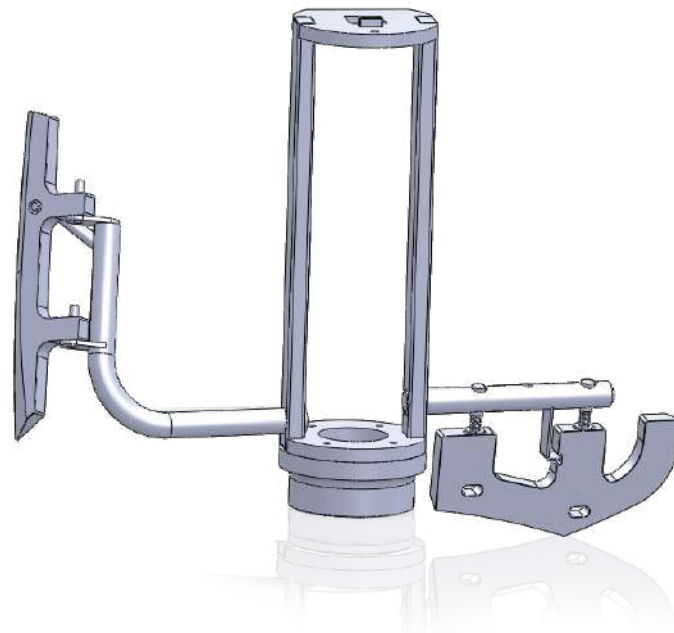
DN 150 WITH A 150 MM
DIAMETER

THE AGITATOR

- Completely stainless steel
- Inverter-controlled, 15-150 rpm*
- Robust, hygiene-optimised design
- Easy to disassemble and clean
- Low-wear long-life scrapers
- Clip-on cleaning tool

*DEPENDING ON THE MODEL

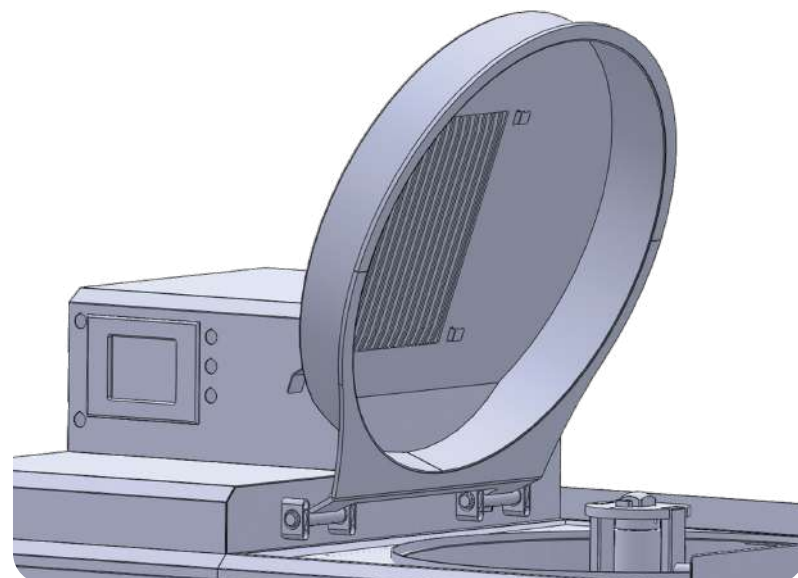
A POWERFUL
AGITATOR



THE MULTIFUNCTION LID

- Electric lid opening
- Integrated filling opening
- Inlet pipe for water dosing units
- Extremely easy to clean
- Completely stainless steel

THE
AUTOMATIC
LID



THE CHASSIS DESIGNS

Stationary or mobile – full performance in any environment.

The DITHERM® has been designed to integrate flexibly into existing catering systems – either permanently installed on plinths or feet, or mobile on castors.

Its robust construction ensures full performance in every installation variant:

- Field kitchens
- Container solutions
- mobile catering units
- stationary facilities

Compact, powerful and ready for immediate use – the DITHERM® adapts reliably to any operational situation.

100 TO 500
LITRES



100 TO 400
LITRES



40 TO 110
LITRES



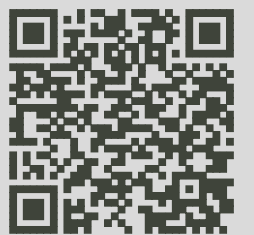


DITHERM® AND FLEXIBLE FILL VOLUMES

The DITHERM® is suitable for full batches as well as significantly smaller production quantities. Thanks to its double-curved kettle base, the system achieves optimal mixing even at very low minimum fill levels of 10–20% — without burning, without loss of quality and with consistently homogeneous process control.

Although the DITHERM® is designed for specific nominal volumes, partial batches can be processed easily and safely. Its special kettle construction enables a stable cooking and cooling process even when the kettle is only partially filled.

This makes the DITHERM® efficient not only for large production volumes but also highly flexible in day-to-day use — ideal for smaller batches, test runs, specialised formulations or demand-oriented catering units.



RECIPES & EXPERTISE
WITH RENÉ
KLINKMÜLLER



EXCITING RECIPES WITH
MATTHIAS LUDWIGS

UNBEATABLE ADVANTAGES



No
transfer losses



Product stability &
quality assurance



Prevention of
burn injuries



Automatic
process
logging



Time savings



Low cleaning
effort



Save energy



Low space
requirement

YOUR TECHNICAL ADVANTAGES:



With the fastest
rapid cooling for
the most efficient
results



Plug-and-play:
plug & work
Including all
technology



Increased efficiency
through state-of-
the-art technology and
high-performance
insulation systems



Integrable:
connection to
central cooling /
direct expansion
or glycol



Reduced consumption
thanks to
high-efficiency
heat exchangers



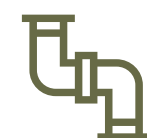
Integrable:
connection to
central cooling /
direct expansion
or glycol



Without binary ice,
ice slurry, Smart Ice,
liquid ice, ice-slurry



Without ice bank
Without flow ice



Without energy loss
caused by long
pipe runs



Without a separate
technical room

DISCOVER ALL THE
ADVANTAGES LIVE IN
OUR SEMINARS





AVAILABLE IN
SIZES FROM 40-500
LITRES

REFRIGERANT
GWP < 150

WATER AND AIR
COOLING POSSIBLE

Technical data

	Min. filling capacity in litres *	Capacity plus surge tank	Cyclical bain-marie system II®	Bio-Mechanic System®	Vital-Food-System®	Agitator speeds in rpm	Harp for agitator, e.g. for water-cooled	Air-cooled	Central cooling connection for sponge cake etc.	Connection for central cooling glycol	Dimensions in mm - width	Dimensions in mm - depth of body	Connection values Volt	Connection values Hertz	Number of phases	Connection power in kW	CEE plug	Fixed connection	Empty weight in kg
DITHERM® touch 40 compact Typ. C800/ RD40	4 - 9	40	• •			•					650	800	1110/1480	409	50	3 + N + PE	9,5	16	260
DITHERM® touch 40 compact Typ. C800/ RD40	4 - 9	40	• •			•					650	800	1110/1480	400	50	3 + N + PE	13,5	32	260
DITHERM® touch 70 compact Typ. C800/ RD70	7 - 21	70	• •			•					650	800	1110/1480	400	50	3 + N + PE	9,5	16	310
DITHERM® touch 70 compact Typ. C800/ RD70	7 - 21	70	• •			•					650	800	1110/1480	400	50	3 + N + PE	13,5	32	310
DITHERM® touch 70 compact Typ. C800/ RD70	7 - 21	70	• •			•					650	800	1110/1480	400	50	3 + N + PE	19,6	32	310
DITHERM® touch 110 compact Typ. C800/ RD110	7 - 21	110	• •			•					650	800	1370/1740	400	50	3 + N + PE	13,5	32	345
DITHERM® touch 110 compact Typ. C800/ RD110	7 - 21	110	• •			•					650	800	1370/1740	400	50	3 + N + PE	19,6	32	345
DITHERM® touch 100 compact Typ. C1100 / RD100	16 - 30	100	• •			•					850	1100	1150/1450	400	50	3 + N + PE	29,6	63	510
DITHERM® touch 160 compact Typ. C1100 / RD160	16 - 30	160	• •			•					850	1100	1150/1450	400	50	3 + N + PE	40,0	63	640
DITHERM® touch 220 compact Typ. C1100 / RD220	16 - 30	220	• •			•					850	1100	1300/1600	400	50	3 + N + PE	40,0	63	680
DITHERM® touch 260 compact Typ. C1450 / RD 260	16 - 30	260	• •			•					850	1450	1450/1750	400	50	3 + N + PE	40,0	63	710
DITHERM® touch 200 compact Typ. C1550 / RD200	30 - 50	200	• •			•					1150	1550	1150/1450	400	50	3 + N + PE	40,0	63	590
DITHERM® touch 300 compact Typ. C1550 / RD300	30 - 50	300	• •			•					1150	1550	1150/1450	400	50	3 + N + PE	On request	125	720
DITHERM® touch 400 compact Typ. C1550 / RD400	40 - 60	400	• •			•					1150	1550	1300/1600	400	50	3 + N + PE	On request	125	760
DITHERM® touch 500 compact Typ. C1550 / RD500	50 - 70	500	• •			•					1150	1550	1450/1750	400	50	3 + N + PE	On request	125	790
DITHERM® touch 100 cuisine Typ. C850 / RD100	16 - 30	100	• •			•					1450	850	1100/1450	400	50	3 + N + PE	29,6	63	610
DITHERM® touch 160 cuisine Typ. C850 / RD160	16 - 30	160	• •			•					1450	850	1100/1450	400	50	3 + N + PE	40,0	63	720
DITHERM® touch 220 cuisine Typ. C850 / RD220	16 - 30	220	• •			•					1450	850	1250/1600	400	50	3 + N + PE	40,0	63	760
DITHERM® touch 200 cuisine Typ. C1200/ RD200	30 - 50	200	• •			•					2000	1200	1100/1450	400	50	3 + N + PE	40,0	63	760
DITHERM® touch 300 cuisine Typ. C1200/ RD300	30 - 50	300	• •			•					2000	1200	1100/1450	400	50	3 + N + PE	On request	125	790

Explanations: • = Series, “-” Not available, special voltage 440/60 Hz – others on request, *Dependent on prescription and product. Subject to changes in the interest of technical progress and errors excepted. Illustrations are not binding.

PRODUCT OVERVIEW

The DIBASE® is a robust pasteuriser with an original rectangular vat, developed for the precise, hygienic and safe processing of liquid and medium-viscosity formulations – ideal for:

- mobile field kitchens
- THW operational units
- kitchen shelters & container
- stationary large-scale kitchens in barracks, bases and civil protection facilities

It is suitable for broths, soups, sauces, bases, beverages, dairy products, field rations and all applications where liquid foods must be produced in a standardised, safe and reproducible manner.

The DIBASE® handles cooking, simmering, cooling, maturing, incubating and preservation in the same vat – without transferring and without additional containers, pumps or hoses. This reduces staffing requirements, increases hygiene and minimises contamination risks.

Available sizes:

- 60–600 litres
(series C600, C700, C800, C900)



**The DIBASE®
is a complete
process
pasteuriser for:**

HEATING
COOKING
SIMMERING
KEEPING WARM
COOLING
STORING

Meets all requirements
for food safety
and hygiene.



TECHNICAL FEATURES

Control & automation

- Pro Soft-Touch Commander with 99 fully automatic programmes
- HACCP temperature recording
- Status and condition notifications
- Individually adjustable programmes
- Free-speed-choose (variable speed) as standard

Original rectangular vat

The vat shape enables: efficient mixing, primary & secondary flow turbulence, and complete emptying

Ideal for soups, sauces, syrups, beverages, milk mixes and/or protein-rich foods.

Kettle system & hygiene

- Cyclic bain-marie system (gentle heating/cooling)
- no hot spots, burning, icing
- no loss of quality
- seamlessly welded vat rims
- bottom embossing for perfect emptying
- TIG-fully welded chassis

Safety tap

- Stainless steel, tool-free disassembly
- Integrated tap flushing
- Available in DN 40 or DN 80
- Pump connection at the tap
- Connection to portioning systems

Mixer & micronisation

DEPENDENT ON THE MODEL

- Rotor-stator mixer PROMIX-STARO 24
- 800-3000 rpm
- no underfloor seal, no sealing points

Perfect for homogeneous soups, emulsions, dressings and milk-based beverages.

Sizes & configurations

- Series C600-C900
- 60-600 litres

High Tall version:

+60 mm higher working height for ergonomic operation



AREAS OF APPLICATION

For the military, THW and civil protection, the safe and reproducible production of large liquid batches is essential. The DIBASE® makes exactly this possible – with controlled heating, cooking, emulsifying, keeping warm and rapid cooling in one continuous process.



DAIRY PRODUCTS

Yoghurt, quark, cream cheese, drinking milk, milk soup, cheese, milk-based beverages, whey, protein drinks



MEALS & SIDE DISHES

Goulash, Bolognese, sliced meat dishes, fricassee, chilli, one-pot meals, risotto, mashed potatoes, rice, grain patties, meatballs, salads



DESSERTS

Pudding, creams, rice pudding, sponge mixture, fruit sauces, jam



EGG PRODUCTS

Pasteurised egg, spaetzle batter, waffle batter, pancake batter, scrambled egg



MEALS & SIDE DISHES

Mayonnaise, hollandaise, roux-based soups, béchamel, cream sauces, stews, clear broths, thickened, bound and emulsified soups, vegetable soup, dips, seasoning sauces, dressing



BEVERAGES

Fruit juices, liqueurs, smoothies, whey & protein drinks, hot chocolate, iced tea, iced coffee

SUPPLEMENT TO THE DITHERM® FOR FIELD KITCHENS

DITHERM® and DIBASE® complement each other perfectly in the processing of liquid and viscous foods.

While the DITHERM® is designed for liquid and highly viscous products, and especially for applications containing pieces (stews, goulash, etc.), the DIBASE® excels in producing clear, smooth and emulsified foods in liquid form (dressings, soups, sauces). Precise temperature control and documentation, perfect cooking, gentle holding and rapid cooling are standard features in both series.

Together, both machines form a complete, low-staff and hygienically safe field kitchen.



ADVANTAGES OF THE DIBASE®



PROCESS ADVANTAGES

- Cooking, simmering, keeping warm, cooling, maturing and incubating in one system
- No transfer losses
- Low cleaning effort
- Reproducible process sequences
- Flexible batches possible from 25% fill volume
- High operational safety



ENERGY AND SYSTEM TECHNOLOGY

- Cyclic bain-marie system
- energy-efficient cooling
- fully compatible with hybrid technology



FLEXIBILITY

- For all liquid & viscous foods
- optional mixer for emulsions



HYGIENE AND SAFETY

- Stainless steel construction
- TIG fully welded
- tool-free cleaning
- integrated tap flushing
- HACCP-compliant



AVAILABLE IN 19
DIFFERENT SIZES

A PERFECT
COMPLEMENT

PURE MIX

Table mixer with
stainless-steel mixing head for
precise emulsifying, chopping
and mixing.



Technical data

	Amount of mixers			Electrical connection Volt/Hz/Ph	Power connection kW	Dimensions in cm l x w x h	Weight in kg	plug	Order Number
	Min. filling quantity of liquid ice cream mix	Max. Fill quantity of liquid ice cream mix							
C600/60	1	20	55	400/50/3+N+PE	9,5	65 x 45 x 110/149	240	CEE 16	lex 11986-104-GB
C600/120	1	35	110	400/50/3+N+PE	9,6	65 x 75 x 110/149	295	CEE 16	lex 11986-107-16-GB
C600/120-32	1	35	110	400/50/3+N+PE	13,4	65 x 75 x 110/149	295	CEE 32	lex 11986-107-32-GB
C700/75	1	23	68	400/50/3+N+PE	9,5	75 x 45 x 110/149	250	CEE 16	lex 11987-104-GB
C700/100	1	30	90	400/50/3+N+PE	9,6	75 x 55 x 110/149	270	CEE 16	lex 11987-105-16-GB
C700/150	2	45	135	400/50/3+N+PE	9,5	75 x 75 x 110/149	295	CEE 16	lex 11987-107-16-GB
C700/150-32	2	45	135	400/50/3+N+PE	13,4	75 x 75 x 110/149	295	CEE 32	lex 11987-107-32-GB
C800/60	1	18	54	400/50/3+N+PE	7,2	85 x 35 x 110/149	240	CEE 16	lex 11988-104-GB
C800/90	1	27	81	400/50/3+N+PE	9,5	85 x 45 x 110/149	290	CEE 16	lex 11988-105-GB
C800/120	1	35	110	400/50/3+N+PE	9,5	85 x 55 x 110/149	295	CEE 16	lex 11988-106-16-GB
C800/120-32	1	35	110	400/50/3+N+PE	13,4	85 x 55 x 110/149	295	CEE 32	lex 11988-106-32-GB
C800/150	2	45	135	400/50/3+N+PE	9,5	85 x 65 x 110/149	320	CEE 16	lex 11988-107-16-GB
C800/150-32	2	45	135	400/50/3+N+PE	13,4	85 x 65 x 110/149	320	CEE 32	lex 11988-107-32-GB
C800/180	2	50	170	400/50/3+N+PE	19,5	85 x 75 x 110/149	340	CEE 32	lex 11988-108-32-GB
C800/240	2	70	220	400/50/3+N+PE	20	85 x 95 x 110/149	435	CEE 32	lex 11988-110-32-GB
C800/240-63	2	70	220	400/50/3+N+PE	25	85 x 95 x 110/149	435	CEE 63	lex 11988-110-63-GB
C800/330	3	100	310	400/50/3+N+PE	36	85 x 125 x 110/149	530	CEE 63	lex 11988-113-GB
C900/70	1	21	63	400/50/3+N+PE	9,6	95 x 35 x 110/149	250	CEE 16	lex 11989-104-GB
C900/105	1	32	95	400/50/3+N+PE	9,6	95 x 45 x 110/149	270	CEE 16	lex 11989-105-16-GB
C900/105-32	1	32	95	400/50/3+N+PE	13,4	95 x 45 x 110/149	270	CEE 32	lex 11989-105-32-GB
C900/140	1	42	126	400/50/3+N+PE	9,5	95 x 55 x 110/149	320	CEE 16	lex 11989-106-16-GB
C900/140-32	1	42	126	400/50/3+N+PE	13,4	95 x 55 x 110/149	320	CEE 32	lex 11989-106-32-GB
C900/175	2	52	157	400/50/3+N+PE	15,6	95 x 65 x 110/149	340	CEE 32	lex 11989-107-32-GB
C900/210	2	63	189	400/50/3+N+PE	20	95 x 75 x 110/149	420	CEE 32	lex 11989-108-32-GB
C900/450	4	135	405	400/50/3+N+PE	42	95 x 145 x 117/156	610	CEE 32 2x	lex 11989-113-232-GB
C900/450-63	4	135	405	400/50/3+N+PE	42	95 x 145 x 117/156	610	CEE 63	lex 11989-113-63-GB
C900/600	4	182	545	400/50/3+N+PE	42	95 x 145 x 137/176	680	CEE 32 2x	lex 11989-114-232-GB
C900/600-63	4	182	545	400/50/3+N+PE	42	95 x 145 x 137/176	680	CEE 63	lex 11989-114-63-GB

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Exclusive, tailor-made and
 State-of-the-art financing
 programme for startups
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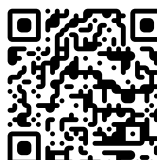
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- + Training and familiarisation of your team with your new concept until it is ready for market launch
- + Commissioning and implementation of your project
- + Launch and processing of financing/cashback subsidies

Nothing is impossible. Your wishes count!

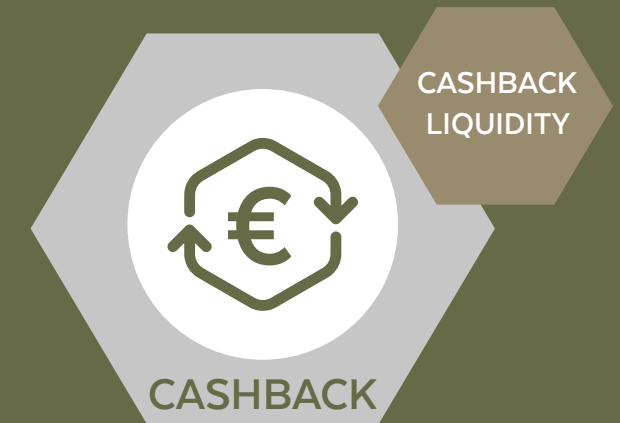
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FINANCING FOR

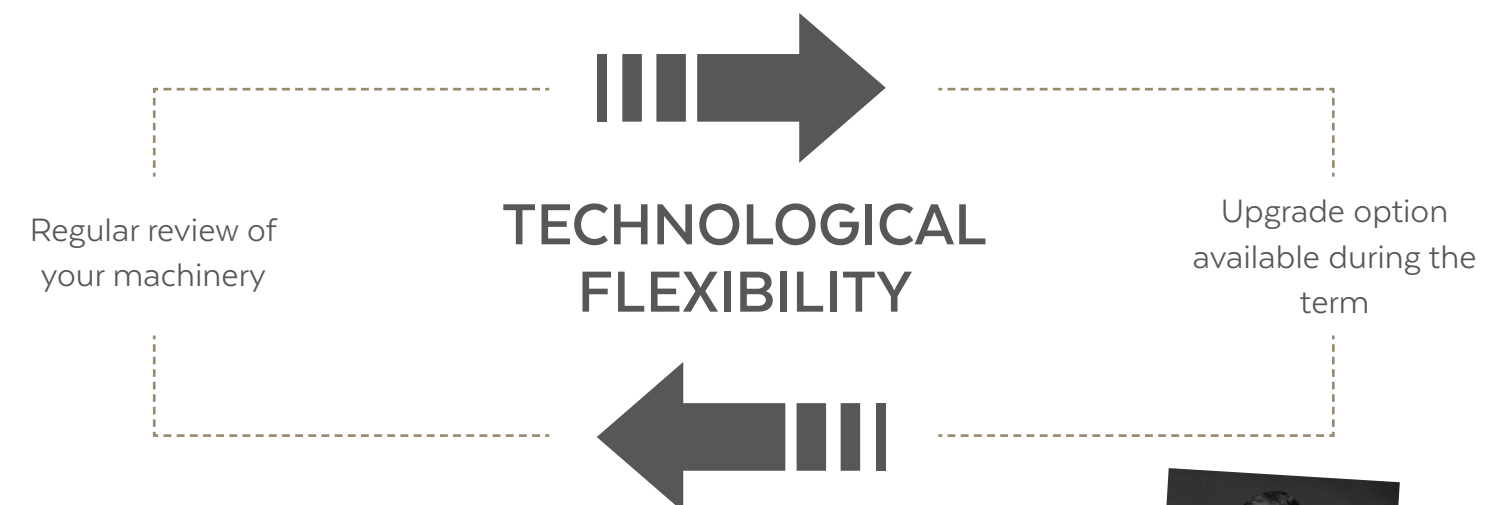
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- + Entrepreneurs
- + Career changers & visionaries
- + Successors
- ... in Germany and the EU

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- + Agriculture & farm shops
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- + Personal support
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Arrange an introductory meeting with Simon Stahl now! He looks forward to hearing from you – simply send a WhatsApp message or give him a call!

  +49 175 2040676

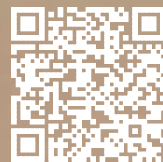




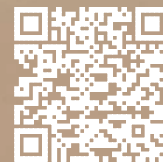
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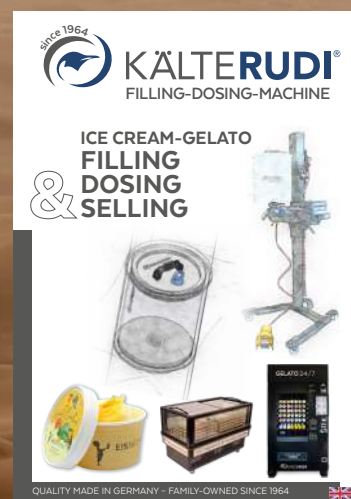
We will send the documents by post on request.



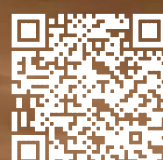
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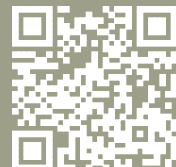
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