

DUKE VC

Sintonia tra convenienza e versatilità





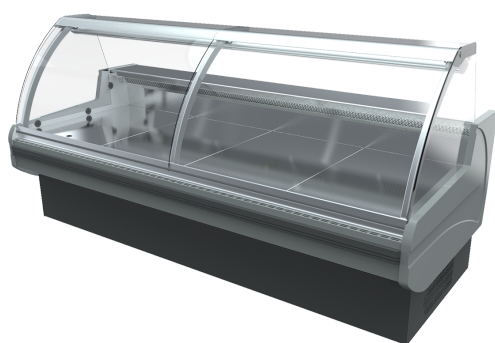
AMPIA SUPERFICIE ESPOSITIVA. VISIBILITÀ OTTIMALE.

Massima valorizzazione della merce esposta.



CARATTERISTICHE TECNICHE

DUKE VC



Colori RAL Standard (per i decori frontali bassi)

1015	1021	2011
3002	3020	5005
5012	6018	7035
7037	9006	9010

Dotazioni di serie:

Moduli lineari e angoli canalizzabili
 Refrigerazione ventilata
 Zona espositiva in lamiera plastificata
 Illuminazione superiore singola T8
 Cella sottobanco refrigerata con sportelli
 Quadro comando elettronico
 Ventole elettroniche a basso consumo
 Batticarello frontale ABS

Dotazioni opzionali:

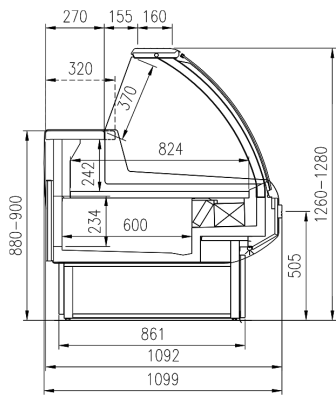
Divisori fissi e mobili
 Illuminazione LED
 Mensole intermedie
 Chiusure posteriori plexi
 Piani espositivi a più livelli
 Porta carta
 Porta bilancia
 Tagliere
 Piano espositivo in acciaio inox
 Ventilazione antiappannante
 Spalle panoramiche

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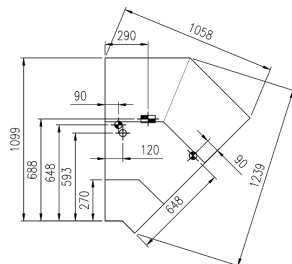
	45° E	45° I	90° E	90° I	937	1250	1875	2500	3125	3750
Carni	•	•	•	•	•	•	•	•	•	•
Salumi e Latticini	•	•	•	•	•	•	•	•	•	•
Pane					•	•	•	•	•	•
Tavola calda					•	•				
Gelati						•	•			
Surgelati						•	•			
Pesce						•		•		•
Pasticceria						•		•		•

SEZIONI

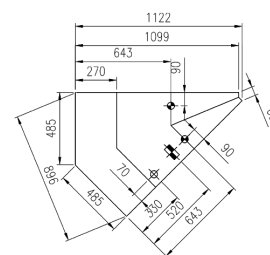
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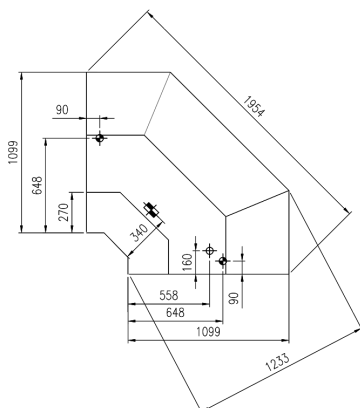
DUKE VC Meat/Gastronomy



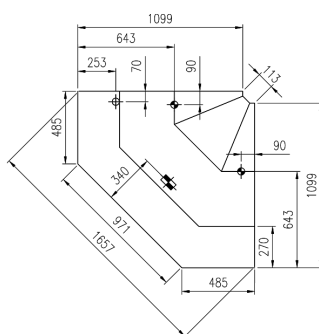
DUKE VC+VDR 45°E



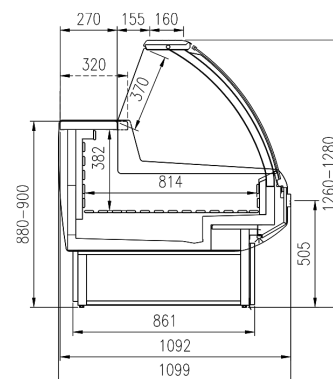
DUKE VC 45°I



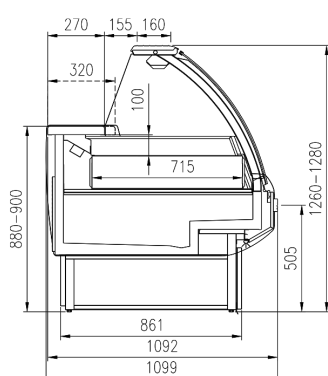
DUKE VC+VDR 90°E



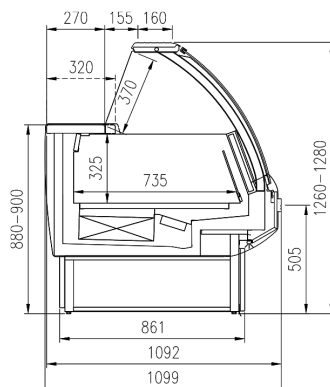
DUKE VC 90°I



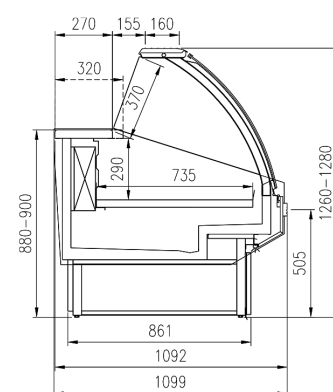
DUKE VC Bread



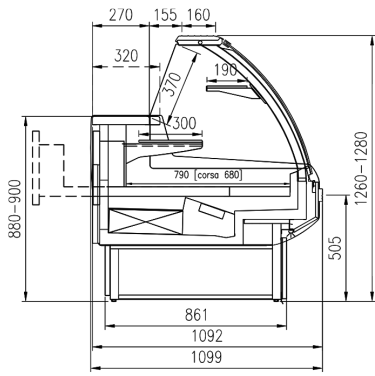
DUKE VC Hot Section



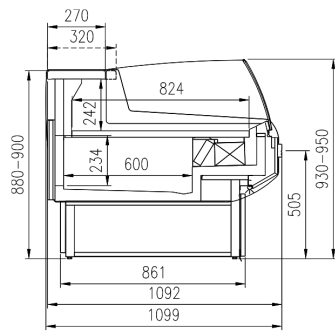
DUKE VC Low Temperature



DUKE VC Fish



DUKE VC Pastry



DUKE VC SS



pastorfrigor
Italian Cold Style 

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