

# 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:

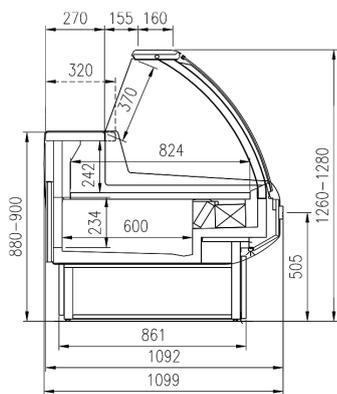
Divisori fissi e mobili  
 Illuminazione LED  
 Mensole intermedie  
 Chiusure posteriori plexi  
 Piani espositivi a più livelli  
 Porta carta  
 Porta bilancia  
 Tagliere  
 Piano espositivo in acciaio inox  
 Ventilazione antiappannante  
 Spalle panoramiche

## DUKE VC

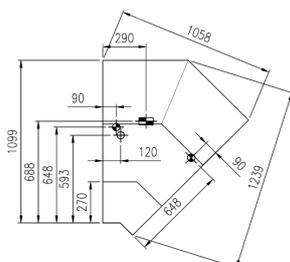
	45° E	45° I	90° E	90° I	937	1250	1875	2500	3125	3750
Carni	•	•	•	•	•	•	•	•	•	•
Salumi e Latticini	•	•	•	•	•	•	•	•	•	•
Pane					•	•	•	•	•	•
Tavola calda					•	•				
Gelati						•	•			
Surgelati						•	•			
Pesce						•		•		•
Pasticceria						•		•		•

# SEZIONI

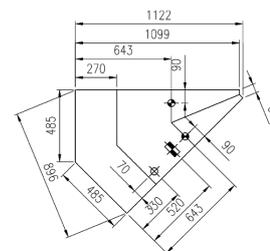
## DUKE VC



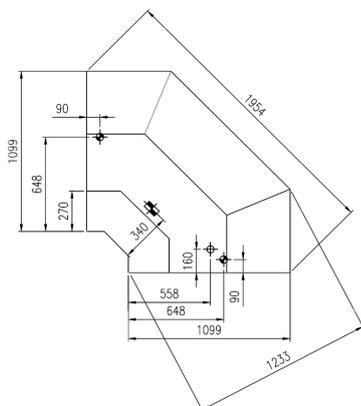
DUKE VC Meat/Gastronomy



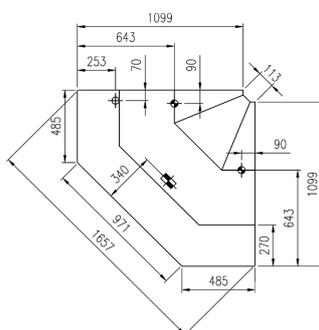
DUKE VC+VDR 45°E



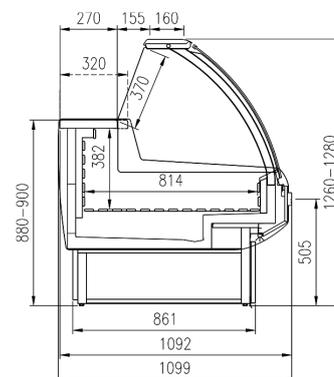
DUKE VC 45°I



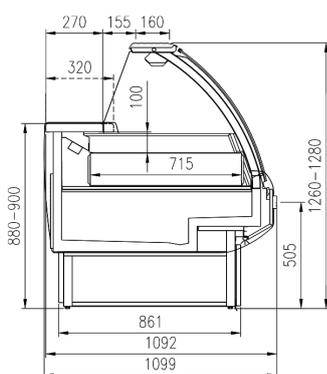
DUKE VC+VDR 90°E



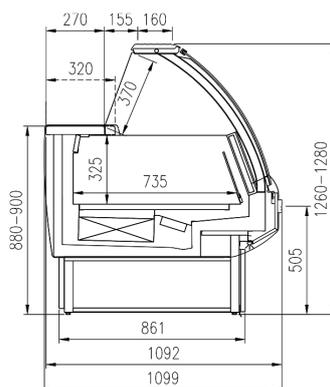
DUKE VC 90°I



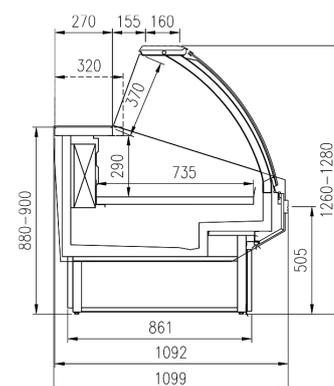
DUKE VC Bread



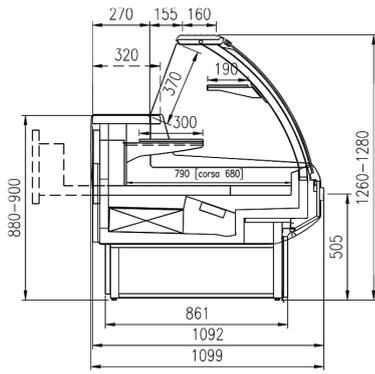
DUKE VC Hot Section



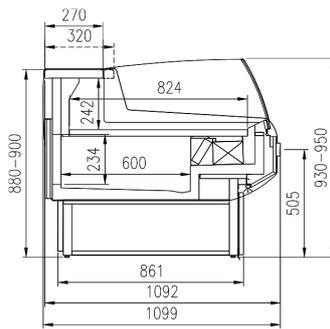
DUKE VC Low Temperature



DUKE VC Fish



DUKE VC Pastry



DUKE VC SS



**pastorfrigor**  
Italian Cold Style 

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