



DUKE VC

Harmony of advantage and flexibility











WIDE DISPLAY AREA. OPTIMAL VISIBILITY.

Maximum valorization of the exposed goods.



TECHNICAL FEATURES

DUKE VC



Standard RAL Colours (available for kick front and side panel)



Standard Features:

Frontal bumper ABS

Multiplexable linear modules and corners Fan assisted cooling White display plates Single top lighting T8 Refrigerated understorage with doors Electronic Control EC fans

Optional Features:

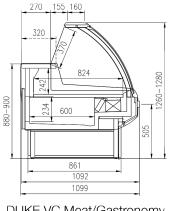
Movable and fixed divider
LED Lighting
Double T8 lighting
Intermediate glass shelf
Plexiglass back closure
Steps display plates
Paper Holder
Balance Holder
Cutting Board
Stainless Steel display plates
Front anti-mist ventilation

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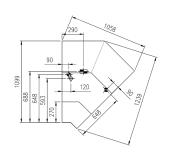
	45° E	45° I	90° E	90° I	937	1250	1875	2500	3125	3750
Fresh Meat	•	•	•	•	•	•	•	•	•	•
Deli	•	•	•	•	•	•	•	•	•	•
Bread					•	•	•	•	•	•
Hot Food					•	•				
Ice Cream						•	•			
Frozen Food						•	•			
Fish						•		•		•
Pastry						•		•		•

CROSS SECTIONS

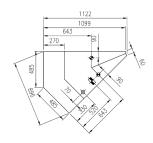
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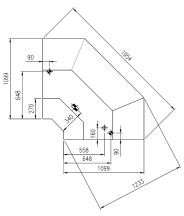




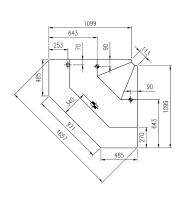
DUKE VC+VDR 45°E



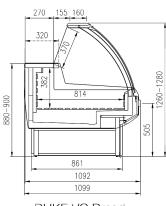
DUKE VC 45°I



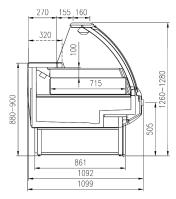
DUKE VC+VDR 90°E



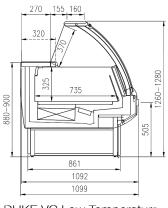
DUKE VC 90°I



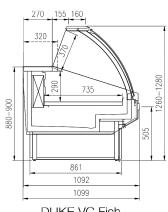
DUKE VC Bread



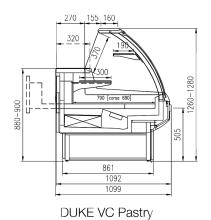
DUKE VC Hot Section

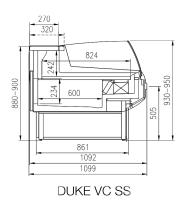


DUKE VC Low Temperature



DUKE VC Fish







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