



# KING

Peculiarity of style













### TRANSPARENCY AND VISIBILITY

Harmonious shapes enhance a unique sense of style





### **PURENESS OF MERCHANDISING**

The widest display to evidence the goods



# **ELEGANCE OF DETAILS**









## **DOUBLE STATIC**

The perfect solution for meats preservation and display





### EXCLUSIVE PASTORFRIGOR'S DESIGN.

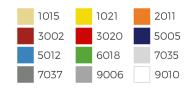
Refrigerated plates, lift-up by means of hydrolic pistons.

### **TECHNICAL FEATURES**

#### KING



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



#### **Standard Features:**

Multiplexable linear modules and corners

Thermostatic valve

Fan assisted cooling

Front anti-mist ventilation

Stainless steel display plates and internal body

Double top canopy lighting T8

Terminal Board

EC fans

Stainless steel front and side bumper

#### **Optional Features:**

Movable and fixed divider

LED T5 lighting

Intermediate glass shelf

Plexiglass back closure

Steps display plates

Paper Holder

Balance Holder

**Cutting Board** 

Electronic valve

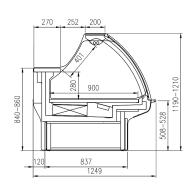
Control board Master and Slave

#### **KING**

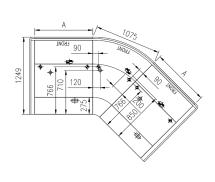
	45° E	45° I	90° E	90° I	937	1250	1875	2500	3125	3750
Fresh Meat	•	•	•	•	•	•	•	•	•	•
Deli	•	•	•	•	•	•	•	•	•	•
Bread					•	•	•	•	•	•
Hot Food					•	•				
Ice Cream						•		•		•
Frozen Food						•		•		•
Fish						•		•		•
Pastry						•		•		•

### **CROSS SECTIONS**

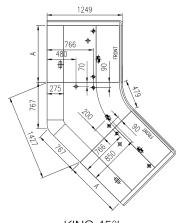
#### KING



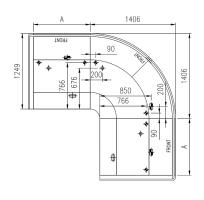
KING Meat/Gastronomy



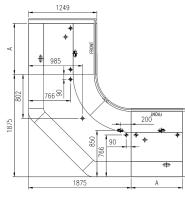
KING 45°E



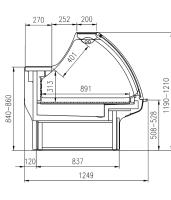
KING 45°I



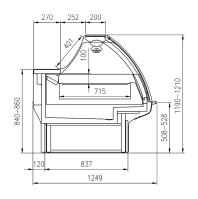
KING 90°E



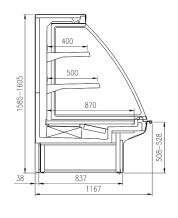
KING 90°I



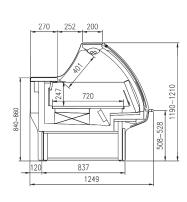
KING Bread



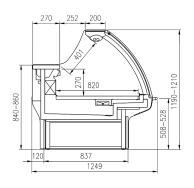
KING Hot Section

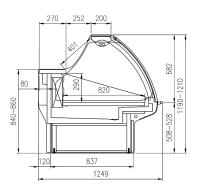


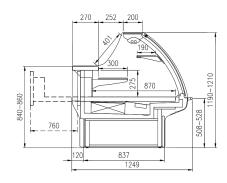
KING BMM



KING Low Temperature



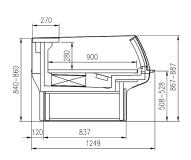




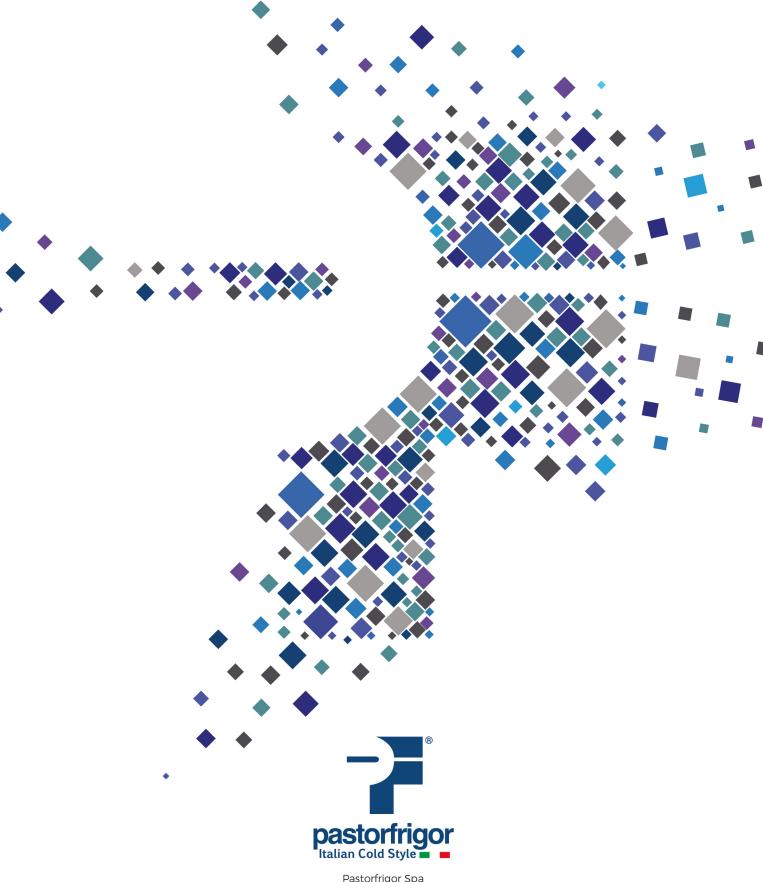
KING Double Static

KING Fish

KING Pastry



KING SS



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