



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.

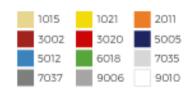
Refrigerated plates, lift-up by means of hydrolic pistons.

TECHNICAL FEATURES

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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

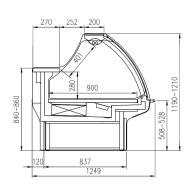
Control board Master and Slave

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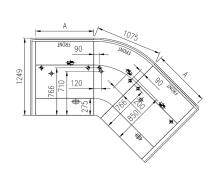
	45° E	45° I	90° E	90° I	937	1250	1875	2500	3125	3750
Fresh Meat	•	•	•	•	•	•	•	•	•	•
Deli	•	•	•	•	•	•	•	•	•	•
Bread					•	•	•	•	•	•
Hot Food					•	•				
Ice Cream						•		•		•
Frozen Food						•		•		•
Fish						•		•		•
Pastry						•		•		•

CROSS SECTIONS

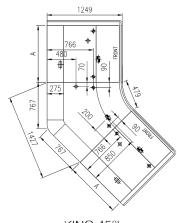
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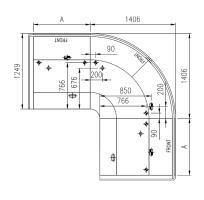
KING Meat/Gastronomy



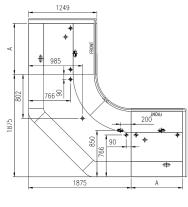
KING 45°E



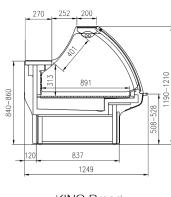
KING 45°I



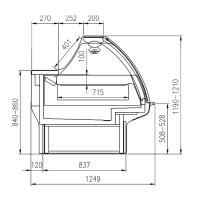
KING 90°E



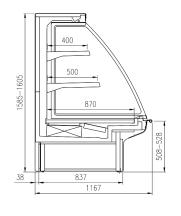
KING 90°I



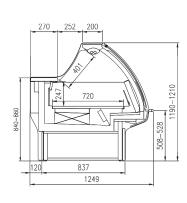
KING Bread



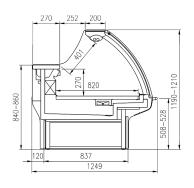
KING Hot Section

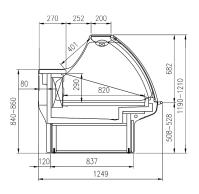


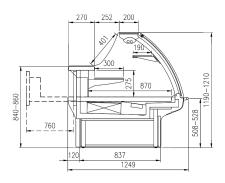
KING BMM



KING Low Temperature



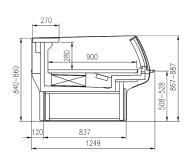




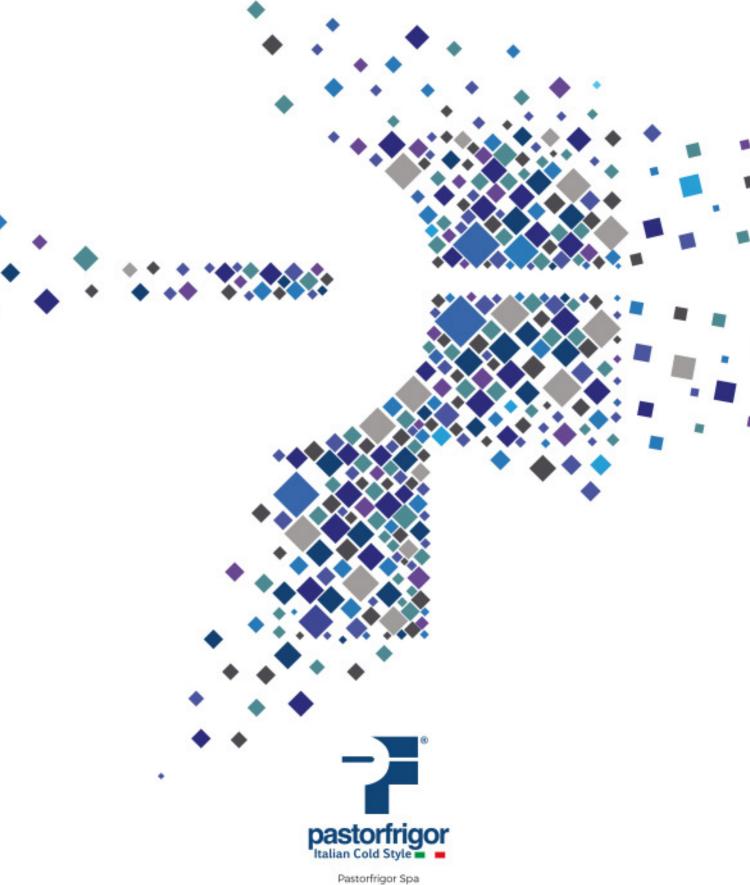
KING Double Static

KING Fish

KING Pastry



KING SS



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