

MISS

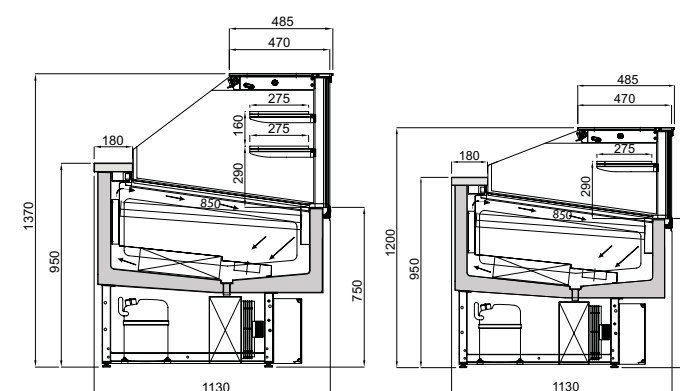


Vetrina gelati professionale ventilata con castello vetri temprati e riscaldati, vetro frontale apribile verso il basso, illuminazione a Led, chiusura posteriore con tendina avvolgibile. Temperatura di esercizio -12 -18°C. Disponibile anche nella versione pasticceria professionale, ventilata con stesse caratteristiche sul castello vetri canalizzabile. Previste N°2 mensole sulla pasticceria H. 137-N°1 mensola su pasticceria H. 120. Impianto ventilato con evaporatore sottopiano, sbrinamento automatico. Disponibile anche nella versione neutra con piano inclinato.

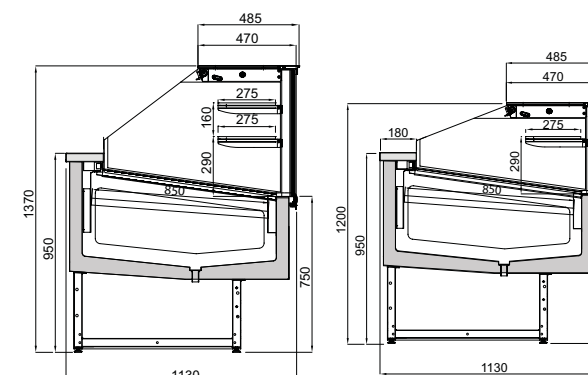
Ventilated professional ice cream showcase with heated and tempered glasses, downwards, front glass opening, LED lighting, and rear roller curtain. Operating temperature -12 -18 ° C. Also available as professional pastry showcase, ventilated with the same glass characteristics. N. 2 shelves on pastry H. 137 - N. 1 shelf on pastry H. 120. Ventilated evaporator, automatic defrosting system. Also available Neutral and inclined top.



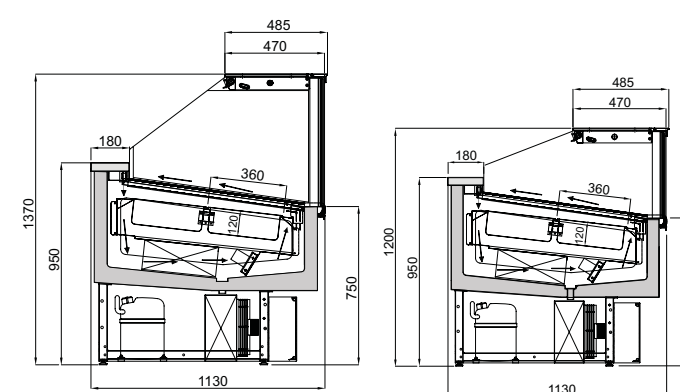
L 1150 / 1500 / 1650 / 1850 / 2150
VETRINE PASTICCERIA REFRIGERATE
VETRI ALTI/BASSI- CON PIANO INCLINATO
REFRIGERATED PASTRY SHOWCASE - HIGH/LOW GLASS - WITH ANGLED TOP



L 1150 / 1500 / 1650 / 1850 / 2150
VETRINE NEUTRE
VETRI ALTI/BASSI- CON PIANO INCLINATO
NEUTRAL SHOWCASE - HIGH/LOW GLASS - WITH ANGLED TOP



L 1150 / 1500 / 1650 / 1850 / 2150
MISS: VETRINE GELATERIA VETRI ALTI/ BASSI
MISS: ICE CREAM SHOWCASE - HIGH/LOW GLASS



MISS



VETRINE
SHOWCASES

