VIRGINIA DUO B



Specialty Merchandiser

33°F ... 44°F

Climatic Class 3M2 Humidity 60% Ambient temp 77°F Air speed 0,2m/sec



Vertical Glass Service Deli/Bakery Top, Multi-Deck, Self Service Front Merchandiser















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VIRGINIA DUO B is a unique refrigerated plug in cabinet designed for both serve-over and self-service purposes, making it ideal for selling smoked meats, delicacies, cheeses, and more. This cabinet features ventilated refrigeration and two display sections: one for serve-over and the other for self-service. The self-service area typically showcases packaged products also available in the serve-over area, which helps to expedite sales during busy periods.

Standard

- The bottom, display deck of the wall cabinet is standard workmanship with direct condensation drainage
- Insulation of the wall cabinet from polyurethane
- · Dynamic cooling system
- LED light top 4000K, 24V
- · Automatic defrost
- Automatic condensate evaporator
- Temperature display
- · Low energy fan
- Insulation tempered glass
- Anti fog system
- · Tempered front glass that opens, with shock absorbers
- Self Cleaning Condenser
- · Heater dissolution
- Remote: CO2, R449, R404A
- Plug In R290 or R449
- 220 Volts 60Hz / 110Volts 60Hz

Accessories

- High plexiglass divider
- Low plexiglass divider
- · Plastic scale platform
- · Trays of stainless steel

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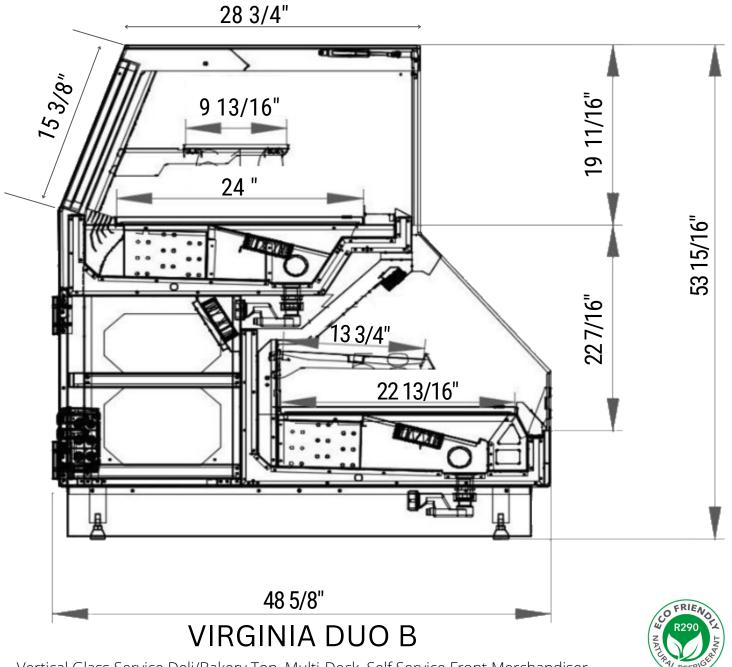


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Available Lengths without end walls: 6', 8', 12'



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NOTE: We reserve the right to change or revise specifications and product design in connection with any feature of our products. Such changes do not entitle the buyer to corresponding changes, improvements, additions, or replacements for equipment previously sold or shipped.