

THE “ESSENTIEL” SHOWCASE

THE OPTIMAL SOLUTIONS, FOR THAT ESSENTIAL QUALITY, COMPLETE PEACE OF MIND,
RELIABILITY AND HIGH PERFORMANCE.

- For pastries and sandwiches
- Easy to clean
- Reliability of cold systems



500671

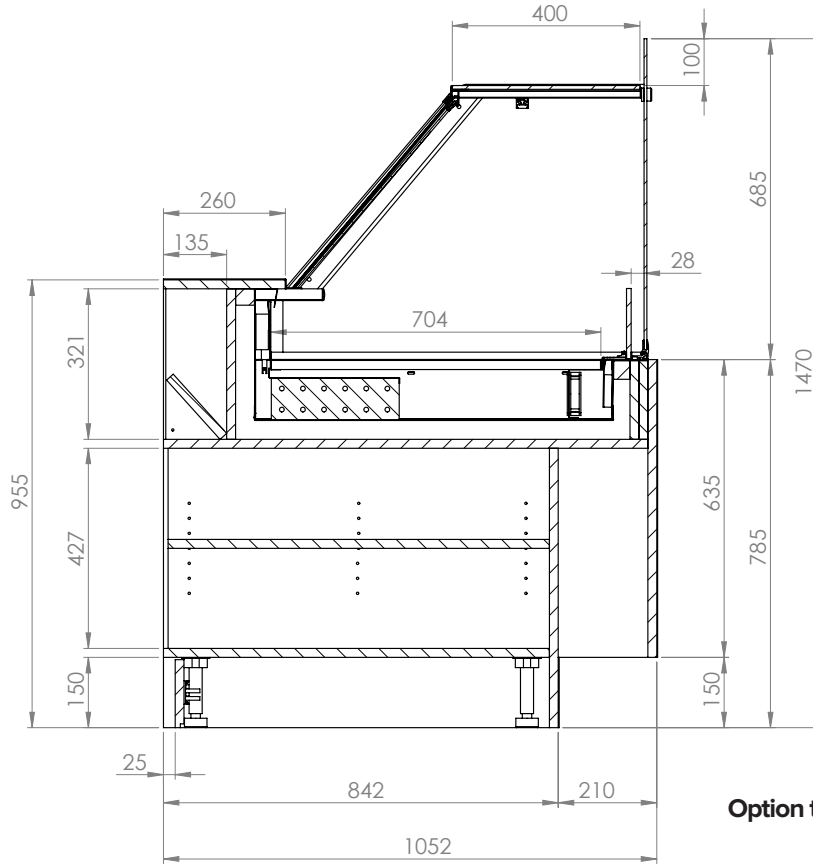


Conforms to NSF Std. 7
Conforms to UL Std. 471
Cert. to CSA Std. C22.2 No. 120



OCF
GOURMET FLAVORS UNVEILED

FLAP GLASS



Option to add a non-refrigerated shelf,
LED lighting included.

	FLAP GLASS		FLAP GLASS	
Useful length	6 linear feet	Electric Current	8 Amps	
Number of baking trays	4	Power	670 W	
Display Depth	3'5	Voltage	115 V – 60 Hz	

SPECIFICATIONS	CHOCOLATES	PASTRIES
Recommended operating temperature	60°/64°F (16°/18°C)	36°/40°F (2°/4°C)
Climatic class environment, maximum use at 80°F & 70% humidity	✓	✓
Control of relative humidity	✓	
LED lighting 2900°K or 4000°K	✓	✓
Certification UL, NSF n°5000671	✓	✓
Manual water drainage	✓	✓
Scheduled defrosting		✓
Optional closed back	✓	✓
Display trays : Choice of stainless or laminated finish	✓	✓
Soft flow and uniform air flow	✓	✓
Eco friendly refrigerant	R513a	R513a