



OCF
RÉVÉLATEUR D'ENVIES GOURMANDES

CHOCOLATE ISLAND

CHOCOLATE ISLAND

LET THIS BE A DELIGHTFUL
EXPERIENCE FOR YOUR CLIENTS



PANORAMIC GLASS
AND SLIDING UNIT

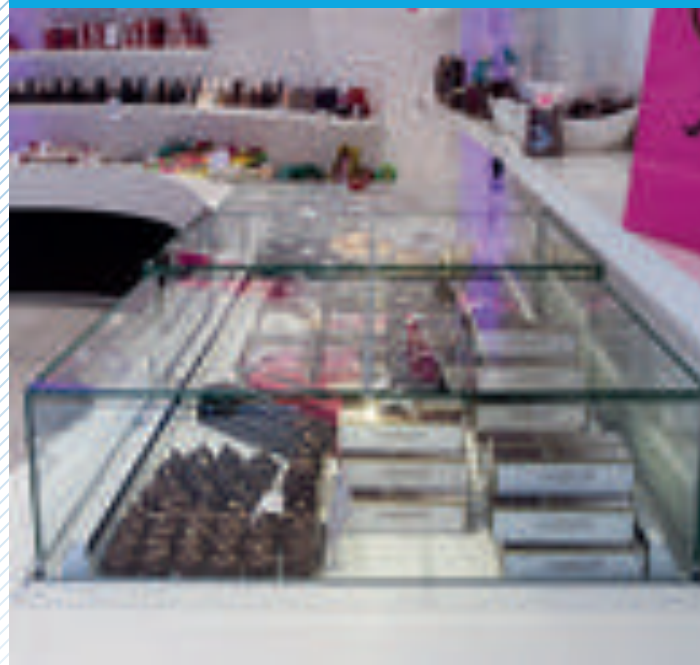
RELIABLE AND CONSTANT
PRESERVATION OF YOUR
CHOCOLATES

IMPULSE PURCHASE GUARANTEED
SAY YES TO THE RIGHT TEMPTATION!

HUMIDITY CONTROLLED



PRODUCT SHEET





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CHOCOLATE ISLAND

CHOCOLATE DISPLAY

AND THE DISPLAY BECOME A TREASURE CHEST FOR YOUR CHOCOLATES

OPERATING TEMPERATURE:

17°C/ 18°C HUMIDITY CONTROLLED FOR CHOCOLATES



- 1** High sensitivity hygostat to adjust humidity combined with heaters

- 2** Low speed homogeneous ventilation to avoid dehydration of your products

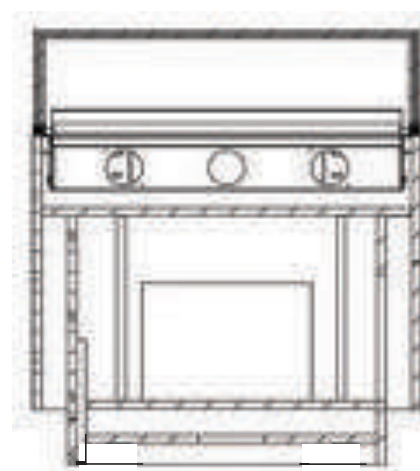
- 3** Dynamic cooling, copper/ aluminium evaporator

- 4** Mechanical thermostatic valve, Electronic Control

- 5** Stainless brushed or synthetic resin trays

- 6** Panoramic glass, sliding unit

- 7** Evaporation plate condensate water for integrated units



APPLICABLE OPTIONS FOR THE PRESENTED DISPLAY :



INVISIBLE GLUING

OCF GLUING SYSTEM



LIGHT BOARD

SLIDING LED LIGHTING

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