



REVÉLATEUR D'ENVIES GOURMANDES

VISIO

VITRINE

VISIO VITRINE

HIGH QUALITY CHOICE



A UNIQUE GLASS TO
PROTECT YOUR PRODUCTS
YET BRINGING EXPOSURE

HIGH MANUFACTURING
EFFICIENCY DUE TO OCF'S
GLUING SYSTEM

IMPULSE PURCHASE
GUARANTEED



PRODUCT SHEET





OCF
RÉVÉLATEUR D'ENVIES GOURMANDES

VISIO VITRINE

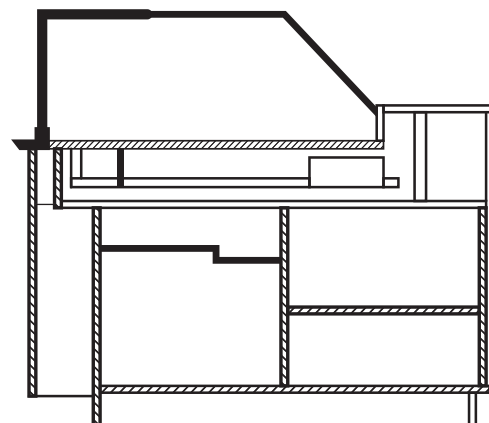
A TREASURE CHEST FOR YOUR PRODUCTS

OPERATING TEMPERATURE: +2°C/+4°C FOR PASTRIES
17°C/ 18°C HUMIDITY CONTROLLED FOR CHOCOLATES

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- 1** Demisting the frontal glass facade with circulating heated air to reduce the risk of condensation
- 2** Low speed Homogeneous ventilation to avoid dehydration of your products
- 3** Static-dynamic refrigeration, evaporator for copper / aluminium
- 4** Mechanical thermostatic valve
- 5** Electronic Control
- 6** Automatic defrosting
- 7** Bespoke design
- 8** Water repellent timber framed PEFC (Eco managed forests)
- 9** OCF glued glass
- 10** Evaporation plate condensate water for integrated units
- 11** Bonded LED Lighthing



APPLICABLE OPTIONS FOR THE PRESENTED DISPLAY :

THANK YOU TO CONTACT US FOR YOUR GLASS HEIGHT



INVISIBLE GLUING

OCF GLUING SYSTEM



3 IN 1

3 IN 1 SYSTEM

