



Serve-over VELVET HOT TABLE



Product categories



Technical features

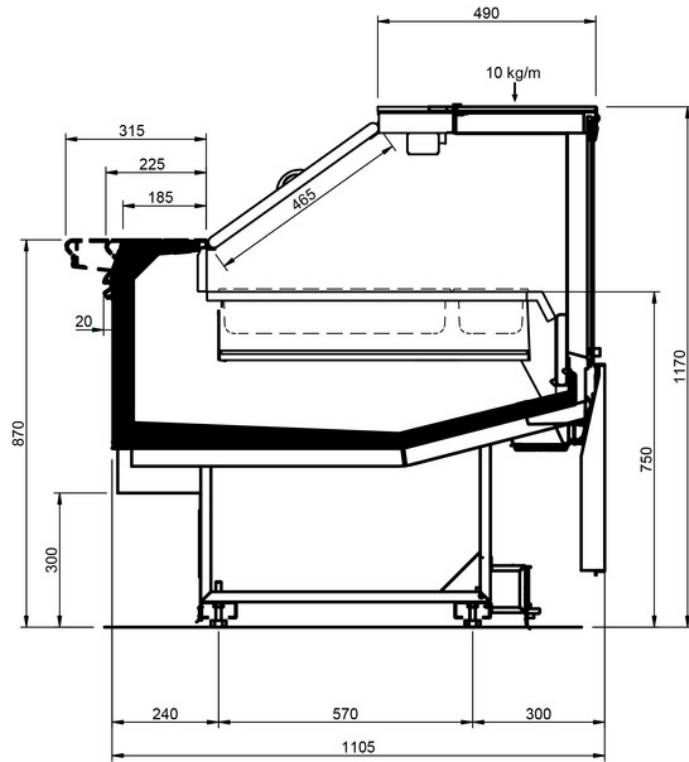




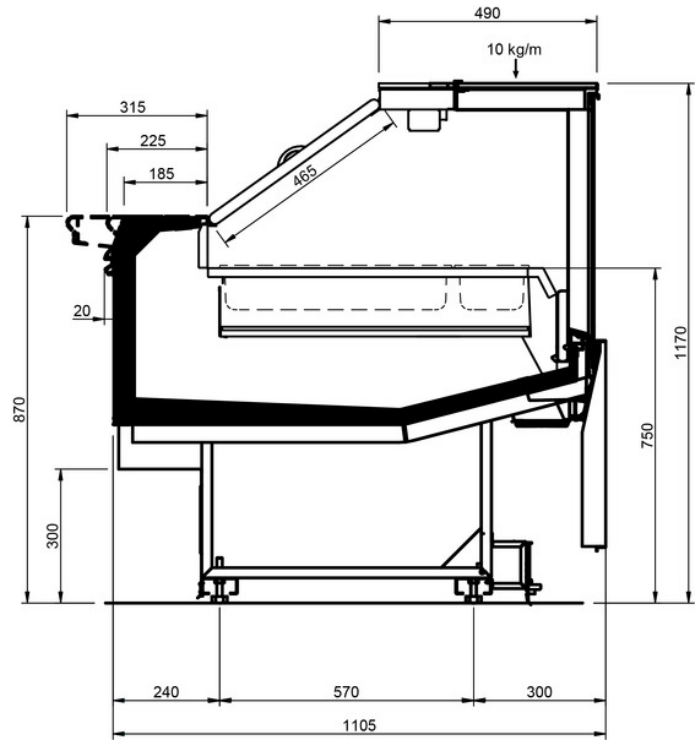
VELVET HOT TABLE				
Length mm		1250	1875	2500
VELVET HOT TABLE	DESIGN	•	•	•
	STUDIO	•	•	•
	STYLE	•	•	•
Display area m2		0.75		
Loading area m2		1.08		
End thickness mm		55 Style/Studio - 35 Design		



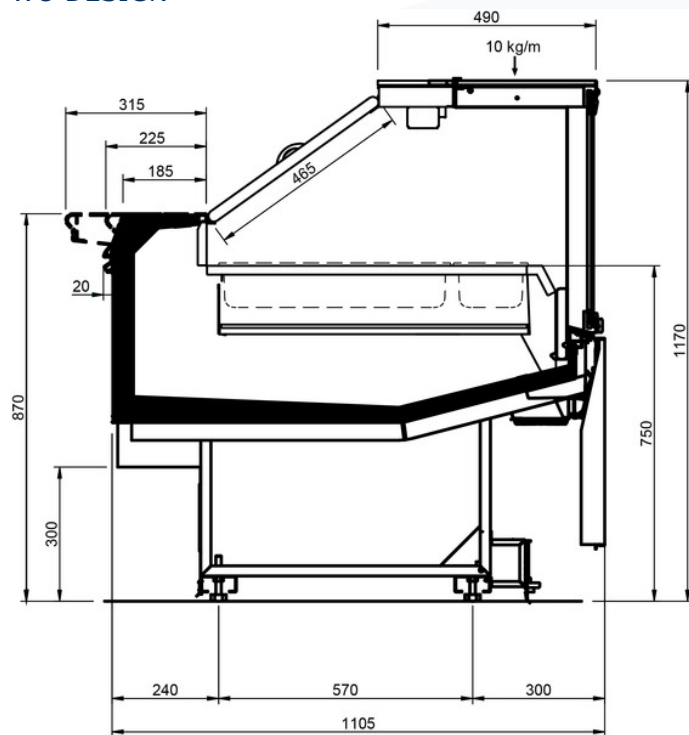
RDA DESIGN



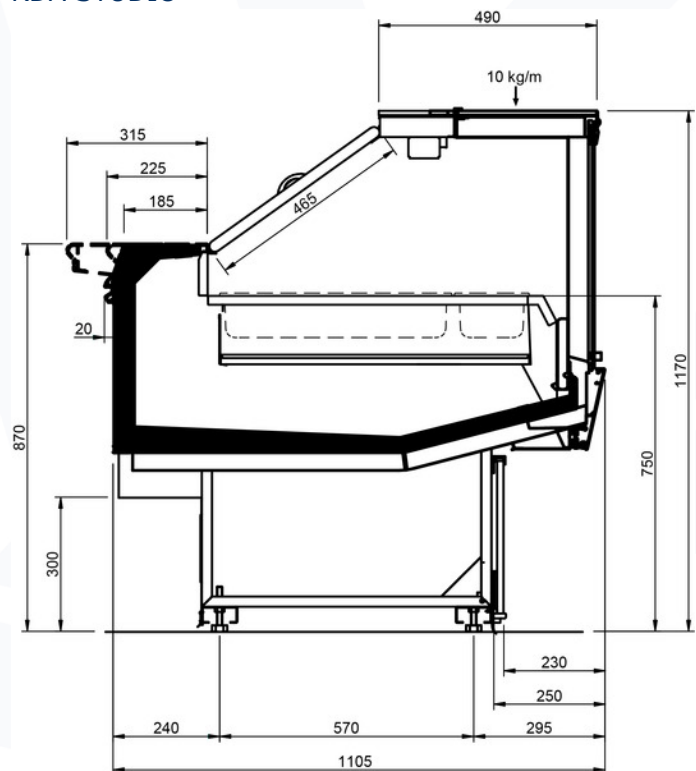
RDB DESIGN



WO DESIGN

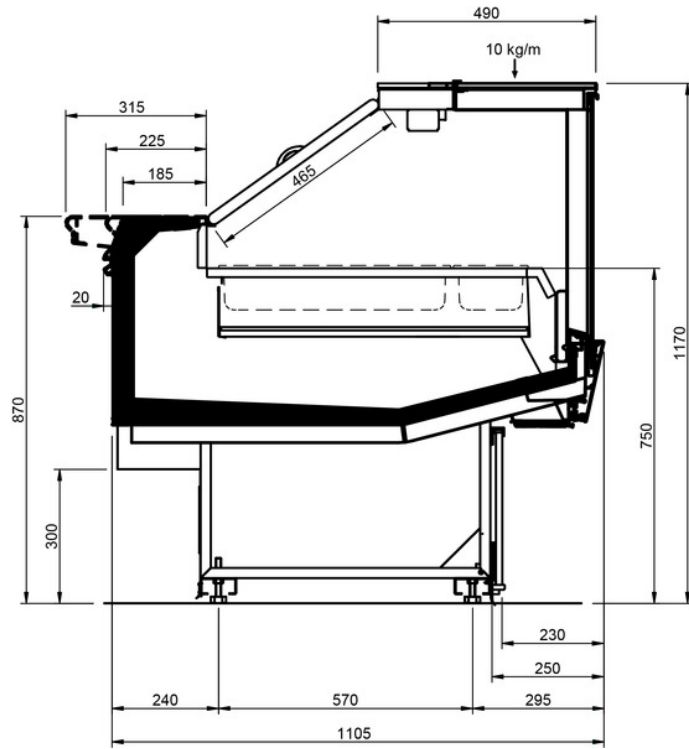


RDA STUDIO

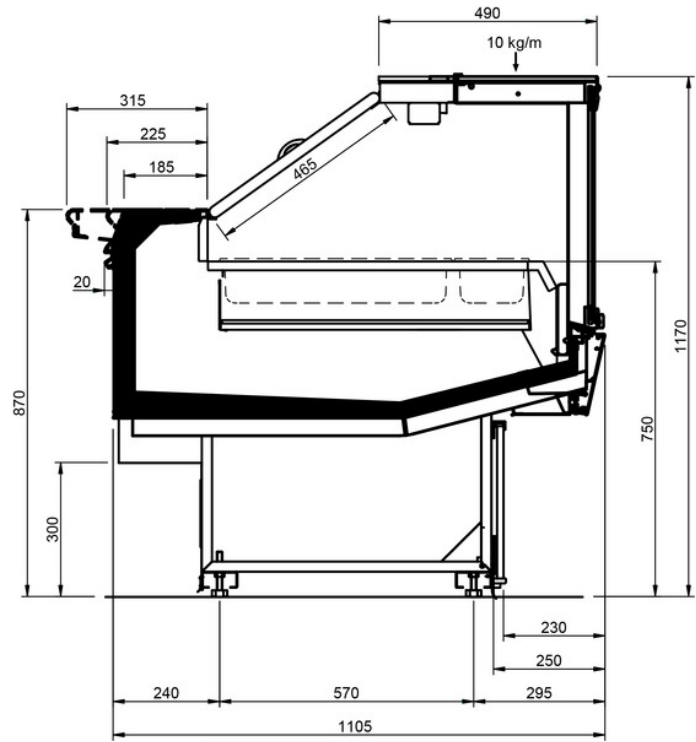




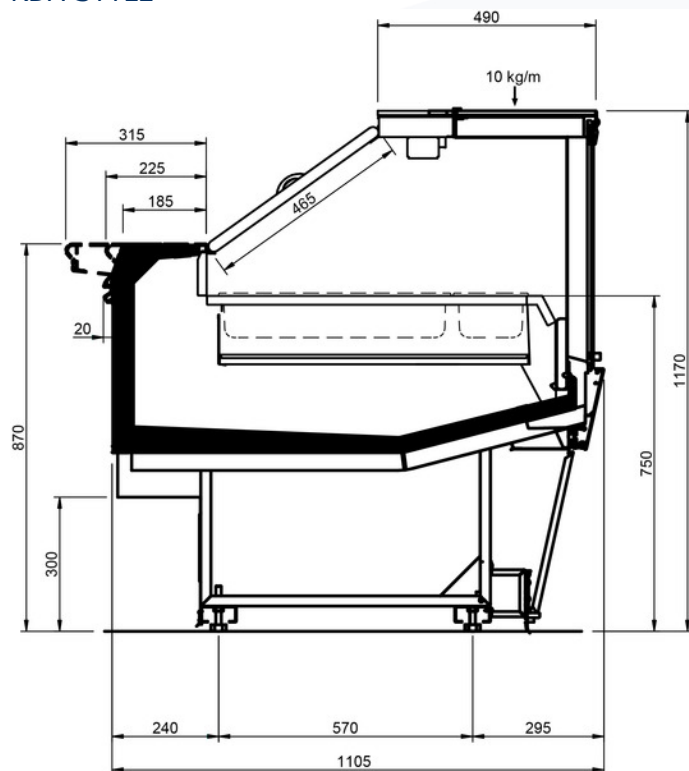
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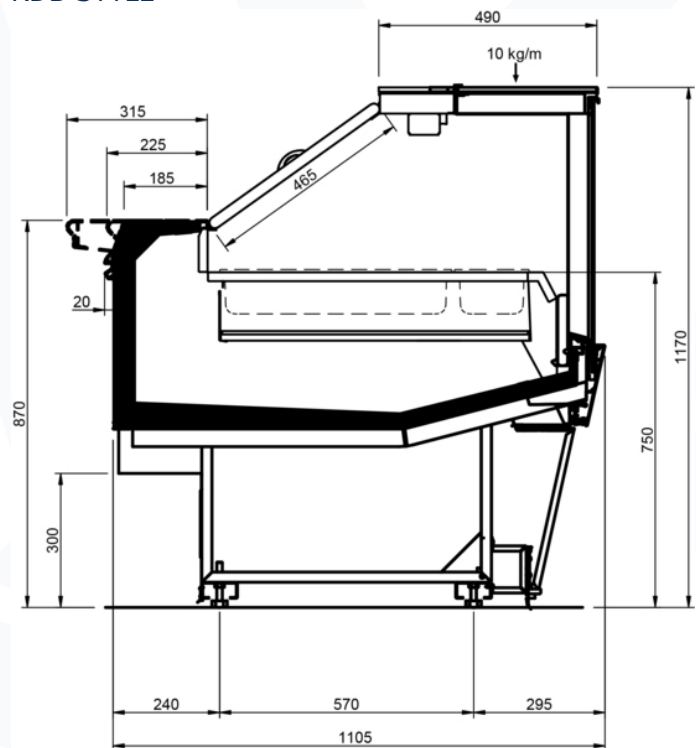
WO STUDIO



RDA STYLE

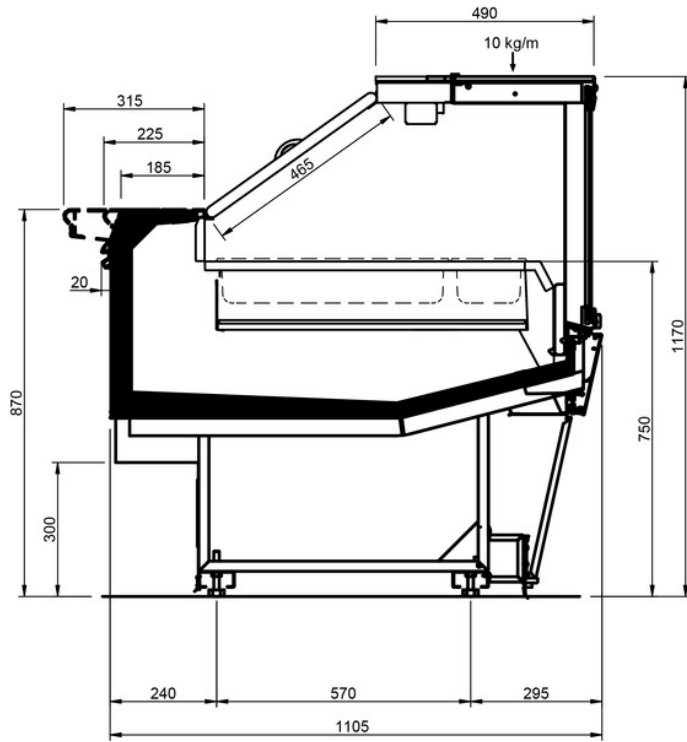


RDB STYLE

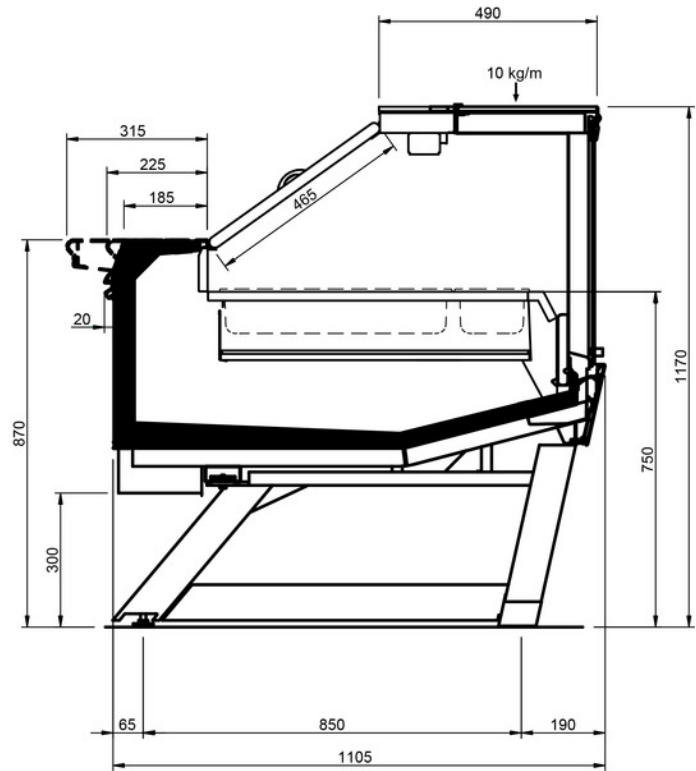




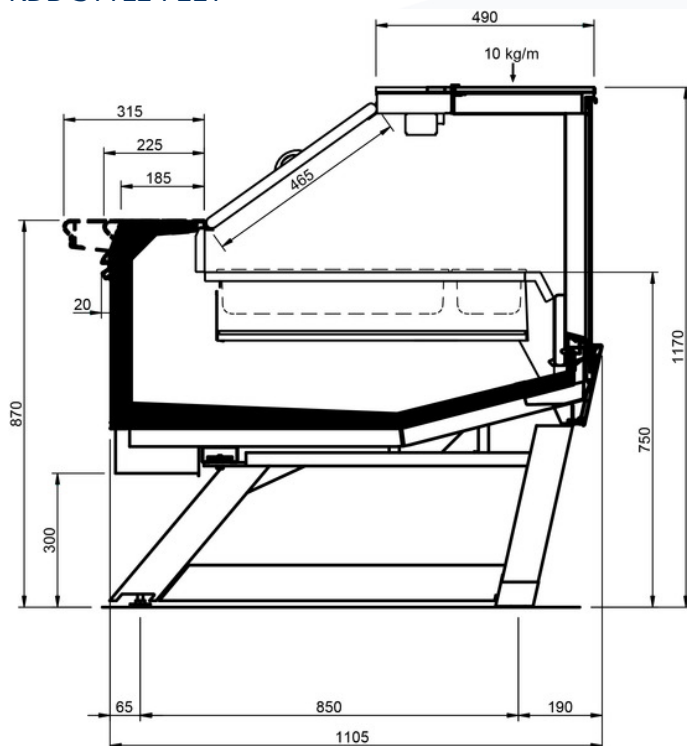
WO STYLE



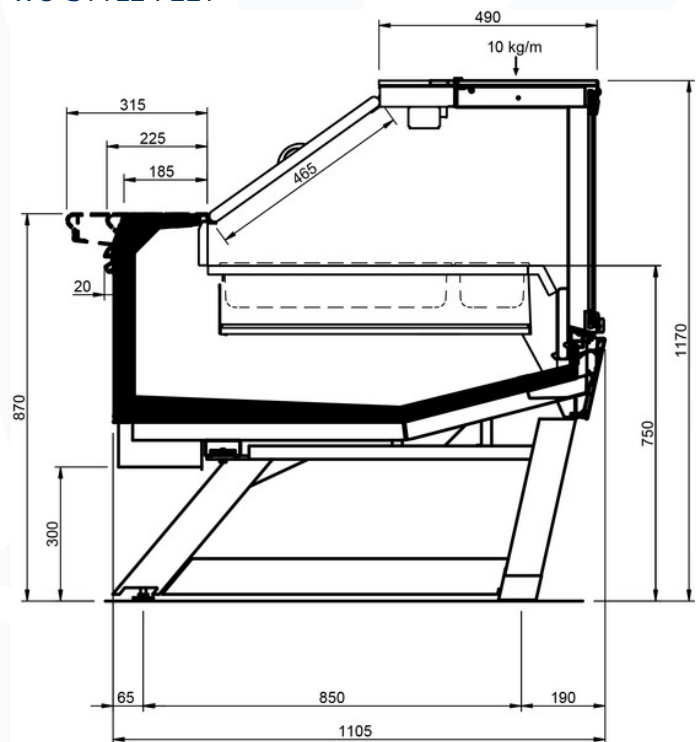
RDA STYLE FEET



RDB STYLE FEET



WO STYLE FEET





Legend

 Meat	 Chicken	 Fish	 Pre-packed fish
 Delicatessen	 Cheese	 Dairy products	 Gastronomy
 Pastries	 Pre-packed fruit and vegetables	 Fruits and Vegetables	 Sandwiches
 Drinks	 Pizza	 Bread	 Frozen food and ice cream
 Off-cycle defrost	 Electric defrost	 Hot-gas defrosting system	 Manual defrost
 Ventilated	 Static	 Incorporated condensing unit	 Remote condensing unit
 Bagnomaria	 Ceramic glass	 Ice	 VSD Inverter technology
 LED lighting	 Zero C doors	 High efficiency fans	 R290 Propane refrigerant gas (R290)
 R134a R-134a - 400V/3PH/50Hz	 R404A R404A - 400V/3PH/50Hz	 R744 R744 - 400V/PH/50Hz	 Compressor hermetic reciprocating
 Hermetic scroll compressor	 Semi-hermetic reciprocating compressor	 VSD Inverter technology	 External installation
 Machinery room	 Soundproof housing	 On board condenser	 Remote condenser
 DUAL Medium & Low temperature	 Technokleen	 Thin Tech	 EB