

Classic Line S Line



The models that make up the S line are created for clients seeking a simple and yet impressive highly performing product. Available in various versions and lengths, this equipment is also available with a built-in unit.

PRODUCT CATEGORIES



TECHNICAL FEATURES



ACCESORIES



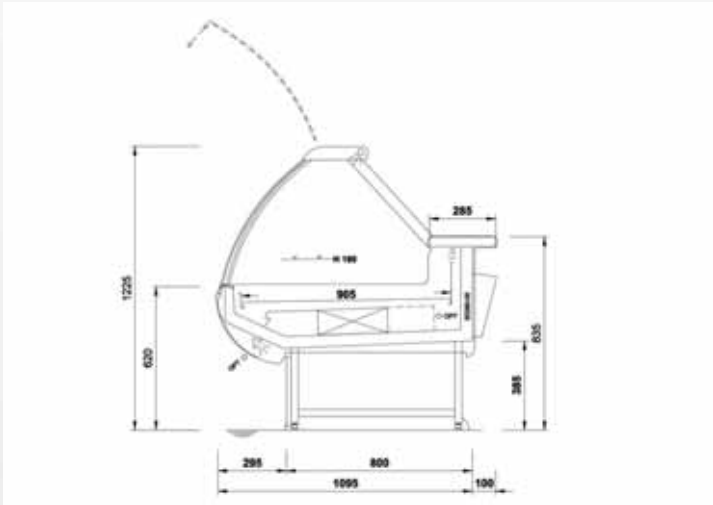
- High mobile divider
- Stepped decks
- Knives holder
- Electrical sockets
- Refrigerated storage
- Paper holder
- Low mobile divider
- Sliding machine/scale holder
- Paper roll holder
- Polyethylene cutting board
- Shelf
- Bumper rail
- Anti-mist front baffle
- Rotating plate
- Price ticket strip
- Night blinds
- Basket rail with three tubes

TECHNICAL INFORMATION

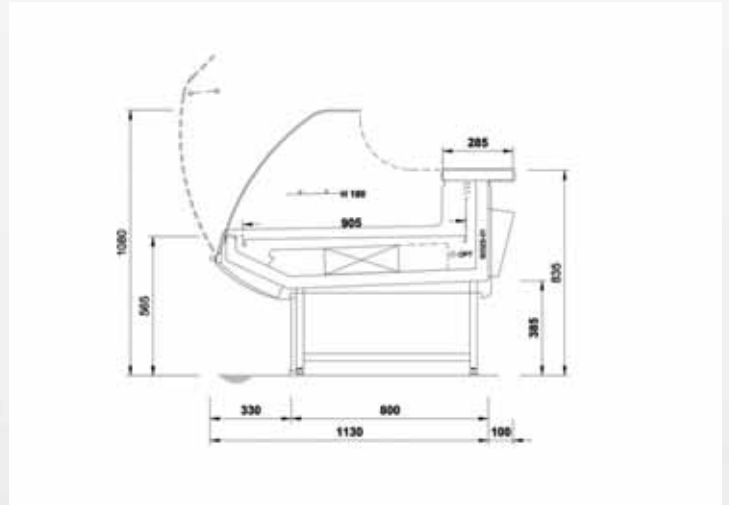


Refrigeration characteristics	290W/m
Climate class	3 25°C 60% RH
Product temperature class	3 M2
Refrigeration type	Ventilated
Lengths	1250-1875-2500-3125-3750

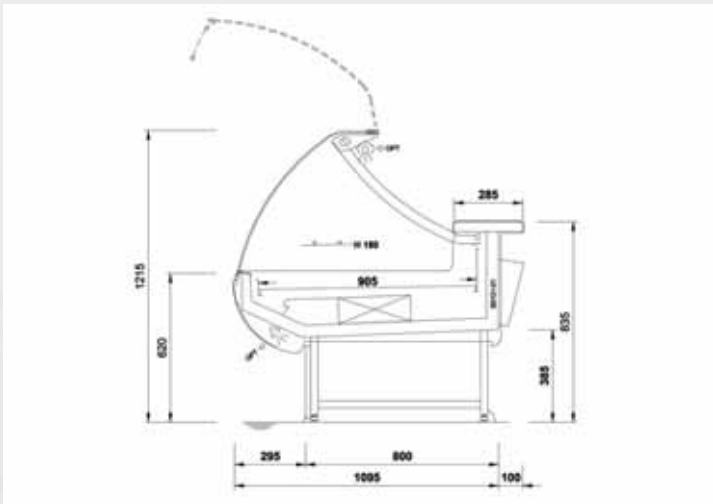
VENTILATED



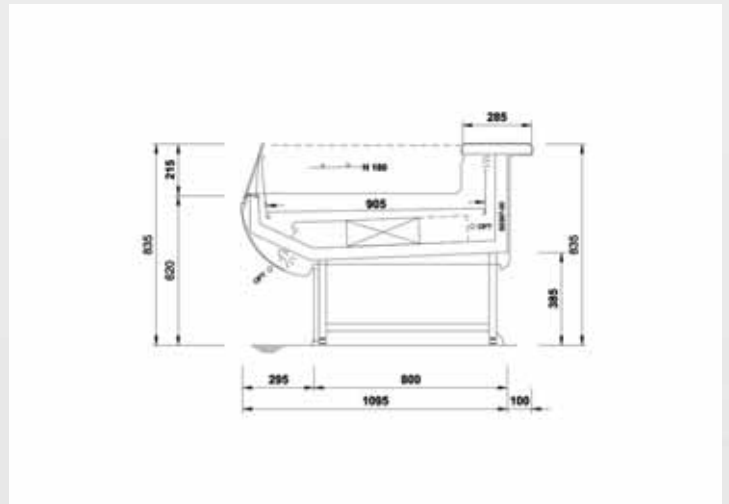
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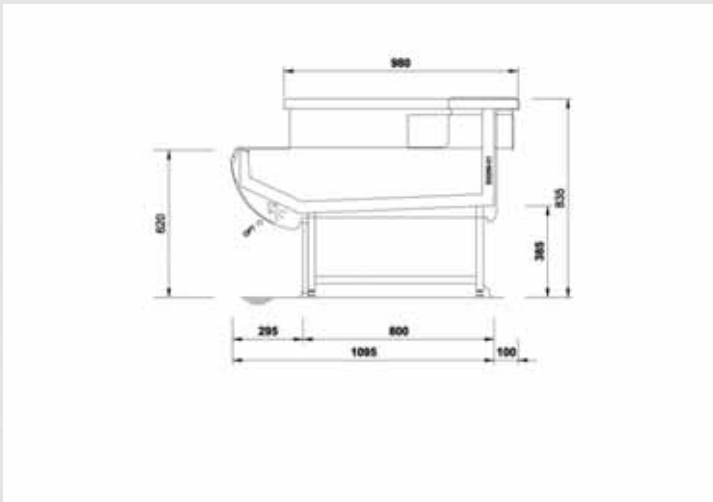
VENTILATED



SELF-SERVICE



Check-out counter



LEGEND



Meat



Chicken



Fish



Pre-packed fish



Delicatessen



Cheese



Dairy products



Gastronomy



Pastries



Pre-packed fruit and vegetables



Fruit and Vegetables



Sandwiches



Drinks



Pizza



Chocolate



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



LED lighting