Magnum

Gelato & Ice Cream Showcase

H137 – H120

Features: Professional gelato & ice cream showcase with optional dual ventilation (see inset on following page). Storage under the displayed top pan for single ventilated cases only. Front glass panel downward opening. Double pane heated glass front & sides, heated with panel control. Polished stainless steel uprights with internal ducting for electric wiring. LED lighting underneath top surface and on flavor boards. Refrigeration system with twin evaporators, coated for corrosion resistance. Back enclosed by roller blinds. Automatic reverse cycle defrosting, automatic showcase condensate evaporation with integral motor, condensate drain for connection to drainage system with remote motor. The condenser unit can be integral in the showcase or remote, at a distance of up to 20 meters.

MAGNUM GELATO & ICE CREAM SHOWCASE
Operating temperature 0°F/+10°F (-18°C/-12°C)
Climate Class 4 (30° C- 55% R.H.)
Relative Humidity 55% -60%

Structure: stainless steel & anodized aluminum

Front glass: downward opening

Glass panels: double pane, tempered and heated

Front & side base panels: lacquered in a variety of RAL colors

Ventilation: single laminar flow standard, double ventilation optional

Compressor: available integral or remote

Defrosting: automatic reverse cycle

Lighting: high luminosity LED

Electric: 220V 20A 1Phase
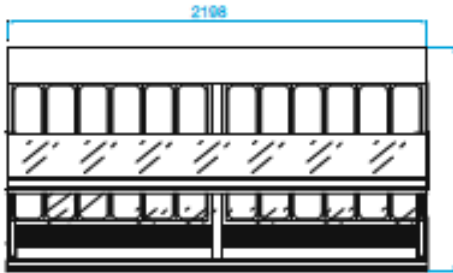
Plumbing: none required

info@fmdisplayconcepts.com
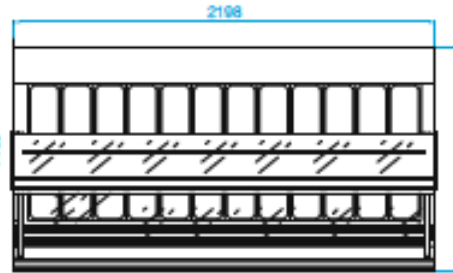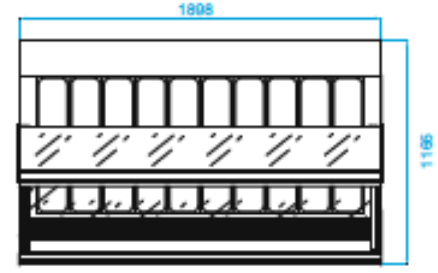800-889-3975
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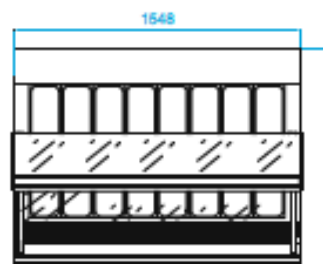# Magnum
Gelato & Ice Cream Showcase

12+12

24

20
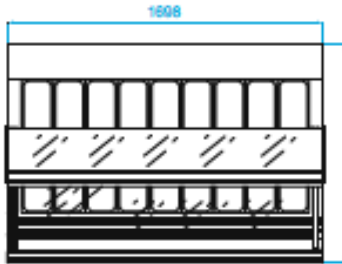
18

16
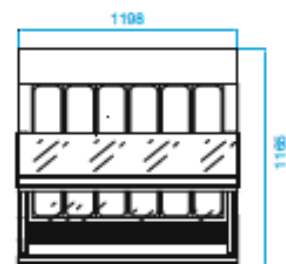
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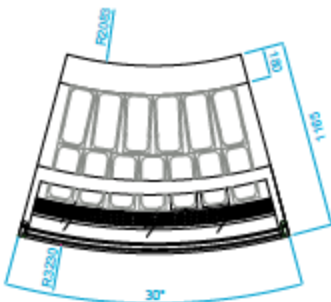
13 - ANGOLO ESTERNO 30°

H137
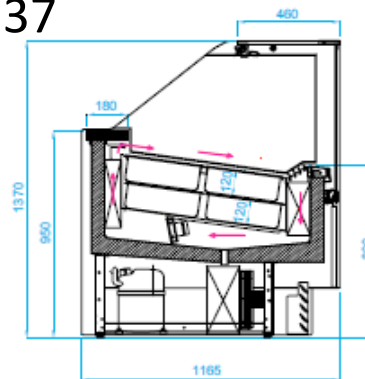
H120
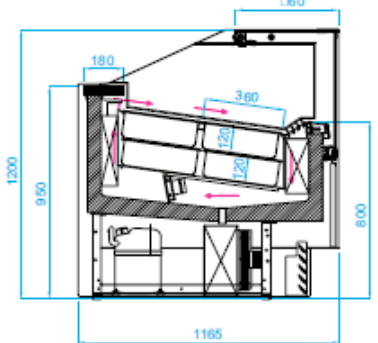
Dual Ventilation Option
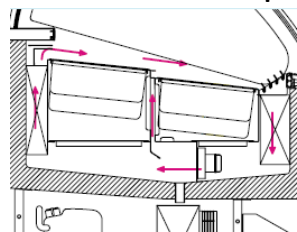
Feature	inches	mm
Depth (All)	45.9	1165
Height (H120)	47.2	1200
Height (H137)	53.9	1370
Length (12 pan)	47.2	1198
Length (16 pan)	60.9	1548
Length (18 pan)	66.9	1698
Length (20 pan)	74.7	1898
Length (24 pan)	86.5	2198
Length (12+12)	86.5	2198

Frigomeccanica
Arredamenti Bar