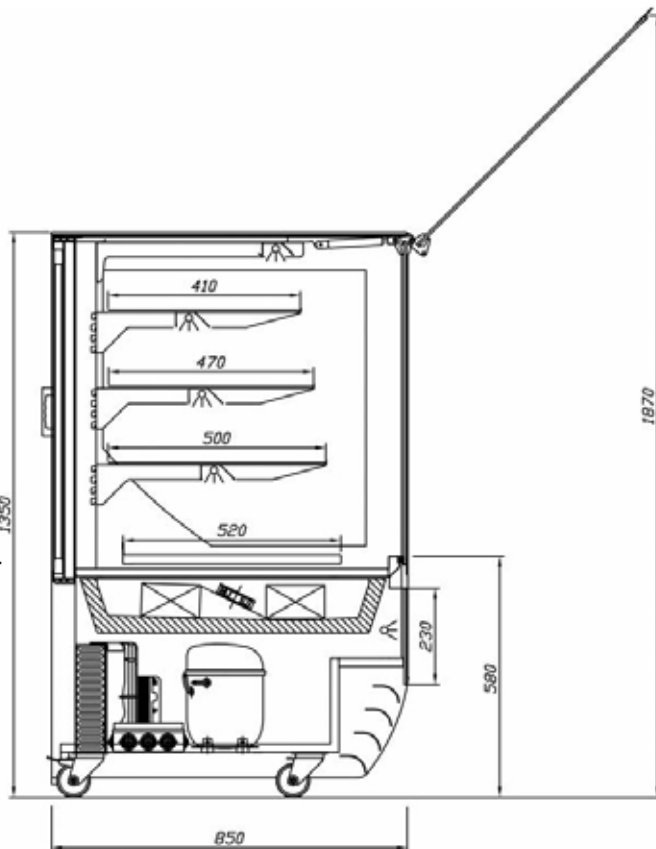


Refrigerated Pastry Cabinet - J-Magnum



J-Magnum*



Technical parameters:

Model	Dimensions (ext.) H x W x D [mm]	Display surface [m ²]	Power Consumption [kWh/24h]	Weight [kg]
J-Magnum 90	1350 x 940 x 850	1,90	12,40	200
J-Magnum 140	1350 x 1440 x 850	2,80	15,50	280

* - Picture above presents unit with either some or all available extras. Please note that the look of basic version of cabinet, or one of your choice, may vary from presented.

Refrigerated Pastry Cabinet - J-Magnum



J-Magnum*

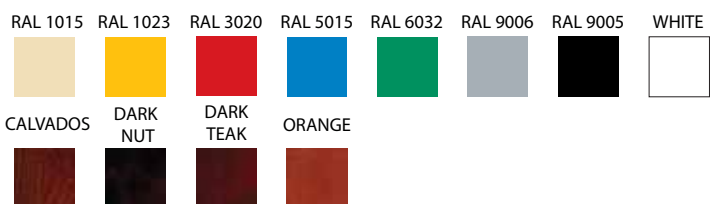
Description:

- temperature range +6 / +12°C
- preferred ambient temperature +16 / +25°C
- power supply 230V / 50Hz
- internal condensing unit
- ecological polyurethane insulation
- front and side panels made of MDF (choice of colours)
- front and side glass with black or silver serigraphy
- front glass telescopic lifting system
- bottom shelves (trays) withdrawable
- 3 adjustable glass shelves with LED illumination (confectionary colour)
- top LED lighting (confectionary colour)
- sliding double glazed back door
- humidity reduction system
- electronic control with temperature display
- forced air circulation
- automatic defrost and condensate evaporation system
- unit on castors
- 1 year full warranty service and after warranty service provided

Available options:

- unit prepared to work with external condensing unit
- version for chocolates and pralines (+14/+16°C)
- ultrasonic humidifier
- illuminated front panel made of prespex
- front and side panels made of MDF (optional colours)

Choice of colours:



Optional colours:



* - Picture above presents unit with either some or all available extras. Please note that the look of basic version of cabinet, or one of your choice, may vary from presented.