



unis

European designed and made.



LOIRE

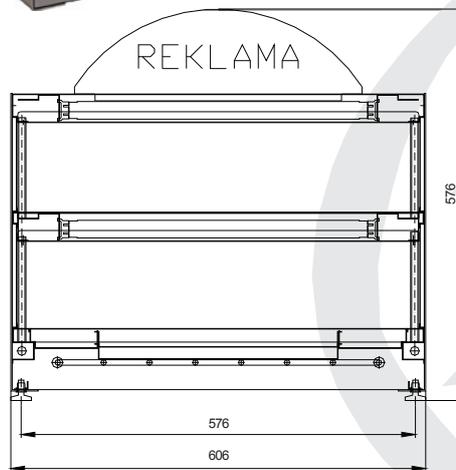
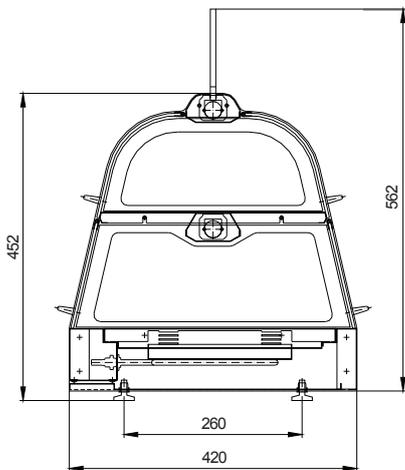


Loire

Warm multipurpose showcase



CONVENIENT FOOD SOLUTIONS



Loire

The Loire is a hot display case perfect for pies and pastries, muffins, croissants and other treats. With a contemporary European design, the Loire offers flexibility with self serve. It is a two tier unit with designated lighting for each shelf which will help promote more sales and reduces dark spots within the cabinet.

The humidity controlled cabinet keeps a level of moisture in the air slowing the drying of food on display. This gives customers fresher food and saves the operator wastage.

Fitted with a large water tray, the unit provides variable humidity levels, increased product freshness and shelf life. The result is an increase in sales and reduced waste costs - making the Loire a very profitable piece of equipment.

The unit comes with mechanical thermostat plus a removable crumb tray.

Construction & Technical characteristics

- regulation and set-up of required humidity
- temperature range: +30/+90°C
- one dimension
- standard or self-service versions
- voltage 230VH2
- colours: Stainless steel black, gold and all RAL colours
- plexi top promotion panel

*Optional plexi top panel to customise for individual outlets or food types. Create product awareness and boost sales.

E Loire



Model	Dimensions	Shelf	Power input	Light	Temperature	Weight
Loire	606 × 420 × 452	600 × 250	1050 W	2 × 15 W	+30/+90 °C	25 kg



Loire

Warm multipurpose showcase



Ph: 1800 265 771

PO Box 923, Croydon, VIC, 3136, Australia
www.perfectfry.com.au