



Velvet Hot Table









Velvet Hot Table



Introduction

The **Velvet** range offers a vast choice of models to display any type of fresh food, emphasising its presentation. The current lifestyle increasinglynecessitates the search for ready-made gastronomic products.

Velvet in the Hot Table version answers this growing need, by offering high preservation of products and display versatility to satisfy the requests of an increasingly demanding and discerning customer.







Velvet Hot Table



Product range

Velvet N Hot Table is available in:

Serve-over

1 Depth:

Narrow (N)

3 Lengths:

1250 - 1875 - 2500

Aesthetics: Design, Design Evolution, Style (base and feet), Studio

Set-ups:

gastronorm basins, trays, stainless steel tops

Superstructures:

straight glass RDA (tiltable upwards), RDB (tiltable downwards), WO (hinged) and curved glass RCA (tiltable upwards).

Lighting:

superstructure and base





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PRODUCT OVERVIEW



Controllers:

Eliwell IC901

Main characteristics

Display versatility

The display transformation from one configuration to the other is easily done by the operator of the gastronomy department without the use of tools.



Gastronorm basins in stainless steel: 100mm and 150mm (H)

Trays in stainless steel: 20mm (H)



Display deck in stainless steel





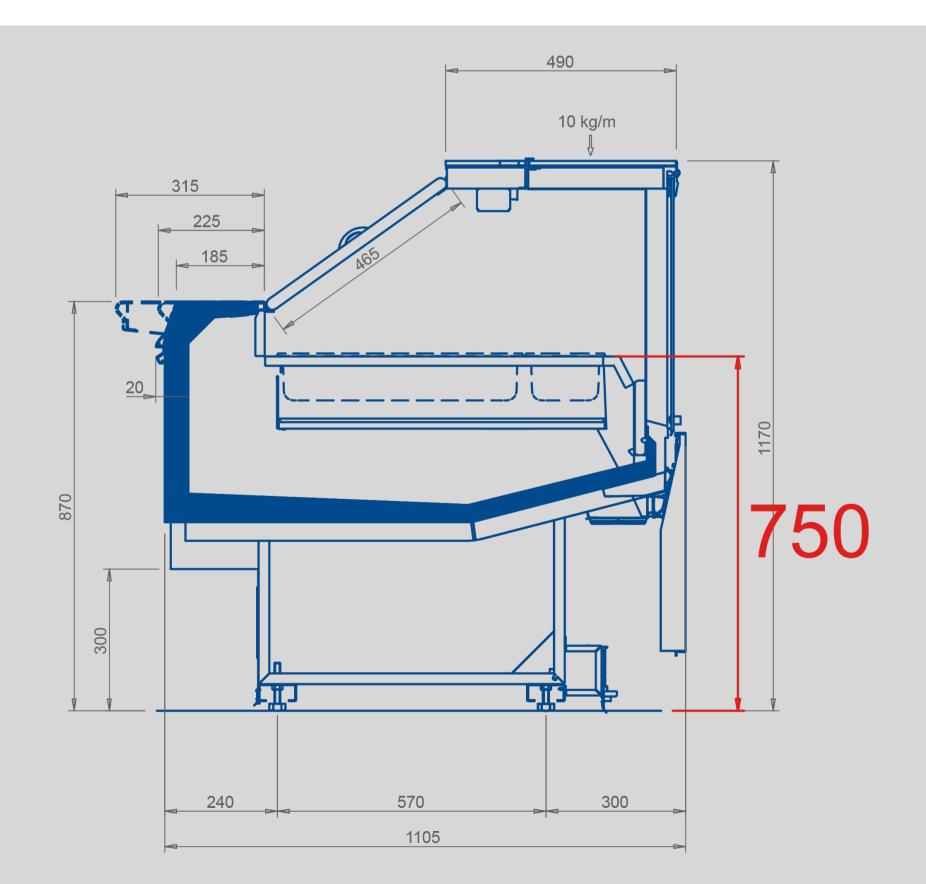
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Main characteristics

COSTAN®

Merchandising



Raised display set-ups

For improved presentation of the products on display, the set-ups with gastronorm basins, trays and stainless steel decks are placed

750mm from the ground.



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www.costan.com

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Epta S.p.A. participates in the ECC programme for: Refrigerated display cabinets (RDC). Check ongoing validity of certificate online: www.eurovent-certification.com or using www. certiflash.com