













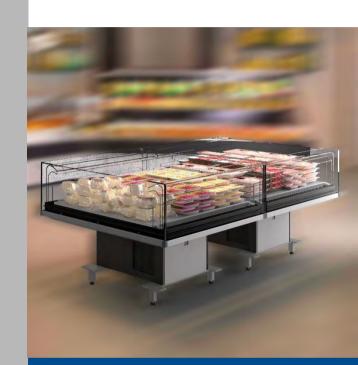
Overview Product at a glance

LATITUDE is the top notch Counter in the Bonnet Névé range of integral units.

Highly transparent, robust, efficient, optimized for environmental sustainability, equipped with natural refrigerant, built-in reliability thanks to the "maintenance free" condenser, LATITUDE provides the best versatility within a store and excellent food preservation.









Overview Product range





Self-service, Closed self-service with sliding doors in glass, Semi-vertical, Double Chest, Maxi, Serve-over and Serve-over Hot Table; with single cabinet, multiplexed, coupled or back to back layout configurations.



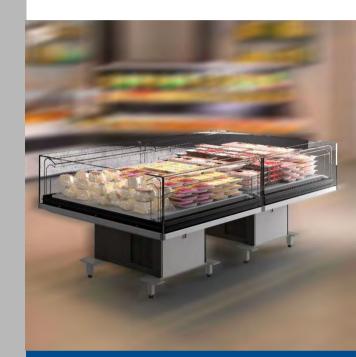




Overview Product at a glance - LS









Overview Product at a glance - SV



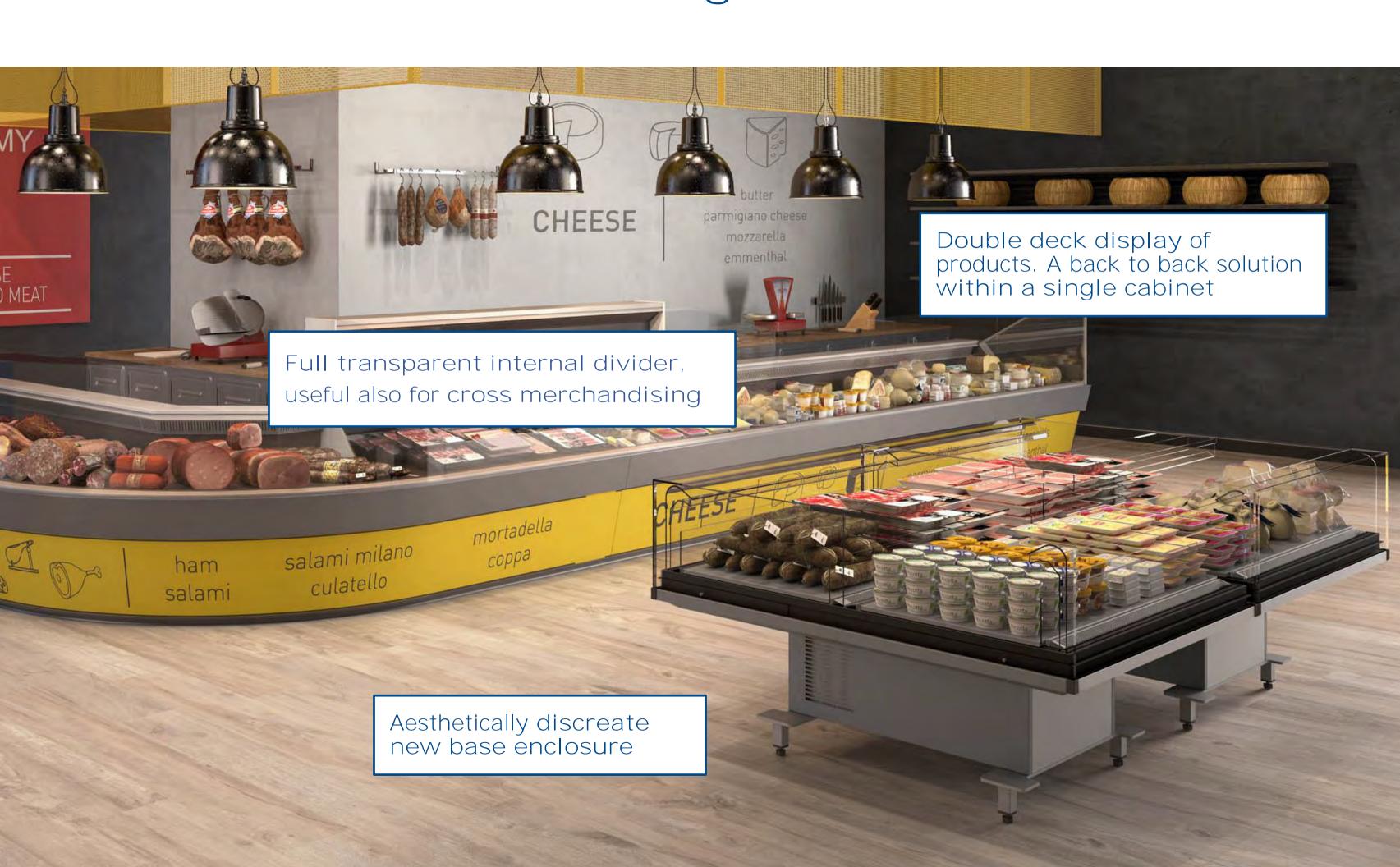






Overview

Product at a glance - Double





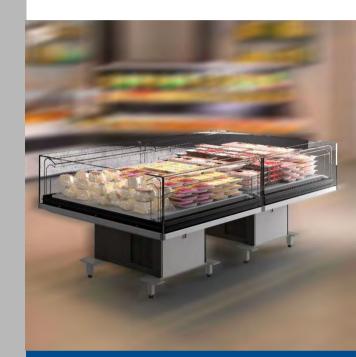




Overview Product at a glance - Serve Over









Overview Technical Features



New Stage Counter's main technical features and advantages:

High Efficiency Fans

Led lighting (where available) Electronic Control

Natural Refrigerant: Propane (R290)

Single glass for frontal/rear glasses -Epta Adamant for lateral sidewalls

Fan inversion system (where available)

Automatic Defrost: hot gas

Coated evaporator as option

Maintenance Free Condenser

Performance: 3MO - 3M1 - 3M2

LS model available in two depths, and Maxi version

Latitude

PRODUCT OVERVIEW





www.bonnetneve.com







Epta France S.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