

Milos 2.0 PG



Serve-over counter, at normal temperature, suitable for the display and sale of meat, delicatessen, dairy products and gastronomy.

The Milos 2.0 PG is a serve over counter range with built-in unit, powered by propane refrigerant gas R290. It is an easy-to-install “plug and play” solution, particularly suitable for small and medium-sized sales surface or where it is not possible to install a refrigeration system. The Milos 2.0 PG range offers a minimum footprint on the ground, thanks to its extremely compact dimensions, and the maximum display surface and visibility to the products.

Milos 2.0 PG is equipped with back refrigerated storages.

Milos 2.0 PG is also available in the self-service version MILOS 2.0 PG LS.

Climatic class 3M1 - 3M2

Product categories



Operating temperature (°C)

0 / +2 +3 / +5

Energy Label



Energy class referred to a specific cabinet configuration, which may significantly change for a different one.

Height	1180			
Length	1250	1562	1875	2500
Depth	850			
Refrigerant	R290			

The depth indicated in the technical sheet refers to the size of the display deck