

# Milos 2.0 LS



Serve over counter normal temperature suitable for the display and self-service sale of prepacked products such as meat, delicatessen and dairy products.

The Milos 2.0 serve over range offers solutions with a minimum footprint on the ground, without having to give up a large display area.

The compact dimensions, the flexibility, enhanced merchandising, makes it the ideal choice for small and medium-sized stores.

Also available in the following versions: serve over (MILOS 2.0), hot sections (MILOS 2.0 TC) and not refrigerated (MILOS 2.0 NR).

**CLIMATIC CLASS: 3M1 AND 3M2**

## ENERGY LABEL



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

## OPERATING TEMPERATURE (°C)

0 / +2

+3 / +5

|                |      |      |      |      |      |      |      |
|----------------|------|------|------|------|------|------|------|
| Height (mm)    | 890  |      |      |      |      |      |      |
| Length (mm)    | 937  | 1250 | 1562 | 1875 | 2500 | 3125 | 3750 |
| Depth (mm)     | 850  |      |      |      |      |      |      |
| Type of corner | OC45 | OC90 | CC45 | CC90 |      |      |      |

The depth refers to the size of the display deck - Also available in the version with refrigerated back storages