

Patmos 2.1 MEAT



Serve over counter normal temperature suitable for the display and sale of meat cuts.

The Patmos 2.1 range is the result of a further evolution of the Patmos 2.0 range. The design is essential, characterized by lightness and transparency of shapes, ideal for ensuring excellent visibility of the goods on display.

With its various setup and ducting options, and the numerous models available, the Patmos 2.1 range is presented as a highly versatile solution, ideal for any sales area, from a small specialist shop to a large supermarket.

Patmos 2.1 is also available in the following versions: serve-over (PATMOS 2.1), selfe-service (PATMOS 2.1 LS), convertible (PATMOS 2.1 CV), meat (PATMOS 2.1 LR), hot sections (PATMOS 2.1 TC), semi vertical (PATMOS 2.1 SV), not refrigerated (PATMOS 2.1 NR).

To complete the range, a version called “HQ” with a 130 mm higher front was created.

Climatic class: 3M1

Product categories



Operating temperature (°C)

0 / +2

Energy Label



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

Height (mm)	1145			
Length (mm)	1875	2500	3125	3750
Depth (mm)	850			

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