

Vizu Pass Through Showcases

- Designed to fit on a central service counter – loaded from the rear and un-loaded from the front.
- The machine maintains its internal temperature and humidity extending the time that cooked meats, bread and pastries can be stored without deterioration – to be used with cooked products
- The water supplied to the machine may be either directly from the mains or gravity fed from the water tank supplied.
- Individual loading and serving doors reduce the heat and humidity lost during use.
- Spring assisted doors seal to the body of the unit when closed and lift when open.
- Bright, low power lights illuminate the food on the trays which are angled towards the serving side of the Pass-through.
- Pass-Thru is available as either an 8 door or 12 door unit, to suit lower and higher volume environments.



Code	No. of Doors	No. of 1/1 20mm Gastronorm Pans	Width Without Tank (mm)	Width With Tank (mm)	Depth (mm)	Height (mm)	Weight (mm)	Voltage (V)	Wattage (KW)	Amps (A)
EQVI700PTWIF	8	4	780	935	780	885	61	230	2	8.7
EQVI1100PTWIF	12	6	1150	1305	780	885	93	230	2.1	9.1

