

Bakery Shelf Framing System for Commercial Cabinets

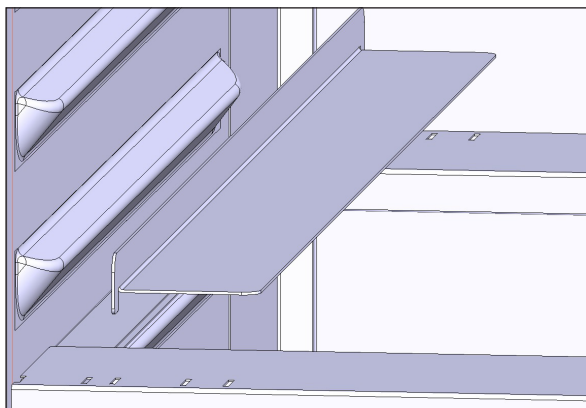
Porkka's new innovative Inventus bakery shelf framing system for our Commercial Cabinets offer ultimate modular versatility for conservation of chilled or frozen bakery products. The bakery shelf framing system is easy to install, easy to use and and easy to keep clean.

- Convert easily your Porkka GN 2/1-size cabinet to bakery use
- The shelf frames are easy to remove and keep clean in washing machine
- Shelf frames are designed to keep air-circulation free even when fully loaded
- All generally used baking trays fit to Porkka framing system



Installation:

1. Place the bakery shelf frame at the desired height in the cabinet.
2. Place the frame guides at the desired width in the shelf frame.
3. If you are using the widest setting for the frame guides, place the frame guides on the shelf frame on the worktop and then place the shelf frame with guides at the desired level in the cabinet.



Following shelf widths fits into the Framing System:

Inventus 7:

- 370 / 400 / 450 / 470 / 530 mm
- Max. depth 650 mm

Inventus 8:

- 600 / 650 mm
- Max. depth 530 mm