

Bonvue Deluxe 900mm Square Glass Cake Display Cabinet - SC090FA-2XB

Quick Overview

- **360Â ° glass display** â€“ Tempered anti-fog glass on all sides for full product visibility, with cold white LED lighting over each level.
- **Three adjustable glass shelves plus base shelf** â€“ Shelf heights adjust to suit cakes, slices, tarts and plated desserts.
- **Fan-forced cooling with automatic defrost** â€“ Even temperature through the cabinet at +2 to +8 Â ° C, with a digital temperature controller and clear display.
- **SECOP compressor** â€“ Reliable performance from a known commercial compressor, running on R290 natural refrigerant.
- **No drain connection required** â€“ Dual-stage plumbing-free drainage auto-evaporates daily, with a removable overflow tray for peak loads â€” no floor waste to plumb in.
- **Wi-Fi controller** â€“ Monitor and manage the cabinet remotely.
- **Built for a counter run** â€“ Flush side panels support multi-unit joining, so several cabinets line up as one continuous display.
- **Easy rear loading** â€“ Staff load from behind without disturbing the customer-facing display.
- **Built to last** â€“ Stainless steel interior and base for easy cleaning, AISI304 back panel for added durability, and removable door seals for easier replacement.
- **Moves and levels** â€“ 3-inch castors with levelling bolts.

Description

Bonvue Deluxe 900mm Square Glass Cake Display Cabinet - SC090FA-2XB

The Bonvue Deluxe Display is a square tempered glass refrigerated display cabinet for pastries, cakes, drinks, fruit and dairy

products. Anti-fog tempered glass on all four sides gives a 360 ° view of the product, and cold white LED lighting over each level keeps everything lit the way it was merchandised.

The SC090FA-2XB is the 900 mm model, with 1.84 m² of display area across three adjustable glass shelves plus the base shelf. It holds +2 to +8 ° C in ambient temperatures up to 32 ° C, loads from the rear through sliding doors, and runs on a standard 240V 10 A plug.

Key Features

- **360 ° glass display** – Tempered anti-fog glass on all sides for full product visibility, with cold white LED lighting over each level.
- **Three adjustable glass shelves plus base shelf** – Shelf heights adjust to suit cakes, slices, tarts and plated desserts.
- **Fan-forced cooling with automatic defrost** – Even temperature through the cabinet at +2 ° C to +8 ° C, with a digital temperature controller and clear display.
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Shelves	3 Adjustable Glass Plus Base Shelves
Display Area	1.84 m²
Glass	Tempered Anti-Fog, 360 ° Display
Body	Stainless Steel Interior and Base, AISI304 Back Panel
Rear Access	Sliding Rear Doors
GEMS Star Rating	4
Refrigerant	R290
Max Ambient Temperature	32 ° C, 60%RH
Temperature Range	+2 to +8 ° C
Net Weight (Kg)	195
Power	240V, 750W/10A
Warranty	2 Years Parts and Labour + 2 years parts-only warranty with Product Registration

Your Shipping Specifications

Product Condition	New
Doors	2
Door Type	Sliding Doors
Body	Stainless Steel
Form Factor	Display
Max Ambient Temperature	32°C, 60%RH
Temperature Range	+2 to +8 ° C
Net Weight (Kg)	195
Width (mm)	900
Depth (mm)	700
Height (mm)	1250
Packing Width (mm)	950
Packing Depth (mm)	760
Packing Height (mm)	1320
Power	240V, 750W/10A
Warranty	2 Years Parts and Labour + 2 Years Parts only Warranty with Product Registration