

ActiveCore™ Flower, Chocolate or Wine Refrigeration

The Activecore range is perfectly suited to the chilled storage of temperature sensitive, high margin products.

ActiveCore's Flexible Temperature Control - FTC

FTC ensures products are displayed and stored at the optimum temperature, and can be easily adjusted between 1-15°C to suit whatever delicate products are being stored.



Chocolates: Cool & wrapped

Chocolate storage is usually around 10-18°C, however this is very dependent on the type of chocolate. SKOPE ActiveCore's flexible temperature controller makes it easy to adjust the temperature depending on exactly what products you are storing. We recommend ideally wrapping chocolates to prevent discolouration when storing in refrigeration.



Flowers: Cool and humid

Keeping valuable flowers fresh for as long as possible requires the right temperature, as well as humidity. Flower storage ranges from 1-8°C, with common types around 2°C and more exotics around 8°C. With flowers it also relies a lot on the humidity levels within the cabinets to keep flowers hydrated. SKOPE ActiveCore provides the necessary flexibility along with a high humidity environment.



Wine: Cool but not too cool

Wine storage should be between 8-18°C, but this differs for Red and White wines. Red wine is normally kept at 14-16°C and White normally at 8-12°C.

ActiveCore™

- ✓ Multi-purpose display & storage
- ✓ Easy to adjust desired temperature
- ✓ 1-15°C temperature range
- ✓ Impact display - Frameless glass door design and high quality LED lighting
- ✓ Market leading energy efficiency

