



**MATFER
BOURGEAT**

DISTRIBUTION DE REPAS

MATFER BOURGEAT
LA PASSION DU GOÛT



LA PASSION DU GOÛT

BOURGEAT - VAUCONSANT - PI CREATION

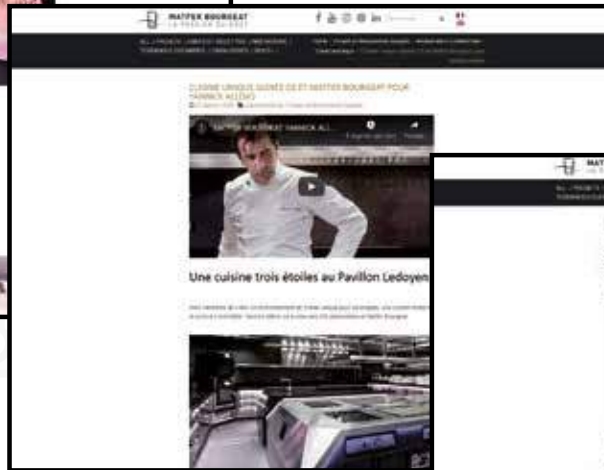
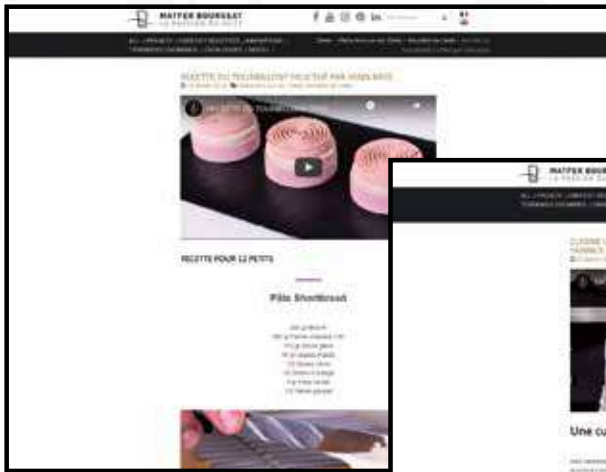
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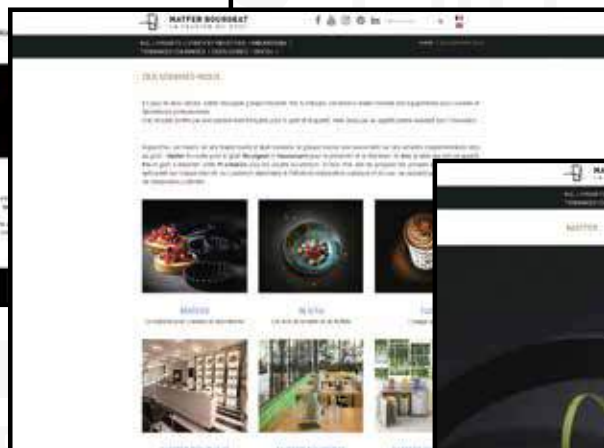
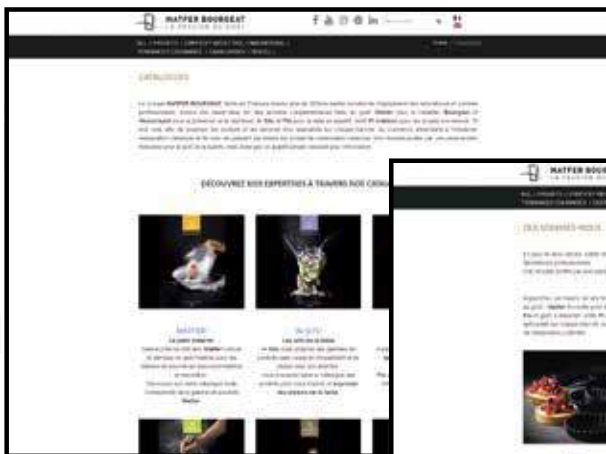


SUIVEZ-NOUS

WWW.MATFERBOURGEOAT.COM



L'ACTUALITÉ



LE GROUPE

BOURGEOAT
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 Fax : +33 (0)4 76 32 25 96
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S.A.S au capital de 5 428 800 €
 RCS VIENNE B 397 798 539

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 Fax : +33 (0)3 83 45 82 93
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S.A.S au capital de 1 000 000 €
 RCS NANCY B 757 804 042

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 64100 Bayonne - France
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 Email : commercial@pi-creation.com

S.A.S.U au capital de 500 000 €
 R.C.S. BAYONNE 354 020 034



**MATFER
BOURGEAT**

DISTRIBUTION DE REPAS



French manufacturing for over
200 years, our areas of expertise:

A PASSION FOR TASTE





MATFER



TOOLS
FOR TASTE





TANTALISING TABLES





MATFER
SINGLE USE





NEW 2020

NEW



HARMONIE NEW SORTING TABLE

MORE PRACTICAL

WITHOUT TRAY SLIDE

2 OPTIONAL WEIGHING SYSTEMS

MONOBLOC COLLECTORS DESIGNED TO FACILITATE BAG REPLACEMENT

CLEANER

WITHOUT COLLARS THAT PROTRUDE ABOVE THE WORK SURFACE

MORE MOBILE

4 OPTIONAL WHEELS

COMPLIANT WITH CURRENT REGULATIONS



Sorting the waste is now a legal requirement for establishments producing 10 tonnes of bio-waste per year.

Before sorting was often experienced as a late-night chore, inconvenient and dirty. Harmony is a truly innovative sorting table. Without a ramp, it is much more accessible to all. With its perfectly flush TVOs above the table, Harmony is always clean, even during service.

Fighting food waste is both educational, good for the environment and essential for optimizing production in the kitchen.

NEO, A NEW SNEEZE GUARD STYLE

MORE DESIGN
MORE CUSTOMIZABLE
OPTIONAL EPOXY PAINT
WIDE SECTION TO APPLY MADE TO
MEASURE DECORATION
TO CREATE MORE APPETITE
NEW LED LIGHTING
MORE POWERFUL AND UNIFORM



With its unique design, Neo does not go unnoticed!
Its wide possibilities of personalization and tilt adjustment allow to express even more the personality of your restaurant.
With a power of 210 lm, a CRI > 90 and a brand new diffuser,
Neo provides pure and intense lighting to create even more appetite!



**MATFER
BOURGEAT**

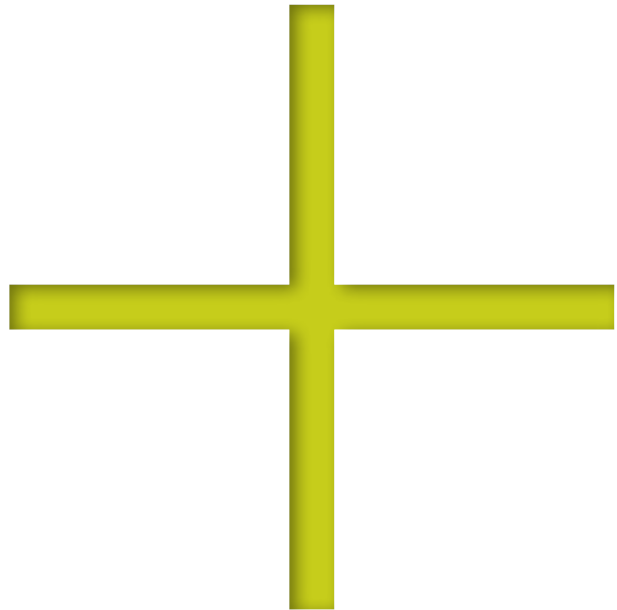
DISTRIBUTION DE REPAS

LA PASSION DU GOÛT



BOURGEAT
VAUCONSANT
PI Creation

TOGETHER
TO



CREATE
APPETITE

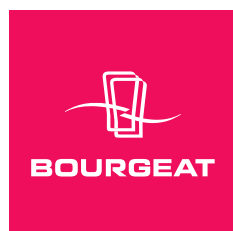
Bourgeat, Vauconsant, and PI Creation,
today form a pole leader in creation
and manufacturing
concepts for the food distribution.

Matfer Bourgeat-Food Distribution evolves on
food trade markets,
commercial catering, hotel,
school or university,
corporate, health facilities
and marine business catering.

With their 3 production sites, their R & D teams
and their design studies offices,
Bourgeat, Vauconsant and PI Creation propose
Food distribution concepts perfectly adapted to all needs.

Customization and bespoke are the big strengths
the Food Distribution Division of the Matfer Bourgeat Group.
This division can adapt its standard products to your specific needs
or develop fully bespoke concepts.

To create appetite.



MOBILE TASTE



COUNTERS WHICH
GIVE APPETITE



TAYLOR MADE FURNITURE
FOR TASTE



**MATFER
BOURGEAT**

DISTRIBUTION DE REPAS

LA PASSION DU GOÛT

PERSONALISABLE, STANDARD SIZE OR CUSTOMISED

Matfer Bourgeat Meal Distribution proposes a broad range of personalisation possibilities (decoration, ergonomic adaptation, etc.) of its standard products.

To push even further the boundaries of our innovations – aesthetic integration as much as functional– Matfer Bourgeat Meal Distribution proposes customised equipment.

To meet the demands of ultimate differentiation, Matfer Bourgeat Meal Distribution proposes to specially create in the greatest detail, both technical and aesthetic, customised products.







**MATFER
BOURGEAT**

DISTRIBUTION DE REPAS

LA PASSION DU GOÛT

COMMITTED TO SUSTAINABLE DEVELOPMENT

Matfer Bourgeat Meal Distribution (MBDR) manufactures equipment which respects the essential principles of sustainable development. On average, our equipment has a 10-year life cycle. It is manufactured from recyclable material although with a high environmental impact, such as stainless steel and glass. It complies with European Directives concerning the recycling of products at end of life.

In addition to economic sustainability, the three MBDR companies have included social equity and environmental preservation as objectives in their policy:

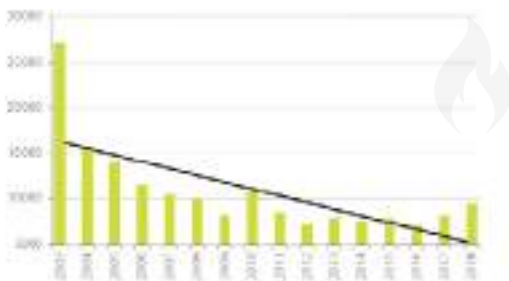
- reducing the production sites' major impacts on the environment (energy and natural resource consumption, waste sorting and recycling, reducing pollution emissions).
- minimising the impacts on biodiversity (via order packaging).
- reducing risks, labour accidents and occupational diseases.



INCREASE WASTE RECYCLING

The companies at the Matfer Bourgeat Meal Distribution centre, collect and recycle in nearby factories, certain office waste (paper/carton, ink cartridges, batteries) via service organisations employing disabled people, their WEEE and DEA by the Ecologic eco-organism and most of the industrial waste (metal, oil, wood, palettes, etc.) by nearby service providers.

Change in the water consumption generated by the production activity over time at Bourgeat

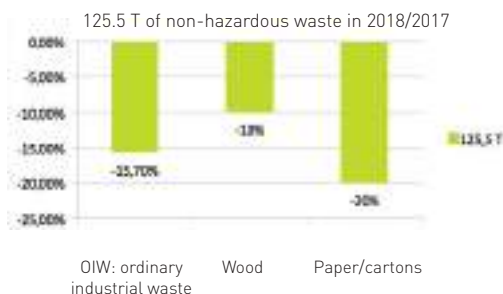


In 2018:

5,021 MWh of gas consumed in relation to the activity at MBDR = - 5% / 2017.
660T of EEE placed on the market by MBDR companies = - 8.25% / 2017.



Reduction in the non-hazardous waste generated by the activity in 2018 compared to the year n-1 at Vauconsant.



* What do these acronyms stand for? See page 430.



REDUCE THE ENVIRONMENTAL IMPACT OF CONSUMPTION

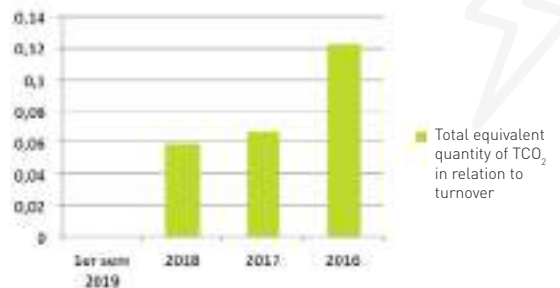
Responsible purchasing, judicious use, virtual archiving, waste recycling, suitable reductions in electrical energy production and natural resources (water, gas, fuel), are all implemented to reduce the environmental impact related to consumption.

REDUCE POLLUTION EMISSION

Limiting atmospheric and aqueous rejects from the factories, reducing the greenhouse gases of the products placed on the market, encouraging employees' use of environmentally-friendly transport modes: using the train and public transport rather than personal cars, car-pooling, car-sharing, cycling, working from home twice a week, limiting GMB intragroup travel.



Total equivalent quantity of TCO2 of the coolants in equipment manufactured at Pi-Creation





BUFFET P.3

**STAFF, UNIVERSITY OR
COMMERCIAL RESTAURANT** P.27

SCHOOL CANTEEN P.123

DROP IN, BESPOKE PROJECT P.187

CATERING EQUIPMENT P.227

COLD TRANSFER - HOT TRANSFER P.247

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KITCHEN AND LABORATORY P.313

HANDLING - STORAGE P.329

HYGIENE P.389



**MATFER
BOURGEAT**

DISTRIBUTION DE REPAS





BUFFET

FOOD LINE	4 - 5
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NEW FRONT COOKING	12 - 17
BESPOKE WINE CELLAR	18 - 19
"CARAVANE" MOBILE SELF-SERVICE	20 - 25



<https://blog.matferbourgeat.com/tag/buffet/>

STANDARD EQUIPMENT

- 18/10 stainless steel construction
- Laminated water-repellent panel partition, 33 standard decors
- Ambient, chilled or heated shelf with mirror polished stainless steel in RAL 7035 pearl grey coloured glass
- 20 mm thick reconstituted stone top, 28 standard decors, 800 mm from the floor
- Disabled access
- GN 1/1 format (530x325 mm) stainless steel chilled bowl, epoxy paint finish
- GN 1/1 (530x325 mm) 6 mm black or white tempered glass vitro or released vitro top
- Central touch control



+ design

- Partition, shelf, top, bowl, storage area, fully customisable
- Standard 20 mm reconstituted stone top
- Wide decor surface (1.8m partitions)

+ appetising means higher turnover

- Standard LED lighting (minimum IRC of 85, 1 000 lumens per metre)

+ performance

- Natural ventilation principle to prevent foods from drying out

+ welcoming

- "Tray deposit" principle to bring customers closer to preparation
- 800 mm height tray deposit and work surface to guarantee access for disabled people

+ economical

- No fan to circulate cold air
- Standard LED lighting
- Eco-Power compressor units (up to 20% energy saving)

+ choice

- 18 single colours, 10 wood tones and 5 material effects as standard
- 28 reconstituted stone decors
- Made-to-measure decors

+ environmentally-friendly

- R-452A Condensing unit

**Complies with
AFNOR / AC D40-004 directives**



FOOD LINE

THE MOST ELEGANT HOTEL BUFFET
TO BUILD UP AN APPETITE



STANDARD EQUIPMENT

- 18 / 10 AISI 304 stainless steel construction, black epoxy paint finish
- Laminated water-repellent panel partition with 460 mm clearance height, 33 standard decors
- Top in 20 mm thick granit, neutral or refrigerated, clearance height of 850 mm
- Heating vitroceramic top black, fit in in the granit top
- Regulation by touch-sensitive thermostat, timer with start time selection



+ design

- Top in 20 mm thick granit as standard
- Heating black or white as option vitroceramic top

+ welcoming

- Tray deposit and worktop with 850mm clearance height

+ economical

- Eco-Power compressor units (up to 20% energy saving)

+ choice

- 18 single colours, 10 wood tones and 5 material effects as standard
- Structure in epoxy paint, RAL to choose (option)

+ environmentally-friendly

- R-452A Condensing unit

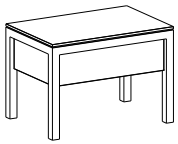
**Complies with
AFNOR / AC D40-004 directives**



QUADRA

**AN EASY-TO-USE AND SOPHISTICATED
PRODUCT RANGE WHICH GOES WITH
ALL YOUR CONSUMPTION MOMENTS**





FREE STANDING AMBIENT BUFFETS WITH GRANIT TOP

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	
Length	880 mm	1205 mm	1530 mm	1855 mm	2180 mm	
Width	800 mm	800 mm	800 mm	800 mm	800 mm	
Height	850 mm	850 mm	850 mm	850 mm	850 mm	
	Code	MQEN00020	MQEN00030	MQEN00040	MQEN00050	MQEN00060
	Price*					

Options

4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element	Code	OEM050	OEM050	OEM050	OEM050	OEM050
	Price					
230 volts plug, mono + earth IP55 (connected and protected)	Code	PER090	PER090	PER090	PER090	PER090
	Price					
Nest for plates or trays	Code	PDF180	PDF180	PDF180	PDF181	PDF181
	Price					
Epoxy paintwork structure (Choice of RAL)	Code	PDC08	PDC08	PDC08	PDC09	PDC09
	Price					

* inc. €6 environmental contribution

TOP

- in 20 mm thick granite

AMBIENT BUFFET

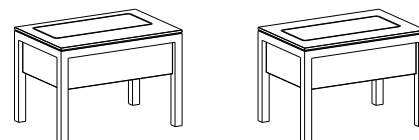
- 18-10 AISI 304 stainless steel structure in black epoxy paint
- Bases with stainless steel adjustment cylinders
- Extendible power cable

REFRIGERATED BUFFET

- 18-10 AISI 304 stainless steel structure in black epoxy paint
- Bases with stainless steel adjustment cylinders
- Touch thermostat regulation with delayed start clock
- Evaporation drip tray
- Extendible power cable

FRONT

- Front in 19 mm thick water-repellent melamine placed 460 mm from the ground
- Choice of 33 standard decors



FREE STANDING CHILLED BUFFETS WITH GRANIT TOP

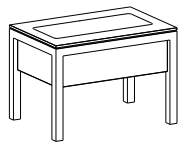
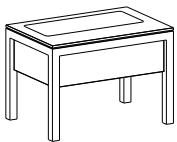
Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		880 mm	1205 mm	1530 mm	1855 mm	2180 mm
Width		800 mm	800 mm	800 mm	800 mm	800 mm
Height		850 mm	850 mm	850 mm	850 mm	850 mm
Cooling P.		908 W	908 W	908 W	908 W	908 W
Electric P.		700 W	700 W	700 W	700 W	700 W
	Against wall	MQCS00020	MQCS00030	MQCS00040	MQCS00050	MQCS00060
	Central	MQCS00120	MQCS00130	MQCS00140	MQCS00150	MQCS00160
	Price*					

Options

4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element	Code	OEM050	OEM050	OEM050	OEM050	OEM050
	Price					
230 volts plug, mono + earth IP55 (connected and protected)	Code	PER090	PER090	PER090	PER090	PER090
	Price					
Elect. supply pole - stainless steel pipe Ø 42 mm x h 2000 mm - unit (1)	Code	PER020	PER020	PER020	PER020	PER020
	Price					
Nest for plates or trays	Code			PDF180	PDF181	PDF181
	Price					
Epoxy paintwork structure (choice of RAL)	Code	PDC08	PDC08	PDC08	PDC09	PDC09
	Price					

(1) Link sleeve to the sneeze guard and ceiling mounting plate provided. To fix necessarily to the ceiling.

* inc. €6 environmental contribution



FREE STANDING HEATING BUFFETS WITH TEMPERED GLASS HOTPLATE AND GRANIT TOP

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	
Length	880 mm	1205 mm	1530 mm	1855 mm	2180 mm	
Width	800 mm	800 mm	800 mm	800 mm	800 mm	
Height	850 mm	850 mm	850 mm	850 mm	850 mm	
Electric P.	600 W	900 W	1200 W	1500 W	1800 W	
	Against wall	MQDV00020	MQDV00030	MQDV00040	MQDV00050	MQDV00060
	Central	MQDV00120	MQDV00130	MQDV00140	MQDV00150	MQDV00160
	Price*					

OPTIONS

		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element	Code Price	OEM050	OEM050	OEM050	OEM050	OEM050
230 volts plug, mono + earth IP55 (connected and protected)	Code Price	PER090	PER090	PER090	PER090	PER090
Separate control for each heating zone - unit	Code Price	PAV010	PAV010	PAV010	PAV010	PAV010
Elect. supply pole - stainless steel pipe Ø 42 mm x h 2000 mm - unit (1)	Code Price	PER020	PER020	PER020	PER020	PER020
Nest for plates or trays	Code Price		PDF180	PDF180	PDF181	PDF181
Epoxy paintwork structure (Choice of RAL)	Code Price	PDC08	PDC08	PDC08	PDC09	PDC09
White tempered glass plates	Code Price	OAV040	OAV040	OAV040	OAV040	OAV040

[1] Link sleeve to the sneeze guard and ceiling mounting plate provided. To fix necessarily to the ceiling.
* inc. €6 environmental contribution

TOP

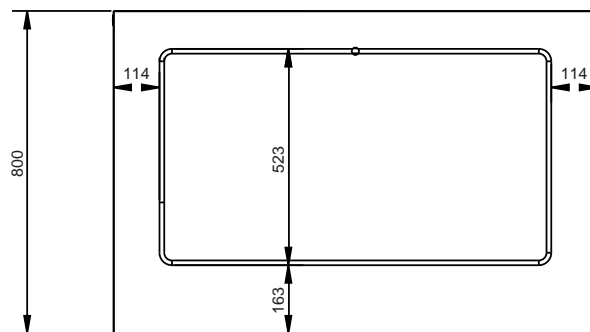
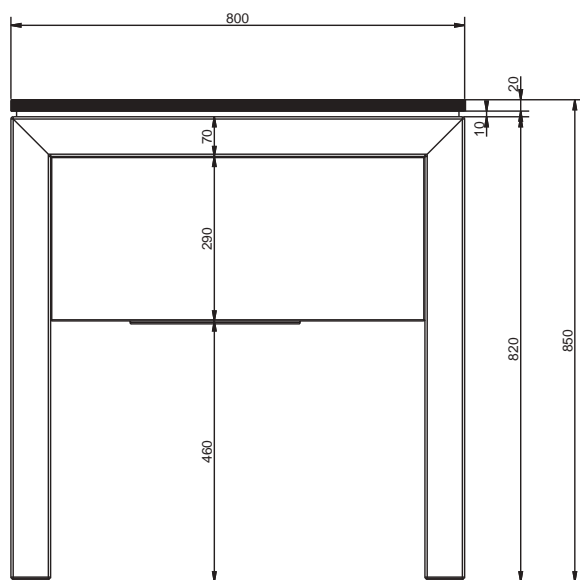
- in 20 mm thick granit

HEATING BUFFET

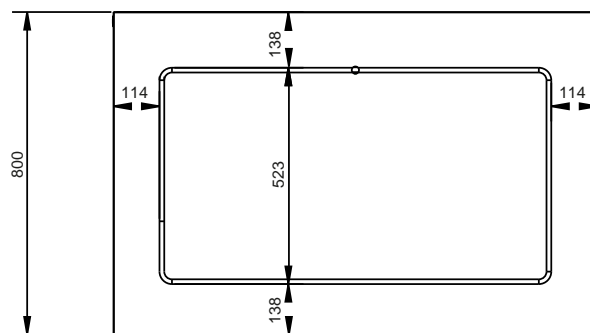
- 18-10 AISI 304 stainless steel structure in black epoxy paint
- Bases with stainless steel adjustment cylinders
- Vitroceramic top black, fit in in the granit top
- Touch thermostat regulation with delayed start clock
- Extendible power cable

FRONT

- Front in 19 mm thick water-repellent melamine placed 460 mm from the ground
- Choice of 33 standard decors



Wall-mounted



Central island

STANDARD EQUIPMENT

- Mobile element with multi-function chopping board / support cut-out to place equipment
- One or two 3600 W cooking zones - Ø 220 mm
- One 45°C temperature maintenance zone (1100 or 1520 x105 mm) with anti-drop stop for the plates
- 2 shelves including one sliding
- 1 waste emptying drawer
- Free standing to accommodate 1 or 2 Satellite shuttles
- 8 mm-thick tempered glass sneeze guard with 4 drop in orientable LED spots
- Choice of front from 33 standard or made-to-measure decors
- Six Ø 125 pivoting casters with stainless steel clevis, including 3 with brake



+ professional

- Two 3600 W professional inductors
Lifetime of 30 000 hours in intensive use
(10 hours per day)
Functional diameter 220 mm
- Indestructible glass capacity key control panels
- 3 pre-set power levels

+ design

- Planceram® high performance,
100% mineral, natural and recyclable work surface
- Ultra scratch-resistant
- Removable laminated front and skirting board
- 33 colours, wooden tones or standard materials
or made-to-measure

+ appetising

- 4 orientable LED spots to highlight your preparations

+ fluid service

- Constant - 45°C temperature maintenance zone
to eliminate waiting time in front of the preparation
station

+ ergonomic

- Wide work surface with integrated chopping board/
support tray
- Multi-function cut-out with height-adjustable support
tray to keep the accessories you use level
- 2 standard shelves to store crockery
- 2 ambient drawers as an option
- 1 refrigerated drawer (with eutectic plate) as an option
- 1 heating plate drawer as an option
- Optional hand-washer to avoid moving around the
kitchen - Capacity: 10 L

+ hygienic

- 6 mm-thick tempered glass sneeze guard
- Optional waste emptier, simple and practical.

+ autonomous

- Filt'Air 900 m³/hr mobile suction hood, as an option

Always ready

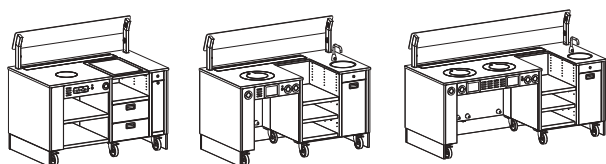
- One single "Plug & Cook" three-phase socket
- Maximum electric power: 11 000 W
- 6 pivoting casters, including 3 with brake



NEW FRONT COOKING NEW FRONT BAKING

THE BEST SOLUTION TO CREATE EFFECTIVE
ANIMATION AND INCREASE YOUR TURNOVER





NEW FRONT COOKING LIVE COOKING ELEMENTS

Capacity	1 cook zone 1300 W	1 cook zone 3600 W	2 cook zone 3600 W
Length	1450 mm	1600 mm	2100 mm
Width	880 mm	880 mm	880 mm
Height	896 mm	896 mm	896 mm
Sneeze guard	400 mm	400 mm	400 mm
Electric P.	1500 W	T - 3800 W	T - 7400 W
Max. electric P.	3600 W	T - 11000 W	T - 11000 W
	Code NJFC14500	NJFC16000	NJFC21000
	Price*		

Option

Granite or reconstituted stone top

Price On request

REFRIGERATED OR HEATED STORAGE

Capacity	6 levels	6 levels	
6 level heating satellite GN 1/1 - 65mm - Code 900 W without humid. Price	843206	843206	
6 level heating satellite GN 1/1 - 65mm - Code 900 W with humid. Price	843306	843306	
5 level cold satellite GN 1/1 - 65mm Code Price	842005	842005	
Satellite door opening direction reversal Code Price	844000	844000	
Insulated drawer with eutectic plate in Code place of the 2 Ambient drawers Price	OEH030	OEH030	OEH030
Drawer for GN 1/1 container Code Price	OEH031	OEH031	OEH031
Crockery drawer Code Price	OEH029	OEH029	OEH029

* inc. €6 environmental contribution

TOP

- 23 mm-thick PlanCeram work surface
- One or two 1300W or 3600 W cooking zones - Ø 220 mm
- One 45°C temperature maintenance zone (1100 or 1520 x105 mm) with anti-drop stop for the plates

ELEMENT

- 18-10 AISI 304 stainless steel
- Six Ø 125 pivoting casters with stainless steel clevis, including 3 with brakes
- Floor chute to run the cable
- Multi-function chopping board / support cut-out to place equipment
- 1 board and 1 sliding shelf
- 1 waste emptying drawer
- Free standing to accommodate 1 or 2 Satellites

TEMPERED GLASS SNEEZE GUARD

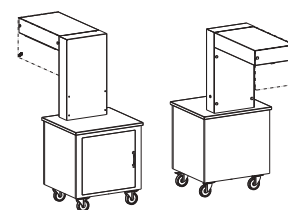
- 8 mm-thick tempered glass sneeze guard with 4 drop in orientable LED spots

FRONT

- Choice of front from 33 standard or made-to-measure Egger decors

ACCESSORIES

- Temperature maintenance Satellite shuttle for 6 GN1/1 containers - 65mm (cold or hot)
- 3500 W induction wok
- 3000 W induction heating plate
- 700 W 2-pot water bath
- GN 1/1 water bath, 700 W
- Carving station 1100 W
- GN 1/1 water bath, 700 W
- Crepe maker, 3600 W
- Panini Toaster, 1500 W
- Blender 750 W
- Waffle maker 1800 W
- Centrifuge 800 W
- Mobile plate warmer 950 W

**OPTIONS**

Designation		1 cook zone 1300 W	1 cook zone 3600 W	2 cook zone 3600 W
Filt'Air, 900 m3/h mobile hood, shock filter, carbon filter, UV lamp	Code Price*	MCHT00000	MCHT00000	MCHT00000
Hand washer	Code Price		OEH040	OEH040
Waste emptier integrated into the work surface	Code Price		OEH041	OEH041
Polyethylene bin to be placed in the waste emptier drawer	Code Price		853005	853005
Made-to-measure front	Code Price		PDF091	PDF092
Skirting board	Code Price	PDF103	PDF101	PDF102
Additional 230 V plug	Code Price	PER040	PER040	PER040
Made-to-measure front for the Filt'Air mobile hood	Price	On request		

* inc. €6 environmental contribution



Find the range of mobile temperature holding cabinet Satellite 4G to be housed under the New Front Cooking pages 262 and 263.



GN3

GN6



TOP

- 23 mm-thick PlanCeram work surface
- One 1300 W cooking zone - Ø 180 mm

ELEMENT

- 18-10 AISI 304 stainless steel
- Eight Ø 125 pivoting casters with stainless steel clevis, including 4 with brakes
- Floor chute to run the cable
- Multi-function chopping board / support cut-out to place equipment
- 2 GN 1/1 Ambient drawers-65 mm
- 3 GN 1/1 refrigerated drawers-100 mm
- 1 GN 1/1 refrigerated drawer-200 mm
- 2 GN 1/1 heating drawers-100 mm
- 1 waste emptying drawer

TEMPERATED GLASS SNEEZE GUARD

- 8 mm-thick tempered glass sneeze guard with 4 drop in orientable LED spots

FRONT

- Choice of front from 33 standard or made-to-measure Egger decors

ACCESSORIES

- 3500 W induction wok
- 3000 W induction heating plate
- 700 W 2-pot water bath
- GN 1/1 water bath, 700 W
- Carving station 1100 W
- GN 1/1 water bath, 700 W
- Crepe maker, 3600 W
- Panini Toaster, 1500 W
- Blender 750 W
- Waffle maker 1800 W
- Centrifuge 800 W
- Mobile plate warmer 950 W

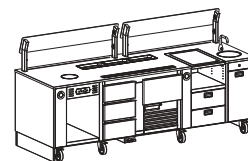
**NEW FRONT BAKING
LIVE BAKING ELEMENT**

Capacity	1 cook zone 1300 W
Length	2640 mm
Width	880 mm
Height	896 mm
Sneeze guard	400 mm
Electric P.	1700 W
Max. electric P.	3600 W
	Code NJFB26400
	Price*

OPTIONS

Skirting board	Code PDF104	Price
Crockery drawer	Code OEH029	Price
Granite or reconstituted stone top	Price	On request

* inc. €6 environmental contribution

**COMMON ACCESSORIES
TO NEW FRONT COOKING
AND NEW FRONT BAKING**

Designation	Code	Price
Induction wok - 3500 W to be placed	240322	
Induction plate - 3000 W to be placed	240315	
2-pot water bath - 700 W	875006	
GN 1/1 water bath - 700 W	875005	
Carving station - 1100 W	870851	
Pasta cooker set	693436	
Crepe maker - 3600 W	120794	
Panini Toaster -1500 W	245518	
Waffle maker (capacity 2 waffles) opening 180° - 1800 W	241555	
Blender -750 W	212011	
Stainless steel bowl - 2L	212022	
Centrifuge - 800 W	210352	
Mobile plate warmer - 950 W	777326	

Pi Creation is a designer-manufacturer specializing in bespoke professional wine cellar projects.

Our equipment is designed in our design offices and manufactured in our workshops by teams of specialists (designers of catering systems, draftsmen, stainless steel boilermakers, carpenters, marble makers, electricians, refrigerators maker) highly qualified, attached to their know-how, and mobilized to meet your specific customization needs.

CONTACT US TO STUDY YOUR PROJECT



BESPOKE WINE CELLAR

BY PI CREATION



STANDARD EQUIPMENT

- Stainless and epoxy coated steel chassis.
- Corian® resin top with rounded front for a very high-end design.
- Solid veneer tray rest with quick, ergonomic opening/closure system, securely held in position (customizable).
- Glass sneeze guard with LED lighting rail, assembly on streamlined coated aluminium supports.
- 4 composite casters, 2 of which with brakes.
- The Caravane range is delivered in the colour "Vanilla".

+ aesthetics

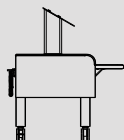
- Modern, raised sneeze guard fitted with LED lighting for attractive high-end presentation of meals..

+ ergonomics

- The Caravane range includes mobile "servers" to provide all the accessories required for the service: plates (neutral or warmed), cutlery, trays, etc...
- A solid, ergonomic and easy-fold-down tray rest becomes a real design element after service.
- The Caravane units can be fitted with additional storage equipment (compatible with our Sherpa wheel-mounted isotherm containers to provide a good service). Special wheel ref. 822752 must be ordered with the F3/FC3 containers.

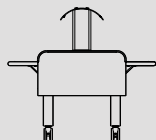


SINGLE ACCESS UNITS



3 GN 4 GN

DUAL ACCESS BUFFET UNITS



3 GN 4 GN

Static refrigeration top



Bain-marie



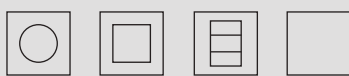
Heated glass ceramic top



Hot combination model : bain-marie + heated glass ceramic top



"SERVER" UNITS



Plates

Trays

Cutlery

Neutral



Manage space.
Easy storage after service, flexibility for holding events, adaptation to rooms and quick renewal of configurations.

Manage flows and personnel.
Flexibility in adapting to variable customer flows and the ends-of-service.

CARAVANE

**A QUALITY AND ADJUSTABLE SELF-SERVICE UNIT,
IDEAL FOR EVENT CATERING**




**BUFFET UNIT WITH STATIC REFRIGERATION TANK -
 WITHOUT REFRIGERATED UNIT**

Models	Single access unit		Double access unit	
	3 GN	4 GN	3 GN	4 GN
Overall length	1315 mm	1640 mm	1315 mm	1640 mm
Overall depth	840 mm	840 mm	885 mm	885 mm
Overall height	1385 mm	1385 mm	1330 mm	1330 mm
Net weight	200 kg	220 kg	220 kg	240 kg
Max.load	100 kg	100 kg	100 kg	100 kg
Power	300 W	300 W	300 W	300 W
Cooling capacity	272 W	272 W	272 W	272 W
Voltage - single phase 50Hz	230 V	230 V	230 V	230 V
Buffet unit - static refrigeration tank	Code 856013	Code 856014	Code 856023	Code 856024
	Price			
ACCESSORIES				
Neutral server unit for plates*	Code 859520	Code 859520	Code 859520	Code 859520
	Price			
Heating server unit for plates*	Code 859525	Code 859525	Code 859525	Code 859525
	Price			
Tray server unit*	Code 859510	Code 859510	Code 859510	Code 859510
	Price			
Cutlery server unit*	Code 859513	Code 859513	Code 859513	Code 859513
	Price			
Neutral server unit*	Code 859505	Code 859505	Code 859505	Code 859505
	Price			
1 - Sherpa F3 Insulated box	Code 821901	Code 821901	Code 821901	Code 821901
	Price			
2 - Sherpa FC3 heated insulated box	Code 822000	Code 822000	Code 822000	Code 822000
	Price			
Wheels for insulated box - special Caravane - diam.60 mm - 2 with brakes	Code 822752	Code 822752	Code 822752	Code 822752
	Price			

REFRIGERATED UNITS

- Corian® resin top with built-in stainless steel basin, 30mm deep with sloping base and edges with vibration polished finish.
- Single access unit fitted with two 16Amp 2P+T sockets (on each side of unit, service side).
- Basin refrigerated by copper coil.
- Injected polyurethane foam insulation.
- Electronic control thermostat with digital display and sensitive touch control.
- Delivered with connection lead (2m).
- EU label. In compliance with the NF EN 60335-1, NF EN 60335-2-89 standards.
- Refrigeration unit at R452a.

HEATED UNITS

- Corian® resin top with built-in, heated, tempered glass plate, 6mm thick and edges in vibration polished finish stainless steel.
- Single access unit fitted with two 16Amp 2P+T sockets (on each side of unit, service side).
- Bonded heating element; easy maintenance with mastic-free seal around the glass.
- Electronic control thermostat with digital display and sensitive touch control. Two individually controlled areas.
- Safety thermostat protection.
- Delivered with connection lead (2m).
- EU label. These units are in compliance with the NF EN 60335-1, NF EN 60335-2-12 standards.

Server units* :

Overall L x D x H 540 x 830 x 900 mm - for the technical characteristics, refer to page 25.

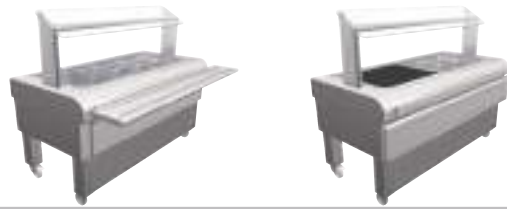
- **Insulated containers** : for the technical characteristics, refer to pages 272.

**BUFFET UNIT WITH HEATED GLASS CERAMIC TOP - WITHOUT HEATED CUPBOARD**

Models	Single access unit		Double access unit	
	3 GN	4 GN	3 GN	4 GN
Overall length	1315 mm	1640 mm	1315 mm	1640 mm
Overall depth	840 mm	840 mm	885 mm	885 mm
Overall height	1385 mm	1385 mm	1330 mm	1330 mm
Net weight	180 kg	200 kg	200 kg	220 kg
Max.load	60 kg	80 kg	60 kg	80 kg
Power	1310 W	1750 W	1310 W	1750 W
Voltage - single phase 50/60 Hz	230 V	230 V	230 V	230 V
Buffet unit static refrigeration tank	Code 857213	857214	857223	857224
	Price			

ACCESSORIES

Neutral server unit for plates*	Code 859520	859520	859520	859520
	Price			
Heating server unit for plates*	Code 859525	859525	859525	859525
	Price			
Tray server unit*	Code 859510	859510	859510	859510
	Price			
Cutlery server unit*	Code 859513	859513	859513	859513
	Price			
Neutral server unit*	Code 859505	859505	859505	859505
	Price			
1 - Sherpa F3 Insulated box	Code 821901	821901	821901	821901
	Price			
2 - Sherpa FC3 heated insulated box	Code 822000	822000	822000	822000
	Price			
Wheels for insulated box - special Caravane - diam.60 mm - 2 with brakes	Code 822752	822752	822752	822752
	Price			



BUFFET BAIN-MARIE UNITS - WITHOUT HEATED CUPBOARD

Models	Single access units	
	3 GN	4 GN
Overall length	1315 mm	1640 mm
Overall depth	840 mm	840 mm
Overall height	1385 mm	1385 mm
Net weight:	Bain-marie model 140 kg Hot combination model -	160 kg 200 kg
Max.load:	Bain-marie model 90 kg Hot combination model -	120 kg 100 kg
Power:	Bain-marie model 2100 W Hot combination model -	2100 W 2180 W
Voltage - single phase 50/60 Hz	230 V	230 V
Bain-marie model	Code 857013 Price	857014
Hot combination model (bain-marie + hot plate)	Code - Price	857514
ACCESSORIES		
Neutral server unit for plates	Code 859520 Price	859520
Heating server unit for plates	Code 859525 Price	859525
Tray server unit	Code 859510 Price	859510
Cutlery server unit	Code 859513 Price	859513
Neutral server unit	Code 859505 Price	859505
1 - Sherpa F3 Insulated box	Code 821901 Price	821901
2 - Sherpa FC3 heated insulated box	Code 822000 Price	822000
Wheels for insulated box - special Caravane - diam.60 mm - 2 with brakes	Code 822752 Price	822752

EU label. These units are in compliance with the NF EN 60335-1, NF EN 60335-2-50 and NF EN 60335-2-12 standards.

BAIN-MARIE OR HOT COMBINATION UNITS

- Corian® resin top with built-in stainless steel basin, 210mm deep, built-in tempered glass hot plate, 6 mm thick, edges in stainless steel with vibrated polished finish.
- Unit fitted with two 16Amp 2P+T sockets (on each side of unit, service side).
- Round shaped tank, 210mm deep, for GN1/1 and GN2/1 containers (or submultiples with adapter bars) of a maximum height of 150mm (not included).
- Safety thermostat protection.
- Delivered with connection lead (2m).

Bain-marie unit :

- Hot air bain-marie. Static heating.
- Electronic control thermostat with digital display and sensitive touch control.

Hot combination unit :

- Hot combination model : tank 2GN1/1 and plate 2 GN1/1. Bonded heating element; easy maintenance with mastic-free seal around the glass.
- One regulation for the whole unit.

SERVER UNITS

- Laminate structure with edges protected by a PVC strip and the side faces with a soft profile.
- 4 composite casters, 2 of which with brakes.

Plate server unit :

- Capacity : 60 round plates from Ø200 to Ø310 mm.
- Max. load : 70 kg.
- Ref.859525 : Voltage 230 V single phase 50/60 Hz.
- Power: 900 W
- Protection index : 21.
- Connection lead (2m).

Tray server unit :

- Capacity: 160 trays max. length 480 mm
- 80 trays if longer.

Cutlery server unit :

- Delivered with 3 Cristal+ GN 1/3 containers 150 mm deep.

Neutral server unit :

- Fitted with 2 shelving levels at the rear.

- Insulated containers : for the technical characteristics, refer to pages :272.



SERVER UNITS

Models	For plates		For trays	For cutlery	Neutral
	Neutral	Heated			
Capacity	60 plates		160 trays	150 cutlery	2 shelving
Overall length	540 mm	540 mm	540 mm	540 mm	540 mm
Overall depth	830 mm	830 mm	830 mm	830 mm	830 mm
Overall height	900 mm	900 mm	900 mm	900 mm	900 mm
Net weight	42 kg	44 kg	23 kg	32 kg	29 kg
Power	-	900 W	-	-	-
Voltage - single phase 50/60 Hz	-	230 V	-	-	-
Server units	Code 859520	859525	859510	859513	859505
	Price				



Find plates, glasses, cutlery in the catalogue







STAFF, UNIVERSITY OR COMMERCIAL RESTAURANT

FOOD LINE	28 - 29
"EXIGENCE" SELF-SERVICE	30 - 119
CUSTOMISED PROJECTS	120 - 121



<https://blog.matferbourgeat.com/tag/self/>

STANDARD EQUIPMENT

- 18/10 stainless steel construction
- Laminated water-repellent panel partition, 33 standard decors
- Ambient, chilled or heated shelf with mirror polished stainless steel in RAL 7035 pearl grey coloured glass
- 20 mm thick reconstituted stone top, 28 standard decors, 800 mm from the floor
- Disabled access
- GN 1/1 format (530x325 mm) stainless steel chilled bowl, epoxy paint finish
- GN 1/1 (530x325 mm) 8 mm black or white tempered glass vitro or released vitro top
- Central touch control



+ design

- Partition, shelf, top, bowl, storage area, fully customisable
- Standard 20 mm reconstituted stone top
- Wide decor surface (1.8m partitions)

+ appetising means higher turnover

- Standard LED lighting (minimum IRC of 85, 1 000 lumens per metre)

+ performance

- Natural ventilation principle to prevent foods from drying out

+ welcoming

- "Tray deposit" principle to bring customers closer to preparation
- 800 mm height tray deposit and work surface to guarantee access for disabled people

+ economical

- No fan to circulate cold air
- Standard LED lighting
- Eco-Power compressor units (up to 20% energy saving)

+ choice

- 10 single colours, 18 wood tones and 5 material effects as standard
- 28 reconstituted stone decors
- Made-to-measure decors

+ environmentally-friendly

- R-452A Condensing unit

Complies with

AFNOR / AC D40-004 directives



FOOD LINE

THE MOST ELEGANT CONCEPT
TO BUILD UP AN APPETITE



STANDARD EQUIPMENT

- Vibrant polished finish top with a 110 mm satin polish finish curved edge
- Front and sides in 19 mm water-repellent melamine placed 100 mm from the ground
- Tray slide of 3 Ø 30 round stainless steel tubes on raisers.
The support consoles are in Ø 42 mm stainless steel with invisible attachment system on the element body
- Stainless steel corner on the low part and specific 40 mm thick stainless steel profile on the sides of the front
- Touch thermostat regulation with delayed start clock



+ design

- Neo a new style of sneeze guard and heating ramp.
- Optional epoxy matte paint wells and display multidecks

+ appetising means

+ turnover

- New LED lighting on Neo (4000°K, IRC > 85, 210 lm)

+ welcoming

- Tray slide is located at a height of 800 mm
- 110 mm curved edge to guide the trays

+ choice

- 10 single colours, 18 wood tones and 5 material effects as standard

+ ergonomical means much more time saved and more comfort for service

- New ergonomic tray, cutler and glass distributor to install 50-glass baskets in a single movement
- 50-piece cutlery holders much less heavy than traditional GN containers
- Average 60 dBA Condensing units
Vibrations and heat blown significantly reduced

+ performance

- New Air System and Puls'Air System glass windows for even more performance

+ economical

- Standard LED lighting
- Eco-Power compressor units (up to 20% energy saving)
- "Air recycling" bain-marie (up to 40% energy savings)

+ food safety

- Made completely from 18/10 AISI 304 stainless steel

+ easy to clean

- Part moulded from food-standard neoprene placed between each element

+ environmentally-friendly

- R-452A Condensing unit

**Complies with
AFNOR / AC D40-004 directives**



EXIGENCE

THE WIDEST CHOICE OF EQUIPMENT,
STYLE AND CUSTOMISATION

STAFF, UNIVERSITY
COMMERCIAL RESTAURANT





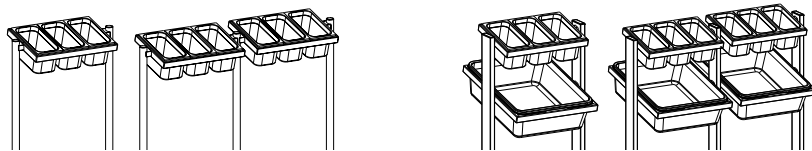
TRAY DISPENSERS

Capacity		160 trays	320 trays	1 trolley(1)	2 trolleys(1)	3 trolleys(1)
Length		880 mm	1580 mm			
Width		775 mm	775 mm			
Weight		26 Kg	40 Kg			
Base 230 mm	Code	MAED00000	MAED01000	NAED02000	NAED03000	NAED04000
	Price*					
Weight		35 Kg	56 Kg			
Base 340 mm	Code	MAED04000	MAED05000			
	Price*					

Options

4 Ø 125 mm stainless steel pivot casters, 2 with brakes (per element)	Code	OEM010	OEM010	OEM010	OEM010
	Price				
Corner bumper - unit	Code	OEP010	OEP010	OEP010	OEP010
	Price				

(1) U-shaped tray element for 1, 2 or 3 trolleys Trolley dimensions to be provided with the order



CUTLERY DISPENSERS CUTLERY AND BREAD DISPENSERS

GN 1/3-150 tray capacity		3 trays 150 cutlery	6 trays 300 cutlery	3 trays 150 cutlery	6 trays 300 cutlery
GN 2/1-200 tray capacity				1 tray 120 rolls	2 trays 240 rolls
Length		685 mm	1315 mm	685 mm	1315 mm
Width		350 mm	350 mm	650 mm	650 mm
Height		1070 mm	1070 mm	1070 mm	1070 mm
Weight		6 Kg	10 Kg	9 Kg	15 Kg
	Classic	MAED06000	MAED07000	MAED08000	MAED09000
	Price*				
	Neo	MAED66100	MAED67100	MAED68100	MAED69100
	Price*				

* inc. €6 environmental contribution

TOP

- 18-10 AISI 304 stainless steel
- 60 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges

ELEMENT

- 18-10 AISI 304 stainless steel
- Bases with stainless steel adjustment cylinders

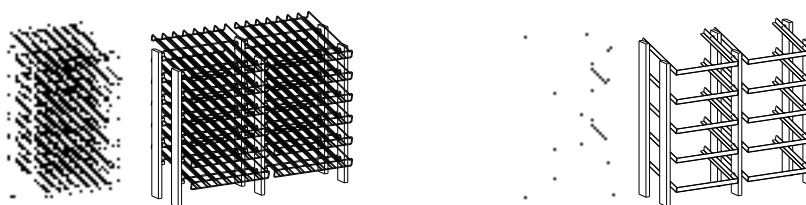
FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish

- Choice of 33 decorations

CUTLERY, BREAD AND GLASS DISPENSERS

- 18-10 AISI 304 stainless steel
- Classic dispenser consisting of Ø 42 mm vertical posts
- Neo dispenser consisting of 100x30mm vertical posts

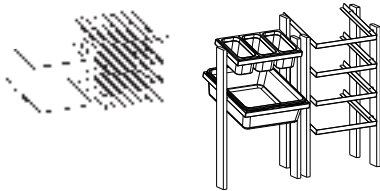


**GLASS DISPENSERS (Ø 80 MM MAX)
DISPENSERS FOR GLASS BASKETS**

Capacity	Glass dispensers	1 x	2 x	Dispensers for baskets	1 x	2 x
Length		780 mm	1510 mm		650 mm	1250 mm
Width		660 mm	660 mm		550 mm	550 mm
Height		1150 mm	1150 mm		1150 mm	1150 mm
Weight		15 Kg	26 Kg		13 Kg	22 Kg
4 tilted grills - 224 glasses	Classic	MAED10000	MAED15000	4 tilted rails	MAED20000	MAED23000
	Neo	MAED60000	MAED65000		MAED70000	MAED73000
Weight		17 Kg	29 Kg		15 Kg	25 Kg
	5 tilted grills - 280 glasses	Classic	MAED11000	MAED16000	5 tilted rails	MAED21000
Price*	Neo	MAED61000	MAED66000		MAED71000	MAED74000
Weight		18 Kg	33 Kg		17 Kg	29 Kg
	6 tilted grills - 336 glasses	Classic	MAED12000	MAED17000	6 tilted rails	MAED22000
Price*	Neo	MAED62000	MAED67000		MAED72000	MAED75000
Weight		20 Kg	36 Kg			
	7 tilted grills - 392 glasses	Classic	MAED13000	MAED18000		
Price*	Neo	MAED63000	MAED68000			
Weight		23 Kg	41 Kg			
	8 tilted grills - 448 glasses (1)	Classic	MAED14000	MAED19000		
Price*	Neo	MAED64000	MAED69000			

(1) Height: 1350 mm

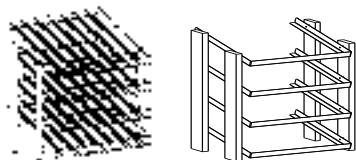
* inc. €6 environmental contribution



CUTLERY, BREAD AND GLASS DISPENSERS CUTLERY, BREAD AND GLASS BASKET DISPENSERS

Capacity		Tilted grills	Tilted rails
3 GN 1/3 trays (150 sets of cutlery) 1 GN 2/1 tray (120 rolls)			
Length		1490 mm	1365 mm
Width		660 mm	650 mm
Height		1150 mm	1150 mm
Weight		23 Kg	22 Kg
4 grill levels - 224 glasses	Classic	MAED29000	MAED26000
	Price*		
4 rail levels	Neo	MAED79000	MAED76000
	Price*		
Weight		25 Kg	23 Kg
5 grill levels - 280 glasses	Classic	MAED30000	MAED27000
	Price*		
5 rail levels	Neo	MAED80000	MAED77000
	Price*		
Weight		27 Kg	25 Kg
6 grill levels - 336 glasses	Classic	MAED31000	MAED28000
	Price*		
6 rail levels (1)	Neo	MAED81000	MAED78000
	Price*		

(1) Height: 1350 mm



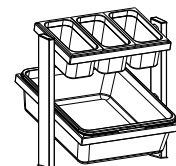
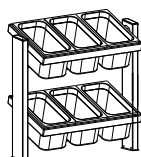
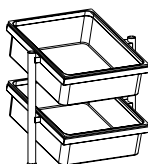
AMBIENT ELEMENT GLASS DISPENSERS (Ø 80 MM MAX), DISPENSERS FOR GLASS BASKETS (HEIGHT 900 MM FROM THE FLOOR)

Capacity	Glass dispenser	Dispensers for baskets
Length	780 mm	650 mm
Width	660 mm	550 mm
Height	700 mm	850 mm
Weight	12 Kg	11 Kg
4 tilted grills - 224 glasses	Classic	4 tilted rails MAED38000
	Price*	
	Neo	MAED88000
	Price*	

CUTLERY, BREAD AND GLASS DISPENSERS

- 18-10 AISI 304 stainless steel
- Classic dispenser consisting of Ø 42 mm vertical posts
- Neo dispenser consisting of 100x30mm vertical posts

**AMBIENT ELEMENT
BREAD DISPENSERS, CUTLERY DISPENSERS
CUTLERY AND BREAD DISPENSERS
(HEIGHT 900 MM FROM THE FLOOR)**



Capacity		1 x	2 x		1 x 3 cutlery trays 1 x 1 bread tray
Length		685 mm	685 mm		685 mm
Bread dispenser width		650 mm	650 mm		650 mm
Cutlery dispenser width		350 mm	350 mm		
Height		530 mm	635 mm		635 mm
Weight		4 Kg	7 Kg		7 Kg
GN 2/1 tray (120 rolls)	Classic	MAED32000	MAED33000	Classic	MAED36000
	Price*			Price*	
	Neo	MAED82000	MAED83000	Neo	MAED86000
	Price*			Price*	
3 GN 1/3 trays-150 (150 cutlery)	Classic	MAED34000	MAED35000		
	Price*				
	Neo	MAED84000	MAED85000		
	Price*				

OPTIONS

Capacity		
Polished mirror Classic posts (per presentation unit with 2 posts)	Code	ODM010
	Price	
Polished mirror Classic posts (per presentation unit with 4 posts)	Code	ODM020
	Price	
Polished mirror Neo posts (per unit with 2 posts)	Code	ODM013
	Price	
Polished mirror Neo posts (per unit with 4 posts)	Code	ODM023
	Price	
Neo posts in epoxy paint (RAL choice) (per unit with 2 posts)	Code	PDC10
	Price	
Neo posts in epoxy paint (RAL choice) (per unit with 4 posts)	Code	PDC11
	Price	

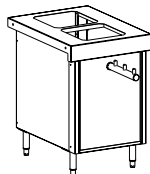
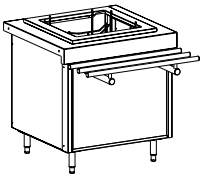


* inc. €6 environmental contribution



OPTIONS

Additional GN 1/3 -150 mm cutlery container - per container	Code	09-1219	500x500x75 mm stainless steel wire glass basket	Code	09-0410
	Price			Price	
Additional GN 2/1 -200 mm bread container - per container	Code	09-0992	Plex sneeze guard for bread dispenser, customer side (per level)	Code	PEH010
	Price			Price	
1 additional glass grill level (capacity: 56 Ø 80 mm glasses)	Code	PEP020	Plex sneeze guard 731x550x949 for 2-level bread disp.	Code	PEH020
	Price			Price	
1 additional rail level for 500x500 mm glass basket	Code	PEP030	Tilted stainless steel shelf with stainless steel stop - per unit	Code	PEP010
	Price			Price	
1 additional 3-cutlery set holder level (GN 1/3-150 mm holder provided)	Code	PEP040	Protective cover	Code	PEP070
	Price			Price	
1 additional bread holder level (GN 2/1-200 mm holder provided)	Code	PEP050			
	Price				



CONSTANT LEVEL DISPENSERS WITH TECHNICAL ACCESS

Capacity	7 baskets 500x500x100 mm (1)	2 stacks for plates Ø 210 - 260 mm (1)
Length	880 mm	600 mm
Width	820 mm	820 mm
Height	900 mm	900 mm
Weight	70 Kg	50 Kg
	Code	MAED39000
	Price*	MAED40000

OPTIONS

Capacity	7 baskets 500x500x100 mm (1)	2 stacks for plates Ø 210 - 260 mm (1)
2 warming stacks for plates Ø 210 - 260 mm (2)	Code	OAA010
	Price	
4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per element	Code	OEM010
	Price	OEM010

(1) plate baskets / stacks not provided - (2) lids provided
* inc. €6 environmental contribution

CONSTANT LEVEL DISPENSER

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
110 mm perfectly curved edge on the customer side
- Grey compressible neoprene seal between the tops of the elements
- Bases with stainless steel adjustment cylinders

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

ERGONOMIC TRAY, CUTLERY AND GLASS DISPENSER

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
60 mm perfectly curved edge on the customer side
- Bases with stainless steel adjustment cylinders
- Delivered with 12 cutlery baskets and 4 glass baskets

ERGONOMIC TRAY, CUTLERY AND GLASS DISPENSER

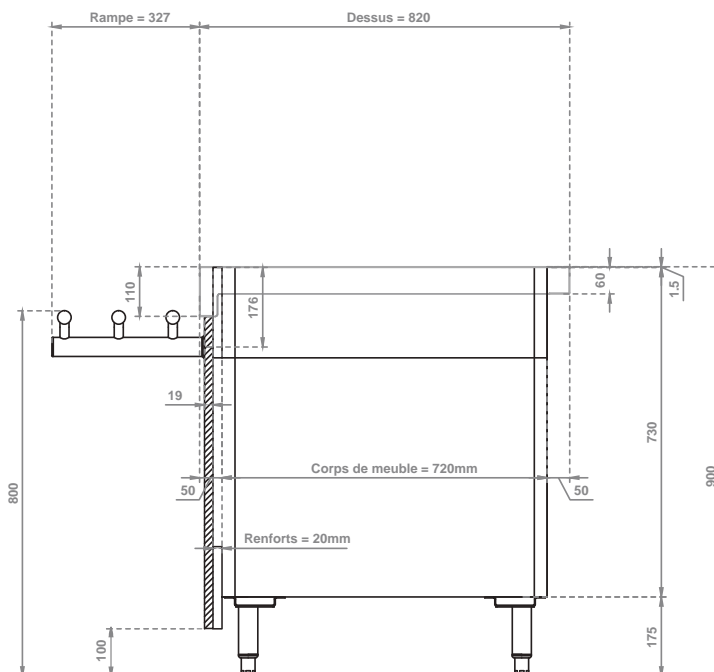
Capacity	200 trays 4 glass baskets (200 baskets) 12 cutlery baskets (200 sets of cutlery)
Length	1180 mm
Width	775 mm
Base height 340 mm	1579 mm
Weight	100 Kg
	Code MAED50000
	Price*



Options

4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element

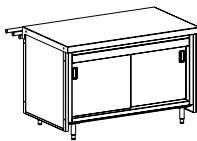
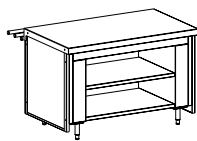
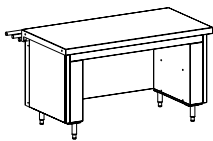
Code OEM040
Price





EXIGENCE

AMBIENT ELEMENTS, CORNER ELEMENTS FRONT ELEMENTS



AMBIENT ELEMENTS FREE STANDING AMBIENT ELEMENTS WITH 2 STORAGE LEVELS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		880 mm	1380 mm	1580 mm	1930 mm	2280 mm
Width		820 mm	820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm	900 mm
Weight		65 Kg	86 Kg	95 Kg	111 Kg	126 Kg
Free standing	Code	MAEN44020	MAEN44030	MAEN44040	MAEN44050	MAEN44060
	Price*					
Weight		74 Kg	104 Kg	116 Kg	138 Kg	159 Kg
Open bottom - 2 storage levels	Code	MAEN45020	MAEN45030	MAEN45040	MAEN45050	MAEN45060
	Price*					
Weight		80 Kg	119 Kg	134 Kg	161 Kg	189 Kg
Number of doors		2 swing drs.	2 sliding drs.	2 sliding drs.	2 sliding drs.	2 sliding drs.
Closed bottom	Code	MAEN46020	MAEN46030	MAEN46040	MAEN46050	MAEN46060
	Price*					



FRONT ELEMENTS

Length		550 mm	<550 mm (2)	>550 mm (3)
Width		215 mm	215 mm	215 mm
Height		900 mm	900 mm	900 mm
Weight		24 Kg		
	Code	MAEF41000	NAEF42000	NAEF43000
	Price*			

Side return arm	Code	PAE010	PAE010	PAE010
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(2) per unit
(3) per Ml

* inc. €6 environmental contribution

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



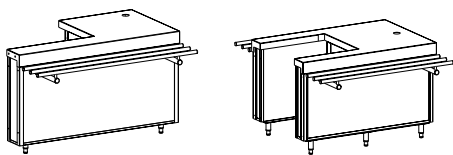
CORNER ELEMENTS

Capacity		90° service side	45° service side	90° public side	45° public side
Length		820 mm	650 mm	820 mm	650 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm
Weight		16 Kg	9 Kg		
Free standing	Code	MAEA47000	MAEA48000		
	Price*				
Weight		33 Kg	16 Kg		
Open bottom - 2 storage levels	Code	MAEA49000	MAEA50000		
	Price*				
Weight				33 Kg	20 Kg
Closed bottom with front and tray slide	Code			MAEA51000	MAEA52000
	Price*				

OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per element (1)	Code	OEM010	OEM010	OEM010	OEM010	OEM011
	Price					
230 volts plug, mono + earth IP55 (Not protected and not connected)	Code	PER010	PER010	PER010	PER010	PER010
	Price					
Protection by 30 mA circuit breaker for socket	Code	OER010	OER010	OER010	OER010	OER010
	Price					

(1) 6 casters for the 6 GN models
* inc. €6 environmental contribution



PAY POINT

Length		665 mm	790mm	1380 mm	1580 mm	1595 mm
Width		820 mm	680 mm	820 mm	820 mm	1035 mm
Height		900 mm	900 mm	900 mm	900 mm	900 mm
Weight				80 Kg	86 Kg	
Pay point with right side arm	Code			MAEC53030	MAEC53040	
	Price*					
Weight				80 Kg	86 Kg	
Pay point with left side arm	Code			MAEC54030	MAEC54040	
	Price*					
Weight						101 Kg
Central pay point	Code					MAEC55000
	Price*					
Weight		59 Kg				
No side arm	Code	MAEC56000				
	Price*					
Weight			55 Kg			
No side arm - pay point operator facing the public	Code		MAEC57000			
	Price*					



HAND RAIL

Round tube ramp - (per meter)	Code	NARC59000
	Price*	
Neo ramp - (per meter)	Code	NARC58000
	Price*	

* inc. €6 environmental contribution

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

PAY POINT

- 18-10 AISI 304 stainless steel
- Bases with stainless steel adjustment cylinders
- 1 shelf under the top, one foot rest, one drawer with lock
- 2 230 V mono + earth sockets (not protected and not connected)
- 1 RJ45 socket
- 1 Ø 60 mm hole with PVC cover for cable passage

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

HAND RAIL

- Hand rail and vertical posts in 40 x 40 mm section or in round tube Ø 42 mm in stainless steel

OPTIONS

Length		665 mm	790mm	1380 mm	1580 mm	1595 mm
4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per element	Code Price	OEM010	OEM010	OEM010	OEM010	OEM010
230 volts plug, mono + earth IP55 (Not protected and not connected)	Code Price	PER010	PER010	PER010	PER010	PER010
Protection by 30 mA circuit breaker for socket	Code Price	OER010	OER010	OER010	OER010	OER010
RJ45 IT network socket	Code Price	PER030	PER030	PER030	PER030	PER030
Side return arm	Code Price	PAE010	PAE010	PAE010	PAE010	PAE010
"Western" type door	Code Price	PAA020	PAA020	PAA020	PAA020	PAA020
Tray slide leaf	Code Price	PAA030	PAA030	PAA030	PAA030	PAA030
3 stainless steel cups in the return arm for cutlery recall	Code Price	OAA020	OAA020	OAA020	OAA020	OAA020
Stainless steel bottle opened with removable recovery box	Code Price	PAA040	PAA040	PAA040	PAA040	PAA040



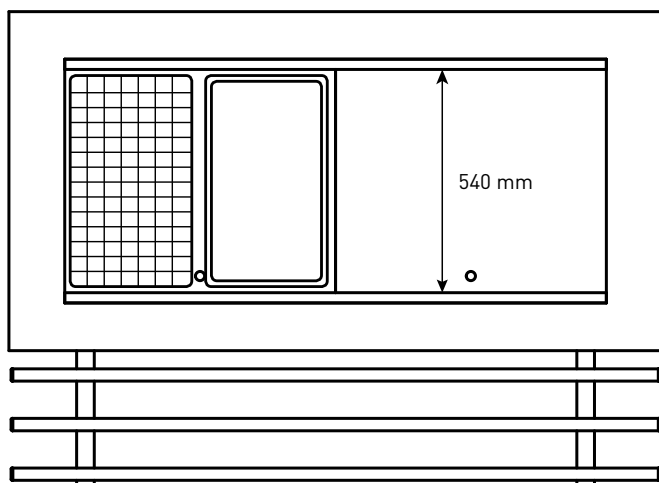
CHILLED WELL

A more practical full-coverage format for better temperature maintenance

At Vauconsant, the "cooled contact" chilled wells for buffets and the "ventilated air" wells are in food standard format in terms of length (2GN, 3GN, 4 GN, etc.) but also "full coverage" in terms of width.

This highly practical "full coverage" format lets you place grills or GN containers at the bottom of the well. Temperatures are then kept at the optimum level as the cold air circulates perfectly around the well and over the top of the container.

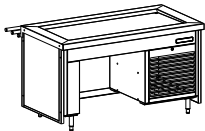
If you want your containers to rest on the side of the well, Vauconsant also provides you with the possibility of choosing as an option chilled wells in gastronorm format in terms of length and width.



"Full coverage" well in GN format







FREE STANDING ELEMENTS WITH "COOLED CONTACT" CHILLED WELL, DEPTH 30 MM DELIVERED WITH CONDENSING UNIT

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	930 mm	1385 mm	1580 mm	1930 mm	2280 mm	2605 mm	
Width	820 mm	820 mm	820 mm	820 mm	820 mm	820 mm	
Height	900 mm	900 mm	900 mm	900 mm	900 mm	900 mm	
Weight	97 Kg	127 Kg	139 Kg	155 Kg	173 Kg	189 Kg	
Cooling P.	272 W	272 W	272 W	272 W	396 W	396 W	
Electric P. (+ 600 W with an optional evap. tray)	300 W	300 W	300 W	300 W	400 W	400 W	
	Code	MBCS00020	MBCS00030	MBCS00040	MBCS00050	MBCS00060	MBCS00070
	Price*						

Options

One board or a shelf	Code	OEG010	OEG011	OEG012	OEG013	OEG014
	Price					
90° condensing unit (ventilation in the side of the technical premises) - per unit	Code	OEG020	OEG020	OEG020	OEG020	OEG020
	Price					
Unit against a wall (unit at 90° and access in the technical premises) [1]	Code	PEG010	PEG010	PEG010	PEG010	PEG010
	Price					
Without condensing unit (remote unit)	Code	OFG02	OFG02	OFG02	OFG04	OFG04
	Price					

[1] Laminated finish ventilation grill identical to the front
* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided.
Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 5 rail levels.
- Unit on Quick-out slides (quick extraction on the service side to carry out 1st level maintenance operations)

WELL

- "Cooled contact" chilled well, 30 mm in depth
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation
- Touch thermostat regulation with delayed start clock
- Fuse protection
- Cooling, electric and drainage fluid passage on the right, service side

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

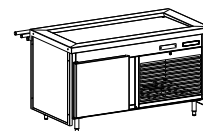
TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

ACCESSORIES

The accessories (GN containers, chilled element grills, etc.) are optional

ELEMENTS ON REFRIGERATED CUPBOARD WITH "COOLED CONTACT" CHILLED WELL, DEPTH 30 MM DELIVERED WITH CONDENSING UNIT



Capacity	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	1385 mm	1580 mm	1930 mm	2280 mm	2605 mm	
Width	820 mm	820 mm	820 mm	820 mm	820 mm	
Height	900 mm	900 mm	900 mm	900 mm	900 mm	
No. of doors	1 GN 2/1	1 GN 2/1	2 GN 2/1	2 GN 2/1	3 GN 2/1	
Weight	142 Kg	157 Kg	187 Kg	209 Kg	243 Kg	
Cooling P.	396 W	396 W	665 W	665 W	800 W	
Electric P. (+ 600 W with an optional evap. tray)	400 W	400 W	550 W	550 W	700 W	
	Code	MBCS01030	MBCS01040	MBCS01050	MBCS01060	MBCS01070
	Price*					

Options

Stainless steel GN 2/1 grill - per unit	Code	09-0550	09-0550	09-0550	09-0550	09-0550
	Price					
Cupboard lock - per door	Code	PEG020	PEG020	PEG020	PEG020	PEG020
	Price					
Two drawers instead of a gate (stainless steel container provided)	Code	OAR010	OAR010	OAR010	OAR010	OAR010
	Price					
Double regulation (one for the well and one for the reserve)	Code	OAR020	OAR020	OAR020	OAR020	OAR020
	Price					
Without condensing unit (remote unit)	Code	OFG04	OFG04	OFG05	OFG06	OFG06
	Price					

* inc. €6 environmental contribution



OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Well depth 90 mm (drinks element)	Code	OAC010	OAC010	OAC010	OAC010	OAC010	OAC010
	Price						
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes - per element (1)	Code	OEM010	OEM010	OEM010	OEM010	OEM011	OEM011
	Price						
Extendible power cable for mobile unit (up to 3600 W)	Code	OEM020	OEM020	OEM020	OEM020	OEM020	OEM020
	Price						
Full-out unit on slides (complete extraction front side)	Code	OEG030	OEG030	OEG030	OEG030	OEG030	OEG030
	Price						
De-icing water recovery tray	Code	OFD010	OFD010	OFD010	OFD010	OFD010	OFD010
	Price						
600 W evaporation tray (contents 2.75 L)	Code	OFD020	OFD020	OFD020	OFD020	OFD020	OFD020
	Price						
With tropicalised condensing unit (3)	Code	OFG21	OFG21	OFG21	OFG21	OFG21	OFG21
	Price						
Epoxy matte paintwork (choice of RAL)(2)	Code	PDC01	PDC01	PDC01	PDC02	PDC02	PDC02
	Price						

(1) 6 casters for the 6 and 7 GN models

(2) Only with a granite or quartz stone top

(3) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 5 rail levels.
- Unit on Quick-out slides (quick extraction on the service side to carry out 1st level maintenance operations)

WELL

- "Cooled contact" chilled well, slope 30 mm in depth
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation
- Touch thermostat regulation with delayed start clock
- Fuse protection
- Cooling, electric and drainage fluid passage on the right, service side

FRONT

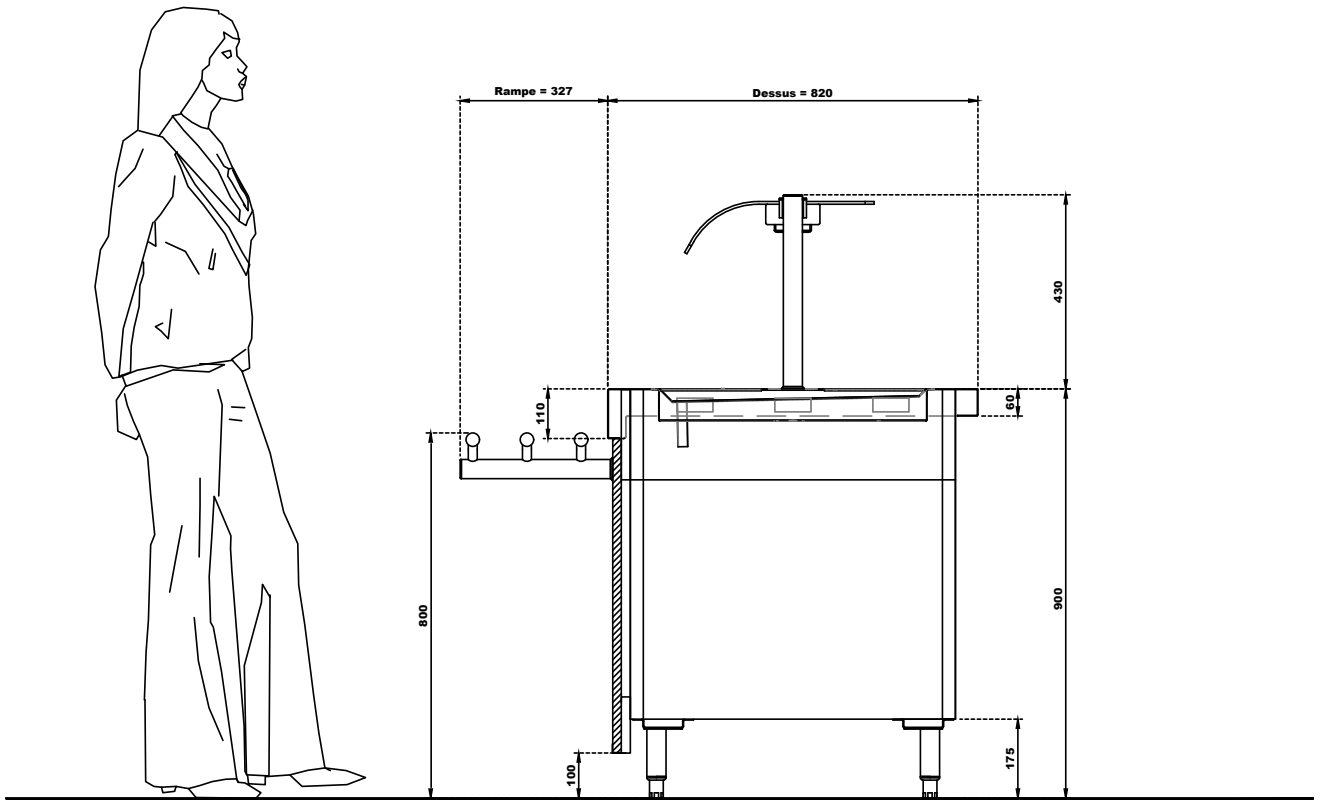
- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations



TRAY SLIDE


- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

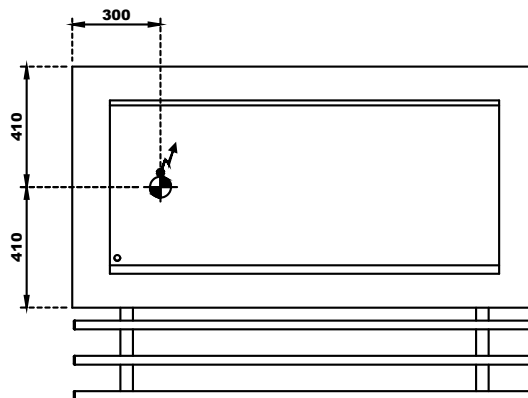
ACCESSORIES

The accessories (GN containers, chilled element grills, etc.) are optional



-  Ø 16 mm plastic pipe drainage
-  Ø 40 mm internal drainage level with the ground and siphoned

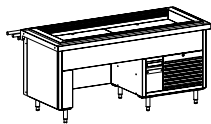
-  Electric glass window input (Fan + Lighting) M - 230 V + Earth 1.50 m of unattached cable on the ground





EXIGENCE

"BLOWN AIR" WELL FOR GN 1/1-100 CONTAINERS



FREE STANDING ELEMENTS WITH "BLOWN AIR" CHILLED WELL, DEPTH 30 MM DELIVERED WITH CONDENSING UNIT

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	930 mm	1385 mm	1580 mm	1930 mm	2280 mm	2605 mm	
Width	820 mm	820 mm	820 mm	820 mm	820 mm	820 mm	
Height	900 mm	900 mm	900 mm	900 mm	900 mm	900 mm	
Weight	134 Kg	171 Kg	189 Kg	213 Kg	237 Kg	257 Kg	
Cooling P.	800 W	1185 W	1185 W	1440 W	1727 W	2126 W	
Electric P. (+ 1200 W with an optional evap. tray)	1000 W	1450 W	1800 W	2350 W	2800 W	3200 W	
	Code	MBCV00020	MBCV00030	MBCV00040	MBCV00050	MBCV00060	MBCV00070
	Price						

Options

One board or a shelf	Code	OEG010	OEG011	OEG012	OEG013	OEG014	
	Price						
GN well	Code	OAC042	OAC042	OAC042	OAC042	OAC042	
	Price						
90° condensing unit (ventilation in the side of the technical premises) - per unit	Code	OEG020	OEG020	OEG020	OEG020	OEG020	
	Price						
Unit against a wall (unit at 90° and access in the technical premises) (1)	Code	PEG010	PEG010	PEG010	PEG010	PEG010	
	Price						
Without condensing unit (remote unit)	Code	OFG06	OFG08	OFG08	OFG11	OFG12	OFG13
	Price						

(1) Laminated finish ventilation grill identical to the front
* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided.
Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 4 rail levels.
- Separate well and store regulation
- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- CFC-free polyurethane foam insulation
- Touch thermostat regulation with delayed start clock
- Fuse protection
- Cooling, electric and drainage fluid passage on the right, service side

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

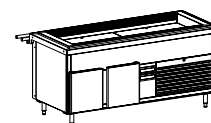
TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

ACCESSORIES

The accessories (GN containers, chilled element grills, etc.) are optional

ELEMENTS ON REFRIGERATED CUPBOARD WITH "BLOWN AIR" CHILLED WELL FOR GN-100 MM CONTAINERS DELIVERED WITH CONDENSING UNIT



Capacity	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	1385 mm	1580 mm	1930 mm	2280 mm	2605 mm	
Width	820 mm	820 mm	820 mm	820 mm	820 mm	
Height	900 mm	900 mm	900 mm	900 mm	900 mm	
No. of doors	1 GN 1/1	1 GN 2/1	2 GN 1/1	2 GN 2/1	2 GN 2/1+ 1 GN 1/1	
Weight	173 Kg	196 Kg	245 Kg	273 Kg	300 Kg	
Cooling P.	1440 W	1440 W	2126 W	2126 W	2780 W	
Electric P. (+ 1200 W with an optional evap. tray)	2300 W	2650 W	3400 W	4000 W	2000 W	
	Code	MBCV01030	MBCV01040	MBCV01050	MBCV01060	MBCV01070
	Price					

Options

GN well	Code	OAC042	OAC042	OAC042	OAC042	OAC042
	Price					
Stainless steel GN 1/1 grill - per unit	Code	09-0555	09-0555	09-0555	09-0555	09-0555
	Price					
Stainless steel GN 2/1 grill - per unit	Code	09-0550	09-0550	09-0550	09-0550	09-0550
	Price					
Cupboard lock - per door	Code	PEG020	PEG020	PEG020	PEG020	PEG020
	Price					
Two drawers instead of a gate (stainless steel container provided)	Code	OAR010	OAR010	OAR010	OAR010	OAR010
	Price					
Double regulation (one for the well and one for the store)	Code	OAR020	OAR020	OAR020	OAR020	OAR020
	Price					
Without condensing unit (remote unit)	Code	OFG11	OFG11	OFG12	OFG13	OFG13
	Price					

[1] Laminated finish ventilation grill identical to the front
* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required



OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
UVC germ-killing lamp in the well	Code	OEH032	OEH033	OEH034	OEH035	OEH036	OEH037
	Price						
Perfo. raiser for flush presentation (per GN 1/1) - unit	Code	OAC020	OAC020	OAC020	OAC020	OAC020	OAC020
	Price						
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes - per element (1)	Code	OEM010	OEM010	OEM010	OEM010	OEM011	OEM011
	Price						
Extendible power cable for mobile unit (up to 3600 W)	Code	OEM020	OEM020	OEM020	OEM020	OEM020	OEM020
	Price						
Full-out unit on slides (complete extraction front side)	Code	OEG030	OEG030	OEG030	OEG030	OEG030	OEG030
	Price						
De-icing water recovery tray	Code	OFD010	OFD010	OFD010	OFD010	OFD010	OFD010
	Price						
1200 W evaporation tray (contents 2.75 L) (4)	Code	OFD030	OFD030	OFD030	OFD030	OFD030	OFD030
	Price						
With tropicalised condensing unit (3)	Code	OFG22	OFG22	OFG22	OFG22	OFG22	OFG22
	Price						
Epoxy matte paintwork (choice of RAL)(2)	Code	PDC01	PDC01	PDC01	PDC02	PDC02	PDC02
	Price						

(1) 6 casters for the 6 and 7 GN models - (2) Only with a granite or quartz stone top - (3) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max. (4) 1000 W for the 7 GN model with store (de-icing by hot gas)

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 4 rail levels.
- Separate well and store regulation
- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- CFC-free polyurethane foam insulation
- Touch thermostat regulation with delayed start clock
- Fuse protection
- Cooling, electric and drainage fluid passage on the right, service side

FRONT

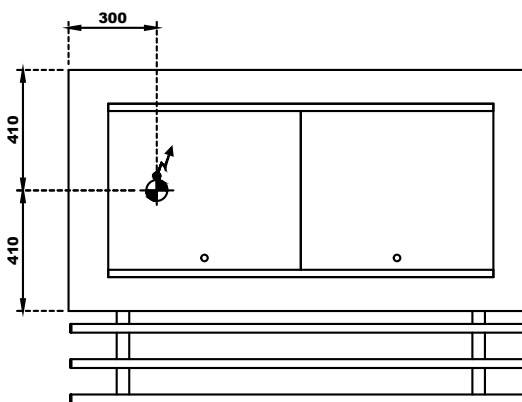
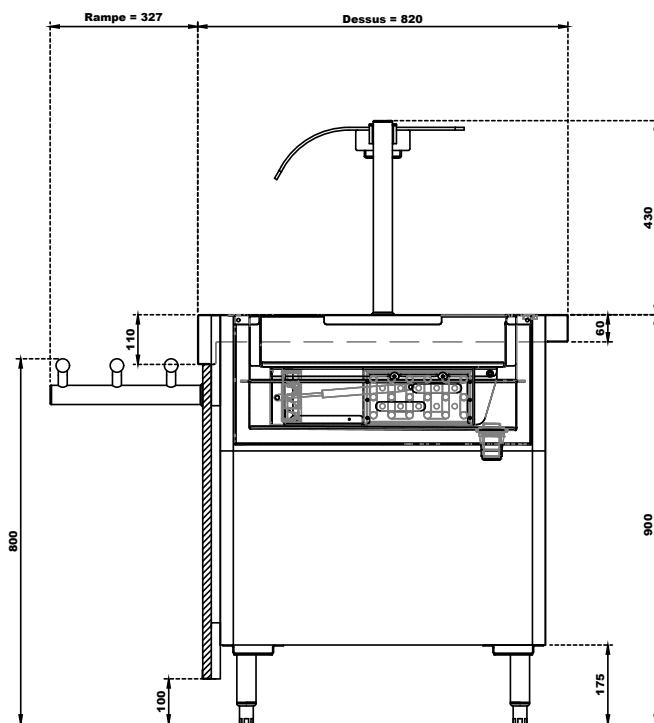
- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

ACCESSORIES

The accessories (GN containers, chilled element grills, etc.) are optional



Ø 16 mm plastic pipe drainage
Ø 40 mm internal drainage level with the ground and siphoned



Electric glass window input
(Fan + Lighting) M - 230 V + Earth
1.50 m of unattached cable on the ground



1-LEVEL SNEEZE GUARD WITH LED LIGHTING

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm	2440 mm
Width - Straight sneeze guard		400 mm	400 mm	400 mm	400 mm	400 mm	400 mm
Width - Curved sneeze guard		420 mm	420 mm	420 mm	420 mm	420 mm	420 mm
Height Classic / Neo		430/530 mm	430/530 mm	430/530 mm	430/530 mm	430/530 mm	430/530 mm
Weight		9 Kg	12 Kg	15 Kg	19 Kg	22 Kg	25 Kg
Electric P.		16 W	24 W	32 W	40 W	48 W	56 W
Straight sneeze guard, no lighting	Classic	MKDR01020	MKDR01030	MKDR01040	MKDR01050	MKDR01060	MKDR01070
	Neo	MKDN01020	MKDN01030	MKDN01040	MKDN01050	MKDN01060	MKDN01070
Curved sneeze guard, no lighting	Classic	MKGR01020	MKGR01030	MKGR01040	MKGR01050	MKGR01060	MKGR01070
	Neo	MKGN01020	MKGN01030	MKGN01040	MKGN01050	MKGN01060	MKGN01070
Straight sneeze guard with LED lighting 4000° K, 210 lm	Classic	MKDR01221	MKDR01231	MKDR01241	MKDR01251	MKDR01261	MKDR01271
	Neo	MKDN01221	MKDN01231	MKDN01241	MKDN01251	MKDN01261	MKDN01271
Curved sneeze guard with LED lighting 4000° K, 210 lm	Classic	MKGR01221	MKGR01231	MKGR01241	MKGR01251	MKGR01261	MKGR01271
	Neo	MKGN01221	MKGN01231	MKGN01241	MKGN01251	MKGN01261	MKGN01271

OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Mirror polish Classic posts (per sneeze guard)	Code	ODM010	ODM010	ODM010	ODM010	ODM010	ODM010
	Price						
Mirror polish Neo posts (per sneeze guard)	Code	ODM013	ODM013	ODM013	ODM013	ODM013	ODM013
	Price						
Neo posts in epoxy paint (RAL choice)	Code	PDC10	PDC10	PDC10	PDC10	PDC10	PDC10
	Price						
Classic elect. supply pole - stainless steel pipe Ø 42 x h 2000 mm - unit (1)	Code	PER020	PER020	PER020	PER020	PER020	PER020
	Price						
Neo elect. supply pole - stainless steel pipe 100 x 30 x h 2000 mm - unit (1)	Code	PER022	PER022	PER022	PER022	PER022	PER022
	Price						

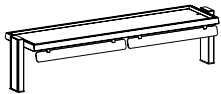
* inc. €6 environmental contribution

(1) Link sleeve to the sneeze guard and ceiling mounting plate provided. To fix necessarily to the ceiling.



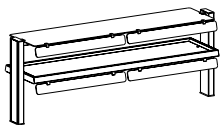
SNEEZE GUARD

- Stainless steel 18-10 AISI 304
 - Classic sneeze guard 6 mm straight or curved tempered glass with or without lighting, consisting of a beam of 120 x 45 mm section and Ø 42 mm vertical posts
 - Neo sneeze guard 6 mm straight tempered glass consisting of a 65x40mm beam and 100x30mm vertical posts
- Waterproof LED lighting 4000 ° K, 210 lm
Adjustable tilt (flat or tilted)



CHILLED PRESENTATION UNIT

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	790 mm	1130 mm	1430 mm	1780 mm	2130 mm	2430 mm	
Width	450 mm	450 mm	450 mm	450 mm	450 mm	450 mm	
Height	430 mm	430 mm	430 mm	430 mm	430 mm	430 mm	
Weight	10 Kg	12 Kg	15 Kg	19 Kg	22 Kg	25 Kg	
Cooling P.	200 W	200 W	200 W	200 W	300 W	300 W	
Electric P.	200 W	200 W	200 W	200 W	300 W	300 W	
	Code	MKDC11020	MKDC11030	MKDC11040	MKDC11050	MKDC11060	MKDC11070
	Price*						



CHILLED PRESENTATION UNIT WITH ONE AMBIENT LEVEL LED LIGHTING (1 LED SPOT PER GN)

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	790 mm	1130 mm	1430 mm	1780 mm	2130 mm	2430 mm	
Width	450 mm	450 mm	450 mm	450 mm	450 mm	450 mm	
Height	680 mm	680 mm	680 mm	680 mm	680 mm	680 mm	
Weight	20 Kg	22 Kg	25 Kg	29 Kg	32 Kg	35 Kg	
Cooling P.	200 W	200 W	200 W	200 W	300 W	300 W	
Electric P.	216 W	224 W	232 W	240 W	348 W	356 W	
Without lighting	Code	MKDC13020	MKDC13030	MKDC13040	MKDC13050	MKDC13060	MKDC13070
	Price*						
With LED lighting (1 LED spot per GN)	Code	MKDC13520	MKDC13530	MKDC13540	MKDC13550	MKDC13560	MKDC13570
	Price*						

REFRIGERED PRESENTATION UNIT SHARED OPTIONS

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Lighting by 2 LED spots (equiv. 50 W) on each upright	Code	PEV010	PEV010	PEV010	PEV010	PEV010	PEV010
	Price						
Mirror polish vertical posts (per sneeze guard)	Code	ODM010	ODM010	ODM010	ODM010	ODM010	ODM010
	Price						
Condensing unit for chilled sneeze guard	Code	OMG010	OMG010	OMG010	OMG010	OMG020	OMG020
	Price						

* inc. €6 environmental contribution

1-LEVEL CHILLED PRESENTATION UNIT

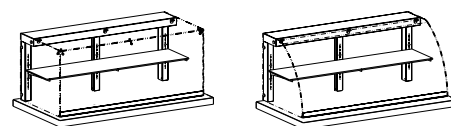
- 18-10 AISI 304 stainless steel
- Folded steel posts
- Refrigerated shelf with 6 mm tempered glass sneeze guard with rounded and chamfered corners

1-LEVEL AND 1 AMBIENT LEVEL CHILLED PRESENTATION UNIT

- 18-10 AISI 304 stainless steel
- Folded steel posts
- Refrigerated level with 6 mm tempered glass sneeze guard with rounded and chamfered corners
- Neutral level with 6 mm tempered glass straight sneeze guard with rounded and chamfered corners
- Waterproof LED lighting (1 LED spot per GN) 4000° K, power equivalent to 2x75 W incandescent

COUNTER AMBIENT DISPLAY

- 18-10 AISI 304 stainless steel
- Closed on the public side by a 6 mm piece of glass
- Open on the service side
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent



COUNTER AMBIENT DISPLAY

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		820 mm	1150 mm	1475 mm	1800 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		600 mm	600 mm	600 mm	600 mm
Weight		80 Kg	88 Kg	96 Kg	104 Kg
Electric P.		16 W	24 W	32 W	40 W
LED lighting under the ceiling	Curved	MAVN00020	MAVN00030	MAVN00040	MAVN00050
	Cubic	MAVN00120	MAVN00130	MAVN00140	MAVN00150
Price*					

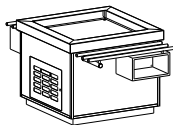
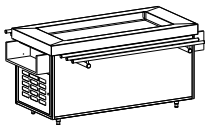
Options

Sliding doors on service side (1 swing door for the model 2 GN)	Code	OAS012	OAS013	OAS014	OAS015
	Price				
Additional shelf for window - unit (1)	Code	OAS032	OAS033	OAS034	OAS035
	Price				
Tilted glass shelf - unit (1)	Code	OAS022	OAS023	OAS024	OAS025
	Price				

(1) on cubic window only

* inc. €6 environmental contribution





BUFFETS WITH INSULATED WELL BUFFETS WITH "COOLED CONTACT" CHILLED WELL DEPTH 90 MM DELIVERED WITH CONDENSING UNIT

Capacity		Square - 4 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Length		1100 mm	1750 mm	2100 mm	2450 mm	2770 mm
Width		1100 mm	820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm	900 mm
Cooling P.		272 W	272 W	272 W	396 W	396 W
Electric P. (+ 600 W with an optional evap. tray)		300 W	300 W	300 W	400 W	400 W
Insulated well	Code	MBBN01001	MBBN00041	MBBN00051	MBBN00061	MBBN00071
	Price*					
"Cooled contact" chilled well	Code	MBBF01001	MBBF00041	MBBF00051	MBBF00061	MBBF00071
	Price*					
Without condensing unit (remote unit)	Code	OFG02	OFG02	OFG02	OFG03	OFG03
	Price*					

OPTIONS

Capacity		Square - 4 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
GN well	Code		OAC041	OAC041	OAC041	OAC041
	Price					
Evaporation tray (contents 2.75 L) - 600 W	Code	OFD020	OFD020	OFD020	OFD020	OFD020
	Price					
Stainless steel non-perforated GN 1/1 well raiser (1)	Code	PAC010	PAC010	PAC010	PAC010	PAC010
	Price					
Stainless steel non-perforated GN 2/1 well raiser (1)	Code	PAC020	PAC020	PAC020	PAC020	PAC020
	Price					
With tropicalised condensing unit (2)	Code	OFG21	OFG21	OFG21	OFG21	OFG21
	Price					

(1) Height to be defined in the order. Only available for the chilled wells

(2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.

* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges

ELEMENT

- Wood-faced structure
- Bases with stainless steel adjustment cylinders
- Plate nest at each end in white wood or in 34 decoration on request

WELL

- Non-sloping insulated well, 90 mm in depth
- Non-sloping "cooled contact" chilled well, 90 mm in depth
- Refrigeration by cooling copper tube coil
- "Blown air" chilled well, 105 mm in depth

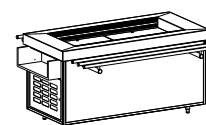
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- CFC-free polyurethane foam insulation
- Touch thermostat regulation with delayed start clock
- Fuse protection

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground (45 mm with a tropicalised condensing unit), protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



**BUFFETS WITH "BLOWN AIR" CHILLED WELL
DELIVERED WITH CONDENSING UNIT**

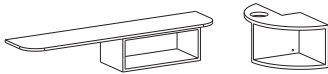
Capacity		4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Length		1750 mm	2100 mm	2450 mm	2770 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm
Cooling P.		1185 W	1440 W	1727 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)		1800 W	2350 W	2800 W	3200 W
"Blown air" chilled well	Code	MBBF06041	MBBF06051	MBBF06061	MBBF06071
	Price*				
Without condensing unit (remote unit)	Code	OFG08	OFG11	OFG12	OFG13
	Price*				

OPTIONS

Capacity		4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
GN well	Code	OAC042	OAC042	OAC042	OAC042
	Price				
UVC germ-killing lamp in the well	Code	OEH034	OEH035	OEH036	OEH036
	Price				
Perfo. raiser for flush presentation (per GN 1/1) - unit	Code	OAC020	OAC020	OAC020	OAC020
	Price				
De-icing water recovery tray (contents 2.75 L) - 1200 W	Code	OFD030	OFD030	OFD030	OFD030
	Price				
With tropicalised condensing unit (1)	Code	OFG22	OFG22	OFG22	OFG22
	Price				

[1] To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.
* inc. €6 environmental contribution

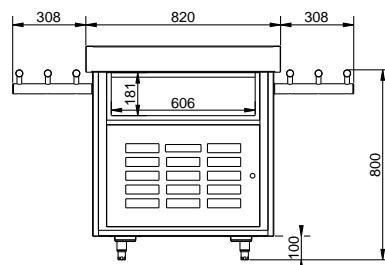
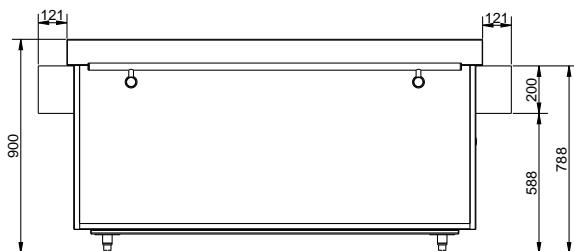
Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required



COMMON INSULATED AND CHILLED BUFFET OPTIONS

Capacity		Square - 4 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element (1)	Code Price	OEM050	OEM050	OEM050	OEM051	OEM051
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	OEM020	OEM020	OEM020	OEM020
8 mm plexi shelves instead of wooden niches - 2 units	Code Price	PEG155	PEG155	PEG155	PEG155	PEG155
Full-out unit on slides (complete extraction front side)	Code Price	OEG030	OEG030	OEG030	OEG030	OEG030
De-icing water or ice crushed recovery tray (3)	Code Price	OFD010	OFD010	OFD010	OFD010	OFD010
Wooden tray slides (2 inserts) with nest instead of the stainless steel tray slides	Code Price	PDR200	PDR200	PDR200	PDR210	PDR210
Corner nest with one cut-out - unit (4)	Code Price	PEG060	PEG060	PEG060	PEG060	PEG060
LED lighting for plate nest - unit	Code Price	PEG070	PEG070	PEG070	PEG070	PEG070
Buffet delivered without nest	Code Price	PEG065	PEG065	PEG065	PEG065	PEG065
8 mm plexi shelves for plates	Code Price	PEG055	PEG055	PEG055	PEG055	PEG055
Epoxy matte paintwork (choice of RAL)(5)	Code Price	PDC01	PDC01	PDC02	PDC02	PDC02

(1) 6 casters for the 6 and 7 GN models - (2) Link sleeve to the sneeze guard and ceiling mounting plate provided. To fix necessarily to the ceiling.
 (3) GN 1/1-100 - contents: 9.5 L - (4) Cut-out for aromatic herb dispenser or cutlery recall - (5) Only with a granite or quartz stone top



TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges

ELEMENT

- Wood-faced structure
- Bases with stainless steel adjustment cylinders
- Plate nest at each end in white wood or in 34 decoration on request

WELL

- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator; de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Insulation by 40 mm-thick CFC-free polyurethane foam

- Touch thermostat regulation with delayed start clock
- Fuse protection

FRONT

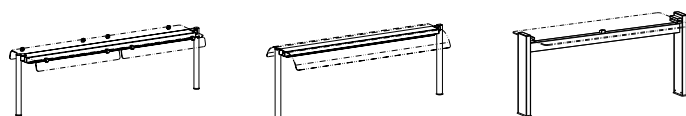
- Front in 19 mm water-repellent melamine placed 100 mm from the ground (45 mm with a tropicalised condensing unit), protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round stainless steel tubes, 800 mm from the ground around the perimeter of the buffet; on consoles with invisible attachment on the front

SNEEZE GUARD

- 18-10 AISI 304 stainless steel
- Double-sided straight or curved sneeze guard composed of a 120x45mm section beam and Two Ø 42 mm or 40x40mm section posts
- 6 mm tempered glass sneeze guard with rounded and chamfered corners
- Waterproof LED lighting (1 LED spot per GN)



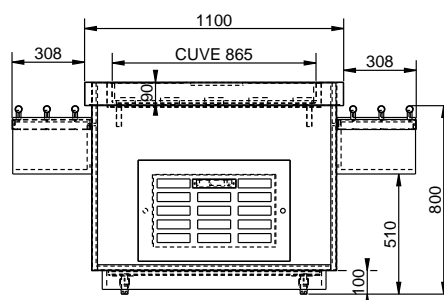
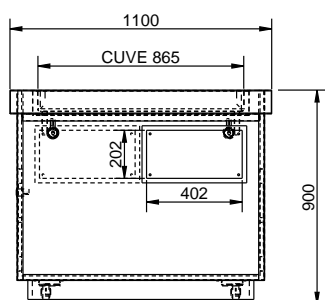
1-LEVEL SNEEZE GUARD WITH LED LIGHTING

Capacity		4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Length		1440 mm	1790 mm	2140 mm	2440 mm
Width - Straight sneeze guard		400 mm	400 mm	400 mm	400 mm
Width - Curved sneeze guard		570 mm	570 mm	570 mm	570 mm
Height Classic / Neo		530 mm	530 mm	530 mm	530 mm
Electric P.		32 W	40 W	48 W	56 W
Straight sneeze guard	Classic	MKDR05241	MKDR05251	MKDR05261	MKDR05271
	Price*				
Curved sneeze guard	Neo	MKDN05241	MKDN05251	MKDN05261	MKDN05271
	Price*				
Curved sneeze guard	Classic	MKGR05241	MKGR05251	MKGR05261	MKGR05271
	Price*				

OPTIONS

Capacity		4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Mirror polish vertical Classic posts (per sneeze guard)	Code	ODM010	ODM010	ODM010	ODM010
	Price				
Mirror polish vertical Neo posts (per sneeze guard)	Code	ODM013	ODM013	ODM013	ODM013
	Price				
Neo posts in epoxy paint (RAL choice)	Code	PDC10	PDC10	PDC10	PDC10
	Price				
Classic elect. supply pole - stainless steel pipe Ø 42 x h 2000 mm - unit (1)	Code	PER020	PER020	PER020	PER020
	Price				
Neo elect. supply pole - stainless steel pipe 100 x 30 x h 2000 mm - unit (1)	Code	PER022	PER022	PER022	PER022
	Price				

* inc. €6 environmental contribution





**"COOLED CONTACT"
CHILLED BUFFETS, WELL DEPTH 90 MM
DELIVERED WITH CONDENSING UNIT**

Capacity	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length	1680 mm	1990 mm	2345 mm
Width	820 mm	820 mm	820 mm
Height	900 mm	900 mm	900 mm
Max. sneeze guard height	530 mm	530 mm	530 mm
Cooling P.	272 W	272 W	396 W
Electric P. (+ 600 W with an optional evap. tray)	600 W	600 W	700 W
LED lighting (1 LED spot per GN)	Code Price*	Code Price*	Code Price*
	MBLS00041	MBLS00051	MBLS00061

Options

Without condensing unit (remote unit)	Code Price	OFG02	OFG02	OFG05
With tropicalised condensing unit (5)	Code Price	OFG21	OFG21	OFG21

OPTIONS

GN "cooled contact" well	Code Price	OAC041	Elect. supply pole - stainless steel pipe Ø 42 mm x h 2000 mm - unit (3)	Code Price	PER020
GN "ventilated air" well	Code Price	OAC042	De-icing water or ice bed recovery tray (4)	Code Price	OFD010
Stainless steel non-perforated GN 1/1 well raiser (1)	Code Price	PAC010	De-icing water recovery tray (cooled contact well) - 600 W	Code Price	OFD020
Stainless steel non-perforated GN 2/1 well raiser (1)	Code Price	PAC020	De-icing water recovery tray (ventilated air well) - 1200 W	Code Price	OFD030
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element (2)	Code Price	OEM050	Full-out unit on slides (complete extraction front side)	Code Price	OEG030
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	Wooden tray slides (2 inserts) with nest instead of the stain. steel one	Code Price	PDR200
Wooden tray slides (2 inserts) with nest instead of the stain. steel one for 6 & 7 GN	Code Price	PDR210			

* inc. €6 environmental contribution

(1) Height to be defined in the order. Only available for the chilled wells - (2) 6 casters for the 6 and 7 GN models - (3) Link sleeve to the sneeze guard and ceiling mounting plate provided. To fix necessarily to the ceiling. (4) GN 1/1-100 - contents: 9.5 L - (5) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided.

Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges

ELEMENT

- 18-10 AISI 304 stainless steel
- Bases with stainless steel adjustment cylinders
- Plexi shelf for plates at each end

WELL

- "Cooled contact" chilled well, 90 mm in depth. Refrigeration by cooling copper tube coil
- "Blown air" chilled well, 105 mm in depth. Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances. Removable well bottom, blowing and air recovery ducts
- CFC-free polyurethane foam insulation

- Touch thermostat regulation with delayed start clock
- Fuse protection

SNEEZE GUARD

- 18-10 AISI 304 stainless steel
- Double-sided curved sneeze guard composed of a 120x45mm section beam and 2 posts on electrically-controlled hydraulic cylinders
- 6 mm tempered glass sneeze guard with rounded and chamfered corners
- Waterproof LED lighting (1 LED spot per GN)

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground (45 mm with a tropicalised condensing unit), protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round stainless steel tubes, 800 mm from the ground around the perimeter of the buffet; on consoles with invisible attachment on element



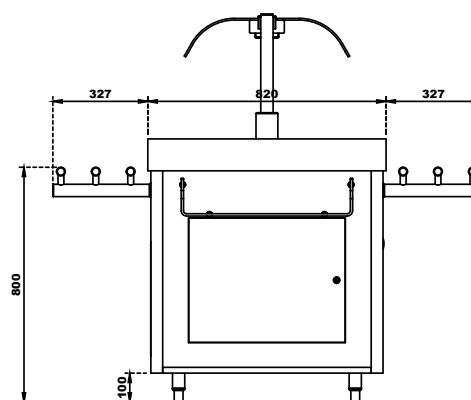
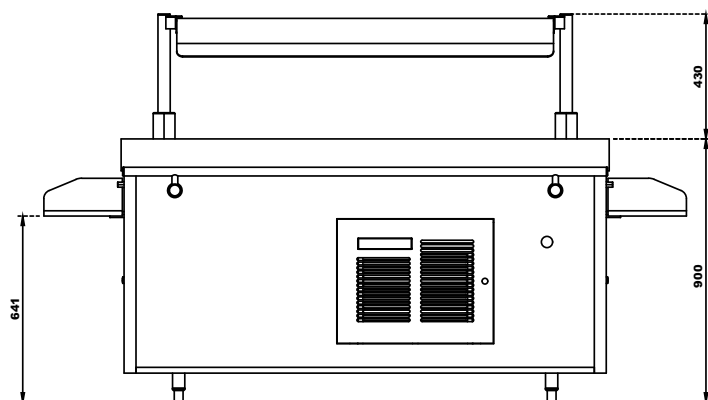
**"BLOWN AIR"
CHILLED BUFFETS, WELL DEPTH 90 MM
DELIVERED WITH CONDENSING UNIT**

Capacity	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length	1680 mm	1990 mm	2345 mm
Width	820 mm	820 mm	820 mm
Height	900 mm	900 mm	900 mm
Max. sneeze guard height	530 mm	530 mm	530 mm
Cooling P.	1185 W	1440 W	1727 W
Electric P. (+ 600 W with an optional evap. tray)	2100 W	2650 W	3100 W
LED lighting (1 LED spot per GN)	Code MBLS06041	Code MBLS06051	Code MBLS06061
	Price*		

Options

Without condensing unit (remote unit)	Code Price	0FG08	0FG11	0FG12
With tropicalised condensing unit (5)	Code Price	OAC042	OAC042	OAC042
UVC germ-killing lamp in the well	Code Price	0EH034	0EH035	0EH036

* inc. €6 environmental contribution





COUNTER PANORAMA CHILLED DISPLAY MULTIDECK DELIVERED WITHOUT CONDENSING UNIT

Capacity	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Length	1310 mm	1500 mm	1850 mm	2200 mm	2500 mm
Width	685 mm	685 mm	685 mm	685 mm	685 mm
Height	900 mm	900 mm	900 mm	900 mm	900 mm
Weight	155 Kg	175 Kg	200 Kg	235 Kg	255 Kg
Cooling P.	1185 W	1440 W	1727 W	2126 W	2126 W
Electric P.	150 W	200 W	250 W	300 W	350 W
	Code	Code	Code	Code	Code
	Price*	Price*	Price*	Price*	Price*

Options

Tube and cable output through the top	Code	PER080	PER080	PER080	PER080	PER080
	Price					
Mirror polished back instead of the sliding doors (window supported)	Code	OAS040	OAS040	OAS040	OAS040	OAS040
	Price					
Flaps instead of the textile curtain on the public side - by window	Code	OAS053	OAS054	OAS055	OAS056	OAS057
	Price					



INDEPENDENT CHILLER UNITS PLACED ON TOP OF THE PANORAMA CHILLED DISPLAY

Capacity	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	660 mm	660 mm	660 mm	790 mm	790 mm	
Width	450 mm	455 mm	455 mm	540 mm	540 mm	
Height	450 mm	450 mm	450 mm	560 mm	560 mm	
Weight	52 Kg	52 Kg	52 Kg	52 Kg	52 Kg	
Cooling P.	1185 W	1185 W	1440 W	1727 W	2126 W	
Electric P.	1000 W	1000 W	1200 W	1400 W	1600 W	
	Code	OAS093	OAS094	OAS095	OAS096	OAS097
	Price*					

* inc. €6 environmental contribution

CHILLED DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- 3 fixed tempered glass shelves with 6 mm straight sneeze guard
- Window refrigeration by ventilated evaporator
- Touch thermostat regulation with delayed start clock
- 14 mm thermopane tempered glass sides
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
- 2 suspended sliding doors on the service side
- Plasticised textile vertical curtain with automatic winder on the customer side

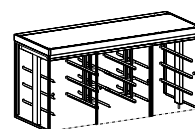
ACCESSORIES

- The accessories (GN containers; etc.) are optional

COUNTER PANORAMA THE MOST ECONOMICAL SOLUTION TO INCREASE YOUR RESTAURANT'S CAPACITY

Thanks to the evaporator housed in the upper part and the chiller unit located above the window, the Panoramas to be placed naturally find their place on a single table, a neutral top or a "cooled contact" well.

They enable you to increase your restaurant's capacity easily while making a limited investment.

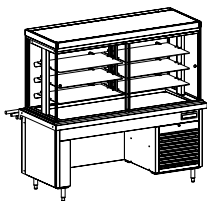

**GN COUNTER PANORAMA CHILLED DISPLAY MULTIDECK
DELIVERED WITHOUT CONDENSING UNIT**

Capacity	2x3 GN 2/1	2x3 GN 2/1 + 1x3 GN 1/1	3x3 GN 2/1	
Length	1500 mm	1850 mm	2200 mm	
Width	725 mm	725 mm	725 mm	
Height	900 mm	900 mm	900 mm	
Number of doors	2	3	2	
Weight	145 Kg	187 Kg	195 Kg	
Cooling P.	1440 W	2126 W	2126 W	
Electric P.	200 W	250 W	300 W	
	Code	MBVC04141	MBVC04151	MBVC04161
	Price*			

Options

Tube and cable output through the top	Code	PER080	PER080	PER080
	Price			
Mirror polished back instead of the sliding doors (window supported)	Code	OAS040	OAS040	OAS040
	Price			
Flaps instead of the textile curtain on the public side - by window	Code	OAS053	OAS054	OAS055
	Price			

* inc. €6 environmental contribution



**FREE STANDING ELEMENTS
WITH 30 MM "COOLED CONTACT" WELL
AND PANORAMA CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT**

Capacity	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	1385 mm	1580 mm	1930 mm	2280 mm	2605 mm	
Width	820 mm	820 mm	820 mm	820 mm	820 mm	
Height	900 mm	900 mm	900 mm	900 mm	900 mm	
Display case height	900 mm	900 mm	900 mm	900 mm	900 mm	
Weight	293 Kg	317 Kg	364 Kg	423 Kg	461 Kg	
Cooling P.	1185 W	1440 W	1727 W	2126 W	2126 W	
Electric P. (+ 1200 W with an optional evap. tray)	1000 W	1100 W	1200 W	1300 W	1500 W	
	Code	MBVC00031	MBVC00041	MBVC00051	MBVC00061	MBVC00071
	Price*					

Options

	Code	OEG010	OEG011	OEG012	OEG013	OEG014
One board or a shelf	Price					
90° condensing unit (ventilation in the side of the technical premises) - per unit	Code	OEG020	OEG020	OEG020	OEG020	OEG020
	Price					
Unit against a wall (unit at 90° and access in the technical premises) (1)	Code	PEG010	PEG010	PEG010	PEG010	PEG010
	Price					
Without condensing unit (remote unit)	Code	OFG08	OFG08	OFG11	OFG12	OFG13
	Price					

(1) Laminated finish ventilation grill identical to the front
* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided.
Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 5 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Cooled contact" chilled well, 30 mm in depth
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation

CHILLED DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- 3 fixed tempered glass shelves with 6 mm straight sneeze guard
- Display case refrigeration by ventilated evaporator
- 14 mm thermopane tempered glass sides
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
- 2 suspended sliding doors on the service side

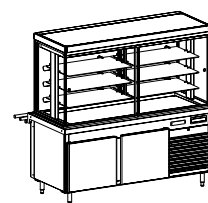
- Plasticised textile vertical curtain with automatic winder on the customer side

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish profile
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



**ELEMENTS WITH REFRIGERATED CUPBOARD,
WITH 30 MM "COOLED CONTACT" WELL
AND PANORAMA CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT**

Capacity	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	1385 mm	1580 mm	1930 mm	2280 mm	2605 mm	
Width	820 mm	820 mm	820 mm	820 mm	820 mm	
Height	900 mm	900 mm	900 mm	900 mm	900 mm	
Display case height	900 mm	900 mm	900 mm	900 mm	900 mm	
No. of doors	1 GN 2/1	1 GN 2/1	2 GN 2/1	2 GN 2/1	3 GN 2/1	
Weight	306 Kg	335 Kg	396 Kg	459 Kg	515 Kg	
Cooling P.	1727 W	1727 W	2126 W	2126 W	2126 W	
Electric P. (+ 1200 W with an optional evap. tray)	1100 W	1100 W	1300 W	1500 W	1500 W	
	Code	MBVC01031	MBVC01041	MBVC01051	MBVC01061	MBVC01071
	Price*					

Options

Stainless steel GN 2/1 grill - per unit	Code	09-0550	09-0550	09-0550	09-0550	09-0550
	Price					
Cupboard lock - per door	Code	PEG020	PEG020	PEG020	PEG020	PEG020
	Price					
Two drawers instead of a gate (stainless steel container provided)	Code	OAR010	OAR010	OAR010	OAR010	OAR010
	Price					
Without condensing unit (remote unit)	Code	OFG14	OFG14	OFG15	OFG16	OFG16
	Price					

* inc. €6 environmental contribution



OPTIONS

Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
90 mm-deep well (for drinks)	Code Price	OAC010	OAC010	OAC010	OAC010	OAC010
90 mm-deep GN well	Code Price	OAC041	OAC041	OAC041	OAC041	OAC041
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes - per element (1)	Code Price	OEM010	OEM010	OEM010	OEM011	OEM011
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	OEM020	OEM020	OEM020	OEM020
Full-out unit on slides (complete extraction front side)	Code Price	OEG030	OEG030	OEG030	OEG030	OEG030
De-icing water recovery tray	Code Price	OFD010	OFD010	OFD010	OFD010	OFD010
1200 W evaporation tray (contents 2.75 L)	Code Price	OFD030	OFD030	OFD030	OFD030	OFD030
Mirror polished back instead of the sliding doors (window supported)	Code Price	OAS040	OAS040	OAS040	OAS040	OAS040
Flaps instead of the textile curtain on the public side - by window	Code Price	OAS053	OAS054	OAS055	OAS056	OAS057
With tropicalised condensing unit (2)	Code Price	OFG22	OFG22	OFG22		
Epoxy matte paintwork (choice of RAL)(3)	Code Price	PDC03	PDC03	PDC04	PDC04	PDC04

(1) 6 casters for the 6 and 7 GN models - (2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.
(3) Only with a granite or quartz stone top

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 5 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Cooled contact" chilled well, 30 mm in depth
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation

CHILLED DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- 3 fixed tempered glass shelves with 6 mm straight sneeze guard
- Display case refrigeration by ventilated evaporator
- 14 mm thermopane tempered glass sides
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
- 2 suspended sliding doors on the service side

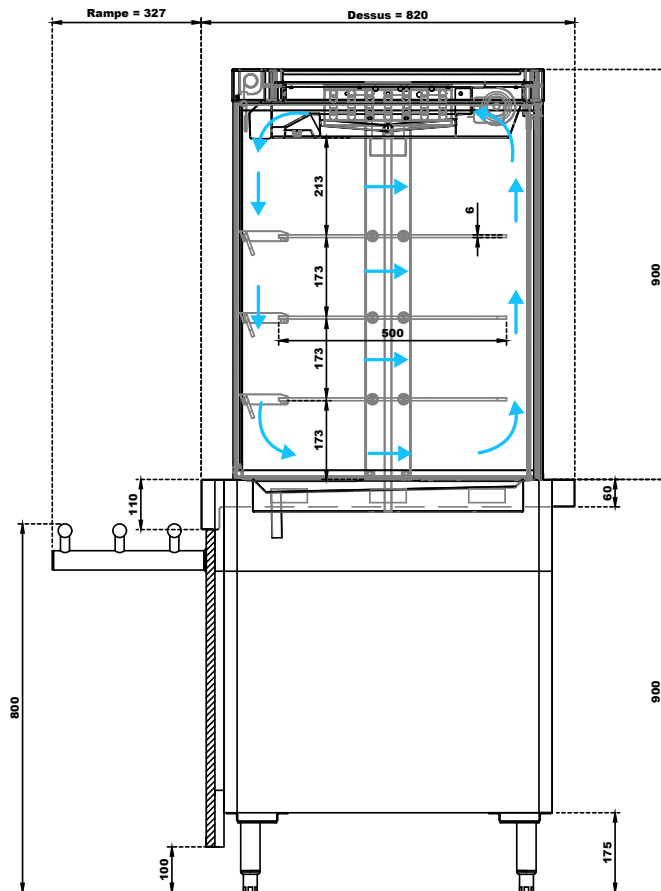
- Plasticised textile vertical curtain with automatic winder on the customer side

FRONT

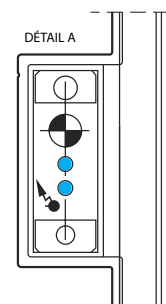
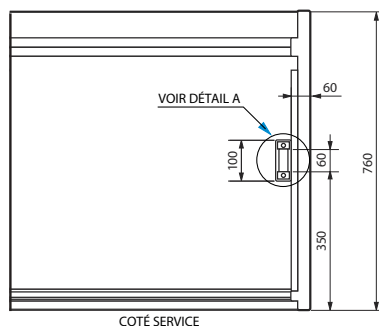
- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish profile
- Choice of 33 decorations

TRAY SLIDE

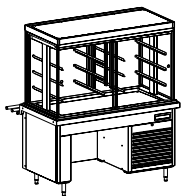
- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



- Ø 16 mm plastic pipe drainage
- Ø 40 mm internal drainage level with the ground and siphoned
- Cold Input and Output
- Electric glass window input (Fan + Lighting) M - 230 V + Earth 1.50 m of unattached cable on the ground



Flux d'air →



**FREE STANDING ELEMENTS
WITH 30 MM "COOLED CONTACT" WELL**

AND GASTRONORM PANORAMA CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

No. of gastronorm levels		2x3 GN 2/1	2x3 GN 2/1 1x3 GN 1/1	3x3 GN 2/1
Length		1580 mm	1930 mm	2280 mm
Width		820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm
Display case height		900 mm	900 mm	900 mm
Weight		317 Kg	364 Kg	423 Kg
Cooling P.		1440 W	1727 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)		1100 W	1200 W	1300 W
	Code	MBVC00241	MBVC00251	MBVC00261
	Price*			
Options				
One board or a shelf	Code	OEG011	OEG012	OEG013
	Price			
90° condensing unit (ventilation in the side of the technical premises) - per unit	Code	OEG020	OEG020	OEG020
	Price			
Unit against a wall (unit at 90° and access in the technical premises) [1]	Code	PEG010	PEG010	PEG010
	Price			
Without condensing unit (remote unit)	Code	OFG08	OFG11	OFG12
	Price			

[1] Laminated finish ventilation grill identical to the front
* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided.
Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 5 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Cooled contact" chilled well, slope 30 mm in depth
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation

CHILLED DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- 3 rail levels
- Display case refrigeration by ventilated evaporator
- 14 mm thermopane tempered glass sides
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
- 2 suspended sliding doors on the service side
- Plasticised textile vertical curtain with automatic winder on the customer side

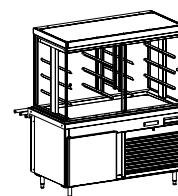
FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish profile

- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



ELEMENTS WITH REFRIGERATED CUPBOARD WITH 30 MM "COOLED CONTACT" WELL AND GASTRONORM PANORAMA CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

No. of gastronorm levels	2x3 GN 2/1	2x3 GN 2/1 1x3 GN 1/1	3x3 GN 2/1
Length	1580 mm	1930 mm	2280 mm
Width	820 mm	820 mm	820 mm
Height	900 mm	900 mm	900 mm
Display case height	900 mm	900 mm	900 mm
No. of doors	1 GN 2/1	1 GN 2/1	2 GN 2/1
Weight	335 Kg	396 Kg	459 Kg
Cooling P.	1727 W	2126 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)	1200 W	1300 W	1500 W
	Code	MBVC01241	MBVC01251
	Price*		MBVC01261

Options

Stainless steel GN 2/1 grill - per unit	Code	09-0550	09-0550	09-0550
	Price			
Cupboard lock - per door	Code	PEG020	PEG020	PEG020
	Price			
Two drawers instead of a gate (stainless steel container provided)	Code	OAR010	OAR010	OAR010
	Price			
Without condensing unit (remote unit)	Code	OFG14	OFG15	OFG16
	Price			

* inc. €6 environmental contribution



OPTIONS

No. of gastronorm levels		2x3 GN 2/1	2x3 GN 2/1 1x3 GN 1/1	3x3 GN 2/1
90 mm-deep well (for drinks)	Code Price	OAC010	OAC010	OAC010
90 mm-deep GN well	Code Price	OAC041	OAC041	OAC041
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes - per element (1)	Code Price	OEM010	OEM010	OEM011
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	OEM020	OEM020
Full-out unit on slides (complete extraction front side)	Code Price	OEG030	OEG030	OEG030
De-icing water recovery tray	Code Price	OFD010	OFD010	OFD010
1200 W evaporation tray (contents 2.75 L)	Code Price	OFD030	OFD030	OFD030
Mirror polished back instead of the sliding doors (window supported)	Code Price	OAS040	OAS040	OAS040
Flaps instead of the textile curtain on the public side - by window	Code Price	OAS054	OAS055	OAS056
With tropicalised condensing unit (2)	Code Price	OFG22	OFG22	
Epoxy matte paintwork (choice of RAL)(3)	Code Price	PDC03	PDC04	PDC04

(1) 6 casters for the 6 and 7 GN models - (2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.
(3) Only with a granite or quartz stone top

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 5 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Cooled contact" chilled well, slope 30 mm in depth
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation

CHILLED DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- 3 rail levels
- Display case refrigeration by ventilated evaporator
- 14 mm thermopane tempered glass sides
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
- 2 suspended sliding doors on the service side
- Plasticised textile vertical curtain with automatic winder on the customer side

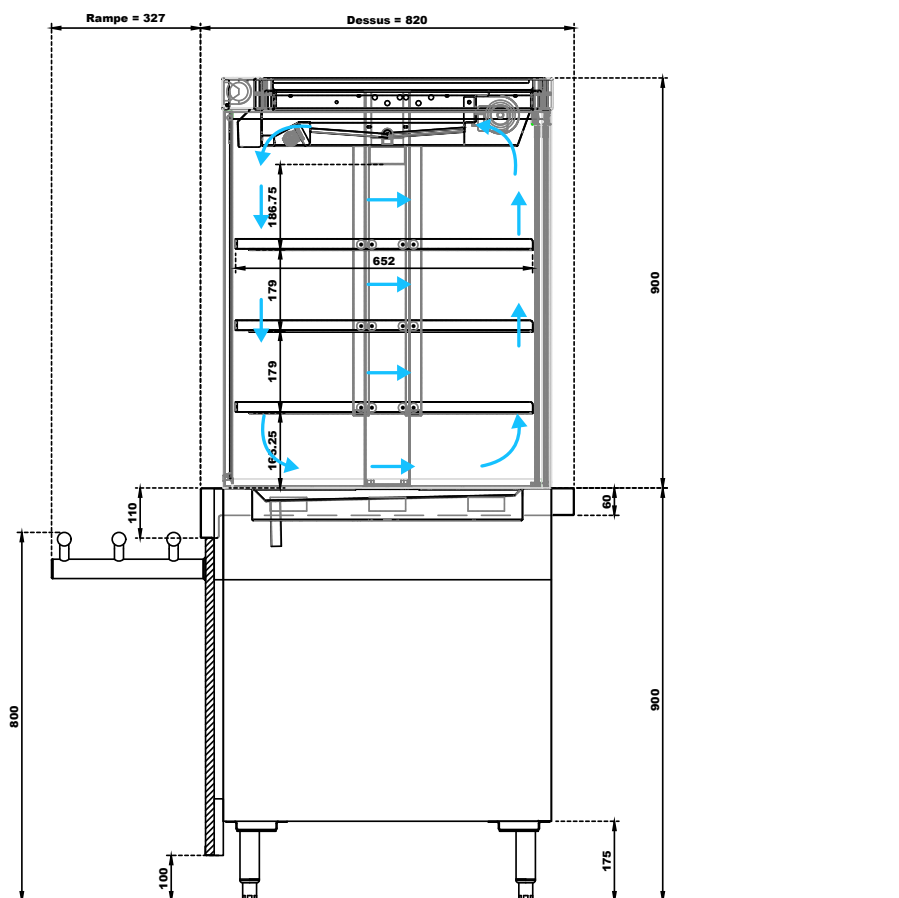
FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish profile

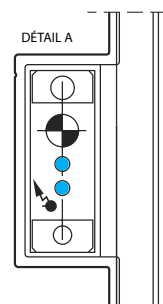
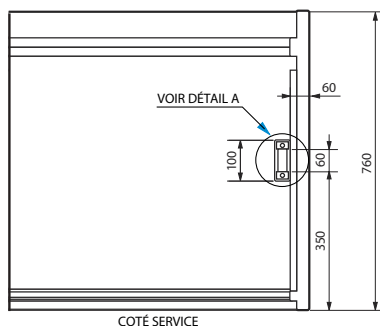
- Choice of 33 decorations

TRAY SLIDE

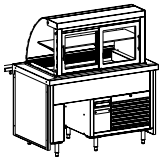
- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



- Ø 16 mm plastic pipe drainage
- Ø 40 mm internal drainage level with the ground and siphoned
- Cold Input and Output
- Electric glass window input (Fan + Lighting) M - 230 V + Earth 1.50 m of unattached cable on the ground



Flux d'air



**FREE STANDING ELEMENTS
WITH "BLOWN AIR" WELL FOR GN-100 MM CONTAINERS
AND 1-LEVEL AIR SYSTEM CHILLED DISPLAY DELI DELIVERED WITH CONDENSING UNIT**

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		930 mm	1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm
Display case height		600 mm	600 mm	600 mm	600 mm
Weight		168 Kg	214 Kg	243 Kg	275 Kg
Cooling P.		800 W	1185 W	1185 W	1440 W
Electric P. (+ 1200 W with an optional evap. tray)		1000 W	1450 W	1800 W	2350 W
LED lighting under the ceiling	Curved	MBVP00021	MBVP00031	MBVP00041	MBVP00051
	Cubic	MBVP00121	MBVP00131	MBVP00141	MBVP00151
LED lighting under the ceiling and shelf	Curved	MBVP02021	MBVP02031	MBVP02041	MBVP02051
	Cubic	MBVP02121	MBVP02131	MBVP02141	MBVP02151
Options					
One board or a shelf	Code		OEG010	OEG010	OEG012
	Price				
GN well	Code	OAC042	OAC042	OAC042	OAC042
	Price				
90° condensing unit (ventilation in the side of the technical premises) - per unit	Code	OEG020	OEG020	OEG020	OEG020
	Price				
Unit against a wall (unit at 90° and access in the technical premises) (1)	Code	PEG010	PEG010	PEG010	PEG010
	Price				
Without condensing unit (remote unit)	Code	OFG06	OFG08	OFG08	OFG11
	Price				

(1) Laminated finish ventilation grill identical to the front
* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided.
Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 4 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Blown air" chilled well, 105 mm in depth
 - Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
 - Removable well bottom, blowing and air recovery ducts
 - Fuse protection
- CHILLED DISPLAY DELI**
- 18-10 AISI 304 stainless steel
 - Closed on the public side by a 6 mm piece of glass
 - One 10 mm tempered glass shelf
 - 1 swing door for the 2 GN display.
 - 2 thermopane suspended sliding doors on the service side

- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground
- Choice of 33 decorations

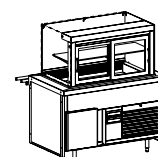
TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

ACCESSORIES

- The accessories (GN containers, chilled element grills, etc.) are optional

ELEMENTS ON REFRIGERATED CUPBOARD WITH "BLOWN AIR" WELL FOR GN-100 MM CONTAINERS AND 1-LEVEL AIR SYSTEM CHILLED DISPLAY DELI DELIVERED WITH CONDENSING UNIT



Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm
Display case height		600 mm	600 mm	600 mm
No. of doors		1 GN 1/1	1 GN 2/1	2 GN 1/1
Weight		214 Kg	243 Kg	275 Kg
Cooling P.		1440 W	1440 W	1727 W
Electric P. (+ 1200 W with an optional evap. tray)		2300 W	2650 W	3400 W
LED lighting under the ceiling	Curved	MBVP01031	MBVP01041	MBVP01051
	Cubic	MBVP01131	MBVP01141	MBVP01151
LED lighting under the ceiling and shelf	Curved	MBVP03031	MBVP03041	MBVP03051
	Cubic	MBVP03131	MBVP03141	MBVP03151
Options				
	GN well	Code OAC042	OAC042	OAC042
Stainless steel GN 2/1 grill - per unit	Code	09-0550	09-0550	09-0550
	Price			
Stainless steel GN 1/1 grill - per unit	Code	09-0555	09-0555	09-0555
	Price			
Cupboard lock - per door	Code	PEG020	PEG020	PEG020
	Price			
Two drawers instead of a gate (stainless steel container provided)	Code	OAR010	OAR010	OAR010
	Price			
Double regulation (one for the well and one for the store)	Code	OAR020	OAR020	OAR020
	Price			
Without condensing unit (remote unit)	Code	OFG11	OFG11	OFG12
	Price			

* inc. €6 environmental contribution



OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
UVC germ-killing lamp in the well	Code Price	OEH032	OEH033	OEH034	OEH035
Perfo. raiser for flush presentation (per GN 1/1) - unit	Code Price	OAC020	OAC020	OAC020	OAC020
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes - per element	Code Price	OEM010	OEM010	OEM010	OEM010
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	OEM020	OEM020	OEM020
Additional shelf for window - unit (1)	Code Price	OAS032	OAS033	OAS034	OAS035
Tilted shelf - unit (1)	Code Price	OAS022	OAS023	OAS024	OAS025
Full-out unit on slides (complete extraction front side)	Code Price	OEG030	OEG030	OEG030	OEG030
De-icing water recovery tray	Code Price	OFD010	OFD010	OFD010	OFD010
1200 W evaporation tray (contents 2.75 L)	Code Price	OFD030	OFD030	OFD030	OFD030
With tropicalised condensing unit (2)	Code Price	OFG22	OFG22	OFG22	OFG22
Epoxy matte paintwork (choice of RAL)(3)	Code Price	PDC03	PDC03	PDC03	PDC04

(1) Option incompatible with LED lighting under each shelf - (2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.
(3) Only with a granite or quartz stone top

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard, GN compartment equipped with removable stainless steel ladders, with 4 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Fuse protection

CHILLED DISPLAY DELI

- 18-10 AISI 304 stainless steel
- Closed on the public side by a 6 mm piece of glass
- one 10 mm tempered glass shelf
- 1 swing door for the 2 GN display.
- 2 thermopane suspended sliding doors on the service side

- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent

FRONT

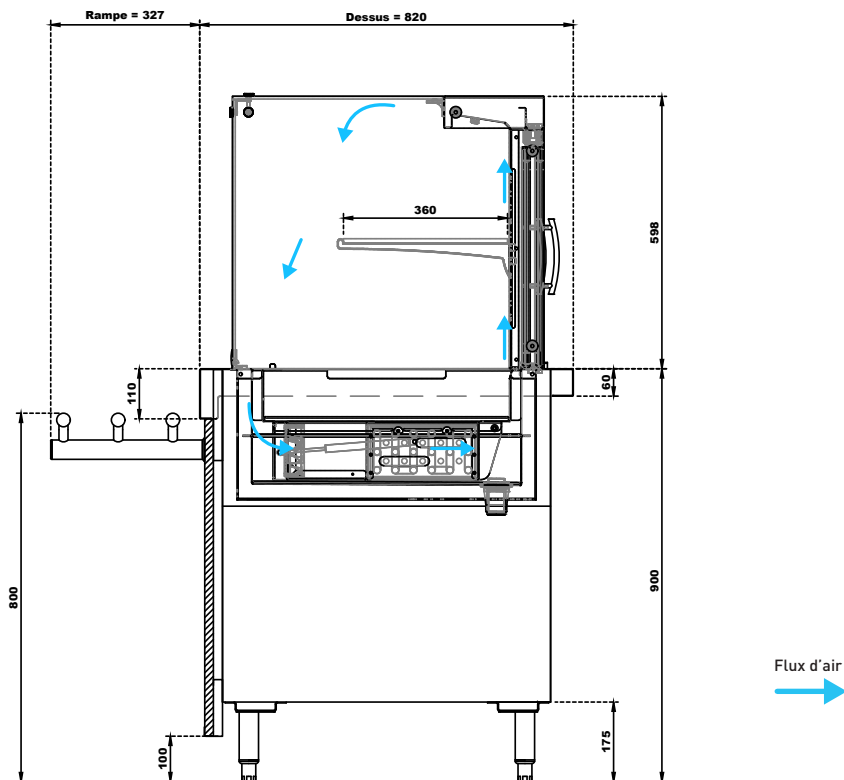
- Front in 19 mm water-repellent melamine placed 100 mm from the ground
- Choice of 33 decorations



TRAY SLIDE


- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

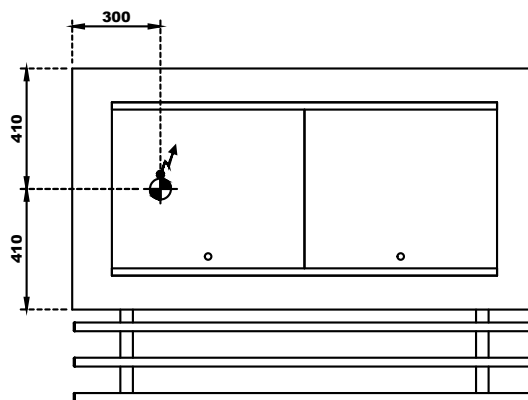
ACCESSORIES

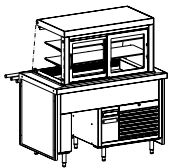
- The accessories (GN containers, chilled element grills, etc.) are optional



-  Ø 16 mm plastic pipe drainage
-  Ø 40 mm internal drainage level with the ground and siphoned

-  Electric glass window input (Fan + Lighting) M - 230 V + Earth
- 1.50 m of unattached cable on the ground





FREE STANDING
"BLOWN AIR" WELL ELEMENTS FOR GN-100 MM CONTAINERS
AND 2-LEVEL AIR SYSTEM CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		930 mm	1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm
Display case height		600 mm	600 mm	600 mm	600 mm
Weight		168 Kg	214 Kg	243 Kg	275 Kg
Cooling P.		1185 W	1440 W	1727 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)		1000 W	1450 W	1800 W	2350 W
LED lighting under the ceiling	Curved	MBVM20220	MBVM20230	MBVM20240	MBVM20250
	Cubic	MBVM00220	MBVM00230	MBVM00240	MBVM00250
LED lighting under the shelf and the ceiling	Curved	MBVM22220	MBVM22230	MBVM22240	MBVM22250
	Cubic	MBVM02220	MBVM02230	MBVM02240	MBVM02250
Options					
One board or a shelf	Code		OEG010	OEG010	OEG012
	Price				
GN well	Code	OAC042	OAC042	OAC042	OAC042
	Price				
90° condensing unit (ventilation in the side of the technical premises) - per unit	Code	OEG020	OEG020	OEG020	OEG020
	Price				
Unit against a wall (unit at 90° and access in the technical premises) [1]	Code	PEG010	PEG010	PEG010	PEG010
	Price				
Without condensing unit (remote unit)	Code	OFG06	OFG08	OFG08	OFG11
	Price				
Presentation display case (closed on the customer side by a fixed piece of glass)	Code	OAS062	OAS063	OAS064	OAS065
	Price				

[1] Laminated finish ventilation grill identical to the front
* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided.
Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 4 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator; de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Insulation by 40 mm-thick CFC-free polyurethane foam
- Fuse protection

CHILLED DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- Open on the public side
- Two 10 mm tempered glass shelves
- 1 swing door for the 2 GN display.
- 2 thermopane suspended sliding doors on the service side

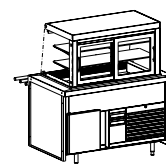
- Cold air deflector in the upper part of the window and honeycomb in the air flow
- Plasticised textile vertical curtain (aluminium gray) with automatic winder on the customer side
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



ELEMENTS ON REFRIGERATED CUPBOARD WITH "BLOWN AIR" WELL FOR GN-100 MM CONTAINERS AND 2-LEVEL AIR SYSTEM CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm
Display case height		600 mm	600 mm	600 mm
No. of doors		1 GN 1/1	1 GN 2/1	2 GN 1/1
Weight		214 Kg	243 Kg	275 Kg
Cooling P.		1440 W	1727 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)		2300 W	2650 W	3400 W
LED lighting under the ceiling	Curved	MBVM21230	MBVM21240	MBVM21250
	Cubic	MBVM01230	MBVM01240	MBVM01250
LED lighting under the shelf and the ceiling	Curved	MBVM23230	MBVM23240	MBVM23250
	Cubic	MBVM03230	MBVM03240	MBVM03250
	Price*			
Options	Code	OAC042	OAC042	OAC042
	Price			
GN well	Code	09-0550	09-0550	09-0550
Stainless steel GN 2/1 grill - per unit	Code	09-0555	09-0555	09-0555
	Price			
Stainless steel GN 1/1 grill - per unit	Code	PEG020	PEG020	PEG020
	Price			
Cupboard lock - per door	Code	OAR010	OAR010	OAR010
	Price			
Two drawers instead of a gate (stainless steel container provided)	Code	OAR020	OAR020	OAR020
	Price			
Double regulation (one for the well and one for the store)	Code	OFG11	OFG11	OFG12
	Price			
Without condensing unit (remote unit)	Code	OAS063	OAS064	OAS065
	Price			

* inc. €6 environmental contribution



OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
UVC germ-killing lamp in the well	Code Price	OEH032	OEH033	OEH034	OEH035
Perfo. raiser for flush presentation (per GN 1/1) - unit	Code Price	OAC020	OAC020	OAC020	OAC020
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes - per element	Code Price	OEM010	OEM010	OEM010	OEM010
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	OEM020	OEM020	OEM020
Additional shelf for window - unit (1)	Code Price	OAS032	OAS033	OAS034	OAS035
Tilted shelf - unit (1)	Code Price	OAS022	OAS023	OAS024	OAS025
Mirror polished back instead of the sliding doors (window supported)	Code Price	OAS040	OAS040	OAS040	OAS040
Flaps on the public side for window (curved only)	Code Price	OAS152	OAS153	OAS154	OAS155
Full-out unit on slides (complete extraction front side)	Code Price	OEG030	OEG030	OEG030	OEG030
De-icing water recovery tray	Code Price	OFD010	OFD010	OFD010	OFD010
1200 W evaporation tray (contents 2.75 L)	Code Price	OFD030	OFD030	OFD030	OFD030
With tropicalised condensing unit (2)	Code Price	OFG22	OFG22	OFG22	OFG22
Epoxy matte paintwork (choice of RAL)(3)	Code Price	PDC03	PDC03	PDC03	PDC04

(1) Option incompatible with LED lighting under each shelf - (2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.
(3) Only with a granite or quartz stone top

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 4 rail levels
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator; de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Insulation by 40 mm-thick CFC-free polyurethane foam
- Fuse protection

CHILLED DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- Open on the public side
- Two 10 mm tempered glass shelves
- 1 swing door for the 2 GN display.

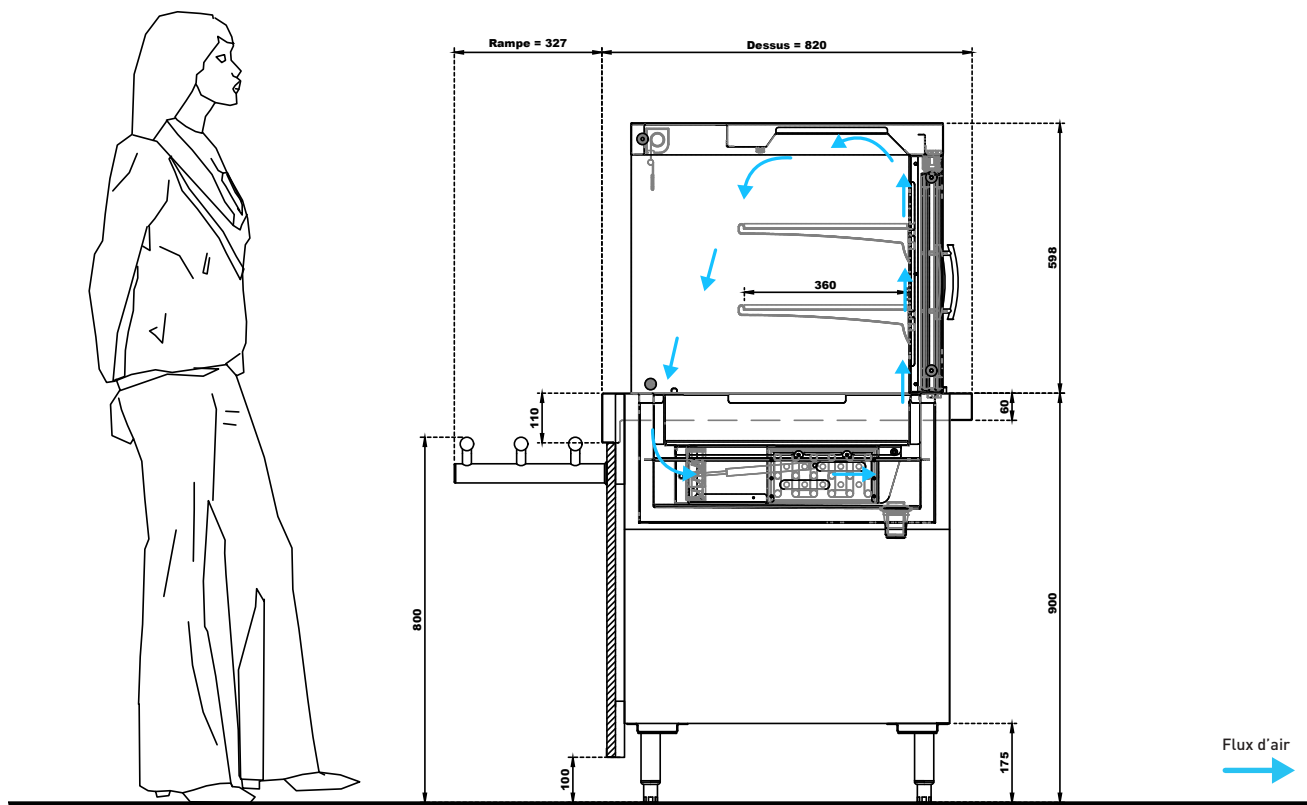
- 2 thermopane suspended sliding doors on the service side
- Cold air deflector in the upper part of the window and honeycomb in the air flow
- Plasticised textile vertical curtain (aluminium gray) with automatic winder on the customer side
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent



FRONT


- Front in 19 mm water-repellent melamine placed 100 mm from the ground
- Choice of 33 decorations

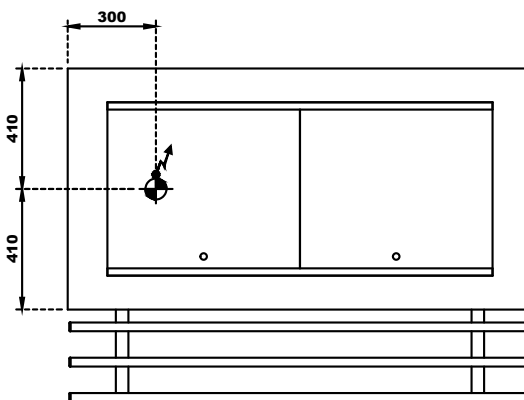
TRAY SLIDE

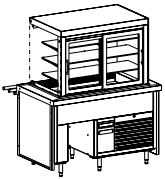
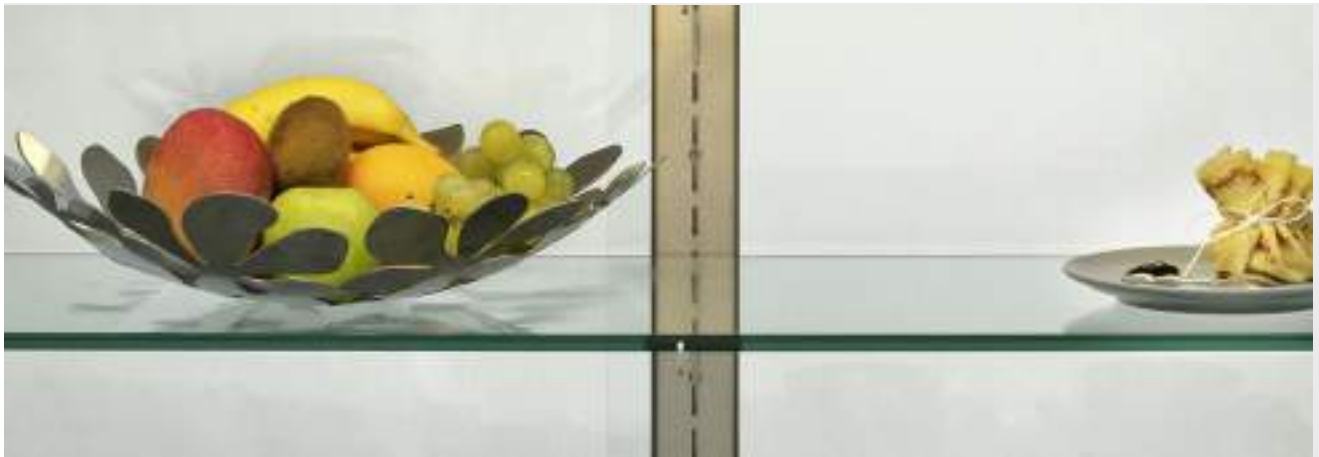
- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



-  Ø 16 mm plastic pipe drainage
-  Ø 40 mm internal drainage level with the ground and siphoned

-  Electric glass window input (Fan + Lighting) M - 230 V + Earth 1.50 m of unattached cable on the ground





FREE STANDING
"BLOWN AIR" WELL ELEMENTS GN-100 MM CONTAINERS
AND 3-LEVEL AIR SYSTEM CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		930 mm	1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm
Display case height		750 mm	750 mm	750 mm	750 mm
Weight		168 Kg	214 Kg	243 Kg	275 Kg
Cooling P.		1185 W	1440 W	1727 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)		1000 W	1450 W	1800 W	2350 W
LED lighting under the ceiling	Curved	MBVM00021	MBVM00031	MBVM00041	MBVM00051
	Cubic	MBVM00121	MBVM00131	MBVM00141	MBVM00151
LED lighting under the shelf and the ceiling	Curved	MBVM02020	MBVM02030	MBVM02040	MBVM02050
	Cubic	MBVM02120	MBVM02130	MBVM02140	MBVM02150
Price*					
Options	Code		OEG010	OEG010	OEG012
	Price				
One board or a shelf	Code	OAC042	OAC042	OAC042	OAC042
	Price				
GN well	Code	OEG020	OEG020	OEG020	OEG020
	Price				
90° condensing unit (ventilation in the side of the technical premises) - per unit	Code	PEG010	PEG010	PEG010	PEG010
	Price				
Unit against a wall (unit at 90° and access in the technical premises) [1]	Code	OFG06	OFG08	OFG08	OFG11
	Price				
Without condensing unit (remote unit)	Code	OAS062	OAS063	OAS064	OAS065
	Price				
Presentation display case (closed on the customer side by a fixed piece of glass)	Code				
	Price				

[1] Laminated finish ventilation grill identical to the front
* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 4 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- 18-10 AISI 304 stainless steel
- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Insulation by 40 mm-thick CFC-free polyurethane foam
- Fuse protection

CHILLED DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- Open on the public side
- Three 10 mm tempered glass shelves

- 1 swing door for the 2 GN display.
- 2 thermopane suspended sliding doors on the service side
- Cold air deflector in the upper part of the window and honeycomb in the air flow
- Plasticised textile vertical curtain (aluminium gray) with automatic winder on the customer side
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent

FRONT

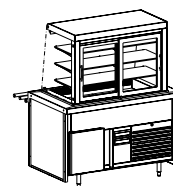
- Front in 19 mm water-repellent melamine placed 100 mm from the ground

- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment

ELEMENTS ON REFRIGERATED CUPBOARD WITH "BLOWN AIR" WELL FOR GN-100 MM CONTAINERS AND 3-LEVEL AIR SYSTEM CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT



Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm
Display case height		750 mm	750 mm	750 mm
No. of doors		1 GN 1/1	1 GN 2/1	2 GN 1/1
Weight		214 Kg	243 Kg	275 Kg
Cooling P.		1440 W	1727 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)		2300 W	2650 W	3400 W
LED lighting under the ceiling	Curved	MBVM01031	MBVM01041	MBVM01051
	Cubic	MBVM01131	MBVM01141	MBVM01151
LED lighting under the shelf and the ceiling	Curved	MBVM03030	MBVM03040	MBVM03050
	Cubic	MBVM03130	MBVM03140	MBVM03150
Options				
	GN well	Code Price	OAC042	OAC042
Stainless steel GN 2/1 grill - per unit	Code	09-0550	09-0550	09-0550
	Price			
Stainless steel GN 1/1 grill - per unit	Code	09-0555	09-0555	09-0555
	Price			
Cupboard lock - per door	Code	PEG020	PEG020	PEG020
	Price			
Two drawers instead of a gate (stainless steel container provided)	Code	OAR010	OAR010	OAR010
	Price			
Double regulation (one for the well and one for the store)	Code	OAR020	OAR020	OAR020
	Price			
Without condensing unit (remote unit)	Code	OFG11	OFG11	OFG12
	Price			
Presentation display case (closed on the customer side by a fixed piece of glass)	Code	OAS063	OAS064	OAS065
	Price			

* inc. €6 environmental contribution



OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
UVC germ-killing lamp in the well	Code Price	OEH032	OEH033	OEH034	OEH035
Perfo. raiser for flush presentation (per GN 1/1) - unit	Code Price	OAC020	OAC020	OAC020	OAC020
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes - per element	Code Price	OEM010	OEM010	OEM010	OEM010
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	OEM020	OEM020	OEM020
Additional shelf for window - unit (1)	Code Price	OAS032	OAS033	OAS034	OAS035
Tilted shelf - unit (1)	Code Price	OAS022	OAS023	OAS024	OAS025
Mirror polished back instead of the sliding doors (window supported)	Code Price	OAS040	OAS040	OAS040	OAS040
Flaps on the public side for window (curved only)	Code Price	OAS152	OAS153	OAS154	OAS155
Full-out unit on slides (complete extraction front side)	Code Price	OEG030	OEG030	OEG030	OEG030
De-icing water recovery tray	Code Price	OFD010	OFD010	OFD010	OFD010
1200 W evaporation tray (contents 2.75 L)	Code Price	OFD030	OFD030	OFD030	OFD030
With tropicalised condensing unit (2)	Code Price	OFG22	OFG22	OFG22	OFG22
Epoxy matte paintwork (choice of RAL)(3)	Code Price	PDC03	PDC03	PDC03	PDC04

(1) Option incompatible with LED lighting under each shelf - (2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.
(3) Only with a granite or quartz stone top

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 4 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- 18-10 AISI 304 stainless steel
- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Insulation by 40 mm-thick CFC-free polyurethane foam
- Fuse protection

CHILLED DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- Open on the public side
- Three 10 mm tempered glass shelves

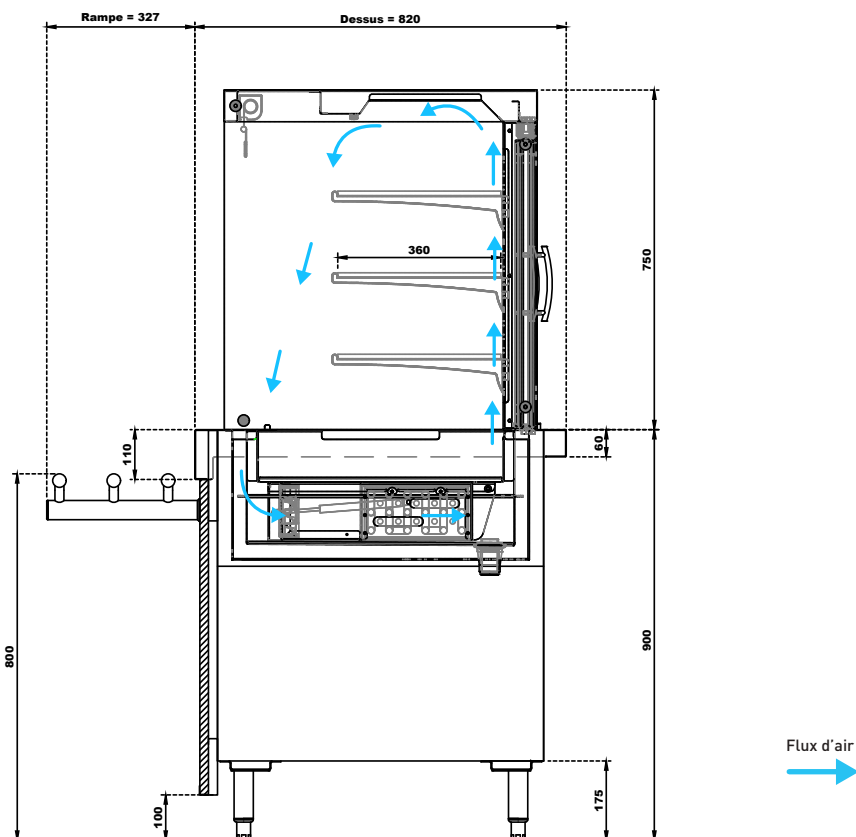
- 1 swing door for the 2 GN display.
- 2 thermopane suspended sliding doors on the service side
- Cold air deflector in the upper part of the window and honeycomb in the air flow
- Plasticised textile vertical curtain (aluminium gray) with automatic winder on the customer side
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent



FRONT


- Front in 19 mm water-repellent melamine placed 100 mm from the ground
- Choice of 33 decorations

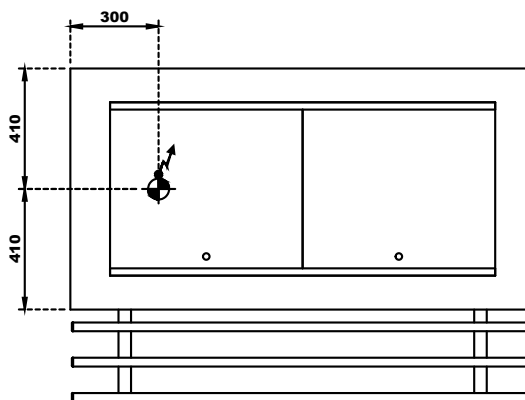
TRAY SLIDE

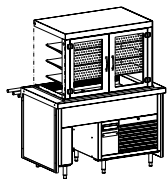
- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment



-  Ø 16 mm plastic pipe drainage
-  Ø 40 mm internal drainage level with the ground and siphoned

-  Electric glass window input (Fan + Lighting) M - 230 V + Earth 1.50 m of unattached cable on the ground





FREE STANDING
"BLOWN AIR" WELL ELEMENTS FOR GN-100 MM CONTAINERS
AND 3-LEVEL PULS'AIR SYSTEM CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		930 mm	1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm
Display case height		750 mm	750 mm	750 mm	750 mm
Weight		220 Kg	285 Kg	329 Kg	377 Kg
Cooling P.		1185 W	1440 W	1727 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)		1000 W	1450 W	1800 W	2350 W
LED lighting under the ceiling	Curved	MBVL00021	MBVL00031	MBVL00041	MBVL00051
	Cubic	MBVL00121	MBVL00131	MBVL00141	MBVL00151
LED lighting under the shelf and the ceiling	Curved	MBVL02020	MBVL02030	MBVL02040	MBVL02050
	Cubic	MBVL02120	MBVL02130	MBVL02140	MBVL02150
Options					
One board or a shelf	Code		OEG010	OEG010	OEG012
	Price				
GN well	Code	OAC042	OAC042	OAC042	OAC042
	Price				
90° condensing unit (ventilation in the side of the technical premises) - per unit	Code	OEG020	OEG020	OEG020	OEG020
	Price				
Unit against a wall (unit at 90° and access in the technical premises) [1]	Code	PEG010	PEG010	PEG010	PEG010
	Price				
Without condensing unit (remote unit)	Code	OFG06	OFG08	OFG11	OFG13
	Price				
Presentation display case (closed on the customer side by a fixed piece of glass)	Code	OAS062	OAS063	OAS064	OAS065
	Price				

[1] Laminated finish ventilation grill identical to the front
* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 4 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Insulation by 40 mm-thick CFC-free polyurethane foam
- Fuse protection
- CHILLED DISPLAY MULTIDECK**
- Three 10 mm tempered glass shelves
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
- Open on the customer side
- 1 or 2 swing doors on the service side

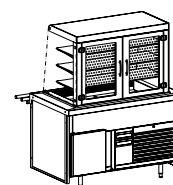
- Cold air circulation in the doors and the upper part of the window to guarantee exceptional performance

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



ELEMENTS ON REFRIGERATED CUPBOARD WITH "BLOWN AIR" WELL FOR GN-100 MM CONTAINERS AND 3-LEVEL PULS' AIR SYSTEM CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm
Display case height		750 mm	750 mm	750 mm
No. of doors		1 GN 1/1	1 GN 2/1	2 GN 1/1
Weight		298 Kg	347 Kg	409 Kg
Cooling P.		1440 W	1727 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)		2300 W	2650 W	3400 W
LED lighting under the ceiling	Curved	MBVL01031	MBVL01041	MBVL01051
	Cubic	MBVL01131	MBVL01141	MBVL01151
LED lighting under the shelf and the ceiling	Curved	MBVL03030	MBVL03040	MBVL03050
	Cubic	MBVL03130	MBVL03140	MBVL03150
Options				
GN well	Code	OAC042	OAC042	OAC042
	Price			
Stainless steel GN 2/1 grill - per unit	Code	09-0550	09-0550	09-0550
	Price			
Stainless steel GN 1/1 grill - per unit	Code	09-0555	09-0555	09-0555
	Price			
Cupboard lock - per door	Code	PEG020	PEG020	PEG020
	Price			
Two drawers instead of a gate (stainless steel container provided)	Code	OAR010	OAR010	OAR010
	Price			
Double regulation (one for the well and one for the reserve)	Code	OAR020	OAR020	OAR020
	Price			
Without condensing unit (remote unit)	Code	OFG11	OFG12	OFG13
	Price			
Presentation display case (closed on the customer side by a fixed piece of glass)	Code	OAS063	OAS064	OAS065
	Price			

* inc. €6 environmental contribution



OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
UVC germ-killing lamp in the well	Code Price	OEH032	OEH033	OEH034	OEH035
Perfo. raiser for flush presentation (per GN 1/1) - unit	Code Price	OAC020	OAC020	OAC020	OAC020
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes - per element	Code Price	OEM010	OEM010	OEM010	OEM010
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	OEM020	OEM020	OEM020
Additional shelf for window - unit (1)	Code Price	OAS032	OAS033	OAS034	OAS035
Tilted shelf - unit (1)	Code Price	OAS022	OAS023	OAS024	OAS025
Mirror polished back instead of the swinging doors (window supported)	Code Price	OAS080	OAS080	OAS080	OAS080
Textile curtain for display (only on cubic display)	Code Price	OAS072	OAS073	OAS074	OAS075
Flaps on the public side for window (curved only)	Code Price	OAS152	OAS153	OAS154	OAS155
Full-out unit on slides (complete extraction front side)	Code Price	OEG030	OEG030	OEG030	OEG030
De-icing water recovery tray	Code Price	OFD010	OFD010	OFD010	OFD010
1200 W evaporation tray (contents 2.75 L)	Code Price	OFD030	OFD030	OFD030	OFD030
With tropicalised condensing unit (2)	Code Price	OFG22	OFG22	OFG22	OFG22
Epoxy matte paintwork (choice of RAL)(3)	Code Price	PDC03	PDC03	PDC03	PDC04

(1) Option incompatible with LED lighting under each shelf - (2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.

(3) Only with a granite or quartz stone top

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders
- "Ventilated air" refrigerated cupboard. GN compartment equipped with removable stainless steel ladders, with 4 rail levels.
- Touch thermostat regulation with delayed start clock
- Well and display case regulation, separate regulation for the store

- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Insulation by 40 mm-thick CFC-free polyurethane foam

CHILLED DISPLAY MULTIDECK

- Three 10 mm tempered glass shelves
- LED lighting under the ceiling (LED strips)
- 4000° K, power equivalent to 2x75 W incandescent
- Open on the customer side
- 1 or 2 swing doors on the service side

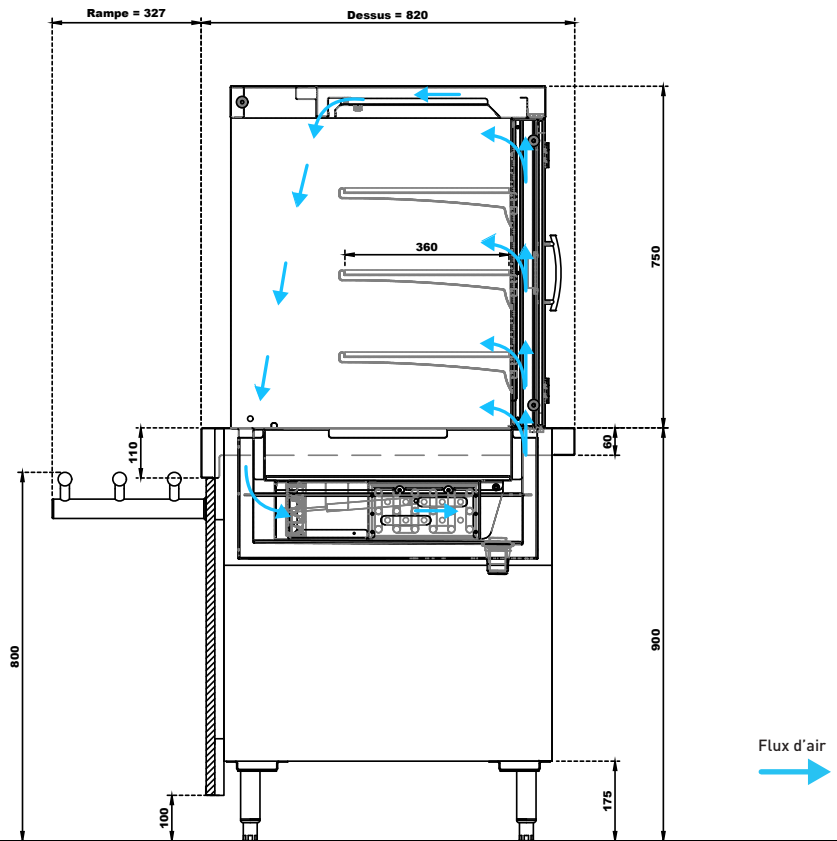
- Cold air circulation in the doors and the upper part of the window to guarantee exceptional performance


FRONT


- Front in 19 mm water-repellent melamine placed 100 mm from the ground
- Choice of 33 decorations

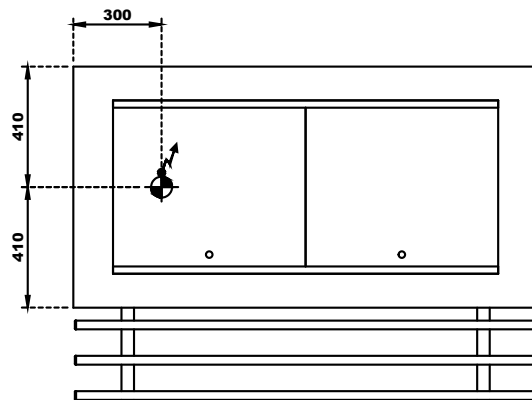
TRAY SLIDE

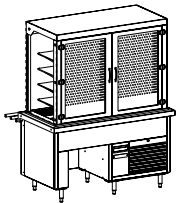
- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



 Ø 16 mm plastic pipe drainage
 Ø 40 mm internal drainage level with the ground and siphoned

 Electric glass window input
 [Fan + Lighting] M - 230 V + Earth
 1.50 m of unattached cable on the ground





FREE STANDING
"BLOWN AIR" WELL ELEMENTS FOR GN-100 MM CONTAINERS
AND 4-LEVEL CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1
Length		930 mm	1385 mm	1580 mm
Width		820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm
Display case height		1050 mm	1050 mm	1050 mm
Weight		245 Kg	318 Kg	367 Kg
Cooling P.		1185 W	1440 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)		1000 W	1450 W	1800 W
LED lighting under the ceiling	Code	MBVH00021	MBVH00031	MBVH00041
	Price*			
LED lighting under the shelf and the ceiling	Code	MBVH02020	MBVH02030	MBVH02040
	Price*			
Options				
One board or a shelf	Code		OEG010	OEG010
	Price			
GN well	Code	OAC042	OAC042	OAC042
	Price			
90° condensing unit (ventilation in the side of the technical premises) - per unit	Code	OEG020	OEG020	OEG020
	Price			
Without condensing unit (remote unit)	Code	OFG08	OFG12	OFG13
	Price			

* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Bases with stainless steel adjustment cylinders
- Free standing or against a surface
- Group access grill on the front for element against a surface
- Touch thermostat regulation with delayed start clock
- Well and display case regulation
- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Blown air" chilled well, 105 mm in depth
 - Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
 - Removable well bottom, blowing and air recovery ducts
 - Insulation by 40 mm-thick CFC-free polyurethane foam
 - Fuse protection
- CHILLED DISPLAY MULTIDECK**
- Four 10 mm tempered glass shelves
 - LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
 - Open on the customer side

- 1 or 2 swing doors on the service side or mirror polished back
- Night curtain with lock
- Cold air circulation in the doors or the back and the upper part of the window to guarantee exceptional performance

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground

- Choice of 33 decorations

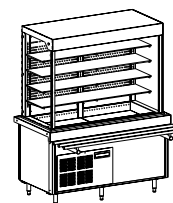
TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor: Consoles with invisible attachment on the front

CLOSED BOTTOM

"BLOWN AIR" WELL ELEMENTS GN-100 MM CONTAINERS

AND 4-LEVEL WALL-MOUNTED CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT



Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1
Length		930 mm	1385 mm	1580 mm
Width		820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm
Display case height		1050 mm	1050 mm	1050 mm
Weight		243 KG	305 Kg	349 Kg
Cooling P.		1185 W	1440 W	2126 W
Electric P. (+ 1200 W with an optional evap. tray)		1000 W	1450 W	1800 W
LED lighting under the ceiling	Code	MBVH01021	MBVH01031	MBVH01041
	Price*			
LED lighting under the shelf and the ceiling	Code	MBVH03020	MBVH03030	MBVH03040
	Price*			
Options				
GN well	Code	OAC042	OAC042	OAC042
	Price			
Without condensing unit (remote unit)	Code	OFG08	OFG12	OFG13
	Price			

* inc. €6 environmental contribution



OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1
UVC germ-killing lamp in the well	Code	OEH032	OEH033	OEH034
	Price			
Perfo. raiser for flush presentation (per GN 1/1) - unit	Code	OAC020	OAC020	OAC020
	Price			
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes - per element	Code	OEM010	OEM010	OEM010
	Price			
Extendible power cable for mobile unit (up to 3600 W)	Code	OEM020	OEM020	OEM020
	Price			
Additional shelf for window - unit (1)	Code	OAS032	OAS033	OAS034
	Price			
Tilted shelf - unit (1)	Code	OAS022	OAS023	OAS024
	Price			
Window delivered without night curtain	Code	OAS102	OAS103	OAS104
	Price			
Vertical LED lighting for a window with night curtain (3)	Code	OAS110	OAS110	OAS110
	Price			
Full-out unit on slides (complete extraction front side)	Code	OEG030	OEG030	OEG030
	Price			
De-icing water recovery tray	Code	OFD010	OFD010	OFD010
	Price			
1200 W evaporation tray (contents 2.75 L)	Code	OFD030	OFD030	OFD030
	Price			
With tropicalised condensing unit (2)	Code	OFG22	OFG22	OFG22
	Price			
Epoxy matte paintwork (choice of RAL)(4)	Code	PDC03	PDC03	PDC03
	Price			

(1) Option incompatible with LED lighting under each shelf - (2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max. (3) 2 LED strips placed at the front of the window + ceiling - (4) Only with a granite or quartz stone top

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Bases with stainless steel adjustment cylinders
- Free standing or against a surface
- Group access grill on the front for element against a surface
- Touch thermostat regulation with delayed start clock
- Well and display case regulation
- Unit on Quick-out slides (quick extraction on the front side to carry out 1st level maintenance operations)

WELL

- "Blown air" chilled well, 105 mm in depth
 - Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
 - Removable well bottom, blowing and air recovery ducts
 - Insulation by 40 mm-thick CFC-free polyurethane foam
 - Fuse protection
- CHILLED DISPLAY MULTIDECK**
- Four 10 mm tempered glass shelves
 - LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
 - Open on the customer side

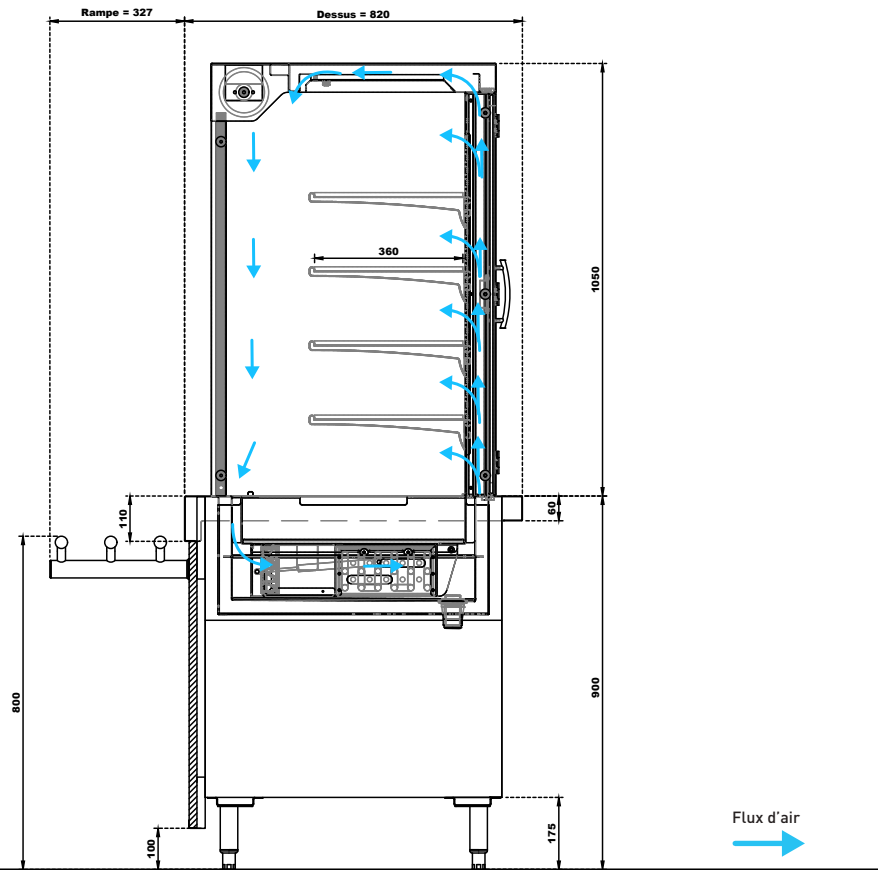
- 1 or 2 swing doors on the service side or mirror polished back
- Night curtain with lock
- Cold air circulation in the doors or the back and the upper part of the window to guarantee exceptional performance

FRONT



- Front in 19 mm water-repellent melamine placed 100 mm from the ground
- Choice of 33 decorations


TRAY SLIDE

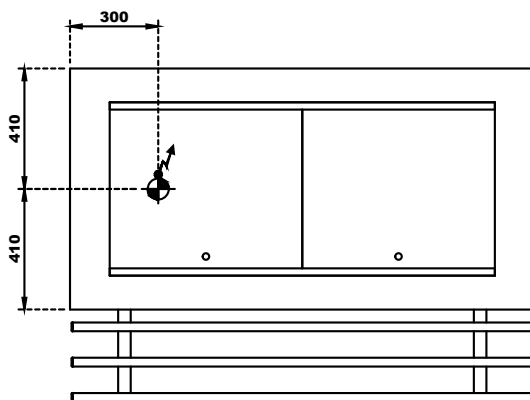
- Three Ø 30 mm round tubes 800 mm from the floor: Consoles with invisible attachment on the front



Flux d'air
→

-  Ø 16 mm plastic pipe drainage
-  Ø 40 mm internal drainage level with the ground and siphoned

-  Electric glass window input (Fan + Lighting) M - 230 V + Earth 1.50 m of unattached cable on the ground





	700	1000	1250	1500	1800	
Length	700 mm	1000 mm	1250 mm	1500 mm	1800 mm	
Width	700 mm	700 mm	700 mm	700 mm	700 mm	
Height	1994 mm	1994 mm	1994 mm	1994 mm	1994 mm	
Cooling P.	750 W	796 W	1289 W	1289 W	1640 W	
Electric P.	2250 W	2250 W	2850 W	2850 W	3350 W	
Weight with wooden sides	175 Kg	210 Kg	240 Kg	270 Kg	310 Kg	
Weight with thermopane glass sides	185 Kg	220 Kg	250 Kg	280 Kg	320 Kg	
White finish (1)						
Wooden sides - Egger W908SM - Griddle RAL 9016	Code	MLVL00070	MLVL00100	MLVL00120	MLVL00150	MLVL00180
	Price*					
Thermopane glass sides	Code	MLVL01070	MLVL01100	MLVL01120	MLVL01150	MLVL01180
	Price*					
Black finish (2)						
Wooden sides - Egger U999 - Griddle RAL 9005	Code	MLVL02070	MLVL02100	MLVL02120	MLVL02150	MLVL02180
	Price*					
Thermopane glass sides	Code	MLVL03070	MLVL03100	MLVL03120	MLVL03150	MLVL03180
	Price*					

(1) White at curtain - (2) Black at curtain
* inc. €6 environmental contribution

DESIGN

HIGHLY COMPACT
EASY DOOR PASSAGE

VERTICAL LED LIGHTING

4 PIVOTING CASTERS WITH POSITIONING CYLINDER
EASY PALLET-FREE POSITIONING

R-452A UNIT

With its elegant design, its mirror polished black back and its 4 height-adjustable, tilting shelves, the Boréale display combines design and storage capacity. Its standard vertical LED lighting will enhance all your preparations.

DISPLAY MULTIDECK

- White melamine wooden structure
- Mirror polished perforated stainless steel back
- 4 6 mm height-adjustable and tilting shelves
- Anti-drop stop for products and label holder integrated onto each shelf
- Vertical LED lighting
- Ventilated evaporator
- R-452A Condensing unit

(operates up to 43°C room temperature)

- Natural de-icing
- De-icing water evaporation tray
- Touch tele-thermostat regulation with delayed start clock
- Manual white PVC stiff curtain with lock
- 4 pivoting casters with integrated positioning cylinder
- 3m connection cable

BOREALE CHILLED DISPLAY, AS HIGH PERFORMING AS THEY ARE ELEGANT



OPTIONS

		700	1000	1250	1500	1800
UVC germ-killing lamp	Code	OEH032	OEH033	OEH034	OEH035	OEH036
	Price					
Epoxy paint back and well	Code	PDR061	PDR061	PDR061	PDR061	PDR061
	Price					
Tray slide (3 stainless steel round tubes)	Code	PDR062	PDR063	PDR064	PDR065	PDR071
	Price					
Integrated into a counter line (on base of 130 mm height)	Code	PDR066	PDR067	PDR068	PDR069	PDR070
	Price					
Additional shelf (delivered with consoles) - unit	Code	OAS036	OAS037	OAS038	OAS039	OAS050
	Price					
Delivered without night curtain	Code	OAS105	OAS106	OAS107	OAS108	OAS115
	Price					
Electric night curtain	Code	OAS116	OAS116	OAS116	OAS116	OAS117
	Price					
2 swinging doors instead of the night curtain (4 doors for the models 1500 and 1800)	Code	OAS140	OAS141	OAS142	OAS143	OAS144
	Price					
Locking swing doors	Code	OAS145	OAS145	OAS145	OAS146	OAS146
	Price					
Without condensing unit (remote unit)	Code	OFG17	OFG17	OFG18	OFG19	OFG19
	Price					
Delivered without de-icing water evaporation tray	Code	OFD031	OFD031	OFD031	OFD031	OFD031
	Price					
Display in laminate (ventilation griddle included)	Code	PDF041	PDF042	PDF043	PDF044	PDF045
	Price					On request

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

COOL BOX

TROLLEY-MOUNTED CHILLED CUPBOARD
STORAGE - 24HR / SHORT TERM SERVICE - 1HR30



HIGH PERFORMANCE
24HR STORAGE
GUARANTEED TEMPERATURE
MAINTENANCE
FOR 1HR30 WITH CURTAIN OPEN

PRACTICAL AND ERGONOMIC
EASY ACCESS TO STORAGE
THANKS TO THE OPEN CURTAIN

HIGH CAPACITY
ACCOMMODATES
20-LEVEL GN 2/1 TROLLEYS

- 18-10 AISI 304 stainless steel
- Open storage level to accommodate a GN 2/1 trolley (not supplied) - useful internal dimensions: 665 x 865 x 1740 mm
- Motorised electric-controlled stiff insulating curtain, with high and low limit stop
- Manual curtain lift possibility
- "Ventilated air" refrigeration, perforated side walls for chilled air circulation
- U.V germ-killing lamp
- Polyurethane foam back and side wall insulation
- Condensing unit in the upper part
- Unit provided separately (R452a), cooling connection provided for with quick percussion connectors

- Regulation by digital display thermostat
- De-icing water evaporation tray supplied

COOL BOX, FOR THOSE WHO SEE CHILLED STORAGE ON A LARGE SCALE

COOL BOX
TROLLEY-MOUNTED CHILLED CUPBOARD
DELIVERED WITH CONDENSING UNIT

Length	855 mm
Width	1000 mm
Height	2300 mm
Cooling P.	2126 W
Electric P.	1700 W

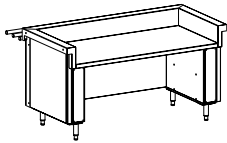
	Code	MJCB00000
	Price*	

Options		
20 level GN 2/1 storage trolley	Code	774420
	Price	
Without condensing unit (remote unit)	Code	0FG13
	Price	

* inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required





SHOW COOKING ELEMENTS, 165 MM RECESSED, AND TECHNICAL SPACE

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	930 mm	1380 mm	1680 mm	1980 mm	2380 mm	2605 mm	
Width	820 mm	820 mm	820 mm	820 mm	820 mm	820 mm	
Height	900 mm	900 mm	900 mm	900 mm	900 mm	900 mm	
Weight	75 Kg	97 Kg	108 Kg	122 Kg	140 Kg	160 Kg	
	Code	MAAN00020	MAAN00030	MAAN00040	MAAN00050	MAAN00060	MAAN00070
	Price*						

OPTIONS

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per element (6)	Code OEM010	OEM010	OEM010	OEM010	OEM011	OEM011
One board or a shelf for free standing element (1)	Code OEG010	OEG011	OEG012	OEG013	OEG014	
GN 1/1 non-perforated stainless steel raiser - unit (1)	Code PAD010	PAD010	PAD010	PAD010	PAD010	PAD010
GN 2/1 non-perforated stainless steel raiser - unit (1)	Code PAD020	PAD020	PAD020	PAD020	PAD020	PAD020
Cut out over the whole length of the unit	Code PAD030	PAD030	PAD030	PAD030	PAD030	PAD030
230 volts plug, mono + earth IP55 (2)	Code PER010	PER010	PER010	PER010	PER010	PER010
Plug Mono 2L+E 16A Arnould IP44 - Stainless steel - unit (3)	Code PER040	PER040	PER040	PER040	PER040	PER040
Plug Three 3L+N+E 16A Legrand IP55 - edge 20 mm - unit (4)	Code PER060	PER060	PER060	PER060	PER060	PER060
Differential circuit breaker for one Mono 16A plug - unit (5)	Code OER020	OER020	OER020	OER020	OER020	OER020
Differential circuit breaker for one Mono 16A plug - unit (5)	Code OER030	OER030	OER030	OER030	OER030	OER030
Epoxy matte paintwork (choice of RAL)(7)	Code PDC01	PDC01	PDC01	PDC02	PDC02	PDC02

* inc. €6 environmental contribution

(1) Height to be specified in the order. - (2) Not protected and not connected - (3) Edge 1 mm, embedding with low edge - (4) Embedding with low edge
(5) For a max power of 3500 W - (6) 6 casters for the 6 and 7 GN models - (7) Only with a granite or quartz stone top

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Bases with stainless steel adjustment cylinders

PROTECTIVE GLASS

- 18-10 AISI 304 stainless steel
- Two or three Classic Ø 42 mm or Neo 100 x 30 mm posts
- Tempered glass sneeze guard, thickness 6 mm

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish

- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



PROTECTIVE GLASS WITHOUT INSTALLATION STUD

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Length		605 mm	1025 mm	1305 mm	1655 mm	2005 mm	2255 mm
Height		410 mm	410 mm	410 mm	410 mm	410 mm	410 mm
No. of Ø 42 mm or 100x30 mm posts		2	2	2	3	3	3
Without lighting	Classic	MKPR40020	MKPR40030	MKPR40040	MKPR40050	MKPR40060	MKPR40070
	Price*						
With LED spot lighting (equivalent 50 W) on each upright	Neo	MKPN40020	MKPN40030	MKPN40040	MKPN40050	MKPN40060	MKPN40070
	Price*						
With LED spot lighting (equivalent 50 W) on each upright	Classic	MKPR40120	MKPR40130	MKPR40140	MKPR40150	MKPR40160	MKPR40170
	Price*						
With LED spot lighting (equivalent 50 W) on each upright	Neo	MKPN40120	MKPN40130	MKPN40140	MKPN40150	MKPN40160	MKPN40170
	Price*						



INSTALLATION STUD

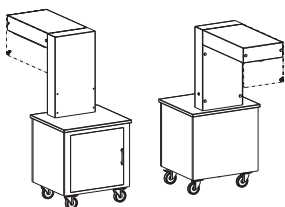
		S. steel	Granite	Reconstituted stone
Diameter		Ø 250 mm	Ø 250 mm	Ø 250 mm
Height		410 mm	410 mm	410 mm
No. of Ø 42 mm or 100x30 mm posts		1	1	1
Without lighting	Classic	MKPR40000	MKPR40010	MKPR40011
	Price*			
With LED spot lighting (equivalent 50 W) on the upright	Neo	MKPN40000	MKPN40010	MKPN40011
	Price*			
With LED spot lighting (equivalent 50 W) on the upright	Classic	MKPR40100	MKPR40110	MKPR40111
	Price*			
With LED spot lighting (equivalent 50 W) on the upright	Neo	MKPN40100	MKPN40110	MKPN40111
	Price*			

* inc. €6 environmental contribution



OPTIONS

		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Mirror polish vertical Classic posts	Code Price	ODM010	ODM010	ODM010	ODM012	ODM012	ODM012
Mirror polish vertical Neo posts	Code Price	ODM013	ODM013	ODM013	ODM014	ODM014	ODM014
Neo posts in epoxy paint (RAL choice)	Code Price	PDC10	PDC10	PDC10	PDC12	PDC12	PDC12
Ø 250 mm stainless steel installation stud - unit	Code Price	OEG050	OEG050	OEG050	OEG050	OEG050	OEG050
Ø 250 mm granite installation stud - unit	Code Price	OEG060	OEG060	OEG060	OEG060	OEG060	OEG060
Ø 250 mm reconstituted stone installation stud - unit	Code Price	OEG070	OEG070	OEG070	OEG070	OEG070	OEG070
Divider screen, length 1500 mm (1)	Code Price	PEH030	PEH030	PEH030	PEH030	PEH030	PEH030
Divider screen on Ø 42 mm posts (2)	Code Price	PEH040	PEH040	PEH040	PEH040	PEH040	PEH040



(1) Full height on glued aluminium rail - (2) Length 1500 mm

FILT'AIR SUCTION HOOD

Configuration		Mobile	In a self-service line
Capacity		900 m³ / h	900 m³ / h
Length		1462 mm	1462 mm
Width		800 mm	800 mm
Height		1745 mm	1745 mm
Electric P.		500 W	500 W
Suction on the right	Code Price	MCHT00000	MCHT02000
Suction on the left	Code Price	MCHT01000	MCHT03000
Option			
Skirting board	Code Price	PDF150	

PROTECTIVE GLASS

- 18-10 AISI 304 stainless steel
- Tempered glass sneeze guard, thickness 6 mm

FILTER AIR SUCTION HOOD

- 18-10 AISI 304 stainless steel
- LED lighting
- Impact filter and active charcoal filter
- UVC germ-killing lamp
- Sound insulation unit
- Stainless steel top
- Access door to facilitate the replacement of the charcoal filter
- 4 Ø 100 mm stainless steel casters, including 2 with brake

MODULE WITH TEMPERED GLASS HOTPLATE

- 18-10 AISI 304 stainless steel
- Top with an embedded black or white tempered glass warming plate with integrated resistances on the under side
- Temperature can be adjusted from + 40°C to + 120°C (command with thermostat and control light)

PAELLA MODULE

- 18-10 AISI 304 stainless steel
- 540 mm diameter 10 mm thick soft steel embedded warming plate.
- Plate warmed by 2 stainless steel shielded resistances placed on the under side.
- Temperature can be adjusted from + 60°C to + 150°C (command with thermostat and control light)

CUTTING MODULE

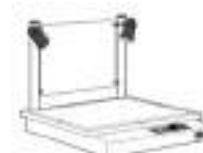
- 18-10 AISI 304 stainless steel
- Top with an embedded tempered glass warming plate with integrated resistances on the under side
- Removable broken white enamel stonewash cutting board, thickness 15 mm
- Channel with juice recovery tray on the left on the service side
- Two Ø 42 mm round tube vertical posts, heating and lighting by two 100 W infra-red lamps, 6 mm thick vertical tempered glass protection
- Temperature can be adjusted from + 40°C to + 120°C (command with thermostat and control light)

COUNTER TOP HEATED MODULES



Capacity		1 GN 1/1	1 GN 2/1
Length		335 mm	657 mm
Width		650 mm	650 mm
Height		93 mm	93 mm
Elect. P.		300 W	600 W
Elect. P. with gantry		500 W	1000 W
Module to be placed	Code	MJMO00010	MJMO00020
	Price*		
Module to be placed with halogen heating gantry (1)	Code	MJMO00110	MJMO00120
	Price*		
Module to be placed with halo. heating gantry and full height window (1)	Code	MJMO00210	MJMO00220
	Price*		

(1) Straight sneeze guard for the GN 1/1 model. Curved sneeze guard for the GN 2/1 model



CUTTING MODULES

Capacity		1 GN 2/1 counter top	1 GN 2/1 to drop in
Length		685 mm	750 mm
Width		725 mm	720 mm
Height		660 mm	565 mm
Electric P.		800 W	800 W
	Code	MJMO02020	MJMO02120
	Price*		



PAELLA MODULES

		counter top	to drop in
Length		700 mm	700 mm
Width		800 mm	700 mm
Height		145 mm	102 mm
Electric P.		T - 4000 W	T - 4000 W
	Code	MJMO04020	MJMO04120
	Price*		

* inc. €6 environmental contribution

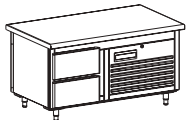


"SPECIAL GRILL" MOBILE CHILLED CUPBOARD

Capacity	8 levels
Length	400 mm
Width	700 mm
Height	850 mm
Cooling P.	272 W
Elect. P.	300 W
	Code N66660
	Price*

Option

Top cut-out to integrate a GN 1/1 container	Code N66661
	Price



CHILLED CUPBOARD TO BE PLACED UNDER A SHOW COOKING ELEMENT DELIVERED WITH CONDENSING UNIT

Container depth	100 mm	100 mm	200 mm	200 mm
Length	1200 mm	1600 mm	1200 mm	1600 mm
Width	700 mm	700 mm	700 mm	700 mm
Height	650 mm	650 mm	650 mm	650 mm
Number of drawers	2	4	1	2
Cooling P.	396 W	665 W	396 W	396 W
Electric P.	350 W	600 W	350 W	350 W
	Code MJSR01100	MJSR01300	MJSR01000	MJSR01200
	Price*			

OPTIONS

Container depth	100 mm	100 mm	200 mm	200 mm
Unit on stainless steel slides	Code OEG030	OEG030	OEG030	OEG030
	Price			
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes (per unit)	Code OEM050	OEM050	OEM050	OEM050
	Price			
Lock (drawer)	Code PEG020	PEG020	PEG020	PEG020
	Price			
Unit delivered without condensing unit (remote unit)	Code OFG04	OFG04	OFG04	OFG04
	Price			

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided.

Caution, depending on the cooling system, an evaporation pressure regulator may be required

* inc. €6 environmental contribution

"SPECIAL GRILL" CHILLED STORE

- 18-10 AISI 304 stainless steel
- "Ventilated air" refrigerated cupboard
- 1 swing door
- R-452A Condensing unit (operates up to 43°C room temperature)
- De-icing water evaporation tray
- 4 Ø 60 mm stainless steel casters, including 2 with brake
- 3m connection cable

REFRIGERATED SUBSTRUCTURE

- 18-10 AISI 304 stainless steel
- Top in satin polish finish, 40 mm curved edge with 10 mm rounding on the front and rear
- Cupboard with rounded internal angles, chilled by transverse ventilated evaporator(s)
- + 4°C food core on average
- Magnetic closing drawers

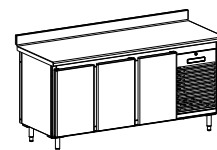
- GN 1/1 drawers on telescopic slides with frame for 100 or 200 mm depth container provided
- Condensing unit (R452a coolant gas)
- Regulation by digital display thermostat
- De-icing water evaporation tray supplied

CHILLED ELEMENT-CONNECTED STORES

- 18-10 AISI 304 stainless steel
- Satin polish top, 40 mm curved front edge, 100x20mm rear back support, 10 mm rounding on the front and rear
- Cupboard with rounded internal angles, chilled by transverse ventilated evaporator(s)
- + 4°C food core on average
- Magnetic closing gates (sealed by removable band frame)

- Compartments equipped with removable GN 1/1 or GN 2/1 rail six-level stainless steel ladders
- Condensing unit (R452a coolant gas)
- Regulation by digital display thermostat
- De-icing water evaporation tray supplied

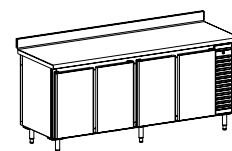
WALL-MOUNTED CUPBOARD WITH STAINLESS STEEL TOP DELIVERED WITH CONDENSING UNIT



Number of doors		1 door	2 doors	3 doors	4 doors
Storage length in GN 1/1			1390 mm	1835 mm	2280 mm
Storage width in GN 1/1			700 mm	700 mm	700 mm
Storage length in GN 2/1		1255 mm	1800 mm	2450 mm	
Storage width in GN 2/1		800 mm	800 mm	800 mm	
Height		900 mm	900 mm	900 mm	900 mm
Cooling P.		396 W	396 W	665 W	665 W
Electric P.		350 W	350 W	600 W	600 W
GN 1/1 door	Code		MJRR00000	MJRR00100	MJRR00200
	Price*				
GN 2/1 door	Code	MJRR02000	MJRR02100	MJRR02200	
	Price*				
Options					
Mirror polish rounded edge on the top (ml)	Code	ODD020	ODD020	ODD020	ODD020
	Price				
Element delivered without condensing unit (remote unit) (1)	Code	OFG04	OFG04	OFG05	OFG05
	Price				

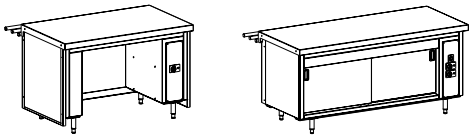
(1) -€516 (code: OFG04) for the elements with 3 GN 1/1 doors

WALL-MOUNTED CUPBOARD WITH STAINLESS STEEL TOP WITHOUT CONDENSING UNIT HOUSING



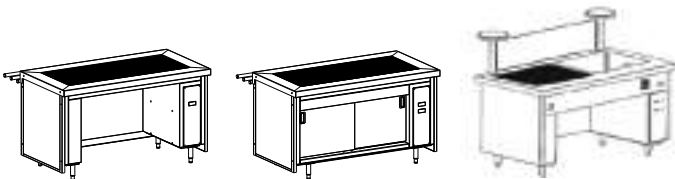
Number of doors		1 door	2 doors	3 doors	4 doors
Storage length in GN 1/1			1140 mm	1585 mm	2030 mm
Storage width in GN 1/1			700 mm	700 mm	700 mm
Storage length in GN 2/1		1005 mm	1550 mm	2200 mm	2850 mm
Storage width in GN 2/1		800 mm	800 mm	800 mm	800 mm
Height		900 mm	900 mm	900 mm	900 mm
Cooling P.		248 W	248 W	361 W (1)	361 W
Electric P.		100 W	100 W	100 W	100 W
GN 1/1 door	Code		MJRR16000	MJRR16100	MJRR16200
	Price*				
GN 2/1 door	Code	MJRR18000	MJRR18100	MJRR18200	MJRR18300
	Price*				

(1) 248 W for the GN 1/1 storage
* inc. €6 environmental contribution



HEATED TABLES WITH STAINLESS STEEL TOP

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		930 mm	1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm
Free standing	Code	MCTC00020	MCTC00030	MCTC00040	MCTC00050
	Price*				
Electric P.		250 W	375 W	375 W	650 W
Weight		67 Kg	87 Kg	96 Kg	110 Kg
On heated cupboard	Code	MCTC01020	MCTC01030	MCTC01040	MCTC01050
	Price*				
Number of doors		1 swing door	2 sliding drs	2 sliding drs	2 sliding drs
Electric P.		1030 W	1427 W	1905 W	T - 3685 W
Weight		90 Kg	126 Kg	140 Kg	172 Kg



TEMPERED GLASS HOTPLATE 2 GN 1/1 VENTILATED AIR BAIN-MARIE MIXED HEATED ELEMENTS WITH INSTALLATION STUDS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	Mixte
Length		930 mm	1385 mm	1580 mm	1930 mm	2280 mm	1580 mm
Width		820 mm	820 mm	820 mm	820 mm	820 mm	820 mm
Height		920 mm	920 mm	920 mm	920 mm	920 mm	900 mm
Free standing	Code	MCDV00020	MCDV00030	MCDV00040	MCDV00050	MCDV00060	N62815
	Price*						
Electric P.		600 W	900 W	1200 W	1500 W	1800 W	2100 W
Weight		77 Kg	99 Kg	112 Kg	130 Kg	149 Kg	100 Kg
On heated cupboard	Code	MCDV01020	MCDV01030	MCDV01040	MCDV01050	MCDV01060	N62915
	Price*						
Number of doors		1 swing door	2 sliding drs	2 sliding drs	2 sliding drs	2 sliding drs	2 sliding drs
Electric P.		1380 W	2430 W	2730 W (1)	T - 4560 W	T - 4860 W	3630 W
Weight		100 Kg	138 Kg	156 Kg	192 Kg	207 Kg	162 Kg

[1] Caution, pass in three phase 3N 400 V+PE with a halogen heated ramp
* inc. €6 environmental contribution

HEATED TABLE WITH STAINLESS STEEL TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements
- Heating under the top by electric resistances
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

MIXED HEATED ELEMENTS

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

- Top equipped with embedded black tempered glass heating plates with integrated resistances
- Heating under the ventilated air bain-marie well by electric resistances and fan
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection
- Protection against overheating by safety thermostat

TEMPERED GLASS HOTPLATE

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements
- Top with an embedded black tempered glass warming plate with integrated resistances
- 30 mm rockwool insulation

- Touch thermostat regulation with delayed start clock
- Electric fuse protection

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

ACCESSORIES

- The accessories (GN containers, etc.) are optional

OPTIONS

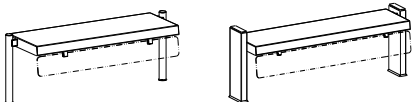
Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per element (3)	Code Price	OEM010	OEM010	OEM010	OEM010	OEM011
One board or a shelf for free standing element (1)	Code Price	OEG010	OEG011	OEG012	OEG013	OEG014
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	OEM020	OEM020	OEM020	OEM020
Extendible power cable for mobile unit (from 3600 W) (2)	Code Price	OEM030	OEM030	OEM030	OEM030	OEM030
230 volts plug, mono + earth IP55 (2)	Code Price	PER010	PER010	PER010	PER010	PER010
Protection by 30 mA circuit breaker for socket	Code Price	OER010	OER010	OER010	OER010	OER010
Cut-out open on service side (1)	Code Price		OAV020	OAV020	OAV020	
Removable neutral tablet for plates on the service side (1)	Code Price	PEG040	PEG040	PEG040	PEG040	PEG040
Separate control for each heating zone - unit	Code Price	PAV010	PAV010	PAV010	PAV010	PAV010
Warming plates with 55 mm cut-out - per element	Code Price	OAV010	OAV010	OAV010	OAV010	OAV010
GN 1/1-65 container with handles and lid	Code Price	OAV030	OAV030	OAV030	OAV030	OAV030
Removable stainless steel frame for GN 1/1-65 container	Code Price	OAA040	OAA040	OAA040	OAA040	OAA040
White tempered glass plates	Code Price	OAV040	OAV040	OAV040	OAV040	OAV040
Epoxy matte paintwork (choice of RAL)(4)	Code Price	PDC01	PDC01	PDC01	PDC02	PDC02

(1) Available for the tempered glass hotplate only

(2) Not protected and not connected

(3) 6 casters for the 6 GN models

(4) Only with a granite or quartz stone top



FOLDED SHEET HEATED GANTRY

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width		350 mm	350 mm	350 mm	350 mm	350 mm
Height Classic / Neo		430/530 mm	430/530 mm	430/530 mm	430/530 mm	430/530 mm
Weight		9 Kg	13 Kg	16 Kg	19 Kg	23 Kg
Electric P.		400 W	600 W	800 W	1000 W	1200 W
Straight sneeze guard - Halogen lamp	Classic	MKDR31320	MKDR31330	MKDR31340	MKDR31350	MKDR31360
	Price*					
Straight sneeze guard - Halogen lamp	Neo	MKDN31320	MKDN31330	MKDN31340	MKDN31350	MKDN31360
	Price*					



TEMPERED GLASS HEATED GANTRY

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width - Straight sneeze guard		400 mm	400 mm	400 mm	400 mm	400 mm
Width - Curved sneeze guard		420 mm	420 mm	420 mm	420 mm	420 mm
Height Classic / Neo		430/530 mm	430/530 mm	430/530 mm	430/530 mm	430/530 mm
Weight		10 Kg	14 Kg	17 Kg	21 Kg	25 Kg
Electric P. Classic / Neo		200/400 W	300/600 W	400/800 W	500/1000 W	600/1200 W
Straight sneeze guard	Classic	MKDR01320	MKDR01330	MKDR01340	MKDR01350	MKDR01360
Heating Halogen lamp	Price*					
Straight sneeze guard	Neo	MKDN01320	MKDN01330	MKDN01340	MKDN01350	MKDN01360
	Price*					
Holding temperature Infrared lamp	Classic	MKGR01320	MKGR01330	MKGR01340	MKGR01350	MKGR01360
Curved sneeze guard - Halogen lamp	Price*					
Heating Halogen lamp						

* inc. €6 environmental contribution

HEATED GANTRY

- 18-10 AISI 304 stainless steel
- 2 Classic Ø 42 mm or Neo 100 x 30 mm vertical posts

Halogen lamp

- Heating and lighting by halogen lamps with protection glass (One 200 Watts lamp per GN 1/1)

Infrared lamp

- Holding temperature and lighting by infrared lamps (one 100 Watts lamp per GN 1/1)

Folded sheet heating gantry

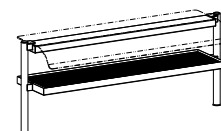
- Folded steel top
- Straight 6 mm tempered glass sneeze guard

Tempered glass heating gantry

- 6 mm thick tempered glass sneeze guard with rounded and chamfered edges, composed of a Classic 120x45 mm or Neo 65x40 mm section beam

DESPATCH HEATED TABLET

- 18-10 AISI 304 stainless steel
- Heating tablet in 120x45 mm section folded sheet with black tempered glass warming plates with integrated resistances
- Two Classic Ø 42 mm or Neo 100 x 30 mm posts
- Lighting by embedded LED lamp (290 lumen, IRC >80)
- 6 mm curved tempered glass sneeze guard with rounded and chamfered corners



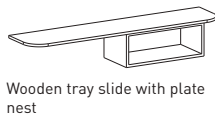
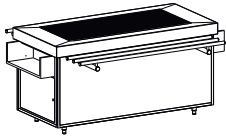
DESPATCH HEATED TABLETS WITH SNEEZE GUARD

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width		420 mm	420 mm	420 mm	420 mm	420 mm
Height		600 mm	600 mm	600 mm	600 mm	600 mm
Weight		19 Kg	29 Kg	35 Kg	44 Kg	53 Kg
Electric P.		380 W	690 W	900 W	1100 W	1300 W
Lighting by heated cupboard lamps (40 W per lamp) over the 2 levels	Classic	MKGR20820	MKGR20830	MKGR20840	MKGR20850	MKGR20860
	Neo	MKGN20820	MKGN20830	MKGN20840	MKGN20850	MKGN20860
	Price*					

OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Full height protective glass	Code	ODM011	ODM011	ODM011	ODM011	ODM011
	Price					
Mirror polish vertical Classic posts (per sneeze guard)	Code	ODM010	ODM010	ODM010	ODM010	ODM010
	Price					
Mirror polish vertical Neo posts (per sneeze guard)	Code	ODM013	ODM013	ODM013	ODM013	ODM013
	Price					
Neo posts in epoxy paint (RAL choice)	Code	PDC10	PDC10	PDC10	PDC10	PDC10
	Price					
Round elect. supply pole - stainless steel pipe Ø 42 x h 2000 mm - unit (1)	Code	PER020	PER020	PER020	PER020	PER020
	Price					
Square elect. supply pole - stainless steel pipe 42 x 42 x h 2000 mm - unit (1)	Code	PER022	PER022	PER022	PER022	PER022
	Price					

* inc. €6 environmental contribution
(1) Link sleeve to the sneeze guard provided



Wooden tray slide with plate nest

Corner nest

HEATED BUFFETS WITH TEMPERED GLASS HOTPLATE

Capacity	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length	1750 mm	2100 mm	2450 mm
Width	820 mm	820 mm	820 mm
Height	920 mm	920 mm	920 mm
Electric P.	1200 W	1500 W	1800 W
	Code	Code	Code
	MCBV00041	MCBV00051	MCBV00061
	Price*		

OPTIONS

Capacity	4 GN 1/1	5 GN 1/1	6 GN 1/1
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element (3)	Code OEM050	Code OEM050	Code OEM051
Extendible power cable for mobile unit (up to 3600 W)	Code OEM020	Code OEM020	Code OEM020
230 volts plug, mono + earth IP55 (2)	Code PER010	Code PER010	Code PER010
Protection by 30 mA circuit breaker for socket	Code OER010	Code OER010	Code OER010
Separate control for each heating zone - unit	Code PAV010	Code PAV010	Code PAV010
Warming plates with 55 mm cut-out - per element	Code OAV010	Code OAV010	Code OAV010
GN 1/1-65 container with handles and lid	Code OAV030	Code OAV030	Code OAV030
Removable stainless steel frame for GN 1/1-65 container	Code OAA040	Code OAA040	Code OAA040
Wooden ramps (2 inserts) with nest instead of the stainless steel ramps	Code PDR200	Code PDR200	Code PDR210
Corner nest with one cut-out - unit (4)	Code PEG060	Code PEG060	Code PEG060
LED lighting for plate nest - unit	Code PEG070	Code PEG070	Code PEG070
White tempered glass plates	Code OAV040	Code OAV040	Code OAV040
Epoxy matte paintwork (choice of RAL)(5)	Code PDC01	Code PDC02	Code PDC02

(1) Link sleeve to the heated ramp provided - (2) Not protected and not connected - (3) 6 casters for the 6 GN models - (4) Cut-out for aromatic herb dispenser or cutlery recall
(5) Only with a granite or quartz stone top

HEATED BUFFET WITH TEMPERED GLASS HOTPLATE

- Wood-faced structure
- Top in vibrant polished 18-10 AISI 304 stainless steel, satin polished edges.
- 110 mm straight drop edge on the 4 sides
- Bases with stainless steel adjustment cylinders
- Wooden plate nest at each end in white or in 34 decoration on request
- Top with an embedded black tempered glass warming plate with integrated resistances
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
- Choice of 33 decorations

TRAY SLIDE

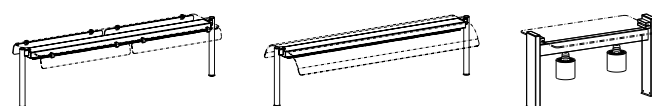
- Three Ø 30 mm round stainless steel tubes on consoles with invisible attachment on the front
- Ramp on the perimeter of the buffet, 800 mm from the ground

ACCESSORIES

- The accessories (GN containers, chilled element grills, etc.) are optional

HEATED GANTRY FOR BUFFET

- 18-10 AISI 304 stainless steel
- 2 Classic Ø 42 mm or Neo 100 x 30 mm vertical posts
- 6 mm double sided tempered glass sneeze guard with rounded and chamfered edges
- Classic beam section 120 x 45 mm or Neo beam section 65 x 40 mm
- **Halogen lamp**
- Heating and lighting by halogen lamps with protection glass (One 200 Watts lamp per GN 1/1)
- **Infrared lamp**
- Holding temperature and lighting by infrared lamps (one 100 Watts lamp per GN 1/1)



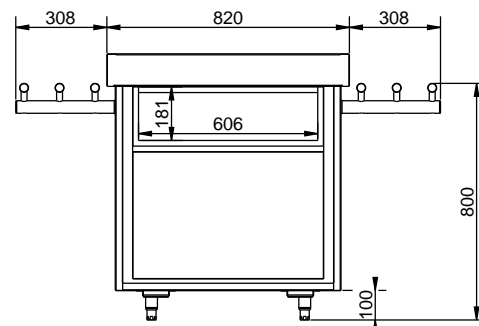
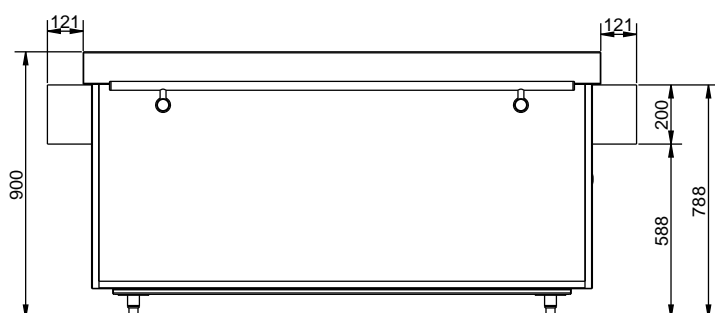
HEATED GANTRY FOR BUFFET

Capacity		4 GN	5 GN	6 GN
Length		1440 mm	1790 mm	2140 mm
Width - Straight sneeze guard		400 mm	400 mm	400 mm
Width - Curved sneeze guard		570 mm	570 mm	570 mm
Height Classic / Neo		530 mm	530 mm	530 mm
Electric P. Classic / Neo		400/800 W	500/1000 W	600/1200 W
Straight sneeze guard	Classic	MKDR05340	MKDR05350	MKDR05360
Heating Halogen lamp	Price*			
Straight sneeze guard	Neo	MKDN05340	MKDN05350	MKDN05360
Holding temperature Infrared lamp	Price*			
Curved sneeze guard	Classic	MKGR05340	MKGR05350	MKGR05360
Heating Halogen lamp	Price*			

OPTIONS

Capacity		4 GN	5 GN	6 GN
Mirror polish vertical Classic posts (per sneeze guard)	Code Price	ODM010	ODM010	ODM010
Mirror polish vertical Neo posts (per sneeze guard)	Code Price	ODM013	ODM013	ODM013
Neo posts in epoxy paint (RAL choice)	Code Price	PDC10	PDC10	PDC10
Classic elect. supply pole - stainless steel pipe Ø 42 x h 2000 mm - unit (1)	Code Price	PER020	PER020	PER020
Neo elect. supply pole - stainless steel pipe 100 x 30 x h 2000 mm - unit (1)	Code Price	PER022	PER022	PER022

* inc. €6 environmental contribution
(1) Link sleeve to the sneeze guard provided





HEATED ELEMENTS WITH 1-LEVEL HEATED DISPLAY DELI

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		930 mm	1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm
Display case height		620 mm	620 mm	620 mm	620 mm
Electric P.		1010 W	1590 W	2020 W	2600 W
Weight		90 Kg	126 Kg	140 Kg	175 Kg
Free standing	Curved	MCVP00020	MCVP00030	MCVP00040	MCVP00050
	Cubic	MCVP00120	MCVP00130	MCVP00140	MCVP00150
	Price*				
Electric P.		2150 W	3640 W	T - 4270 W	T - 6540 W
Weight		129 Kg	172 Kg	195 Kg	237 Kg
Number of doors		1 swing door	2 sliding drs	2 sliding drs	2 sliding drs
On heated cupboard	Curved	MCVP01020	MCVP01030	MCVP01040	MCVP01050
	Cubic	MCVP01120	MCVP01130	MCVP01140	MCVP01150
	Price*				

* inc. €6 environmental contribution



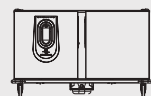
Find the range of mobile temperature holding cabinet Satellite 4G to be housed under the free standing display page 262 and 263.



GN3



GN6



GN12

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

TEMPERED GLASS HOTPLATE

- 18-10 AISI 304 stainless steel
- Top with an embedded black tempered glass warming plate with integrated resistances
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

HEATED DISPLAY DELI

- 1 folded sheet heated shelf with embedded black tempered glass warming plates with integrated resistances
- 6 mm tempered glass window
- Closed on the customer side by a piece of glass on pivoting and removable rail to facilitate cleaning
- Open on the service side
- 30 mm rockwool insulation
- Temperature adjustment for the top and the shelf by 2 touch thermostats with delayed start clock

HEATED DISPLAY MULTIDECK

- 2 folded sheet heated shelves with embedded black tempered glass warming plates with integrated resistances
- LED lighting (290 lumen, IRC >80) on the upper part and under the shelves in the window
- 6 mm tempered glass window
- Open on the public side

- 1 swing door on the service side for the 2 GN display case, 2 sliding doors for the 3, 4 and 5 GN
- 30 mm rockwool insulation
- Temperature adjustment for the top and the 2 heated shelves by 2 touch thermostats with delayed start clock

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by 40 mm
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



HEATED ELEMENTS WITH 2-LEVEL HEATED DISPLAY MULTIDECK

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		930 mm	1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm
Display case height		770 mm	770 mm	770 mm	770 mm
Electric P.		1380 W	2200 W	2760 W	3580 W
Weight		119 Kg	149 Kg	171 Kg	199 Kg
Free standing	Curved	M CVS00020	M CVS00030	M CVS00040	M CVS00050
	Cubic	M CVS00120	M CVS00130	M CVS00140	M CVS00150
	Price*				
Electric P.		2160 W	T - 3730 W	T - 4290 W	T - 6640 W
Weight		142 Kg	188 Kg	215 Kg	261 Kg
Number of doors		1 swing door	2 sliding drs	2 sliding drs	2 sliding drs
On heated cupboard	Curved	M CVS01020	M CVS01030	M CVS01040	M CVS01050
	Cubic	M CVS01120	M CVS01130	M CVS01140	M CVS01150
	Price*				
Option					
Presentation display case (closed on the customer side by a fixed glass)	Code	OAS062	OAS063	OAS064	OAS065
	Price				

* inc. €6 environmental contribution





OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per element	Code Price	OEM010	OEM010	OEM010	OEM010
One board or a shelf for free standing element	Code Price	OEG010	OEG011	OEG012	OEG013
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	OEM020	OEM020	OEM020
Extendible power cable for mobile unit (from 3600 W)	Code Price	OEM030	OEM030	OEM030	OEM030
230 volts plug, mono + earth IP55 (1)	Code Price	PER010	PER010	PER010	PER010
Protection by 30 mA circuit breaker for socket	Code Price	OER010	OER010	OER010	OER010
Mirror polished back instead of the sliding doors (wall-mounted element)	Code Price	OAS190	OAS190	OAS190	OAS190
Removable neutral tablet for plates on the service side	Code Price	PEG040	PEG040	PEG040	PEG040
Separate control for each GN zone - unit	Code Price	PAV010	PAV010	PAV010	PAV010
Separate control for each heated shelf	Code Price	PAV020	PAV020	PAV020	PAV020
Warming plates with 55 mm cut-out - per element	Code Price	OAV010	OAV010	OAV010	OAV010
GN 1/1-65 container with handles and lid	Code Price	OAV030	OAV030	OAV030	OAV030
Removable stainless steel frame for GN 1/1-65 container	Code Price	OAA040	OAA040	OAA040	OAA040
White tempered glass plates	Code Price	OAV040	OAV040	OAV040	OAV040
Epoxy matte paintwork (choice of RAL) (2)	Code Price	PDC07	PDC07	PDC07	PDC07

(1) Not protected and not connected

(2) Only with a granite or quartz stone top

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

ELEMENT

- 18-10 AISI 304 stainless steel
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

TEMPERED GLASS HOTPLATE

- 18-10 AISI 304 stainless steel
- Top with an embedded black tempered glass warming plate with integrated resistances
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

HEATED DISPLAY DELI

- 1 folded sheet heated shelf with embedded black tempered glass warming plates with integrated resistances
- LED lighting on the upper part and under the shelf
- 6 mm tempered glass window
- Closed on the customer side by a piece of glass on pivoting and removable rail to facilitate cleaning
- Open on the service side
- 30 mm rockwool insulation
- Temperature adjustment for the top and the shelf by 2 touch thermostats with delayed start clock

HEATED DISPLAY MULTIDECK

- 2 folded sheet heated shelves with embedded black tempered glass warming plates with integrated resistances
- LED lighting on the upper part and under the shelves

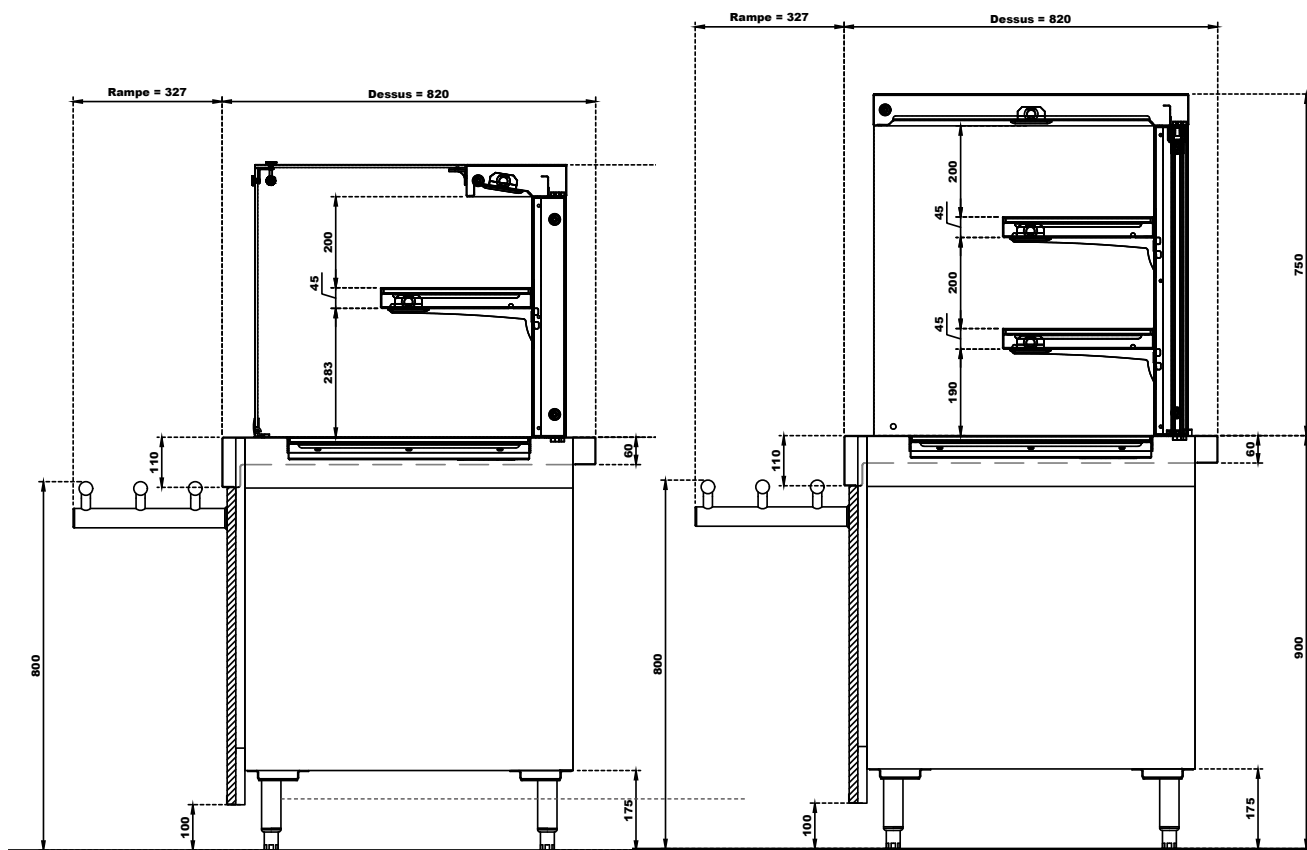
- 6 mm tempered glass window
- Open on the public side
- 1 swing door on the service side for the 2 GN display case, 2 sliding doors for the 3, 4 and 5 GN
- 30 mm rockwool insulation
- Temperature adjustment for the top and the 2 heated shelves by 2 touch thermostats with delayed start clock

FRONT

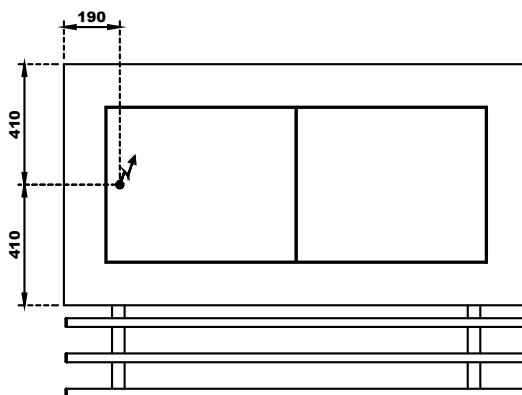
- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by 40 mm
- Choice of 33 decorations

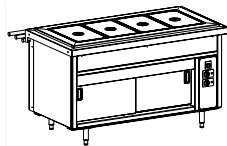
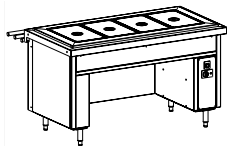
TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front



Electric glass window input
(Fan + Lighting) M - 230 V + Earth
1.50 m of unattached cable on the ground





WATER OR VENTILATED AIR BAIN-MARIE FOR GN 1/1-150 MM CONTAINER

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		930 mm	1385 mm	1580 mm	1930 mm	2280 mm
Width		820 mm	820 mm	820 mm	820 mm	820 mm
Height		900 mm	900 mm	900 mm	900 mm	900 mm
Electric P.		500 W	1000 W	1000 W	1500 W	2500 W (1)
Weight		72 Kg	89 Kg	100 Kg	114 Kg	129 Kg
Free standing air bain-marie	Code	MCBA00020	MCBA00030	MCBA00040	MCBA00050	MCBA00060
	Price*					
Electric P.		1280 W	2530 W	2530 W	T - 4560 W	T - 5560 W
Weight		95 Kg	128 Kg	144 Kg	176 Kg	189 Kg
Number of doors		1 swing door	2 sliding drs	2 sliding drs	2 sliding drs	2 sliding drs
Ventilated air bain-marie on heated cupboard	Code	MCBA01020	MCBA01030	MCBA01040	MCBA01050	MCBA01060
	Price*					
Electric P.		1500 W	2250 W	3000 W (1)	T - 3750 W	T - 4500 W
Weight		73 Kg	90 Kg	102 Kg	117 Kg	134 Kg
Free standing wet bain-marie	Code	MCBE00020	MCBE00030	MCBE00040	MCBE00050	MCBE00060
	Price*					
Electric P.		2280 W	T - 3780 W	T - 4530 W	T - 6810 W	T - 7560 W
Weight		96 Kg	129 Kg	146 Kg	179 Kg	194 Kg
Number of doors		1 swing door	2 sliding drs	2 sliding drs	2 sliding drs	2 sliding drs
Wet bain-marie on heated cupboard	Code	MCBE01020	MCBE01030	MCBE01040	MCBE01050	MCBE01060
	Price*					

(1) Caution, pass in three phase 3N 400 V+PE with a halogen heated ramp
* inc. €6 environmental contribution



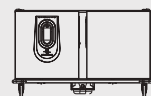
Find the range of mobile temperature holding cabinet Satellite 4G to be housed under the free standing display page 262 and 263.



GN3



GN6



GN12

BAIN-MARIE

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 110 mm perfectly curved edge on the customer side
- Grey compressible neoprene seal between the tops of the elements
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

Wet bain-marie gastronorm well

- Heating under the well by stainless steel shielded vent resistances
- Automatic filling by solenoid valve
- Drainage by Ø40 mm high temperature bung
- "Fill water" indicate light (manual fill)

Ventilated air bain-marie gastronorm well

- Heating under the top by electric resistances and fan
 - Protection against overheating by safety thermostat
- #### FRONT
- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish
 - Choice of 33 decorations
- #### TRAY SLIDE
- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

ACCESSORIES

- The accessories (GN containers, etc.) are optional

OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Wet bain-marie well with manual fill	Code Price	PAB020	PAB020	PAB020	PAB020	PAB020
1/4 turn valve for manual drainage (4)	Code Price	OAC032	OAC032	OAC032	OAC032	OAC032
Well for 200 mm containers	Code Price	PAB010	PAB010	PAB010	PAB010	PAB010
4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per element (3)	Code Price	OEM010	OEM010	OEM010	OEM010	OEM011
One board or a shelf for free standing element	Code Price	OEG010	OEG011	OEG012	OEG013	OEG014
Extendible power cable for mobile unit (up to 3600 W)	Code Price	OEM020	OEM020	OEM020	OEM020	OEM020
Extendible power cable for mobile unit (from 3600 W) (2)	Code Price	OEM030	OEM030	OEM030	OEM030	OEM030
230 volts plug, mono + earth IP55 (1)	Code Price	PER010	PER010	PER010	PER010	PER010
Protection by 30 mA circuit breaker for socket	Code Price	OER010	OER010	OER010	OER010	OER010
Removable neutral tablet for plates on the service side	Code Price	PEG040	PEG040	PEG040	PEG040	PEG040
Removable support frame for 2 GN 1/1-150 mm containers (2)	Code Price	OEG040	OEG040	OEG040	OEG040	OEG040
GN 1/1-150 container with handles, brackets and lid	Code Price	OAB020	OAB020	OAB020	OAB020	OAB020
Epoxy matte paintwork (choice of RAL)(5)	Code Price	PDC01	PDC01	PDC01	PDC02	PDC02

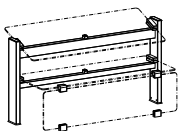
(1) Not protected and not connected

(2) 20x20 mm Neo with 4 rail levels, provided only for the bain-maries on heated cupboard. GN containers not provided

(3) 6 casters for the 6 GN models

(4) Technical premises must be provided for access to the valve

(5) Only with a granite or quartz stone top



ERGONOMIC DEPOSIT TABLETS WITHOUT LIGHTING

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length	790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width	400 mm	400 mm	400 mm	400 mm	400 mm
Height	530 mm	530 mm	530 mm	530 mm	530 mm
Weight	11 Kg	14 Kg	18 Kg	21 Kg	25 Kg
Classic glass deposit tablet	MKPR54021	MKPR54031	MKPR54041	MKPR54051	MKPR54061
	Price*				
Neo glass deposit tablet	MKPN54021	MKPN54031	MKPN54041	MKPN54051	MKPN54061
	Price*				



STAINLESS STEEL DEPOSIT TABLETS WITH PROTECTIVE GLASS

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	
Length	790 mm	1130 mm	1440 mm	1790 mm	2140 mm	
Width	390 mm	390 mm	390 mm	390 mm	390 mm	
Height Classic / Neo	430 mm	430 mm	430 mm	430 mm	430 mm	
Weight	10 Kg	13 Kg	18 Kg	20 Kg	24 Kg	
Without lighting	Classic	MKDR31020	MKDR31030	MKDR31040	MKDR31050	MKDR31060
	Price*					
LED spot lighting (equivalent 50 W) on each upright	Neo	MKDN31020	MKDN31030	MKDN31040	MKDN31050	MKDN31060
	Price*					
	Classic	MKDR31120	MKDR31130	MKDR31140	MKDR31150	MKDR31160
	Price*					
	Neo	MKDN31120	MKDN31130	MKDN31140	MKDN31150	MKDN31160
	Price*					

* inc. €6 environmental contribution

ERGONOMIC DEPOSIT TABLET

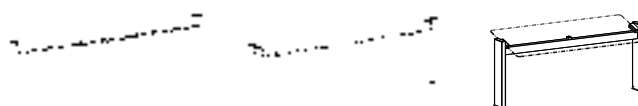
- 18-10 AISI 304 stainless steel
- Classic Ø 42 mm or Neo 100x30 mm vertical posts
- Glass deposit tablet without lighting
- 6 mm tempered glass sneeze guard on the public side

DEPOSIT TABLET

- 18-10 AISI 304 stainless steel
- Classic Ø 42 mm or Neo 100x30 mm vertical posts
- Folded sheet deposit tablet with or without lighting
- 6 mm tempered glass sneeze guard over the full height on the public side

SNEEZE GUARD

- Stainless steel 18-10 AISI 304
- Classic sneeze guard 6 mm straight or curved tempered glass with or without lighting, consisting of a beam of 120 x 45 mm section and Ø 42 mm vertical posts
- Neo sneeze guard 6 mm straight tempered glass consisting of a 65x40mm beam and 100x30mm vertical posts
- Waterproof LED lighting 4000 ° K, 210 lm
- Adjustable tilt (flat or tilted)



1-LEVEL SNEEZE GUARD WITH LED LIGHTING

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width - Straight sneeze guard		400 mm	400 mm	400 mm	400 mm	400 mm
Width - Curved sneeze guard		420 mm	420 mm	420 mm	420 mm	420 mm
Height Classic / Neo		430/530 mm	430/530 mm	430/530 mm	430/530 mm	430/530 mm
Weight		9 Kg	12 Kg	15 Kg	19 Kg	22 Kg
Electric P.		16 W	24 W	32 W	40 W	48 W
Straight sneeze guard, no lighting	Classic Price*	MKDR01020	MKDR01030	MKDR01040	MKDR01050	MKDR01060
	Neo Price*	MKDN01020	MKDN01030	MKDN01040	MKDN01050	MKDN01060
Curved sneeze guard, no lighting	Classic Price*	MKGR01020	MKGR01030	MKGR01040	MKGR01050	MKGR01060
	Neo Price*	MKGN01020	MKGN01030	MKGN01040	MKGN01050	MKGN01060
Straight sneeze guard with LED lighting 4000° K, 210 lm	Classic Price*	MKDR01221	MKDR01231	MKDR01241	MKDR01251	MKDR01261
	Neo Price*	MKDN01221	MKDN01231	MKDN01241	MKDN01251	MKDN01261
Curved sneeze guard with LED lighting 4000° K, 210 lm	Classic Price*	MKGR01221	MKGR01231	MKGR01241	MKGR01251	MKGR01261
	Neo Price*	MKGN01221	MKGN01231	MKGN01241	MKGN01251	MKGN01261

OPTION

		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Full height protection glass	Code	ODM011	ODM011	ODM011	ODM011	ODM011
	Price					
Mirror polish vertical Classic posts (per sneeze guard)	Code	ODM010	ODM010	ODM010	ODM010	ODM010
	Price					
Mirror polish vertical Neo posts (per sneeze guard)	Code	ODM013	ODM013	ODM013	ODM013	ODM013
	Price					
Neo posts in epoxy paint (RAL choice)	Code	PDC10	PDC10	PDC10	PDC10	PDC10
	Price					
Classic elect. supply pole - stainless steel pipe Ø 42 x h 2000 mm - unit (1)	Code	PER020	PER020	PER020	PER020	PER020
	Price					
Neo elect. supply pole - stainless steel pipe 100 x 30 x h 2000 mm - unit (1)	Code	PER022	PER022	PER022	PER022	PER022
	Price					

* inc. €6 environmental contribution
(1) Link sleeve to the sneeze guard provided

EXIGENCE

BAIN-MARIE
FOR GN 1/1-150 MM CONTAINER



BAIN-MARIE

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 110 mm perfectly curved edge on the customer side
- Grey compressible neoprene seal between the tops of the elements
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

Wet bain-marie well

- Heating under the well by stainless steel shielded vent resistances
- Automatic filling by solenoid valve
- Drainage by Ø40 mm high temperature bung
- "Fill water" indicate light (manual fill)

Ventilated air bain-marie well

- Heating under the top by electric resistances and fan
- Protection against overheating by safety thermostat

FRONT

- Front in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish

- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the floor. Consoles with invisible attachment on the front

ACCESSORIES

- The accessories (GN containers, etc.) are optional

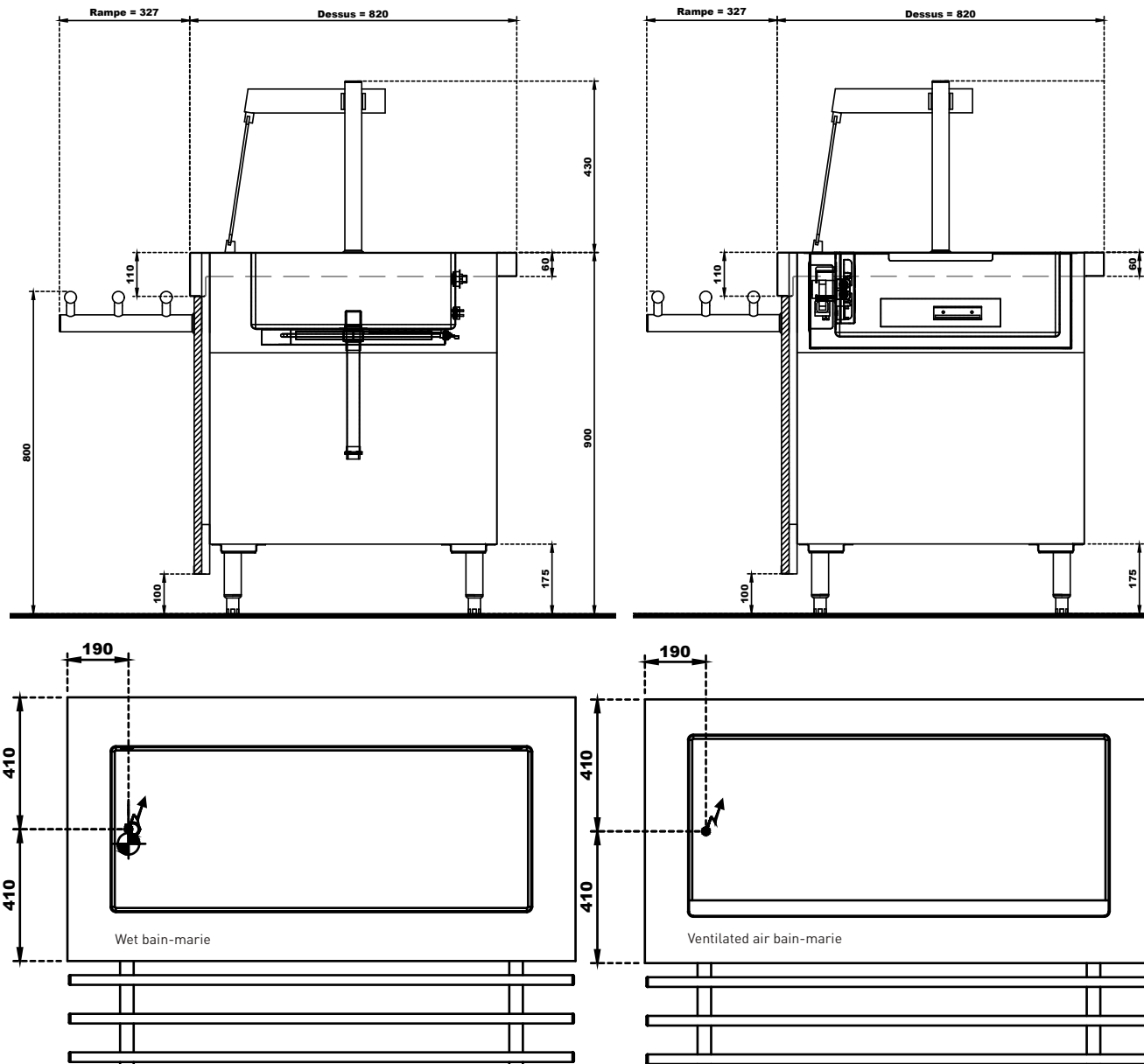


Drainage by Ø40 mm high temperature bung



Electrical symbols

M = Mono phase cabling (1N 230V + PE)
T = Three phase cabling (3L + N - 400 V)
Power indicated in Watts (W)





TOP

Public side upper edge in mirror polish finish - ml	Code	ODD010
	Price	
Top in granite - On request	Code	PDD010
	Price	
Top in reconstituted stone - On request	Code	PDD020
	Price	
Neutral top, chilled (depth 30 mm) and tempered glass in 20/10 - ml	Code	PDD030
	Price	
Refrigerated top, depth 115 mm, and bain-marie in 20/10 - ml	Code	PDD040
	Price	

FRONT AND SIDES

Melamine front at 20 mm instead of the front at 100 mm	Code	PDF160
	Price	
Melamine front at 45 mm instead of the front at 100 mm	Code	PDF170
	Price	
Melamine front at 20 mm (1) - sold on its own - ml	Code	PDF010
	Price	
Melamine front at 45 mm (1) - sold on its own - ml	Code	PDF020
	Price	
Melamine front at 100 mm (1) - sold on its own - ml	Code	PDF030
	Price	
Choice of laminated front in the standard ranges - ml	Code	PDF040
	Price	
Front in satin polish stainless steel - ml	Code	PDF050
	Price	
Smooth front (without seal cover) - ml	Code	PDF060
	Price	
Floor mounting plate for foot - per unit	Code	N61874
	Price	
Wood decor laminated front with vertical grain - ml	Code	PDF090
	Price	
Stainless steel skirting board to be attached to the base of the elements - ml	Code	PDF100
	Price	
Stainless steel or laminated front ventilation grill (450x395 mm) - unit	Code	PDF110
	Price	

(1) with stainless steel protection corner

TRAY SLIDE

Unit delivered without Ø 30 mm stainless steel tray slide - ml	Code	PDR010
	Price	
Unit delivered with tray slide three 40x20 mm stainless steel tubes (1) - ml	Code	PDR020
	Price	
Unit delivered with tray slide 3 "stainless steel grey" alu trapez. profiles (1) - ml	Code	PDR030
	Price	
Tray slide sold on its own - three 40x20 mm stainless steel tubes, 40x40 mm consoles - ml	Code	PDR040
	Price	
Tray sl. sold on its own - 3 "stainless steel grey" alu trapez. profiles 40x40 mm consoles - ml	Code	PDR050
	Price	
Tray slide sold on its own - three Ø 30 mm round stainless steel tubes, Ø 42 mm consoles - ml	Code	PDR060
	Price	
"Link sleeve" kit for Ø 30 mm ramp - link	Code	PDR081
	Price	
Continuous stainless steel tray slide - ml	Code	PDR080
	Price	
Full stainless steel tray slide with 2 pressed inserts - ml	Code	N60139
	Price	
Folding and retractable tray slide - ml	Code	PDR090
	Price	
Welded corner or end closing - unit	Code	PDR100
	Price	
Three Ø30 mm round tube bent stainless steel ramp - per bend	Code	PDR110
	Price	
LED lighting strip (4000°K) under a full ramp - ml	Code	PDR120
	Price	

SNEEZE GUARD

Mirror polish posts - 2 posts (1)	Code	ODM010
	Price	
Mirror polish posts - 4 posts (2)	Code	ODM020
	Price	

(1) For sneeze guard or bread or cutlery presentation unit

(2) For glass presentation unit

TOP

- 18-10 AISI 304 stainless steel
- 110 mm perfectly curved edge on the customer side
- Finish: vibrant polished top, satin polished edges
- Grey compressible neoprene seal between the tops of the elements

FRONT AND SIDES

- Front and sides in 19 mm water-repellent melamine placed 100 mm from the ground, protected by a stainless steel corner in the lower part and on the sides by a specific 40 mm wide stainless steel finish profile
- Choice of 33 decorations

TRAY SLIDE

- Three Ø 30 mm round tubes 800 mm from the ground
- Ø 42 mm round stainless steel tube consoles with invisible attachment



Standard

Vibrant polish finished top, 110 mm drop edge in satin polish finish



Optional

Public side top in mirror polish finish



Granite

Contact us



Quartz stone

Contact us



Standard - Round style

Tray slide with three Ø 30 mm round tubes in stainless steel on raisers. Support consoles in Ø 42 mm stainless steel with invisible attachment system on the unit body



Optional - Trapeze style

3 trapezoidal stainless steel grey thermolacquered aluminium profile. Tray slide on raisers, support console section 40x40 mm



Cubic style

3 stainless steel rectangular section 40x20 mm tray slide on raisers. Support consoles section 40x40 mm



Granite or quartz stone

Contact us



Standard

Tray slide height 800 mm



Optional

Continuous tray slide height 800 mm



Optional

Tray slide in quartz stone height 800 mm



Optional - Tray slide in quartz stone extending from the top, height 900 mm



Standard - Classic

Ø 42 mm s. steel round tube posts



Standard - Neo

100x30 mm s. steel posts

Pi Creation is a designer-manufacturer specializing in custom furniture and distribution counters.

Our equipment is designed in our design offices and manufactured in our workshops by teams of specialists (designers of catering systems, draftsmen, stainless steel boilermakers, carpenters, marble makers, electricians, refrigerators maker) highly qualified, attached to their know-how in catering equipment, and mobilized to meet your specific customization needs.

CONTACT US TO STUDY YOUR PROJECT



BESPOKE PROJECTS

BY PI CREATION

STAFF, UNIVERSITY
COMMERCIAL RESTAURANT







SCHOOL CANTEEN

"OASIS STANDARD" SELF-SERVICE	124 - 143
"RÉCRÉA KID" SELF-SERVICE	144 - 161
"COLORADO" SELF-SERVICE	162 - 185



<https://blog.matferbourgeat.com/tag/ecole/>

STANDARD EQUIPMENT

- Made in stainless steel. Table top with vibrated polished finish with a 110mm flanged front edge with a satin polished finish.
- 19 mm water-repellent melamine front and sides placed 100 mm from the floor.
- Tray rest consisting of three Ø 30 mm round tubes in stainless steel on supports (at height of 800mm).
- Stainless steel angle piece in the lower part and specific 60mm thick stainless steel profile on the sides of the front.
- Delivered with outer casings.
- Four height adjustable feet.
- 7 solid colours and 3 wood shades. Colour guide available on page 421.
N.B.: Add the reference number of the chosen colour to the order so all unit covering can be prepared in the right colour.
For any colour other than the standard colours, please contact us.

+ performant

- High performance ventilated refrigeration technology. Evenness of cold air flow into the display unit.

+ easier to clean

- Inter-unit connectors enable the various units to be connected and interfaced. Three different models are provided and delivered depending on the unit (included in the unit prices).
- Food-grade neoprene moulded part for sealing; the elements have a perfect seal between them. Easier to clean, no risk of food deposits between the elements.

+ ergonomics

- Refrigeration unit on telescopic runners for easy access (maintenance).
- Air circuit removable without tool for cleaning.
- Tray rests at height of 800 mm.
- Electronic control thermostat with digital display and sensitive touch control.

+ aesthetics

- Table recesses suited to flush presentation of display equipment (Modulo range).
- A range of colours and shades for outer casings.

+ savings

- Fitted as standard with deferred and programmable activation, the cold and hot technical elements only consume what is necessary for the service.
- More efficient and economical Eco-Power condensing units (energy saving of up to 20%).
- Only 60 dBa on average (vibration and heat emissions significantly reduced).

Complies with AFNOR AC D40-004 and NF directives

- Refrigerated display cabinets guarantee a centre temperature for products that strictly complies with the AFNOR AC D40-004 directives.
- Our units are in compliance with the NF EN 60335-1, NF EN 60335-2-89, NF EN 60335-2-49, NF EN 60335-2-50, and NF EN 60335-2-12 standards



Essential cabinets in the most appropriate capacities and a varied range of colours for optimised service in catering.

The tray rest is included in the cabinet prices. The rest is continuous for cabinets installed in line up to a maximum length of 4 metres.

OASIS

**A FUNCTIONAL, ERGONOMIC AND AESTHETIC
RANGE FOR ALL CANTEENS**

SCHOOL CANTEEN



Base

- Entirely in stainless steel
- Two heights: 240 and 340 mm
- Four height adjustable feet. Optional four 125 mm diam. Swivel wheels, two with brakes.

Upper part

- In stainless steel with painted aluminium threaded fasteners
- Four 42 mm diameter vertical tubes.
- Wire racks for better hygiene.

- Dispenser for glasses : For glasses larger than diameter 82/ H 100 mm.

- Dispenser for 6 or 12 500x500 mm glass racks with a maximum height of 100 mm. Glass of a maximum height of 100 mm.

- Dispense trays and cutlery :

- Single model : Supplied with: 3 transparent "BPA-free" copolyester H 100 mm GN1/3 cutlery trays.

- Double model : Supplied with: 6 transparent "BPA-free" copolyester H 100 mm GN1/3 cutlery trays.



DISPENSERS FOR GLASSES AND DISHWASHER BASKETS

Models	For glasses		For dishwasher baskets	
Number of levels	8	2x8	6	2 x6
Capacity per stack :	Glasses of diameter 76/82: 448 glasses	448	896	-
	Glasses of diameter 70/75: 504 glasses	504	1008	-
	Glass rack of a maximum height of 100 mm	-	-	6
Overall length	855 mm	1582 mm	855 mm	1582 mm
Overall depth	690 mm	690 mm	690 mm	690 mm
Overall height :	Model with a base H240 mm	1690 mm	1690 mm	1675 mm
	Model with a base H340 mm	1790 mm	1790 mm	1775 mm
Model with a base H240 mm	Code	854011	854012	854021
	Price			854022
Model with a base H340 mm	Code	854013	854014	854023
	Price			854024
OPTIONS				
4 wheels - 125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950
	Price			854950

DISPENSERS FOR TRAYS AND CUTLERY

Models	Single model	Double model
Capacity per stack with trays 360x460 mm:	160	320
Overall length	855 mm	1582 mm
Overall depth	690 mm	690 mm
Overall height :	Model with a base H240 mm	1000 mm
	Model with a base H340 mm	1100 mm
Model with a base H240 mm	Code	854031
	Price	854032
Model with a base H340 mm	Code	854033
	Price	854034
OPTIONS		
4 wheels - 125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950
	Price	854950



Base

- Entirely in stainless steel.
- Two heights: 240 and 340 mm.
- Four height adjustable feet. Optional four 125 mm diam. Swivel wheels, two with brakes.

Upper part

- In stainless steel with painted aluminium threaded fasteners.
- Four 42 mm diameter vertical tubes.
- Wire racks for better hygiene.

Dispenser for trays, cutlery and bread :

- Single model : Supplied with: 3 transparent "BPA-free" copolyester H 100 mm GN1/3 cutlery trays and 1 transparent "BPA-free" copolyester H 200mm GN 2/1 bread container.
- Double model : supplied with: 6 transparent "BPA-free" copolyester H 100 mm GN1/3 cutlery trays and 2 transparent "BPA-free" copolyester H 200mm GN 2/1 bread containers.

Dispenser for trays, cutlery, bread and glasses :

- Double model : Supplied with: 3 transparent "BPA-free" copolyester H 100 mm GN1/3 cutlery trays and 1 transparent "BPA-free" copolyester H 200mm GN 2/1 bread container.

DISPENSERS FOR TRAYS, CUTLERY AND BREAD

Capacity per stack with trays 360x460 mm:		160	320
Overall length		855 mm	1582 mm
Overall depth		690 mm	690 mm
Overall height :	Model with a base H240 mm	1500 mm	1500 mm
	Model with a base H340 mm	1600 mm	1600 mm
Model with a base H240 mm	Code	854051	854052
	Price		
Model with a base H340 mm	Code	854053	854054
	Price		
4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950
	Price		



DISPENSERS FOR TRAYS, CUTLERY, BREAD AND GLASSES

MODEL		DOUBLE MODEL	
Capacity:	Glasses of diameter 76/82: 448 glasses	280	
	Glasses of diameter 70/75: 504 glasses	315	
	Trays 360x460 mm	320	
Overall length		1582 mm	
Overall depth		690 mm	
Overall height :	Model with a base H240 mm	1690 mm	
	Model with a base H340 mm	1790 mm	
Model with a base H240 mm	Code	854062	
	Price		
Model with a base H340 mm	Code	854064	
	Price		
OPTIONS			
4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	
	Price		



DISPENSER BASE ONLY

MODELS		SINGLE MODEL	DOUBLE MODEL
Overall L x D		855 x 690 mm	1582 x 690 mm
Dispenser base H240 mm	Code	854081	854082
	Price		
Dispenser base H340 mm	Code	854083	854084
	Price		



REFRIGERATED TANK

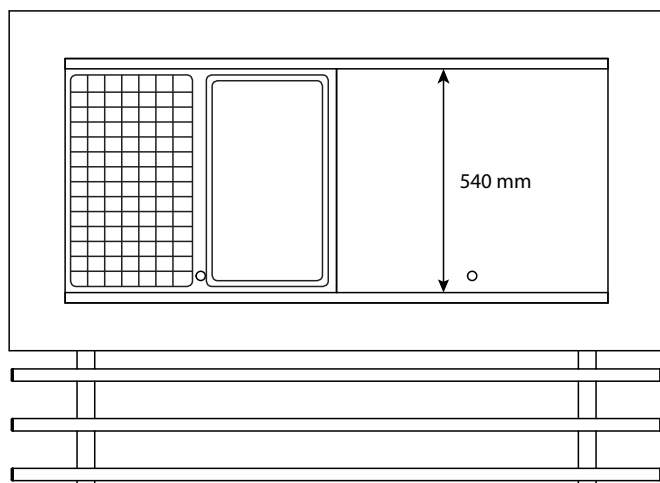
An integral, more practical format
for better temperature maintenance

At Bourgeat, the static cold "refrigerated tanks" are found on the buffets and "ventilated cold" tanks for the gastronom size in lengths (2GN, 3GN, 4GN etc.) but "integral" in width.

This very practical "integral" size allows grills or GN pans to be placed in the bottom of the tank.

The temperature maintenance is therefore optimal as the cold air circulates perfectly in the tank and above the pan.

If you prefer to have your pans resting on the edge of the tank, a specific frame in the GN 1/1 size is available as an option. To be ordered separately (1 frame per pan) ref.854982



"Integral" tank in GN size.







UNITS WITH "STATIC REFRIGERATION" TANK - WITHOUT REFRIGERATED UNIT

MODELS		3 GN	4 GN	5 GN	6 GN
Overall length		1209 mm	1534 mm	1859 mm	2184 mm
Overall depth		820 mm	820 mm	820 mm	820 mm
Overall height		900 mm	900 mm	900 mm	900 mm
Net weight		200 kg	230 kg	260 kg	300 kg
Max.load		200 kg	200 kg	200 kg	200 kg
Power		700 W	700 W	700 W	1000 W
Cooling capacity		272 W	272 W	272 W	396 W
Voltage - single phase 50 Hz		230 V	230 V	230 V	230 V
Model without refrigerated unit - tank height 30 mm	Code	853033	853024	853025	853026
	Price				
Model without refrigerated unit - tank height 90 mm	Code	853093	853094	853095	853096
	Price				
OPTIONS					
Two-shelf unit	Code	854913	854914	854915	854916
	Price				
4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854950
	Price				



PLATE STAND FOR MODELS WITH OR WITHOUT REFRIGERATED UNIT

		3 GN	4 GN	5 GN	6 GN
Overall L x D x H		1139 x 420 x 430 mm	1464 x 420 x 430 mm	1789 x 420 x 430 mm	2114 x 420 x 430 mm
Power		24 W	32 W	40 W	48 W
Net weight		15 kg	20 kg	25 kg	30 kg
Voltage - single phase 50 Hz		230 V	230 V	230 V	230 V
Model with led lighting	Code	853323	853324	853325	853326
	Price				

Structure

- Entirely in stainless steel.
- 2 tank heights: 30 mm with sloping bottom for hors d'œuvre and desserts; 90 mm with flat bottom and rounded corners for drinks.
- Top 2mm thick with vibrated polished finish.
- Four height adjustable feet.
- Delivered with outer casing and 325 mm deep tray rest at 800 mm height (the side trim and plate stand display cabinet must be ordered separately).

Refrigeration

- Tank refrigeration by copper coil.
- Insulation by injected polyurethane foam.
- Electronic control thermostat with digital display and touch sensitive control with delayed timer switching function.
- Evaporation tray with element.
- **Refrigerated unit :**
 - Models 3 GN and 4 GN : unit with 1 door.
 - Models 5 GN and 6 GN : unit with 2 doors.
- Delivered without connection lead and plug.
- Refrigeration unit at R452A. EU label. These units are in compliance with the NF EN 60335-1, NF EN 60335-2-89 standards.

- **Optional plate stand :** Available with led lighting (1 light on the right of each GN module). D42 mm mountings.

**UNITS WITH "STATIC REFRIGERATION" TANK WITH REFRIGERATED UNIT**

MODELS		3 GN	4 GN	5 GN	6 GN
GN1/1 65mm deep container capacity per door		8	8	8	8
Overall length		1209 mm	1534 mm	1859 mm	2184 mm
Overall depth		820 mm	820 mm	820 mm	820 mm
Overall height		900 mm	900 mm	900 mm	900 mm
Net weight		200 kg	230 kg	260 kg	300 kg
Max.load		200 kg	200 kg	200 kg	200 kg
Power		800 W	800 W	1000 W	1150 W
Cooling capacity		396 W	396 W	665 W	665 W
Voltage - single phase 50 Hz		230 V	230 V	230 V	230 V
Model with refrigerated unit - tank height 30 mm	Code	853223	853224	853225	853226
	Price				
Model with refrigerated unit - tank height 90 mm	Code	853293	853294	853295	853296
	Price				
OPTIONS					
Wheels - 125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854948
	Price				

OPTIONS COMMON TO MODELS WITH OR WITHOUT REFRIGERATED UNIT

GN1/1 frame for the use of GN containers (see page 128)	Code	854982
	Price	
Option, unit without tray rest	Code	854912
	Price	
Support for cutlery (max. Load 15 kg)	Code	482220
	Price	

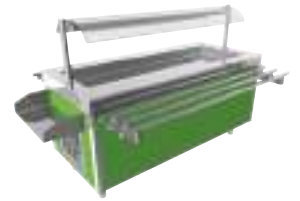
Structure

- Entirely in stainless steel.
- Tank height: 90 mm with flat bottom and rounded corners.
- Top 2mm thick with vibrated polished finish.
- Four height adjustable feet.
- Delivered with outer casing and 325 mm deep tray rest at 800 mm height on both sides (the plate stand display cabinet must be ordered separately).

Refrigeration

- Tank refrigeration by copper coil.
- Insulation by injected polyurethane foam.
- Electronic control thermostat with digital display and touch sensitive control with delayed timer switching function.
- Evaporation tray with element.
- Delivered without connection lead and plug.
- Refrigeration unit at R452A. EU label. These units are in compliance with the NF EN 60335-1, NF EN 60335-2-89 standards.

- Optional sneeze guard : Available with led lighting (1 light on the right of each GN module). D42 mm mountings.



BUFFET UNIT WITH "STATIC REFRIGERATION TANK"

Models		4 GN	5 GN
Overall length		2066 mm	2391 mm
Overall depth		820 mm	820 mm
Overall height		900 mm	900 mm
Net weight		220 kg	250 kg
Max. load		200 kg	200 kg
Power		300 W	300 W
Cooling capacity		272 W	272 W
Voltage - single phase 50 Hz		230 V	230 V
Buffet without refrigerated unit - 90mm deep tank	Code	853594	853595
	Price		
OPTIONS			
4 wheels - 125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950
	Price		
GN1/1 frame for the use of GN containers (see page 128)	Code	854982	854982
	Price		
Option, unit without tray rest	Code	854912	854912
	Price		



SNEEZE GUARD FOR BUFFET UNIT

		4 GN	5 GN
Overall L x D x H		1464 x 480 x 430 mm	1789 x 480 x 430 mm
Power		32 W	40 W
Net weight		22 kg	27 kg
Voltage - single phase 50 Hz		230 V	230 V
Model with led lighting	Code	853344	853345
	Price		

Structure

- Entirely in stainless steel.
- Tank height: 90 mm with flat bottom and rounded corners.
- Top 2mm thick with vibrated polished finish.
- Four height adjustable feet.
- Delivered with outer casing and 325 mm deep tray rest at 800 mm height (the side trim and plate stand display cabinet must be ordered separately).

Refrigeration

- Basin refrigerated by a ventilated evaporator that can be raised.
- Insulation by injected polyurethane foam.
- Electronic control thermostat with digital display and touch sensitive control with delayed timer switching function.
- Evaporation tray with element.
- Delivered without connection lead and plug.
- Refrigeration unit at R452A. EU label. These units are in compliance with the NF EN 60335-1, NF EN 60335-2-89 standards.

• **Optional plate stand** : Available with led lighting (1 light on the right of each GN module). D42 mm mountings.

• **Optional raising element** : sold individually -eg for a 3GN unit, you can put up to 3 raising elements in the tank-.

**UNIT WITH "VENTILATED REFRIGERATION" TANK**

Models		3 GN	4 GN	5 GN
Overall length		1209 mm	1534 mm	1859 mm
Overall depth		820 mm	820 mm	820 mm
Overall height		900 mm	900 mm	900 mm
Net weight		200 kg	230 kg	260 kg
Max. load		200 kg	200 kg	200 kg
Power		2650 W	3000 W	3550 W
Cooling capacity		1185 W	1185 W	1140 W
Voltage - single phase 50 Hz		230 V	230 V	230 V
Model without refrigerated unit - 90 mm deep tank	Code	853303	853304	853305
	Price			
OPTIONS				
4 wheels - 125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950
	Price			
GN1/1 frame for the use of GN containers (see page 128)	Code	854982	854982	854982
	Price			
Raising element for ventilated tank (individually) - Dim. LxDxH 522 x 325 x 102 mm	Code	853350	853350	853350
	Price			
Option, unit without tray rest	Code	854912	854912	854912
	Price			
Support for cutlery (max. Load 15 kg)	Code	482220	482220	482220
	Price			

PLATE STAND

		3 GN	4 GN	5 GN
Overall L x D x H		1139 x 420 x 430 mm	1464 x 420 x 430 mm	1789 x 420 x 430 mm
Power		24 W	32 W	40 W
Net weight		15 kg	20 kg	25 kg
Voltage - single phase 50 Hz		230 V	230 V	230 V
Model with led lighting	Code	853323	853324	853325
	Price			





REFRIGERATED DISPLAY CABINETS 3 LEVELS - WITH REFRIGERATED UNIT

Models		3 GN	4 GN	5 GN	6 GN
Overall length		1465 mm	1660 mm	2010 mm	2335 mm
Overall depth		820 mm	820 mm	820 mm	820 mm
Overall height		1800 mm	1800 mm	1800 mm	1800 mm
Net weight		315 kg	335 kg	355 kg	380 kg
Max. load		200 kg	200 kg	200 kg	200 kg
Power		2200 W	2300 W	2400 W	2500 W
Cooling capacity		1185 W	1185 W	1440 W	2126 W
Voltage - single phase 50 Hz		230 V	230 V	230 V	230 V
Model without refrigerated unit - Flat tank	Code	853133	853104	853105	853106
	Price				
Model without refrigerated unit - 30mm deep tank	Code	853233	853204	853205	853206
	Price				
Model without refrigerated unit - 90mm deep tank	Code	853193	853194	853195	853196
	Price				
OPTIONS					
Two-shelf unit	Code	854923	854924	854925	854926
	Price				
4 wheels - 125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854950
	Price				

Structure

- Entirely in stainless steel.
- 3 tanks types: neutral flat, 30 mm and 90 mm, all with flat bottom and rounded corners for drinks.
- Top 2mm thick with vibrated polished finish.
- Four height adjustable feet.
- Delivered with outer casing and 325 mm deep tray rest at 800 mm height (the side trim and plate stand display cabinet must be ordered separately).
- Unit delivered assembled with display cabinet.

Refrigeration

- Ventilated refrigeration: the surfaces of the "flat tank" and "90 mm deep tank" models are not refrigerated – the surfaces of the "30 mm deep tanks" models are refrigerated.
- Insulation by injected polyurethane foam.
- Guaranteed 8° in the centre of food in an ambient atmosphere of 25°C for 90 minutes after opening of the curtain.
- Electronic control thermostat with digital display and touch sensitive control with delayed timer switching function.
- Refrigerated unit mounted on telescopic runners.
- Evaporation tray with element.

Display cabinet

- 3 presentation levels in toughened glass (6mm thick).
- Double-glazed side walls.
- Two service side sliding doors.
- Delivered with textile curtain for opening public side.
- LED lighting in upper part.

Refrigerated unit :

- Models 3 GN and 4 GN : unit with 1 door.
- Models 5 GN and 6 GN : unit with 2 doors.
- Delivered without connection lead and plug.
- Refrigeration unit at R452A. EU label. These units are in compliance with the NF EN 60335-1, NF EN 60335-2-89 standards.

**REFRIGERATED DISPLAY CABINETS 3 LEVELS - WITH REFRIGERATED UNIT**

Models		3 GN	4 GN	5 GN	6 GN
GN1/1 65mm deep container capacity per door		8	8	8	8
Overall length		1465 mm	1660 mm	2010 mm	2335 mm
Overall depth		820 mm	820 mm	820 mm	820 mm
Overall height		1800 mm	1800 mm	1800 mm	1800 mm
Net weight		315 kg	335 kg	355 kg	380 kg
Max. load		200 kg	200 kg	200 kg	200 kg
Power		2300 W	2300 W	2500 W	2700 W
Cooling capacity		1440 W	1440 W	1727 W	2126 W
Voltage - single phase 50 Hz		230 V	230 V	230 V	230 V
Model with refrigerated unit - Flat tank	Code	853403	853404	853405	853406
	Price				
Model with refrigerated unit - 30 mm deep tank	Code	853603	853604	853605	853606
	Price				
Model with refrigerated unit - 90 mm deep tank	Code	853493	853494	853495	853496
	Price				
OPTIONS					
Wheels -125 mm dia. Stainless steel case, with turntable, two with brakes lassembly in factory only).	Code	854950	854950	854950	854948
	Price				

OPTIONS COMMON TO MODELS WITH OR WITHOUT REFRIGERATED UNIT

GN1/1 frame for the use of GN containers (see page 128)	Code	854982
	Price	
Option, unit without tray rest	Code	854912
	Price	
Support for cutlery (max. Load 15 kg)	Code	482220
	Price	



WATER OR AIR BAIN-MARIE TANK WITHOUT CUPBOARD

Models		3 GN	4 GN	5 GN	6 GN
Overall length		1209 mm	1534 mm	1859 mm	2184 mm
Overall depth		820 mm	820 mm	820 mm	820 mm
Overall height		900 mm	900 mm	900 mm	900 mm
Net weight		150 kg	170 kg	190 kg	210 kg
Max. load		200 kg	200 kg	200 kg	200 kg
Power :	Water bain-marie	2100 W	2800 W	3500 W	4200 W
	Air bain-marie	1700 W	3300 W	3300 W	4900 W
Voltage - single phase 50/60 Hz		230 V	230 V	230 V	230 V
Water bain-marie - without cupboard	Code	851033	851034	851035	851036
	Price				
Air bain-marie - without cupboard	Code	851013	851014	851015	851016
	Price				
OPTION					
Two-shelf unit	Code	854933	854934	854935	854936
	Price				

PLATE STAND FOR MODELS WITH OR WITHOUT CUPBOARD

		3 GN	4 GN	5 GN	6 GN
Overall L x D x H		1139 x 420 x 430 mm	1464 x 420 x 430 mm	1789 x 420 x 430 mm	2114 x 420 x 430 mm
Power (for heated model)		480 W	640 W	800 W	960 W
Net weight		15 kg	20 kg	25 kg	30 kg
Voltage (for heated model) - single phase 50 Hz		230 V	230 V	230 V	230 V
Display unit with neutral rack	Code	851313	851314	851315	851316
	Price				
Display unit with heated rack	Code	851303	851304	851305	851306
	Price				

Structure

- Entirely in stainless steel.
- Top 2mm thick with vibrated polished finish.
- Four height adjustable feet.
- Delivered with outer casing and 325 mm deep tray rest at 800 mm height (the side trim and plate stand display cabinet must be ordered separately).
- Fitted with two 16Amp 2P+T sockets (on each side of service side).

Tank

- Electronic control thermostat with digital display and touch sensitive control with delayed timer switching function.
- Safety thermostat protection.
- Glass wool insulation.

Water bain-marie tank

- Rounded tank, 2mm thick, 190 mm deep for GN 1/1 and 2/1 trays (or multiples with adapter bars) a maximum of 150 mm in height (not supplied).
- Heated by shielded elements.
- automatic filling with level control.

Air bain-marie tank

- Rounded tank, 2mm thick, 210 mm deep for GN 1/1 and 2/1 trays (or multiples with adapter bars) a maximum of 150 mm in height (not supplied).
- Heated by two shielded elements and ventilated by centrifugal fan.
- Air circuit removable without tool for cleaning.

Cupboard

- Control thermostat with adjustable bulb.
- Safety thermostat protection.
- Heated by shielded elements and centrifugal fan.
- 2 sliding doors.
- **Optional unit with neutral rack** : a display cabinet with curved toughened glass sneeze-guard, diam. 42 mm mountings.
- **Optional unit with heated rack** : A display cabinet with curved toughened glass sneeze-guard, diam. 42 mm mountings and heat lamp and halogen lighting (one lamp on the right of each GN unit).
- Delivered without connection lead and plug.
- EU approved - These bain-marie are in compliance with the NF EN 60335-1, NF EN 60335-2-49 and NF EN 60335-2-50 standards.

**WATER OR AIR BAIN-MARIE TANK WITH CUPBOARD**

Models		3 GN	4 GN	5 GN	6 GN
Overall length		1209 mm	1534 mm	1859 mm	2184 mm
Overall depth		820 mm	820 mm	820 mm	820 mm
Overall height		900 mm	900 mm	900 mm	900 mm
Net weight		150 kg	170 kg	190 kg	210 kg
Max. load		200 kg	200 kg	200 kg	200 kg
Power :	Water bain-marie	3000 W	3700 W	4400 W	5100 W
	Air bain-marie	2600 W	4200 W	4200 W	5800 W
Voltage - single phase 50/60 Hz		230 V	230 V	230 V	230 V
Water bain-marie - With cupboard	Code	851233	851234	851235	851236
	Price				
Air bain-marie - With cupboard	Code	851213	851214	851215	851216
	Price				

OPTIONS COMMON TO MODELS WITH OR WITHOUT CUPBOARD

4 wheels - 125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950
	Price	
Option, unit without tray rest	Code	854912
	Price	
Support for cutlery (max. Load 15 kg)	Code	482220
	Price	

Structure

- Entirely in stainless steel.
- Top 2mm thick with vibrated polished finish.
- Four height adjustable feet.
- Delivered with outer casing and 325 mm deep tray rest at 800 mm height (the side trim and plate stand display cabinet must be ordered separately).
- Fitted with two 16Amp 2P+T sockets (on each side of the cabinet on the service side).

Heated top

- Toughened glass 6 mm thick with pressed heating element.
- Easy maintenance with mastic-free sealant around the glass.
- Electronic control thermostat with digital display and touch sensitive control. Controls for all the unit with delayed timer function.

• **Optional unit with neutral rack** : a display cabinet with curved toughened glass sneeze-guard, D42 mm mountings.

• **Optional unit with heated rack** : A display cabinet with curved toughened glass sneeze-guard, D42 mm mountings and heat lamp and halogen lighting (one lamp on the right of each GN unit).

- Delivered without connection lead and plug.
- EU approved - These units are in compliance with the NF EN 60335-1 and NF EN 60335-2-12 standards.



UNIT WITH TOUGHENED GLASS TOP

		2 GN	3 GN	4 GN	5 GN	6 GN
Overall length		884 mm	1209 mm	1534 mm	1859 mm	2184 mm
Overall depth		820 mm	820 mm	820 mm	820 mm	820 mm
Overall height		900 mm	900 mm	900 mm	900 mm	900 mm
Net weight		130 kg	150 kg	170 kg	190 kg	210 kg
Max. load		200 kg	200 kg	200 kg	200 kg	200 kg
Power		870 W	1305 W	1740 W	2175 W	2610 W
Voltage - single phase 50/60 Hz		230 V	230 V	230 V	230 V	230 V
Model without heated cupboard	Code	851022	851023	851024	851025	851026
	Price					

OPTIONS

4 wheels - 125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854950	854950
	Price					
Two-shelf unit	Code	854942	854943	854944	854945	854946
	Price					
Option, unit without tray rest	Code	854912	854912	854912	854912	854912
	Price					
Support for cutlery (max. Load 15 kg)	Code	482220	482220	482220	482220	482220
	Price					



PLATE STAND

		2 GN	3 GN	4 GN	5 GN	6 GN
Overall L x D x H		814x420x430 mm	1139x420x430 mm	1464x420x430 mm	1789x420x430 mm	2114x420x430mm
Power (for heated model)		320 W	480 W	640 W	800 W	960 W
Net weight		10 kg	15 kg	20 kg	25 kg	30 kg
Voltage (for heated model) - single phase 50 Hz		230 V	230 V	230 V	230 V	230 V
Display unit with neutral rack	Code	-	851313	851314	851315	851316
	Price					
Display unit with heated rack	Code	851302	851303	851304	851305	851306
	Price					

- Entirely in stainless steel.
- Top 2 mm thick with vibrated polished finish.
- Four height adjustable feet.
- Delivered with outer casing and 325 mm deep tray rest at 800 mm height (the side trim and plate stand display cabinet must be ordered separately).
- Delivered with one waterproof 16 A 2P+T socket in the lower part per GN module.
- Height of recess: 150 mm.



Model shown with the Modulo range (see pages 288-289)



NEUTRAL UNIT WITH RECESSED TOP

Models		2 GN	3 GN	4 GN
Overall length		1014 mm	1365 mm	1710 mm
Overall depth		820 mm	820 mm	820 mm
Overall height		900 mm	900 mm	900 mm
Net weight		135 kg	145 kg	155 kg
Max. load		150 kg	150 kg	150 kg
Model without cupboard	Code	854122	854123	854124
	Price			

OPTIONS

4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950
	Price			
Two-shelf unit	Code	854962	854963	854964
	Price			
Option, unit without tray rest	Code	854912	854912	854912
	Price			
Support for cutlery (max. Load 15 kg)	Code	482220	482220	482220
	Price			



STRAIGHT SNEEZE GUARD

		2 GN	3 GN	4 GN
Overall L x D x H		810 x 242 x 410 mm	1230 x 242 x 410 mm	1510 x 242 x 410 mm
Straight sneeze guard with plate stand	Code	854972	854973	854974
	Price			



Structure

- Entirely in stainless steel.
- Top 2mm thick with vibrated polished finish.
- Four height adjustable feet.
- Underneath free.
- Delivered with outer casing and 325 mm deep tray rest at 800 mm height (the side trim and plate stand display cabinet must be ordered separately).
- Delivered with a watertight 2P+T socket in the lower part.
- Neutral unit with a hole for GN pans : cut size : 2 GN unit : 1 GN1/1 - 3 to 6 GN units : 1 GN1/2 (maximal height : 200 mm) - supplied without container.
- Optional heated rack : A display cabinet with curved toughened glass sneeze-guard, D42 mm mountings and heat lamp and halogen lighting (one lamp on the right of each GN unit). module GN).



NEUTRAL UNITS

Models		2 GN	3 GN	4 GN	5 GN	6GN
Overall length		884 mm	1209 mm	1534 mm	1859 mm	2184 mm
Overall depth		820 mm	820 mm	820 mm	820 mm	820 mm
Overall height		900 mm	900 mm	900 mm	900 mm	900 mm
Net weight		130 kg	140 kg	150 kg	160 kg	170 kg
Max. load		150 kg	150 kg	150 kg	150 kg	150 kg
Neutral unit with flat top - without cupboards	Code	854112	854113	854114	854115	854116
	Price					
Neutral unit with a hole for GN pans - without cupboards	Code	854222	854223	854224	854225	854226
	Price					
OPTIONS						
4 wheels - 125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854950	854950
	Price					
Two-shelf unit	Code	854952	854953	854954	854956	854957
	Price					
Additional 16A 2P+T socket (Up to 3 additional sockets)	Code	854955	854955	854955	854955	854955
	Price					
Option, unit without tray rest	Code	854912	854912	854912	854912	854912
	Price					
Support for cutlery (max. Load 15 kg)	Code	482220	482220	482220	482220	482220
	Price					

PLATE STAND

		3 GN	4 GN	5 GN	6 GN
Overall L x D x H		1139x420x430 mm	1464x420x430 mm	1789x420x430 mm	2114x420x430mm
Power		480 W	640 W	800 W	960 W
Net weight		15 kg	20 kg	25 kg	30 kg
Voltage - single phase 50 Hz		230 V	230 V	230 V	230 V
Display unit with heated rack	Code	-	851323	851324	851325
	Price				



Structure

- Entirely in stainless steel.
- Top 2 mm thick. Vibrated polished finish.
- Four height adjustable feet.
- Delivered with outer casing and 325 mm deep tray rest at 800 mm height (the side trim must be ordered separately).

Equipment

- Foot rest
- Lockable draw
- One waterproof 16 A 2P+T socket
- One waterproof RJ45 socket.

**CASH DESK****Models**

Overall length	1534 mm
Overall depth	820 mm
Overall height	900 mm
Net weight	115 kg
Max. load	150 kg

Cash desk unit with tray rest on left	Code	854510
---------------------------------------	------	--------

Price

Cash desk unit with tray rest on right	Code	854520
--	------	--------

Price**OPTIONS**

2 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950
---	------	--------

Price

5 - Additional 16A 2P+T socket (Up to 3 additional sockets)	Code	854955
---	------	--------

Price

Option, unit without tray rest	Code	854912
--------------------------------	------	--------

Price

Unit with tray rest on left



Unit with tray rest on right

Structure

- Entirely in stainless steel
- Top 2mm thick with vibrated polished finish.
- Corner units open public side : are delivered with a rail (H.800mm) and trim.
- Corner units open service side : are equipped with two shelves.

- Front casing units : Compatible with our self-levelling plate trolleys (ref. 777326 and 777426) and glass racks (ref.777706). Right or left side to be determined in view of public side of self-service unit (delivered with 1 foot).

CORNER UNITS

Models		Public side open corner	Service side open corner
Overall length		932 mm	1464 mm
Overall depth		758 mm	580 mm
Overall height		900 mm	900 mm
45° corner unit	Code	854242	854241
	Price		
90° corner unit	Code	854292	854291
	Price		

OPTIONS

Option, unit without tray rest	Code	854912	-
	Price		

FRONT CASING PARTS

Models		
Overall length		500 mm
Overall depth		132 mm
Overall height		900 mm
Central front part	Code	854402
	Price	
Right side part without return	Code	854407
	Price	
Left side part without return	Code	854408
	Price	

OPTIONS

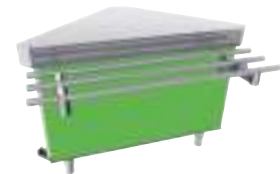
Option, unit without tray rest	Code	854912
	Price	

SIDE RETURN PART

Models		Left arm	Right arm
Overall length		675 mm	675 mm
Overall depth		820 mm	820 mm
Overall height		900 mm	900 mm
Side return part	Code	854410	854420
	Price		

OPTIONS

Option, unit without tray rest	Code	854912	854912
	Price		



Public side open corner



Service side open corner

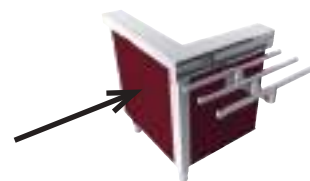


•**Side casing parts** : No casing on side parts 854407 / 854408 and cash desk cabinets 854510 / 854820. These parts are to be installed on each side of the unit or selfservice line. Right or left side to be determined in view of public side of self-service unit.

•**Tube to enable electricity supply** : diam.42 stainless steel tube 2 m height. Consult us.

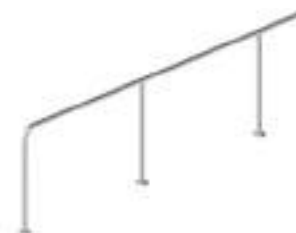
SIDE CASING PARTS

Models		
Right side part in stainless steel	Code	854970
	Price	
Left side part in stainless steel	Code	854971
	Price	
Right side part in the colour of case walls	Code	854980
	Price	
Left side part in the colour of case walls	Code	854981
	Price	



ADDITIONAL OPTIONS FOR OASIS UNITS

Models		
Round tube traffic rail (centimeter price) - H.900 mm	Code	854975
	Price	
Stainless steel baseboards (centimeter price)	Code	854985
	Price	
Tube to enable electricity supply from the ceiling	Code	854976
	Price	
Front trim at 20/30 mm from ground (centimeter price)	Code	855010
	Price	
Extra cost for stainless steel front trim (this extra cost is applicable per unit)	Code	855000
	Price	
Coiled lead for mobile units (up to 3600 W)	Code	854978
	Price	



GENERAL OPTIONS FOR OASIS UNITS



Two-shelf unit



Raising element for ventilated tank



Socket



Wheels

STANDARD EQUIPMENT

- Table top with vibrated polished finish with a 110mm flanged front edge with a satin polished finish.
- 19 mm water-repellent melamine front and sides placed 145 mm from the floor.
- Ramp comprised of 3 trapezoidal sections made of "grey stainless steel" powder-coated aluminium 650 mm height on extensions with invisible fastener system.
- Stainless steel angle piece in the lower part and specific 60mm thick stainless steel profile on the sides of the front



+ performant

- High performance ventilated refrigeration technology. Evenness of cold air flow into the display unit.

+ easier to clean

- Inter-unit connectors enable the various units to be connected and interfaced. Three different models are provided and delivered depending on the unit (included in the unit prices).
- Food-grade neoprene moulded part for sealing; the elements have a perfect seal between them. Easier to clean, no risk of food deposits between the elements.

+ pleasant

- With tray rest placed at 650 mm height, all the meals are on easy access for children.

+ aesthetics

- A range of 33 colours and shades for front. See page 422-423

+ savings

- Fitted as standard with deferred and programmable activation, the cold and hot technical elements only consume what is necessary for the service.
- More efficient and economical Eco-Power condensing units (energy saving of up to 20%).
- Only 60 dBA on average (vibration and heat emissions significantly reduced).

+ safety

- To prevent children from receiving burns, the water bath can be arranged perpendicularly to the self-service line.

Complies with AFNOR AC D40-004 directives

- Refrigerated display cabinets guarantee a centre temperature for products that strictly complies with the AFNOR AC D40-004 directives in terms of meal retailing in the catering industry.

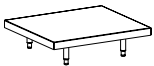


RÉCRÉA KID

DESIGN, ORIGINALITY AND PERFORMANCE
FOR THE SMALLEST ONES

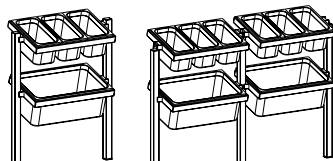
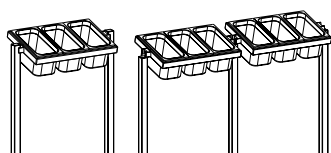
SCHOOL CANTEEN





TRAY DISPENSERS

Capacity	160 trays	320 trays
Length	880 mm	1580 mm
Width	775 mm	775 mm
Height	230 mm	230 mm
Weight	26 Kg	56 Kg
Base 200 mm	Code MGED00000	MGED01000
	Price*	



CUTLERY DISPENSERS CUTLERY AND BREAD DISPENSERS

GN 1/3-150 tray capacity	3 cont. 150 cutlery	6 cont. 300 cutlery	3 cont. 150 cutlery	6 cont. 300 cutlery
GN 1/1-200 container capacity			1 cont. 120 rolls	2 cont. 240 rolls
Length	685 mm	1315 mm	685 mm	1315 mm
Width	350 mm	350 mm	650 mm	650 mm
Height	870 mm	870 mm	870 mm	870 mm
Weight	5,8 Kg	9,8 Kg	7,4 Kg	13 Kg
	Code MGED06101	MGED07101	MGED08101	MGED09101
	Price*			

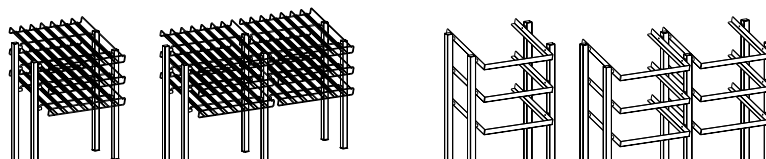
* inc. €6 environmental contribution - Note: these dispensers can only be combined with a tray dispenser

TRAY DISPENSERS

- 18-10 AISI 304 stainless steel
- 60 mm straight curved edge on the child side
- Finish: vibrant polished top, satin polished edges
- Bases with stainless steel adjustment cylinders

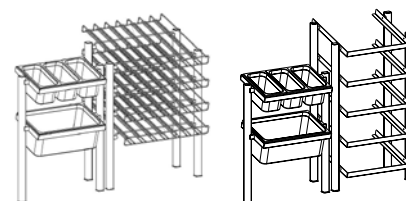
COMPOSITE MATERIAL TRAY DISTRIBUTOR

- 18-10 AISI 304 stainless steel
- Trays made from 100 % recyclable rotor moulded composite material
- Choice of 8 styles or made-to-measure
- Bases with stainless steel adjustment cylinders

**GLASS DISPENSERS
(Ø 80 MM MAX)
DISPENSERS
FOR GLASS BASKETS**


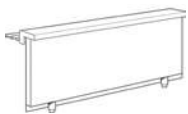
Capacity		1 x	2 x		1 x	2 x
Length		780 mm	1510 mm		650 mm	1250 mm
Width		660 mm	660 mm		550 mm	550 mm
Height (1)		950 mm	950 mm		950 mm	950 mm
Weight		12,2 Kg	20,7 Kg		11,3 Kg	18,9 Kg
3 tilted grills - 168 glasses	Code	MGED10101	MGED15100	3 tilted rails	MGED20100	MGED23100
	Price*				Price*	
Weight		13,8 Kg	23,9 Kg		12,6 Kg	21,5 Kg
4 tilted grills - 224 glasses	Code	MGED11101	MGED16100	4 tilted rails	MGED21100	MGED24100
	Price*				Price*	
Weight		15,4 Kg	27,1 Kg		13,9 Kg	24,1 Kg
5 tilted grills (1) - 280 glasses	Code	MGED12101	MGED17100	5 tilted rails (1)	MGED22100	MGED25100
	Price*				Price*	

(1) Height 1070 mm for the models with 5 rails or tilted grills

**CUTLERY, BREAD AND GLASS DISPENSERS**

Capacity		Tilted grills	Tilted rails
3 GN 1/3 containers (150 sets of cutlery) 1 GN 2/1 container (120 rolls)			
Length		1490 mm	1365 mm
Width		660 mm	650 mm
Height		950 mm	950 mm
Weight		19,6 Kg	18,7 Kg
3 levels - 168 glasses	Code	MGED26101	MGED29100
	Price*		
Weight		21,1 Kg	20 Kg
4 levels - 224 glasses	Code	MGED27101	MGED30100
	Price*		
Weight		22,8 Kg	21,3 Kg
5 levels - 280 glasses	Code	MGED28100	MGED31100
	Price*		

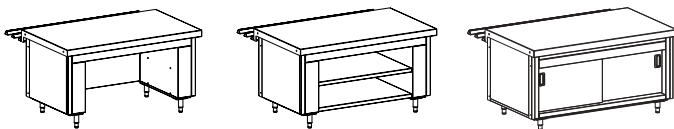
* inc. €6 environmental contribution - Note: these dispensers can only be combined with a tray dispenser



FRONT ELEMENTS

Length	550 mm	< 550 mm(1)	> 550 mm(2)	1400 mm(3)	
Width	215 mm	215 mm	215 mm	215 mm	
Height	750 mm	750 mm	750 mm	750 mm	
Weight	24 Kg			54 Kg	
	Code	MGEF41000	NGEF42000	NGEF43000	MGEF44000
	Price*				

(1) Unit - (2) Ml - (3) For transverse water bath



AMBIENT ELEMENTS

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1		
Length	880 mm	1380 mm	1580 mm	1930 mm		
Width	820 mm	820 mm	820 mm	820 mm		
Height	750 mm	750 mm	750 mm	750 mm		
Weight	65 Kg	86 Kg	95 Kg	111 Kg		
Free standing	Code	MGEN44020	MGEN44030	MGEN44040	MGEN44050	
	Price*					
Weight	Open bottom with 2 storage levels	Code	MGEN45020	MGEN45030	MGEN45040	MGEN45050
		Price*				
Weight	Closed bottom	Code	2 swing drs MGEN46020	2 sliding drs MGEN46030	2 sliding drs MGEN46040	2 sliding drs MGEN46050
		Price*				

* inc. €6 environmental contribution

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

FRONT

- Front at 120 mm from the floor
- Choice of 33 decorations

TRAY SLIDE

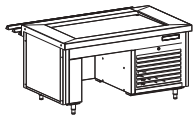
- Tray slide at 650 mm from the ground
[3 trapezoidal aluminum profiles]

**CORNER ELEMENTS**

Capacity		90° serv. side	45° serv. side	90° public side	45° public side
Length		820 mm	650 mm	820 mm	650 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		750 mm	750 mm	750 mm	750 mm
Weight		16 Kg	29 Kg		
Free standing	Code Price*	MGEA47000	MGEA48000		
Weight		33 Kg	16 Kg		
Open bottom with 2 storage levels	Code Price*	MGEA49000	MGEA50000		
Weight				33 Kg	20 Kg
Closed bottom with front and tray slide	Code Price*			MGEA51000	MGEA52000

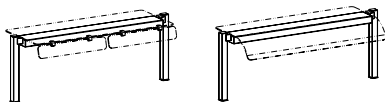
OPTIONS

Designation				
4 Ø 80 mm stainless steel pivot casters, 2 with brakes (per element)	Code	OEM050	500x500x75 mm stainless steel wire glass basket	Code Price
	Price			09-0410
Corner bumper - unit	Code	OEP010	Plex sneeze guard for bread dispenser, customer side (per level)	Code Price
	Price			PEH010
Additional cutlery container GN 1/3 depth 150 mm - container	Code	09-1219	230 volts mono + earth IP55 socket (not protected and not connected)	Code Price
	Price			PER010
Additional bread container GN 1/1 depth 200 mm - container	Code	09-0999	Protection by 30 mA circuit breaker for socket	Code Price
	Price			OER010
1 additional glass grill level 56 Ø 80 mm glasses	Code	PEP020		
	Price			
1 additional rail level for 500x500mm glass basket	Code	PEP030		
	Price			
1 additional 3-cutlery set holder level GN 1/3-150 mm holder provided	Code	PEP040		
	Price			
1 additional bread holder level GN 1/1-200 mm holder provided	Code	PEP050		
	Price			



FREE STANDING 30 MM "COOLED CONTACT" CHILLED WELL ELEMENTS DELIVERED WITH CONDENSING UNIT

Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		750 mm	750 mm	750 mm
Cooling P.		272 W	272 W	272 W
Electric P.		300 W	300 W	300 W
Weight		127 Kg	139 Kg	155 Kg
Free standing	Code	MHCS00030	MHCS00040	MHCS00050
	Price*			
Options				
1 board or 1 shelf	Code	OEG010	OEG010	OEG010
	Price			
Element against a surface (unit at 90° and ventilation grill on the front)	Code	PEG010	PEG010	PEG010
	Price			
Without condensing unit (remote unit)	Code	OFG02	OFG02	OFG02
	Price			



SNEEZE GUARD WITHOUT LIGHTING

Capacity		3 GN	4 GN	5 GN
Length		1130 mm	1440 mm	1790 mm
Width - Straight sneeze guard		430 mm	430 mm	430 mm
Width - Curved sneeze guard		420 mm	420 mm	420 mm
Height		430 mm	430 mm	430 mm
Weight		12 Kg	15 Kg	19 Kg
Straight sneeze guard	Code	MKDC01030	MKDC01040	MKDC01050
	Price*			
Curved sneeze guard	Code	MKGC01030	MKGC01040	MKGC01050
	Price*			
Option				
Electrical supply pole - Ø 42 x h 2000 mm stainless steel tube (1)	Code	PER020	PER020	PER020
	Price			

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges 60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Bases with stainless steel adjustment cylinders
- Touch thermostat regulation with delayed start clock
- "Ventilated air" refrigerated cupboard with GN gate and each GN compartment equipped with removable stainless steel ladders, with 4 rail levels. Interior with rounded corners

CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Cooled contact" refrigerated well, 30 mm in depth
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation
- Fuse protection
- **SNEEZE GUARD**
- One-level sneeze guard composed of a 120x45 mm section beam and 2 Ø42 mm round posts, shelf with 6 mm-thick tempered glass sneeze guard (straight or curved) with rounded and chamfered corners

FRONT

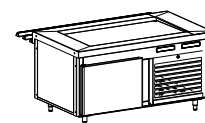
- Front at 120 mm from the floor
- Choice of 33 decorations

TRAY SLIDE

- Tray slide at 650 mm from the ground (3 trapezoidal aluminum profiles)

ACCESSORIES

- The accessories (GN containers, refrigerated element grills, etc.) are optional

30 MM "COOLED CONTACT" CHILLED WELL ELEMENTS WITH REFRIGERATED CUPBOARD DELIVERED WITH CONDENSING UNIT


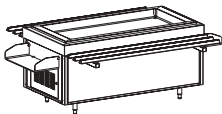
Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		750 mm	750 mm	750 mm
No. of gates		1 GN 2/1	1 GN 2/1	2 GN 2/1
Cooling P.		396 W	396 W	665 W
Electric P.		400 W	400 W	550 W
Weight		144 Kg	155 Kg	185 Kg
Refrigerated cupboard	Code Price*	MHCS01030	MHCS01040	MHCS01050
Options				
Two drawers in place of a gate (stainless steel container provided)	Code Price	OAR010	OAR010	OAR010
Double regulation (one for the well and one for the store)	Code Price	OAR020	OAR020	OAR020
Stainless steel GN 2/1 grill - per unit	Code Price	09-0550	09-0550	09-0550
Cupboard lock - per door	Code Price	PEG020	PEG020	PEG020
Without condensing unit (remote unit)	Code Price	0FG04	0FG04	0FG05

SHARED OPTIONS

Designation		3 GN 1/1	4 GN 1/1	5 GN 1/1
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element	Code Price	OEM050	OEM050	OEM050
Extendible power cable for mobile element (up to 3600 W)	Code Price	OEM020	OEM020	OEM020
De-icing water recovery tray GN 1/1-65	Code Price	OFD010	OFD010	OFD010
De-icing water evaporation tray (contents 2.75 L), 600 W	Code Price	OFD020	OFD020	OFD020

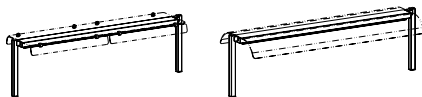
* inc. €6 environmental contribution

(1) Link sleeve with sneeze guard and ceiling mounting plate provided. To fix necessarily to the ceiling. Only available for the chilled wells



BUFFETS WITH 90 MM INSULATED WELL BUFFETS WITH 90 MM "COOLED CONTACT" CHILLED WELL DELIVERED WITH CONDENSING UNIT

Capacity		4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Length		1580 mm	1930 mm	2280 mm	2605 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		750 mm	750 mm	750 mm	750 mm
Cooling P.		272 W	272 W	396 W	396 W
Electric P.		400 W	400 W	500 W	500 W
Weight		133 Kg	154 Kg	178 Kg	223 Kg
Buffets with insulated well	Code	MHBN00040	MHBN00050	MHBN00060	MHBN00070
	Price*				
Weight					
"Static chiller" buffets	Code	MHBF00040	MHBF00050	MHBF00060	MHBF00070
	Price*				
Option					
Without condensing unit (remote unit)	Code	OFG02	OFG02	OFG03	OFG03
	Price				



1-LEVEL SNEEZE GUARD

Capacity		4 GN	5 GN	6 GN	7 GN
Length		1440 mm	1790 mm	2140 mm	2440 mm
Width - Straight sneeze guard		470 mm	470 mm	470 mm	470 mm
Width - Curved sneeze guard		570 mm	570 mm	570 mm	570 mm
Height		530 mm	530 mm	530 mm	530 mm
Electric P.		32 W	40 W	48 W	56 W
Weight		22 Kg	27 Kg	32 Kg	39 Kg
Straight sneeze guard	Code	MKDC05241	MKDC05251	MKDC05261	MKDC05271
	Price*				
Curved sneeze guard	Code	MKGC05241	MKGC05251	MKGC05261	MKGC05271
	Price*				
Option					
Electrical supply pole - Ø 42 x h 2000 mm stainless steel tube (1)	Code	PER020	PER020	PER020	PER020
	Price				

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

* inc. €6 environmental contribution

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 60 mm tilted curved edge on the four sides
- Bases with stainless steel adjustment cylinders
- Touch thermostat regulation with delayed start clock

CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Cooled contact" refrigerated well, non-sloping, 90 mm deep
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation
- Fuse protection

SNEEZE-GUARD

- One-level sneeze guard composed of a 120 x 45 mm section beam and two Ø 42 mm round posts, shelf with 6 mm-thick double-sided tempered glass sneeze guard (straight or curved) with rounded and chamfered corners

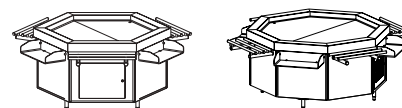
FRONT

- Front at 120 mm from the floor
- Choice of 33 decorations

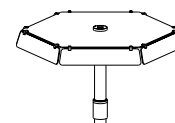
TRAY SLIDE

- Tray slide at 650 mm from the ground (3 trapezoidal aluminum profiles)

BUFFETS WITH 70 MM INSULATED WELL
BUFFETS WITH 70 MM "COOLED CONTACT" CHILLED WELL
DELIVERED WITH CONDENSING UNIT



Shape	Hexagonal	Hexagonal	Octagonal
Diameter	1200 mm	1400 mm	1700 mm
Height	750 mm	750 mm	750 mm
Cooling P.	396 W	396 W	665 W
Electric P.	500 W	500 W	620 W
Weight	220 Kg	275 Kg	314 Kg
Buffets with insulated well	Code MHBN01000	Code MHBN01100	Code MHBN01200
Weight			
"Static chiller" buffets	Code MHBF01000	Code MHBF01100	Code MHBF01200
Option			
Without condensing unit (remote unit)	Code OFG03	Code OFG03	Code OFG05
	Price*	Price*	Price*

**1-LEVEL SNEEZE GUARD WITH LED SPOT**

Shape	Hexagonal	Octagonal
Length	Ø 1100 mm	Ø 1100 mm
Height	740 mm	740 mm
Electric P.	150 W	150 W
Weight	30 Kg	35 Kg
Straight sneeze guard	Code MKDR60110	Code MKDR60120
	Price*	Price*
Option		
Electrical supply pole - Ø 42 x h 2000 mm stainless steel tube (1)	Code PER020	Code PER020
	Price	Price

(1) Link sleeve with sneeze guard and ceiling mounting plate provided. To fix necessarily to the ceiling. Only available for the chilled wells



SHARED OPTIONS

Capacity		hexagonal	hexagonal	4 GN 1/1 octagonal	5 GN 1/1	6 GN 1/1	7 GN 1/1
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element	Code Price	OEM050	OEM050	OEM050	OEM050	OEM050	OEM050
Extendible power cable for mobile element (up to 3600 W)	Code Price	OEM020	OEM020	OEM020	OEM020	OEM020	OEM020
Water recovery tray GN 1/1-100 - contents: 9.5 L	Code Price	OFD010	OFD010	OFD010	OFD010	OFD010	OFD010
De-icing water evaporation tray (contents 2.75 L) - 600 W	Code Price	OFD020	OFD020	OFD020	OFD020	OFD020	OFD020
Stainless steel non-perforated GN 1/1 well raiser (1)	Code Price	PAC010	PAC010	PAC010	PAC010	PAC010	PAC010
Stainless steel non-perforated GN 2/1 well raiser (1)	Code Price	PAC020	PAC020	PAC020	PAC020	PAC020	PAC020
8 mm plexi shelf for plates	Code Price	PEG055	PEG055	PEG055	PEG055	PEG055	PEG055

(1) Height to be defined in the order.

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 60 mm tilted curved edge on the four sides
- Bases with stainless steel adjustment cylinders
- Touch thermostat regulation with delayed start clock

CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Cooled contact" refrigerated well, non-sloping, 90 mm deep
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation
- Fuse protection

SNEEZE-GUARD

- One-level sneeze guard composed of a 120x45 mm section beam and 2 Ø42 mm round posts, shelf with 6 mm-thick double-sided tempered glass sneeze guard (straight or curved) with rounded and chamfered corners

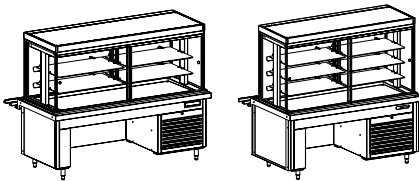
FRONT

- Front at 120 mm from the floor
- Choice of 33 decorations

TRAY SLIDE

- Tray slide at 650 mm from the ground (3 trapezoidal aluminum profiles)





FREE STANDING ELEMENTS WITH "COOLED CONTACT" WELL AND 2 OR 3-LEVEL PANORAMA CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		750 mm	750 mm	750 mm
2 levels display height		750 mm	750 mm	750 mm
3 levels display height		920 mm	920 mm	920 mm
Cooling P.		1185 W	1185 W	1440 W
Electric P.		1000 W	1000 W	1200 W
Weight		293 Kg	317 Kg	364 Kg
Panorama 2 levels	Code	MHVC00131	MHVC00141	MHVC00151
	Price*			
Panorama 3 levels	Code	MHVC00031	MHVC00041	MHVC00051
	Price*			
Options				
1 board or 1 shelf	Code	OEG010	OEG010	OEG010
	Price			
Element against a surface (unit at 90° and ventilation grill on the front)	Code	PEG010	PEG010	PEG010
	Price			
Without condensing unit (remote unit)	Code	OFG07	OFG07	OFG09
	Price			

COMMON 2 OR 3-LEVEL PANORAMA CHILLED DISPLAY MULTIDECK OPTIONS

Designation		3 GN 1/1	4 GN 1/1	5 GN 1/1
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element	Code	OEM050	OEM050	OEM050
	Price			
Extendible power cable for mobile element (up to 3600 W)	Code	OEM020	OEM020	OEM020
	Price			
De-icing water recovery tray GN 1/1-65	Code	OFD010	OFD010	OFD010
	Price			
De-icing water evaporation tray (contents 2.75 L), 1200 W	Code	OFD030	OFD030	OFD030
	Price			
Mirror polished back in place of the sliding doors (display multideck supported)	Code	OAS180	OAS180	OAS180
	Price			

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Bases with stainless steel adjustment cylinders
- Touch thermostat regulation with delayed start clock
- "Ventilated air" refrigerated store with GN compartment equipped with removable stainless steel ladders, with 4 rail levels. Interior with rounded corners
- Tank and display multideck regulation, separate regulation for the store

CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Cooled contact" refrigerated well, 30 mm in depth

- Refrigeration by cooling copper tube coil
 - CFC-free polyurethane foam insulation
- DISPLAY MULTIDECK**
- 18-10 AISI 304 stainless steel
 - 2 or 3 fixed tempered glass shelves with 6 mm straight sneeze guard
 - Display multideck refrigeration by ventilated evaporator
 - 14 mm thermopane tempered glass sides
 - LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
 - 2 suspended sliding doors on the service side
 - Open on the child side
 - Plasticised textile vertical curtain with automatic winder on the child side

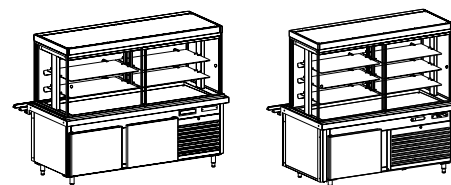
FRONT

- Front at 120 mm from the floor
- Choice of 33 decorations

TRAY SLIDE

- Tray slide at 650 mm from the ground (3 trapezoidal aluminum profiles)

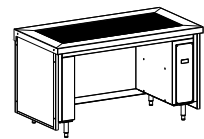
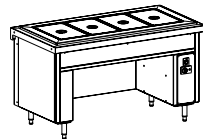
ELEMENTS WITH REFRIGERATED CUPBOARD WITH "COOLED CONTACT" WELL AND 2 OR 3-LEVEL PANORAMA CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT



Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		750 mm	750 mm	750 mm
2 levels display height		750 mm	750 mm	750 mm
3 levels display height		920 mm	920 mm	920 mm
No. of doors		1 GN 2/1	1 GN 2/1	2 GN 2/1
Cooling P.		1440 W	1440 W	1727 W
Electric P.		1050 W	1050 W	1250 W
Weight		306 Kg	335 Kg	396 Kg
Panorama 2 levels	Code	MHVC01131	MHVC01141	MHVC01151
	Price*			
Panorama 3 levels	Code	MHVC01031	MHVC01041	MHVC01051
	Price*			
Options				
Two drawers in place of a gate (stainless steel container provided)	Code	OAR010	OAR010	OAR010
	Price			
Stainless steel GN 2/1 grill - per unit	Code	09-0550	09-0550	09-0550
	Price			
Cupboard lock - per door	Code	PEG020	PEG020	PEG020
	Price			
Without condensing unit (remote unit)	Code	0FG14	0FG14	0FG15
	Price			

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

* inc. €6 environmental contribution



BAIN MARIE - HOTPLATE - FREE STANDING

Capacity	3 GN 1/1	4 GN 1/1		3 GN 1/1	4 GN 1/1
Length	1385 mm	1580 mm		1385 mm	1580 mm
Width	820 mm	820 mm		820 mm	820 mm
Height	833 mm	833 mm		833 mm	833 mm
Electric P. - Water bain marie / Hotplate	2250 W	3000 W		900 W	1200 W
Weight	77 Kg	85 Kg		99 Kg	112 Kg
Electric P. - Ventilated air bain marie	1000 W	1000 W			
Weight	76 Kg	83 Kg			

Transverse bain marie or hotplate with 1400 mm front element

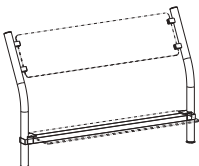
Water bain marie	Code	MIBE00030	MIBE00040	Hotplate	MIDV02030	MIDV02040
	Price*				Price*	
Ventilated air bain marie	Code	MIBA00030	MIBA00040			
	Price*					

Bain marie in the counter line

Water bain marie	Code	MIBE02030	MIBE02040	Hotplate	MIDV04030	MIDV04040
	Price*				Price*	
Ventilated air bain marie	Code	MIBA02030	MIBA02040			
	Price*					

Option

1 board or 1 shelf	Code	OEG011	OEG012			
	Price					



ERGONOMIC DEPOSIT TABLETS WITHOUT LIGHTING

Capacity	3 GN 1/1	4 GN 1/1		3 GN 1/1	4 GN 1/1
Length	1130 mm	1440 mm		1130 mm	1440 mm
Width	390 mm	390 mm		390 mm	390 mm
Height	750 mm	750 mm		750 mm	750 mm
Weight	14 Kg	18 Kg		14 Kg	18 Kg
Glass deposit tablet	MKPR44031	MKPR44041		MKPR44031	MKPR44041
Stainless steel deposit tablet	MKPR44030	MKPR44040		MKPR44030	MKPR44040
	Price*				

* inc. €6 environmental contribution

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

BAIN-MARIE

- 18-10 AISI 304 stainless steel
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

Wet bain marie well:

- Heating under the well by stainless steel shielded vent resistances
- Automatic filling by solenoid valve

- Drainage by Ø40 mm high temperature bung

- "Fill water" indicate light (manual fill)

Ventilated air bain marie well:

- Heating under the top by electric resistances and fan
- Protection against overheating by safety thermostat

TEMPERED GLASS HOTPLATE

- Top with an embedded black tempered glass warming plate with integrated resistances
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

DEPOSIT TABLET

- 18-10 AISI 304 stainless steel
- Ø 42 mm round tube vertical posts

Ergonomic deposit tablet

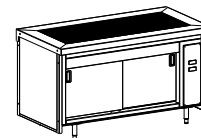
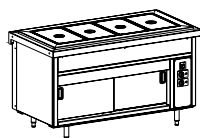
- Glass or folded sheet deposit tablet without lighting
- 6 mm tempered glass sneeze guard on the public side

Stainless steel deposit tablet

- Folded sheet deposit tablet without lighting
- 6 mm tempered glass sneeze guard over the full height on the public side

ACCESSORIES

- The accessories (GN containers, refrigerated element grills, etc.) are optional



BAIN MARIE - HOTPLATE - ON HEATED CUPBOARD

Capacity	3 GN 1/1	4 GN 1/1		3 GN 1/1	4 GN 1/1
Length	1385 mm	1580 mm		1385 mm	1580 mm
Width	820 mm	820 mm		820 mm	820 mm
Height	833 mm	833 mm		833 mm	833 mm
Electric P. - Water bain marie / Hotplate	T - 3780 W	T - 4530 W		2430 W	2730 W
Weight	116 Kg	129 Kg		138 Kg	156 Kg
Electric P. - Ventilated air bain marie	2530 W	2530 W			
Weight	115 Kg	127 Kg			
Doors	2 sliding drs	2 sliding drs		2 sliding drs	2 sliding drs

Transverse bain-marie or hotplate with 1400 mm front element

Water bain marie	Code	MIBE01030	MIBE01040	Hotplate	MIDV03030	MIDV03040
	Price*			Price*		
Ventilated air bain marie	Code	MIBA01030	MIBA01040			
	Price*					

Bain marie in the counter line

Water bain marie	Code	MIBE03030	MIBE03040	Hotplate	MIDV05030	MIDV05040
	Price*			Price*		
Ventilated air bain marie	Code	MIBA03030	MIBA03040			
	Price*					



STAINLESS STEEL DEPOSIT TABLETS WITH PROTECTIVE GLASS

Capacity	3 GN 1/1	4 GN 1/1		3 GN 1/1	4 GN 1/1
Length	1130 mm	1440 mm		1130 mm	1440 mm
Width	390 mm	390 mm		390 mm	390 mm
Height	430 mm	430 mm		430 mm	430 mm
Weight	13 Kg	18 Kg		13 Kg	18 Kg
Without lighting	MKDR31030	MKDR31040		MKDR31030	MKDR31040
	Price*				
LED spot lighting (equivalent 50 W) on each post	MKDR31130	MKDR31140		MKDR31130	MKDR31140
	Price*				

* inc. €6 environmental contribution



SHARED OPTIONS OF FREE STANDING AND HEATED CUPBOARD UNIT

Bain-Marie			Hotplate		
Water bain-marie well with manual fill	Code	PAB020	4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per unit	Code	OEM050
	Price			Price	
1/4 turn valve for manual drainage (4)	Code	OAC032	Extendible power cable for mobile unit (up to 3600 W)	Code	OEM020
	Price			Price	
4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per unit	Code	OEM050	Plaques chauffantes avec décaissé de 55 mm - par élément	Code	OAV010
	Price			Price	
Extendible power cable for mobile unit (up to 3600 W)	Code	OEM020	Elect. supply pole - stainless steel pipe Ø 42 mm x h 2000 mm - unit	Code	PER020
	Price			Price	
Extendible power cable for mobile unit (from 3600 W) [2]	Code	OEM030	230 volts plug, mono + earth IP55 (1)	Code	PER010
	Price			Price	
Elect. supply pole - stainless steel pipe Ø 42 mm x h 2000 mm - unit	Code	PER020	Protection by 30 mA circuit breaker for socket	Code	OER010
	Price			Price	
230 volts plug, mono + earth IP55 (1)	Code	PER010	Cut-out open on service side	Code	OAV020
	Price			Price	
Protection by 30 mA circuit breaker for socket	Code	OER010	Tray slide kit (3)	Code	PDR150
	Price			Price	
Removable support frame for GN 1/1-150 mm containers (not supplied) [2]	Code	OEG040	Lateral glass for a transversal hotplate - per unit	Code	OEH010
	Price			Price	
Tray slide kit (3)	Code	PDR150	GN 1/1-65 container with handles and lid	Code	OAV030
	Price			Price	
Lateral glass for a transversal bain-marie - per unit	Code	OEH010	Removable stainless steel frame for GN 1/1-65 container	Code	OAA040
	Price			Price	
GN 1/1-150 container with handles, brackets and lid	Code	OAB020	Separate control for each heating zone - unit	Code	PAV010
	Price			Price	
Laminated cladding on the bain-maries' side	Code	ODP030			
	Price				

[1] Link sleeve with sneeze guard and ceiling mounting plate provided. To fix necessarily to the ceiling - [2] 20x20 mm square tube with 2 rail levels, provided only for the bain-maries on heated cupboard. GN containers not provided. - [3] For a bain-marie placed in the self service line (linear bain-marie) - le ml - [4] Technical premises must be provided for access to the valve

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

BAIN-MARIE

- 18-10 AISI 304 stainless steel
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

Wet bain marie well:

- Heating under the well by stainless steel shielded vent resistances
- Automatic filling by solenoid valve

- Drainage by Ø40 mm high temperature bung
- "Fill water" indicate light (manual fill)

Ventilated air bain marie well:

- Heating under the top by electric resistances and fan
- Protection against overheating by safety thermostat

TEMPERED GLASS HOTPLATE

- Top with an embedded black tempered glass warming plate with integrated resistances
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

DEPOSIT TABLET

- 18-10 AISI 304 stainless steel
- Ø 42 mm round tube vertical posts

Ergonomic deposit tablet

- Glass or folded sheet deposit tablet without lighting
- 6 mm tempered glass sneeze guard on the public side

Stainless steel deposit tablet

- Folded sheet deposit tablet without lighting
- 6 mm tempered glass sneeze guard over the full height on the public side

ACCESSORIES

- The accessories (GN containers, refrigerated element grills, etc.) are optional

STANDARD FRONT

Designation		
Side panel color standard range (per unit)	Code	PDF120
	Price	
Front in stainless steel polished satin finish (ml)	Code	PDF130
	Price	
Stainless steel baseboard to attach to the feet of elements (ml)	Code	PDF140
	Price	

STANDARD TRAY SLIDE

Designation		
Tray slide 3 stainless steel round tubes Ø 30 mm (ml)	Code	PDR130
	Price	
Delivered with 3 round tubes tray slide instead of the aluminum one - the ml	Code	PDR140
	Price	
Aluminum tray slide (ml)	Code	PDR050
	Price	
Delivered without aluminum trays slide (ml)	Code	PDR160
	Price	
Kit connection sleeve stainless steel Ø 30 mm for continuous (the kit)	Code	PDR081
	Price	

STANDARD EQUIPMENT

- 18/10 AISI 304 stainless steel structure
- Vibrant polished finish top with a 60 mm satin polish finish curved tilted edge
- Front 121.5 mm from the ground, composed of 100% recyclable material modules
- 18/10 AISI 304 stainless steel sides
- Tray slide composed of 3 stainless steel Ø 30 mm round tubes 670 mm height on 100% recyclable material modules with invisible attachment
- Touch thermostat regulation with delayed start clock



+ design

- Unique design patented by Vauconsant
- Sharp colours to whet childrens' appetites

+ durable

- Fronts made from 100% recyclable rotor moulded composite material

+ appetising means higher turnover

- Standard LED lighting
(minimum IRC of 85, 1 000 lumens per metre)

+ welcoming

- Tray slide is located at a height of 670 mm

+ safety

- Made completely from 18 / 10 AISI 304 stainless steel
- Rounded display multidecks, electric elements out of childrens' reach
- Bain-marie positioned perpendicularly to keep children away from hot elements

+ choice

- Choice of 8 styles as standard. See page 428 - 429

+ performance

- "Blown air" Panorama chilled display multidecks for even higher performance

+ economical

- Standard LED lighting
- Eco-Power compressor units
(up to 20% energy saving)
- "Air loop" wet bain-marie
(up to 40% energy savings)

+ easy to clean

- Part moulded from food-standard neoprene placed between each element

+ comfort for service

- Average 60 dBA cooling units
Vibrations and heat blown significantly reduced

+ environmentally-friendly

- R-452A Condensing unit

**Complies with
AFNOR / AC D40-004 directives**

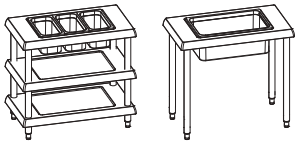


COLORADO

ATTRACTIVE, FUN AND 100% RECYCLABLE

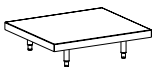
SCHOOL CANTEEN



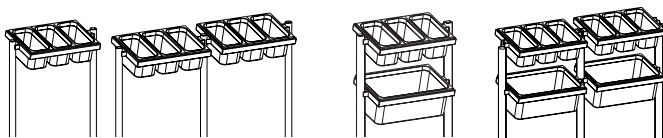


TRAY, CUTLERY, BREAD AND GLASS DISPENSERS

Capacity	32 trays 150 cutlery 30 glasses	1 container 120 rolls
Length	816 mm	816 mm
Width	454 mm	454 mm
Height	808 mm	808 mm
Weight	16 Kg	10,7 Kg
Tray, Ø80 mm glass and cutlery distributor	Code MMED40000	
	Price*	
Bread dispenser - 1 level for 1 GN 1/1-200 container, supplied	Code MMED41000	
	Price*	



Capacity	160 trays	320 trays
Length	880 mm	1580 mm
Width	775 mm	775 mm
Height	200 mm	200 mm
Weight	26 Kg	56 Kg
Base 200 mm	Code MGED00000	MGED01000
	Price*	



CUTLERY DISPENSERS CUTLERY AND BREAD DISPENSERS

GN 1/3-150 tray capacity	3 cont. 150 cutlery	6 cont. 300 cutlery	3 cont. 150 cutlery	6 cont. 300 cutlery
GN 1/1-200 container capacity			1 cont. 120 rolls	2 cont. 240 rolls
Length	685 mm	1315 mm	685 mm	1315 mm
Width	350 mm	350 mm	650 mm	650 mm
Height	870 mm	870 mm	870 mm	870 mm
Weight	5,8 Kg	9,8 Kg	7,4 Kg	13 Kg
	Code MGED06101	MGED07101	MGED08101	MGED09101
	Price*			

* inc. €6 environmental contribution - Note: these dispensers can only be combined with a tray dispenser

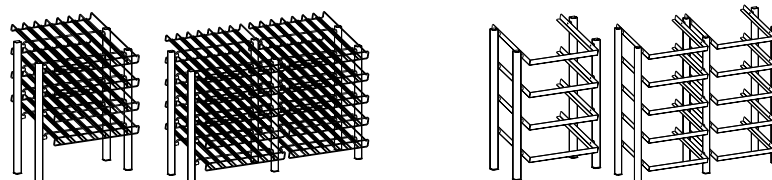
TRAY DISPENSERS

- 18-10 AISI 304 stainless steel
- 60 mm straight curved edge on the child side
- Finish: vibrant polished top, satin polished edges
- Bases with stainless steel adjustment cylinders

COMPOSITE MATERIAL TRAY DISTRIBUTOR

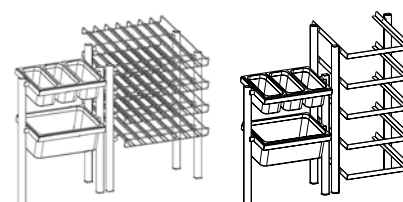
- 18-10 AISI 304 stainless steel
- Trays made from 100 % recyclable rotor moulded composite material
- Choice of 8 styles or made-to-measure
- Bases with stainless steel adjustment cylinders

**GLASS DISPENSERS
(Ø 80 MM MAX)
DISPENSERS
FOR GLASS BASKETS**



Capacity	1 x	2 x	1 x	2 x
Length	780 mm	1510 mm	650 mm	1250 mm
Width	660 mm	660 mm	550 mm	550 mm
Height (1)	950 mm	950 mm	950 mm	950 mm
Weight	12,2 Kg	20,7 Kg	11,3 Kg	18,9 Kg
3 tilted grills - 168 glasses	Code MGED10101	MGED15100	3 tilted rails MGED20100	MGED23100
	Price*		Price*	
Weight	13,8 Kg	23,9 Kg	12,6 Kg	21,5 Kg
4 tilted grills - 224 glasses	Code MGED11101	MGED16100	4 tilted rails MGED21100	MGED24100
	Price*		Price*	
Weight	15,4 Kg	27,1 Kg	13,9 Kg	24,1 Kg
5 tilted grills (1) - 280 glasses	Code MGED12101	MGED17100	5 tilted rails (1) MGED22100	MGED25100
	Price*		Price*	

(1) Height 1070 mm for the models with 5 rails or tilted grills



CUTLERY, BREAD AND GLASS DISPENSERS

Capacity	Tilted grills	Tilted rails
3 GN 1/3 containers (150 sets of cutlery) 1 GN 2/1 container (120 rolls)		
Length	1490 mm	1365 mm
Width	660 mm	650 mm
Height	950 mm	950 mm
Weight	19,6 Kg	18,7 Kg
3 levels - 168 glasses	Code MGED26101	MGED29100
	Price*	
Weight	21,1 Kg	20 Kg
4 levels - 224 glasses	Code MGED27101	MGED30100
	Price*	
Weight	22,8 Kg	21,3 Kg
5 levels - 280 glasses	Code MGED28100	MGED31100
	Price*	

* inc. €6 environmental contribution - Note: these dispensers can only be combined with a tray dispenser



OPTIONS

Designation		
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes (per element)	Code	OEM050
	Price	
Corner bumper - unit	Code	OEP010
	Price	
Additional cutlery container GN 1/3 depth 150 mm - container	Code	09-1219
	Price	
Additional bread container GN 1/1 depth 200 mm - container	Code	09-0999
	Price	
1 additional glass grill level 56 Ø 80 mm glasses	Code	PEP020
	Price	
1 additional rail level for 500x500mm glass basket	Code	PEP030
	Price	
1 additional 3-cutlery set holder level GN 1/3-150 mm holder provided	Code	PEP040
	Price	
1 additional bread holder level GN 1/1-200 mm holder provided	Code	PEP050
	Price	
500x500x75 mm stainless steel wire glass basket	Code	09-0410
	Price	
Plex sneeze guard for bread dispenser, customer side (per level)	Code	PEH010
	Price	



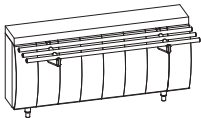
TRAY DISPENSER

- 18-10 AISI 304 stainless steel
- 60 mm straight curved edge on the child side
- Finish: vibrant polished top, satin polished edges
- Bases with stainless steel adjustment cylinders

COMPOSITE MATERIAL TRAY DISTRIBUTOR

- 18-10 AISI 304 stainless steel
- Trays made from 100 % recyclable rotor moulded composite material
- Choice of 8 styles or made-to-measure
- Bases with stainless steel adjustment cylinders

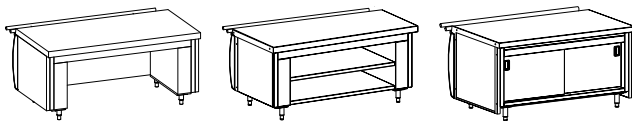




FRONT ELEMENTS

Length	550 mm	<550 mm(1)	>550 mm(2)	1400 mm(3)	
Width	215 mm	215 mm	215 mm	215 mm	
Height	726 mm	726 mm	726 mm	726 mm	
Weight	24 Kg			52 Kg	
	Code	MMEF41001	NMEF42001	NMEF43001	MMEF44001
	Price*				

(1) Unit - (2) Ml - (3) For transverse water bath



AMBIENT ELEMENTS

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	
Length	880 mm	1380 mm	1580 mm	1930 mm	
Width	820 mm	820 mm	820 mm	820 mm	
Height	726 mm	726 mm	726 mm	726 mm	
Weight	65 Kg	86 Kg	95 Kg	111 Kg	
Free standing	Code	MMEN44021	MMEN44031	MMEN44041	MMEN44051
	Price*				
Weight	74 Kg	104 Kg	116 Kg	138 Kg	
Open bottom with 2 storage levels	Code	MMEN45021	MMEN45031	MMEN45041	MMEN45051
	Price*				
Weight	80 Kg	119 Kg	134 Kg	161 Kg	
Closed bottom	Code	MMEN46021	MMEN46031	MMEN46041	MMEN46051
	Price*				

* inc. €6 environmental contribution

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

FRONT

- Front 120 mm from the ground, composed of 100 % recyclable rotor moulded composite material
- Choice of 8 styles or made-to-measure

TRAY SLIDE

- Three Ø 30 mm round stainless steel tubes
670 mm from the ground, on 100 % recyclable rotor moulded composite material consoles

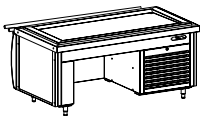
**CORNER ELEMENTS**

Capacity		90° serv. side	45° serv. side	90° public side	45° public side
Length		820 mm	650 mm	820 mm	650 mm
Width		820 mm	820 mm	820 mm	820 mm
Height		726 mm	726 mm	726 mm	726 mm
Weight		16 Kg	29 Kg		
Free standing	Code	MGEA47000	MGEA48000		
	Price*				
Weight		33 Kg	16 Kg		
Open bottom with 2 storage levels	Code	MGEA49000	MGEA50000		
	Price*				
Weight				33 Kg	20 Kg
Closed bottom with front and tray slide	Code			MMEA51001	MMEA52001
	Price*				

OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element	Code	OEM050	OEM050	OEM050	OEM050
	Price				
230 volts mono + earth IP55 socket (not protected and not connected)	Code	PER010	PER010	PER010	PER010
	Price				
Protection by 30 mA circuit breaker for socket	Code	OER010	OER010	OER010	OER010
	Price				

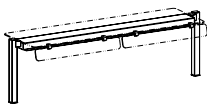
* inc. €6 environmental contribution



FREE STANDING 30 MM "COOLED CONTACT" CHILLED WELL ELEMENTS DELIVERED WITH CONDENSING UNIT

Capacity	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length	1385 mm	1580 mm	1930 mm
Width	820 mm	820 mm	820 mm
Height	726 mm	726 mm	726 mm
Cooling P.	272 W	272 W	272 W
Electric P.	300 W	300 W	300 W
Weight	127 Kg	139 Kg	155 Kg
Free standing	Code MMCS00031	Code MMCS00041	Code MMCS00051
	Price*		

Options				
1 board or 1 shelf	Code	OEG010	OEG011	OEG012
	Price			
Element against a surface (unit at 90° and ventilation grill on the front)	Code	PEG010	PEG010	PEG010
	Price			
Without condensing unit (remote unit)	Code	OFG02	OFG02	OFG02
	Price			



SNEEZE GUARD WITHOUT LIGHTING

Capacity	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length	1130 mm	1440 mm	1790 mm
Width - Straight sneeze guard	430 mm	430 mm	430 mm
Width - Curved sneeze guard	420 mm	420 mm	420 mm
Height	430 mm	430 mm	430 mm
Weight	12 Kg	15 Kg	19 Kg
Straight sneeze guard	Code MKDR01030	Code MKDR01040	Code MKDR01050
	Price*		
Curved sneeze guard	Code MKGR01030	Code MKGR01040	Code MKGR01050
	Price*		

Option				
Electrical supply pole - Ø 42 x h 2000 mm stainless steel tube (1)	Code	PER020	PER020	PER020
	Price			

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges 60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Bases with stainless steel adjustment cylinders
- Touch thermostat regulation with delayed start clock
- "Ventilated air" refrigerated cupboard with GN gate and each GN compartment equipped with removable stainless steel ladders, with 4 rail levels. Interior with rounded corners

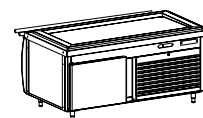
CHILLED WELL

- 18-10 AISI 304 stainless steel
 - Finish: vibrant polished top
 - "Cooled contact" refrigerated well, 30 mm in depth
 - Refrigeration by cooling copper tube coil
 - CFC-free polyurethane foam insulation
 - Fuse protection
- SNEEZE GUARD**
- One-level sneeze guard composed of a 120x45 mm section beam and 2 Ø42 mm round posts, shelf with 6 mm-thick tempered glass sneeze guard (straight or curved) with rounded and chamfered corners

FRONT

- Front 120 mm from the ground, composed of 100 % recyclable rotor moulded composite material.
 - Choice of 8 styles or made-to-measure
- TRAY SLIDE**
- Three Ø 30 mm round stainless steel tubes 670 mm from the ground, on 100 % recyclable rotor moulded composite material consoles
- ACCESSORIES**
- The accessories (GN containers, refrigerated element grills, etc.) are available on page 316.

30 MM "COOLED CONTACT" CHILLED WELL ELEMENTS WITH REFRIGERATED CUPBOARD DELIVERED WITH CONDENSING UNIT



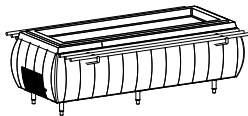
Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		726 mm	726 mm	726 mm
No. of gates		1 GN 2/1	1 GN 2/1	2 GN 2/1
Cooling P.		396 W	396 W	665 W
Electric P.		400 W	400 W	550 W
Weight		144 Kg	155 Kg	185 Kg
Refrigerated cupboard	Code Price*	MMCS01031	MMCS01041	MMCS01051
Options				
Two drawers in place of a gate (stainless steel container provided)	Code Price	OAR010	OAR010	OAR010
Double regulation (one for the well and one for the store)	Code Price	OAR020	OAR020	OAR020
Stainless steel GN 2/1 grill - per unit	Code Price	09-0550	09-0550	09-0550
Cupboard lock - per door	Code Price	PEG020	PEG020	PEG020
Without condensing unit (remote unit)	Code Price	0FG04	0FG04	0FG05

SHARED OPTIONS

Designation		3 GN 1/1	4 GN 1/1	5 GN 1/1
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element	Code Price	OEM050	OEM050	OEM050
Extendible power cable for mobile element (up to 3600 W)	Code Price	OEM020	OEM020	OEM020
De-icing water recovery tray GN 1/1-65	Code Price	OFD010	OFD010	OFD010
De-icing water evaporation tray (contents 2.75 L), 600 W	Code Price	OFD020	OFD020	OFD020

* inc. €6 environmental contribution

(1) Link sleeve with sneeze guard provided only available for the chilled wells


BUFFETS WITH 90 MM INSULATED WELL
BUFFETS WITH 90 MM "COOLED CONTACT" CHILLED WELL
DELIVERED WITH CONDENSING UNIT

Capacity		4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		1610 mm	1960 mm	2310 mm
Width		820 mm	820 mm	820 mm
Height		708 mm	708 mm	708 mm
Cooling P.		272 W	272 W	396 W
Electric P.		300 W	300 W	400 W
Weight		133 Kg	154 Kg	178 Kg
Buffets with insulated well	Code	MMBN00041	MMBN00051	MMBN00061
	Price*			
Weight		163 Kg	184 Kg	208 Kg
"Static chiller" buffets	Code	MMBF00041	MMBF00051	MMBF00061
	Price*			
Option				
Without condensing unit (remote unit)	Code	OFG02	OFG02	OFG03
	Price			


1-LEVEL SNEEZE GUARD

Capacity		4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		1440 mm	1790 mm	2140 mm
Width - Straight sneeze guard		470 mm	470 mm	470 mm
Width - Curved sneeze guard		570 mm	570 mm	570 mm
Height		530 mm	530 mm	530 mm
Electric P.		32 W	40 W	48 W
Weight		22 Kg	27 Kg	32 Kg
Straight sneeze guard	Code	MKDR05241	MKDR05251	MKDR05261
	Price*			
Curved sneeze guard	Code	MKGR05241	MKGR05251	MKGR05261
	Price*			

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

* inc. €6 environmental contribution

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 60 mm tilted curved edge on the four sides
- Bases with stainless steel adjustment cylinders
- Touch thermostat regulation with delayed start clock

CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Cooled contact" refrigerated well, non-sloping, 90 mm deep
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation
- Fuse protection

SNEEZE-GUARD

- One-level sneeze guard composed of a 120x45 mm section beam and 2 Ø42 mm round posts, shelf with 6 mm-thick double-sided tempered glass sneeze guard (straight or curved) with rounded and chamfered corners

FRONT

- Front placed 120 mm from the ground in 100 % recyclable rotor moulded composite material
- Choice of 8 styles or made-to-measure

TRAY SLIDE

- Three Ø 30 mm round stainless steel tubes 670 mm from the floor, on 100 % recyclable rotor moulded composite material consoles

SHARED OPTIONS

Capacity		4 GN 1/1	5 GN 1/1	6 GN 1/1
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element	Code Price	OEM050	OEM050	OEM050
Extendible power cable for mobile element (up to 3600 W)	Code Price	OEM020	OEM020	OEM020
Water recovery tray (1) GN 1/1-100 - contents: 9.5 L	Code Price	OFD010	OFD010	OFD010
De-icing water evaporation tray (contents 2.75 L) - 600 W (2)	Code Price	OFD020	OFD020	OFD020
Stainless steel non-perforated GN 1/1 well raiser (3)	Code Price	PAC010	PAC010	PAC010
Stainless steel non-perforated GN 2/1 well raiser (3)	Code Price	PAC020	PAC020	PAC020
Electrical supply pole - Ø 42 mm x h 2000 mm stainless steel tube (4)	Code Price	PER020	PER020	PER020
8 mm plexi shelf for plates	Code Price	PEG055	PEG055	PEG055

(1) De-icing water or ice crushed

(2) Only available for "cooled contact" chilled buffets

(3) Height to be defined in the order. Only available for "cooled contact" chilled buffets

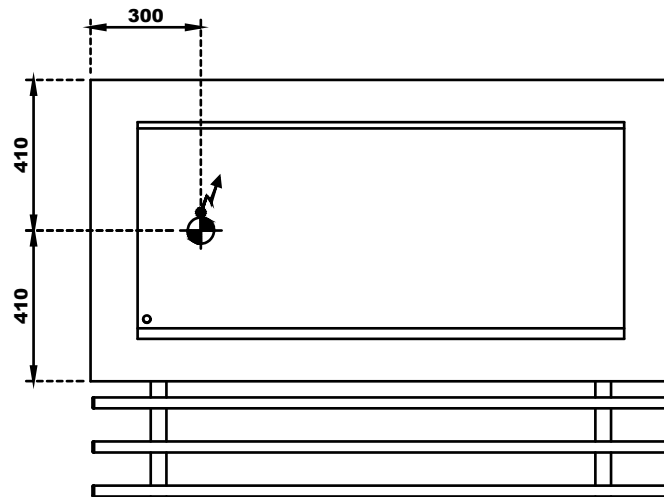
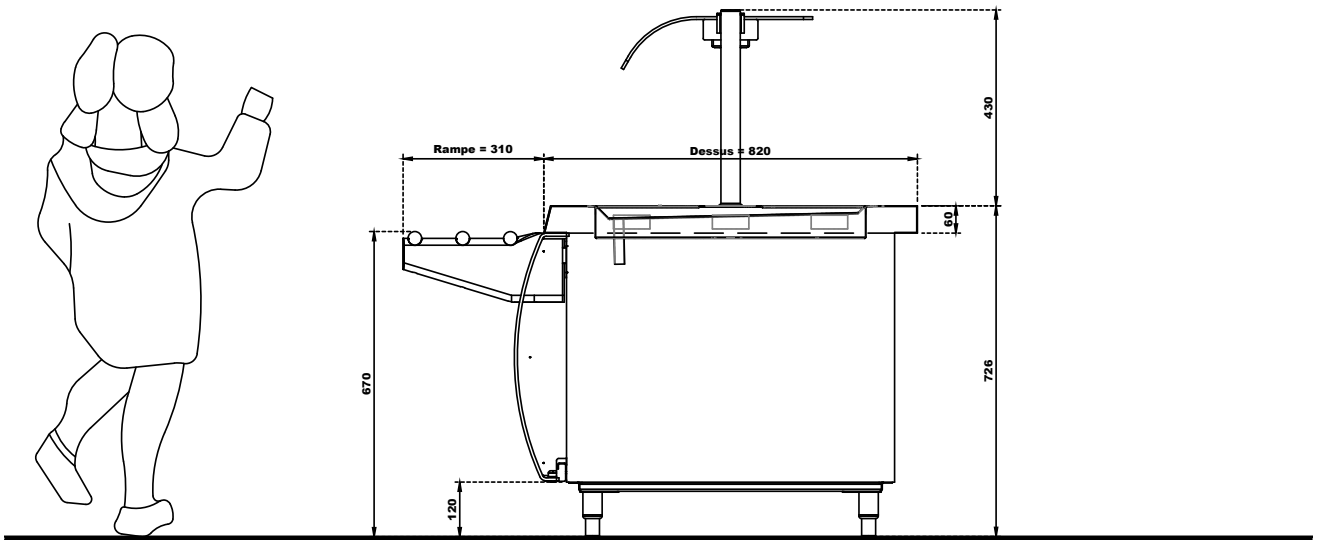
(4) Link sleeve with sneeze guard provided only available for the chilled wells





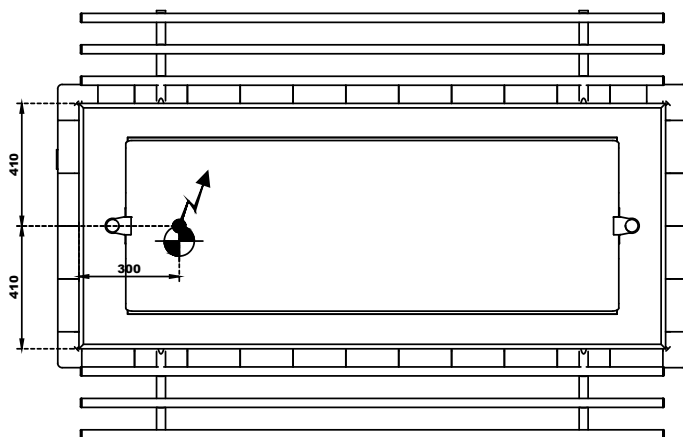
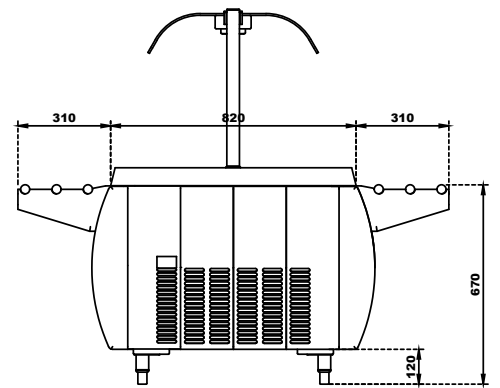
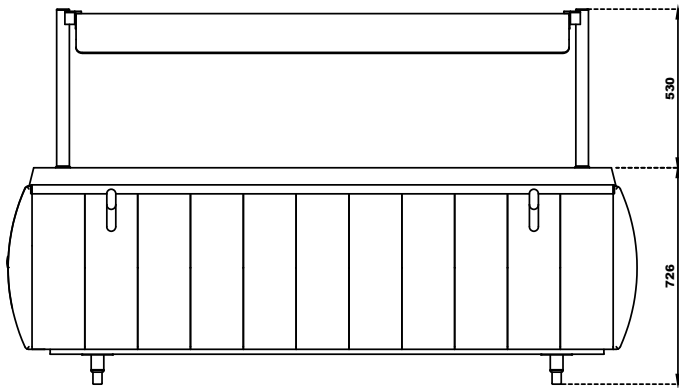
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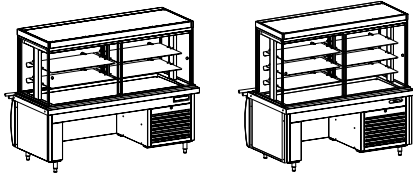
BUFFETS FOR ICE CRUSHED
"COOLED CONTACT" CHILLED BUFFETS
1 LEVEL SNEEZE GUARD



Ø 16 mm plastic pipe drainage
Ø 40 mm internal drainage level with the ground
and siphoned

Electric glass DISPLAY MULTIDECK input
(Fan + Lighting) M - 230 V + Earth
1.50 m of unattached cable on the ground





FREE STANDING ELEMENTS WITH "COOLED CONTACT" WELL
AND 2 OR 3-LEVEL PANORAMA CHILLED DISPLAY MULTIDECK
DELIVERED WITH CONDENSING UNIT

Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		726 mm	726 mm	726 mm
2 levels display height		730 mm	730 mm	730 mm
3 levels display height		920 mm	920 mm	920 mm
Cooling P.		1185 W	1440 W	1727 W
Electric P.		1000 W	1100 W	1200 W
Weight		293 Kg	317 Kg	364 Kg
Panorama 2 levels	Code	MMVC00132	MMVC00142	MMVC00152
	Price*			
Panorama 3 levels	Code	MMVC00032	MMVC00042	MMVC00052
	Price*			
Options				
1 board or 1 shelf	Code	OEG010	OEG011	OEG012
	Price			
Element against a surface (unit at 90° and ventilation grill on the front)	Code	PEG010	PEG010	PEG010
	Price			
Without condensing unit (remote unit)	Code	OFG07	OFG07	OFG09
	Price			

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided.
Caution, depending on the cooling system, an evaporation pressure regulator may be required

* inc. €6 environmental contribution

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Bases with stainless steel adjustment cylinders
- Touch thermostat regulation with delayed start clock
- "Ventilated air" refrigerated store with GN compartment equipped with removable stainless steel ladders, with 4 rail levels. Interior with rounded corners
- Tank and display multideck regulation, separate regulation for the store

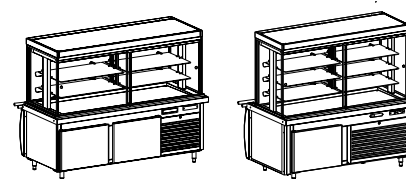
CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Cooled contact" refrigerated well, 30 mm in depth

- Refrigeration by cooling copper tube coil
 - CFC-free polyurethane foam insulation
- DISPLAY MULTIDECK**
- 18-10 AISI 304 stainless steel
 - 2 or 3 fixed tempered glass shelves with 6 mm straight sneeze guard
 - Display multideck refrigeration by ventilated evaporator
 - 14 mm thermopane tempered glass sides
 - LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
 - 2 suspended sliding doors on the service side
 - Open on the child side
 - Plasticised textile vertical curtain with automatic winder on the child side

FRONT

- Front 120 mm from the ground, composed of 100 % recyclable rotor moulded composite material.
 - Choice of 8 styles or made-to-measure
- TRAY SLIDE**
- Three Ø 30 mm round stainless steel tubes 670 mm from the ground, on 100 % recyclable rotor moulded composite material consoles



ELEMENTS WITH REFRIGERATED CUPBOARD WITH "COOLED CONTACT" WELL AND 2 OR 3-LEVEL PANORAMA CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		1385 mm	1580 mm	1930 mm
Width		820 mm	820 mm	820 mm
Height		726 mm	726 mm	726 mm
2 levels display height		730 mm	730 mm	730 mm
3 levels display height		920 mm	920 mm	920 mm
No. of doors		1 GN 2/1	1 GN 2/1	2 GN 2/1
Cooling P.		1440 W	1440 W	2126 W
Electric P.		1100 W	1100 W	1300 W
Weight		306 Kg	335 Kg	396 Kg
Panorama 2 levels	Code	MMVC01132	MMVC01142	MMVC01152
	Price*			
Panorama 3 levels	Code	MMVC01032	MMVC01042	MMVC01052
	Price*			
Options				
Two drawers in place of a gate (stainless steel container provided)	Code	OAR010	OAR010	OAR010
	Price			
Stainless steel GN 2/1 grill - per unit	Code	09-0550	09-0550	09-0550
	Price			
Cupboard lock - per door	Code	PEG020	PEG020	PEG020
	Price			
Without condensing unit (remote unit)	Code	OFG14	OFG14	OFG15
	Price			

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

* inc. €6 environmental contribution



COLORADO

PANORAMA - SHORT TERM SERVICE - 1HR30
30 MM "COOLED CONTACT" WELL AND
2 OR 3-LEVEL CHILLED DISPLAY MULTIDECK



COMMON 2 OR 3-LEVEL PANORAMA CHILLED DISPLAY MULTIDECK OPTIONS

Designation		3 GN 1/1	4 GN 1/1	5 GN 1/1
4 Ø 80 mm stainless steel pivot casters, including 2 with brakes - per element	Code Price	OEM050	OEM050	OEM050
Extendible power cable for mobile element (up to 3600 W)	Code Price	OEM020	OEM020	OEM020
De-icing water recovery tray GN 1/1-65	Code Price	OFD010	OFD010	OFD010
De-icing water evaporation tray (contents 2.75 L), 1200 W	Code Price	OFD030	OFD030	OFD030
Mirror polished back in place of the sliding doors (display multideck supported)	Code Price	OAS180	OAS180	OAS180
Laminated trim on top of the display multideck	Code Price	ODP010	ODP010	ODP010
Decorated sneeze guard (6 sneeze guards)	Code Price	ODP020	ODP020	ODP020

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Bases with stainless steel adjustment cylinders
- Touch thermostat regulation with delayed start clock
- "Ventilated air" refrigerated cupboard with GN compartment equipped with removable stainless steel ladders, with 4 rail levels.
- Interior with rounded corners
- Tank and display multideck regulation, separate regulation for the store

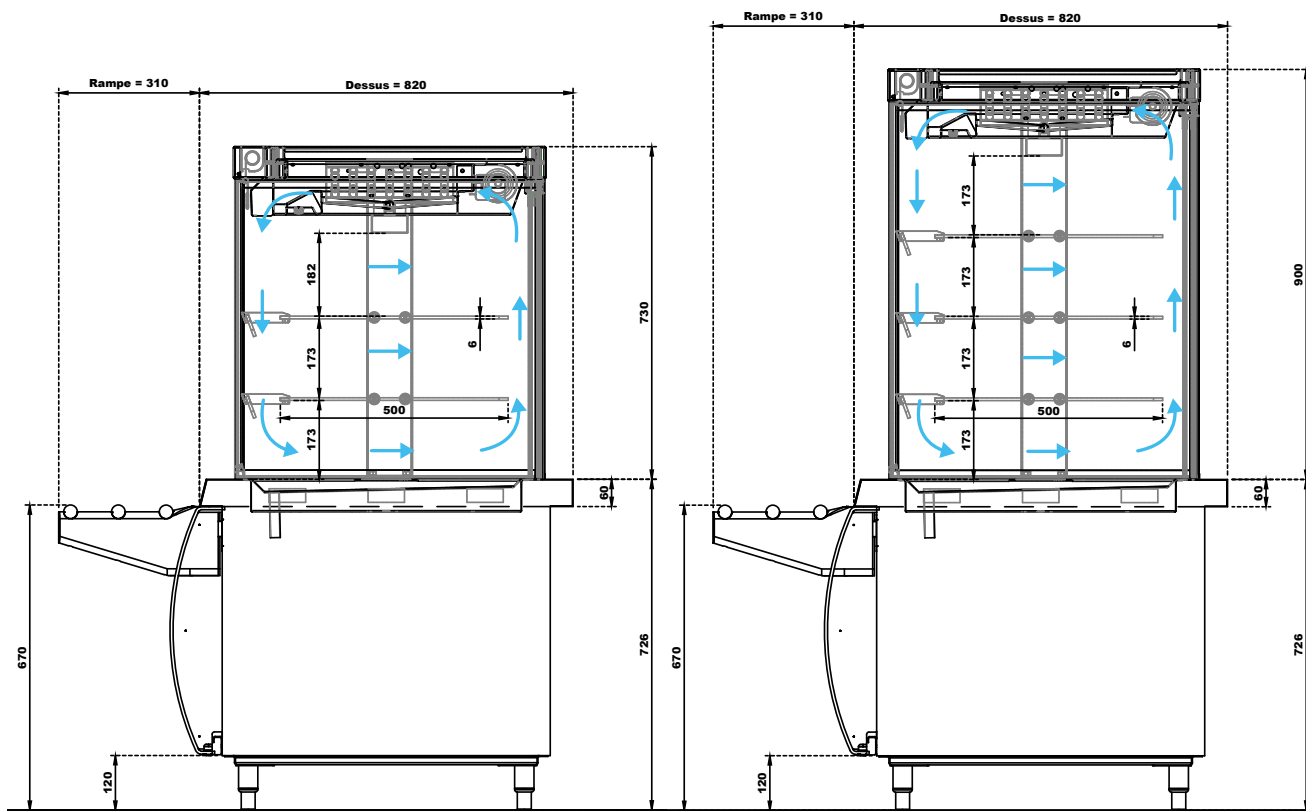
CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Cooled contact" refrigerated well, 30 mm in depth

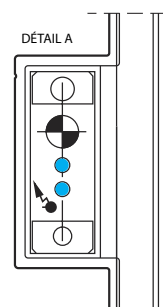
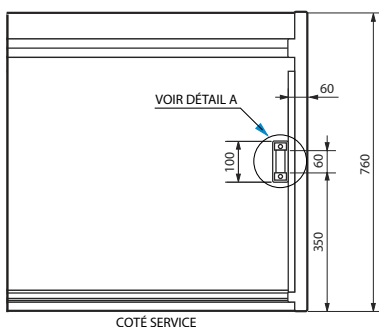
- Refrigeration by cooling copper tube coil
 - CFC-free polyurethane foam insulation
- DISPLAY MULTIDECK**
- 18-10 AISI 304 stainless steel
 - 2 or 3 fixed tempered glass shelves with 6 mm straight sneeze guard
 - Display multideck refrigeration by ventilated evaporator
 - 14 mm thermopane tempered glass sides
 - LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2x75 W incandescent
 - 2 suspended sliding doors on the service side
 - Open on the child side
 - Plasticised textile vertical curtain with automatic winder on the child side

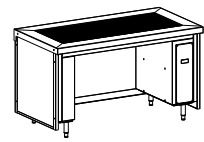
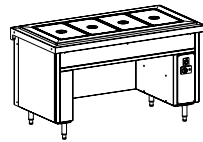
FRONT

- Front 120 mm from the ground, composed of 100 % recyclable rotor moulded composite material.
 - Choice of 8 styles or made-to-measure
- TRAY SLIDE**
- Three Ø 30 mm round stainless steel tubes 670 mm from the ground, on 100 % recyclable rotor moulded composite material consoles



- Ø 16 mm plastic pipe drainage
- Ø 40 mm internal drainage level with the ground and siphoned
- Cold Input and Output
- Electric glass DISPLAY MULTIDECK input (Fan + Lighting) M - 230 V + Earth
- 1.50 m of unattached cable on the ground





BAIN MARIE - HOTPLATE - FREE STANDING

Capacity	3 GN 1/1	4 GN 1/1		3 GN 1/1	4 GN 1/1
Length	1385 mm	1580 mm		1385 mm	1580 mm
Width	820 mm	820 mm		820 mm	820 mm
Height	833 mm	833 mm		833 mm	833 mm
Electric P. - Water bain marie / Hotplate	2250 W	3000 W		900 W	1200 W
Weight	77 Kg	85 Kg		99 Kg	112 Kg
Electric P. - Ventilated air bain marie	1000 W	1000 W			
Weight	76 Kg	83 Kg			

Transverse bain marie or hotplate with 1400 mm front element

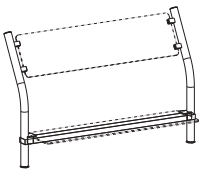
Water bain marie	Code	MMBE00030	MMBE00040	Hotplate	MMDV02030	MMDV02040
	Price*			Price*		
Ventilated air bain marie	Code	MMBA00030	MMBA00040			
	Price*					

Bain marie in the counter line

Water bain marie	Code	MMBE02030	MMBE02040	Hotplate	MMDV04030	MMDV04040
	Price*			Price*		
Ventilated air bain marie	Code	MMBA02030	MMBA02040			
	Price*					

Option

1 board or 1 shelf	Code	OEG011	OEG012			
	Price					



ERGONOMIC DEPOSIT TABLETS WITHOUT LIGHTING

Capacity	3 GN 1/1	4 GN 1/1		3 GN 1/1	4 GN 1/1
Length	1130 mm	1440 mm		1130 mm	1440 mm
Width	390 mm	390 mm		390 mm	390 mm
Height	750 mm	750 mm		750 mm	750 mm
Weight	14 Kg	18 Kg		14 Kg	18 Kg
Glass deposit tablet	MKPR44031	MKPR44041		MKPR44031	MKPR44041
Stainless steel deposit tablet	MKPR44030	MKPR44040		MKPR44030	MKPR44040
	Price*				

* inc. €6 environmental contribution

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

BAIN-MARIE

- 18-10 AISI 304 stainless steel
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

Wet bain marie well:

- Heating under the well by stainless steel shielded vent resistances
- Automatic filling by solenoid valve

- Drainage by Ø40 mm high temperature bung

- "Fill water" indicate light (manual fill)

Ventilated air bain marie well:

- Heating under the top by electric resistances and fan
- Protection against overheating by safety thermostat

TEMPERED GLASS HOTPLATE

- Top with an embedded black tempered glass warming plate with integrated resistances
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

DEPOSIT TABLET

- 18-10 AISI 304 stainless steel
- Ø 42 mm round tube vertical posts

Ergonomic deposit tablet

- Glass or folded sheet deposit tablet without lighting

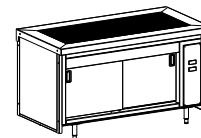
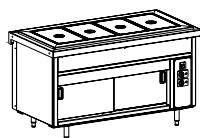
- 6 mm tempered glass sneeze guard on the public side

Stainless steel deposit tablet

- Folded sheet deposit tablet without lighting
- 6 mm tempered glass sneeze guard over the full height on the public side

ACCESSORIES

- The accessories (GN containers, refrigerated element grills, etc.) are available on page 316.



BAIN MARIE - HOTPLATE - ON HEATED CUPBOARD

Capacity	3 GN 1/1	4 GN 1/1	3 GN 1/1	4 GN 1/1
Length	1385 mm	1580 mm	1385 mm	1580 mm
Width	820 mm	820 mm	820 mm	820 mm
Height	833 mm	833 mm	833 mm	833 mm
Electric P. - Water bain marie / Hotplate	T - 3780 W	T - 4530 W	2430 W	2730 W
Weight	116 Kg	129 Kg	138 Kg	156 Kg
Electric P. - Ventilated air bain marie	2530 W	2530 W		
Weight	115 Kg	127 Kg		
Doors	2 sliding drs	2 sliding drs	2 sliding drs	2 sliding drs

Transverse bain-marie or hotplate with 1400 mm front element

Water bain marie	Code	MMBE01030	MMBE01040	Hotplate	MMDV03030	MMDV03040
	Price*			Price*		
Ventilated air bain marie	Code	MMBA01030	MMBA01040			
	Price*					

Bain marie in the counter line

Water bain marie	Code	MMBE03030	MMBE03040	Hotplate	MMDV05030	MMDV05040
	Price*			Price*		
Ventilated air bain marie	Code	MMBA03030	MMBA03040			
	Price*					



STAINLESS STEEL DEPOSIT TABLETS WITH PROTECTIVE GLASS

Capacity	3 GN 1/1	4 GN 1/1	3 GN 1/1	4 GN 1/1
Length	1130 mm	1440 mm	1130 mm	1440 mm
Width	390 mm	390 mm	390 mm	390 mm
Height	430 mm	430 mm	430 mm	430 mm
Weight	13 Kg	18 Kg	13 Kg	18 Kg
Without lighting	MKDR31030	MKDR31040	MKDR31030	MKDR31040
	Price*			
LED spot lighting (equivalent 50 W) on each post	MKDR31130	MKDR31140	MKDR31130	MKDR31140
	Price*			

* inc. €6 environmental contribution



SHARED OPTIONS OF FREE STANDING AND HEATED CUPBOARD UNIT

Bain-Marie			Hotplate		
Water bain-marie well with manual fill	Code	PAB020	4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per unit	Code	OEM050
	Price			Price	
1/4 turn valve for manual drainage (4)	Code	OAC032	Extendible power cable for mobile unit (up to 3600 W)	Code	OEM020
	Price			Price	
4 Ø 125 mm stainless steel pivot casters, 2 with brakes - per unit	Code	OEM050	Plaques chauffantes avec décaissé de 55 mm - par élément	Code	OAV010
	Price			Price	
Extendible power cable for mobile unit (up to 3600 W)	Code	OEM020	Elect. supply pole - stainless steel pipe Ø 42 mm x h 2000 mm - unit	Code	PER020
	Price			Price	
Extendible power cable for mobile unit (from 3600 W) (2)	Code	OEM030	230 volts plug, mono + earth IP55 (1)	Code	PER010
	Price			Price	
Elect. supply pole - stainless steel pipe Ø 42 mm x h 2000 mm - unit	Code	PER020	Protection by 30 mA circuit breaker for socket	Code	OER010
	Price			Price	
230 volts plug, mono + earth IP55 (1)	Code	PER010	Cut-out open on service side	Code	OAV020
	Price			Price	
Protection by 30 mA circuit breaker for socket	Code	OER010	Tray slide kit (3)	Code	PDR150
	Price			Price	
Removable support frame for GN 1/1-150 mm containers (not supplied) (2)	Code	OEG040	Lateral glass for a transversal hotplate - per unit	Code	OEH010
	Price			Price	
Tray slide kit (3)	Code	PDR150	GN 1/1-65 container with handles and lid	Code	OAV030
	Price			Price	
Lateral glass for a transversal bain-marie - per unit	Code	OEH010	Removable stainless steel frame for GN 1/1-65 container	Code	OAA040
	Price			Price	
GN 1/1-150 container with handles, brackets and lid	Code	OAB020	Separate control for each heating zone - unit	Code	PAV010
	Price			Price	
Laminated cladding on the bain-maries' side	Code	ODP030			
	Price				

(1) Link sleeve with sneeze guard and ceiling mounting plate provided. To fix necessarily to the ceiling - (2) 20x20 mm square tube with 2 rail levels, provided only for the bain-maries on heated cupboard. GN containers not provided - (3) For a bain-marie placed in the self service line (linear bain-marie) - le ml - (4) Technical premises must be provided for access to the valve

ELEMENT

- 18-10 AISI 304 stainless steel
- Vibrant polished top, satin polished edges
- 60 mm tilted curved edge on the child side
- Grey compressible neoprene seal between the tops of the elements
- Interior with rounded corners
- Bases with stainless steel adjustment cylinders

BAIN-MARIE WELL

- 18-10 AISI 304 stainless steel
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

Water bain marie well:

- Heating under the well by stainless steel shielded vent resistances
- Automatic filling by solenoid valve
- Drainage by Ø40 mm high temperature bung
- "Fill water" indicate light (manual fill)

Ventilated air bain marie well:

- Heating under the top by electric resistances and fan
- Protection against overheating by safety thermostat

DEPOSIT TABLET

- 18-10 AISI 304 stainless steel
- Ø 42 mm round tube vertical posts

Ergonomic deposit tablet

- Glass or folded sheet deposit tablet without lighting

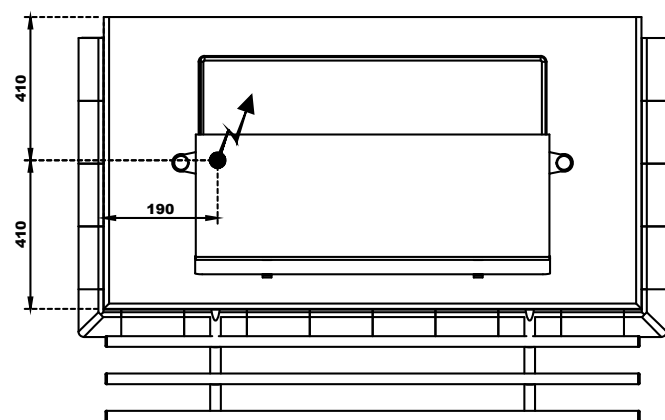
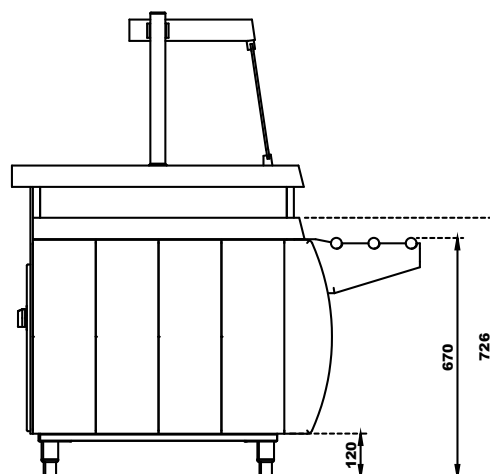
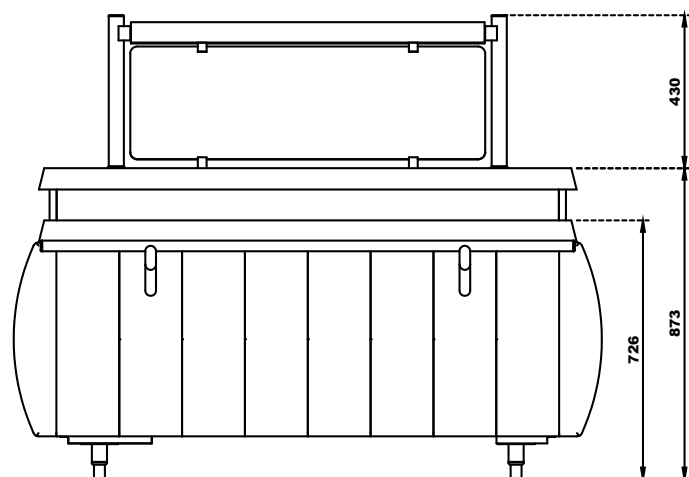
- 6 mm tempered glass sneeze guard on the public side

Stainless steel deposit tablet

- Folded sheet deposit tablet without lighting
- 6 mm tempered glass sneeze guard over the full height on the public side

ACCESSORIES

- The accessories (GN containers, refrigerated element grills, etc.) are available on page 316.



Electrical symbols
 M = Mono phase cabling (1N 230V + PE)
 T = Three phase cabling (3L + N - 400 V)
 Power indicated in Watts (W)



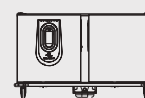
Find the range of mobile temperature holding cabinet Satellite 4G to be housed under the free standing display page 262 and 263.



GN3



GN6



GN12





FRONT IN COMPOSITE MATERIAL

Designation		
Front from 4 standard colours - ml	Code Price	PDP010

DECORS

Designation		
Laminated cladding on the display side	Code Price	ODP010
Decorated sneeze guard (1) (6 sneeze guards)	Code Price	ODP020
Laminated cladding on the bain-maries' side	Code Price	ODP030
Front with customised colours or recycled modules - ml	Code Price	PDP020 On request

(1) For reasons of resistance to high temperatures, the coloured stickers are only available for the refrigerated elements (sneeze guard and display multidecks)



JUS DE FRUITS NATURELS

LITCHI (400/500)	4,50 / 6,50€
POURCHÉ (400/500)	4,50 / 6,50€
RABBIT (400/500)	4,50 / 6,50€
VIAMH C (400/500)	4,50 / 6,50€
KIWI (400/500)	4,50 / 6,50€
STRAWBERRY (400/500)	4,50 / 6,50€
BTROUPE (400/500)	4,50 / 6,50€
FLY BURNER (400/500)	4,50 / 6,50€
POURCHÉ ORANGE (400/500)	3,90 / 5,50€

SALADE DE FRUITS

CUP FRUITS DÉCOUPÉS	1,50€
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BOISSONS

ETIAN SOUPE	2,70€
EVIAN (conteneur de 1L/1,5L)	2,40€
EPARRAGE FROSTED	2,40€
BADU (400)	2,70€
BADU (500)	2,70€
COCA COLA (400)	2,90€
COCA COLA ZERO (400)	2,90€
THE VERT ARIZONA SUDDEY	2,90€
THE VERT ARIZONA TONY	2,90€
THE VERT ARIZONA KAWAKAWA	2,90€
BIÈRE BIJOUWER (400)	4,00€
VIN ROUGE HERLOT (400)	4,50€
VIN BLANC CHARDONNAY (400)	4,50€
VIN ROSE (400)	4,50€

THÉS & CAFÉS

ESPRESSO	1,50€
ESPRESSO DECA	1,50€
DOUBLE ESPRESSO	2,50€
DOUBLE ESPRESSO DECA	2,50€
CAFFÈ LIQUO	2,00€
CAFFÈ LATTE	2,40€
CAPPUCCINO	2,40€
CHOCOLAT CHAUD TRAFIQUON	2,80€
CHOCOLAT CHAUD CARHELLE	2,80€
CHOCOLAT CHAUD AMANDE	2,80€
CHOCOLAT CHAUD CARAMEL	2,80€
THÉ BIO FRENCH KISS	2,80€
THÉ BIO SAINT-TRÉMY	2,80€
SUPP LAIT	0,50€





DROP IN, BESPOKE PROJECT

DROP IN
BESPOKE PROJECT

VISIO LINE

188 - 223

OUVERTURE

224 - 225



<https://blog.matferbourgeat.com/tag/self/>

STANDARD EQUIPMENT

- Vibrant polish finished top
- Black or white as option vitroc ceramic heated top
- Delivered with cooling unit and control panel to be built in
- LED lighting for the sneeze guard and refrigerated display multidecks
- Touch thermostat regulation with delayed start clock



+ design

- Curved or cubic display multidecks
- Black or white as option vitroc ceramic heated top

+ appetising means

+ turnover

- Standard LED lighting

+ comfort for service

- Average 60 dBA cooling units
- Vibrations and blown heat significantly reduced

+ performance

- New Air System and Puls'Air System glass display multidecks for even more performance

+ economical

- Standard LED lighting
- Eco-Power compressor units (up to 20% energy saving)
- "Air loop" wet bain-marie (up to 40% energy savings)

+ food safety

- Made completely from 18/10 AISI 304 stainless steel

+ environmentally-friendly

- R-452A Condensing unit

Complies with

AFNOR / AC D40-004 directives



VISIO LINE

**DESIGN,
HIGH PERFORMANCE AND VERY ECONOMICAL**



DROP IN
BESPOKE PROJECT



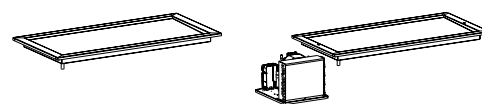
CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Cooled contact" refrigerated well, 30 mm in depth
- Insulated or refrigerated buffer, 90 mm in depth
- Refrigeration by cooling copper tube coil
- CFC-free polyurethane foam insulation
- Touch thermostat regulation with delayed start clock
- Fuse protection
- Cooling, electric and drainage fluid passage on the right, service side

ACCESSORIES

- The accessories (GN containers; etc.) are optional

DROP IN 30 MM "COOLED CONTACT" CHILLED WELL
DROP IN 90 MM INSULATED BUFFET FOR ICE CRUSHED
DROP IN 90 MM "COOLED CONTACT" REFRIGERATED BUFFET



Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Length		820 mm	1150 mm	1475 mm	1800 mm	2150 mm	2450 mm
Width		700 mm	700 mm	700 mm	700 mm	700 mm	700 mm
Height of the "Cooled contact" chilled well		70 mm	70 mm	70 mm	70 mm	70 mm	70 mm
Height of the buffet		130 mm	130 mm	130 mm	130 mm	130 mm	130 mm
Cooling P.		272 W	272 W	272 W	272 W	396 W	396 W
Electric P. (+ 600 W with an optional evaporation tray)		300 W	300 W	300 W	300 W	400 W	400 W
Weight		55 kg	64 kg	73 kg	82 kg	92 kg	101 kg
"Cooled contact" chilled well	Code	MECS00020	MECS00030	MECS00040	MECS00050	MECS00060	MECS00070
	Price*						
Insulated buffet	Code	MEBN00020	MEBN00030	MEBN00040	MEBN00050	MEBN00060	MEBN00070
	Price*						
"Cooled contact" chilled buffet	Code	MEBF00020	MEBF00030	MEBF00040	MEBF00050	MEBF00060	MEBF00070
	Price*						

SHARED OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
GN well	Code	OAC041	OAC041	OAC041	OAC041	OAC041	OAC041
	Price						
Stainless steel non-perforated GN 1/1 well raiser (1)	Code	PAC010	PAC010	PAC010	PAC010	PAC010	PAC010
	Price						
Stainless steel non-perforated GN 2/1 well raiser (1)	Code	PAC020	PAC020	PAC020	PAC020	PAC020	PAC020
	Price						
90 mm-deep well (drinks)	Code	OAC010	OAC010	OAC010	OAC010	OAC010	OAC010
	Price						
De-icing water recovery tray	Code	OFD010	OFD010	OFD010	OFD010	OFD010	OFD010
	Price						
600W evaporation tray (contents 2.75 L)	Code	OFD020	OFD020	OFD020	OFD020	OFD020	OFD020
	Price						
Tropicalised unit (2)	Code	OFG21	OFG21	OFG21	OFG21	OFG21	OFG21
	Price						
Without condensing unit (remote unit)	Code	OFG02	OFG02	OFG02	OFG02	OFG04	OFG04
	Price						

(1) Height to be defined in the order - (2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max.

* inc. €6 environmental contribution



DROP IN “BLOWN AIR” CHILLED WELL DECK

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	
Length	820 mm	1150 mm	1475 mm	1800 mm	
Width	700 mm	700 mm	700 mm	700 mm	
Height	180 mm	180 mm	180 mm	180 mm	
Cooling P.	800 W	1185 W	1185 W	1440 W	
Electric P. (+1200 W with an optional evaporation tray)	1000 W	1450 W	1800 W	2350 W	
Weight	77 kg	93 kg	109 kg	124 kg	
	Code	MECV06020	MECV06030	MECV06040	MECV06050
	Price*				

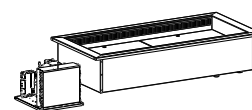
* inc. €6 environmental contribution

CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- CFC-free polyurethane foam insulation
- Touch thermostat regulation with delayed start clock
- Fuse protection
- Cooling, electric and drainage fluid passage on the right, service side

ACCESSORIES

- The accessories (GN containers; etc.) are optional



DROP IN "BLOWN AIR" CHILLED WELL

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	820 mm	1150 mm	1475 mm	1800 mm	2150 mm	2450 mm	
Width	700 mm	700 mm	700 mm	700 mm	700 mm	700 mm	
Height	290 mm	290 mm	290 mm	290 mm	290 mm	290 mm	
Cooling P.	800 W	1185 W	1185 W	1440 W	1727 W	2126 W	
Electric P. (+1200 W with an optional evaporation tray)	1000 W	1450 W	1800 W	2350 W	2800 W	3200 W	
Weight	65 kg	76 kg	87 kg	98 kg	110 kg	121 kg	
	Code	MECV00020	MECV00030	MECV00040	MECV00050	MECV00060	MECV00070
	Price*						

Options

Well for 150 mm containers	Code	OAC031	OAC031	OAC031	OAC031	OAC031	OAC031
	Price						
Well for 200 mm containers	Code	OAC030	OAC030	OAC030	OAC030	OAC030	OAC030
	Price						
GN well	Code	OAC042	OAC042	OAC042	OAC042	OAC042	OAC042
	Price						

OPTIONS

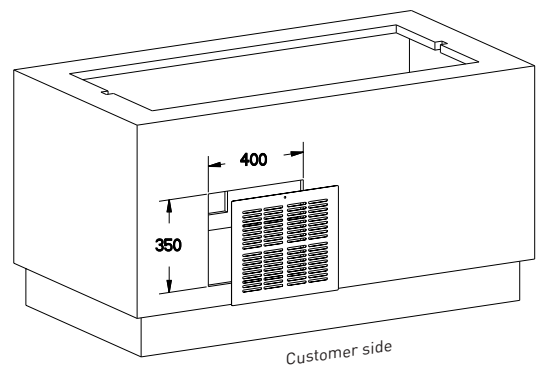
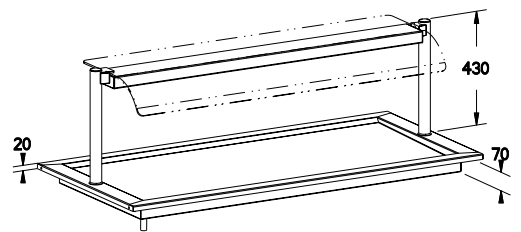
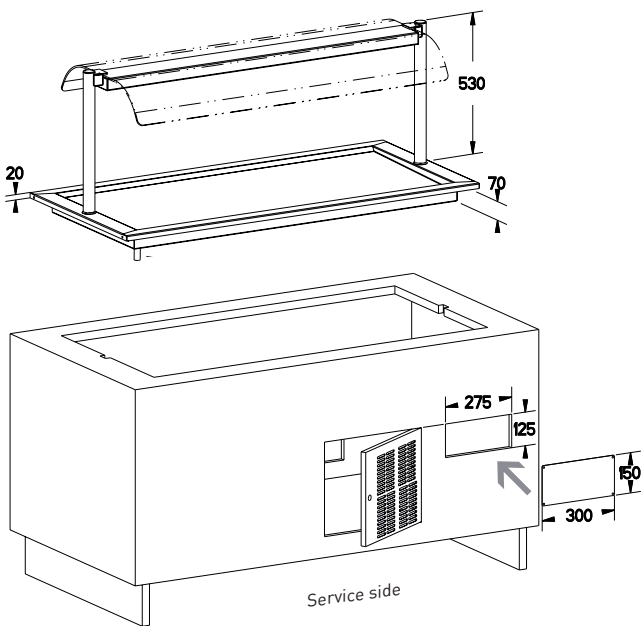
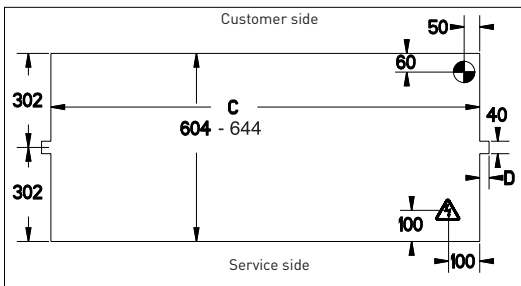
Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
UVC germ-killing lamp	Code	OEH032	OEH033	OEH034	OEH035	OEH036	OEH037
	Price						
Perfo. raiser for flush presentation (per GN 1/1) - unit	Code	OAC020	OAC020	OAC020	OAC020	OAC020	OAC020
	Price						
1200 W evaporation tray (contents 2.75 L)	Code	OFD030	OFD030	OFD030	OFD030	OFD030	OFD030
	Price						
De-icing water recovery tray GN 1/1-65	Code	OFD010	OFD010	OFD010	OFD010	OFD010	OFD010
	Price						
With tropicalised unit (1)	Code	OFG22	OFG22	OFG22	OFG22	OFG22	OFG22
	Price						
Without condensing unit (remote unit)	Code	OFG06	OFG08	OFG08	OFG11	OFG12	OFG13
	Price						

(1) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max. * inc. €6 environmental contribution

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required



Cooled contact well



Ventilation is vital in the front of the substructure on the customer side
 The use of a tropicalised unit requires minimum ventilation of: 565x500 mm

To facilitate access to the unit and guarantee the best performance, provide a gate or hatch with ventilation on the service side

DROP-IN DIMENSIONS - C

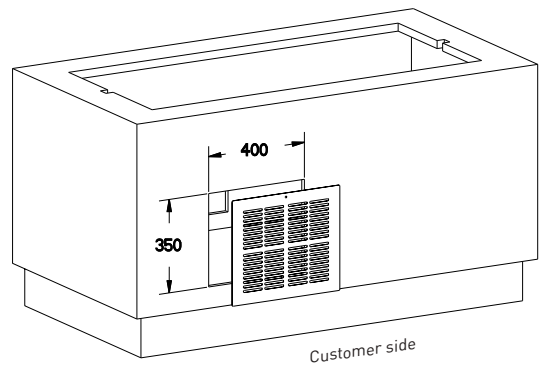
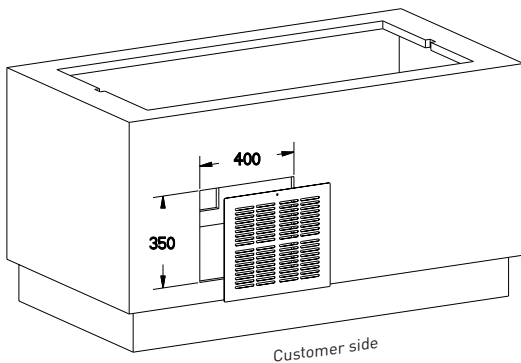
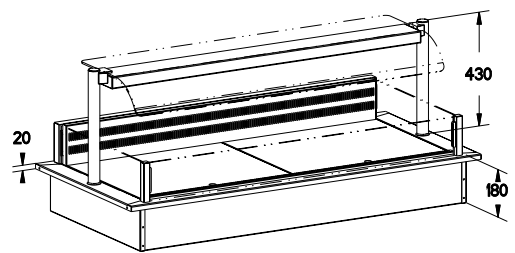
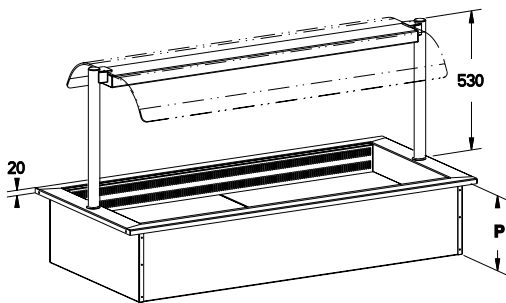
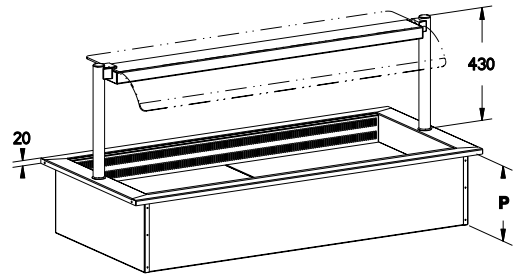
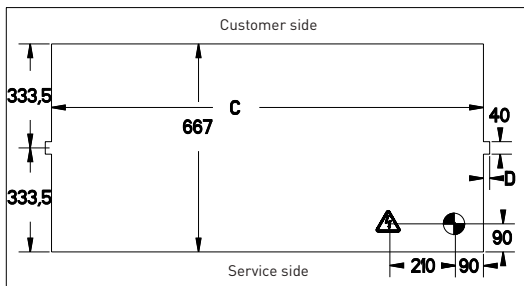
	Cool contact	Ventilated air
2 GN	710 x 604 mm	730 x 667 mm
3 GN	1043 x 604 mm	1060 x 667 mm
4 GN	1377 x 604 mm	1385 x 667 mm
5 GN	1710 x 604 mm	1710 x 667 mm
6 GN	2043 x 604 mm	2035 x 667 mm
7 GN	2343 x 604 mm	2364 x 667 mm

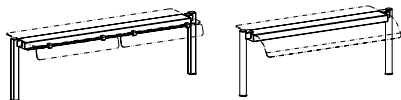
Caution, with a 90 mm-deep well (drinks), plan on increasing the drop in cut-out width from 604 to 644 mm.
 Beyond 100 mm depth, plan to change the recess cutout width to 664 mm.

WELL DEPTH - P

GN Cont.	Overall depth
100 mm	468 mm
150 mm	518 mm
200 mm	568 mm

Ventilated air well





1-LEVEL SNEEZE GUARD LED LIGHTING (1 LED SPOT PER GN)

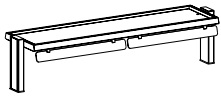
Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm	2440 mm
Width - Straight sneeze guard		430 mm	430 mm	430 mm	430 mm	430 mm	430 mm
Width - Curved sneeze guard		420 mm	420 mm	420 mm	420 mm	420 mm	420 mm
Height		430 mm	430 mm	430 mm	430 mm	430 mm	430 mm
Weight		9 Kg	12 Kg	15 Kg	19 Kg	22 Kg	25 Kg
Electric P.		16 W	24 W	32 W	40 W	48 W	56 W
Straight sneeze guard, no lighting	Round tube	MKDR01020	MKDR01030	MKDR01040	MKDR01050	MKDR01060	MKDR01070
	Square tube	MKDC01020	MKDC01030	MKDC01040	MKDC01050	MKDC01060	MKDC01070
Curved sneeze guard, no lighting	Round tube	MKGR01020	MKGR01030	MKGR01040	MKGR01050	MKGR01060	MKGR01070
	Square tube	MKGC01020	MKGC01030	MKGC01040	MKGC01050	MKGC01060	MKGC01070
Straight sneeze guard with LED lighting (1 LED spot per GN)	Round tube	MKDR01221	MKDR01231	MKDR01241	MKDR01251	MKDR01261	MKDR01271
	Square tube	MKDC01221	MKDC01231	MKDC01241	MKDC01251	MKDC01261	MKDC01271
Curved sneeze guard with LED lighting (1 LED spot per GN)	Round tube	MKGR01221	MKGR01231	MKGR01241	MKGR01251	MKGR01261	MKGR01271
	Square tube	MKGC01221	MKGC01231	MKGC01241	MKGC01251	MKGC01261	MKGC01271
Option							
Mirror polish vertical posts (per sneeze guard)	Code	ODM010	ODM010	ODM010	ODM010	ODM010	ODM010
	Price						

* inc. €6 environmental contribution



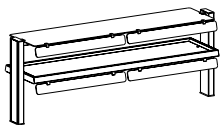
SNEEZE GUARD

- 18-10 AISI 304 stainless steel
- Single-sided straight or curved sneeze guard composed of a 120 x 45 mm section beam and two Ø 42 mm or 40 x 40 mm section posts
- 6 mm tempered glass sneeze guard with rounded and chamfered corners
- Waterproof LED lighting (1 LED spot per GN) 4000° K, power equivalent to 2 x 75 W incandescent



CHILLED PRESENTATION UNIT

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	790 mm	1130 mm	1430 mm	1780 mm	2130 mm	2430 mm	
Width	450 mm	450 mm	450 mm	450 mm	450 mm	450 mm	
Height	430 mm	430 mm	430 mm	430 mm	430 mm	430 mm	
Weight	10 Kg	12 Kg	15 Kg	19 Kg	22 Kg	25 Kg	
Cooling P.	200 W	200 W	200 W	200 W	300 W	300 W	
Electric P.	200 W	200 W	200 W	200 W	300 W	300 W	
	Code	MKDC11020	MKDC11030	MKDC11040	MKDC11050	MKDC11060	MKDC11070
	Price*						



CHILLED PRESENTATION UNIT WITH ONE AMBIENT LEVEL LED LIGHTING (1 LED SPOT PER GN)

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	790 mm	1130 mm	1430 mm	1780 mm	2130 mm	2430 mm	
Width	450 mm	450 mm	450 mm	450 mm	450 mm	450 mm	
Height	680 mm	680 mm	680 mm	680 mm	680 mm	680 mm	
Weight	20 Kg	22 Kg	25 Kg	29 Kg	32 Kg	35 Kg	
Cooling P.	200 W	200 W	200 W	200 W	300 W	300 W	
Electric P.	216 W	224 W	232 W	240 W	348 W	356 W	
Without lighting	Code	MKDC13020	MKDC13030	MKDC13040	MKDC13050	MKDC13060	MKDC13070
	Price*						
With LED lighting (1 LED spot per GN)	Code	MKDC13520	MKDC13530	MKDC13540	MKDC13550	MKDC13560	MKDC13570
	Price*						

REFRIGERED PRESENTATION UNIT SHARED OPTIONS

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Lighting by 2 LED spots (equiv. 50 W) on each upright	Code	PEV010	PEV010	PEV010	PEV010	PEV010	PEV010
	Price						
Mirror polish vertical posts (per sneeze guard)	Code	ODM010	ODM010	ODM010	ODM010	ODM010	ODM010
	Price						
Condensing unit for chilled sneeze guard	Code	OMG010	OMG010	OMG010	OMG010	OMG020	OMG020
	Price						

* inc. €6 environmental contribution

1-LEVEL CHILLED PRESENTATION UNIT

- 18-10 AISI 304 stainless steel
- Folded steel posts
- Refrigerated shelf with 6 mm tempered glass sneeze guard with rounded and chamfered corners

1-LEVEL CHILLED PRESENTATION UNIT AND 1 AMBIENT LEVEL

- 18-10 AISI 304 stainless steel
- Folded steel posts
- Refrigerated shelf with 6 mm tempered glass sneeze guard with rounded and chamfered corners
- Waterproof LED lighting (1 LED spot per GN) 4000° K, power equivalent to 2 x 75 W incandescent

SNEEZE GUARD FOR BUFFET

- 18-10 AISI 304 stainless steel
- Double-sided straight or curved sneeze guard composed of a 120x45 section beam and two Ø 42 mm or 40x40mm section posts
- 6 mm tempered glass sneeze guard with rounded and chamfered corners
- Waterproof LED lighting (1 LED spot per GN) 4000° K, power equivalent to 2 x 75 W incandescent



BUFFET 1-LEVEL SNEEZE GUARD LED LIGHTING (1 LED SPOT PER GN)

Capacity	2 GN	3 GN	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1	
Length	790 mm	1130 mm	1440 mm	1790 mm	2140 mm	2440 mm	
Width - Straight sneeze guard	470 mm	470 mm	470 mm	470 mm	470 mm	470 mm	
Width - Curved sneeze guard	570 mm	570 mm	570 mm	570 mm	570 mm	570 mm	
Height	530 mm	530 mm	530 mm	530 mm	530 mm	530 mm	
Electric P.	16 W	24 W	32 W	40 W	48 W	56 W	
Straight sneeze guard	Round tube	MKDR05221	MKDR05231	MKDR05241	MKDR05251	MKDR05261	MKDR05271
	Square tube	MKDC05221	MKDC05231	MKDC05241	MKDC05251	MKDC05261	MKDC05271
Curved sneeze guard	Round tube	MKGR05221	MKGR05231	MKGR05241	MKGR05251	MKGR05261	MKGR05271
	Square tube	MKGC05221	MKGC05231	MKGC05241	MKGC05251	MKGC05261	MKGC05271
Option							
Mirror polish vertical posts (per sneeze guard)	Code	ODM010	ODM010	ODM010	ODM010	ODM010	ODM010
	Price						

* inc. €6 environmental contribution





DROP IN "COOLED CONTACT" CHILLED WELLS WITH 3-LEVEL PANORAMA CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	7 GN 1/1
Length		1350 mm	1550 mm	1900 mm	2250 mm	2550 mm
Width		700 mm	700 mm	700 mm	700 mm	700 mm
Well depth		30 mm	30 mm	30 mm	30 mm	30 mm
Display height		900 mm	900 mm	900 mm	900 mm	900 mm
Cooling P.		1185 W	1440 W	1727 W	2126 W	2126 W
Electric P.		1000 W	1100 W	1200 W	1300 W	1500 W
LED lighting under the ceiling	Code Price*	MEVC00031	MEVC00041	MEVC00051	MEVC00061	MEVC00071
Options						
Flaps in place of the textile curtain on the public side - by display	Code Price	OAS053	OAS054	OAS055	OAS056	OAS057
Without condensing unit (remote unit)	Code Price	OFG08	OFG08	OFG11	OFG12	OFG13

* inc. €6 environmental contribution

CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Cooled contact" refrigerated well, 30 mm in depth
- Refrigeration by cooling copper tube coil
- Insulation by 40 mm-thick CFC-free polyurethane foam
- Touch thermostat regulation with delayed start clock
- Fuse protection
- Cooling, electric and drainage fluid passage on the right, service side

PANORAMA CHILLED DISPLAY

- 18-10 AISI 304 stainless steel
- 3 fixed tempered glass shelves with 6 mm straight sneeze guard
- Chilled display refrigeration by ventilated evaporator
- 14 mm thermopane tempered glass sides

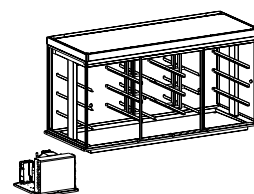
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2 x 75 W incandescent
- 2 suspended sliding doors on the service side
- Plasticised textile vertical curtain with automatic winder on the customer side

GN PANORAMA CHILLED DISPLAY

- 18-10 AISI 304 stainless steel
- 3 rail levels
- Chilled display refrigeration by ventilated evaporator
- 14 mm thermopane tempered glass sides
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2 x 75 W incandescent
- 2 suspended sliding doors on the service side
- Plasticised textile vertical curtain with automatic winder on the customer side

ACCESSORIES

- The accessories (GN containers, etc.) are optional



DROP IN "COOLED CONTACT" CHILLED WELLS WITH 3-LEVEL GN PANORAMA CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		2 x 3 GN 2/1	2 x 3 GN 2/1 1 x 3 GN 1/1	3 x 3 GN 2/1
Length		1550 mm	1900 mm	2250 mm
Width		760 mm	760 mm	760 mm
Height		70 mm	70 mm	70 mm
Display height		900 mm	900 mm	900 mm
Cooling P.		1440 W	1727 W	2126 W
Electric P.		1100 W	1200 W	1300 W
LED lighting under the ceiling	Code Price*	MEVC12041	MEVC12051	MEVC12061
Option				
Without condensing unit (remote unit)	Code Price	OFG08	OFG11	OFG12

OPTIONS

Capacity		3 GN 1/1	4 GN 1/1 2 x 3 GN 2/1	5 GN 1/1 2 x 3 GN 2/1 1 x 3 GN 1/1	6 GN 1/1 3 x 3 GN 2/1	7 GN 1/1
90 mm-deep well (for drinks)	Code Price	OAC010	OAC010	OAC010	OAC010	OAC010
De-icing water recovery tray GN 1/1-65	Code Price	OFD010	OFD010	OFD010	OFD010	OFD010
Evaporation tray (contents 2.75 L), 1200 W	Code Price	OFD030	OFD030	OFD030	OFD030	OFD030
Mirror polished back in place of the sliding doors (display multideck supported)	Code Price	OAS040	OAS040	OAS040	OAS040	OAS040
With tropicalised unit (1)	Code Price	OFG22	OFG22	OFG22	OFG22	OFG22

* inc. €6 environmental contribution

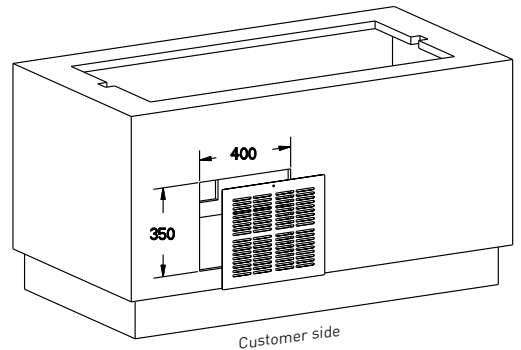
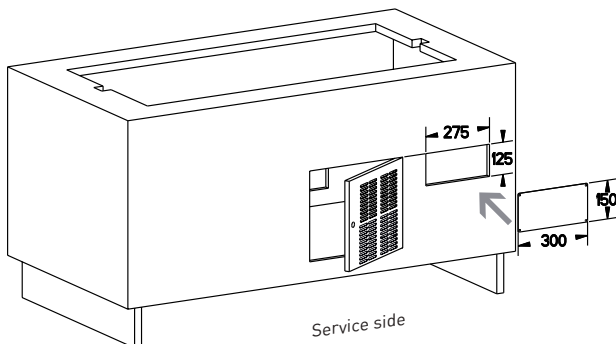
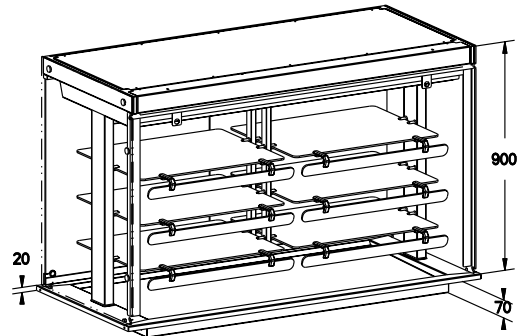
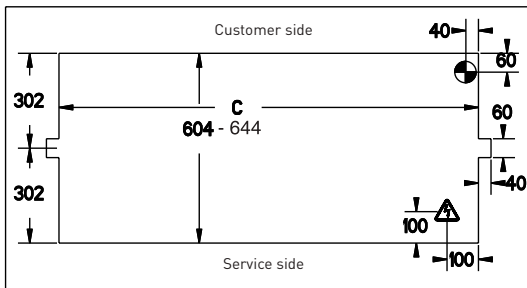
(1) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max. Caution, the unit may be installed as remote.

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required



VISIO LINE

PANORAMA - SHORT TERM SERVICE - 1HR30
3-LEVEL CHILLED DISPLAY MULTIDECK





Ventilation is vital in the front of the substructure on the customer side
The use of a tropicalised unit requires minimum ventilation of: 565 x 500 mm

To facilitate access to the unit and guarantee the best performance, provide a gate or hatch with ventilation on the service side

DROP-IN DIMENSIONS - C

3 GN 1135 x 604 mm


4 GN 1335 x 604 mm


5 GN 1685 x 604 mm

6 GN 2035 x 604 mm

7 GN 2335 x 604 mm

Caution, with a 90 mm-deep well (drinks), plan on increasing the drop in cut-out width from 604 to 644 mm

 Ø 40 mm internal drainage level with the ground and siphoned

 Electrical inlet
1.5 of cable unconnected on the ground

Electrical symbols

M = Mono phase cabling (1N 230V + PE)

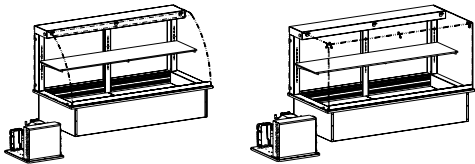
Power indicated in Watts (W)

Cooling power given for an evaporation temperature of -15°C



VISIO LINE

AIR SYSTEM - MEDIUM TERM SERVICE - 4HR
1 OR 2-LEVEL CHILLED DISPLAY MULTIDECK



DROP IN "BLOWN AIR" CHILLED WELLS WITH
1-LEVEL AIR SYSTEM CHILLED DISPLAY MULTIDECK
DELIVERED WITH CONDENSING UNIT

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		820 mm	1150 mm	1475 mm	1800 mm
Width		700 mm	700 mm	700 mm	700 mm
Well depth		290 mm	290 mm	290 mm	290 mm
Display height		600 mm	600 mm	600 mm	600 mm
Cooling P.		800 W	1185 W	1185 W	1440 W
Electric P.		1000 W	1450 W	1800 W	2350 W
LED lighting under the ceiling	Curved	MEVP00021	MEVP00031	MEVP00041	MEVP00051
	Cubic	MEVP00121	MEVP00131	MEVP00141	MEVP00151
LED lighting under the shelf and the ceiling	Curved	MEVP02021	MEVP02031	MEVP02041	MEVP02051
	Cubic	MEVP02121	MEVP02131	MEVP02141	MEVP02151
Options					
Without condensing unit (remote unit)	Code	OFG06	OFG08	OFG08	OFG11
	Price				
GN well	Code	OAC042	OAC042	OAC042	OAC042
	Price				

* inc. €6 environmental contribution



CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Insulation by 40 mm-thick CFC-free polyurethane foam
- Touch thermostat regulation with delayed start clock
- Fuse protection
- Cooling, electric and drainage fluid passage on the right, service side

1 LEVEL DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- One 10 mm tempered glass shelf

- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2 x 75 W incandescent
- Closed on the customer side by a 6 mm piece of tempered glass on pivoting and removable rail to facilitate cleaning
- 1 swing door for the 2 GN display multideck
- 2 thermopane suspended sliding doors on the service side

2 LEVELS DISPLAY MULTIDECK

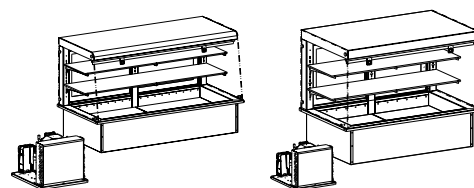
- 18-10 AISI 304 stainless steel
- Two 10 mm tempered glass shelves
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2 x 75 W incandescent
- Open on the customer side
- Plasticised textile vertical curtain (aluminum gray) with automatic winder on the customer side

- 1 swing door for the 2 GN DISPLAY MULTIDECK.
- 2 thermopane suspended sliding doors on the service side
- Cold air deflector in the upper part of the display multideck and honeycomb in the air flow to guarantee exceptional performance

ACCESSORIES

- The accessories (GN containers, etc.) are optional

DROP IN "BLOWN AIR" CHILLED WELLS WITH 2-LEVEL AIR SYSTEM CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT



Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		820 mm	1150 mm	1475 mm	1800 mm
Width		700 mm	700 mm	700 mm	700 mm
Well depth		290 mm	290 mm	290 mm	290 mm
Display height		600 mm	600 mm	600 mm	600 mm
Cooling P.		1185 W	1440 W	1727 W	2126 W
Electric P.		1000 W	1450 W	1800 W	2350 W
LED lighting under the ceiling	Curved	MEVM20220	MEVM20230	MEVM20240	MEVM20250
	Cubic	MEVM00220	MEVM00230	MEVM00240	MEVM00250
LED lighting under the shelves and the ceiling	Curved	MEVM22220	MEVM22230	MEVM22240	MEVM22250
	Cubic	MEVM02220	MEVM02230	MEVM02240	MEVM02250
Options	Without condensing unit (remote unit)	Code OFG06	Code OFG08	Code OFG08	Code OFG11
	GN well	Code OAC042	Code OAC042	Code OAC042	Code OAC042
Presentation display (closed on the customer side by a fixed piece of glass)	Code	OAS062	OAS063	OAS064	OAS065
	Price				

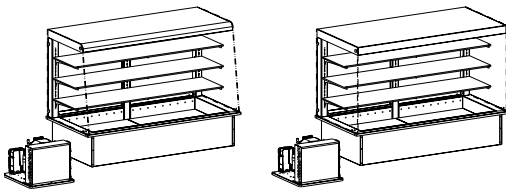
* inc. €6 environmental contribution





VISIO LINE

AIR SYSTEM - MEDIUM TERM SERVICE - 4HR 3-LEVEL CHILLED DISPLAY MULTIDECK



DROP IN "BLOWN AIR" CHILLED WELLS WITH
3-LEVEL AIR SYSTEM CHILLED DISPLAY MULTIDECK
DELIVERED WITH CONDENSING UNIT

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		820 mm	1150 mm	1475 mm	1800 mm
Width		700 mm	700 mm	700 mm	700 mm
Well depth		290 mm	290 mm	290 mm	290 mm
Display height		750 mm	750 mm	750 mm	750 mm
Cooling P.		1185 W	1440 W	1727 W	2126 W
Electric P.		1000 W	1450 W	1800 W	2350 W
LED lighting under the ceiling	Curved	MEVM00021	MEVM00031	MEVM00041	MEVM00051
	Cubic	MEVM00121	MEVM00131	MEVM00141	MEVM00151
LED lighting under the shelves and the ceiling	Curved	MEVM02020	MEVM02030	MEVM02040	MEVM02050
	Cubic	MEVM02120	MEVM02130	MEVM02140	MEVM02150
Options					
Without condensing unit (remote unit)	Code	OFG06	OFG08	OFG11	OFG12
	Price				
GN well	Code	OAC042	OAC042	OAC042	OAC042
	Price				
Presentation display (closed on the customer side by a fixed piece of glass)	Code	OAS062	OAS063	OAS064	OAS065
	Price				



CHILLED WELL

- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Insulation by 40 mm-thick CFC-free polyurethane foam
- Touch thermostat regulation with delayed start clock
- Fuse protection
- Cooling, electric and drainage fluid passage on the right, service side

DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- Three 10 mm tempered glass shelves
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2 x 75 W incandescent
- Open on the customer side
- Plasticised textile vertical curtain (aluminum gray) with automatic winder on the customer side
- 1 swing door for the 2 GN display multideck
- 2 thermopane suspended sliding doors on the service side
- Cold air deflector in the upper part of the display multideck and honeycomb in the air flow to guarantee exceptional performance

ACCESSORIES

- The accessories (GN containers; etc.) are optional

OPTIONS

Designation		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Well for 200 mm containers (3)	Code Price	OAC030	OAC030	OAC030	OAC030
Well for 150 mm containers (3)	Code Price	OAC031	OAC031	OAC031	OAC031
UVC germ-killing lamp	Code Price	OEH032	OEH033	OEH034	OEH035
Raiser for flush presentation (per GN 1/1) - unit	Code Price	OAC020	OAC020	OAC020	OAC020
Evaporation tray (contents 2.75 L), 1200 W	Code Price	OFD030	OFD030	OFD030	OFD030
De-icing water recovery tray GN 1/1-65	Code Price	OFD010	OFD010	OFD010	OFD010
Mirror polished back in place of the sliding doors (display multideck supported)	Code Price	OAS040	OAS040	OAS040	OAS040
Flaps on the public side for display (2 and 3 level cubic only)	Code Price	OAS152	OAS153	OAS154	OAS155
Tilted shelf - unit (1)	Code Price	OAS022	OAS023	OAS024	OAS025
Additional shelf with stainless steel consoles - unit (1)	Code Price	OAS032	OAS033	OAS034	OAS035
With tropicalised unit (2)	Code Price	OFG22	OFG22	OFG22	OFG22

* inc. €6 environmental contribution

(1) Option incompatible with LED lighting under the shelf

(2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max. Caution, the unit may be installed as remote.

(3) Caution, the unit must be able to be installed remote from the well

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required



Ventilation is vital in the front of the substructure on the customer side
The use of a tropicalised unit requires minimum ventilation of: 565x500 mm


To facilitate access to the unit and guarantee the best performance, provide a gate or hatch with ventilation on the service side


DROP-IN DIMENSIONS - C

2 GN	730 x 667 mm
3 GN	1060 x 667 mm
4 GN	1385 x 667 mm
5 GN	1710 x 667 mm

WELL DEPTH - P

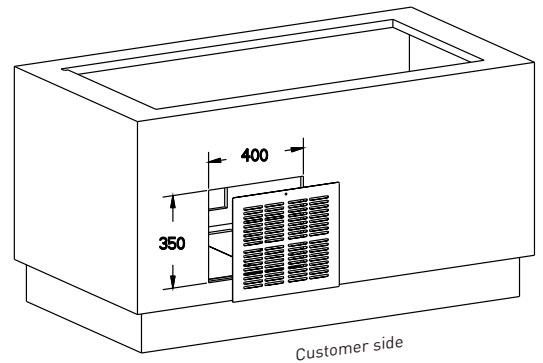
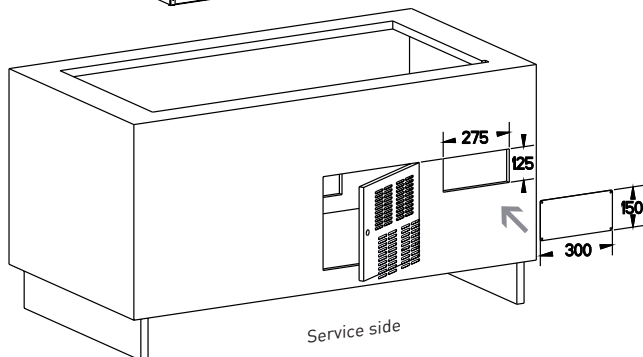
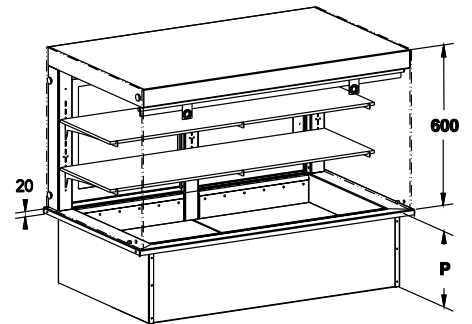
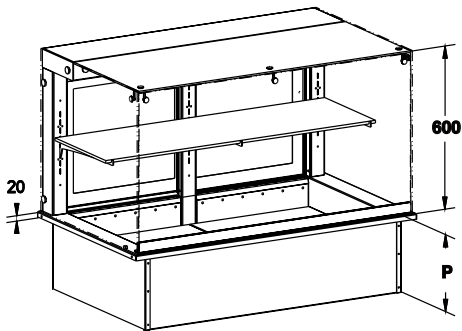
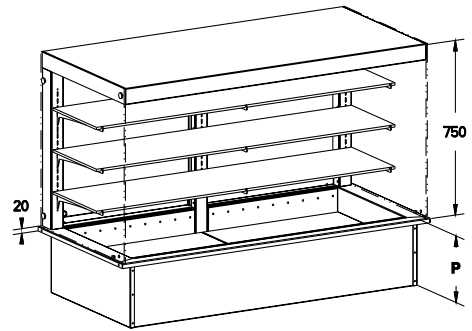
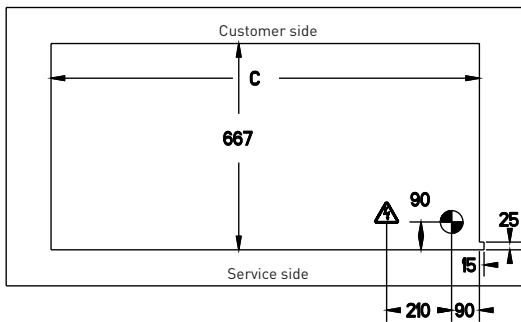
GN Cont.	Overall depth
100 mm	468 mm
150 mm	518 mm
200 mm	568 mm

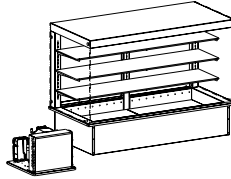
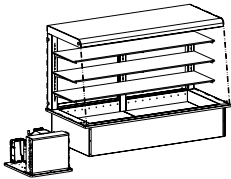
 Ø 40 mm internal drainage level with the ground and siphoned

 Electrical inlet
1.5 of cable unconnected on the ground

Electrical symbols

M = Mono phase cabling (1N 230V + PE)
Power indicated in Watts (W)
Cooling power given for an evaporation temperature of -15°C





DROP IN "BLOWN AIR" CHILLED WELLS
WITH 3-LEVEL PULS'AIR SYSTEM CHILLED DISPLAY MULTIDECK
DELIVERED WITH CONDENSING UNIT

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		820 mm	1150 mm	1475 mm	1800 mm
Width		700 mm	700 mm	700 mm	700 mm
Well depth		290 mm	290 mm	290 mm	290 mm
Display height		750 mm	750 mm	750 mm	750 mm
No. of swing doors		1 door	2 doors	2 doors	2 doors
Cooling P.		1185 W	1440 W	1727 W	2126 W
Electric P.		1000 W	1450 W	1800 W	2350 W
LED lighting under the ceiling	Curved	MEVL00021	MEVL00031	MEVL00041	MEVL00051
	Cubic	MEVL00121	MEVL00131	MEVL00141	MEVL00151
LED lighting under the shelves and the ceiling	Curved	MEVL02020	MEVL02030	MEVL02040	MEVL02050
	Cubic	MEVL02120	MEVL02130	MEVL02140	MEVL02150
Options					
Without condensing unit (remote unit)	Code	OFG06	OFG08	OFG11	OFG13
	Price				
GN well	Code	OAC042	OAC042	OAC042	OAC042
	Price				
Presentation display multi. (closed on the customer side by a fixed piece of glass) (1)	Code	OAS062	OAS063	OAS064	OAS065
	Price				



CHILLED WELL

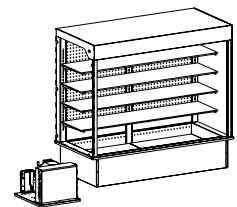
- 18-10 AISI 304 stainless steel
- Finish: vibrant polished top
- "Blown air" chilled well, 105 mm in depth
- Refrigeration by liftable ventilated evaporator, de-icing by integrated electrical resistances
- Removable well bottom, blowing and air recovery ducts
- Insulation by 40 mm-thick CFC-free polyurethane foam
- Touch thermostat regulation with delayed start clock
- Fuse protection
- Cooling, electric and drainage fluid passage on the right, service side

3 OR 4-LEVEL DISPLAY MULTIDECK

- 18-10 AISI 304 stainless steel
- Four 10 mm tempered glass shelves
- LED lighting under the ceiling (LED strips) 4000° K, power equivalent to 2 x 75 W incandescent
- Open on the customer side
- Night curtain with lock (on 4-level display only)
- 1 or 2 swing doors on the service side
- Cold air circulation in the doors and the upper part of the display multideck to guarantee exceptional performance

ACCESSORIES

- The accessories (GN containers; etc.) are optional



DROP IN "BLOWN AIR" CHILLED WELLS WITH 4-LEVEL PULS' AIR SYSTEM CHILLED DISPLAY MULTIDECK DELIVERED WITH CONDENSING UNIT

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1
Length		820 mm	1150 mm	1475 mm
Width		700 mm	700 mm	700 mm
Well depth		290 mm	290 mm	290 mm
Display height		1050 mm	1050 mm	1050 mm
No. of swing doors		1 door	2 doors	2 doors
Cooling P.		1185 W	1440 W	2126 W
Electric P.		1000 W	1450 W	1800 W
LED lighting under the ceiling	Code Price*	MEVH00021	MEVH00031	MEVH00041
LED lighting under the shelves and the ceiling	Code Price*	MEVH02020	MEVH02030	MEVH02040
Options				
Without condensing unit (remote unit)	Code Price	OFG08	OFG12	OFG13
GN well	Code Price	OAC042	OAC042	OAC042

* inc. €6 environmental contribution



OPTIONS

Designation		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Well for 200mm containers (2)	Code	OAC030	OAC030	OAC030	OAC030
	Price				
Well for 150 mm containers (2)	Code	OAC031	OAC031	OAC031	OAC031
	Price				
Raiser for flush presentation (per GN 1/1) - unit	Code	OAC020	OAC020	OAC020	OAC020
	Price				
UVC germ-killing lamp for display multideck	Code	OEH032	OEH033	OEH034	OEH035
	Price				
Evaporation tray (contents 2.75 L), 1200 W	Code	OFD030	OFD030	OFD030	OFD030
	Price				
De-icing water recovery tray GN 1/1-65	Code	OFD010	OFD010	OFD010	OFD010
	Price				
Mirror polished back in place of the sliding doors (1)	Code	OAS080	OAS080	OAS080	OAS080
	Price				
Mirror polished back in place of the sliding doors (4-level supported display)	Code	OAS120	OAS120	OAS120	
	Price				
4-level display multideck delivered without night curtain	Code	OAS102	OAS103	OAS104	
	Price				
Textile curtain (1)	Code	OAS072	OAS073	OAS074	OAS075
	Price				
Tilted shelf - unit (3)	Code	OAS022	OAS023	OAS024	OAS025
	Price				
Additional shelf with stainless steel consoles - unit (3)	Code	OAS032	OAS033	OAS034	OAS035
	Price				
Flaps on the public side (1)	Code	OAS152	OAS153	OAS154	OAS155
	Price				
Vertical LED lighting for a display with night curtain (4)	Code	OAS110	OAS110	OAS110	
	Price				
With tropicalised unit (5)	Code	OFG22	OFG22	OFG22	OFG22
	Price				

(1) Only for the cubic 3-level display - (2) Caution, the unit must be able to be installed remote from the well - (3) Option incompatible with the LED lighting under each shelf (4) 2 LED strips placed at the front of the display + ceiling. Only for the 4-level display. (5) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max. Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

Ventilation is vital in the front of the substructure on the customer side
 The use of a tropicalised unit requires minimum ventilation of: 565x500 mm

To facilitate access to the unit and guarantee the best performance, provide a gate or hatch with ventilation on the service side

DROP-IN DIMENSIONS - C

2 GN 730 x 667 mm

3 GN 1060 x 667 mm

4 GN 1385 x 667 mm

5 GN 1710 x 667 mm

WELL DEPTH - P

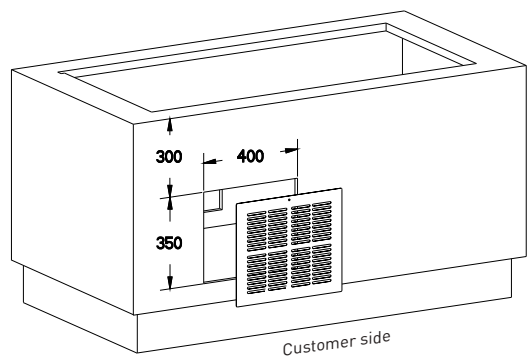
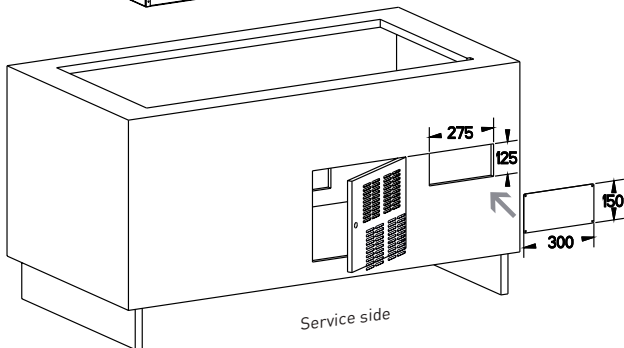
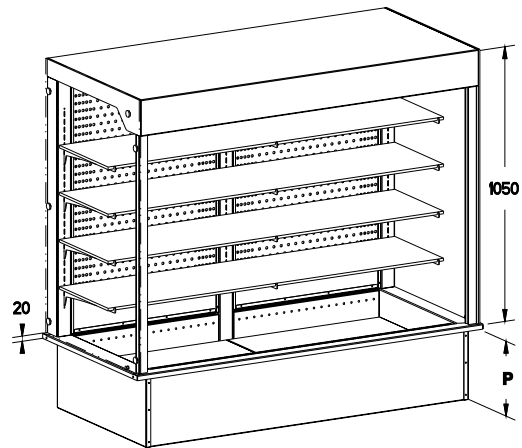
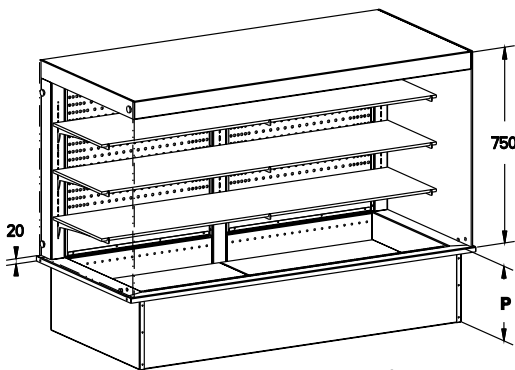
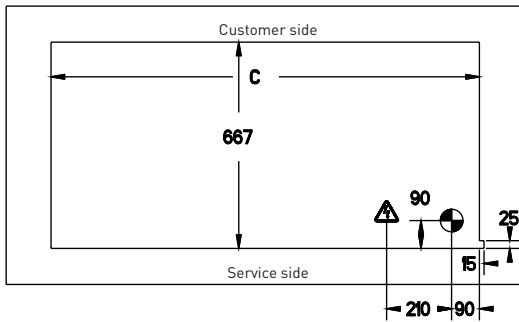
GN Cont.	Overall depth
100 mm	468 mm
150 mm	518 mm
200 mm	568 mm

Ø 40 mm internal drainage level with the ground and siphoned

Electrical inlet
 1.5 of cable unconnected on the ground

Electrical symbols

M = Mono phase cabling (1N 230V + PE)
 Power indicated in Watts (W)
 Cooling power given for an evaporation temperature of -15°C





DROP IN TEMPERED GLASS HOTPLATE DROP IN HEATED BUFFET

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	
Length	820 mm	1150 mm	1475 mm	1800 mm	2150 mm	
Width	700 mm	700 mm	700 mm	700 mm	700 mm	
Height	70 mm	70 mm	70 mm	70 mm	70 mm	
Electric P.	600 W	900 W	1200 W	1500 W	1800 W	
	Code	MFDV00020	MFDV00030	MFDV00040	MFDV00050	MFDV00060
	Price*					

OPTIONS

Designation	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Heating top with 55 mm cut-out	Code OAV010	Code OAV010	Code OAV010	Code OAV010	Code OAV010
	Price				
Separate control for each heating zone - unit	Code PAV010	Code PAV010	Code PAV010	Code PAV010	Code PAV010
	Price				
GN 1/1-65 container with handles and lid	Code OAV030	Code OAV030	Code OAV030	Code OAV030	Code OAV030
	Price				
Removable stainless steel frame for GN 1/1-65 container	Code OAA040	Code OAA040	Code OAA040	Code OAA040	Code OAA040
	Price				
White tempered glass plates	Code OAV040	Code OAV040	Code OAV040	Code OAV040	Code OAV040
	Price				



FOLDED SHEET HALOGEN HEATED GANTRIES

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1	
Length	790 mm	1130 mm	1440 mm	1790 mm	2140 mm	
Width	350 mm	350 mm	350 mm	350 mm	350 mm	
Height	430 mm	430 mm	430 mm	430 mm	430 mm	
Weight	9 Kg	13 Kg	16 Kg	19 Kg	23 Kg	
Electric P.	400 W	600 W	800 W	1000 W	1200 W	
Straight sneeze guard	Round tube	MKDR31320	MKDR31330	MKDR31340	MKDR31350	MKDR31360
	Square tube	MKDC31320	MKDC31330	MKDC31340	MKDC31350	MKDC31360
	Price*					

* inc. €6 environmental contribution

**TEMPERED GLASS HOTPLATE,
HEATED BUFFET**

- 18-10 AISI 304 stainless steel
- Top with an embedded black tempered glass hotplate with integrated resistances
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

HALOGEN HEATED GANTRY

- 18-10 AISI 304 stainless steel
- Heating and lighting by embedded halogen lamps with protective glass (one 200 Watt lamp per GN 1/1 element)

Folded sheet heated ramp

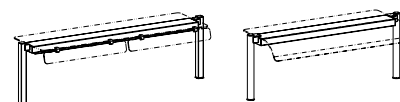
- Folded steel top
- Straight tempered glass sneeze guard, thickness 6 mm
- Two 40 x 40 mm square or Ø 42 mm round posts

Tempered glass heated ramp

- 6 mm thick tempered glass sneeze guard with rounded and chamfered edges, composed of a 120 x 45 mm section beam
- Two Ø 42 mm round or 40 x 40mm square posts

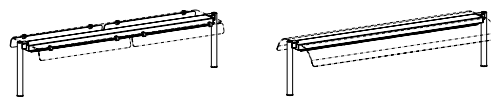
ACCESSORIES

- The accessories (GN containers; etc.) are optional



HALOGEN HEATED GANTRIES

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width - Straight sneeze guard		430 mm	430 mm	430 mm	430 mm	430 mm
Width - Curved sneeze guard		420 mm	420 mm	420 mm	420 mm	420 mm
Height		430 mm	430 mm	430 mm	430 mm	430 mm
Weight		10 Kg	14 Kg	17 Kg	21 Kg	25 Kg
Electric P.		400 W	600 W	800 W	1000 W	1200 W
Straight sneeze guard	Round tube	MKDR01320	MKDR01330	MKDR01340	MKDR01350	MKDR01360
	Square tube	MKDC01320	MKDC01330	MKDC01340	MKDC01350	MKDC01360
	Price*					
Curved sneeze guard	Round tube	MKGR01320	MKGR01330	MKGR01340	MKGR01350	MKGR01360
	Square tube	MKGC01320	MKGC01330	MKGC01340	MKGC01350	MKGC01360
	Price*					



HALOGEN HEATED GANTRIES FOR BUFFET

Capacity		2 GN	3 GN	4 GN	5 GN	6 GN
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width - Straight sneeze guard		470 mm	470 mm	470 mm	470 mm	470 mm
Width - Curved sneeze guard		570 mm	570 mm	570 mm	570 mm	570 mm
Height		530 mm	530 mm	530 mm	530 mm	530 mm
Electric P.		400 W	600 W	640 W	800 W	960 W
Straight sneeze guard	Round tube	MKDR05320	MKDR05330	MKDR05340	MKDR05350	MKDR05360
	Square tube	MKDC05320	MKDC05330	MKDC05340	MKDC05350	MKDC05360
	Price*					
Curved sneeze guard	Round tube	MKGR05320	MKGR05330	MKGR05340	MKGR05350	MKGR05360
	Square tube	MKGC05320	MKGC05330	MKGC05340	MKGC05350	MKGC05360
	Price*					

OPTIONS

Capacity		2 GN	3 GN	4 GN	5 GN	6 GN
Full height protection glass	Code	ODM011	ODM011	ODM011	ODM011	ODM011
	Price					
Mirror polish vertical posts (per sneeze guard)	Code	ODM010	ODM010	ODM010	ODM010	ODM010
	Price					

* inc. €6 environmental contribution



DESPATCH HEATED TABLETS WITH CURVED SNEEZE GUARD

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width		420 mm	420 mm	420 mm	420 mm	420 mm
Height		600 mm	600 mm	600 mm	600 mm	600 mm
Weight		19 Kg	29 Kg	35 Kg	44 Kg	53 Kg
Electric P.		380 W	690 W	900 W	1100 W	1300 W
LED lighting over the 2 levels	Round tube	MKGR20820	MKGR20830	MKGR20840	MKGR20850	MKGR20860
	Square tube	MKGC20820	MKGC20830	MKGC20840	MKGC20850	MKGC20860
	Price*					

OPTION

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Mirror polish vertical posts (per sneeze guard)	Code	ODM010	ODM010	ODM010	ODM010	ODM010
	Price					

* inc. €6 environmental contribution

DESPATCH HEATED TABLET

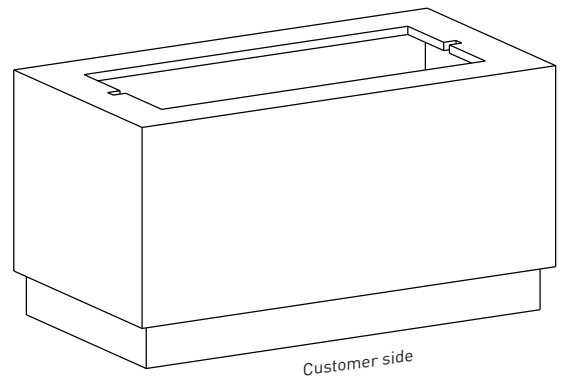
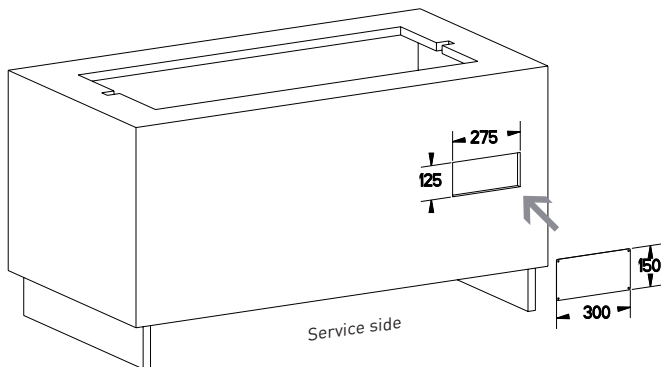
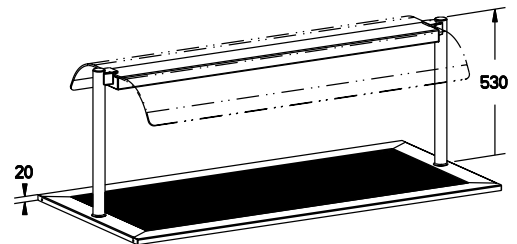
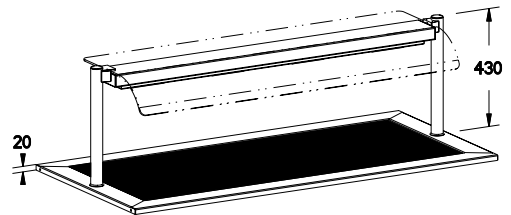
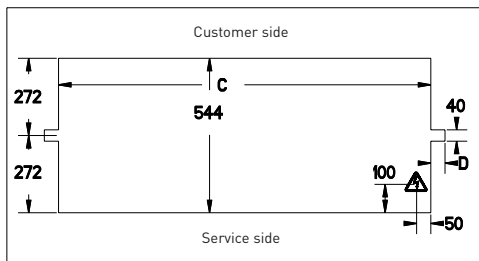
- 18-10 AISI 304 stainless steel
- Heating tablet in 120x45 mm section folded sheet with black tempered glass Hotplate with integrated resistances
- Two 40 x 40 mm square or Ø 42 mm round posts
- LED lighting on each level
- 6 mm curved tempered glass sneeze guard with rounded and chamfered corners

ACCESSORIES

- The accessories (GN containers; etc.) are optional

DROP-IN DIMENSIONS - C

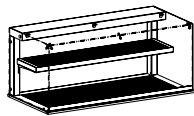
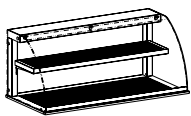
2 GN	664 x 544 mm
3 GN	986 x 544 mm
4 GN	1311 x 544 mm
5 GN	1633 x 544 mm
6 GN	1958 x 544 mm





VISIO LINE

1-LEVEL HEATED DELI DISPLAY MULTIDECK
2-LEVEL HEATED DISPLAY MULTIDECK



DROP IN TEMPERED GLASS HOTPLATES WITH
1-LEVEL HEATED DELI DISPLAY

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		820 mm	1150 mm	1475 mm	1800 mm
Width		700 mm	700 mm	700 mm	700 mm
Height - heated top		70 mm	70 mm	70 mm	70 mm
Height - display multideck		600 mm	600 mm	600 mm	600 mm
Electric P.		1010 W	1590 W	2020 W	2600 W
	Curved	MFVP00020	MFVP00030	MFVP00040	MFVP00050
	Cubic	MFVP00120	MFVP00130	MFVP00140	MFVP00150
	Price*				

OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Sliding doors on the service side	Code	OAS132	OAS133	OAS134	OAS135
	Price				
Hotplates with 55 mm cut-out - per element	Code	OAV010	OAV010	OAV010	OAV010
	Price				
Separate control for each heating zone - unit	Code	PAV010	PAV010	PAV010	PAV010
	Price				
GN 1/1-65 container with handles and lid	Code	OAV030	OAV030	OAV030	OAV030
	Price				
Removable stainless steel frame for GN 1/1-65 container	Code	OAA040	OAA040	OAA040	OAA040
	Price				
White tempered glass plates	Code	OAV040	OAV040	OAV040	OAV040
	Price				

* inc. €6 environmental contribution

TOP

- 18-10 AISI 304 stainless steel
- Top with an embedded black tempered glass hotplate with integrated resistances
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock
- Electric fuse protection

1-LEVEL DELI DISPLAY

- 1 folded sheet heated shelf with embedded black tempered glass Hotplates with integrated resistances
- LED lighting in the upper part and under the shelf in the display multideck
- 6 mm tempered glass display multideck
- Closed on the customer side by a piece of glass on pivoting and removable rail to facilitate cleaning
- Open on the service side

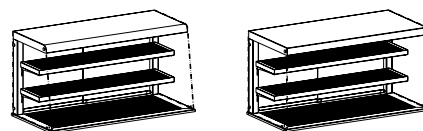
- 30 mm rockwool insulation
- Temperature adjustment for the top and the shelf by 2 touch thermostats with delayed start clock

2-LEVEL DISPLAY MULTIDECK

- 2 folded sheet heated shelves with embedded black tempered glass hotplates with integrated resistances
- LED lighting in the upper part and under the shelves in the display multideck
- 6 mm tempered glass display multideck
- Open on the customer side
- 2 sliding doors on the service side
- 30 mm rockwool insulation
- Temperature adjustment for the top and the 2 heated shelves by 2 touch thermostats with delayed start clock

ACCESSORIES

- The accessories (GN containers, refrigerated element grills, etc.) are optional



**DROP IN TEMPERED GLASS HOTPLATES
2-LEVEL HEATED DISPLAY MULTIDECK**

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		820 mm	1150 mm	1475 mm	1800 mm
Width		700 mm	700 mm	700 mm	700 mm
Height - heated top		70 mm	70 mm	70 mm	70 mm
Height - display multideck		750 mm	750 mm	750 mm	750 mm
Electric P.		1380 W	2200 W	2760 W	3580 W
	Curved	MFVS00020	MFVS00030	MFVS00040	MFVS00050
	Cubic	MFVS00120	MFVS00130	MFVS00140	MFVS00150
	Price*				

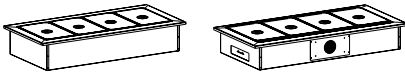
Option

Presentation display multideck (closed on the customer side by a fixed piece of glass)	Code	OAS062	OAS063	OAS064	OAS065
	Price				

OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Mirror polished back in place of the sliding doors (display multideck supported)	Code	OAS190	OAS190	OAS190	OAS190
	Price				
Hotplates with 55 mm cut-out - per element	Code	OAV010	OAV010	OAV010	OAV010
	Price				
Separate control for each heating zone - unit	Code	PAV010	PAV010	PAV010	PAV010
	Price				
Separate control for each heated shelf	Code	PAV020	PAV020	PAV020	PAV020
	Price				
GN 1/1-65 container with handles and lid	Code	OAV030	OAV030	OAV030	OAV030
	Price				
Removable stainless steel frame for GN 1/1-65 container	Code	OAA040	OAA040	OAA040	OAA040
	Price				
White tempered glass plates	Code	OAV040	OAV040	OAV040	OAV040
	Price				

* inc. €6 environmental contribution



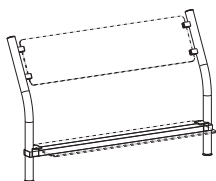
DROP IN WET BAIN-MARIE (AUTOMATIC FILLING) DROP IN VENTILATED AIR BAIN-MARIE

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length	820 mm	1150 mm	1475 mm	1800 mm	2150 mm
Width	700 mm	700 mm	700 mm	700 mm	700 mm
Height - wet bain-marie	265 mm	265 mm	265 mm	265 mm	265 mm
Height - ventilated air bain-marie	220 mm	220 mm	220 mm	220 mm	220 mm
Electric P. - wet bain-marie	1500 W	2250 W	3000 W (1)	T - 3750 W	T - 4500 W
Electric P. - ventilated air bain-marie	500 W	1000 W	1000 W	1500 W	2500 W (1)
Wet bain-marie	MFBE00020	MFBE00030	MFBE00040	MFBE00050	MFBE00060
Ventilated air bain-marie	MFBA00020	MFBA00030	MFBA00040	MFBA00050	MFBA00060
Price*					

(1) Caution, pass in three phase 3N 400 V+PE with a halogen heated ramp

OPTIONS

Capacity	Code	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Wet bain-marie with manual fill	Code	PAB020	PAB020	PAB020	PAB020	PAB020
	Price					
Well for 200 mm containers	Code	PAB010	PAB010	PAB010	PAB010	PAB010
	Price					
GN 1/1-150 container with handles and lid	Code	OAB020	OAB020	OAB020	OAB020	OAB020
	Price					



ERGONOMIC DEPOSIT TABLETS WITHOUT LIGHTING

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length	790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width	390 mm	390 mm	390 mm	390 mm	390 mm
Height	750 mm	750 mm	750 mm	750 mm	750 mm
Weight	11 Kg	14 Kg	18 Kg	21 Kg	25 Kg
Glass deposit tablet	MKPR44021	MKPR44031	MKPR44041	MKPR44051	MKPR44061
Stainless steel deposit tablet	MKPR44020	MKPR44030	MKPR44040	MKPR44050	MKPR44060
Price*					

* inc. €6 environmental contribution

BAIN-MARIE

- 18-10 AISI 304 stainless steel
- 30 mm rockwool insulation
- Touch thermostat regulation with delayed start clock

- Electric fuse protection

Wet bain-marie well

- Heating under the well by stainless steel shielded vent resistances
- Automatic filling by solenoid valve
- Drainage by Ø40 mm high temperature bung
- "Fill water" indicate light (manual fill)

Ventilated air bain-marie well

- Heating under the top by electric resistances and fan
- Protection against overheating by safety thermostat

ERGONOMIC DEPOSIT TABLET

- 18-10 AISI 304 stainless steel
- Ø 42 mm round tube vertical posts
- Glass or folded sheet deposit tablet without lighting
- 6 mm tempered glass sneeze guard on the public side

DEPOSIT TABLET

- 18-10 AISI 304 stainless steel
- Ø 42 mm round or 40x40mm square tube vertical posts
- Folded sheet deposit tablet with or without lighting
- 6 mm tempered glass sneeze guard over the full height on the public side

SNEEZE GUARD

- 6 mm thick straight or curved tempered glass sneeze guard with or without lighting, composed of a 120 x 45 mm section beam

ACCESSORIES

- The accessories (GN containers, refrigerated element grills, etc.) are option

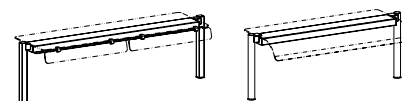


STAINLESS STEEL DEPOSIT TABLETS WITH PROTECTIVE GLASS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width		390 mm	390 mm	390 mm	390 mm	390 mm
Height		430 mm	430 mm	430 mm	430 mm	430 mm
Weight		10 Kg	13 Kg	18 Kg	20 Kg	24 Kg
Without lighting	Round tube	MKDR31020	MKDR31030	MKDR31040	MKDR31050	MKDR31060
	Square tube	MKDC31020	MKDC31030	MKDC31040	MKDC31050	MKDC31060
LED spot lighting (equivalent 50 W) on each post	Round tube	MKDR31120	MKDR31130	MKDR31140	MKDR31150	MKDR31160
	Square tube	MKDC31120	MKDC31130	MKDC31140	MKDC31150	MKDC31160
	Price*					

1-LEVEL SNEEZE GUARD LED LIGHTING (1 LED SPOT PER GN)

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Length		790 mm	1130 mm	1440 mm	1790 mm	2140 mm
Width - Straight sneeze guard		430 mm	430 mm	430 mm	430 mm	430 mm
Width - Curved sneeze guard		420 mm	420 mm	420 mm	420 mm	420 mm
Height		430 mm	430 mm	430 mm	430 mm	430 mm
Weight		9 Kg	12 Kg	15 Kg	19 Kg	22 Kg
Electric P.		16 W	24 W	32 W	40 W	48 W
Straight sneeze guard, no lighting	Round tube	MKDR01020	MKDR01030	MKDR01040	MKDR01050	MKDR01060
	Square tube	MKDC01020	MKDC01030	MKDC01040	MKDC01050	MKDC01060
Curved sneeze guard, no lighting	Round tube	MKGR01020	MKGR01030	MKGR01040	MKGR01050	MKGR01060
	Square tube	MKGC01020	MKGC01030	MKGC01040	MKGC01050	MKGC01060
Straight sneeze guard with LED lighting (1 LED spot per GN)	Round tube	MKDR01221	MKDR01231	MKDR01241	MKDR01251	MKDR01261
	Square tube	MKDC01221	MKDC01231	MKDC01241	MKDC01251	MKDC01261
Curved sneeze guard with LED lighting (1 LED spot per GN)	Round tube	MKGR01221	MKGR01231	MKGR01241	MKGR01251	MKGR01261
	Square tube	MKGC01221	MKGC01231	MKGC01241	MKGC01251	MKGC01261
	Price*					



OPTION

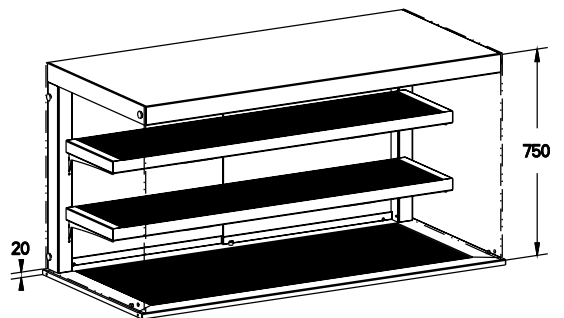
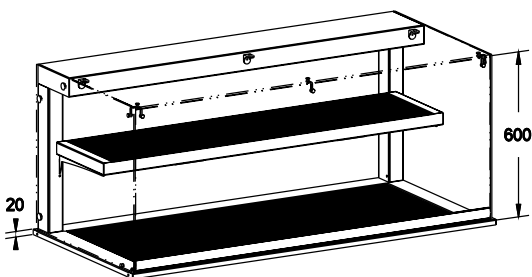
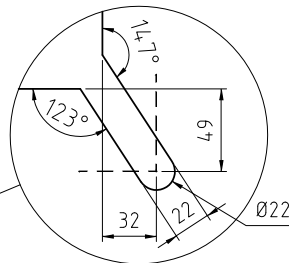
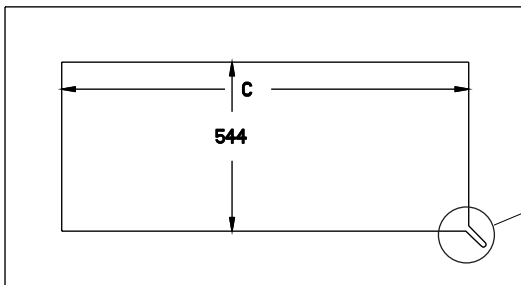
		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	6 GN 1/1
Full height protection glass	Code	ODM011	ODM011	ODM011	ODM011	ODM011
	Price					

* inc. €6 environmental contribution



VISIO LINE

HEATED DISPLAY
BAIN-MARIE



DROP-IN DIMENSIONS - C

Heated display

2 GN 1/1	664 x 544 mm
3 GN 1/1	986 x 544 mm
4 GN 1/1	1311 x 544 mm
5 GN 1/1	1633 x 544 mm
6 GN 1/1	1958 x 544 mm

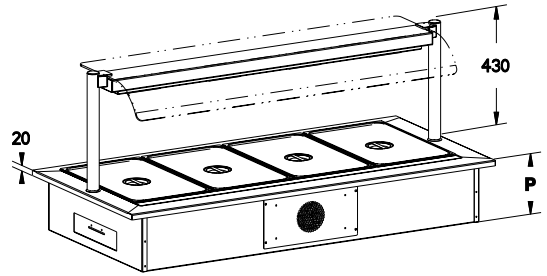
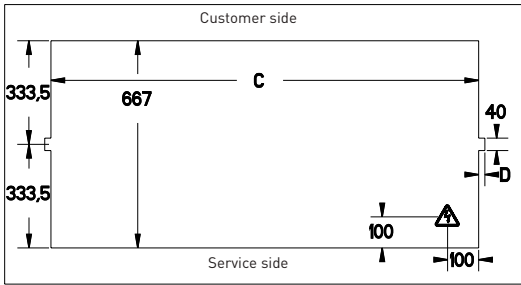
Bain-marie

2 GN 1/1-150	710 x 667 mm
3 GN 1/1-150	1043 x 667 mm
4 GN 1/1-150	1377 x 667 mm
5 GN 1/1-150	1710 x 667 mm
6 GN 1/1-150	2043 x 667 mm

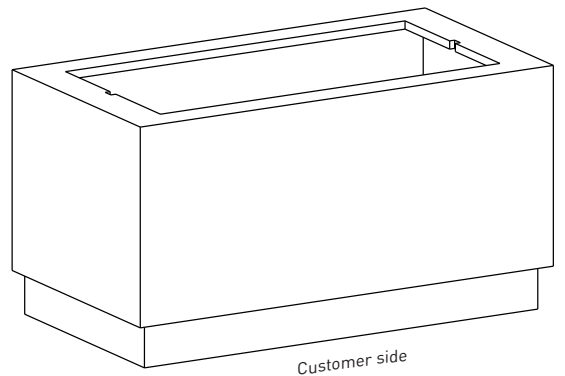
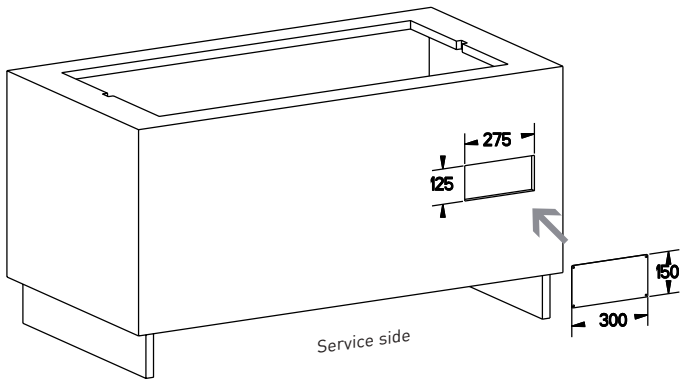
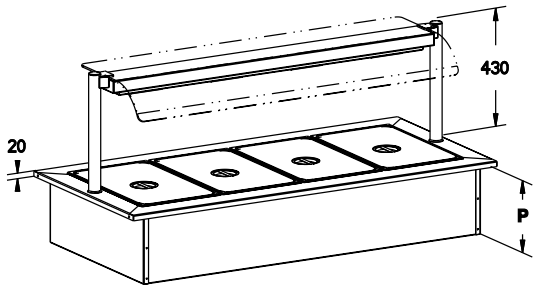
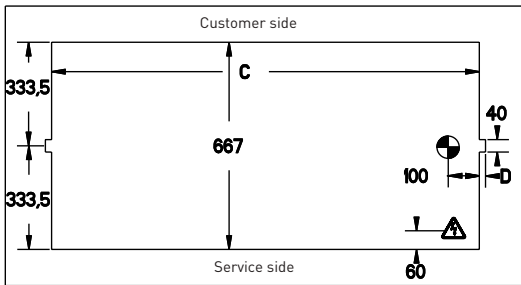
WELL DEPTH - P

GN Cont.	Overall depth
150 mm	462 mm
200 mm	512 mm

Ventilated air bain-marie



Wet bain-marie



BESPOKE EQUIPMENT

We can produce technical elements with made-to-measure forms and dimensions (static chiller well, frame) and the most refined decor (form, the most technologically advanced or the most elegant (front), etc.

Imagine the restaurant of your dreams and we'll produce it down to the finest details after our design engineers study and validate its manufacture.



A complete wooden frame offer

Sometimes the structure needs to be lightened for certain projects.

With its integrated industrial woodwork department, Vauconsant can also produce your most advanced design projects with full-wood frames and its Visio Line range of drop in modules

20 mm thick granite or reconstituted stone tops

Vauconsant is now able to offer 20 mm thick granite or reconstituted stone tops

Just as refined but lighter and more economical, they provide a modern touch to food distribution equipment

With straight tops, Vauconsant can produce curved edges with a perfect finish, at the ideal height: 30 mm, 50 mm, 100 mm and so on.

Contact us for a calculated approach and a realistic snapshot of your project



OVERTURE

BESPOKE PROJECTS BY VAUCONSANT







CATERING EQUIPMENT

SELF-LEVELLING TROLLEYS	228 - 235
STACKS	236 - 237
INDUCTION COOKER	238
CAFETERIA CLEARING TROLLEYS	240 - 245



<https://blog.matferbourgeat.com/tag/self/>

STANDARD EQUIPMENT

- Stainless steel design.
- Easy grip : handle.
- Easy to remove residual water (diamond-shaped base).
- Dummy outlet for holding the coiled service cable (heating models).
- 4 Ø 125 mm composite wheels, 2 with brakes. These wheels meet the requirements of NF approval.
- Protection stops.

+ polyvalent

- Easy and quick adjustment of stacks so as to fit all shapes of plates (rounded, square, rectangular) and all dimensions.

+ performant

- Self-supporting structure with dual wall including efficient insulation for heating models or perforated for neutral models.

+ ergonomic

- Comfortable prehension handling handle.

+ efficient

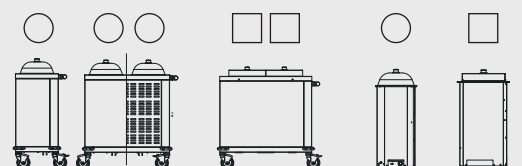
- Fitted with 0°C - 100°C control and a safety thermal switch, our models are provided with static or ventilated heating for more homogeneous plate temperature.

+ safe

- Swivel wheels fitted with brakes, protection stops..

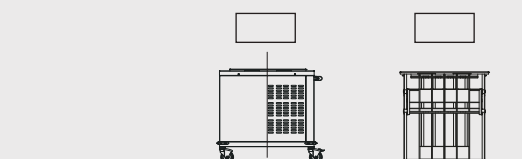
+ easy to clean

- Stack can be removed* without any tool, diamond-shaped trolley bottom with evacuation hole for waste water (*except 777326 and 777426).



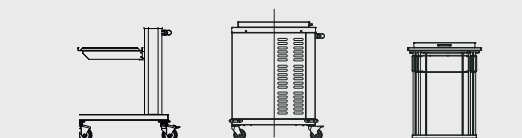
FOR PLATES

BUILT-IN



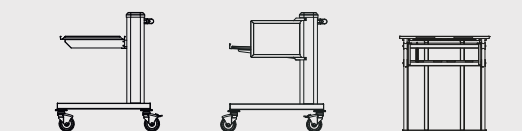
FOR ALL TYPES OF DISHWARE

BUILT-IN



FOR DISHWASHER BASKETS

BUILT-IN



FOR TRAYS

BUILT-IN



SELF-LEVELLING TROLLEYS

ESSENTIAL TOOLS FOR A SELF-SERVICE
DISTRIBUTION SYSTEM



SELF-LEVELLING TROLLEYS



MODELS WITH FIXED STACKS FOR PLATES

Models		○ 1 stack	○ 2 stacks	□ 2 stacks		
Dimensions of compatible plates: (minimum/maximum)	Round Square Rectangular	200/260 mm	200/260 mm	260/320 mm	200/260 mm 185/260 mm 185/260 mm	200/285 mm 185/285 mm 185/285 mm
Capacity with plates (*)		65	130	130	130	130
Overall length		-	898 mm	990 mm	898 mm	990 mm
Overall width		-	442 mm	510 mm	442 mm	510 mm
Overall height		-	900 mm	900 mm	900 mm	900 mm
Power		-	950 W	1400 W	950 W	1400 W
Voltage - single phase 50/60 Hz		-	230 V	230 V	230 V	230 V
Maximum load		-	140 kg	160 kg	140 kg	160 kg
Net weight		-	37 kg	40 kg	37 kg	55 kg

HEATING MODELS

Warm - no ventilation	Code	-	777326	777332	777426	777406
	Price					
Warm - no ventilation - With cleaning hatch	Code	-	-	-	777446	-
	Price					

ACCESSORIES

Round lid	Code	-	777435	777440	-	-
	Price					
Square lid	Code	-	-	-	777438	777437
	Price					

NEUTRAL MODELS

Overall length		505 mm	990 mm			
Overall width		442 mm	510 mm			
Overall height		900 mm	900 mm			
Maximum load		80 kg	160 kg			
Net weight		30 kg	50 kg			
Neutral - no ventilation	Code	777101	777301	-	-	-
	Price					

ACCESSORY

Round lid	Code	777435	777435	-	-	-
	Price					

- 65 plates per stack.
- Adjustable stack for round plates of a diameter of 200 to 310mm and square or rectangular plates from 185 to 285 mm sides.
- Thermostatic regulation between 0° and 100°C (with safety thermostat).
- Mineral wool insulation (30mm).
- Easy to remove residual water (diamond-shaped base).
- Easy grip : handle.
- Design feature : bell-shaped stainless-steel lid for plate stacks.
- Dummy outlet for holding the coiled service cable.
- Safety thermostat.
- Trolleys delivered with lids.

Models with removable stacks :

- Easy to clean : removable stack.
- Hoppers with collar for easy movement without tools.

Model with cleaning hatch :

- Connection with a removable, 2 m long non-spiral cord (opposite thermostat and switch).
- EC approved - Trolleys in accordance with NF EN 60335-1 standard. 60 Hz ventilated air model on request.

(*) Maximum capacity with lid, the exact number of plates depends upon their thickness.

Trolleys available with stainless steel wheels upon request.



MODELS WITH REMOVABLE STACKS FOR PLATES

Models	○ 1 stack	○ 2 stacks	○ 2 stacks Perforated model
Dimensions of compatible round plates (minimum/maximum):	200/310 mm	200/310 mm	200/310 mm
Capacity with plates (*)	65	130	130
Overall length	650 mm	990 mm	990 mm
Overall width	510 mm	510 mm	510 mm
Overall height	900 mm	900 mm	900 mm
Power	1400 W	1400 W	-
Voltage single phase 50/60 Hz (no ventilation) - 50 Hz (with ventilation)	230 V	230 V	-
Maximum load	80 kg	160 kg	160 kg
Net weight	35 kg	55 kg	55 kg

HEATING MODELS

Warm - no ventilation	Code	777104	777304	-
	Price	-	-	-
Warm - with ventilation	Code	-	777306	-
	Price	-	-	-

NEUTRAL MODELS

Neutral - no ventilation	Code	-	-	777500
	Price	-	-	-

ACCESSORY

1 - Round lid	Code	777436	777436	777436
	Price	-	-	-



"UNIVERSAL" SELF-LEVELLING TROLLEYS

- Optimisation of storage capacities (with lid): from 120 to 180 plates depending on the diameter, 216 130 mm bowls, etc.
- Operates by roller system, anti-blocking design.
- 8 stainless steel tube bars for adjusting spaces that are easy to position (blocking holes).
- Easy grip handle.
- Lid hanging system on the side (nothing protruding) during service.
- Protective cover (dust, projections).
- Easy to remove residual water (diamond - shaped base).
- Safety thermostat.

- **Neutral model** : delivered without lid.
- EC approved - Trolleys in accordance with NF EN 60335-1 standard. Ventilated model : 60 Hz on request.

[*] Maximum capacity with lid, the exact number of plates depends upon their thickness. Trolleys available with stainless steel wheels upon request.



MODELS WITH PLATFORM FOR ALL TYPES OF TABLEWARE

Models		Unperforated trolley	Perforated trolley
Approximate capacity:	Plates	120/180	120/180
	Bowls	216	216
Overall length		990 mm	990 mm
Overall width		510 mm	510 mm
Overall height		900 mm	900 mm
Power		1400 W	-
Voltage - single phase		50/60 Hz (no ventilation) - 50 Hz (with ventilation)	230 V
Maximum load		160 kg	160 kg
Net weight		55 kg	55 kg
HEATING MODELS			
Warm - no ventilation	Code	777604	-
	Price		
Warm - with ventilation	Code	777606	-
	Price		
NEUTRAL MODELS			
Neutral - no ventilation	Code	777516	777506
	Price		
ACCESSORY			
Lid	Code	777641	777641
	Price		



Discover our range of Satellite 4G holding equipment on page 254 of this catalogue.



SELF-LEVELLING TROLLEYS FOR DISHWASHER BASKETS AND TRAYS

- Stainless-steel design.
- 777706 model** : functions using a system of rollers mounted on sealed ball bearings. The automatic stacking is adjusted by removing the springs in accordance with the weight of trays used.
- 777806 and 777816 models** : Operation by stainless steel wire platform system. Jamming free design guided at the 4 angles. Protection lid (dust, projection) with possible fastening on the side (for model no perforated). Easy evacuation of residual fluids (diamond shaped base).

- Optional cutlery holder** : Stainless steel design. Compatible with our self-levelling trolleys for baskets 777706 (to be ordered separately or added onto existing trolley). May be fitted with a cutlery tray or 3 GN 1/3 trays H 100 mm in stainless steel or copolyester (to be ordered separately).With the cutlery holder, the overall dimensions of the trolleys become: L x l x H : 928 x 565 x 1226 mm.

Trolleys available with stainless steel wheels upon request.



MODELS FOR DISHWASHER BASKETS

Models		For dishwasher baskets	For dishwasher baskets unperforated steel	For dishwasher baskets perforated steel
Capacity :	dishwashers baskets 500 x 500 H 100mm	7	7	7
Overall length		805 mm	756 mm	756 mm
Overall width		545 mm	702 mm	702 mm
Overall height		974 mm	956 mm	956 mm
Maximum load		120 kg	120 kg	120 kg
Net weight		31 kg	32 kg	32 kg
Self-levelling trolley	Code	777706	777806	777816
	Price			
OPTION				
1 - Cutlery holder (delivered without cutlery tray or GN pans)	Code	777926	-	-
	Price			



Please find our dishwasher baskets on page 410 in this catalogue.



Find the trays in the catalogue



IN SITU

- Stainless-steel design.
- Functions using a system of rollers mounted on sealed ball bearings. The automatic stacking is adjusted by removing the springs in accordance with the weight of trays used.
- 777916 model** : Model fitted with 2 stainless steel side panels to guide trays at the end of the conveyor.
- 777946 model** : please consult us to check the compatibility with any automatic distributor.
- Optional cutlery holder** : Stainless steel design. Compatible with our self-levelling trolleys for the 777906 and 777916 trays (to be ordered separately

or added onto existing trolley).
 May be fitted with a cutlery tray or 3 GN 1/3 trays H 100 mm in stainless steel or copolyester (to be ordered separately).
 With the cutlery holder, the overall dimensions of the trolleys become:
 L x l x H : 928 x 565 x 1226 mm.

•**Options 777990 and 777991**: These options render the 777946 trolley compatible with most tray recovery systems installed at the exit of the washing conveyor. Thus, the flow between the washing up and the distribution post requires no manual transfer of the pile of plates between

different trolleys.
 Composition of the system (777990):
 - A special vertical housing with a longitudinal stop to improve tray stacking This stop is suitable for exit heights from the conveyor between 500 and 900 mm from the ground.
 - A system for fixing ballasts underneath the platform.
 - The ballasts allow the tray reception height to be reduced without modifying the compatibility with the automatic tray distribution posts.

Trolleys available with stainless steel wheels (except model 777946) upon request.



MODELS FOR TRAYS

Models	For trays	For trays Special conveyor	Special automatic distributor
Capacity :			
460 x 360 mm, 480 x 370 mm or GN1/1 standard trays	100/120	100/120	100/120
350 x 270 mm fast-food trays	200/240	200/240	200/240
Overall length	805 mm	805 mm	766 mm
Overall width	545 mm	545 mm	545 mm
Overall height	974 mm	974 mm	1200 mm
Maximum load	120 kg	120 kg	120 kg
Net weight	23 kg	26 kg	27 kg
Self-levelling trolley	Code 777906 Price	777916	777946

OPTIONS

1 - Cutlery holder (delivered without cutlery tray or GN pans)	Code 777926 Price	777926	-
Fixation ballasts (stop for trays + ballast support + 2 ballasts) - factory fitted	Code - Price	-	777990
2 additional ballasts - factory fitted	Code - Price	-	777991



1 |

Holder shown with a cutlery tray (to be ordered separately).

BUILT IN SELF-LEVELLING STACKS



- Body in non-insulated stainless-steel.
- The control panel includes a thermostat that can be set from 0 to 100°C.
- Lid and 2 meters power lead provided.
- Safety thermostat.
- To be connected to switch or circuit breaker (not provided).



MODELS FOR PLATES AND ALL TYPES OF TABLEWARE

Models		○	○	○	○	□	□	□
Dimensions of compatible plates (minimum/maximum):								
	Round	200/260 mm	200/310 mm	200/310 mm	200/310 mm	200/260 mm	200/260 mm	
	Square	-	-	-	-	185/260 mm	185/285 mm	
	Rectangular	-	-	-	-	185/260 mm	185/285 mm	
Capacity :								
	Plates	65	65	40	65	65	65	120/180
	Ø 130 mm Bowl	-	-	-	-	-	-	216
	Small dishes	-	-	-	-	-	-	-
Overall length		355 mm	383 mm	383 mm	428 mm	355 mm	428 mm	712 mm
Overall width		355 mm	383 mm	383 mm	428 mm	355 mm	428 mm	457 mm
Overall height		740 mm	735 mm	549 mm	784 mm	740 mm	740 mm	729 mm
Fitted opening		Ø 330mm	Ø 372mm	Ø 372mm	Ø 390mm	330 x 330mm	390 x 390mm	682 x 350 mm
Power		900 W	-	-	900 W	900 W	900 W	-
Voltage - single phase 50/60 Hz		230 V	-	-	230 V	230 V	230 V	-
Maximum load		70 kg	80 kg	80 kg	80 kg	70 kg	80 kg	160 kg
Net weight		9 kg	4 kg	3 kg	13 kg	9 kg	13 kg	19 kg
Warm model no ventilation	Code	777431	-	-	777430	777439	777434	-
	Price							
Neutral - no ventilation	Code	777432	777420	777421	777433	777539	777534	777630
	Price							
ACCESSORY								
1 - Lid	Code	777435	777436	777436	777436	777438	777437	777641
	Price							



1 |

- Stainless-steel design.
- Operation by stainless steel wire platform system.
- Jamming free design guided at the 4 angles.
- Delivered without lid.



**MODELS FOR DISHWASHER
BASKETS AND TRAYS**

Models		For dishwasher baskets	For trays
Dimensions	Dishwasher baskets	500 x 500 mm	-
	Trays	-	460 x 360 mm, 480 x 370 mm, GN1/1, 350 x 270 mm
Capacity	Dishwasher baskets	7	-
	Trays	-	100/120
Overall length		659 mm	673 mm
Overall width		659 mm	578 mm
Overall height		850 mm	722 mm
Fitted opening		637 x 637 mm	635 x 495 mm
Maximum load		120 kg	120 kg
Net weight		13 kg (15 kg with lid)	13 kg
Stack	Code	777830	777930
	Price		

ACCESSORY

1 - Lid	Code	777831	-
Overall l x w x h 552 x 578 x 47 mm	Price		

1 |



ADDITIONAL FEATURES OF SELF SERVICE

INDUCTION COOKERS

- Stainless steel bodywork, mounted on 4 rubber feet.
- 6 mm thick pyroceram top.
- Accurate and immediate heating controls (no warm-up or cool-down) using a power using a dimmer-type system.
- Immediate induction heating power with low energy consumption.
- Only the container itself is heated, providing energy savings and improved comfort and safety.
- Easy to use : glass-covered touch-sensitive controls : 15 position digital display variable power regulator.
- Timer 99 mn.

- Removable and cleanable air filter.
- Easy-to-clean cooker, with smooth surfaces and no sharp edges
- Locking key for retaining selected power setting.
- Visual indicator that there is no receptacle when the appliance is powered up.
- Automatic reduction of the power in case of overheating.
- 150 cm connecting lead with plug.
- Guaranteed for 2 years.
- Conforms to NF EN 55014 - EN 60335-1 and 60335-2-36.

FITTED BAIN-MARIE WITH 2 TUREENS

- Delivered with two 4-litre tureens and two lids.
- Conforms to NF EN 60335-1, EN 60335-2-12 and NF EN 55014-1.



DISPLAY INDUCTION COOKER

Models		2,8 Kw	3,5 Kw
Capacity	Induction cooker	for pots and pans Ø 120 mm to 280 mm	for pots and pans Ø 120 mm to 280 mm
	Wok induction cooker	-	for pots and pans Ø 350 mm
Overall length		365 mm	365 mm
Overall depth		460 mm	500 mm
Overall height	Induction cooker	112 mm	95 mm
	Wok induction cooker	-	175 mm
Net weight	Induction cooker	6,25 kg	8 kg
	Wok induction cooker	-	12,1 kg
Power		2,8 Kw	3,5 Kw
Voltage - single phase 50 Hz		230 V	230 V
Induction cooker	Code	240308	240315
	Price		
Wok induction cooker	Code	-	240322
	Price		

FITTED BAIN-MARIE WITH TWO TUREENS

Model		
Capacity :		2 x 4 L
Overall length		545 mm
Overall width		345 mm
Overall height		220 mm
Fitted opening		515 x 310 mm
Power		700 W
Voltage - single phase 50/60 Hz		230 V
Maximum load		10 kg
Net weight		7 kg
Fitted bain-marie with two tureens with lids	Code	875030
	Price	





STANDARD EQUIPMENT

- Stainless steel tube structure.
- Rigide polypropylene racks. Stops integrated into the shape.
- Trolleys fitted with 4 Ø 125 mm diameter swivel composite wheels with brakes..
- Models with panels : 8 lateral panel anchors to avoid any vibration during trolley handling.

+ aesthetic

- Side panels in food-grade polystyrene screwed in to avoid vibrations when moving the trolleys.

+ safe

- Loaded polypropylene tray stands with integrated locking abutment.

+ easy to handle

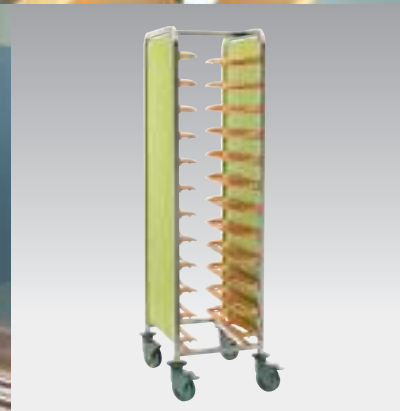
- Trolleys fitted with 4 Ø 125 mm diameter swivel composite wheels, 2 with brakes.

+ easy to clean

- Jet washing (shape of tray stands designed for water disposal during cleaning).

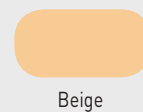
+ Silent

- Tray supports with less noise than stainless steel when setting down trays and when moving the trolley.



Trolleys in your colours?
Customisation possible for a minimum of 100 trolleys. Useful for cafeteria chains with choice of colours for tray supports and side panels.
Contact us.

Colors available for rackings

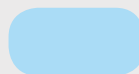


Beige



Grey

Colors available for panels



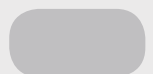
Blue



Green



Red



Grey

CAFETERIA CLEARING TROLLEYS

AN ORIGINAL DESIGN COMBINING STRENGTH AND AESTHETICS





MODELS FOR 12 TRAYS

Models		Low model	Tall model
Number of levels (space between levels 108 mm)		2 x 6	12
Overall length		923 mm	510 mm
Overall width		618 mm	620 mm
Overall height		994 mm	1700 mm
Max load per level		5 kg	5 kg
Net weight		Without panels 17 kg With 2 panels 23,5 kg With 3 panels -	17 kg 23,5 kg 25,5 kg
WITHOUT SIDE PANELS			
Beige rackings	Code	782426	782406
	Price		
Grey rackings	Code	782326	782306
	Price		
WITH 2 SIDE PANELS			
Beige rackings - Blue panels	Code	782526	782506
	Price		
Beige rackings - Green panels	Code	782626	782606
	Price		
Beige rackings - Red panels	Code	782726	782706
	Price		
Grey rackings - Grey panels	Code	782926	782906
	Price		
WITH 3 PANELS			
Beige rackings - Blue panels	Code	-	782503
	Price		
Beige rackings - Green panels	Code	-	782603
	Price		
Beige rackings - Red panels	Code	-	782703
	Price		
Grey rackings - Grey panels	Code	-	782903
	Price		

- Designed in stainless steel with 25 x 25 welded square tube structure.
- 8 lateral panel anchors (screw driving) to avoid vibrations.
- Shape of stands integrating locking abutment of trays during transportation.
- Jet washing (shape of tray stands designed for water disposal during cleaning).
- Modern and practical design of tray stands (blocking).
- Choice of colours for lateral panels.

- Can be used for standard trays : 460 x 360 mm, to 480 x 370 mm, 1/1 GN 530 x 325 mm and fast food 350 x 270 mm.

All these trolleys are fitted with Ø 125 mm composite wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval.
Temperature range of the wheels : -20°C / +60°C.



MODELS FOR 18 TRAYS

Models	Single model	Model with stainless steel top and gallery
Number of levels (space between levels 108 mm)	3 x 6	3 x 6
Overall length	1337 mm	1337 mm
Overall width	618 mm	620 mm
Overall height	994 mm	1055 mm
Max load per level	5 kg	5 kg
Net weight	Without panels 25 kg With 2 panels 27,5 kg	32 kg 35 kg

WITHOUT SIDE PANELS

Beige rackings	Code 782436	782446
	Price	
Grey rackings	Code 782336	-
	Price	

WITH 2 SIDE PANELS

Beige rackings - Blue panels	Code 782536	782546
	Price	
Beige rackings - Green panels	Code 782636	-
	Price	
Beige rackings - Red panels	Code 782736	-
	Price	
Grey rackings - Grey panels	Code 782936	-
	Price	

Dimensions of trays	Single entry or side by side	Back to back
530 x 325 mm	x	x
460 x 360 mm	x	x
430 x 330 mm	x	
375 x 265 mm	x	
370 x 280 mm	x	
350 x 270 mm	x	
325 x 265 mm	x	

CAFETERIA CLEARING TROLLEYS

FLAT-PACK CAFETERIA CLEARING TROLLEYS

- Designed in stainless steel with 25 x 25 welded square tube structure.
- 8 lateral panel anchors (screw driving) to avoid vibrations.
- Shape of stands integrating locking abutment of trays during transportation.
- Jet washing (shape of tray stands designed for water disposal during cleaning).
- Modern and practical design of tray stands (blocking).
- Choice of colours for lateral panels.
- Can be used for standard trays : 460 x 360 mm, to 480 x 370 mm, 1/1 GN 530 x 325 mm and fast food 350 x 270 mm.

- N.B. : For optimum use we manufacture two back-to-back models :
 - For 460 x 360 mm to 480 x 370 mm trays
 - For 1/1 gastronorm, 530 x 325 mm
- Please check the size of your trays before ordering.

All these trolleys are fitted with Ø 125 mm composite wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval.
Temperature range of the wheels : -20°C / +60°C.



MODELS FOR 24 TRAYS

Models	Side by side model			Back to back model	
			Self trays	GN1/1 trays	
Number of levels (space between levels 108 mm)	2 x 12			12	12
Overall length	925 mm			620 mm	670 mm
Overall width	620 mm			840 mm	840 mm
Overall height	1700 mm			1700 mm	1700 mm
Max load per level	5 kg			5 kg	5 kg
Net weight	Without panels	30 kg	22,5 kg	22,5 kg	22,5 kg
	With 2 panels	36 kg	31 kg	28 kg	28 kg
	With 3 panels	39 kg	-	-	-

WITHOUT SIDE PANELS

Beige rackings	Code	783906	785506	786006
	Price			
Grey rackings	Code	783306	785406	786206
	Price			

WITH 2 SIDE PANELS

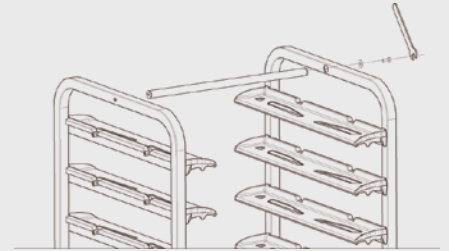
Beige rackings - Blue panels	Code	784206	785006	786306
	Price			
Beige rackings - Green panels	Code	784306	785106	786406
	Price			
Beige rackings - Red panels	Code	784406	785206	786506
	Price			
Grey rackings - Grey panels	Code	784906	785906	786906
	Price			

WITH 3 SIDE PANELS

Beige rackings - Blue panels	Code	784203	-	-
	Price			
Beige rackings - Green panels	Code	784303	-	-
	Price			
Beige rackings - Red panels	Code	784403	-	-
	Price			
Grey rackings - Grey panels	Code	784903	-	-
	Price			

- 3 tubular braces of Ø 18 mm, 1,2 mm thick, to be fitted into the tubes of the ladder frames.
- 6 mm screws for fixing the braces, to be assembled with 6 mm washers.
- Tightening with a n°10 spanner, supplied.
- Flat-pack delivered.
- These trolleys can support trays with a maximum length of 530 mm, a maximum width of 370 mm. They can be used for standard trays : 460 x 360 mm, to 480 x 370 mm, 1/1 GN 530 x 325 mm and fast food 350 x 270 mm (2 x 12 = 24).

All these trolleys are fitted with Ø 125 mm composite wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval. Temperature range of the wheels : -20°C / +60°C.



FLAT-PACK MODELS - FOR 12 TRAYS

Models		
Number of levels (space between levels 108 mm)		12
Overall length		510 mm
Overall width		620 mm
Overall height		1700 mm
Max load per level		5 kg
Net weight	Without panels	18 kg
	With 2 panels	24 kg
WITHOUT SIDE PANELS		
Beige rackings	Code	781006
	Price	
Grey rackings	Code	781106
	Price	
WITH 2 SIDE PANELS		
Beige rackings - Blue panels	Code	781206
	Price	
Beige rackings - Green panels	Code	781306
	Price	
Beige rackings - Red panels	Code	781406
	Price	
Grey rackings - Grey panels	Code	781906
	Price	



Dimensions of trays	Single entry or side by side	Back to back
530 x 325 mm	x	x
460 x 360 mm	x	x
430 x 330 mm	x	
375 x 265 mm	x	
370 x 280 mm	x	
350 x 270 mm	x	
325 x 265 mm	x	



BOURGEAT

BOURGEAT





COLD TRANSFER HOT TRANSFER

REHEATING OVENS

"TRANS THERM" REHEATING OVENS	248 - 253
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HOLDING CUPBOARDS

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<https://blog.matferbourgeat.com/tag/liaison-froide-liaison-chaude/>

STANDARD EQUIPMENT

- Made in stainless-steel.
- Simple touch-sensitive control panel in tempered glass.
- Main functions in series production versions: 2 RET cycles, 140 °C and 165 °C (French fries), one 80 °C holding cycle (automatic), adjustable air inlet and humidification.
- Pre-adjustment of RET cycles designed for total compliance with the applicable legislation.
- NF Food Hygiene Certification.



+ easy use

- Permanent display and data securisation on front.
- 2 RET cycles and 1 MET.
- Timer with alarm for manual controlling or automatic controlling with a food probe.
- Humidification in series (except 5GN1/2 model).

+ HACCP and traceability

- Possibility of saving and archiving temperatures with the HACCP special traceability option.

+ performance and savings

- Efficient insulation and 1 to 2 pulsed air turbines to ensure a more rapid and homogeneous heating (airflow deflectors).
- Automatic turbine shutdown when opening the door.
- According to the models, gain in cycle time and electrical consumption..

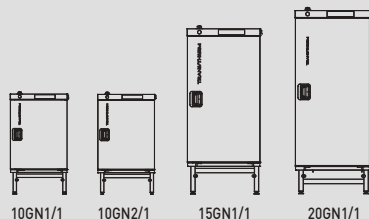
+ easy handling

- Ergonomic handles for closure.

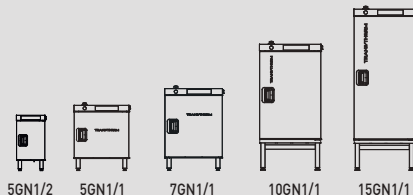
+ quick and easy to clean

- MODELS WITH TROLLEYS : radiated angles and smooth walls, detachable deflectors.
- MODELS ON LEGS OR WITH WHEELS : solid interior with stamped rails and corners fitted with shelves.

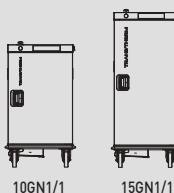
MODELS WITH TROLLEYS



MODELS ON LEGS



REMOVABLE MODELS



TRANS'THERM

SAFE AND EASY REHEATING



COLD TRANSFER
HOT TRANSFER

- Food grade stainless steel.
- Rock wool insulation (60 mm).
- Quick pre-heating and optimised RET cycles (energy saving).
- Pre-adjustment of RET cycles designed for total compliance with the applicable legislation.
- Main functions in series production versions: 2 RET cycles, 140 °C and 165 °C (French fries), one 80 °C holding cycle (automatic), adjustable air inlet and humidification.
- Available optional equipment: control by means of stick-in sensor, traceability module.
- Simple and modern touch-sensitive control panel in tempered glass.

- Ergonomic handles for closure and handling (trolleys).
- Available with glazed doors for a better control of the content.
- Easy to clean plain inner walls.
- Compatible for jet washing.
- Food hygiene NF certification.
- Automatic turbine shutdown when opening the door.
- Built-in safety thermal switch.
- Secured RET cycle parameters.
- EU approved - These ovens conform to NF EN 60335-1 and EN 60335-2-49.

- Delivered with one removable handle ref. 896000 for trolleys.
- The whole range of reheating ovens are available with the humidification option.
- CAUTION! Connection to the water network required.
- Traceability module (option): USB stick supplied, 260 hours of recording (i.e. 43 days).
- CAUTION! "Trans'therm" ovens are delivered without trolley (sold separately).



OVENS FOR TROLLEYS

Models		10 GN1/1	15 GN1/1	20 GN1/1	10 GN2/1
Meals capacity		80 / 120	120 / 180	160 / 250	160 / 250
Loading option with s/s GN containers - 65 mm deep		10 GN1/1	15 GN1/1	20 GN1/1 - 40 GN1/2	20 GN1/1
Overall length		795 mm	795 mm	795 mm	795 mm
Overall depth		720 mm	720 mm	720 mm	1045 mm
Overall height		1430 mm	1835 mm	1984 mm	1430 mm
Net weigh		80 kg	95 kg	110 kg	105 kg
Maximum load		40 kg	60 kg	75 kg	75 kg
Power		8,7 Kw	13,5 Kw	17,1 Kw	17,1 Kw
Voltage - three-phase + neutral 50/60 Hz		400 V	400 V	400 V	400 V
Electrical power		6,5 kwh	9,52 kwh	10,56 kwh	11 kwh
Model with stainless steel door	Code	891210	891215	891221	891220
	Price				
Model with glazed door	Code	891910	891915	891921	891920
	Price				
OPTIONS					
Probe option	Code	898000	898000	898000	898000
	Price				
Traceability module	Code	899000	899000	899000	899000
	Price				
Door opening	Code	897500	897500	897500	897500
	Price				
GN1/1 chips tray Stainless steel, (holes on the base and sides)	Code	895101	895101	895101	895101
	Price				
GN2/1 grid - Stainless steel - (65 x 53 cm)	Code	-	-	-	711002
	Price				
GN1/1 grid - Stainless steel - (53 x 32,5 cm)	Code	711003	711003	711003	711003
	Price				

- Made in stainless-steel.
- Trolleys fitted with two support doors for transport.
- Possibility of loading and unloading from both sides of the trolley (time saving).
- Locking stops for doors, fitted with silicone caps so as to avoid any noise during handling operations.
- 4 swivelling castors, 2 with brake.
- All of the Trans'therm trolleys are equipped with anchor points for the removable «cool-touch» handle re. 896000 (delivered separately).
- Trolleys compatible with the use of GN 1/1 stainless steel pans. Other dimensions (stainless steel pans or small trays) to be placed on GN 1/1 or GN 2/1 stainless steel grids (model 10 GN 2/1).
- **Maximum load : 120 kg.**

- **Trolleys for plates** : Stainless steel wire supports for plates Ø 240 to 280 mm max. Model 894320 : 48 plates - 4 plates per level. Model 894321 : 40 plates - 2 plates per level.



TROLLEYS

Models		For oven 10 GN1/1	For oven 15 GN1/1	For oven 20 GN1/1	For oven 10 GN2/1
Number of levels	trolley for portions trays / s/s containers	10	15	20	10
	trolley for plates	-	-	20	12
Capacity	with s/s GN1/1 containers - 65 mm deep	10	15	20	20
	with plates diam.240 to 280 mm	-	-	40	48
Overall length		587 mm	587 mm	587 mm	587 mm
Overall depth		470 mm	470 mm	470 mm	730 mm
Overall height		1254 mm	1629 mm	1791 mm	1254 mm
Space between levels	Trolley for portions trays / s/s containers	75 mm	75 mm	67 mm	75 mm
	Trolley for plates	-	-	69 mm	69 mm
Net weight	Trolley for portions trays / s/s containers	14 kg	17 kg	18 kg	18 kg
	Trolley for plates	-	-	20 kg	20 kg
Trolley for portions trays / s/s containers	Code	894110	894115	894121	894120
	Price				
1 - Trolley for plates	Code	-	-	894321	894320
	Price				
OPTIONS					
2 - "Cold touch" handle	Code	896000	896000	896000	896000
	Price				
3 - Thermic cover (for trolleys for plates)	Code	-	-	775803	897020
	Price				





- Food grade stainless steel.
- Rock wool insulation (60 mm).
- Quick pre-heating and optimised RET cycles (energy saving).
- Pre-adjustment of RET cycles designed for total compliance with the applicable legislation.
- Main functions in series production versions: 2 RET cycles, 140 °C and 165 °C (French fries), one 80 °C holding cycle (automatic), adjustable air inlet and humidification.
- Available optional equipment: control by means of stick-in sensor, traceability module.
- Simple and modern touch-sensitive control panel in tempered glass.
- Ergonomic handles for closure.

- Available with glazed doors for a better control of the content.
- Easy to clean solid stamped rails inner walls.
- Compatible for jet washing.
- Food hygiene NF certification.
- Automatic turbine shutdown when opening the door.
- Built-in safety thermal switch.
- Secured RET cycle parameters.
- The whole range of reheating ovens are available with the humidification option (except 5GN1/2).
- EU approved - These ovens conform to NF EN 60335-1 and EN 60335-2-49.

- **Dimensions of the bases** : L x D x H mm :
895104 : 365 x 444 x 175 -
895105 : 590 x 627 x 175
895205 : 590 x 627 x 1025
895207 : 590 x 627 x 866.
- **Caution! Connection to the water network required.**
- **Traceability module (option): USB stick supplied, 260 hours of recording (i.e. 43 days).**
- **The 5GN 1/2, 5 GN 1/1 and 7 GN 1/1 ovens are delivered without foot assembly. It must be installed on a low foot assembly or a high one both sold separately.**



OVENS ON LEGS

Models	5 GN1/2	5 GN1/1	7 GN1/1	10 GN1/1	15 GN1/1
Meals capacity	20 / 30	40 / 60	60 / 80	80 / 120	120 / 180
Loading option with s/s GN containers - 65 mm deep	5 GN1/2	5 GN1/1	7 GN1/1	10 GN1/1	15 GN1/1
Overall length	418 mm	682 mm	682 mm	682 mm	682 mm
Overall depth	577 mm	720 mm	720 mm	720 mm	720 mm
Overall height	810 mm	845 mm	1004 mm	1430 mm	1835 mm
Net weight	28 kg	48 kg	55 kg	80 kg	95 kg
Maximum load	10 kg	20 kg	28 kg	40 kg	60 kg
Power	2,2 Kw	3,5 Kw	6,8 Kw	8,7 Kw	13,5 Kw
Voltage	230 V single phase 50/60 Hz		400 V three-phase + neutral 50/60 Hz		
Electrical power	1,5 kwh	2.84 kwh	4 kwh	6,06 kwh	9,1 kwh
Model with stainless steel door	Code 892004	Code 892205	Code 892207	Code 892210	Code 892215
Model with glazed door	Code -	Code -	Code -	Code 892910	Code 892915

OPTIONS

Probe option	Code 898000	Code 898000	Code 898000	Code 898000	Code 898000
1 - Traceability module	Code 899000	Code 899000	Code 899000	Code 899000	Code 899000
Door opening	Code 897500	Code 897500	Code 897500	Code 897500	Code 897500
2 - Support plate for s/s GN pans	Code -	Code 895010	Code 895010	Code 895010	Code 895010
3 - Support trolley for 5 GN1/2 oven	Code 895006	Code -	Code -	Code -	Code -
4 - Low stand for ovens	Code 895104	Code 895105	Code 895105	Code -	Code -
4 - High stand for ovens	Code -	Code 895205	Code 895207	Code -	Code -
5 - GN1/1 chips tray Stainless steel, (holes on the base and sides)	Code -	Code 895101	Code 895101	Code 895101	Code 895101
GN1/1 grid - Stainless steel - (53 x 32,5 cm)	Code -	Code 711003	Code 711003	Code 711003	Code 711003
GN1/2 grid - Stainless steel - (32,5 x 26,5 cm)	Code 711105	Code -	Code -	Code -	Code -

- Food grade stainless steel.
- Rock wool insulation (60 mm).
- Quick pre-heating and optimised RET cycles (energy saving).
- Pre-adjustment of RET cycles designed for total compliance with the applicable legislation.
- Main functions in series production versions: 2 RET cycles, 140 °C and 165 °C (French fries), one 80 °C holding cycle (automatic), adjustable air inlet and humidification.
- Available optional equipment: control by means of stick-in sensor, traceability module.
- Simple and modern touch-sensitive control panel in tempered glass.
- Ergonomic handles for closure and handling.

- Available with glazed doors for a better control of the content.
- Easy to clean solid stamped rails inner walls.
- Compatible for jet washing.
- Food hygiene NF certification.
- Automatic turbine shutdown when opening the door.
- Built-in safety thermal switch.
- Secured RET cycle parameters.
- Operates with three-phase current.
- Humidification by means of integrated water reserve (3 litres).

- 160-mm diameter wheels made of composite material with stainless steel yoke, 2 are fitted with brakes.
- The whole range of reheating ovens are available with the humidification option.
- EU approved - These ovens conform to NF EN 60335-1 and EN 60335-2-49.
- **Traceability module (option): USB stick supplied, 260 hours of recording (i.e. 43 days).**

OVENS REMOVABLE

Models		10 GN1/1	15 GN1/1
Meals capacity		80 / 120	120 / 180
Loading option with s/s GN containers - 65 mm deep		10 GN1/1	15 GN1/1
Overall length		744 mm	744 mm
Overall depth		782 mm	782 mm
Overall height		1320 mm	1725 mm
Net weight		80 kg	95 kg
Maximum load		40 kg	60 kg
Power		8,7 Kw	13,5 Kw
Voltage - three-phase + neutral 50/60 Hz		400 V	400 V
Electrical power		6,06 kwh	9,1 kwh
Model with stainless steel door	Code	893210	893215
	Price		
Model with glazed door	Code	893910	893915
	Price		
OPTIONS			
Probe option	Code	898000	898000
	Price		
1 - Traceability module	Code	899000	899000
	Price		
Door opening	Code	897500	897500
	Price		
2 - Support plate for s/s GN pans	Code	895010	895010
	Price		
5 - GN1/1 chips tray Stainless steel, (holes on the base and sides)	Code	895101	895101
	Price		
GN1/1 grid - Stainless steel - (53 x 32,5 cm)	Code	711003	711003
	Price		



COLD TRANSFER
HOT TRANSFER



STANDARD EQUIPMENT

- Made in stainless-steel.
- Electronic control with delayed start clock (except models with drawers).
- 4 wheels with stainless steel case, including 2 with brakes (5th wheel on double compartment models).
- Internal walls with pressed one-piece rails.
- Condensate collection tank.
- Usage and after-sales service alarms.
- With key-lock.
- NF Food Hygiene Certification.

HEATING MODELS :

- 4 programs for quick setting plus a customisable "chef" mode to preserve flavour.
- Removable water reservoir (4L).

REFRIGERATED MODELS :

- Cooling unit on single-block drawer accessed via the back of the cupboard for rapid after-sales service.



+ easy-to-use and reliable

- Maintenance self-diagnosis with visual message (alarms and after-sales service).
- Traceability (full operational data available at all times).

HEATING MODELS :

- 4 optimised programmes (depending on the type of recipe) to guarantee the best result in "Easy mode".
- A "Chef" mode to express professional know-how.

REFRIGERATED MODELS :

- Complete and ergonomically-designed control panel with permanent display of temperature data on front.
- With its one-piece refrigerated unit that is accessible from the rear, maintenance (or after-sales service) is twice as fast and twice as easy !

+ food qualities respect

- HEATING MODELS : Adjustable humidification with automatic "boost" to prevent drying (removable 4-litre water reservoir).

+ savings

- Programmable postponed switching on to reduce electricity use.

+ ergonomics

- Condensate collection tray (2 litre capacity). Removable, dishwasher safe.

+ easy to handle

- Ergonomical built-in handles.
- Fast opening and closing of the door.

+ quick and easy to clean

- Internal walls with pressed one-piece rails ; can be washed with low-pressure jet (IP 25).



SATELLITE 4G

THE INTELLIGENT SOLUTION TO PRESERVE TASTE



COLD TRANSFER
HOT TRANSFER



SATELLITE 4G OPTION DUO

Imagine more taste ...
Imagine tender, juicy, pink meats, pearly white poultry and fish.
Imagine all the vitamins, trace elements and organoleptic qualities fully preserved.

To obtain these results, cooking must be done as close as possible to the transformation temperature of the food. This is what is called the "optimum cooking temperature".

Once again, Bourgeat is the sign of a genuine revolution in cooking and presents the Satellite 4G Duo option.

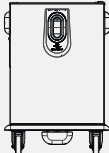
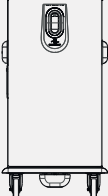
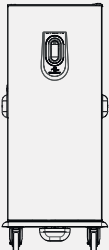
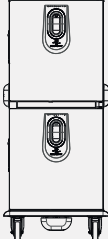
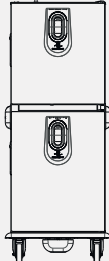
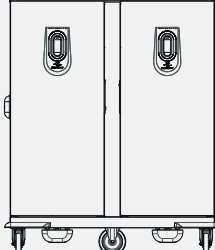
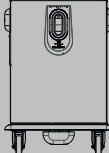
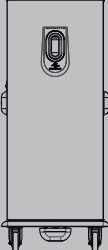
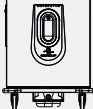
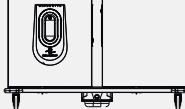

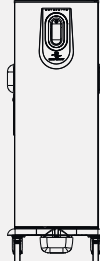
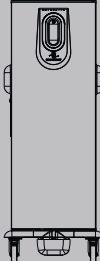


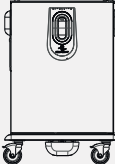

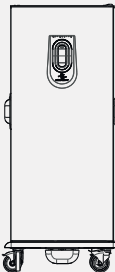
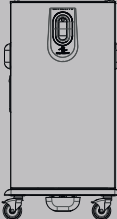
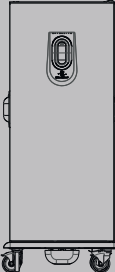
With the Satellite 4G Duo option, your "optimum temperature" cooking and holding will be done without a break in continuity, without handling, with the same equipment.
This considerable advantage allows you to relieve your oven and offer more recipes in order to whet the appetite even more.

Thanks to controlling the cooking with the insertion sensor, the Satellite 4G Duo options ensure traceability that secures your cooking and holding temperature process without the risks of overcooking or drying out in the oven.

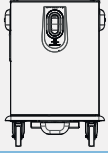
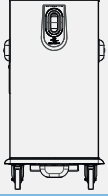
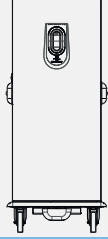
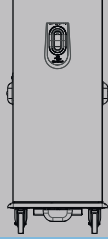

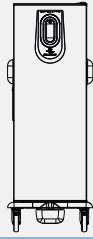
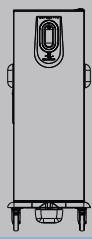


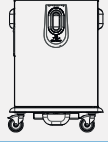
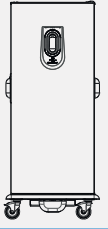
Less expensive and more economical in terms of energy than an oven, more versatile (holding temperature), mobile, although the Satellite 4G Duo option is great for "optimum temperature" cooking, it also represents a particularly profitable investment.

Contact us for more information.

HOLDING CUBPBOARDS - HOT

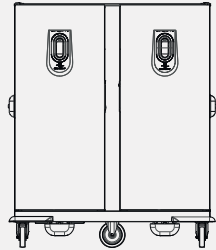
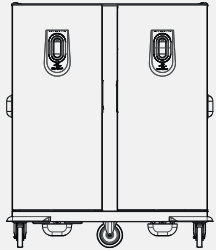
							SCRATCH-RESISTANT STAINLESS STEEL	
GN2/1 MODELS								
								
GN20	GN30	GN40	2GN16	GN20 + GN16	2GN40	GN20	GN40	
Number of levels GN2/1								
10	15	20	2 x 8	10+8	2 x 20	10	20	
GN1/1 MODELS Profile 325mm								
								
		GN6	GN12	GN10	GN17		GN17	
Number of levels GN1/1								
		6	12	10	17		17	
GN1/1 MODELS Profile 530 mm								
								
	GN3	GN6	GN10	GN15	GN20	GN15	GN20	
Number of levels GN1/1								
	3	6	10	15	20	15	20	

HOLDING CUPBOARDS - COLD

						SCRATCH-RESISTANT STAINLESS STEEL
GN2/1 MODELS						
			GN20	GN30	GN40	GN40
Number of levels GN2/1			10	15	20	20
GN1/1 MODELS Profile 325mm						
				GN5	GN14	GN14
Number of levels GN1/1				5	14	14
GN1/1 MODELS Profile 530 mm						
	GN3	GN6	GN10	GN15	GN20	GN15
Number of levels GN1/1	3	6	10	15	20	15

COLD TRANSFER
HOT TRANSFER

HOT AND COLD CUPBOARDS

		
	2GN40	2GN20
Number of levels	2 x 20 GN2/1	2 x 20 GN1/1

SATELLITE 4G

HOLDING CUPBOARDS HOT



GN2/1 CUPBOARDS

Models	GN20	GN30	GN40	GN80
Loading option with S/S containers	20 GN1/1 - 10 GN2/1	30 GN1/1 - 15 GN2/1	40 GN1/1 - 20 GN2/1	80 GN1/1 - 40 GN2/1
Capacity	0,29 m ³ / 296 L	0,42 m ³ / 427 L	0,56 m ³ / 557 L	2 x 0,55 m ³ / 557 L
Overall length	791 mm	791 mm	791 mm	1616 mm
Overall depth	959 mm	959 mm	959 mm	959 mm
Overall height	1166 mm	1521 mm	1876 mm	1917 mm
Net weight	100 kg	120 kg	140 kg	290 kg
Maximum load	200 kg	250 kg	300 kg	400 kg
Power	1750 watts	2350 watts	2950 watts	3500 watts
Voltage - single phase 50/60 Hz	230 V	230 V	230 V	230 V
Electrical power	0,8 kwh	1,2 kwh	1,52 kwh	2,96 kwh
Heated with stainless-steel door Without humidification	Code Price	840220 840230	840240	840280
Heated with glazed door Without humidification	Code Price	841220 841230	841240	841280
Heated with stainless-steel door With humidification	Code Price	840320 840330	840340	840380
Heated with glazed door With humidification	Code Price	841320 841330	841340	841380
OPTIONS				
Door opening option (assembly in factory only)	Code Price	844000 844000	844000	844000
4 - Gloves/food probe holder	Code Price	844008 844008	844008	844008
5 - Information sheets holder	Code Price	844005 844005	844005	844005
UK electrical plug	Code Price	844080 844080	844080	-
Set of 4 "all terrain" wheels diam. 160 mm (assembly in factory only)	Code Price	844010 844010	844010	-

- Stainless-steel design.
- Insulation (CFC-free foam insulation- 60 to 80 mm).
- Easy to clean : walls with pressed racks.
- Space between shelves 71 mm.
- Insulated doors in full stainless steel or with glazed panel (double glazing) with key-lock. 180° opening with position retaining points.
- Side handles on the 4 sides.
- Protective strip on the lower part.
- 4 swivel wheels, including 2 with brakes (diameters 160 mm, 125 mm and 80 mm depending on the model, all with stainless steel outer).
- Can be washed with low-pressure jet (Protection index : 25).
- Spiral connection lead with moulded plug and cable holder on the back of the cupboard.
- Removable condensate collection tray (2 litre capacity).
- NF Food Hygiene Certification.
- Touch control panel on the front the door.

- 4 pre-selected programmes for temperature/ humidification optimisation depending on the type of recipe; one Chef mode for specific settings: temperature adjustable from 40°C to 85°C, humidification adjustable from 0% to 100%.
- Removable water reservoir (4 litres).
- Homogeneous ventilated heating system (1°C maximum gradient).
- Convection chimney which can be removed without tools.
- Rapid pre-heating (increase from 20°C to 85°C in 7 mn).
- Deferred programmable start to reduce electricity use.
- Visual warnings on the control panel in the event of problems of use.
- Information tracking: temperature curves, electricity use, power outages, alarms (available all the time)

OPTIONS :

- Door opening : **Assembly in factory. Must be ordered separately.** Please call for lead-time.
- "all terrain" wheels diam. 160 mm (standard on model GN80) **Assembly in factory. Must be ordered separately.**
- Additional options available on page 267 (personalisation, anti-static braid).
- These cupboards are conform with EN 631-2 and the heated models only also conform to NF EN 60335-1, EN 60335-2-49 and NF D 40-016.



GN2/1 CUPBOARDS

Models	GN20+16	2GN16
Loading option with S/S containers 65 mm deep	36 GN1/1 - 18 GN2/1	32 GN1/1 - 16 GN2/1
Capacity	Lower area : 0,29 m ³ / 296 L Hupper area : 0,24 m ³ / 245 L	2 x 0,244 m ³ / 244 L
Overall length	791 mm	791 mm
Overall depth	959 mm	959 mm
Overall height	1990 mm	1848 mm
Net weight	155 kg	140 kg
Maximum load	300 kg	300 kg
Power	3350 watts	3350 watts
Voltage - single phase 50/60 Hz	230 V	230 V
Electrical power	1,44 kwh	1,28 kwh
Heated with stainless-steel door Without humidification	Code 840236 Price	840232
Heated with stainless-steel door With humidification	Code 840336 Price	840332
OPTIONS		
4 - Gloves/food probe holder	Code 844008 Price	844008
5 - Information sheets holder	Code 844005 Price	844005
UK electrical plug	Code 844080 Price	844080
Set of 4 "all terrain" wheels diam. 160 mm (assembly in factory only)	Code 844010 Price	844010



SATELLITE 4G

HOLDING CUPBOARDS HOT



GN1/1 CUPBOARDS - PROFILE 325MM

Models		GN6	GN10	GN12	GN17
Loading option with S/S containers 65 mm deep		6 GN1/1 - 12 GN1/2	10 GN1/1 - 20 GN1/2	2x6 GN1/1 - 2x12 GN1/2	17 GN1/1 - 34 GN1/2
Capacity		0,09 m ³ / 90 L	0,14 m ³ / 140 L	0,3 m ³ / 300 L	0,24 m ³ / 236 L
Overall length		547 mm	585 mm	1109 mm	585 mm
Overall depth		821 mm	844 mm	821 mm	844 mm
Overall height		690 mm	1079 mm	689 mm	1575 mm
Net weight		50 kg	55 kg	70 kg	90 kg
Maximum load		60 kg	100 kg	120 kg	170 kg
Power		950 watts	950 watts	950 watts	1750 watts
Voltage - single phase 50/60 Hz		230 V	230 V	230 V	230 V
Electrical power		0,24 kwh	0,4 kwh	0,54 kwh	0,77 kwh
Heated with stainless-steel door Without humidification	Code	843206	843210	843212	840217
	Price				
Heated with glazed door Without humidification	Code	-	842210	-	841217
	Price				
Heated with stainless-steel door With humidification	Code	843306	843310	843312	840317
	Price				
Heated with glazed door With humidification	Code	-	842310	-	841317
	Price	-			
OPTIONS					
Door opening option (assembly in factory only)	Code	844000	844000	-	844000
	Price				
1 - Retractable handle for GN6	Code	844106	-	-	-
	Price				
3 - Underframe	Code	844015	-	-	-
	Price				
Kit to fit water tank on the side	Code	844018	-	-	-
	Price				
2 - 4 stainless steel feet with jacks	Code	844017	-	-	-
	Price				
4 - Gloves/food probe holder	Code	844008	844008	844008	844008
	Price				
5 - Information sheets holder	Code	844005	844005	844005	844005
	Price				
UK electrical plug	Code	844080	844080	844080	844080
	Price				
Set of 4 "all terrain" wheels diam. 125 mm (assembly in factory only)	Code	-	844012	-	844012
	Price				



GN1/1 CUPBOARDS - PROFILE 530MM

Models	GN3	GN6	GN10	GN15	GN20
Loading option with S/S containers 65 mm deep	3 GN1/1 H100	6 GN1/1	10 GN1/1	15 GN1/1	20 GN1/1
Capacity	/	0,09 m ³ / 91 L	0,15 m ³ / 156 L	0,22 m ³ / 225 L	0,29 m ³ / 294 L
Overall length	752 mm	752 mm	791 mm	791 mm	791 mm
Overall depth	576 mm	765 mm	804 mm	804 mm	804 mm
Overall height	688 mm	727 mm	1123 mm	1478 mm	1833 mm
Net weight	60 kg	50 kg	80 kg	120 kg	140 kg
Maximum load	30 kg	60 kg	100 kg	150 kg	200 kg
Power	950 watts	950 watts	950 watts	1750 watts	1750 watts
Voltage - single phase 50/60 Hz	230 V	230 V	230 V	230 V	230 V
Electrical power	0,15 kwh	0,27 kwh	0,45 kwh	0,68 kwh	0,88 kwh
Heated with stainless-steel door Without humidification	Code Price	843402 840206	840210	840215	840221
Heated with glazed door Without humidification	Code Price	-	-	841210 841215	841221
Heated with stainless-steel door With humidification	Code Price	-	840306 840310	840315	840321
Heated with glazed door With humidification	Code Price	-	-	841310 841315	841321
OPTIONS					
Door opening option (assembly in factory only)	Code Price	-	844000	844000	844000
1 - Retractable handle for GN6	Code Price	844006	844006	-	-
6 - Moulded top	Code Price	-	844007	844009	-
3 - Underframe	Code Price	-	844015	-	-
Kit to fit water tank on the side	Code Price	-	844018	-	-
2 - 4 stainless steel feet with jacks	Code Price	844017	844017	-	-
4 - Gloves/food probe holder	Code Price	844008	844008	844008	844008
5 - Information sheets holder	Code Price	844005	844005	844005	844005
UK electrical plug	Code Price	844080	844080	844080	844080
Set of 4 "all terrain" wheels diam. 160 mm (assembly in factory only)	Code Price	-	-	844011	844011



GN2/1 CUPBOARDS

Models	GN20	GN30	GN40
Loading option with S/S containers 65 mm deep	20 GN1/1 H65 - 10 GN2/1 H65	30 GN1/1 H65 - 15 GN2/1 H65	40 GN1/1 H65 - 20 GN2/1 H65
Capacity	0,29 m ³ / 295 L	0,42 m ³ / 425 L	0,55 m ³ / 553 L
Overall length	791 mm	791 mm	791 mm
Overall depth	1129 mm	1129 mm	1129 mm
Overall height	1166 mm	1521 mm	1876 mm
Net weight	120 kg	140 kg	160 kg
Maximum load	200 kg	300 kg	300 kg
Power	280 watts	280 watts	280 watts
Cooling capacity	250 watts (at -5°C)	250 watts (at -5°C)	250 watts (at -5°C)
Voltage - single phase 50/60 Hz	230 V	230 V	230 V
Electrical power (s/s door / glazed door)	2,30 kwh / 2,45 kwh	2,40 kwh / 2,60 kwh	3,30 kwh / 3,50 kwh
With s/s door	Code 842020	Code 842030	Code 842040
	Price	Price	Price
With glazed door	Code 842120	Code 842130	Code 842140
	Price	Price	Price
OPTIONS			
Door opening option (assembly in factory only)	Code 844000	Code 844000	Code 844000
	Price	Price	Price
4 - Gloves/food probe holder	Code 844008	Code 844008	Code 844008
	Price	Price	Price
5 - Information sheets holder	Code 844005	Code 844005	Code 844005
	Price	Price	Price
UK electrical plug	Code 844080	Code 844080	Code 844080
	Price	Price	Price
Set of 4 "all terrain" wheels diam. 160 mm (assembly in factory only)	Code 844010	Code 844010	Code 844010
	Price	Price	Price

- Stainless-steel design.
- Complete insulation (CFC-free foam insulation - 60 to 80 mm).
- Easy to clean : walls with pressed racks.
- Space between shelves 71 mm.
- Insulated doors in full stainless steel or with glazed panel (double glazing) with key-lock. 180° opening with position retaining points.
- Side handles on the 4 sides.
- Protective strip on the lower part.
- 4 swivel wheels, including 2 with brakes (diameters 160 mm, 125 mm and 80 mm depending on the model, all with stainless steel outer).
- Can be washed with low-pressure jet (Protection index : 25).

- Spiral connection lead with moulded plug and cable holder at the back of the cupboard.
- Cooling unit on single-block drawer accessed via the back of the cupboard for rapid after-sales service (change in 15 minutes).
- Refrigerant gas R134a. EU approved - This cupboard conforms to EN60335-1 and EN60335-2-89.
- Removable condensate collection tray (2 litre capacity).
- NF Food Hygiene Certification.
- Touch control panel on the façade on the door.
- Pre-set temperature (set at +2°C, adjustable from 1°C to +8°C).

- Homogeneous ventilated cooling system (0,5°C maximum gradient).
- Convection chimney which can be removed without tools.
- Deferred programmable start to reduce electricity use.
- Visual warnings on the control panel in the event of problems of use.
- Information tracking: temperature curves, electricity use, power outages, alarms (available all the time).



GN1/1 CUPBOARDS - PROFILE 530MM

Models		GN3	GN6	GN10	GN15	GN20
Loading option with S/S containers 65 mm deep		3 GN1/1 H100	6 GN1/1 H65	10 GN1/1 H65	15 GN1/1 H65	20 GN1/1 H65
Capacity		/	0,08 m ³ / 88 L	0,15 m ³ / 150 L	0,21 m ³ / 217 L	0,28 m ³ / 285 L
Overall length		752 mm	752 mm	791 mm	791 mm	791 mm
Overall depth		737 mm	765 mm	804 mm	804 mm	804 mm
Overall height		688 mm	727 mm	1123 mm	1478 mm	1833 mm
Net weight		75 kg	65 kg	100 kg	120 kg	140 kg
Maximum load		30 kg	60 kg	100 kg	150 kg	200 kg
Power		300 watts	280 watts	280 watts	280 watts	280 watts
Cooling capacity		270 watts (at -5°C)	250 watts (at -5°C)	250 watts (at -5°C)	250 watts (at -5°C)	250 watts (at -5°C)
Voltage - single phase 50/60 Hz		230 V	230 V	230 V	230 V	
Electrical power (s/s door / glazed door)		2,4 kwh	2,3 kwh	1,80 kwh / 1,90 kwh	2,10 kwh / 2,20 kwh	2,30 kwh / 2,45 kwh
With s/s door	Code	842404	842006	842010	842015	842021
	Price					
With glazed door	Code	-	-	842110	842115	842121
	Price					
OPTIONS						
Door opening option (assembly in factory only)	Code	-	844000	844000	844000	844000
	Price					
1 - Retractable handle	Code	844006	844006	-	-	-
	Price					
6 - Moulded top	Code	-	844007	844009	-	-
	Price					
3 - Underframe	Code	-	844015	-	-	-
	Price					
2 - 4 stainless steel feet, with jacks	Code	844017	844017	-	-	-
	Price					
4 - Gloves/food probe holder	Code	844008	844008	844008	844008	844008
	Price					
5 - Information sheets holder	Code	844005	844005	844005	844005	844005
	Price					
UK electrical plug	Code	844080	844080	844080	844080	844080
	Price					
Set of 4 "all terrain" wheels diam. 160 mm (assembly in factory only)	Code	-	-	844011	844011	844011
	Price					



SATELLITE 4G

HOLDING CUPBOARDS COLD



GN1/1 CUPBOARDS - PROFILE 325MM

Models	GN5	GN14
Loading option with S/S containers 65 mm deep	5 GN1/1 H65	14 GN1/1 H65
Capacity	0,07 m ³ / 70 L	0,19 m ³ / 190 L
Overall length	547 mm	585 mm
Overall depth	851 mm	911 mm
Overall height	690 mm	1575 mm
Net weight	65 kg	90 kg
Maximum load	50 kg	140 kg
Power	300 watts	300 watts
Cooling capacity	270 watts (at -5°C)	270 watts (at -5°C)
Voltage - single phase 50 Hz	230 V	230 V
Electrical power (s/s door / glazed door)	2,4 kwh	2,00 kwh / 2,10 kwh
With s/s door	Code Price	842005 842014
With glazed door	Code Price	- 842114
OPTIONS		
Door opening option (assembly in factory only)	Code Price	844000 844000
1 - Retractable handle	Code Price	844106 -
3 - Underframe	Code Price	844015 -
2 - 4 stainless steel feet, with jacks	Code Price	844017 -
4 - Gloves/food probe holder	Code Price	844008 844008
5 - Information sheets holder	Code Price	844005 844005
UK electrical plug	Code Price	844080 844080
Set of 4 "all terrain" wheels diam. 125 mm (assembly in factory only)	Code Price	- 844012



1 |



3 |



4 |



6 |



2 |



5 |



DOOR PERSONALISATION OPTION

The Satellite cupboards most frequently used in view of the public can now be personalised (see photo) with a decorative casing on the door.

Option not available for Satellite 4GT cupboards.

	Code	Price
For 1 door GN20 size 1/1 profile 530 / GN40 format 2/1	844020	
For 1 door GN14/GN17 size 1/1 profile 325	844021	
For 1 door GN80 + mixed size 2/1	844022	
For 1 door GN20 size 2/1	844023	

On supply of a file. To add to the cupboard's reference. Contact us.

ANTI-STATIC BRAID OPTION

Can be added to all of our models.

	Code	Price
Anti-static braid kit	844004	



EXTENDED CORD OPTION

Can be added to all of our models (except model GN3 heated cupboard with drawers)

	Code	Price
5 m long coiled cord	844002	

COLD TRANSFER
HOT TRANSFER



SATELLITE 4G

HOLDING CUPBOARDS HOT + COLD

- Stainless-steel design.
- Complete insulation (CFC-free foam insulation - 60 to 80 mm).
- Easy to clean : walls with pressed racks.
- Space between shelves 71 mm.
- Insulated doors in full stainless steel or with glazed panel (double glazing) with key-lock. 180° opening with position retaining points.
- Side handles on the 4 sides.
- Protective strip on the lower part.
- Fitted as standard with 4 swivel wheels, including 2 with brakes on "all terrain" model.

- Can be washed with low-pressure jet (Protection index : 25).
- Spiral connection lead with moulded plug and cable holder on the back of the cupboard.
- Removable condensate collection tray (2 litre capacity).
- NF Food Hygiene Certification.

- These cupboards are conform with EN 631-2 and the heated models only also conform to NF EN 60335-1 and EN 60335-2-49. EU approved - This cupboard conforms to EN60335-1 and EN60335-2-89.



GN2/1



GN1/1

HOT AND COLD CUPBOARDS

Models	2GN40	2GN20
Loading option with S/S containers 65 mm deep	80 GN1/1 H65 - 40 GN2/1 H65	40 GN1/1 H65
Capacity	0,55 m ³ / 553 L (cold area) 0,56 m ³ / 557 L (hot area)	0,28 m ³ / 285 L (cold area) 0,29 m ³ / 294 L (hot area)
Overall length	1616 mm	1616 mm
Overall depth	1132 mm	804 mm
Overall height	1917 mm	1917 mm
Net weight	290 kg	250 kg
Maximum load	400 kg	400 kg
Power	3400 W	2200 W
Cooling capacity	250 watts (at -5°C)	250 watts (at -5°C)
Voltage - single phase 50/60 Hz	230 V	230 V
Electric consumption	5,82 kwh	4,68 kwh
Mixed with stainless steel door. Without humidification.	Code 843081 Price	843041
Mixed with glazed door. Without humidification.	Code 843181 Price	843141
Mixed with stainless steel door. With humidification.	Code 843082 Price	843042
Mixed with glazed door. With humidification.	Code 843182 Price	843142
OPTIONS		
Gloves/food probe holder	Code 844008 Price	844008
Information sheets holder	Code 844005 Price	844005
UK electrical plug	Code 844085 Price	844080

- Touch control panel on the front the door.
- Compartments with separate ignition and controls to function independently.
- Deferred programmable start to reduce electricity use.
- Visual warnings on the control panel in the event of problems of use.
- Convection chimney which can be removed without tools.
- Information tracking: temperature curves, electricity use, power outages, alarms.

FOR THE WARM COMPARTMENT:

- 4 pre-selected programmes for temperature/humidification optimisation depending on the type of recipe; one Chef mode for specific settings: temperature adjustable from 40°C to 85°C, humidification from 0% to 100%.
- Removable water reservoir (4 litres).
- Homogeneous ventilated heating system (1°C maximum gradient).
- Rapid pre-heating (increase from 20°C to 85°C in 7 minutes).

FOR THE COLD COMPARTMENT:

- Pre-set temperature (set at +2°C, adjustable from 1°C to +8°C).
 - Homogeneous ventilated cooling system (0,5°C maximum gradient).
 - Cooling unit on single-block drawer accessed via the back of the cupboard for rapid after-sales service (change in less than 15 minutes).
 - Refrigerant gas R134a.
- **Plate basket:** only for use with GN2/1 models, entry 530 mm. It uses 3 slider levels.

ACCESSORIES FOR SATELLITE CUPBOARDS

Models		Neutral or heated cupboards	Refrigerated cupboards	Mixed cupboards
1 - GN1/1 s/s container 65 mm deep	Code Price	741006	741006	741006
2 - GN1/1 s/s container 100 mm deep	Code Price	741010	741010	741010
1 - GN1/1 s/s container 150 mm deep	Code Price	741015	741015	741015
2 - S/s plate cover - for plates diam.260/270	Code Price	750526	750526	750526
2 - S/s plate cover - for plates diam.290/310	Code Price	750530	750530	750530
3 - S/s basket for plates L 530 x l 385 x H 194mm	Code Price	750514	750514	750514
4 - GN2/1 s/s grille	Code Price	711002	711002	711002
4 - GN1/1 s/s grille	Code Price	711003	711003	711003
5 - Eutectic block GN1/1 (-3°C)	Code Price	826003	-	-
5 - Eutectic block GN1/3 (-12°C)	Code Price	826001	-	-



SATELLITE 4GT | HOLDING CUPBOARDS - REINFORCED RANGE

- Scratch-resistant stainless steel and stain-resistant.
- Complete insulation (CFC-free foam insulation - 60 to 80 mm).
- Easy to clean : walls with pressed racks.
- Space between shelves 71 mm.
- Insulated doors in full stainless steel or with glazed panel (double glazing) with key-lock. 180° opening with position retaining points.
- Side handles on the 4 sides.
- Protective strip on the lower part.
- 4 swivel wheels, including 2 with brakes (diam. 160 mm, 125 mm and 80 mm depending on the model, all with stainless steel outer).

- Can be washed with low-pressure jet (Protection index : 25).
- Spiral connection lead with moulded plug and cable holder on the back of the cupboard.
- Removable condensate collection tray (2 litre capacity).
- NF Food Hygiene Certification.
- CE approval and Label NF are available for banqueting trolleys with resistance and fan. These cupboards are conform with EN 631-2 and the heated models only also conform to NF EN 60335-1 and EN 60335-2-49.

OPTIONS

- Door opening : **Assembly in factory. Must be ordered separately.** Please call for lead-time.
- **Note: customisation options (ref. 844020 - 844021 - 844022 and 844023 on page 267 of the catalogue) are not available for the Satellite 4GT range.**



HOT CUPBOARDS

Models	GN15 1/1 Profile 530	GN17 1/1 Profile 325	GN20 1/1 Profile 530	GN20 2/1	GN40 2/1
Loading option with S/S containers 65 mm deep	15 GN1/1	17 GN1/1 - 34 GN1/2	20 GN1/1	20 GN1/1 - 10 GN2/1	40 GN1/1 - 20 GN2/1
Capacity	0,22 m ³ / 225 L	0,24 m ³ / 240 L	0,29 m ³ / 294 L	0,29 m ³ / 296 L	0,56 m ³ / 557 L
Overall length	791 mm	585 mm	791 mm	791 mm	791 mm
Overall depth	804 mm	844 mm	804 mm	959 mm	959 mm
Overall height	1478 mm	1575 mm	1833 mm	1166 mm	1876 mm
Net weight	120 kg	90 kg	140 kg	100 kg	140 kg
Maximum load	150 kg	170 kg	200 kg	200 kg	300 kg
Power	1750 watts	1750 watts	1750 watts	1750 watts	2950 watts
Voltage - single phase 50/60 Hz	230 V	230 V	230 V	230 V	230 V
Electrical power	0,68 kwh	0,77 kwh	0,88 kwh	0,8 kwh	1,52 kwh
Heated with stainless-steel door Without humidification	Code 840515 Price	840517	840521	840520	840540
Heated with glazed door Without humidification	Code 841515 Price	841517	841521	841520	841540
Heated with stainless-steel door With humidification	Code 840715 Price	840717	840721	840720	840740
Heated with glazed door With humidification	Code 841715 Price	841717	841721	841720	841740
OPTIONS					
Gloves/food probe holder	Code 844008 Price	844008	844008	844008	844008
Information sheets holder	Code 844005 Price	844005	844005	844005	844005
UK electrical plug	Code 844080 Price	844080	844080	844080	844080
Set of 4 "all terrain" wheels diam. 160 mm (diam.125mm for GN17) (assembly in factory only)	Code 844011 Price	844012	844011	844010	844010

- Scratch-resistant stainless steel and stain-resistant.
- Complete insulation (CFC-free foam insulation - 60 to 80 mm).
- Easy to clean : walls with pressed racks.
- Space between shelves 71 mm.
- Insulated doors in full stainless steel or with glazed panel (double glazing) with key-lock. 180° opening with position retaining points.
- Side handles on the 4 sides.
- Protective strip on the lower part.
- 4 swivel wheels, including 2 with brakes (diameters 160 mm, 125 mm and 80 mm depending on the model, all with stainless steel outer).

- Can be washed with low-pressure jet (Protection index : 25).
- Spiral connection lead with moulded plug and cable holder at the back of the cupboard.
- Cooling unit on single-block drawer accessed via the back of the cupboard for rapid after-sales service (change in 15 minutes).
- Refrigerant gas R134a.
- Removable condensate collection tray (2 litre capacity).
- NF Food Hygiene Certification.
- EU approved - This cupboard conforms to EN60335-1 and EN60335-2-89

OPTIONS :

- Door opening : **Assembly in factory. Must be ordered separately.** Please call for lead-time.
- **Note: customisation options (ref. 844020 - 844021 - 844022 and 844023 on page 267 of the catalogue) are not available for the Satellite 4GT range.**



COLD CUPBOARDS

Models	GN14 1/1 Profile 325	GN15 1/1 Profile 530	GN40 2/1
Loading option with S/S containers 65 mm deep	14 GN1/1	15 GN1/1 H65	40 GN1/1 - 20 GN2/1
Capacity	0,07 m3 / 70 L	0,21 m3 / 217 L	0,55 m3 / 553 L
Overall length	585 mm	791 mm	791 mm
Overall depth	911 mm	804 mm	1129 mm
Overall height	1575 mm	1478 mm	1876 mm
Net weight	90 kg	120 kg	160 kg
Maximum load	140 kg	150 kg	300 kg
Power	300 watts	280 watts	280 watts
Cooling capacity	270 watts (at -5°C)	250 watts (at -5°C)	250 watts (at -5°C)
Voltage - single phase 50/60 Hz	230 V	230 V	230 V
Electrical power (s/s door / glazed door)	2,00 kwh / 2,10 kw	2,10 kwh / 2,20 kwh	3,30 kwh / 3,50 kwh
With s/s door	Code 842514	Code 842515	Code 842540
With glazed door	Code 842714	Code 842715	Code 842740
OPTIONS			
Gloves/food probe holder	Code 844008	Code 844008	Code 844008
Information sheets holder	Code 844005	Code 844005	Code 844005
UK electrical plug	Code 844080	Code 844080	Code 844080
Set of 4 "all terrain" wheels diam. 160 mm (diam.125 for GN14) (assembly in factory only)	Code 844012	Code 844011	Code 844010

STANDARD EQUIPMENT

- Made from hygienic polyethylene.
- Ergonomic embedded handles .
- Large quick closing latch easy to actuate with 1 hand.
- Anti-wear skids on the underside.
- The underside features a blocking shape for stacking.
- Perfectly tight closures, even without any seals.
- To be used in temperatures between -30 °C to +85 °C.
- Delivered with a set of hot catering (red), cold catering (blue) labels for the identification of contents or destinations.
- NF Food Hygiene Certification.



+ quick and safe closure

- One single large latch to ensure correct closure of the doors, without any effort and with only one hand.

+ easier prehension

- Embedded handles on all sides so as to be easily carried by 1 or 2 persons.

+ secured stacking

- Top designed for excellent hold during stacking.
- Front opening models: Reliable and easy to implement connection parts to secure the transport of 2 loaded containers stacked one on top of the other (sold separately).

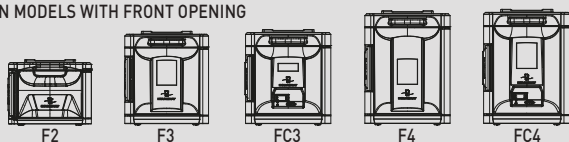
+ optimised lifespan

- Reinforced corners and edges. Stiffened sides and top.
- Anti-wear skids on the underside.

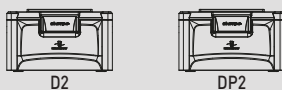
+ quick and easy to clean

- Front opening models : interiors with solid rails with no water retention zones. Washing with jet.
- Doors, lids and closing latch can be easily removed without tools.
- Models for liquids: a removable stainless steel tank.

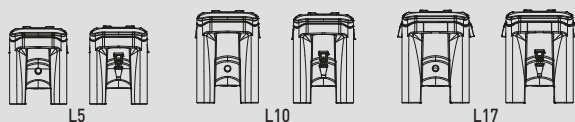
GN MODELS WITH FRONT OPENING



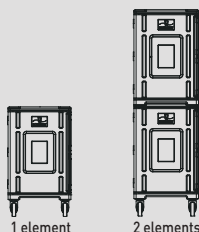
GN MODELS WITH TOP OPENING



MODELS FOR LIQUIDS



MULTI-STANDARD MODELS



IMPORTANT

- Our insulated containers comply with French standard NF EN 12571 and with the French applicable legislation, in particular the order dated July 1st 1998 and the decree n°2007-1791 which sets the technical and hygiene conditions for the transport of foodstuffs.
- They can be used for transport over a distance of up to 80 kilometres, with no break of bulk.
- Possible customization by integrating the logo in the body. Please consult us.

SHERPA

EASY AND SAFE ISOTHERM TRANSPORT



COLD TRANSFER
HOT TRANSFER



- Made from hygienic polyethylene.
- Reinforced corners and edges.
- Stiffened sides and top.
- Anti-wear skids on the underside.
- Large quick closing latch easy to actuate with 1 hand.
- Comfortable transport handles on 4 sides.
- Swivel wheels with brakes on certain models.
- Ergonomic rolling bases.
- Identification labels available for cold catering and hot catering versions.
- Interior with solid rails, with no water retention zone.
- Door and latches easily removable without tooling.
- Efficient insulation by means of CFC-free foam.

- Perfectly tight closures.
- Perfect circulation of the air within the enclosures.
- To be used in temperatures between -30 °C to +85 °C.
- Secured blocking locks on lateral sides.
- The underside features a blocking shape for stacking.

- **Eutectic block** : polyethylene. For optimum use of the eutectic blocks, it is important to freeze them for 24 hours at the following minimum temperatures :
 - * 826001 / 826004 : -18°C / -20°C
 - * 826003 : -10°C / -12°C
 - * 826005 : -28°C / -30°C
- **Heated insulated containers** : You are advised to use the lids with the containers to avoid the steam and fat damaging the regulator.
Do not stack up the FC4 model.



GN MODELS WITH FRONT OPENING

Models		F2 - Neutral	F3 - Neutral	F4 - Neutral	FC3 - Heated	FC4 - Heated
Number of levels of shelves with 36 mm spacing		6	9	12	9	12
Loading option with S/S GN1/1 65 mm deep containers		3	4	6	4	6
Capacity		44 L	63 L	82 L	63 L	82 L
Overall length		478 mm	478 mm	478 mm	478 mm	478 mm
Overall depth		695 mm	683 mm	683 mm	709 mm	709 mm
Overall height		378 mm	534 mm	632 mm	534 mm	632 mm
Power		-	-	-	300 W	300 W
Net weight		11 kg	14 kg	17 kg	18 kg	21 kg
Voltage - Single phase 50/60 Hz		-	-	-	230 V	230 V
Sherpa insulated containers with front opening	Code	821801	821901	822101	822000	822500
	Price					

ACCESSORIES

1 - Set of 4 wheels - stainless steel fork - 2 with brakes Ø 125 mm	Code	-	822751	822751	822751	822751
	Price					
2 - Mobile base without handle Overall L x W x H 717 x 496 x 242 mm	Code	797706	797706	797706	797706	797706
	Price					
3 - Mobile base with handle Overall L x W x H 958 x 496 x 1046 mm	Code	798006	798006	798006	798006	798006
	Price					
4 - Set of 2 fasteners	Code	-	822850	822850	822850	-
	Price					
5 - GN1/3 eutectic block - Retains chill down to -12°C	Code	826001	826001	826001	826001	826001
	Price					
5 - GN1/1 eutectic block - Retains chill down to -3°C	Code	826003	826003	826003	826003	826003
	Price					
5 - GN1/1 eutectic block - Retains chill down to -12°C	Code	826004	826004	826004	826004	826004
	Price					
5 - GN1/1 eutectic block - Retains chill down to -21°C	Code	826005	826005	826005	826005	826005
	Price					

- Made from hygienic polyethylene.
- Reinforced corners and edges.
- Stiffened sides and top.
- Anti-wear skids on the underside.
- Large quick closing latch easy to actuate with 1 hand.
- Ergonomic embedded handles so as to be easily carried.
- Identification labels available for cold catering and hot catering versions.
- Efficient insulation by means of CFC-free foam.
- Perfectly tight closures, even without any seals.
- Perfect circulation of the air within the enclosures.
- To be used in temperatures between -30 °C to +85 °C.
- The underside features a blocking shape for stacking.

Insulated containers for hot or cold liquids

- Stainless steel drum without smell, Removable and easily cleanable, it prevents flavours, smells and distortions of the plastic body.
- Box fitted with a stainless steel drum with airtight cover.



GN MODELS WITH TOP OPENING

Models		D2 - Without stainless steel wire basket	DP2 - With stainless steel wire basket
Loading option with S/S containers		3	3
Capacity		43 L	43 L
Overall length		472 mm	472 mm
Overall depth		697 mm	697 mm
Overall height		370 mm	370 mm
Net weight		12 kg	13 kg
Sherpa insulated container with top opening	Code	821000	821200
	Price		



ACCESSORIES

2 - Mobile base without handle Overall L x W x H 717 x 496 x 242 mm	Code	797706	797706
	Price		
3 - Mobile base with handle Overall L x W x H 958 x 496 x 1046 mm	Code	798006	798006
	Price		
5 - GN1/3 eutectic block - Retains chill down to -12°C	Code	826001	826001
	Price		
5 - GN1/1 eutectic block - Retains chill down to -3°C	Code	826003	826003
	Price		
5 - GN1/1 eutectic block - Retains chill down to -12°C	Code	826004	826004
	Price		
5 - GN1/1 eutectic block - Retains chill down to -21°C	Code	826005	826005
	Price		



GN MODELS FOR HOT OR COLD LIQUIDS

Models		L5	L10	L17
Capacity		5 L	10 L	17 L
Overall length		271 mm	284 mm	316 mm
Overall depth		440 mm	490 mm	604 mm
Overall height		370 mm	430 mm	437 mm
Net weight		6 kg	8 kg	10 kg
Model without tap	Code	825005	825010	825017
	Price			
Model without tap	Code	825205	825210	825217
	Price			



- Made from hygienic polyethylene.
- Reinforced corners and edges.
- Stiffened sides and top.
- They are fitted with four swivelling Ø 125 mm composite wheels with stainless-steel fork, two wheels with brakes.
- Large quick closing latch easy to actuate with 1 hand.
- Ergonomic embedded handles so as to be easily carried.
- Identification labels available for cold catering and hot catering versions.
- Efficient insulation by means of CFC-free foam.
- Perfectly tight closures.
- Perfect circulation of the air within the enclosures.
- To be used in temperatures between -30 °C to +85 °C.

- The underside features a blocking shape for stacking.
- Maximum load per shelf : 15 kg.
- **Number of shelves :**
 - Basket GN1/1 : 18
 - Basket 600 x 400 : 12 or 9
- **Space between each handling basket rack :**
 - Basket GN1/1 : 31 mm
 - Basket 600 x 400 : 12 levels : 44 mm and 9 levels : 70 mm

- **Eutectic block :** polyethylene. For optimum use of the eutectic blocks, it is important to freeze them for 24 hours at the following minimum temperatures :
 - * 826001 / 826004 : -18°C / -20°C
 - * 826003 : -10°C / -12°C
 - * 826005 : -28°C / -30°C.

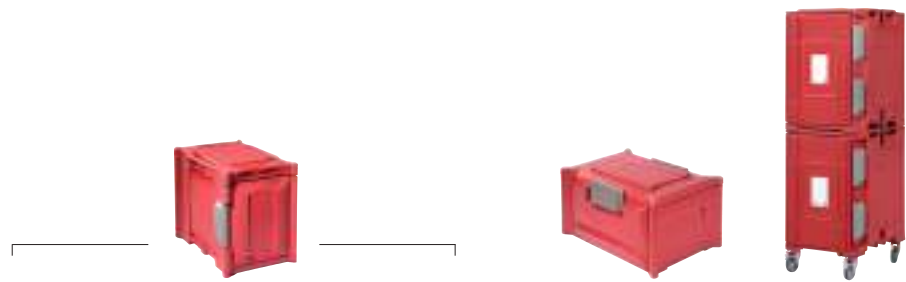


MULTI-STANDARD MODELS WITH FRONT OPENING

Models	1 element with wheels	2 elements with wheels
Loading option with s/s containers	9 GN1/1 65 mm deep or 6 GN1/1 100 mm deep	2x9 GN1/1 65 mm deep or 2x6 GN1/1 100 mm deep
Loading option with polycarbonate containers	8 GN1/1 65 mm deep or 5 GN1/1 100mm deep + 1 GN1/1 65mm deep	2x8 GN1/1 65 mm deep or 2x5 GN1/1 100mm deep + 2x1 GN1/1 65mm deep
Loading option with 600x400 baking	12 or 9	2x12 or 2x9
Capacity	173 L	346 L
Overall length	592 mm	592 mm
Overall depth	767 mm	767 mm
Overall height	1032 mm	1892 mm
Net weight	Without handling basket 37 kg With handling basket 43 kg	70 kg 82 kg
Without handling basket	Code 823101 Price	823105
With 600 x 400 handling basket - 12 levels of shelves	Code 823102 Price	823106
With GN1/1 handling basket - 18 levels of shelves	Code 823103 Price	823107
With 600 x 400 handling basket - 9 levels of shelves	Code 823104 Price	823108

ACCESSORIES

5 - GN1/3 eutectic block - Retains chill down to -12°C	Code 826001 Price	826001
5 - GN1/1 eutectic block - Retains chill down to -3°C	Code 826003 Price	826003
5 - GN1/1 eutectic block - Retains chill down to -12°C	Code 826004 Price	826004
5 - GN1/1 eutectic block - Retains chill down to -21°C	Code 826005 Price	826005



		F2	F3 / FC3	F4 / FC4	D2 / DP2	Multi-standard*
GN1/1 pans :						
65 mm	Stainless-steel	3	4	6	3	9
	Copolyester	3	4	6	3	8
100 mm	Stainless-steel	2	3	4	2	6
	Copolyester	2	3	4	2	5 + 1 H65
150 mm	Stainless-steel	1 + 1 H65	2	2 + 1 H100	1 + 1 H65	4
	Copolyester	1 + 1 H65	2	2 + 1 H100	1 + 1 H65	3 + 1 H100
200 mm	Stainless-steel	1	1 + 1 H100	2	1	3
	Copolyester	1	1 + 1 H100	2	1	2 + 1 H150
Baking, serving trays or grids :						
	GN1/1	6	9	12	/	18
	600 x 400	/	/	/	/	12
Cages :						
	600 x 400 x 135 mm	/	/	/	/	5

* Loading options for 1 element.



STANDARD EQUIPMENT

- Made from hygienic polypropylene.
- Ergonomic embedded handle.
- Rigid plastic monobloc locks.
- NF Food Hygiene Certification.



+ ergonomics

- Ergonomic transport handles integrated in the lid (can be carried in one hand).
- Very light.
- Compatible with all types of dishes (serviceable depth of 45 mm maximum).

+ solidity

- Reinforced corners and edges.
- Rigid plastic monobloc locks.

+ hygiene

- Easy to clean.
- Dishwasher safe.
- The only way to take a meal at home conform to food hygiene NF.

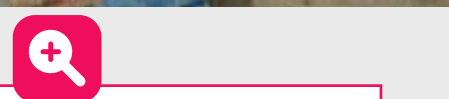
A DESIGN FOR AN EFFECTIVE PROCESS

Heat accumulators are pre-heated in bain-maries. They keep the elements of the meal at the right temperature for the entire round.

Compartments are filled. To hold the temperature more effectively and to avoid any risk of leakage, we advise using tight-fitting lids with the stainless steel hot food containers.

Stack multi-course meals for easy composition. Concept suitable for serving one or more people (couples) and meals consisting of several elements.

Home delivery. Easy to grip and carry one or more meals.



(*) IMPORTANT

- The use of temperature accumulators guarantees the transport with respect to the legislation in force for 90 minutes.
- The accumulators must first be:
 - preheated in a bain-marie or steam oven in order to keep warm.
 - chilled to 0°C to keep cold (do not freeze).
- Can't be used in microwave ovens.

INDIVIDUAL MEAL CARRIER

SIMPLE, ERGONOMIC AND EFFECTIVE HOME DELIVERY OF MEALS



COLD TRANSFER
HOT TRANSFER

INDIVIDUAL MEAL CARRIER

Holding temperature

- Optimum food temperature maintained for 90 minutes in hot and cold transfer with the accumulator system.
- Possible to have several compartments (cold in the bottom, hot on top).
- Compartment shape ensures they are insulated from each other (no temperature loss).
- Temperature accumulators (hot and cold).

Hygiene

- Easy to clean
- Dishwasher safe.

Ergonomics

- Very light.
- Ergonomic transport handles integrated in the lid (can be carried in one hand).
- Easy to select and remove dishes to be eaten.
- Plastic monobloc locks.
- Compatible with all types of dishes (serviceable depth of 45 mm maximum).

Solidity

- Made from hygienic polypropylene.
- Reinforced corners and edges.
- Rigid plastic monobloc locks.

- Basket for accumulator pre-heating : capacity : 17 accumulators.



INDIVIDUAL MEAL CARRIER

Models	1 compartment	2 compartments	3 compartments	4 compartments
Number of hot/cold accumulators delivered:	1	2	2	2
Overall length	355 mm	355 mm	355 mm	355 mm
Overall depth	241 mm	241 mm	241 mm	241 mm
Overall height	185 mm	283 mm	381 mm	479 mm
Net weight	1,95 kg	3,4 kg	4,1 kg	4,8 kg
Individual meal carrier	Code 828201	Code 828202	Code 828203	Code 828204
	Price			

ACCESSORIES

1 - Compartment Overall L x D x H 355x241x110 mm	Code 828300	828300	828300	828300
	Price			
2 - Lid Overall L x D x H 355x241x87 mm	Code 828305	828305	828305	828305
	Price			
3 - Hot / cold accumulator Overall L x D x H 265x162x25 mm - Weight : 0,75kg	Code 828308	828308	828308	828308
	Price			
4 - GN1/1 chafing dish	Code 867101	867101	867101	867101
	Price			
5 - Basket for accumulator pre-heating Overall L x D x H 624x286x176 mm	Code 828309	828309	828309	828309
	Price			
6 - GN1/8 s/s dish without lid (LxDxH : 162x132x45mm - Capacity 0,5 L)	Code 751018	751018	751018	751018
	Price			
7 - Pack of 10 GN1/1 silicon lids for GN1/8 s/s dish	Code 751518	751518	751518	751518
	Price			
8 - GN1/8 polypropylene dish (LxDxH : 162x132x45mm - Capacity 0,5 L)	Code 254004	254004	254004	254004
	Price			
8 - GN1/1 polypropylene lid for GN1/8 polypropylene dish	Code 254518	254518	254518	254518
	Price			
Pack of 10 GN1/8 polypropylene boxes whit lid	Code 255205	255205	255205	255205
	Price			



1 |



2 |



3 |



4 |

Storage trolleys

- 25 x 25 tube structure and stainless steel plate.
- Stainless steel wire stops diam 10 mm.
- Composite wheels Ø 125 mm, 2 with brakes.
- Max. load : 200 kg.

Mobile shelve

- Assemble with stainless-steel screws and bolts.
- Maximum load: 30 kg per shelf rack and 300 kg to be spread over the shelf.
- Complete rigidity of the structure (square profile in stainless-steel 25 x 25 mm).
- Temperature resistance of the shelf racks : from -20°C to +60°C



STORAGE TROLLEYS FOR MEAL CARRIERS

Models	For 2 stacks of meal carriers	For 3 stacks of meal carriers
Capacity :	Compartment only 40 Set with single compartment lid 24 Set with 2 compartments lid 16 Set with 3 compartments lid 12 Set with 4 compartments lid 8	60 36 24 18 12
Overall length	871 mm	1255 mm
Overall depth	619 mm	619 mm
Overall height	1285 mm	1285 mm
Net weight	20 kg	26 kg
Trolley for meal carriers	Code 794206	794306
	Price	

MOBILE SHELVE

Model	
Capacity :	Compartment only 48 Set with single compartment lid 36 Set with 2 compartments lid 12 Set with 3 compartments lid 12
Overall length	1095 mm
Overall depth	435 mm
Overall height	1865 mm
Net weight	25 kg
Mobile shelve	Code 819603
	Price



- Stainless steel design.
- Self-sufficient service for 30 (2 GN 1/1 tray without steam tray) to more than 240 meals (4 GN 1/1 trays with steam trays).
- Tank for 200 mm deep GN containers.
- Option of using trays separately with separate adjustments (regulation thermostat from 0°C to 100°C).
- Roll-top lid system to protect food before and during service (models with heating unit only).
- Insulated with 30 mm of mineral wool.
- Water heating with one drainage valve per tray.
- Great manoeuvrability (quality of wheels, handles).
- Control panels protected from impacts.
- Protective stops against impact when handling.
- Easy to clean shapes (stream with pressed racks)
- Safety thermostat for each tray.
- Blocking stoppers on runners to keep the containers in the steam tray secure.
- Coiled connection lead (2 m).
- Dismantling and easy access to electrical parts.
- 4 Ø 125 mm composite wheels, 2 with brake.
- Our bains-marie conform to NF EN 60335.1 and EN 60335.2.50 standards.



MODELS WITHOUT HEATING UNIT SINGLE TANK

Models	2 GN 1/1	3 GN 1/1
Loading option with S/S containers (200 mm deep maximum)	1 GN2/1 2 GN1/1	1 GN2/1 + 1GN1/1 3 GN1/1
Overall length	900 mm	1280 mm
Overall depth	690 mm	690 mm
Overall height	900 mm	900 mm
Net weight	40 kg	55 kg
Maximum load	60 kg	90 kg
Power	1300 W	2100 W
Voltage - single 50/60 Hz	230 V	230 V
Bain-marie with single tank	Code 872002	Code 872003
	Price	



MODELS WITHOUT HEATING UNIT SEPARATE TANKS

Models	2 GN 1/1		3 GN 1/1		4 GN 1/1	
Loading option with S/S containers (200 mm deep maximum)	2 GN1/1	2 GN1/1	3 GN1/1	3 GN1/1	4 GN1/1	4 GN1/1
Overall length	900 mm	835 mm	1280 mm	1215 mm	1663 mm	1608 mm
Overall depth	690 mm	755 mm	690 mm	755 mm	691 mm	747 mm
Overall height	900 mm	900 mm	900 mm	900 mm	900 mm	900 mm
Net weight	45 kg	40 kg	60 kg	55 kg	75 kg	70 kg
Maximum load	60 kg	60 kg	90 kg	90 kg	120 kg	120 kg
Power	1240 W	1240 W	1860 W	1860 W	2480 W	2480 W
Voltage -single phase 50/60 Hz	230 V	230 V	230 V	230 V	230 V	230 V
Bain-marie with separate tanks with control panel on short side	Code 872012	-	Code 872013	-	Code 872114	-
	Price					
Bain-marie with separate tanks with control panel on long side	-	Code 872312	-	Code 872313	-	Code 872314
	Price					



MODELS WITH HEATING UNIT SEPARATE TANKS

Models	2 GN1/1		3 GN 1/1		4 GN 1/1		
Number of tanks GN1/1	2	2	3	3	4	4	
Number of heating units (3 containers GN1/1 100 mm deep per unit)	2	2	3	3	4	4	
Overall length	900 mm	900 mm	1280 mm	1280 mm	1665 mm	1665 mm	
Overall depth	695 mm	695 mm	695 mm	695 mm	701 mm	701 mm	
Overall height	900 mm	950 mm	900 mm	950 mm	900 mm	960 mm	
Net weight	65 kg	70 kg	95 kg	105 kg	125 kg	140 kg	
Maximum load	100 kg	100 kg	150 kg	150 kg	200 kg	200 kg	
Power	1770 W	1770 W	2655 W	2655 W	3540 W	3540W	
Voltage - single 50/60 Hz	230 V	230 V	230 V	230 V	230 V	230 V	
Bain-marie without lid	Code	872112	-	872113	-	872214	-
	Price						
Bain-marie with lid	Code	-	872212	-	872213	-	872414
	Price						

- Stainless steel design.
- GN 2/1 tank for 200 mm deep GN containers.
- Option of using trays separately with separate adjustments (regulation thermostat from 0°C to 100°C).
- Roll-top lid system to protect food before and during service.
- Insulated with 30 mm of mineral wool.
- Water heating with one drainage valve per tray.
- Great manoeuvrability (quality of wheels, handles).
- Control panels protected from impacts.
- Protective stops against impact when handling.
- Easy to clean shapes (stream with pressed racks).

- Heating stack for plates diameter Ø 200 to 310 mm (with lid).
- Base designed to drain away drips.
- Removable stack for easy cleaning.
- Safety thermostat for each tray.
- Blocking stoppers on runners to keep the containers in the steam tray secure.
- Coiled connection lead (2 m).
- Dismantling and easy access to electrical parts.
- 4 Ø 125 mm composite wheels, 2 with brake.

Our bains-marie conform to NF EN 60335.1 and EN 60335.2.50 standards.

COLD TRANSFER
HOT TRANSFER

MODEL "MINI-SELF"

Model	GN 2/1
Loading option for tank with S/S containers (200 mm deep max.)	1 GN 2/1 2 GN 1/1
Capacity for stack	65 plates Ø200 to 310 mm
Number of heating units (3 containers GN1/1 100 mm deep per unit)	2
Overall length	1355 mm
Overall depth	685 mm
Overall height	1060 mm
Net weight	90 kg
Maximum load	170 kg
Power	3300 watts
Voltage - single phase 50/60 Hz	230 V
"Mini-self" bain-marie	Code 872210
	Price



CHAFING DISH

KITCHEN AND SELF-SERVICE MODELS

- Manufactured in stainless steel.
- Safety thermostat.
- Water heating system with drainage valve.
- 30 mm rock wool insulation.

Model to install

- The control panel has an indicator light and adjustable thermostat from 0°C to 110°C. (allows water to be kept at about 95°C).
- Connection with 1 metre power lead.

Model to integrate

- 0°C to 100°C control thermostat.
- Control unit offset from bain-marie by max. 800 mm.
- Power cable with 16 A plug (1.5 m).

BUFFET MODELS

GN1/1 chafing dish :

- Manufactured in stainless steel.
- Chafing dish operating on dual fuel paste plus electric element.
- Both models are delivered in individual carton:
 - without gastronorm pan (accept GN 1/1 or submultiple container - 100 mm deep),
 - with two flame regulators but without fuel paste).
- Units are equipped with :
 - a "classic" lid which can be held in the open position either end-or on lengthways
 - a "roll-top" lid opening 90°.

Soup kettle

- Steel body finished in black granite epoxy.
- Stainless-steel tank and lid.
- Used in bain-marie, double tank (0,6 litre).
- This kettle is equipped with a thermostat (1 to 12).
- This soup kettle ensures that the soup is maintained at the correct temperature and is not for heating purposes.

EU label. These bain-marie conform to NF EN 60335.1 and EN 60335.2.50 standards.



KITCHEN AND SELF-SERVICE MODELS

Models	Model to install	Model to integrate
Loading option with s/s containers	GN 1/1 H 150 mm	GN 1/1 H 200 mm
Overall length	620 mm	600 mm
Overall depth	370 mm	380 mm
Overall height	235 mm	360 mm
Net weight	9 kg	13 kg
Maximum load	20 kg	30 kg
Power	1200 W	700 W
Voltage - single phase 50/60 Hz	230 V	230 V
Kitchen and self-service models	Code 867101	868001
	Price	



BUFFET MODELS

Models	GN 1/1 chafing dish with "classic" lid	GN 1/1 chafing dish with "Roll top" lid	Soup kettle
Loading option with S/S containers	GN 1/1 H 100 mm	GN 1/1 H 100 mm	-
Tank capacity	16 litres	16 litres	8 litres
Overall length	630 mm	630 mm	-
Overall depth	335 mm	335 mm	-
Overall height	395 mm	480 mm	390 mm
Overall diameter	-	-	350 mm
Net weight :	10 kg	12 kg	6 kg
Power	700 W	700 W	435 W
Voltage - single phase 50/60 Hz	230 V	230 V	230 V
Dual model (except stockpot which is electricity only)	Code 865201	866201	871008
	Price		

ACCESSORY

4 kg fuel paste	Code 662104	662104	-
	Price		



COLD TRANSFER
HOT TRANSFER



Heating carving station

- Complies with applicable legislation for hot food storage (+63°C).
- Hot holding : direct heating on aluminium plate.
- Pre-set thermostat.
- Integrated top-down heating with infrared lamp.
- Stainless steel base with one-piece stamped panel.
- Hard anodised removable cutting plate with gravy retention.
- Connection lead (1,5 m).
- On-off switch.

Hot plates

- Compliant with current legislation on hot upholding.
- Hot holding by contact on glass-ceramic plate.
- Pre-set thermostat.
- Power on lamp
- Stainless steel base with one-piece stamped panel.
- Connecting cable 1.5 m.
- On-off switch.

(*) Technical description of the heating lamp available on page 291.

Cold plates

- Complies with applicable legislation for cold food storage.
- Possibility of serving food directly on the glass plate or serving dishes.
- Removable stand in hardened glass and base with eutectic block centring system in GN 1/1 format.
- Available with transparent Roll-top lid for protection of prepared food.
- Easy to clean (removable parts).
- **Supplied with one -12°C GN1/1 eutectic block.**
- Max. load : 10 kg.

EU approved. Our plates conform to NF EN 60335-1, NF EN 60335-2-12 and NF EN 55014-1.

HOT PLATES

Models	400 x 600	600 x 600
Overall length	600 mm	600 mm
Overall depth	400 mm	600 mm
Overall height	52 mm	52 mm
Net weight	7 kg	10 kg
Maximum load	10 kg	20 kg
Power	385 W	645 W
Voltage - single phase 50/60 Hz	230 V	230 V
Hot plates	Code 870840	870860
	Price	

ACCESSORY

1 - Heating lamp - Removable infrared	Code 870990	870990
	Price	



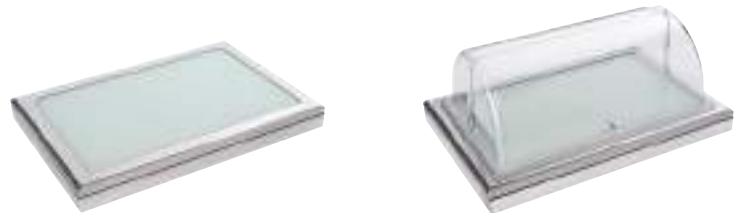
HEATING CARVING STATION

Models	Carving station
Overall length	590 mm
Overall depth	415 mm
Overall height	470 mm
Net weight	12 kg
Maximum load	20 kg
Power	1100 W
Voltage - single phase 50/60 Hz	230 V
Model with standard plate	Code 870851
	Price
Model with spike plate	Code 870861
	Price

ACCESSORIES

2 - Standard plate (536 x 330 x 11 mm)	Code 870855
	Price
2 - Spike plate (536 x 330 x 25 mm)	Code 870857
	Price
3 - Gravy container holder (415 x 150 x 86 mm). Supplied with 2 s/s GN1/9 containers	Code 870870
	Price
4 - Stand for utensils (415 x 150 x 86 mm). Supplied with a slate plate.	Code 870872
	Price





COLD PLATES

Models	400 x 600 without lid	600 x 400 with lid
Overall length	600 mm	600 mm
Overall depth	400 mm	400 mm
Overall height	65 mm	255 mm
Net weight	10 kg	12 kg
Maximum load	10 kg	10 kg
Cold plates	Code 870820	Code 870830
	Price	

ACCESSORY

Roll top lid - (540 x 335 x 190 mm)	Code -	870731
	Price	





- Complies with applicable legislation to hold food at temperature.
- Various functional top services on a single base, providing flexibility in presenting various buffets throughout the day (breakfast, meals, lunches, snacks, etc.).
- Easy to handle (integrated handles).
- Stackable bases for transport and storage.
- Interchangeable tops on stainless steel base (easy to move with no special tool required).
- GN 1/1 size for use with all types of "gastronom" standard crockery, utensils and containers.
- Easy to clean.

HOT TRANSFER

- GN1/1 bain-marie are delivered with 1 lid and without GN container. For GN1/1 container, max 100mm deep.
- Bain-marie with 2 tureens : delivered with two 4-litre tureens and two lids.
- Use of hotplates and bain-marie on the common base 875000 allows flush fitting into presentation and service counters (See page 139).
- **Plates and bain-marie are delivered without the base. Must be ordered separately (ref. 875000).**

COLD TRANSFER

- Delivered with one -12°C eutectic block and a support for eutectic block.
- **Cold plate is delivered without the base. Must be ordered separately (ref. 875000).**

Our plates conform to NF EN 60335-1, NF EN 60335-2-12 and NF EN 55014-1.



HOT PLATES

Models		Toughened glass top	Stainless steel top	Treated aluminium hot cutting board
Overall length		545 mm	545 mm	545 mm
Overall depth		345 mm	345 mm	345 mm
Overall height		65 mm	65 mm	65 mm
Net weight		4,5 kg	4,5 kg	3,5 kg
Maximum load		10 kg	10 kg	10 kg
Power		330 W	330 W	330 W
Voltage - single phase 50/60 Hz		230 V	230 V	230 V
Hot plates	Code	875001	875002	875003
	Price			

ACCESSORY

1 - Stackable base - stainless-steel (620 x 350 x 150 mm)	Code	875000	875000	875000
	Price			



BAIN-MARIE

Models		GN1/1 with classic lid	GN1/1 with Roll Top lid	with two tureens with lids
Overall length		545 mm	545 mm	545 mm
Overall depth		345 mm	345 mm	345 mm
Overall height		250 mm	335 mm	220 mm
Net weight		7 kg	7 kg	7 kg
Maximum load		10 kg	10 kg	10 kg
Power		700 W	700 W	700 W
Voltage - single phase 50/60 Hz		230 V	230 V	230 V
Bain-marie	Code	875005	875007	875006
	Price			

ACCESSORY

1 - Stackable base - stainless-steel (620 x 350 x 150 mm)	Code	875000	875000	875000
	Price			



COLD PLATE

Model

Overall length	545 mm
Overall depth	345 mm
Overall height	60 mm
Net weight	6 kg
Maximum load	10 kg

Cold plate	Code	875004
	Price	

ACCESSORIES

1 - Stackable base - stainless-steel (620 x 350 x 150 mm)	Code	875000
	Price	
2 - Polyethylene eutectic block (480 x 280 x 28 mm)	Code	826000
	Price	



1 |



2 |

HOT PLATES - HOT TRANSFER HEATING LAMP - HOT TRANSFER

"CLASSIC" STAINLESS STEEL HOT PLATES

- Enables temperature to be maintained at above 63°C.
- Top in stainless-steel.
- Internal aluminium diffusion plate to ensure even temperature throughout the upper stainless-steel plate.
- Adjustable thermostat from 0°C to 100°C.
- Heating indicator light.
- Delivered with 1.5 m connection lead and plug.
- On-off switch.

"EXTRA-LOW" HOT PLATES

- Top unit made of anodised aluminium.
- Surface temperature kept at 90 °C (temperature regulator incorporated).
- Complies with applicable regulations regarding keeping food at temperatures above 63 °C.
- Lower insulation made of expanded polypropylene (up to 130 °C).
- Printed resistor.
- Handle on lower section.
- Rounded corners on upper level with no welding.
- Non-porous surface on lower section (easy to wash).
- 1.5 m connecting cable with removable cord.

EU approved .Our plates conform to NF EN 60335-1, NF EN 60335-2-12 and NF EN 55014-1.



"CLASSIC" STAINLESS STEEL MODELS

Models	600 x 400	600 x 600
Overall length	600 mm	600 mm
Overall depth	400 mm	600 mm
Overall height	90 mm	90 mm
Net weight	12 kg	18 kg
Maximum load	10 kg	10 kg
Power	500 W	750 W
Voltage - single phase 50/60 Hz	230 V	230 V
Hot plates	Code 870904	870906
	Price	

ACCESSORY

Heating lamp - Removable infrared	Code 870990	870990
	Price	



"EXTRA-LOW" MODELS

Models	GN 1/1	600 x 400
Overall length	530 mm	600 mm
Overall depth	325 mm	400 mm
Overall height	38 mm	42 mm
Net weight	2 kg	2,5 kg
Maximum load	10 kg	10 kg
Power	225 W	300 W
Voltage - single phase 50/60 Hz	230 V	230 V
Hot plates	Code 870801	870804
	Price	

- This removable lamp is designed to:
 - Keep food warm on unheated distribution counters.
 - Fit all Bourgeat "Satine" Buffet line holding plates and "Classic" stainless steel to provide extra heating from above.
- On-off switch.
- 1.5 m power lead.



HEATING LAMP FOR HOT PLATES

Model

Overall length	555 mm
Overall depth	349 mm
Overall height	500 mm
Net weight	6 kg
Power	600 W
Voltage - single phase 50/60 Hz	230 V

Heating lamp	Code	870990
	Price	



COLD TRANSFER
HOT TRANSFER



Find tableware and display accessories in the catalogue





- Load capacity of 60 to 120 plates.
- Complete insulation (20mm of mineral wool).
- Double-walled self-supporting structure.
- Resistance heating (without ventilation).
- Support shelves removable for cleaning.
- Easy to use control panel on the front, heat regulator from 0°C to 100°C.
- Safety thermostat.
- Coiled lead connection (1.5 m with plug).
- Magnetised door.

Our cupboards conform with NF EN 60335-1 and EN 60335-2-49.

HOT PLATES IN LESS 20 MINUTES



HOT CUPBOARDS FOR PLATES

Models	For 60 plates	For 120 plates
Overall length	395 mm	790 mm
Overall depth	410 mm	410 mm
Overall height	850 mm	850 mm
Net weight	27 kg	50 kg
Maximum load	50 kg	100 kg
Power	800 W	1600 W
Voltage - single phase 50/60 Hz	230 V	230 V
Hot cupboards for plates	Code 799006	799012
	Price	



COLD TRANSFER
HOT TRANSFER



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DISTRIBUTION OF MEALS

"NOMAD" TROLLEYS	296 - 303
"NAV'THERM"	304 - 307
"CARCE'ROLL" TROLLEYS	310
HOT COUNTER UNIT	310
DOOR-TO-DOOR DISTRIBUTION TROLLEYS	311



<https://blog.matferbourgeat.com/tag/chariot/>

STANDARD EQUIPMENT

- Scratch-resistant stainless steel top.
- Modern, easy-to-use touchscreen control interface.
- Permanent display of temperatures and operating settings.
- Models with or without protective sneeze guard.
- Compartments with stamped slides to facilitate jet washing.
- Hotplates and sneeze guard made of hardened glass (resistance).
- Secure access to the operating settings.
- Protective cover.
- Wheels with stainless steel case diam.125mm.

+ easy to handle

- Simple and ergonomic control by means of a touchscreen control panel. Integrated programs and secure manual settings.
- Ergonomic integration on all models (with or without a sneeze guard).
- Wheels with stainless steel case diam.125mm :2 fixed, 2 swivel with brakes on the 2 x 4 models. 4 swivel with brakes and a fixed 5th wheel on 2 x 8 models for more ease of handling.
- Available in 160 mm versions and with motorised option.

+ ergonomics

- Removable shelf for a practical and ergonomic "pass-through" during service. Open: helps improve smooth running of service; closed: visually attractive and customizable design.

+ quick and easy cleaning

- Interior with pressed one-piece rails.
- Jet-washing of compartments.

+ resistor

- Scratch-resistant stainless top available on all models for an improved lifespan of the equipment.

Our trolleys conform to NF EN 60335-1, EN 60335-2-49 et EN 60335-2-89.



Customisation possible on request : over 200 colours and shades available on www.egger.com



Cold-holding function through presence of a ventilated cold unit.



Hot temperature holding function.



Temperature reset function using an enclosure which is kept cold by a ventilated cold unit and hot temperature holding function.



HOT TRANSFER

- 1 neutral unit
- 1 ventilated heating unit



- 2 ventilated heating units



- 1 ventilated refrigeration unit
- 1 ventilated heating unit



COLD TRANSFER

- 1 ventilated refrigeration unit
- 1 ventilated refrigeration unit + REHEAT (*)



TOP RANGE

Stainless steel - neutral



Stainless steel - neutral + lamp(s)



1 hotplate + 1 lamp(**)



2 hotplates + 2 lamps(**)



(*) REHEAT : Reheating temperature.

(**) Except for models without a sneeze guard

NOMAD

PRESERVE THE FLAVOUR FOR THE BEST SERVICE



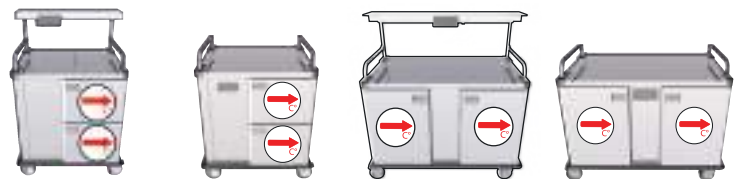
DISTRIBUTION
OF MEALS



- 2 fully autonomous hot compartments (1 chamber = 1 door) for more effective temperature holding.
- Thermo-convection for improved mixing of enclosure temperatures.
- Modular design of the work surfaces with various different possible functional surfaces, as desired according to method of service.
- Modular use for all types of hot meal transfer.
- Folding pass-through for sending dishes.
- Comfortable preparation surface.
- Modern, easy-to-use touchscreen control interface.
- Permanent display of temperatures and operating settings.
- Models with or without protective sneeze guard.

- Jet-washing of compartments.
- Hotplates and sneeze guard made of hardened glass (resistance).
- Secure access to the operating settings.
- Protective cover.
- EU approved - These trolleys conform to NF EN 60335-1, EN 60335-2-49.
- Accessories available on page 302.

- **2 x 4 levels trolleys food maximum load:**
 - Upper area 30 kg
 - Lower area 30 kg
- **2 x 8 levels trolleys food maximum load:**
 - Left area 60 kg
 - Right area 60 kg
- **[*] No lamp on models without sneeze guard.**
- **[**] This option requires registration in addition to Ref. 889019 (4 wheels 160 mm diameter, 2 with brakes).**



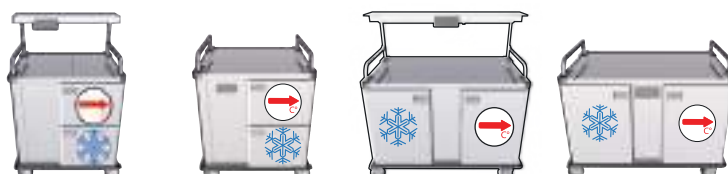
MODELS FOR HOT TRANSFER

Models	2 x 4	2 x 4	2 x 8	2 x 8	
Meals capacity	up to 60/80	up to 60/80	up to 100/120	up to 100/120	
Loading option with s/s GN containers - 65 mm deep	2 x 4 GN1/1	2 x 4 GN1/1	2 x 8 GN1/1	2 x 8 GN1/1	
Overall length	959 mm	958 mm	1327 mm	1327 mm	
Overall depth	795 mm	791 mm	795 mm	795 mm	
Overall height	1462 mm	1174 mm	1371 mm	1084 mm	
Net weight	120 kg	110 kg	160 kg	140 kg	
Power	Stainless steel top - neutral Stainless steel top - neutral + lamp(s) Top with 1 hotplate + 1 lamp [*] Top with 2 hotplates + 2 lamps [*]	0,9 Kw 1,4 Kw 1,7 Kw -	0,9 Kw - 1,2 Kw -	1,9 Kw 2,9 Kw 2,7 Kw 3,5 Kw	1,9 Kw - 2,2 Kw 2,5 Kw
Voltage - single phase 50 Hz	230 V	230 V	230 V	230 V	
Electrical power	0,42 kwh	0,42 kwh	0,54 kwh	0,54 kwh	
Stainless steel top - neutral	Code 885230 Price	885330	885280	885380	
Stainless steel top - neutral + lamp(s) (1 lamp for 2 x 4 - 2 lamps for 2 x 8)	Code 885234 Price	-	885284	-	
Top with 1 hotplate + 1 lamp [*]	Code 885231 Price	885331	885281	885381	
Top with 2 hotplates + 2 lamps [*]	Code - Price	-	885282	885382	
OPTIONS					
Lockable (Must be ordered with the trolley)	Code 889012 Price	889012	889017	889017	
Wheels, 2 with brakes - Diam.160 mm 2 x 4 : 4 wheels - 2 x 8 : 5 wheels (Must be ordered with the trolley)	Code 889015 Price	889015	889019	889019	
Motorized wheel for 160 mm diam.[**] (Must be ordered with the trolley)	Code - Price	-	889026	889046	

- 1 fully autonomous hot compartment + 1 fully autonomous cold compartment (1 chamber = 1 door).
- Thermo-convection for improved mixing of enclosure temperatures.
- Modular design of the work surfaces with various different possible functional surfaces, as desired according to method of service.
- Modular use for all types of hot meal transfer (cold elements and hot dishes).
- Folding pass-through for sending dishes.
- Comfortable preparation surface.
- Modern, easy-to-use touchscreen control interface.
- Refrigeration unit at 452a. Cold unit in drawer for easy and fast After-Sales Service.

- Permanent display of temperatures and operating settings.
- Models with or without protective sneeze guard.
- Jet-washing of compartments.
- Hotplates and sneeze guard made of hardened glass (resistance).
- Secure access to the operating settings.
- Protective cover.
- Door closure sound alarm (RET and ventilated refrigeration).
- EU approved - These trolleys conform to NF EN 60335-1, EN 60335-2-49 and EN 60335-2-89.
- Accessories available on page 302.

- 2 x 4 levels trolleys food maximum load:
 - Upper area 30kg
 - Lower area 30kg
- 2 x 8 levels trolleys food maximum load:
 - Left area 60kg
 - Right area 60kg
- (*) No lamp on models without sneeze guard.
- (**) This option requires registration in addition to Ref. 889019 (4 wheels 160 mm diameter, 2 with brakes).



MODELS FOR HOT TRANSFER + COLD TRANSFER

Models	2 x 4	2 x 4	2 x 8	2 x 8	
Meals capacity	up to 60/80	up to 60/80	up to 100/120	up to 100/120	
Loading option with s/s GN containers - 65 mm deep	2 x 4 GN1/1	2 x 4 GN1/1	2 x 8 GN1/1	2 x 8 GN1/1	
Overall length	959 mm	958 mm	1327 mm	1327 mm	
Overall depth	795 mm	791 mm	795 mm	795 mm	
Overall height	1462 mm	1174 mm	1371 mm	1084 mm	
Net weight	140 kg	130 kg	180 kg	160 kg	
Power	Stainless steel top - neutral Stainless steel top - neutral + lamp(s) Top with 1 hotplate + 1 lamp (*) Top with 2 hotplates + 2 lamps (*)	0,9 Kw 1,4 Kw 1,7 Kw -	0,9 Kw - 1,2 Kw -	1,4 Kw 2,4 Kw 2,2 Kw 3 Kw	1,4 Kw - 1,7 Kw 2 Kw
Cooling capacity	450 W (at -5°C)	450 W (at -5°C)	450 W (at -5°C)	450 W (at -5°C)	
Voltage - single phase 50 Hz	230 V	230 V	230 V	230 V	
Electrical power	1,02 kwh	1,02 kwh	1,024 kwh	1,024 kwh	
Stainless steel top - neutral	Code 886030 Price	886130	886080	886180	
Stainless steel top - neutral + lamp(s) (1 lamp for 2 x 4 - 2 lamps for 2 x 8)	Code 886034 Price	-	886084	-	
Top with 1 hotplate + 1 lamp (*)	Code 886031 Price	886131	886081	886181	
Top with 2 hotplates + 2 lamps (*)	Code - Price	-	886082	886182	
OPTIONS					
Lockable - (Must be ordered with the trolley)	Code 889012 Price	889012	889017	889017	
Wheels, 2 with brakes -D.160mm 2 x 4 : 4 wheels - 2 x 8 : 5 wheels (Must be ordered with the trolley)	Code 889015 Price	889015	889019	889019	
Motorized wheel for 160 mm diam.(**) (Must be ordered with the trolley)	Code - Price	-	889026	889046	



- 2 fully autonomous refrigerated compartments (1 chamber = 1 door), 1 compartment for cold elements + 1 compartment with reheating for hot dishes.
- Thermo-convection for improved mixing of enclosure temperatures.
- Modular design of the work surfaces with various different possible functional surfaces, as desired according to method of service.
- Modular use for all types of cold meal transfer.
- Folding pass-through for sending dishes.
- Comfortable preparation surface.
- Modern and simple-to-use touch-screen control interface with built-in programmes to facilitate reheating.
- Refrigeration unit at R452a. Cold unit in drawer for easy and fast After-Sales Service.

- Permanent display of temperatures and operating settings.
- Models with or without protective sneeze guard.
- Jet-washing of compartments.
- Hotplates and sneeze guard made of hardened glass (resistance).
- Secure access to the operating settings.
- Protective cover.
- Door closure sound alarm (RET and ventilated refrigeration).
- EU approved - These trolleys conform to NF EN 60335-1, EN 60335-2-49 and EN 60335-2-89.
- Accessories available on page 302.

- **Traceability module** : For models without a sneeze guard : assembly in factory only. Must be ordered with the trolley.
- **Food maximum load for 2 x 4 levels trolleys:**
 - Upper area 13kg
 - Lower area 30kg
- **Food maximum load for 2 x 8 levels trolleys:**
 - Left area 60 kg
 - Right area 26 kg
- **(*) No lamp on models without sneeze guard.**
- **(**)** This option requires registration in addition to Ref. 889019 (4 wheels 160 mm diameter, 2 with brakes).



MODELS FOR COLD TRANSFER

Models		2 x 4	2 x 4	2 x 8	2 x 8
Meals capacity		up to 30/40	up to 30/40	up to 60/80	up to 60/80
Loading option with s/s GN containers - 65 mm deep		2 x 4 GN1/1	2 x 4 GN1/1	2 x 8 GN1/1	2 x 8 GN1/1
Overall length		959 mm	958 mm	1327 mm	1327 mm
Overall depth		795 mm	791 mm	795 mm	795 mm
Overall height		1462 mm	1174 mm	1371 mm	1084 mm
Net weight		140 kg	130 kg	180 kg	160 kg
Power :	Stainless steel top - neutral	3,8 Kw	3,8 Kw	7 Kw	7 Kw
	Stainless steel top - neutral + lamp(s)	3,8 Kw	-	8 Kw	-
	Top with 1 hotplate + 1 lamp (*)	3,8 Kw	3,8 Kw	7,9 Kw	7,4 Kw
	Top with 2 hotplates + 2 lamps (*)	-	-	8,7 Kw	7,7 Kw
Cooling capacity		450 W (at -5°C)	450 W (at -5°C)	450 W (at -5°C)	450 W (at -5°C)
Voltage		230 V single phase 50/60 Hz		400 V three-phase 50/60 Hz	
Electrical power		4,3 kwh	4,3 kwh	7,66 kwh	7,66 kwh
Stainless steel top - neutral	Code	887030	887130	887080	887180
	Price				
Stainless steel top - neutral + lamp(s) (1 lamp for 2 x 4 - 2 lamps for 2 x 8)	Code	887034	-	887084	-
	Price				
Top with 1 hotplate + 1 lamp (*)	Code	887031	887131	887081	887181
	Price				
Top with 2 hotplates + 2 lamps (*)	Code	-	-	887082	887182
	Price				
OPTIONS					
Lockable (Must be ordered with the trolley)	Code	889022	889022	889027	889027
	Price				
Probe option (Must be ordered with the trolley)	Code	889013	889013	889013	889013
	Price				
Traceability module-delivered with a USB key (Must be ordered with the trolley)	Code	889014	889014	889014	889014
	Price				
Wheels, 2 with brakes -D.160 mm -2x4 : 4 wheels - 2x8 : 5 wheels - (Must be ordered with the trolley)	Code	889015	889015	889019	889019
	Price				
Motorized wheel for 160 mm diam.(**) (Must be ordered with the trolley)	Code	-	-	889026	889046
	Price				

- 2 fully autonomous compartments (1 chamber = 1 door): 1 hot compartment + 1 neutral compartment to take a eutectic block.
- Thermo-convection for improved mixing of enclosure temperatures.
- Modular design of the work surfaces with various different possible functional surfaces, as desired according to method of service.
- Modular use for all types of hot meal transfer.
- Folding pass-through for sending dishes.
- Comfortable preparation surface.
- Modern, easy-to-use touchscreen control interface.

- Constant display of temperatures and operating parameters of the hot compartment.
- Models with or without protective sneeze guard.
- Jet-washing of compartments.
- Hotplates and sneeze guard made of hardened glass (resistance).
- Secure access to the operating settings.
- Protective cover.
- EU approved - These trolleys conform to NF EN 60335-1, EN 60335-2-49.
- Accessories available on page 302.

- Food maximum load for 2 x 8 levels trolleys:
 - Left area 60kg
 - Right area 60kg
- (*) No lamp on models without sneeze guard.
- (**) This option requires registration in addition to Ref. 889019 (4 wheels 160 mm diameter, 2 with brakes).

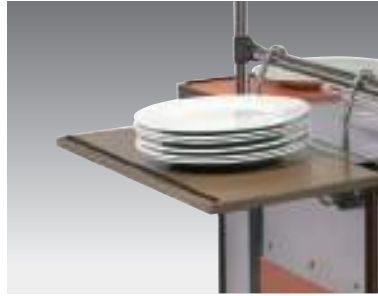


MODELS FOR HOT TRANSFER + NEUTRAL

Models	2 x 8	2 x 8
Meals capacity	up to 60/80	up to 60/80
Loading option with s/s GN containers - 65 mm deep	2 x 8 GN1/1	2 x 8 GN1/1
Overall length	1327 mm	1327 mm
Overall depth	795 mm	795 mm
Overall height	1371 mm	1084 mm
Net weight	160 kg	140 kg
Power :		
Stainless steel top - neutral	1 Kw	1 Kw
Stainless steel top - neutral + lamp(s)	2 Kw	-
Top with 1 hotplate + 1 lamp (*)	1,8 Kw	1,3 Kw
Top with 2 hotplates + 2 lamps (*)	2,6 Kw	1,6 Kw
Voltage - single phase 50 Hz	230 V	230 V
Electrical power	0,3 kwh	0,3 kwh
Stainless steel top - neutral	Code 885080 Price	885180
Stainless steel top - neutral + 2 lamps	Code 885084 Price	-
Top with 1 hotplate + 1 lamp (*)	Code 885081 Price	885181
Top with 2 hotplates + 2 lamps (*)	Code 885082 Price	885182
OPTIONS		
Lockable (Must be ordered with the trolley)	Code 889017 Price	889017
Wheels, 2 with brakes -D.160 mm -2 x 4 : 4 wheels - 2 x 8 : 5 wheels (Must be ordered with the trolley)	Code 889019 Price	889019
Motorized wheel for 160 mm diam. (**) (Must be ordered with the trolley)	Code 889026 Price	889046



ACCESSORIES



BIN BRACKET

Delivered with 2 rubbish-bin

L mm	D mm	H mm	Code	Price
210	461	340	889011	

FOLD DOWN SIDE SHELF

L mm	D mm	H mm	Code	Price
290	578	61	889010	

IDENTIFICATION SUPPORT

Code	Price
889018	

STAINLESS STEEL SUPPORT FOR POWER CABLE

Code	Price
889020	

Only available for three-phase models

SELF-LEVELLING DISPENSER FOR ROUND PLATES

1 stack with lid	Code	Price
Warm plates no ventilation	777184	

Delivered with 1 lid.

NB: this trolley can be customised in the same way as the Nomad trolleys. Contact us.



EUTECTIC BLOCK

Polyethylene. Cold accumulator. In order to have even greater safety in use, the bodies of our eutectic blocks are transparent, so that you can check ice content at a glance.

* Ref.826005 : the eutectic block must be frozen at a minimal temperature of -30°C during 24 hours.

L mm	W mm	H mm	Cold power	Code	Price
GN1/3 - Retains chill down to -12°C					
325	176	30	300 kj	826001	
GN1/1 - Retains chill down to -3°C					
530	325	30	990 kj	826003	
GN1/1 - Retains chill down to -12°C					
530	325	30	875 kj	826004	
GN1/1 - Retains chill down to -21°C					
530	325	30	890 kj	826005	

OPTIONS



OPTIONAL WHEELS, 2 WITH BRAKES - DIAM.160 MM

	Code	Price
4 wheels for 2x4 trolleys	889015	
5 wheels for 2x8 trolleys	889019	

Assembly in factory only. Must be ordered with the trolley

MOTOR

Forward/backward movement. Controlled with a proportional joystick. On/off button on the control box. Lighted charge indicator. Better battery charge/discharge management.

	Code	Price
For Nomad trolleys with a sneeze guard		
Motorised wheel for 160 mm diameter	889026	
For Nomad trolleys without a sneeze guard		
Motorised wheel for 160 mm diameter	889046	

Assembly in factory only. Must be ordered with the trolley

NEW!

PROBE OPTION

	Code	Price
	889013	

Not compatible with temperature holding models. Must be ordered with the trolley.



The "Nomad" trolley range can be customised on request. Over 200 colours and shades!
The areas of trolleys that can be customised are:
- the sides
- the back of the folding tray
- the folding tray
This customisation is achieved by laminated panels to be selected from Egger's range - www.egger.com
For the "wood" shades please specify with your order the direction of veining desired (if not indicated to the contrary the default assembly is with vertical veining).
N.B.: The customisation option could result in an additional leadtime which will be specified upon confirmation of the order.

CUSTOMISATION OPTIONS

	Code	Price
Customisation for 2*8 trolleys	889031	
Customisation for 2*4 trolleys	889032	

NB: the reference of the Egger colour or shade must be stated when ordering.

TRACEABILITY MODULE

Delivered with a USB key.

	Code	Price
	889014	

Option not compatible with temperature holding models.

For models without a sneeze guard: assembly in factory only. Must be ordered with the trolley.

LOCKABLE

	Code	Price
For Nomad temperature holding trolleys		
Lockable for 2*4 level model	889012	
Lockable for 2*8 level model	889017	
For Nomad reheating trolleys		
Lockable for 2*4 level model	889022	
Lockable for 2*8 level model	889027	

Assembly in factory only. Must be ordered with the trolley



Example of customised "Cerisier de Venise Clair" finish

STANDARD EQUIPMENT

- Stainless steel structure.
- Swivel wheels with brake.
- Secure-access programming interface (3 programs).
- Permanent display (temperature, clock, time length).
- Easy meal access during unit connection ("through-mounted" trolley).
- Trolley detection system for quick start-up. Buzzer in case of disconnection during a cycle due to a power failure.

+ easy to use

- Tactile control table easy used.
- Preset programs with secure access to avoid user error.
- Automatic activation of cold and temperature readjusting programs at powering up-cold transfer and a manual one for warm holding-hot transfer.

+ safe and effortlessly handling

- Reduced size and weight.
- Practical handles, quick opening and closing doors, pivoting wheels with brakes.

+ operating range of 45 minutes

- Insulation of trolleys, the ventilated cold and thermoconvection guarantee qualitative results that are compliant with the standards in force :
 - Permanent cold holding (+3°C) in the two units of the trolley.
 - Reheating at a programmed time, or warm holding (at +63°C at core) in the upper compartment.

+ versatility of the shuttles

- Double compartment transversal shuttle trolleys (up/hot, low/cold) which are compatible with: individual portions on grills, prearranged trays, multiportion dishes in stainless steel pans or disposable trays.

+ safe operation

- Easy and safe trolley connection system (guiding and locking via upper and lower electromagnet).

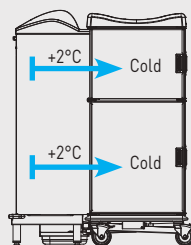
+ easy cleaning and assured hygiene

- Rounded internal corners for an easy and quick jet cleaning of shuttle trolleys.

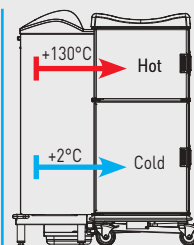


THE PROCESSES

COLD TRANSFER

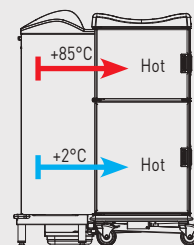


When start up

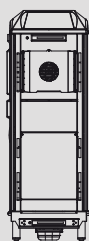


Less than one hour before service

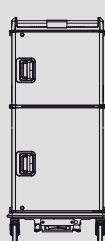
HOT TRANSFER



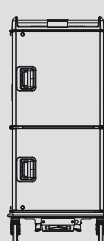
When start up cooling and heating



Combined unit



4/8 trolley



6/6 trolley

NAV'THERM

**FLEXIBILITY AND VERSATILITY
FOR MIDDAY AND EVENING SERVICE, EVERY DAY**



DISTRIBUTION
OF MEALS



- Stainless steel structure.
- Both trolley compartments kept cool when the unit connection is started up.
- Pre-programmed heating cycles on upper section (hot dish storage) according to meal times.
- Holding cycle for temperatures above +63 °C in the trolleys upper compartment (automatically held after reheating).
- Manual immediate reheating mode.
- Permanent display (temperature, clock,time length).
- Secure-access programming interface (3 programs).

- Swivel wheels with brake (for ease of manoeuvrability and stopping).
- Easy meal access during unit connection ("through-mounted" trolley).
- Quick and easy to clean : the trolley can be washed with water jet.
- Trolley detection system for quick start-up. Buzzer in case of disconnection during a cycle due to a power failure.
- Two models of trolleys :
 - 4 GN 1/1 upper + 8 GN 1/1 lower trolley version (4/8)
 - 6 GN 1/1 upper + 6 GN 1/1 lower trolley version (6/6)
- Refrigeration unit at R134a

- 4 x 8 levels trolleys maximum load:
 - Upper area 15 kg
 - Lower area 50 kg
- 6 x 6 levels trolleys maximum load:
 - Upper area 22 kg
 - Lower area 38 kg
- Refrigeration unit at R134a. EU approved - Nav'therm conforms with EN 60335-1, EN 60335-2-49 and 60335-2-89.



NAV'THERM

Models		4/8 trolley	6/6 trolley	Combined unit
Meals capacity		10 / 30	20 / 40	-
Number of levels		12	12	-
	Upper area	4	6	-
	Lower area	8	6	-
Capacity upper area	GN1/1 H65 pans	4	6	-
	GN1/1 grids	4	6	-
Capacity lower area	GN1/1 H65 pans	8	6	-
	Fast food trays 350 x 270 mm (for trolleys 881800 - 881900)	16	12	-
	Trays 460 x 360mm to 480 x 380 mm (for trolleys 881800 - 881900)	8	6	-
	GN1/1 trays 530 x 325 mm (for all trolleys)	8	6	-
Overall length		698 mm	698 mm	557 mm
Overall depth		686 mm	686 mm	589 mm
Overall height		1547 mm	1547 mm	1566 mm
Net weight		100 kg	100 kg	80 kg
Power		-	-	4850 W
Cooling capacity		-	-	620 W
Voltage - single phase 50/60 Hz		-	-	230 V
Trolley with basket for trays	Code	881800	881900	-
	Price			
Trolley with "versatile" basket	Code	881803	881903	-
	Price			
Combined unit	Code	-	-	880002
	Price			
OPTION				
Set of 4 "all terrain" wheels diam. 125 mm (assembly in factory only)	Code	881890	881890	-
	Price			

Nav'therm trolleys may be fitted with 2 types of basket in the lower part:

- basket for trays with maximum spacing between levels of 74 and 76 mm.

- "versatile" basket making the storage of variable height products or containers easy and optimising the enclosure.

Ex : basket 6 levels for trays



Ex : polyvalent basket 6 levels





STAINLESS-STEEL GRID

L cm	l cm	frame ∅ mm	Cross-bar No	∅ mm	Wire No	∅ mm	Code	Price
53	32,5	5	1	5	20	2	711003	



CONTAINER WITHOUT HANDLE - GN 1/1

H mm	C liter	Code	Price
65	9	741006	
100	13,5	741010	



Please find our breakfast trolley range on pages 366 to 368 in this catalogue.



Find the plates, glasses, cutlery in the catalogue.



CARCE'ROLL

- Stainless steel design.
- Handles on 4 sides for easy handling.
- Internal walls with pressed one-piece rails for quick and easy (washing cleaning)..
- Electronic control panel with 2 programmes: full load, 1/2 load.
- In accordance with the disassembly regulations regarding parts and components (doors, seals, etc.).
- Wheels 200 mm diameter with stainless steel frame, 2 of which with brakes.

HOT COUNTER UNIT

- Entirely in stainless steel (assembled with tamper-proof screws).
- Top 2mm thick with brushed finish.
- Plaque chauffante format 2/1.
- Wheels 125 mm diameter with stainless steel frame, 2 of which with brakes.
- Delivered with stainless steel hatch with front polycarbonate window.

DOOR-TO-DOOR DISTRIBUTION TROLLEY

- Entirely in stainless steel.
- Welded support handle.
- Inertia heating system (Heating element fixed with tamper-proof screws).
- 4 diam. 125 mm composite wheels, 2 of which with brakes.
- Delivered fully equipped (hot plate, stainless steel containers, bread bin, eutectic plates).

+ performance

- **CARCE'ROLL** : Ventilated air warming compartment (upper compartment) complies with reheating regulations. Single-phase power for the GN1/1 model. Cold compartment (lower compartment) with GN1/1 eutectic block.
- **HOT COUNTER UNIT** : heated top with tempered glass able to accept 4 trays GN1/2 After bringing up to temperature in a Carceroll trolley, the hot counter allows plates to be filled when in self-service mode.
- **DOOR-TO-DOOR DISTRIBUTION TROLLEY** : after bringing up to temperature in a Carce'roll trolley, the GN1/2 or GN1/1 trays are kept hot on inertia hotplates (2GN1/1 or 2GN1/1 + 1GN1/1) to ensure service compliant with current temperature regulations.

+ ergonomics

- **CARCE'ROLL** : Simplified electromechanical control panel with automatic temperature holding at the end of reheating cycle. 2 programs : full and half load.
- **HOT COUNTER UNIT** : Hatch with window for easy visibility of the menus available and arranging the plates.
- **DOOR-TO-DOOR DISTRIBUTION TROLLEY** : 2 storage levels for preparation containers: upper one for service, lower for resupply. Storage of service utensils possible as well as bread in separate containers.

+ easy to handle

- **CARCE'ROLL** : Easy gripping on 4 sides. On top of the item : a 'made in one piece' rack. Swivel wheels with brakes ; shock prevention strips . Doors held open with magnetic system (without protruding part).



The Carce'roll trolley is designed for cold transfer meal distribution in prison. Available in several versions to satisfy all service requirements as well as the different types of facilities (corridor dimensions). GN1/1 Carce'roll operates on single-phase power (230V, 3kw power) for greater flexibility of use and to limit electricity consumption.

DISTRIBUTION TROLLEYS IN PRISONS



DISTRIBUTION
OF MEALS

CARCE'ROLL HOT COUNTER UNIT

CARCE'ROLL

- Handles on 4 sides for easy handling.
- Side door magnetic locking (270° opening).
- Rigid stainless steel hinges.
- Key locking latch.
- In accordance with the disassembly regulations regarding parts and components (doors, seals, etc.).
- Internal walls with pressed one-piece rails for quick and easy (washing cleaning).
- Electronic control panel with 2 programmes: full load, 1/2 load.
- Fitted with a single-block gallery on the upper part.
- Food grade stainless steel.

- Delivered with 1 or 2 GN1/1 -3°C eutectic blocks depending on the model.
- More economic 230V - 16 A single-phase power on GN1/1.
- In compliance with regulations on temperature holding and rethermalization of food.
- Service of 40 to 80 complete meals.
- Efficient thermo-convection for the RET (1 hour) of hot components in multiportion packaging (stainless steel containers) or individual (plastic trays).
- Use of eutectic blocks for storage of cold components.

HOT COUNTER UNIT

Structure:

- Assembled with tamper-proof screws.
- Top 2mm thick with brushed finish.

Heated top:

- 2/1 format hotplate.
- Heats with pre-programmed thermostat regulation.
- Tempered glass, thickness 6 mm with electric heating resistance. Easy maintenance with mastic-free sealant around the glass.
- Simple electrical connection with standard plug (16A, 230V, 2P+Earth), cable length 2.2 m.



CARCE'ROLL

Models	2 x 5 GN1/1	2 x 5 GN2/1
Meals capacity	up to 40	up to 80
Number of levels	5 (for each compartment)	5 (for each compartment)
Loading option with s/s GN containers - 65 mm deep	10 GN1/1 or 20 GN1/2	20 GN1/1 or 40 GN1/2
Overall length	690 mm	862 mm
Overall depth	926 mm	1038 mm
Overall height	1705 mm	1820 mm
Net weight	158 kg	202 kg
Maximum load	2 x 9 kg	2 x 18 kg
Power	3600 W	8600 W
Voltage	230 V single phase 50 Hz	400 V three-phase + neutral 50 Hz
Electrical power	2,47 kwh	4,86 kwh
Model with 2 - side access	Code 884155	884255
	Price	

OPTIONS

GN2/1 special grill (*)	Code -	884292
	Price -	

(*) allows GN1/2 65mm deep containers with lid to be loaded.

EU approved - These trolleys conform to NF EN 60335-1, EN 60335-2-49.

HOT COUNTER UNIT



Model	
Overall length	1209 mm
Overall depth	770 mm
Overall height	1228 mm
Net weight	79 kg
Maximum load (on the hot plate)	20 kg
Power	870 W
Voltage - single phase 50 Hz	230 V
Hot counter unit	Code 884406
	Price

DOOR-TO-DOOR DISTRIBUTION TROLLEYS

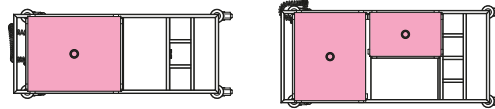
Structure:

- Full stainless steel frame.
- Welded square stainless steel tube 25 x 25 mm on frame.
- Welded support handle.
- Lower shelf in 1.5 mm stainless steel sheet.
- Heating element fixed with tamper-proof screws.
- 4 diameter 125 mm composite wheels, 2 of which with brakes.
- Maximum load 120 kg.
- All the accessories (Gastro Norm containers, bread bins) are removable for easy machine cleaning.

Heated top:

- Inertia heating system (heating elements).
- Insulated with fibreglass, hotplate in thick aluminium.
- Service autonomy: 30 minutes when unplugged.
- Heats with pre-programmed thermostat regulation (lasting 1 hour).
- Lid to maintain temperature while heating.
- Safety thermostat.
- Connection using spiral cord to standard socket outlet (16A 230V 2P + Earth).
- On/off switch onto each plate (on model 3GN1/1).

DOOR-TO-DOOR DISTRIBUTION TROLLEY



Models	Trolleys		Hot plates	
Heating capacity	2 GN1/1	3 GN1/1	1 GN1/1	2 GN1/1
Overall length	1484 mm	1586 mm	332 mm	683 mm
Overall depth	630 mm	757 mm	556 mm	556 mm
Overall height	without lid	865 mm	134 mm	142 mm
	with lid	915 mm	184 mm	193 mm
Net weight	63 kg	83 kg	17 kg	34 kg
Maximum load	on the hot plate	20 kg	10 kg	20 kg
	on the trolley	120 kg	-	-
Power	1400 W	1400 W + 700 W	700 W	1400 W
Voltage - single phase 50/60 Hz	230 V	230 V	230 V	230 V
Door-to-door distribution trolley with hot plate	Code	884306	-	-
	Price		-	-



- Delivered fully equipped:
- [2GN1/1 or 2GN1/1 + 1GN1/1] hotplate with spiral connection cord.
 - 4 GN1/1 stainless steel containers 100 mm deep for 2GN1/1 trolley or 5 GN1/1 stainless steel containers 100 mm deep for 3GN1/1 trolley
 - 3 GN1/6 stainless steel containers 150 mm deep
 - 3 eutectic plates
 - 1 bread bin in food quality HDPE





KITCHEN AND LABORATORY

"TAÏGA" THE REFRIGERATED TABLE	314 - 317
VAUCONSANT STORAGE CABINETS	318 - 325
PI CREATION CUSTOM-MADE PROJECTS	326 - 327



<https://blog.matferbourgeat.com/tag/laboratoire/>

STANDARD EQUIPMENT

- Stainless-steel design.
- Assembled on a base made of round tubes with 4 wheels, two of which are auto-locking to facilitate movement.
- Use of sideways laminar cold technology, which prevents cold air being blown directly at the level of the users' waists.
- Our tables are fitted as standard with a germicidal lamp to treat any bacteria in the air flows.
- All Taiga refrigerated preparation tables are delivered with: cutting boards (2, 3, 4 or 5 boards depending on the model) and protective glass front (on which the optional sneeze guard can be fitted).

+ Safer

- 2 evaporators provide refrigerated coverage along the entire work top length and up to a height of 20 cm. Product preparation at a controlled temperature of +4°C on average at core.

+ More modularity

- Table available with or without unit, many accessories for installing components.
- Easy to move, it can be used in production, as a distribution counter, for events catering, and multi-site catering.

+ More productivity

- From 2 GN to 5 GN, Taiga enables 1 to 2 work stations to be installed for better organisation.
- Available with refrigerated units.

+ More comfortable

- Thanks to sideways laminar cold air flow real working comfort is assured (no cold air blown at user's waists).

+ More hygienic

- Delivered with the UVC lamp. no risk of developing germs nor air-borne bacteria.
- Easy access without tools to technical areas for cleaning of the basin.



Taiga, the refrigerated table that prevents the need to install an airconditioned room! It is used to prepare products at a controlled temperature (between +4°C and +7°C on average at core depending on the model) in an atmosphere of +25°C. An economical solution compared with an air-conditioned room:

- Work surface divided by 10.
- Volume of air to be cooled divided by 100.
- 25-30% savings in cooling capacity input power for an equivalent number of meals served.
- Less risk of absences due to illness (related to temperature shocks between air-conditioned room and ambient temperature).

TAÏGA

THE EFFICIENT ALTERNATIVE TO AN
AIR-CONDITIONED ROOM



KITCHEN -
LABORATORY



TABLES WITHOUT REFRIGERATED UNIT

Models		2 GN	3 GN	4 GN	5 GN
Overall length		1055 mm	1400 mm	1745 mm	2090 mm
Overall depth		700 mm	700 mm	700 mm	700 mm
Overall height		1080 mm	1080 mm	1080 mm	1080 mm
Net weight		113 kg	125 kg	137 kg	149 kg
Power		600 W	900 W	900 W	900 W
Cooling capacity		800 W	1100 W	1100 W	1100 W
Voltage - single phase 50 Hz		230 V	230 V	230 V	230 V
Models without refrigerated unit	Code	851102	851103	851104	851105
	Price				

OPTIONS

1 - GN1/1 cutting board (Food quality polyethylene)	Code	855023	855023	855023	855023
	Price				
2 - Sneeze guard	Code	855042	855043	855044	855045
	Price				
3 - Stand for GN pans (delivered without GN pans)	Code	855052	855053	855054	855055
	Price				
4 - Sliding base (GN 1/1 pierced stainless steel sheet with guide rail)	Code	855029	855028	855027	855026
	Price				
5 - Holder for GN 1/1 pan	Code	855024	855024	855024	855024
	Price				



- Stainless-steel design.
 - Assembled on a base made of round tubes with 4 wheels, two of which are auto-locking to facilitate movement.
 - The cutting plates can be moved or removed easily in order to accommodate one or more gastro containers.
 - Ventilation unit can be removed without tools for quick and easy access to the basin (cleaning/ draining condensation water).
 - Use of sideways laminar cold technology, which prevents cold air being blown directly at the level of the users' waists.
 - Use of UVC (Ultra Violet type C - short waves) lamps: limits the risk of development and growth of germs, viruses and airborne bacteria.
- As standard on all models.**
- Our tables are fitted as standard with a germicidal lamp to treat any bacteria in the air flows.

- All Taiga refrigerated preparation tables are delivered with:
 - cutting boards (2, 3, 4 or 5 boards depending on the model).
 - protective glass front (on which the optional sneeze guard can be fitted).
- For models 3GN, 4GN, 5GN with refrigerated unit : 2 doors: 3 GN1/1 H100 containers per door (removable ladders).
- Refrigeration unit at R452A.



TABLES WITH REFRIGERATED UNIT

Models		3 GN	4 GN	5 GN
Overall length		1400 mm	1745 mm	2090 mm
Overall depth		700 mm	700 mm	700 mm
Overall height		1080 mm	1080 mm	1080 mm
Net weight		173 kg	193 kg	216 kg
Power		900 W	900 W	900 W
Cooling capacity		1100 W	1100 W	1100 W
Voltage - single phase 50 Hz		230 V	230 V	230 V
Models with refrigerated unit	Code	851123	851124	851125
	Price			

OPTIONS

1 - GN1/1 cutting board (Food quality polyethylene)	Code	855023	855023	855023
	Price			
2 - Sneeze guard	Code	855043	855044	855045
	Price			
3 - Stand for GN pans (delivered without GN pans)	Code	855053	855054	855055
	Price			
4 - Sliding base (GN 1/1 pierced stainless steel sheet with guide rail)	Code	855028	855027	855026
	Price			
5 - Holder for GN 1/1 pan	Code	855024	855024	855024
	Price			

4 |



5 |



STANDARD EQUIPMENT

- Top in satin polished finish, 40 mm curved front edge
- Refrigerated cupboard with interior rounded corners, refrigerated by ventilated transverse evaporators
- Magnetic closing doors
- Touch thermostat regulation with delayed start clock
- Evaporation tray



+ comfort for service

- Average 60 dBa cooling units
- Vibrations and heat blown significantly reduced

+ performance

- Temperature of refrigerated cupboard : 4°C food core on average (even)

+ safety

- Made completely from 18/10 AISI 304 stainless steel

+ environmentally-friendly

- R-452A Condensing unit

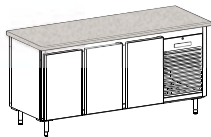
**Complies with
AFNOR / AC D40-004 directives**



LABO

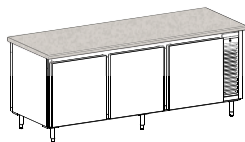
**A RANGE OF ROBUST AND PRACTICAL PRODUCTS
FOR THE KITCHEN AND LABORATORY**





**REFRIGERATED CUPBOARD WITH GRANITE TOP
DELIVERED WITH CONDENSING UNIT**

Number of doors	1 door	2 doors	3 doors	4 doors
Storage length GN 1/1		1390 mm	1835 mm	2280 mm
Storage width GN 1/1		700 mm	700 mm	700 mm
Storage length GN 2/1	1255 mm	1800 mm	2450 mm	
Storage width GN 2/1	800 mm	800 mm	800 mm	
Height	900 mm	900 mm	900 mm	900 mm
Cooling P.	396 W	396 W	665 W	665 W
Electric P.	350 W	350 W	600 W	600 W
GN 1/1 door		NJRR08000	NJRR08100	NJRR08200
	Code			
	Price*			
GN 2/1 door		NJRR10000	NJRR10100	NJRR10200
	Code			
	Price*			
Option				
Element delivered without cooling unit (remote unit) [1]	Code	OFG04	OFG04	OFG05
	Price			



**REFRIGERATED CUPBOARD WITH GRANITE TOP
WITHOUT CONDENSING UNIT HOUSING**

Number of doors	1 door	2 doors	3 doors	4 doors
Storage length GN 1/1		1140 mm	1550 mm	2030 mm
Storage width GN 1/1		700 mm	700 mm	700 mm
Storage length GN 2/1	1005 mm	1590 mm	2200 mm	2850 mm
Storage width GN 2/1	800 mm	800 mm	800 mm	800 mm
Height	900 mm	900 mm	900 mm	900 mm
Cooling P.	248 W	248 W	361 W (2)	361 W
Electric P.	100 W	100 W	100 W	100 W
GN 1/1 door		NJRR20000	NJRR20100	NJRR20200
	Code			
	Price*			
GN 2/1 door		NJRR22000	NJRR22100	NJRR22200
	Code			
	Price*			

[1] 248 W for the GN 1/1 storage - [2] -€516 (code: OFG04) for the elements with 3 GN 1/1 doors

Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided.

Caution, depending on the cooling system, an evaporation pressure regulator may be required

* inc. €6 environmental contribution

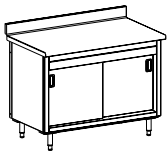
ELEMENT

- 18-10 AISI 304 stainless steel
- 20 mm granite top
- Cupboard with rounded internal corners, refrigerated by ventilated, transverse evaporator(s), magnetic closing doors (sealed by removable band frame)
- Each compartment is equipped with removable GN 1/1 or GN 2/1 rail six-level stainless steel ladders
- Condensing unit (R452a coolant gas) housed in technical premises located to the right and correctly ventilated
- Regulation by digital display thermostat
- Cupboard temperature: 4°C food core on average (even)
- De-icing water evaporation tray supplied

OPTIONS

Designation		
GN 1/1 stainless steel grill (unit)	Code	09-0555
	Price	
GN 2/1 stainless steel grill (unit)	Code	09-0550
	Price	
Two GN 1/1 drawers in place of a door	Code	OAR030
	Price	
Two GN 2/1 drawers in place of a door	Code	OAR040
	Price	
Three GN 1/1 drawers in place of a door	Code	OAR050
	Price	
Three GN 2/1 drawers in place of a door	Code	OAR060
	Price	
Unit on slides	Code	OEG030
	Price	
Lock (door)	Code	PEG020
	Price	





AMBIENT CUPBOARD

Length		500 mm	1000 mm	1200 mm	1400 mm	1600 mm	1800 mm
Width		700 mm	700 mm	700 mm	700 mm	700 mm	700 mm
Height		900 mm	900 mm	900 mm	900 mm	900 mm	900 mm
	Code		MJRN00000	MJRN00100	MJRN00200	MJRN00300	MJRN00400
	Price*						
3 drawers (GN 1/1-150 containers)	Code	NJRN04000					
	Price*						
4 drawers (GN 1/1-100 containers)	Code	NJRN04100					
	Price*						
3 drawers (GN 1/1-150 containers) without top	Code	NJRN04200					
	Price*						
4 drawers (GN 1/1-100 containers) without top	Code	NJRN04300					
	Price*						
Bespoke							
From 800 mm to 1000 mm - 2 doors	Code		NJRN02000				
	Price*						
From 1010 mm to 1200 mm - 2 doors	Code			NJRN02100			
	Price*						
From 1210 mm to 1400 mm - 2 doors	Code				NJRN02200		
	Price*						
From 1410 mm to 1600 mm - 2 doors	Code					NJRN02300	
	Price*						
From 1610 mm to 1800 mm - 2 doors	Code						NJRN02400
	Price*						
From 1810 mm to 2000 mm - 2 doors	Code						NJRN02500
	Price*						
From 2010 mm to 2200 mm - 4 doors	Code						NJRN02600
	Price*						
From 2210 mm to 2400 mm - 4 doors	Code						NJRN02700
	Price*						
From 2410 mm to 2600 mm - 4 doors	Code						NJRN02800
	Price*						
From 2610 mm to 2800 mm - 4 doors	Code						NJRN02900
	Price*						

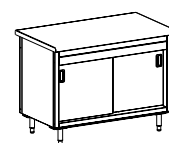
* inc. €6 environmental contribution

TOP

- 18-10 AISI 304 stainless steel
- Stainless steel top in satin polish finish, 40 mm curved edge with 10 mm rounding on the front
- 100 x 20 mm back support, with 10 mm rounding on the rear (supported unit)

ELEMENTS

- Interior with rounded corners
- 2 doubled sliding doors, suspended by stainless steel rail (on one or two sides) for length under 2000 mm
- 4 doubled sliding doors, suspended by stainless steel rail (on one or two sides) for length over 2000 mm
- 2 storage levels
- Drawers on slides for GN 1/1 containers supplied (drawer unit)



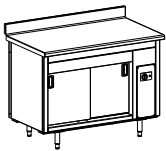
AMBIENT CENTRAL CUPBOARD

Length		500 mm	1000 mm	1200 mm	1400 mm	1600 mm	1800 mm
Width		700 mm	700 mm	700 mm	700 mm	700 mm	700 mm
Height		900 mm	900 mm	900 mm	900 mm	900 mm	900 mm
Single side	Code		MJRN06000	MJRN06100	MJRN06200	MJRN06300	MJRN06400
	Price*						
Double side	Code		NJRN08000	NJRN08100	NJRN08200	NJRN08300	NJRN08400
	Price*						
3 drawers (GN 1/1-150 containers)	Code	NJRN10000					
	Price*						
4 drawers (GN 1/1-100 containers)	Code	NJRN10100					
	Price*						
3 drawers (GN 1/1-150 containers) without top	Code	NJRN10200					
	Price*						
4 drawers (GN 1/1-100 containers) without top	Code	NJRN10300					
	Price*						

SHARED OPTIONS

Length		500 mm	1000 mm	1200 mm	1400 mm	1600 mm	1800 mm
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes (per unit)	Code	OEM010	OEM010	OEM010	OEM010	OEM010	OEM010
	Price						
Key lock for sliding doors	Code	PEG050	PEG050	PEG050	PEG050	PEG050	PEG050
	Price						
Mirror polish rounded edge on the top (ml)	Code	ODD020	ODD020	ODD020	ODD020	ODD020	ODD020
	Price						

* inc. €6 environmental contribution

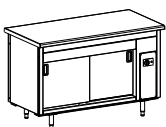


HEATED CUPBOARD

Length		1200 mm	1400 mm	1600 mm	1800 mm
Width		700 mm	700 mm	700 mm	700 mm
Height		900 mm	900 mm	900 mm	900 mm
Electric P. - Insulated top		1530 W	1530 W	1530 W	3060 W
Electric P. - Heating top		1848 W	1905 W	1905 W	T - 3685 W
Insulated top	Code	MJRC00000	MJRC00100	MJRC00200	MJRC00300
	Price*				
Heating top	Code	MJRC02000	MJRC02100	MJRC02200	MJRC02300
	Price*				

Bespoke

From 800 mm to 1100 mm	Code	NJRC04000			
	Price*				
From 1110 mm to 1400 mm	Code	NJRC04100			
	Price*				
From 1410 mm to 1700 mm	Code	NJRC04200			
	Price*				
From 1710 mm to 2000 mm	Code	NJRC04300			
	Price*				



CENTRAL HEATED CUPBOARD WITH HEATED TOP

Length		1200 mm	1400 mm	1600 mm	1800 mm
Width - Single side storage		700 mm	700 mm	700 mm	700 mm
Width - Double side storage		800 mm	800 mm	800 mm	800 mm
Height		900 mm	900 mm	900 mm	900 mm
Electric P.		1848 W	1905 W	1905 W	T - 3685 W
Single side	Code	MJRC06000	MJRC06100	MJRC06200	MJRC06300
	Price*				
Double side	Code	NJRC08000	NJRC08100	NJRC08200	NJRC08300
	Price*				

* inc. €6 environmental contribution

TOP

- 18-10 AISI 304 stainless steel
- Satin polish finished top
- Heating top: heated by 2 stainless steel shielded pin resistances, 40 mm curved front edge, 10 mm rounding on the front, 100 x 20 mm raised rear back support (due to expansion)
- Insulated top: top insulated with 30 mm rock wool, 40 mm curved front edge with 100 x 20 mm raised rear back support, 10 mm rounding on the front and rear

ELEMENT

- 18-10 AISI 304 stainless steel
- Heated cabinet with rounded corners, heating by pulsed air (stainless steel vent resistances and fan placed in an upper unit)
- Cupboard temperature adjustable from 0°C to 85°C (specific thermostat and control light)
- Insulation by 30 mm thick rock wool
- Insulated and doubled sliding doors, suspended by stainless steel rail
- Heating top and Cupboard controlled separately by specific thermostat and control light
- Two storage levels
- Electrical components accessible on a sliding support (for easy intervention), fuse protection

SHARED OPTIONS OF WALL-MOUNTED AND CENTRAL CUPBOARDS

Length		1200 mm	1400 mm	1600 mm	1800 mm
4 Ø 125 mm stainless steel pivot casters, including 2 with brakes (per unit)	Code Price	OEM010	OEM010	OEM010	OEM010
Key lock for sliding doors	Code Price	PEG050	PEG050	PEG050	PEG050
Mirror polish rounded edge on the top (ml)	Code Price	ODD020	ODD020	ODD020	ODD020

* inc. €6 environmental contribution



Pi Creation is a designer-manufacturer specializing in bespoke professional kitchen projects.

Our equipment is designed in our design offices and manufactured in our workshops by teams of specialists (designers of catering systems, draftsmen, stainless steel boilermakers, carpenters, marble makers, electricians, refrigerators maker) highly qualified, attached to their know-how in catering equipment, and mobilized to meet your specific customization needs.

CONTACT US TO STUDY YOUR PROJECT



BESPOKE KITCHEN

BY PI CREATION



KITCHEN -
LABORATORY





HANDLING & STORAGE

GN PANS

STAINLESS-STEEL GN PANS	330 - 338
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TROLLEYS

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SHELVES

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STAINLESS-STEEL GN PANS

- The Bourgeat range is the only range of gastronorm pans made in France.
- EN 631.1 approved. and compatible with all supports conforming with EN 631.2: trolleys, fridges, ovens, washing tunnels, etc...
- NF Hygiène Alimentaire certified (with lids without notches and without a handle ref. 7477) to meet the requirements of the professional catering market.

COPOLYESTER GN PANS ALTO+ AND CRISTAL+

- Ultra-resistant copolyester containers for storage or distribution (for cutlery, bread, etc.).
- EN 631.1 approved and compatible with all supports conforming with EN 631.2: trolleys, fridges, ovens, washing tunnels, etc.
- Fully recyclable material.

MODULUS GN CONTAINERS

- A range of rigid polypropylene containers fitted to cold room food storage requirements as well as during preparation in the kitchen.
- EN 631.1 approved.
- Light, fully recyclable material.



+ resistance

- Stronger in the corners, fewer handling problems.
- The edges are also reinforced in order to reduce deformation in case of dropping or impacts. [*].
- Reinforced edges to reduce buckling in the event of falls or impacts.

+ hygiene

- Hole for evacuating washing water (1)
- Clip-on, anti-splash lids. (2)
- Lids provide airtight seal. (3)

+ storage

- Thanks to its optimised design, the containers even when stacked can be handled without blocking. You'll save time and space !

+ ergonomics

- Easy to see contents (1).
- Graduation of capacity (1)

(1) Alto+, Cristal+, Modulus

(2) Alto+

(3) Modulus



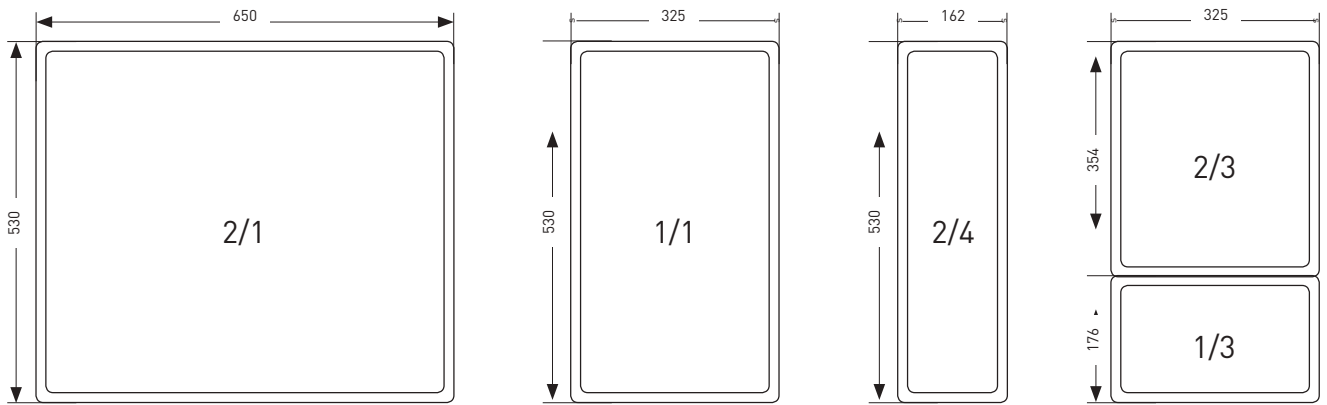
GASTRONORM PANS

ESSENTIAL CONTAINERS FOR COOKING
MADE IN FRANCE



HANDLING
STORAGE

GASTRONORM PANS | USAGE



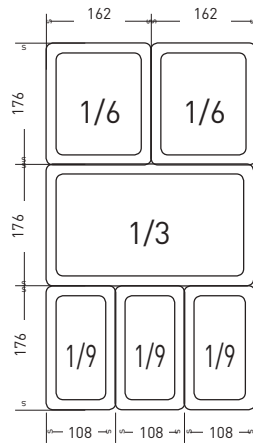
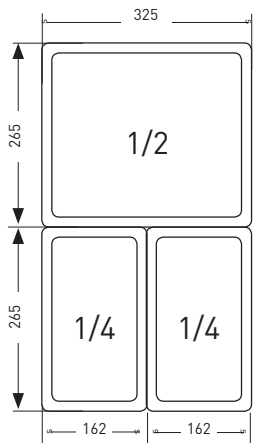
Utilisation	USAGE			
	Stainless-steel containers	Alto Copolyester containers	Cristal+ Copolyester containers	Polypropylene containers
Storage	♥♥♥	♥♥♥	♥♥♥	♥♥♥
Bain-marie	♥♥♥	♥	●	●
Re-heating	♥♥♥	♥ (maxi 90°C)	♥ (maxi 90°C)	♥ (maxi 100°C)
Cooking	♥♥♥	●	●	●
Micro-wave ovens	Check oven instructions	♥♥♥	♥	♥♥♥
Handling	♥♥	♥♥♥	♥♥♥	♥♥♥
Transportation in cold transfer	♥♥♥	♥♥♥	♥♥♥	♥♥♥
Transportation in hot transfer	♥♥♥	♥♥ (maxi 90°C)	●	♥ (maxi 100 °C)
Presentation	♥♥	♥♥♥	♥♥♥	♥
Blast chilling	♥♥♥	♥♥♥	♥♥♥	♥♥♥
Durability	♥♥♥	♥♥♥	♥♥♥	♥♥

- Not recommended
- ♥ Suitable
- ♥♥ Very suitable
- ♥♥♥ Ideal

- GN 2/1 containers deeper than 100 mm should not be used on racking trolleys for reasons of safety and ergonomics (weight, risk of falling). It is recommended that they are handled on container trolleys (see page 356).

- ALTO+ and CRISTAL+ containers should not be used during hot temperature holding (particularly in hot steam cabinets).

- It is not advised to use this GN 1/1 container on racking trolleys.
- Do not handle boxes and lids at freezing temperatures: it is recommended to wait for the temperature to rise sufficiently so that the polypropylene becomes more malleable.












To assist you in quoting, please note that :

- a 1/1 container, 40 mm deep corresponds to approximately 15 portions
- a 1/1 container, 55 mm deep corresponds to approximately 20 portions
- a 1/1 container, 65 mm deep corresponds to approximately 30 portions
- a 1/1 container, 100 mm deep corresponds to approximately 40 portions
- a 1/1 container, 150 mm deep corresponds to approximately 60 portions
- a 1/1 container, 200 mm deep corresponds to approximately 80 portions








PLAIN CONTAINERS WITHOUT HANDLE

GN size	Deep	20	40	55	65	100	150	200	250	
	GN 2/1	Capacity L	6,5	12	16,5	19	29	43	58	-
		Code	740002	740004	740005	740006	740010	740015	740020	-
		Price								
	GN 1/1	Capacity L	3	5,8	6,7	9	13,5	20	28	-
		Code	741002	741004	741005	741006	741010	741015	741020	-
		Price								
	GN 2/3	Capacity L	-	3,5	-	5,5	8,7	13	16,7	-
		Code	-	742004	-	742006	742010	742015	742020	-
		Price								
	GN 1/2	Capacity L	1,2	2,5	3,3	4	6,2	9	12	-
		Code	743002	743004	743005	743006	743010	743015	743020	-
		Price								
	GN 2/4	Capacity L	-	2,5	-	4	6,2	9	-	-
		Code	-	743604	-	743606	743610	743615	-	-
		Price								
	GN 1/3	Capacity L	-	1,6	2,1	2,5	3,7	5,7	7,5	10
		Code	-	744004	744005	744006	744010	744015	744020	744025
		Price								
	GN 1/4	Capacity L	-	1,1	1,5	1,7	2,5	4	5,2	-
		Code	-	745004	745005	745006	745010	745015	745020	-
		Price								
	GN 1/6	Capacity L	-	-	-	1	1,7	2,2	3	-
		Code	-	-	-	746006	746010	746015	746020	-
		Price								
	GN 1/9	Capacity L	-	-	-	0,6	0,8	-	-	-
		Code	-	-	-	747006	747010	-	-	-
		Price								

- Reinforced corners and edges to reduce buckling in the event of falls or impacts.
- Optimized life-time (thickness from 7/10th to 8/10th).
- Reinforced corners : remove the handling problems with racking trolleys and in ovens.
- Less effort when handling loaded: limited weight.
- No contact with food when handling in bain-marie: adapted edge height.
- Easy to clean: by submersion such as in automatic washers.
- Removes stacking problems in storage (e.g.: no sticking, space saving) : Upright shape with stacker for GN pans starting from 55mm depth.
- Easy grip of containers: when handling (separation of containers, coming out of the oven, trolleys etc.), in bain-marie.
- Optimized aesthetics for self-serve restaurants: design of the rib.


GN 2/1 containers deeper than 100 mm should not be used on racking trolleys for reasons of safety and ergonomics (weight, risk of falling). It is recommended that they are handled on container trolleys (see page 360).

PLAIN CONTAINERS WITH RETRACTABLE HANDLES

GN size	Deep	55	65	100	150	200
 GN 2/1	Capacity L	-	-	29	43	58
	Code	-	-	740310	740315	740320
	Price					
 GN 1/1	Capacity L	6,7	9	13,5	20	28
	Code	741305	741306	741310	741315	741320
	Price					
 GN 1/2	Capacity L	-	4	6,2	9	12
	Code	-	743306	743310	743315	743320
	Price					




PLAIN CONTAINERS WITH FIXED HANDLES

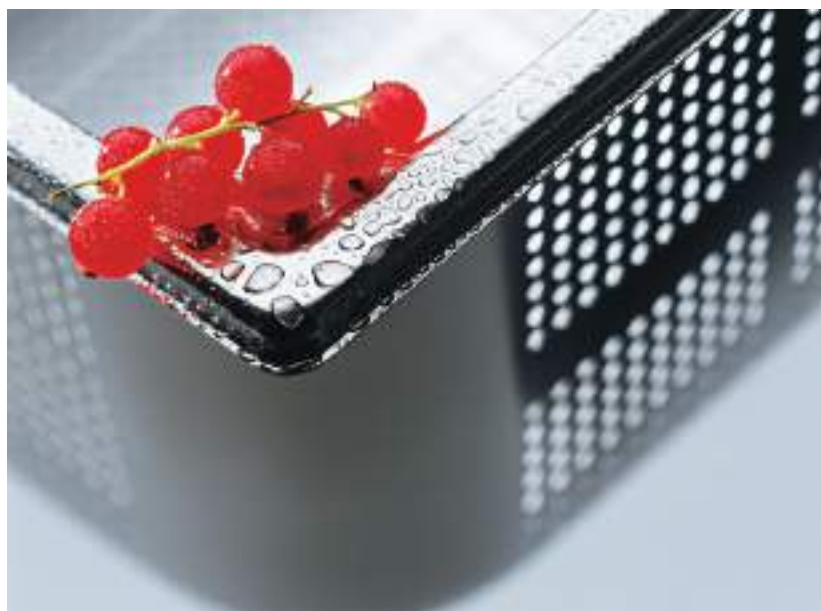
GN size	Deep	100	150
 GN 1/1	Capacity L	13,5	20
	Code	741110	741115
	Price		



PLAIN CONTAINERS WITH SIDE HANDLES

GN size	Deep	100	150	200
 GN 1/1	Capacity L	13,5	20	28
	Code	741210	741215	741220
	Price			





Perforations position :

- Perforations \varnothing : 3,5 mm.
- Tests show that the lateral perforations have no effect in steam cooking when using small depths.
- Only the perforations in the base are indispensable.

H mm	Sides and base	Only the base
40		x
55		x
65		x
100	x	
150	x	
200	x	



PERFORATED CONTAINERS WITHOUT HANDLE

GN size	Deep	40	55	65	100	150	200
	Capacity L	-	16,5	19	29	-	-
	Code	-	740405	740406	740410	-	-
	Price	-	-	-	-	-	-
	Capacity L	5,8	6,7	9	13,5	20	28
	Code	741404	741405	741406	741410	741415	741420
	Price	-	-	-	-	-	-
	Capacity L	-	-	5,5	8,7	13	-
	Code	-	-	742406	742410	742415	-
	Price	-	-	-	-	-	-
	Capacity L	-	-	4	6,2	9	-
	Code	-	-	743406	743410	743415	-
	Price	-	-	-	-	-	-
	Capacity L	-	-	-	6,2	-	-
	Code	-	-	-	743710	-	-
	Price	-	-	-	-	-	-

PERFORATED CONTAINERS WITH SIDE HANDLES

GN size	Deep	100	150	200
	Capacity L	13,5	20	28
	Code	741510	741515	741520
	Price	-	-	-



Lid with handle and notch for ladle for container without handle :

- The notch for a ladle is located on the small side for the GN1/1 model only. For the other models, the notch is on the large side of the lid.

Spill-proof lids :

- Spill-proof lids fit containers with a depth of 55, 65, 100, 150 and 200 mm.
- Maximum temperature : +150°C
- Guaranteed for one year under normal conditions of use.

* NF approved with lid without notch or handle, ref. 7477



LIDS



GN size		without handle for container without handle*	with handle for container without handle	with handle for container with fixed or retractable handles	with handle for container with side-handles	with handle and notch for ladle for container without handle
GN 2/1	Code	747700	748000	748100	-	-
	Price					
GN 1/1	Code	747701	748001	748101	748201	748501
	Price					
GN 2/3	Code	747702	748002	-	-	-
	Price					
GN 1/2	Code	747712	748012	748112	-	748512
	Price					
GN 2/4	Code	747724	748024	-	-	-
	Price					
GN 1/3	Code	747713	748013	-	-	748513
	Price					
GN 1/4	Code	747714	748014	-	-	748514
	Price					
GN 1/6	Code	747716	748016	-	-	748516
	Price					
GN 1/9	Code	747719	748019	-	-	-
	Price					

SPILL-PROOF LIDS

Spill-proof lid with silicone joint.

GN size		for container without handle (1)	for container with fixed or retractable handles (2)
GN 1/1	Code	748701	748801
	Price		
GN 1/2	Code	748712	748812
	Price		
GN 1/3	Code	748713	-
	Price		
GN 1/4	Code	748714	-
	Price		
GN 1/6	Code	748716	-
	Price		



ACCESSORIES FOR STAINLESS-STEEL GN PANS



CLIP-ON ADAPTOR BAR

This model of adaptor bar is fitted with a spring strip at each end to allow a better hold when used in chaffing dishes and buffets.

L mm	W mm	T mm	Code	Price
530	21	1	749801	



ADAPTOR BAR

This bar adapts to our model 749801 to make up compositions with GN 1/2, GN 2/3 and GN 1/3 formats

L mm	W mm	T mm	Code	Price
329	22	1	749712	



DRAINING PLATE

For container	T mm	Code	Price
GN1/1	0,8	750001	
GN1/2	0,8	750012	



CONTAINER GRIP

L mm	Code	Price
190	749800	



DISH

Transparent food-grade silicon lid sol

GN	L mm	W mm	H mm	C Liter	Code	Price
S/S dish						
1/8	162	132	45	0,5	751018	
Lid (pack of 10)						
1/8	162	132	10		751518	



S/S WIRE STAND FOR SPICES BOXES

This stand can either sit on a flat surface or be affixed to the wall using the hardware supplied. It will carry :

- 6 1/9 containers
- or 4 1/6 containers
- or 2 1/3 containers

in stainless-steel, polycarbonate or polypropylene.65 mm or 100 mm deep, with or without lids.

L mm	W mm	H mm	Code	Price
680	180	155	718000	

HACCP WATER SOLUBLE LABELS

2 available dimensions compatible with all gastronorm tray types (stainless steel, copolyester, polypropylene).

These adhesive labels (ref. 257140 and 257135), are completely water soluble during washing and 100% biodegradable.

See full description on 346.








L mm	W mm	Code	Price
Roll of 250 stickers			
76	50	257140	
Roll of 250 stickers			
50	32	257135	







ALTO+ COPOLYESTER CONTAINERS

GN size	Deep	65	100	150	200
 GN 2/1	Capacity L	-	-	38	50
	Code	-	-	760115	760120
	Price				
 GN 1/1	Capacity L	7,7	12	18	24
	Code	761106	761110	761115	761120
	Price				
 GN 1/2	Capacity L	3,4	5,3	7,9	10
	Code	763106	763110	763115	763120
	Price				
 GN 1/3	Capacity L	2,2	3,1	4,7	6
	Code	764106	764110	764115	764120
	Price				
 GN 1/4	Capacity L	-	2,2	3,2	-
	Code	-	765110	765115	-
	Price				
 GN 1/6	Capacity L	0,7	1,2	1,8	-
	Code	766106	766110	766115	-
	Price				
 GN 1/9	Capacity L	0,5	0,8	-	-
	Code	767106	767110	-	-
	Price				

- Unbreakable if dropped or subject to shocks (duty, exceptional rigidity).
- Can be used for freezing and in microwave ovens (temperature resistance from -40° C to + 90° C)*.
- Easy to handle on racking trolleys and in holding equipment.
- Less effort when handling loaded : limited weight.
- No problems with stacking for storage (e.g.: no sticking, space saving) : Easy to stack and pile with no risk of sticking.
- Clip-on, anti-splash lids.
- Easy grip (no contact with food) : adapted height of edges.
- Easy to clean : by immersion, such as in automatic washers.
- Shape for easy draining and drying.
- Easy to see contents.
- Graduation of capacity.
- NF Hygiene Alimentaire certified when used with container and lid without notch.

* Trays should not be used during hot temperature holding (particularly in hot steam cabinets).

GN 2/1 containers should not be used on racking trolleys for reasons of safety and ergonomics (weight, risk of falling). It is recommended that they are handled on storage trolleys (see page 360).



LIDS AND DRAINING PLATES FOR ALTO+ GN CONTAINERS

GN size		Lid without notch	Lid with notch for ladle	Draining plate
GN 2/1	Code	768100	768600	(1)
	Price			
GN 1/1	Code	768101	768601	769101
	Price			
GN 1/2	Code	768112	768612	769112
	Price			
GN 1/3	Code	768113	768613	769113
	Price			
GN 1/4	Code	768114	768614	769114
	Price			
GN 1/6	Code	768116	768616	769116
	Price			
GN 1/9	Code	768119	-	-
	Price			

* (1) Use two 1/1 drainers in 2/1 pans.

S/S ADAPTOR BARS

These shaped adaptor bars fill the gaps left by the rounded edges of the containers.

L mm	Code	Price
530	768701	
325	768712	





CRISTAL+ COPOLYESTER CONTAINERS

GN size	Deep	65	100	150	200	
	GN 2/1	Capacity L	-	-	38	50
		Code	-	-	750115	750120
		Price	-	-		
	GN 1/1	Capacity L	6,5	11,5	17,5	23,5
		Code	751106	751110	751115	751120
		Price				
	GN 1/2	Capacity L	3	5	7,5	10
		Code	753106	753110	753115	753120
		Price				
	GN 1/3	Capacity L	2	3	4,5	-
		Code	754106	754110	754115	-
		Price				
	GN 1/4	Capacity L	-	2	3	-
		Code	-	755110	755115	-
		Price	-			
	GN 1/6	Capacity L	0,7	1	1,5	-
		Code	756106	756110	756115	-
		Price				
	GN 1/9	Capacity L	0,5	0,7	-	-
		Code	757106	757110	-	-
		Price				

- Can be used for freezing and in microwave ovens (temperature resistance from -40° C to + 90° C)*.
- Excellent shock and washing cycle resistance.
- Easy to handle on racking trolleys .
- Less effort when handling loaded : limited weight.
- No problems with stacking for storage
- Easy to stack and pile with no risk of sticking.
- Easy grip (no contact with food) : adapted height of edges.
- Easy to clean : by immersion, such as in automatic washers.
- Easy to see contents .
- Graduation of capacity.
- "Cristal+" lids are compatible with our stainless steel gastronorm containers, except GN2/1 lid model.
- NF Hygiene Alimentaire certified when used with container and lid without notch.

* Trays should not be used during hot temperature holding (particularly in hot steam cabinets).

GN 2/1 containers should not be used on racking trolleys for reasons of safety and ergonomics (weight, risk of falling). It is recommended that they are handled on storage trolleys (see page 360).

Lids are compatible with our stainless steel gastronorm containers, except GN 2/1 lid model. Allows viewing of the contents without removing the lid (self-service, buffets...).



LIDS AND DRAINING PLATES FOR CRISTAL+ GN CONTAINERS

GN size		Lid	Draining plate
GN 2/1	Code	758100	{1}
	Price		-
GN 1/1	Code	758101	759101
	Price		
GN 1/2	Code	758112	759112
	Price		
GN 1/3	Code	758113	759113
	Price		
GN 1/4	Code	758114	759114
	Price		
GN 1/6	Code	758116	759116
	Price		
GN 1/9	Code	758119	-
	Price		

{1} Use two 1/1 drainers in 2/1 pans.



GN CONTAINERS MODULUS

GN size	Deep	65	100	150
GN 1/1	Capacity L	7	12	17
	Code	256070	256013	256018
	Price			
GN 2/3	Capacity L	-	8	12
	Code	-	256080	256012
	Price			
GN 1/2	Capacity L	4	6	7,5
	Code	256040	256060	256075
	Price			
GN 1/3	Capacity L	-	3,5	5
	Code	-	256035	256050
	Price			
GN 1/4	Capacity L	-	2,5	3,5
	Code	-	256025	256036
	Price			
GN 1/6	Capacity L	-	1,5	2
	Code	-	256015	256020
	Price			
GN 1/9	Capacity L	-	0,8	-
	Code	-	256010	-
	Price			



Discover our range of aluminium shelves for cold rooms, on page 370 in this catalogue.



- Less effort when handling loaded : limited weight.
- Easy to clean: by immersion, such as in automatic washers.
- Shape for easy drainage and drying.
- No problems with stacking for storage (e.g.: no sticking, space saving).
- Optimised layout (gastronorm formats from GN 1/1 to GN 1/9) on storage shelves in cold stores.
- Resistant if dropped or subject to shocks (unless temperatures below zero [*]).
- Temperature range from -20° C to 100° C.
- Easy to see contents.

- Easy to see capacities (graduation).
- Lids provide airtight seal.

It is not advised to use this GN 1/1 container on racking trolleys.

(*) Do not handle boxes and lids at freezing temperatures: it is recommended to wait for the temperature to rise sufficiently so that the polypropylene becomes more malleable.

LIDS FOR MODULUS GN CONTAINERS

GN size			
GN 1/1	Code	256501	
	Price		
GN 2/3	Code	256502	
	Price		
GN 1/2	Code	256512	
	Price		
GN 1/3	Code	256513	
	Price		
GN 1/4	Code	256514	
	Price		
GN 1/6	Code	256516	
	Price		
GN 1/9	Code	256519	
	Price		



DRAINING PLATE MODULUS

GN size			
GN 1/1	Code	256601	
	Price		



PACK OF CONTAINERS WITH LIDS

Size	C.litre	Containers with lids	Code	Price
GN 1/9	0,8	Pack of 8 containers	257310	
GN 1/6	1,5	Pack of 6 containers	257315	
GN 1/6	2	Pack of 6 containers	257320	
GN 1/4	2,5	Pack of 5 containers	257325	
GN 1/4	3,5	Pack of 5 containers	257336	
GN 1/3	3,5	Pack of 5 containers	257335	
GN 1/3	5	Pack of 5 containers	257350	
GN 1/2	4	Pack of 4 containers	257340	
GN 1/2	6	Pack of 4 containers	257360	
GN 1/2	7,5	Pack of 4 containers	257375	
GN 2/3	8	Pack of 4 containers	257380	
GN 2/3	12	Pack of 4 containers	257312	



- In order to ensure clear traceability of food products and preparations, at each stage of the process from acceptance until service.
- HACCP identification labels are displayed in the form of 250- part rolls in a protection dispensing box with easy prehension: built-in tab to separate the label from its spacer during unwinding.
- Possible marking of information about content, date, destination with a pen, felt pen or pencil.



2 available dimensions compatible with all gastronorm tray types (stainless steel, copolyester, polypropylene).



These adhesive labels (ref. 257140 and 257135), are completely water soluble during washing and 100% biodegradable.

HACCP WATER SOLUBLE LABELS

L mm	W mm	Code	Price
Roll of 250 stickers			
76	50	257140	
Roll of 250 stickers			
50	32	257135	



SHEET OF 30 HACCP STICKERS

L mm	W mm	Code	Price
Pack of 10 sheets			
50	25	257130	





Find the range of saucepans,
frying pans...
in the catalogue





- The rails are fitted with stops.
- Stainless steel design. Structure with reinforced welding curved cradles.
- Max load : 20 kg per shelf - Total max load : 250 kg per trolley.
- Fitted with 4 Ø 125mm stainless-steel wheels, 2 with brakes. Temperature range of the wheels: -40°C / +60°C.

- Optional reinforced trolley for distance transportation :
 - A Ø 7 mm stainless-steel retaining bar at the rear.
 - 2 Ø 7 mm stainless-steel retaining bars on each side.
 - A Ø18 mm stainless-steel wire guard-rail at the front.

- Re-usable cover : Low density, food quality polyethylene cover, transparent, thickness 130 microns. Equipped with zip fasteners with reinforced sides. Do not wash and dry in machine (only wash with water jet or by hand).
- Disposable covers : Covers in low density polyethylene, thickness 15 microns.
- Insulated cover : Cover in thick isothermal material. Equipped with a quick closing/opening system. Can be washed with water jet or by hand.



WELDED RACKING TROLLEYS

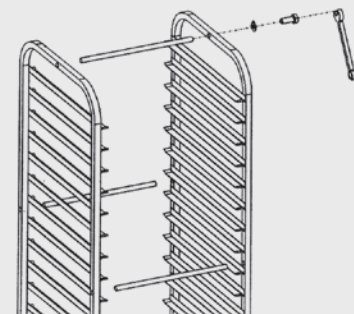
Models		GN1/1	GN2/1	"Pâtissier" 600x400	"Pâtissier" 600x400	"Caterer" 600x400
Profile		325 mm	530 mm	410 mm	600 mm	400 mm
Overall length		460 mm	660 mm	540 mm	730 mm	530 mm
Overall width		630 mm	750 mm	700 mm	500 mm	700 mm
Overall height (1770 mm for models with 75 mm space)		1700 mm	1700 mm	1700 mm	1700 mm	1700 mm
10 levels - Space 134 mm	Code	775710	774710	-	-	-
	Price					
15 levels - Space 89 mm	Code	775715	774715	773715	772715	-
	Price					
20 levels - Space 75 mm	Code	775820	774820	-	-	-
	Price					
20 levels - Space 67 mm	Code	775720	774720	773720	772720	-
	Price					
30 levels - Space 44,5 mm	Code	-	-	-	-	773730
	Price					

OPTIONS

1 - Reinforced trolley for distance transportation	Code	776003	776002	-	776004	-
	Price					
1 - Reinforced trolley for distance transportation - For trolley with space 75 mm.	Code	776006	776005	-	-	-
	Price					
2 - Re-usable cover	Code	775800	774800	774800	774800	774800
	Price					
3 - Disposable covers In carton of 300 covers	Code	322022	322024	322024	322024	322024
	Price					
3 - Disposable covers Roll of 200 covers	Code	716766	716768	716762	716762	716762
	Price					
4 - Insulated cover	Code	775803	-	-	-	-
	Price					

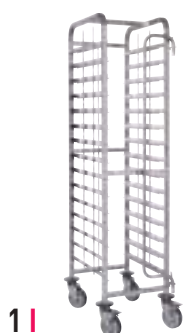
FLAT-PACK RACKING TROLLEYS REINFORCED RANGE

- To ensure a complete rigidity of the whole unit :
- 5 tubular braces of Ø 18 mm, 1,2 mm thick, to be fitted into the tubes of the ladder frames.
 - 6 mm screws for fixing the braces, to be assembled with 6 mm washers.
 - Tightening with N°10 spanner, supplied.
 - Flat-pack delivered



FLAT-PACK RACKING TROLLEYS

Models		GN1/1	GN2/1	"Pâtissier" 600x400	"Pâtissier" 600x400
Profile		325 mm	530 mm	410 mm	600 mm
Overall length		460 mm	660 mm	540 mm	730 mm
Overall width		630 mm	750 mm	700 mm	500 mm
Overall height		1700 mm	1700 mm	1700 mm	1700 mm
15 levels - Space 89 mm	Code	775915	774915	773915	772915
	Price				
20 levels - Space 67 mm	Code	775920	774920	773920	772920
	Price				
OPTIONS					
2 - Re-usable cover	Code	775800	774800	774800	774800
	Price				
3 - Disposable covers In carton of 300 covers	Code	322022	322024	322024	322024
	Price				
3 - Disposable covers Roll of 200 covers	Code	716766	716768	716762	716762
	Price				
4 - Insulated cover	Code	775803	-	-	-
	Price				



- Stainless steel design. Square profile chassis 25 x 25 mm.
- Reinforced bars ensuring strength and spacing compliant with the EN631.2 standard.
- Rounded edge racks with stops to avoid any GN pans or grids from falling.
- Fitted with Ø 125mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.
- Max load : 20 kg per shelf - Total max load : 200 kg per trolley.

- **Re-usable cover** : Low density, food quality polyethylene cover, transparent, thickness 130 microns. Equipped with zip fasteners with reinforced sides. Do not wash and dry in machine (only wash with water jet or by hand).
- **Disposable covers** : Covers in low density polyethylene, thickness 15 microns.
- **Insulated cover** : Cover in thick isothermal material. Equipped with a quick closing/opening system. Can be washed with water jet or by hand.

If our trolleys are to be used in super cold stores, they can be fitted with special wheels for -40 °C resistance. Please contact us for details.



WELDED RACKING TROLLEYS

Models		GN1/1	GN2/1	"Pâtissier" 600x400	"Pâtissier" 600x400
Profile		325 mm	530 mm	400 mm	600 mm
Overall length		460 mm	660 mm	530 mm	730 mm
Overall width		630 mm	750 mm	700 mm	500 mm
Overall height (1790 mm for models with 75 mm space)		1650 mm	1650 mm	1650 mm	1650 mm
10 levels - Space 134 mm	Code	775410	774410	-	-
	Price				
15 levels - Space 89 mm	Code	775415	774415	772415	772615
	Price				
20 levels - Space 75 mm	Code	775520	774520	772120	772220
	Price				
20 levels - Space 67 mm	Code	775420	774420	772420	772620
	Price				
OPTIONS					
1 - Re-usable cover	Code	775800	774800	774800	774800
	Price				
2 - Disposable covers - In carton of 300 covers	Code	322022	322024	322024	322024
	Price				
2 - Disposable covers - Roll of 200 covers	Code	716766	716768	716762	716762
	Price				
3 - Insulated cover	Code	775803	-	-	-
	Price				

FLAT-PACK RACKING TROLLEYS STANDARD RANGE

To ensure a complete rigidity of the whole unit :

- 5 tubular braces of Ø 18 mm, 1,2 mm thick, to be fitted into the tubes of the ladder frames.
- 6 mm screws for fixing the braces, to be assembled with 6 mm washers.
- Tightening with N°10 spanner, supplied - Flat-pack delivered.

If our trolleys are to be used in super cold stores, they can be fitted with special wheels for -40 °C resistance. Please contact us for details.



FLAT-PACK RACKING TROLLEYS

Models		GN1/1	GN2/1	"Pâtissier" 600x400	"Pâtissier" 600x400
Profile		325 mm	530 mm	400 mm	600 mm
Overall length		460 mm	660 mm	530 mm	730 mm
Overall width		630 mm	750 mm	700 mm	500 mm
Overall height		1650 mm	1650 mm	1650 mm	1650 mm
15 levels - Space 89 mm	Code	775615	774615	772815	773815
	Price				
20 levels - Space 67 mm	Code	775620	774620	772820	773820
	Price				
OPTIONS					
2 - Re-usable cover	Code	775800	774800	774800	774800
	Price				
3 - Disposable covers - In carton of 300 covers	Code	322022	322024	322024	322024
	Price				
3 - Disposable covers - Roll of 200 covers	Code	716766	716768	716762	716762
	Price				
4 - Insulated cover	Code	775803	-	-	-
	Price				



RACKING TROLLEYS STANDARD RANGE

Racking trolleys

- With soundproofed work-top.
- Stainless steel design. Square profile chassis 25 x 25 mm.
- Reinforced bars ensuring strength and spacing compliant with the EN631.2 standard.
- Rounded edge racks with stops to avoid any GN pans or grids from falling.
- Fitted with Ø 125mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.
- Max load : 20 kg per shelf - Total max load : 200 kg per trolley.
- Disposable covers : Covers in low density polyethylene, thickness 15 microns.

Racking trolley for dishwasher baskets

- Racking trolley 500x600 for dishwasher baskets.
- Stainless steel design. Structure with reinforced welding curved cradles.
- Max load : 20 kg per shelf - Total max load : 250 kg per trolley.
- Fitted with Ø 125mm stainless-steel wheels. Temperature range of the wheels: -40°C / +60°C.

Multi-standard racking trolley

- Equipped with GN1/1 and 600 x 400 sliders, this trolley can be loaded with both gastronorm containers and pastry trays.
- Flat-pack delivered with 20 sliders. Pack size L x l x H mm : 1730 x 740 x 150 mm.
- Assembled with screws and 8 mm washers. 13 mm spanner provided.
- 4 Ø 125 mm composite wheels, 2 with brakes.
- Max load : 10 kg per level - Total max load : 200 kg.

If our trolleys are to be used in super cold stores, they can be fitted with special wheels for -40 °C resistance. Please contact us for details.

LOW RACKING TROLLEYS WITH WORK-TOP

Models		GN1/1	GN2/1	Pâtissier 600x400
Profile		325 mm	530 mm	400 mm
Overall length		460 mm	660 mm	530 mm
Overall width		630 mm	700 mm	700 mm
Overall height		900 mm	900 mm	900 mm
Net weight		13 kg	16,5 kg	16 kg
7 levels - Space 89 mm	Code	771506	771006	770506
	Price			
OPTIONS				
Disposable covers - In carton of 300 covers	Code	716773	-	-
	Price			



RACKING TROLLEY FOR DISHWASHER BASKETS

Models			
Profile		500 mm	
Capacity with dishwashers baskets		7	
Overall length		630 mm	
Overall width		700 mm	
Overall height		1700 mm	
Net weight		16,5 kg	
7 levels - Space 201 mm	Code	776706	
	Price		



MULTI-STANDARD RACKING TROLLEY "GASTRO" AND "PATISSIER"

Models		
Overall length		540 mm
Overall width		680 mm
Overall height		1650 mm
Net weight		33 kg
10 levels - Space 37 mm	Code	776510
	Price	
OPTIONS		
Removable slider (2 units per level)	Code	776501
	Price	



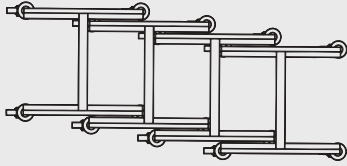
37 levels multi-purpose.



NESTABLE RACKING TROLLEYS

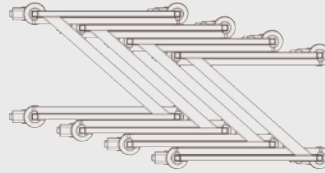
50% nestable racking trolleys :

- EN 631.2 approved.
- 4 Ø 125 mm stainless-steel wheels, 2 with brakes.
- Max. load : 250 kg.



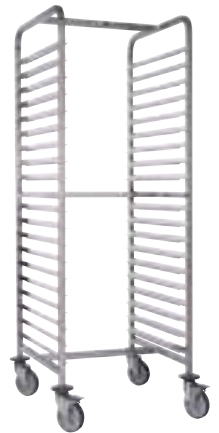
80% nestable racking trolleys :

- EN 631.2 approved for GN models.
- 4 Ø 125 mm composite wheels, 2 with brakes.
- Max. load : 200 kg



50% NESTABLE RACKING TROLLEYS

Models		GN1/1	GN2/1
Profile		325 mm	530 mm
Overall length		460 mm	660 mm
Overall width		630 mm	750 mm
Overall height		1700 mm	1700 mm
Net weight		22 kg	26 kg
19 levels - Space 67 mm	Code	777719	777219
	Price		
OPTIONS			
Re-usable cover	Code	775800	774800
	Price		
Disposable covers - In carton of 300 covers	Code	322022	322024
	Price		
Disposable covers- Roll of 200 covers	Code	716766	716768
	Price		



80% NESTABLE RACKING TROLLEYS

Models		GN1/1	GN2/1	"Pâtissier" 600x400
Profile		325 mm	530 mm	400 mm
Overall length		460 mm	660 mm	530 mm
Overall width		630 mm	750 mm	700 mm
Overall height		1790 mm	1790 mm	1790 mm
Net weight		22 kg	25 kg	24 kg
20 levels - Space 75 mm	Code	777820	777920	777320
	Price			
OPTIONS				
Re-usable cover	Code	775800	774800	774800
	Price			
Disposable covers - In carton of 300 covers	Code	322022	322024	322024
	Price			
Disposable covers - Roll of 200 covers	Code	716766	716768	716762
	Price			



HANDLING
STORAGE

ACCESSORIES FOR RACKING TROLLEYS PASTRY TRAYS AND GRIDS

Unwinding stand

- Wall-mounted unwinding stand for disposable covers in roll (Ref. 716762, 716766 and 716768).
- Stainless steel frame and mandrel.
- Compatible for rolls maximum L x diameter of 800 x 300 mm and minimum inner diameter of mandrel: 30 mm.
- Wall mounted. Stainless steel hardware provided.

Pastry trays :

- Blue steel : superior quality, very distortion resistant.
- Perforated trays : Ø 3mm perforations.
- Non-stick aluminium, PTFE, bi-coating.
- Trays with straight edges : welding free version : **NF Food Hygiene Certification.**

Preparation tips for using blue steel sheets

- The new sheets must be used after a pre-treatment curing process.
- The new sheets must be heated to 100 ° C for a good hot cleaning, with a piece of cloth. The operation must be repeated three times.
- Then, the sheets or pans must be greased with oil or good-quality fat food and heated at 180°C for 2 hours.
- Clean with the piece of cloth once again when out of the oven, and then grease them.
- They are ready to be used. The greasing operation must be repeated before every use.

Reminder: Blued plate sheets are humidity-sensitive.

They should not be stored in a wet environment (cold chamber, fermentation chamber). Clean only with dry cloth. The use of abrasive sponge is forbidden. It can damage the top layer of metal and make it lose its properties. Washing is not recommended. If sheets are washed, make sure to dry them and grease them immediately afterwards, following the above-described process.

UNWINDING STAND FOR PROTECTION COVERS

Model	
Overall length	885 mm
Overall width	425 mm
Overall height	300 mm
Net weight	4,5 kg
Wall-mounted model	Code 716700
	Price



Easy to adjust



Rapid cutting without tools



Trolleys easily protected

PASTRY TRAYS - INCLINED EDGE

Models	"1/2 Pâtissière" 40x30	"Pâtissière" 60x40	GN2/1	GN1/1
Overall length	40 cm	60 cm	65 cm	53 cm
Overall width	30 cm	40 cm	53 cm	32,5 cm
Overall height	1 cm	1 cm	1 cm	1 cm
Pastry tray in blue steel	Code -	310103	310108	310107
	Price			
Pastry tray in perforated blue steel	Code -	-	-	310157
	Price			
Pastry tray in aluminium	Code -	310604	-	310606
	Price			
Pastry tray in perforated aluminium	Code -	310612	-	310610
	Price			
Pastry tray in non-stick aluminium	Code 310201	310202	-	310203
	Price			
Pastry tray in stainless-steel	Code -	310623	310624	310625
	Price			



PASTRY TRAYS - STRAIGHT EDGE

Models	"Pâtissière" 60x40	GN1/1
Overall length	60 cm	53 cm
Overall width	40 cm	32,5 cm
Overall height	2 cm	2 cm
Pastry tray in blue steel	Code 455001	455003
	Price	
Pastry tray in aluminium	Code 529401	-
	Price	
Pastry tray in non-stick aluminium	Code 663201	-
	Price	
Pastry tray in stainless-steel	Code 713401	713403
	Price	





Code 711002



Code 711003 / 711103

STAINLESS-STEEL GRID

Models		"Pâtissière"60x40	GN2/1	GN1/1	GN1/2	GN2/3
Overall Length x width		60 x 40 cm	65 x 53cm	53 x 32,5 cm	26,5 x 32,5 cm	32,5 x 35,4 cm
Number of cross-bar	Standard model	3 - Ø 5 mm	-	1 - Ø 6 mm	-	1 - Ø 5 mm
	Reinforced model	-	3 - Ø 7 mm	1 - Ø 7 mm	1 - Ø 6 mm	-
Number of wires	Standard model	29 - Ø 2 mm	-	20 - Ø 2 mm	-	15 - Ø 2 mm
	Reinforced model	-	20 - Ø 3 mm	20 - Ø 3 mm	6 - Ø 4 mm	-
Standard model	Code	312124	-	711003	-	711006
	Price					
Reinforced model	Code	-	711002	711103	711105	-
	Price					



- Designed and manufactured in stainless steel.
- Trays are TIG welded.
- Sound-proofing plate under each tray.
- Trays with smooth corners.
- Max load : 50 kg per tray.
- S/S waste bag holder : Fixes to trolley handle. For refuse bag 110 litre.
- S/S refuse container GN1/3 200 mm deep : With stainless steel holder fixes to trolley handle.
- 4 Ø 125 mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.

If our trolleys are to be used in super cold stores, they can be fitted with special wheels for -40 °C resistance. Please contact us for details.



WELDED TROLLEYS WITH WORK-TOP

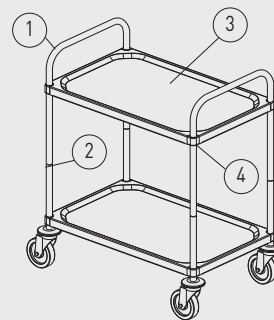
Models		Shelf 800 x 500 mm	Shelf 900 x 550 mm	Shelf 1075 x 660 mm
Overall length		840 mm	940 mm	1120 mm
Overall width		550 mm (540 mm models with guard-rail)	600 mm	710 mm
MODEL WITH 2 SHELVES				
Overall height		960 mm	960 mm	960 mm
Space between shelves		590 mm	590 mm	590 mm
Model without guard-rail	Code	778006	778106	778206
	Price			
Model with guard-rail	Code	778008	-	-
	Price			
MODEL WITH 3 SHELVES				
Overall height		960 mm	960 mm	960 mm
Space between shelves		280 mm	280 mm	280 mm
Model without guard-rail	Code	778406	778506	778606
	Price			
Model with guard-rail	Code	778408	-	-
	Price			
MODEL WITH 4 SHELVES				
Overall height		1280 mm	1280 mm	1280 mm
Space between shelves		280 mm	280 mm	280 mm
Model without guard-rail	Code	778806	778906	779006
	Price			

Models		Trolley with 2 shelves	Trolley with 3 shelves	Trolley with 4 shelves
OPTIONS				
1 - s/s waste bag holder Overall L x w x h 380 x 320 x 820 mm	Code	779511	779511	779511
	Price			
2 - s/s refuse container GN1/3 200mm deep Overall L x w 325 x 176 mm - Capacity 7,5 L	Code	779520	779520	779520
	Price			

- ① Frame in 25 diam. tube 1.2 mm thick with notches ② for positioning the shelves.
- ③ Shelves held by screwing onto loaded polyamide angle brackets ④ (8 mm screws ensuring perfect stability of the unit).
- Max load per shelf 50 kg.
- Flat-pack delivered with assembly spanner.
- Around 10 minutes to assemble.

If our trolleys are to be used in super cold stores, they can be fitted with special wheels for -40 °C resistance. Please contact us for details.

Trolleys delivered disassembled.
Pack sizes LxHxH :
Ref. 778056 : 830 x 535 x 230 mm
Ref. 778156 : 930 x 585 x 230 mm
Ref. 778456 : 830 x 535 x 230 mm
Ref. 778556 : 930 x 585 x 230 mm
Ref. 778306 : 600 x 400 x 250 mm
Ref. 778316 : 600 x 400 x 300 mm



FLAT-PACK SERVING TROLLEYS

Models		Shelf 800 x 500 mm	Shelf 900 x 550 mm	Shelf 600 x 400 mm
Overall length		880 mm	980 mm	660 mm
Overall width		580 mm	690 mm	460 mm
MODEL WITH 2 SHELVES				
Overall height		960 mm	960 mm	845 mm (905 mm model with guard-rail)
Space between shelves		590 mm	590 mm	590 mm
Model without guard-rail	Code	778056	778156	778306
	Price			
Model with guard-rail	Code	-	-	778316
	Price			
MODEL WITH 3 SHELVES				
Overall height		960 mm	960 mm	-
Space between shelves		280 mm	280 mm	-
Model without guard-rail	Code	778456	778556	-
	Price			

Models		Trolley with 2 shelves	Trolley with 3 shelves	"Guéridon" with 2shelves
OPTIONS				
1 - s/s waste bag holder Overall L x w x h 380 x 320 x 820 mm	Code	779511	779511	-
	Price			
2 - s/s refuse container GN1/3 200mm deep Overall L x w 325 x 176 mm - Capacity 7,5 L	Code	779520	779520	779520
	Price			



TROLLEYS FOR PLATES TRANSPORT

- Stainless steel design.
- 25x25 mm stainless steel tube structure.
- Removable s/s wire dividers. Number of positions for dividers : 9 space 85 mm.
- For raised models: minimum height of loading surface: 600 mm in relation to the floor.
- For heightened models : ground distance to the loading top : 600mm.
- Cutlery and plates trolleys : Trolleys delivered with a cutlery tray GN 1/1, 3 x GN 1/3 H 100 s/s containers.

- Optional maintaining kit for small tableware (bowls, dishes, ...) : removable side separations + 1 stainless steel wire front grid.
* it's essential that this kit is ordered with a trolley without divider.
- 4 Ø 125 mm composite wheels, 2 with brakes.
Temperature range of the wheels : -20°C / +60°C.



PLATES TROLLEYS

Models	Standard trolley		Heightened trolley	
	Small model	Large model	Small model	Large model
Overall length	1112 mm	1112 mm	1112 mm	1112 mm
Overall width	540 mm	627 mm	540 mm	627 mm
Overall height	785 mm	785 mm	1098 mm	1098 mm
Max load	200 kg	200 kg	200 kg	200 kg
Trolley without divider	Code	791006	792006	791106
	Price			792106
Trolley with 2 dividers	Code	791206	792206	791306
	Price			792306
OPTIONS				
S/S wire divider	Code	791900	792900	791900
	Price			792900
Maintaining kit for small tableware * (assembly in factory only)	Code	791904	792904	791904
	Price			792904
Cover, food quality	Code	791902	792902	791902
	Price			792902



CUTLERY AND PLATES TROLLEYS

Models	Standard trolley		Heightened trolley	
	Small model	Large model	Small model	Large model
Overall length	1112 mm	1112 mm	1112 mm	1112 mm
Overall width	540 mm	627 mm	540 mm	627 mm
Overall height	1014 mm	1014 mm	1327 mm	1327 mm
Max load	200 kg	200 kg	200 kg	200 kg
Trolley with 2 dividers	Code	792506	792806	792606
	Price			792906
OPTIONS				
S/S wire divider	Code	791900	792900	791900
	Price			792900
Maintaining kit for small tableware * (assembly in factory only)	Code	791904	792904	791904
	Price			792904
Cover, food quality	Code	791903	792903	791903
	Price			792903

LOADING OPTIONS

Trolleys :	Plates **			Containers GN1/1			Trays			
	Ø 20 cm	Ø 23 cm	Ø 26 cm	H 55	H 65	H 100	350 x 270	450 x 350	600 x 410	530 x 325
Small model	188 to 232	188 to 232	141 to 174	140	48	45	240	140	140	200
Large model	336 to 416	336 to 416	252 to 312	140	48	45	240	140	140	200

** Dependant upon plate thickness

DOLLIES PLATFORM CARTS

DOLLIES

- Stainless steel design.
- Stainless steel tubular handle diam. 25 (square stainless steel tube design 25x25 for universal model).

Available models :

- Mobile base for glass baskets : 500 x 500 mm. Removable moulded platform.
- Mobile base for glass baskets - reinforced : 500 x 500 mm. Welded stainless steel base. Ergonomical handle.
- Mobile base for insulated containers : Compatible with all versions (except insulated containers for liquids).

- Universal mobile base : Removable S/S GN 2/1 platform.
- 4 Ø 125 mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.

PLATFORM CARTS

- Square tubular frame 40 x 40 mm, 1,5 mm thick.
- Stainless steel tubular handle 25 x 25, 1,5 mm thick.
- 4 S/S wheels with top-plates Ø 160 mm, 2 with brakes.



DOLLIES

Models		Model for glass baskets	Reinforced model for glass baskets	Model for insulated containers	"Universal" model
Overall length		670 mm	761 mm	880 mm	745 mm
Overall width		580 mm	634 mm	615 mm	580 mm
Overall height		1050 mm	1050 mm	1050 mm	1010 mm
Max load		50 kg	80 kg	120 kg	120 kg
Net weight		7,5 kg	9 kg	8,4 kg	11,5 kg
Dolly	Code	797106	797306	797606	798106
	Price				



PLATFORM CARTS

Models		Model with open platform	Model with platform
Overall length		1025 mm	1025 mm
Overall width		600 mm	600 mm
Overall height		1050 mm	1050 mm
Max load		400 kg	400 kg
Net weight		21,5 kg	25 kg
Platform cart	Code	798306	798506
	Price		

OPTION

1 - Removable flatbed platform	Code	798406	798406
Overall L x w x H 1007 x 607 x 12 mm	Price		

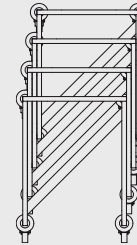


STANDARD MOBILES TANKS

- Square stainless steel tube design 25 x 25 mm.
- Trolleys delivered without container.
- Model 793906 : 220 mm deep tank fitted with waste pipe and tap will accept GN 2/1 or 1/1 perforated containers no more than 200 mm deep for draining cans, vegetables, etc....

MOBILE TANKS WITH ADJUSTABLE HEIGHT

- Made of stainless steel.
- Capacity: 1 GN 2/1 or 2 GN 1/1 200mm deep stainless steel or copolyester container.
- Container height: lowered - 400 mm, raised - 850 mm.
- Raise or lower using non-reversible roller controls.
- Trolley delivered without container.
- For model 793606 : Optional low base - code 740004.
- Labelled EC. Complies with the European regulations on lifting equipment..
- 4 Ø 125 mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.



Model 793806
80% nestable



STANDARD MOBILE TANKS

Models	For 1 GN2/1 or 2 GN1/1	For 1 GN2/1 + 1 GN1/1 or 3 GN1/1	Drip dry tank for 1 GN2/1 or 2 GN1/1	Nestable mobile tank for 1 GN2/1
Overall length	770 mm	1100 mm	770 mm	770 mm
Overall width	630 mm	630 mm	640 mm	630 mm
Overall height	1010 mm	1010 mm	1010 mm	1010 mm
Max load	60 kg	90 kg	100 kg	60 kg
Net weight	10 kg	10,5 kg	16 kg	11,5 kg
Dolly	Code 793506	Code 793706	Code 793906	Code 793806
	Price			



MOBILE TANKS WITH ADJUSTABLE HEIGHT

Models	Standard mobile tank	Drip dry tank
Overall length	700 mm	700 mm
Overall width	970 mm	970 mm
Overall height	1140 mm	1140 mm
Max load	60 kg	60 kg
Net weight	33 kg	35 kg
Mobile tank with adjustable height	Code 793606	Code 793607
	Price	

OPTIONS

GN2/1 Container 40 mm deep (as option)	Code 740004	-
	Price	

PREPARATION TROLLEY FOR TRAYS

- Stainless steel design.
- GN 1/1 sliders, 134 mm step.
- Autonomy adapted to food preparation lines, total capacity of 18 GN 1/1 containers + 6 GN 1/6 containers.
- Possibility of different types of systems (for GN 1/1, GN 1/2 and GN 1/3 pans) and availability of various condiments (GN 1/6 containers).
- Jet washing.
- Staggered levels at work height.
- Folding self size 560 x 350 mm (can be mounted on 2 sides).

MOBILE PREPARATION TABLE

- Stainless-steel design
- 760x460 mm work counter with ergonomic height. Blocking pins for movable cutting board.
- Multiple storage compartments for gastro containers (2x7 GN1/1 levels) and bottles, spices or condiments (stainless steel wire rack on upper part).
- Folding table on one side.
- Stand for ladles and slotted spoons.
- Vertical storage of knives on work counter (no risk of contact with blades).
- Jet Washing.

- 4 Ø 125 mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.

PREPARATION TROLLEY FOR TRAYS

Model		
Overall length		1200 mm
Overall width		817 mm
Overall height		1170 mm
Maximum load		200 kg
Net weight		30,5 kg
Preparation trolley for trays	Code	798900
	Price	



MOBILE PREPARATION TABLE

Model		
Number of levels (space between levels 89 mm)		2 x 7
Overall length (length with folded shelf 847 mm)		1166 mm
Overall width		624 mm
Overall height		1002 mm
Maximum load		200 kg
Net weight		30 kg
Mobile preparation table	Code	798806
	Price	



DISHWASHER BASKETS DRIP-DRY TROLLEY

- 25x25mm stainless steel tube structure.
- Trolley delivered without dishwasher baskets.
- Racks stored at an inclined position to facilitate drip draining.
- Enough space in between each rack to prevent dishes from getting stuck, and to facilitate access and storing.
- Restraint bar on the back part to prevent racks from toppling during loading.
- 4 Ø 125 mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.

TRAYS DRIP-DRY TROLLEY

- 25x25mm stainless steel tube structure.
- Trolley delivered without trays.
- Fitted with a system for holding the trays upright for a good drying.
- 2 mm sheet steel tray holder with protective coating.
- Delivered for self assembly with all fixtures and assembly key.
- 4 Ø 125 mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.



DRIP-DRY TROLLEYS FOR DISHWASHER BASKETS OR TRAYS

Models	Trolley for dishwasher baskets	Trolley for trays
Capacity	24 racks (8 racks 500 x 500 mm without extender, per level)	150 trays (350 x 270 mm)
Overall length	1000 mm	1310 mm
Overall width	495 mm	625 mm
Overall height	1700 mm	1700 mm
Max load	21 kg	30 kg
Net weight	20 kg	30 kg
Drip / dry trolley	Code 798745 Price	798715
ACCESSORY		
Re-usable cover, food quality	Code - Price	778700

- 25x25mm stainless steel tube structure. Stainless steel racks.
- Trolley delivered without GN containers.
- The system keeps the containers and lids upright for optimum storage and drying.
- Delivered for self assembly with all fixtures and assembly key.
- 4 Ø 125 mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.



DRIP-DRY TROLLEYS FOR GN CONTAINERS

Models	3-level model	4-level model
Number of levels	2 levels for GN 1/1 containers + 1 level for GN 2/1 containers	4 levels for GN 1/1 containers
Overall length	1250 mm	1250 mm
Overall width	575 mm	575 mm
Overall height	1870 mm	1870 mm
Max load	45 kg	60 kg
Net weight	32 kg	35 kg
Drip / dry trolley for GN containers	Code 798730	Code 798740
	Price	Price

ACCESSORY

Re-usable cover, food quality	Code 778701	Code 778701
	Price	Price

LOADING OPTIONS

	Lids/grids/containers 20mm deep			Containers 40/55/65mm deep			Containers 100mm deep			Containers 150mm deep			Containers 200mm deep		
	GN1/2	GN1/1	GN2/1	GN1/2	GN1/1	GN2/1	GN1/2	GN1/1	GN2/1	GN1/2	GN1/1	GN2/1	GN1/2	GN1/1	GN2/1
3 levels	128	64	32	64	32	16	40	20	10	24	12	6	20	10	5
4 levels	256	128	-	128	64	-	80	40	-	48	24	-	40	20	-

The 4-level model can be converted into a 3-level model. The storage capacity then changes to that of the 3-level model.

SYSTEMS FOR STORING CHARGED PLATES



- Stainless steel crosswise structure for high strength when loaded.
- Stainless steel stands with anti-sliding coating holding plates safely during transport.
- Maximum load per stand: 1.5 kg. Plate diameters: 190 mm to 320 mm.
- Delivered disassembled with screws and bolts.
- Low density food quality polyethylene cover with antibacterial treatment. Reusable. Delivered with stainless steel wire stand to fix on the trolley.
- 4 Ø 125 mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.



SYSTEMS FOR STORING CHARGED PLATES

Models		Small model	Large model*
Capacity with plates		48	96
Overall length		700 mm	700 mm
Overall width		700 mm	700 mm
Overall height		1030 mm	1830 mm
Max load		75 kg	150 kg
Net weight		23 kg	33 kg
Trolley for storing charges plates	Code	798848	798896
	Price		

ACCESSORY

Re-usable cover, food quality*	Code	798804	798805
	Price		

* Model presented with cover sold separately.



Quick and easy adjustment of plate supports, according to the diameters of the plates: diameter marked on tube and platform (cm and inches), positioning by spring and engaging system.



Plate stand design optimizing blocking. Special anti-sliding coating on stands.

- Stainless-steel tubular frame thickness 1,5 mm.
- Ø 25 mm handle.
- Stainless-steel grids Ø 7 mm, removable for easy cleaning and to increase spacing options.
- Table (or wall mounting) model : Delivered with stainless-steel bracket for wall mounting (stainless-steel hardware included).

- Back to back mobile model : Delivered with a pack of 160 rubber stops to be clipped onto the grids to increase security in transit, four per grid.
- 4 Ø 125 mm composite wheels, 2 with brakes. Temperature range of the wheels : -20°C / +60°C.



SYSTEMS FOR STORING CHARGED PLATES

Models	Table (or wall mounting) model	Back to back mobile model	
Number of levels	10	2 x 14	2 x 20
Space between levels	70 mm	108 mm	70 mm
Capacity with plates :	Ø 200 to 320 mm less than Ø 200 mm	20 30	80 120
Overall length	575 mm	630 mm	630 mm
Overall depth	320 mm	665 mm	665 mm
Overall height	855 mm	1750 mm	1750 mm
Max load per level	4 kg	4 kg	4 kg
Net weight	10 kg	33 kg	41 kg
System for storing charged plates	Code Price	798620 798656	798680 798680
ACCESSORY			
Re-usable cover, food quality	Code Price	- 774800	774800



STANDARD EQUIPMENT

- Stainless steel and rotomoulded polyethylene selfsupporting structure.
- Trays with support gallery made of stainless steel wire.
- Comfortable handling handle.
- Solid 'through' boxes on rails and shelves compatible for jet washing.
- "Scratch-resistant" stainless steel top available on all models.
- Stainless steel caster wheels, diameter 100 mm, 2 fitted with brakes.

+ Sound, safe and light

- Stainless steel and rotomoulded polyethylene selfsupporting structure designed to reduce the weight and handling efforts.
- Pivoting caster wheels with brakes.
- "Scratch-resistant" stainless steel top.

+ Easy and quick cleaning

- Easy cleaning with jet ("through" solid boxes).

+ More comfortable

- Large working surface area for the transport of hot drinks and easier preparation of plates (sliding table in GN1/1 size - except model 3x6 GN 1/1).

+ Accessible additional storage

- Protected and easily accessible under the worktop, additional zones allow the storage of Danish pastries, towels, etc..., everything required for a complete service.

+ Practical optional equipment

- Available with solid stainless steel style or translucent doors or without door ("through" boxes) with access from both sides for service. Doors opening at 270°.
- Dust bins for selective sorting of waste on stainless steel wire support.
- Stainless steel style covering (protection, aesthetics) on both sides. Please contact us for other coverings.



The breakfast trolley range has been designed to satisfy all breakfast service requirements for collective catering, especially in health and social sectors.

ULYSSE

CLEVER AND PRACTICAL BREAKFAST TROLLEYS



BREAKFAST TROLLEYS

Models	6 GN1/1	2 x 6 GN1/1	3 x 6 GN1/1
Number of levels GN1/1	6	2 x 6	3 x 6
Space between levels	96 mm	96 mm	96 mm
Capacity with trays :	GN1/1 6 GN1/2 12	12 24	18 36
Dimensions of stainless steel tray	530 x 525 mm	930 x 525 mm	1375 x 525 mm
Trolley fitted with folding tray	Yes	Yes	No
Overall length	590 mm	1040 mm	1573 mm
Overall width	628 mm	628 mm	628 mm
Overall height	1072 mm	1072 mm	1072 mm
Maximum load	30 kg	60 kg	90 kg
Net weight	32 kg (without door) 33 kg (with door)	47 kg (without door) 49 kg (with door)	67 kg (without door) 70 kg (with door)

MODELS WITHOUT DOOR

Without covering	Code	788101	788201	788300
	Price			
With s/s covering	Code	788103	788203	788302
	Price			

MODELS WITH STAINLESS STEEL STYLE DOORS

Without covering	Code	788111	788211	788310
	Price			
With s/s covering	Code	788113	788213	788312
	Price			

MODELS WITH TRANSLUCENT DOORS

Without covering	Code	788121	788221	788320
	Price			
With s/s covering	Code	788123	788223	788322
	Price			

OPTIONS

Set of 2 rubbish bin with s/s holder Overall l x w x h 240x190x300 mm - Capacity 10L	Code	788250	788250	788250
	Price			
"Alto+" container - GN1/1 H100 mm	Code	761110	761110	761110
	Price			
"Cristal+" container - GN1/1 H100 mm	Code	751110	751110	751110
	Price			
"Sherpa" insulated container for liquids with tap - 5L	Code	825205	825205	825205
	Price			
Sherpa" insulated container for liquids with tap - 10L	Code	825210	825210	825210
	Price			

STANDARD BREAKFAST TROLLEYS

GN1/1 s/s trolley :

- Designed in stainless steel with 25 x 25 welded square tube structure.
- The rails are fitted with stops.
- Max. load per level : 20 kg.

Trolleys with or without blue side panels :

- Designed in stainless steel with 25 x 25 welded square tube structure.
- Shape of stands integrating locking abutment of trays during transportation. Shape facilitating water disposal during cleaning.
- Screwed-in food-safe polystyrene lateral panels
- Max load per shelf : 5 kg : 5 kg.
- These trolleys can support trays with a maximum length of 530 mm, a maximum width of 370 mm. They can be used for standard trays : 460 x 360 mm, to 480 x 370 mm, 1/1 GN 530 x 325 mm and fast food 350 x 270 mm (2 x 12 or 3 x 12).

All these trolleys are fitted with Ø 125 mm composite wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval.
Temperature range of the wheels : -20°C / +60°C.

MODEL WITH S/S SLIDERS - DOUBLE ENTRY 325 MM

Model	GN 1/1
Number of levels GN1/1	2 x 7
Space between levels	89 mm
Capacity with trays :	GN1/1 14 GN1/2 28
Overall length	880 mm
Overall width	625 mm
Overall height	970 mm
Maximum load	200 kg
Net weight	28 kg
Breakfast trolley with s/s sliders	Code 788006 Price



OPTIONS

Fold down tray to be fitted in factory	Code 789510
Overall l x w 560 x 350 mm	Price
Cover, food quality	Code 788002 Price
Disposable cover, food quality (300 units)	Code 322027 Price

MODELS WITH POLYPROPYLENE SLIDERS - DOUBLE ENTRY 375 MM

Models		
Number of levels GN1/1	2 x 6	3 x 6
Space between levels	108 mm	108 mm
Capacity with trays :	GN1/1 12 GN1/2 24	18 36
Overall length	925 mm	1337 mm
Overall width	620 mm	620 mm
Overall height	1055 mm	1055 mm
Maximum load	120 kg	120 kg
Net weight	25 kg (without panel) 27,5 kg (with panels)	35 kg (without panel) 37,5 kg (with panels)
Model without side panel	Code 788406 Price	782446
Model with 2 blue side panels	Code 788306 Price	782546



OPTIONS

Fold down tray to be fitted in factory	Code 789510	789510
Overall l x w 560 x 350 mm	Price	
Disposable cover, food quality (300 units)	Code 322028	-
	Price	



CLEARING TROLLEYS

Clearing trolley with selective sorting :

- Scratch-resistant embossed stainless top.
- 2 translucent doors.
- Three sides with blue coloured food polystyrene panel trim.
- For other colours, contact us.
- Clearing trolley delivered with:
 - 2 waste-chute holes and 2 plastic waste bins (capacity for one waste bin : 60L).
 - 2 GN 1/2 H 100 mm containers.
 - 1 GN 2/4 H 100 mm container.

Stainless steel clearing trolley :

- Clearing trolley delivered with :
 - 4 x GN 2/4 H 100 mm containers.
 - 1 x GN 2/1 roasting pan H 20 mm (S/S).
 - 1 polyethylene rubbish bin capacity 76 litres.

All these trolleys are fitted with Ø 125 mm composite wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval.

Temperature range of the wheels : -20°C / +60°C.

MODEL WITH SELECTIVE SORTING

Model

Overall length	1296 mm
Overall width	805 mm
Overall height	1057 mm
Maximum load	150 kg
Net weight	58 kg

Clearing trolley with selective sorting	Code	794426
	Price	



STANDARD MODEL

Model

Overall length	1200 mm
Overall width	630 mm
Overall height	1010 mm
Maximum load	150 kg
Net weight	27 kg

Stainless-steel clearing trolley	Code	794406
	Price	



ALUMINIUM ADJUSTABLE RACKING FOR COLD-ROOMS

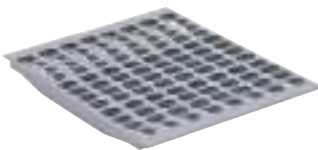


Modular design on all levels for cold room shelving equipment:

- Length - 108 mm steps.
- Depth - 425, 500 (*) and 600 mm steps.
- 7 different height levels available.
- static or mobile
- with plastic or aluminium shelf racks



Modular supports:
2 types of shelf racks

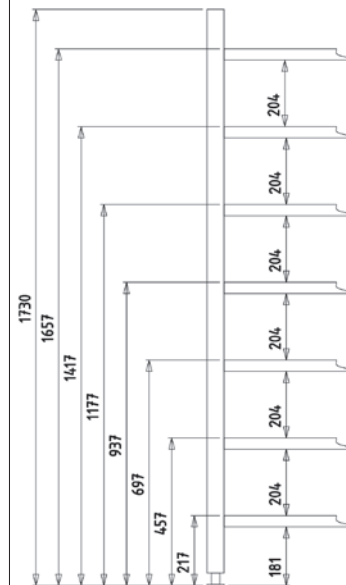


Polypropylene



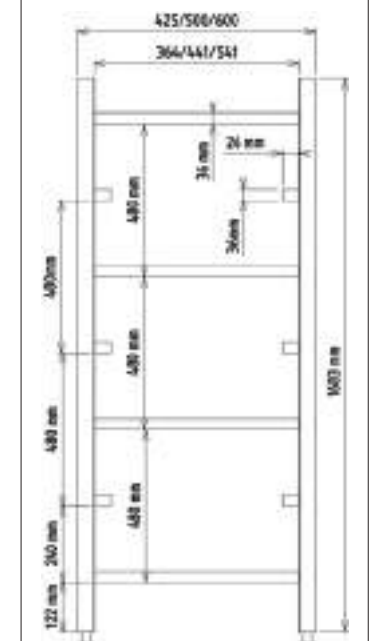
Aluminium

From 3 to 7 levels modularity



Effective space between levels

Modular over 3 depths*



- Easy: no tools required, by simple fitting.
- Quick: one person in less than 15 min (3 linear meters).
- Packaging facilitates the order of assembly.
- 3 to 7 possible levels of storage on anodised aluminium cross-pieces and hanging supports in fixed monobloc aluminium.
- Optimum storage: combinations of the standard modules in 108 mm steps, return brackets without post.
- Great modularity in length, depth and height.
- Complete adaptability whatever the configuration: in L, U or more complex may be.
- No storage on the floor and access for cleaning: ground distance to the lower level : 181 mm.

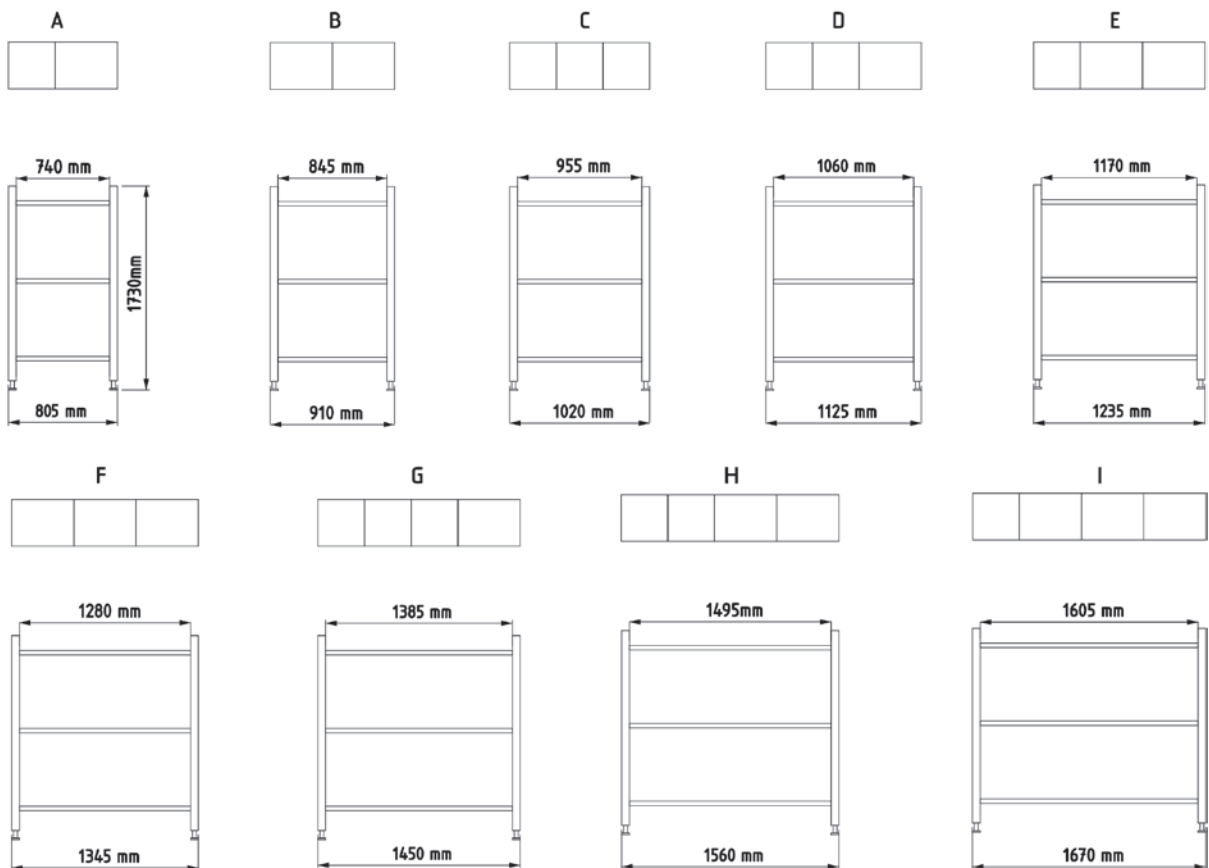
- Easy to clean (shelf racks : in the dishwasher with standard detergents - structure : with sponge or water jet).
- Limits the risk of the accumulation of bacteria: absence of bad or unblocked holes.
- Maximum load per linear meter and level : polypropylene shelf racks 100 kg - Aluminium shelf racks 150 kg.
- Temperature resistance of the shelf racks : from -20°C to +60°C.
- Maximum load between two ladder frame : 600 kg.
- In catering utilization, long life of materials.
- Complete rigidity of the structure.

Our design software is available on request for any shelving designs and quotes.



Modular length

2 shelf lengths (a: 325 mm, b: 433 mm) and nine basic modules enable to obtain different lengths in 108 mm steps



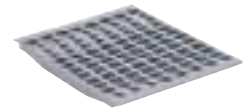
The Bourgeat range of shelving provides total optimisation of available surfaces in cold rooms and other storage areas for commercial and collective catering. Respect for hygiene and cleaning standards, perfect rigidity of the structure and ease of installation.

All ladder frames have 4 cross pieces and 3 sets of attachments making it possible to assemble a total of 7 levels.

[*] Depth 500 mm: available only with aluminium shelf racks.

RACKING KITS - POLYPROPYLENE SHELVES

CHARACTERISTICS			OVERALL DEPTH 600 MM		OVERALL DEPTH 425 MM	
Length mm	Modules details		3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)
805	A	Code	801308	801408	802308	802408
		Price				
910	B	Code	801309	801409	802309	802409
		Price				
1 020	C	Code	801310	801410	802310	802410
		Price				
1 125	D	Code	801311	801411	802311	802411
		Price				
1 235	E	Code	801312	801412	802312	802412
		Price				
1 345	F	Code	801313	801413	802313	802413
		Price				
1 450	G	Code	801314	801414	802314	802414
		Price				
1 560	H	Code	801315	801415	802315	802415
		Price				
1 670	I	Code	801316	801416	802316	802416
		Price				
1 790	2B	Code	801317	801417	802317	802417
		Price				
1 900	B + C	Code	801318	801418	802318	802418
		Price				
2 010	2C	Code	801320	801420	802320	802420
		Price				
2 110	C + D	Code	801321	801421	802321	802421
		Price				
2 215	2D	Code	801322	801422	802322	802422
		Price				
2 325	D + E	Code	801323	801423	802323	802423
		Price				
2 440	2E	Code	801324	801424	802324	802424
		Price				
2 550	E + F	Code	801325	801425	802325	802425
		Price				
2 660	2F	Code	801326	801426	802326	802426
		Price				
2 765	F + G	Code	801327	801427	802327	802427
		Price				
2 870	2G	Code	801328	801428	802328	802428
		Price				



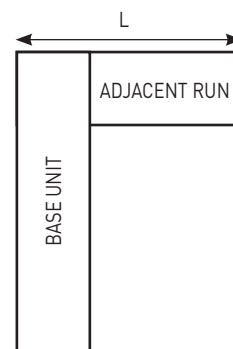
CHARACTERISTICS		OVERALL DEPTH 600 MM		OVERALL DEPTH 425 MM		
Length mm	Modules details	3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)	
2 990	F + I	Code	801329	801429	802329	802429
		Price				
3 095	G + I	Code	801330	801430	802330	802430
		Price				
3 205	H + I	Code	801332	801432	802332	802432
		Price				
3 320	2I	Code	801333	801433	802333	802433
		Price				
3 420	2D + E	Code	801334	801434	802334	802434
		Price				
3 530	2D + F	Code	801335	801435	802335	802435
		Price				
3 645	3E	Code	801336	801436	802336	802436
		Price				
3 750	2E + F	Code	801337	801437	802337	802437
		Price				
3 860	2F + E	Code	801338	801438	802338	802438
		Price				
3 970	3F	Code	801339	801439	802339	802439
		Price				
4 075	2F + G	Code	801340	801440	802340	802440
		Price				
4 180	2G + F	Code	801341	801441	802341	802441
		Price				
4 285	3G	Code	801342	801442	802342	802442
		Price				
4 410	F + G + I	Code	801343	801443	802343	802443
		Price				
4 510	2G + I	Code	801345	801445	802345	802445
		Price				
4 630	F + 2I	Code	801346	801446	802346	802446
		Price				

For higher dimensions, please consult us.

(1) To order additional racking, please refer to the table of complete units on page 383 and order the modules you require. Example: for a 1900 mm racking unit, order complete modules B + C according to the number to meet your needs.

NOTE : the above prices include racking and plastic shelves, racking ready for complete set up.

ADJACENT RACKING RUNS AT RIGHT ANGLES - POLYPROPYLENE SHELVES



L : Wall to wall distance is the length indicated in the table below

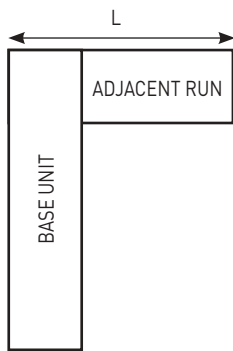
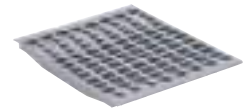


(1) To order additional racking, please refer to the table of complete units on page 383 and order the modules you require.
Example: for a 2260 mm racking unit, order complete module I according to the number to meet your needs.

NOTE : the above prices include racking and plastic shelves, racking ready for complete set up.

For higher dimensions, please consult us.

CHARACTERISTICS		600 MM ADJACENT RUN		
Length mm	Modules details	3 levels (1)		4 levels (1)
		Code		
1 395	A	Code	805313	805413
		Price		
1 500	B	Code	805314	805414
		Price		
1 610	C	Code	805316	805416
		Price		
1 715	D	Code	805317	805417
		Price		
1 825	E	Code	805318	805418
		Price		
1 935	F	Code	805319	805419
		Price		
2 040	G	Code	805320	805420
		Price		
2 150	H	Code	805321	805421
		Price		
2 260	I	Code	805322	805422
		Price		
2 380	2B	Code	805323	805423
		Price		
2 490	B + C	Code	805324	805424
		Price		
2 600	2C	Code	805325	805425
		Price		
2 700	C + D	Code	805326	805426
		Price		
2 805	2D	Code	805328	805428
		Price		
2 915	D + E	Code	805329	805429
		Price		
3 030	2E	Code	805330	805430
		Price		
3 140	E + F	Code	805331	805431
		Price		
3 245	2F	Code	805332	805432
		Price		
3 350	F + G	Code	805333	805433
		Price		
3 455	2G	Code	805334	805434
		Price		



L : Wall to wall distance is the length indicated in the table below



(1) To order additional racking, please refer to the table of complete units on page 383 and order the modules you require.
Example: for a 2260 mm racking unit, order complete module I according to the number to meet your needs.

NOTE : the above prices include racking and plastic shelves, racking ready for complete set up.

For higher dimensions, please consult us.

CHARACTERISTICS		425 MM ADJACENT RUN		
Length mm	Modules details		3 levels (1)	4 levels (1)
1 220	A	Code	806312	806412
		Price		
1 325	B	Code	806313	806413
		Price		
1 435	C	Code	806314	806414
		Price		
1 540	D	Code	806315	806415
		Price		
1 650	E	Code	806316	806416
		Price		
1 760	F	Code	806317	806417
		Price		
1 865	G	Code	806318	806418
		Price		
1 975	H	Code	806319	806419
		Price		
2 085	I	Code	806320	806420
		Price		
2 205	2B	Code	806321	806421
		Price		
2 315	B + C	Code	806323	806423
		Price		
2 425	2C	Code	806324	806424
		Price		
2 525	C + D	Code	806325	806425
		Price		
2 630	2D	Code	806326	806426
		Price		
2 740	D + E	Code	806327	806427
		Price		
2 855	2E	Code	806328	806428
		Price		
2 965	E + F	Code	806329	806429
		Price		
3 070	2F	Code	806330	806430
		Price		
3 175	F + G	Code	806331	806431
		Price		
3 280	2G	Code	806332	806432
		Price		

RACKING KITS - ALUMINIUM SHELVES

CHARACTERISTICS		OVERALL DEPTH 600 MM		OVERALL DEPTH 500 MM		OVERALL DEPTH 425 MM		
Length mm	Modules details	3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)	
805	A	Code	811308	811408	813308	813408	812308	812408
		Price						
910	B	Code	811309	811409	813309	813409	812309	812409
		Price						
1 020	C	Code	811310	811410	813310	813410	812310	812410
		Price						
1 125	D	Code	811311	811411	813311	813411	812311	812411
		Price						
1 235	E	Code	811312	811412	813312	813412	812312	812412
		Price						
1 345	F	Code	811313	811413	813313	813413	812313	812413
		Price						
1 450	G	Code	811314	811414	813314	813414	812314	812414
		Price						
1 560	H	Code	811315	811415	813315	813415	812315	812415
		Price						
1 670	I	Code	811316	811416	813316	813416	812316	812416
		Price						
1 790	2B	Code	811317	811417	813317	813417	812317	812417
		Price						
1 900	B + C	Code	811318	811418	813318	813418	812318	812418
		Price						
2 010	2C	Code	811320	811420	813320	813420	812320	812420
		Price						
2 110	C + D	Code	811321	811421	813321	813421	812321	812421
		Price						
2 215	2D	Code	811322	811422	813322	813422	812322	812422
		Price						
2 325	D + E	Code	811323	811423	813323	813423	812323	812423
		Price						
2 440	2E	Code	811324	811424	813324	813424	812324	812424
		Price						
2 550	E + F	Code	811325	811425	813325	813425	812325	812425
		Price						
2 660	2F	Code	811326	811426	813326	813426	812326	812426
		Price						
2 765	F + G	Code	811327	811427	813327	813427	812327	812427
		Price						
2 870	2G	Code	811328	811428	813328	813428	812328	812428
		Price						



CHARACTERISTICS		OVERALL DEPTH 600 MM		OVERALL DEPTH 500 MM		OVERALL DEPTH 425 MM		
Length mm	Modules details	3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)	
2 990	F + I	Code	811329	811429	813329	813429	812329	812429
		Price						
3 095	G + I	Code	811330	811430	813330	813430	812330	812430
		Price						
3 205	H + I	Code	811332	811432	813332	813432	812332	812432
		Price						
3 320	2I	Code	811333	811433	813333	813433	812333	812433
		Price						
3 420	2D + E	Code	811334	811434	813334	813434	812334	812434
		Price						
3 530	2D + F	Code	811335	811435	813335	813435	812335	812435
		Price						
3 645	3E	Code	811336	811436	813336	813436	812336	812436
		Price						
3 750	2E + F	Code	811337	811437	813337	813437	812337	812437
		Price						
3 860	2F + E	Code	811338	811438	813338	813438	812338	812438
		Price						
3 970	3F	Code	811339	811439	813339	813439	812339	812439
		Price						
4 075	2F + G	Code	811340	811440	813340	813440	812340	812440
		Price						
4 180	2G + F	Code	811341	811441	813341	813441	812341	812441
		Price						
4 285	3G	Code	811342	811442	813342	813442	812342	812442
		Price						
4 410	F + G + I	Code	811343	811443	813343	813443	812343	812443
		Price						
4 510	2G + I	Code	811345	811445	813345	813445	812345	812445
		Price						
4 630	F + 2I	Code	811346	811446	813346	813446	812346	812446
		Price						

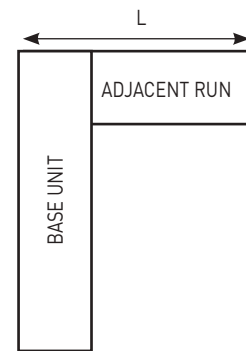
For higher dimensions, please consult us.

(1) To order additional racking, please refer to the table of complete units on page 383 and order the modules you require.
Example: for a 1900 mm racking unit, order complete modules B + C according to the number to meet your needs.

NOTE : the above prices include racking and aluminium shelves, racking ready for complete set up.

ADJACENT RACKING RUNS AT RIGHT ANGLES ALUMINIUM SHELVES

CHARACTERISTICS		600 MM ADJACENT RUN		
Length mm	Modules details		3 levels (1)	4 levels (1)
1 395	A	Code	815313	815413
		Price		
1 500	B	Code	815314	815414
		Price		
1 610	C	Code	815316	815416
		Price		
1 715	D	Code	815317	815417
		Price		
1 825	E	Code	815318	815418
		Price		
1 935	F	Code	815319	815419
		Price		
2 040	G	Code	815320	815420
		Price		
2 150	H	Code	815321	815421
		Price		
2 260	I	Code	815322	815422
		Price		
2 380	2B	Code	815323	815423
		Price		
2 490	B + C	Code	815324	815424
		Price		
2 600	2C	Code	815325	815425
		Price		
2 700	C + D	Code	815326	815426
		Price		
2 805	2D	Code	815328	815428
		Price		
2 915	D + E	Code	815329	815429
		Price		
3 030	2E	Code	815330	815430
		Price		
3 140	E + F	Code	815331	815431
		Price		
3 245	2F	Code	815332	815432
		Price		
3 350	F + G	Code	815333	815433
		Price		
3 455	2G	Code	815334	815434
		Price		



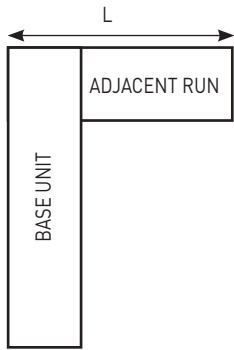
L : Wall to wall distance is the length indicated in the table below



(1) To order additional racking, please refer to the table of complete units on page 383 and order the modules you require. Example: for a 2260 mm racking unit, order complete module I according to the number to meet your needs.

NOTE : the above prices include racking and aluminium shelves, racking ready for complete set up.

For higher dimensions, please consult us.



L : Wall to wall distance is the length indicated in the table below



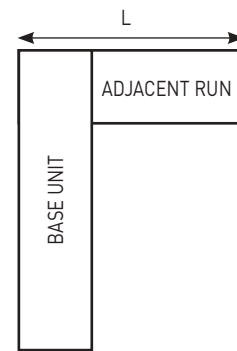
(1) To order additional racking, please refer to the table of complete units on page 383 and order the modules you require.
Example: for a 2260 mm racking unit, order complete module I according to the number to meet your needs.

NOTE : the above prices include racking and aluminium shelves, racking ready for complete set up.

For higher dimensions, please consult us.

CHARACTERISTICS		500 MM ADJACENT RUN		
Length mm	Modules details		3 ^{levels (1)}	4 ^{levels (1)}
1 295	A	Code	817312	817412
		Price		
1 400	B	Code	817313	817413
		Price		
1 510	C	Code	817315	817415
		Price		
1 615	D	Code	817316	817416
		Price		
1 725	E	Code	817317	817417
		Price		
1 835	F	Code	817318	817418
		Price		
1 940	G	Code	817319	817419
		Price		
2 050	H	Code	817320	817420
		Price		
2 160	I	Code	817321	817421
		Price		
2 280	2B	Code	817322	817422
		Price		
2 390	B + C	Code	817323	817423
		Price		
2 500	2C	Code	817324	817424
		Price		
2 600	C + D	Code	817325	817425
		Price		
2 705	2D	Code	817327	817427
		Price		
2 815	D + E	Code	817328	817428
		Price		
2 930	2E	Code	817329	817429
		Price		
3 040	E + F	Code	817330	817430
		Price		
3 145	2F	Code	817331	817431
		Price		
3 250	F + G	Code	817332	817432
		Price		
3 355	2G	Code	817333	817433
		Price		

ADJACENT RACKING RUNS AT RIGHT ANGLES ALUMINIUM SHELVES



L : Wall to wall distance is the length indicated in the table below



(1) To order additional racking, please refer to the table of complete units on page 383 and order the modules you require.
Example: for a 2260 mm racking unit, order complete module I according to the number to meet your needs.

NOTE : the above prices include racking and aluminium shelves, racking ready for complete set up.

For higher dimensions, please consult us.

CHARACTERISTICS		425 MM ADJACENT RUN		
Length mm	Modules details	3 levels (1)		4 levels (1)
		Code	Price	Price
1 220	A	Code	816312	816412
		Price		
1 325	B	Code	816313	816413
		Price		
1 435	C	Code	816314	816414
		Price		
1 540	D	Code	816315	816415
		Price		
1 650	E	Code	816316	816416
		Price		
1 760	F	Code	816317	816417
		Price		
1 865	G	Code	816318	816418
		Price		
1 975	H	Code	816319	816419
		Price		
2 085	I	Code	816320	816420
		Price		
2 205	2B	Code	816321	816421
		Price		
2 315	B + C	Code	816323	816423
		Price		
2 425	2C	Code	816324	816424
		Price		
2 525	C + D	Code	816325	816425
		Price		
2 630	2D	Code	816326	816426
		Price		
2 740	D + E	Code	816327	816427
		Price		
2 855	2E	Code	816328	816428
		Price		
2 965	E + F	Code	816329	816429
		Price		
3 070	2F	Code	816330	816430
		Price		
3 175	F + G	Code	816331	816431
		Price		
3 280	2G	Code	816332	816432
		Price		



MOBILE RACKING POLYPROPYLENE AND ALUMINIUM SHELVES

- For easy cleaning in cold rooms or to have storage zones next to the production stations.
- Units fitted with 4 wheels in composite material, 2 of them with brakes.
- Note: the modules are supplied with safety cross-piece to ensure rigidity.

- Maximum load: 60 kg per lm per level.
Maximum load between two ladder frames : 200 kg.
- Overall height : 1845 mm.



CHARACTERISTICS		OVERALL DEPTH 600 MM		OVERALL DEPTH 425 MM		
		POLYPROPYLENE SHELVES	ALUMINIUM SHELVES	POLYPROPYLENE SHELVES	ALUMINIUM SHELVES	
Length mm	Modules details	4 levels (1)	4 levels (1)	4 levels (1)	4 levels (1)	
805	A	Code	821401	831401	822401	832401
		Price				
910	B	Code	821402	831402	822402	832402
		Price				
1 020	C	Code	821403	831403	822403	832403
		Price				
1 125	D	Code	821404	831404	822404	832404
		Price				
1 235	E	Code	821405	831405	822405	832405
		Price				
1 345	F	Code	821406	831406	822406	832406
		Price				
1 450	G	Code	821407	831407	822407	832407
		Price				



ANODISED ALUMINIUM (15 MICRONS) LADDER FRAME

These ladder frames are delivered with 3 sets of attachments placed at equal distances from each cross piece, making it possible to assemble a total of 7 levels.

D mm	W mm	H mm	Cross-bar section mm	Bar section mm	Code	Price
600	600	1730	32x28	10x30	807101	
425	425	1730	32x28	10x30	807102	
500	500	1730	32 x 28	10 x 30	807103	



ANODISED ALUMINIUM (15 MICRONS) CROSS PIECE, SECTION 25 X 36 MM

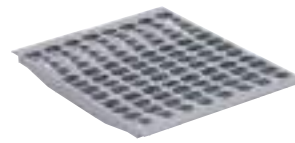
These cross pieces fit all 3 available depths among our Shelving range: 600mm, 500mm and 425mm. To check modules see page 371.

	L mm	Code	Price
For module A	800	808001	
For module B	905	808002	
For module C	1015	808003	
For module D	1125	808004	
For module E	1230	808005	
For module F	1340	808006	
For module G	1450	808007	
For module H	1560	808008	
For module I	1665	808009	



ANGLE ELEMENT STAINLESS-STEEL

	Code	Price
For 600 mm deep shelving	807501	
For 425 mm deep shelving	807502	
For 500 mm deep shelving	807503	



POLYPROPYLENE SHELF RACK

D mm	L mm	(*)	Code	Price
For 600 mm deep shelving				
530	325	(a)	809011	
530	433	(b)	809012	
For 425 mm deep shelving				
354	325	(a)	809111	
354	433	(b)	809112	



Temperature resistance of the shelf racks : from -20°C to +60°C.



ALUMINIUM SHELF RACK

D mm	L mm	(*)	Code	Price
For 600 mm deep shelving				
530	325	(a)	809301	
530	433	(b)	809302	
For 500 mm deep shelving				
430	325	(a)	809401	
430	433	(b)	809402	
For 425 mm deep shelving				
354	325	(a)	809501	
354	433	(b)	809502	

(*) See modules on page 371.

FULL SET OF POLYPROPYLENE SHELVES AND CROSS PIECES FOR ONE LEVEL

Shelves + cross pieces - 1	Code	Price
600 mm deep		
A	809601	
B	809602	
C	809603	
D	809604	
E	809605	
F	809606	
G	809607	
H	809608	
I	809609	
425 mm deep		
A	809621	
B	809622	
C	809623	
D	809624	
E	809625	
F	809626	
G	809627	
H	809628	
I	809629	

FULL SET OF ALUMINIUM SHELVES AND CROSS PIECES FOR ONE LEVEL

Shelves + cross pieces - 2	Code	Price
600 mm deep		
A	809701	
B	809702	
C	809703	
D	809704	
E	809705	
F	809706	
G	809707	
H	809708	
I	809709	
500 mm deep		
A	809711	
B	809712	
C	809713	
D	809714	
E	809715	
F	809716	
G	809717	
H	809718	
I	809719	
425 mm deep		
A	809721	
B	809722	
C	809723	
D	809724	
E	809725	
F	809726	
G	809727	
H	809728	
I	809729	



GASTRONORM BASIC SHELVING KIT C/W ALUMINIUM FRAME AND SHELVES

The kit constructs a 600 mm or 425 mm deep shelving system, 4 levels 480 mm apart with plastic shelves.

Depth :

* Overall = 600 mm

* Overall = 425 mm

Overall length : 1 020 mm

Box dimensions : 1 980 x 660 x 110 mm - Weight : 20 kg

D mm	Code	Price
600	893001	
425	893002	

GASTRONORM "ADDITIONAL" SHELVING KIT C/W ALUMINIUM FRAME AND SHELVES

This add-on 600 mm or 425 mm deep shelving kit is designed to complete a basic kit. 4 levels - Space between each level : 480 mm apart with plastic shelves.

Depth :

* Overall = 600 mm

* Overall = 425 mm

Overall length : 985 mm - Overall length with basic kit : 2010 mm.

It cannot be used without the basic kit.

Box dimensions : 1 980 x 660 x 110 mm. - Weight : 17 kg

D mm	Code	Price
600	893301	
425	893302	

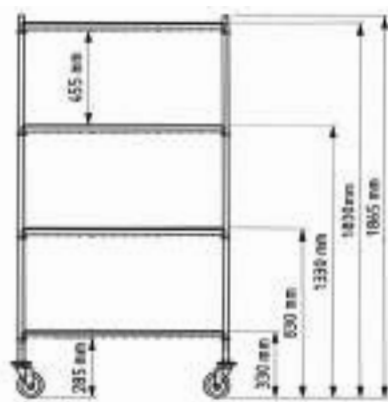


HANDLING
STORAGE

STAINLESS-STEEL MOBILE SHELVES



- Easy and solid : assembled with stainless-steel screws and bolts.
- Maximum load: 30 kg per shelf rack and 300 kg to be spread over the shelf.
- Long-life of the materials (stainless) in the catering utilization.
- Complete rigidity of the structure (square profile in stainless-steel 25x25 mm).
- Temperature resistance of the shelf racks : from -20°C to +60°C



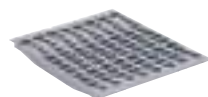
a and b for the two shelf lengths

MOBILE SHELVES LENGTH 1100 MM

Module mm	Width mm	Depth mm	Space between levels mm	Code	Price
A	1100	610	455	819601	
A	1100	435	455	819603	

MOBILE SHELVES LENGTH 1425 MM

Module mm	Width mm	Depth mm	Space between levels mm	Code	Price
B	1425	610	455	819801	
B	1425	435	455	819803	



POLYPROPYLENE SHELF RACK



D mm	L mm	(*)	Code	Price
For 600 mm deep shelving				
530	325	(a)	809011	
530	433	(b)	809012	
For 425 mm deep shelving				
354	325	(a)	809111	
354	433	(b)	809112	

(*) See modules on page 380.

S/S LADDER FRAME FOR MOBILE MODEL

Equipped with 2 composite wheels with brakes.



D mm	D mm	H mm	Cross-bar section mm	Bar section mm	Code	Price
600	610	1865	25x25	25x25	819904	
425	435	1865	25x25	25x25	819905	

S/S CROSS PIECE

These cross pieces adapt to both our S/S shelving systems : 600 mm and 425 mm deep. Section 25x25mm.



L mm	Code	Price
For 975 mm long unit		
997	A	819907
For 1300 mm long unit		
1322	B	819908

WALL MOUNTED SHELVES TABLE RACK FOR PREPARATION



WALL SHELF

1.2 mm thick. Stainless-steel hardware included for wall mounting

L mm	D mm	H mm	Code	Price
1000	375	165	845110	
1600	375	165	845116	



WALL SHELF FOR BOTTLES

Inner storage dimensions : 640 x 95mm.
Stainless-steel hardware included for wall mounting.

L mm	D mm	H mm	Code	Price
650	105	110	846007	



WALL FOLDABLE RACK FOR PLATES OR GRIDS

Made of stainless steel.
Folded ladder depth: 50 mm.
10 levels with 90 mm spacing.
Maximum load per level: 10 kg.
Locking of arms in two open/closed positions.
Compatible with plates or grids 600 x 400 and GN 1/1.
Stainless-steel hardware included for wall mounting.

L mm	D close	D open	H mm	Code	Price
455	53	380	997	845010	



FOLDING TABLE RACK

To be fitted on the work surface
Mobile folding structure: easy storage.
System to lock in position, open and closed.
Capacity - 5 levels GN 1/1
Total maximum load: 40kg.
Stainless steel structure.
4 anti-slip feet

L mm	D mm	H mm	Space between levels mm	Code	Price
383	555	448	75	845015	





This multipurpose shelving unit is well suited for storing cooking utensils in a commercial context. Its design easily integrates large storage capacities in a small space.

- Easy cleaning : no zones of retention
- Easy and fast wall mounting.
NB : wall mounting (hardware non supplied) should be carried out using the appropriate raw plugs for the wall concerned and preferably stainless-steel screws.
- For the storage of miscellaneous items in the kitchen: pots and pans, fry-pans, utensils etc.
- Overall maximum load : 50 kg to be distributed.

LARGE STORAGE CAPACITY IN REDUCED SPACE



An upper storage section for larger items.



Hanging bars (direct or on hooks) on the lower section for saucepans, skillets, ladles, skimmers, etc.



MULTI-PURPOSE WALL MOUNTED SHELVES

Models

Overall length	800 mm	1200 mm
Overall depth	400 mm	400 mm
Overall height	300 mm	300 mm
Maximum load	50 kg	50 kg
Net weight	6 kg	8 kg
Multi-purpose wall mounted shelf unit	Code 845608	Price 845612

- Option of installing on walls with electric cables, pipes, electric panels, etc.
- Optimisation of all walls in the kitchen.
- Shape designed to facilitate the flow of water when cleaning : mountings folded and open.
- Assembly with bolts (stainless-steel screws supplied)
- Maximum load of 50 kg distributed over the whole surface.
- **Warning** : The sizes of the wall plugs and screws, not provided, should be appropriate to the type of walls



These unique shelves have a modular design for "3D" storage!
Particularly suitable for use within restaurant for optimum storage on awkward walls.

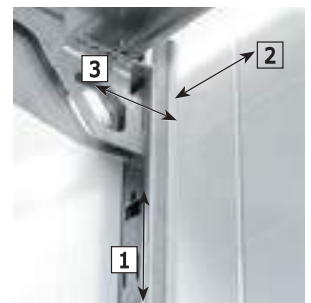
ADJUSTABLE WALL SHELVING

Models		Small model	Large model
Overall length		800 mm	1200 mm
Overall depth		470 mm	470 mm
Overall height		1000 mm	1000 mm
Maximum load (per level)		50 kg	50 kg
Net weight		12 kg	18 kg
Adjustable wall shelving (delivered with 2 levels)	Code	845618	845622
	Price		

OPTIONS

1 - Racked frame	Code	845635	845635
	Price		
2 - Level	Code	845630	845631
	Price		
3 - Shelf support consol*	Code	845637	845637
	Price		

* N.B. In order to support a further shelf, order 2 consols ref. 845637. (Stainless-steel screws and bolts supplied).



- 1 Modulable height : mountings in stainless-steel racks 1 m high offering 9 positions in 107 mm steps.
- 2 Modulable width: width 165 mm (avoid switch cupboard or furniture).
- 3 Modulable depth: with clearance from the walls, with a gap of 25 to 70 mm.



1 |



2 |



3 |



HYGIENE

WASH-HAND BASINS

AQUARIS ENVIRONMENTALLY FRIENDLY CLEANSING STATION	390 - 393
OVAL-SHAPED MONOBLOC	394
ROUND-SHAPED	395
MOBILE WASH-HAND BASIN	396

DECONTAMINATION

DECONTAMINATION CUPBOARDS	397
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RUBBISH COLLECTION

WASTE-BIN TROLLEYS	399
RUBBISH BINS	399
WASTE COLLECTION AND SORTING UNIT	400 - 408

DISH WASHING

DISHWASHER BASKETS	410 - 414
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<https://blog.matferbourgeat.com/tag/hygiene/>

- Say goodbye to imperfect hand cleaning! 100% of the washings are compliant with the hygiene protocols (water + soap, friction contact, rinsing). Safety assured for all professional kitchen operators.
- Say goodbye to wasting! 90% water savings compared to a femoral-controlled wash basin. A simple and essential gesture that becomes "eco-responsible".
- Due to the small quantity of water consumed by washing, connection to the cold water network only (model without mixer tap). Reduced installation and maintenance work. Helps to reduce risk of legionellosis in the networks.
- Incorporates "Smixin Technology" system (international patent). The technical calibration of the cleansing station fitted with "Smixin Inside" ensures the repetitiveness and control of water, soap and electricity consumption.

+ safer

- 100% of washes are effective and comply with hygiene rules.
- Completely Touchfree detection and operation (water, soap).
- LED display of wash cycle operation.

+ comfort and cleanliness

- Bowl an appropriate size for hand access and washing.
- Reduces spray and splashing (small quantities of water at slow rate of flow).

+ more complete

- Fitted with a removable 17 litre waste collector and pipework concealer.

+ more economical

- 21 cl of water is enough for a complete wash.
- Patented "Smixin Inside" technology that allows you to save about 20,000 litres of water a year and per wash basin.



A complete wash cycle, 3-in-1

ARE YOU CONCERNED ABOUT THE RISKS OF BACTERIAL CONTAMINATION ?

Each time you present your hands, a precise, configurable and constant dose of a mix of water and soap is dispensed to ensure hygienic washing (tested and validated in a laboratory) and to avoid alternative "rapid rinsing with water" solutions.

ARE YOU CONCERNED ABOUT WASTING WATER ?

90% of water savings compared to a standard hand-wash..

ARE YOU CONCERNED ABOUT SAVING ELECTRICITY ?

Aquaris can be connected to the cold water network: no energy consumed to heat water, and less risk of Legionellosis in the networks.

ARE YOU CONCERNED ABOUT MONEY SPENT ON SOAP ?

With the possibility of being able to very precisely configure the quantity of soap dispensed per wash, you control and reduce use of the soap.



21cl and no more

1

Distribution of water and soap

2

Break for hand-washing

3

Distribution of water for rinsing

AQUARIS

100% SAFE AND ECONOMIC HAND WASHING



Watch the Aquaris video



MAINS POWER SUPPLY MODELS

Models		For fixing to a flat wall	For fixing to a corner
Overall length		395 mm	395 mm
Overall width		388 mm	411 mm
Overall height		403 mm	403 mm
Length for bowl		380 mm	380 mm
Width for bowl		260 mm	260 mm
Height for bowl		72 mm	72 mm
Capacity of the bowl		3 L	3 L
Power		24 W	24 W
Voltage - single phase 50/60 Hz		100 - 240 V	100 - 240 V
Net weight		5 kg	5 kg
Model without mixer tap	Code	852001	852002
	Price		
Model with mixer tap	Code	852011	852012
	Price		
OPTIONS			
1 - Mixer head	Code	852107	852107
	Price		
2 - Nail brush with wire support	Code	852106	852106
	Price		
3 - Waste bin and pipe concealer	Code	852110	852110
	Price		
4 - Water-heater option	Code	852112	852112
	Price		

- Ensure a constant and optimum level of hygiene for all kitchen staff.
- Prevent health risks linked to hand hygiene in the kitchen.
- Conserve and save natural resources (water).
- Make good use of the washing essentials (soap and water) to establish everyday "eco-friendly" behaviour.
- A dosed constant supply of a homogeneous mix of water, soap and air.
- Each cleansing station is supplied with a soap reload, a mixer head and the wall fixing piece.

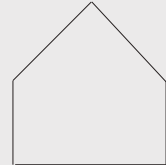
- **Water-heater option** : Electronic thermostat control, with digital display and sensitive touch control for adjusting output temperature. Safety thermostat. 1.5 m long power cable. Voltage: 230 V single-phase 50/60 Hz with earth. Power: 800 W - Amperage: 3.5 A - Protection index : 25.



**Model available with
2 types of wall fastenings**



For a flat wall



For a 90° wall



BATTERY POWERED MODEL

Models		For fixing to a flat wall	For fixing to a corner
Overall length		395 mm	395 mm
Overall width		388 mm	411 mm
Overall height		403 mm	403 mm
Length for bowl		380 mm	380 mm
Width for bowl		260 mm	260 mm
Height for bowl		72 mm	72 mm
Capacity of the bowl		3 L	3 L
Power		7800 mAh	7800 mAh
Voltage		12 V	12 V
Net weight		5 kg	5 kg

Model without mixer tap	Code	852021	852022
	Price		

Model with mixer tap	Code	852023	852024
	Price		

OPTIONS

1 - Mixer head	Code	852107	852107
	Price		

2 - Nail brush with wire support	Code	852106	852106
	Price		

3 - Waste bin and pipe concealer	Code	852110	852110
	Price		



WASH-HAND BASIN



- Easy to clean: basin surface and splashback pressed from a single monobloc piece, no joints.
- Limits the risk of the accumulation of bacteria : no roughness or cavities.
- Hand-free controls (leg operated and electronic).
- Easy and solid (stainless-steel screws included).
- Optimised dimensions and design.
- Connection to supply with 15/21 connectors.
- Delivered with trap.
- For models with battery : tap operated by electronic cell.
- Powered by lithium battery (supplied). Lifetime: 350,000 cycles.
- Dismantable soap dispenser (manual screwing) for filling.



OVAL-SHAPED MONOBLOC WASH-HAND BASIN

Models		Model with leg operated	Mains powered model	Battery powered model
Overall length		430 mm	430 mm	430 mm
Overall width		375 mm	375 mm	375 mm
Overall height		580 mm	580 mm	580 mm
Length for bowl		380 mm	380 mm	380 mm
Width for bowl		285 mm	285 mm	285 mm
Height for bowl		100 mm	100 mm	100 mm
Capacity of the bowl		6 L	6 L	6 L
Power		-	15 W	-
Voltage		-	230 V single phase	4,5 V
Net weight		6 kg	6,5 kg	6 kg
Standard hand-wash	Code	850700	851601	851605
	Price			
Wash-hand basin with pump-action soap dispenser and nail brush	Code	850800	851701	851705
	Price			
Wash-hand basin with nail brush	Code	850801	851401	851405
	Price			
OPTIONS				
1 - Self-adhesive soap dispenser - Capacity 0,5 L	Code	853001	853001	853001
	Price			
2 - Polyethylene rubbish bin with S/S wire support - Capacity 20 L	Code	853005	853005	853005
	Price			
3 - Paper towel dispenser (for dispensing rolls, central Ø 210 mm max).	Code	853010	853010	853010
	Price			
4 - Stainless steel pipe-concealer	Code	853015	853015	853015
	Price			

- Stainless-steel design.
- Hand-free controls (pedal).
- Easy and solid (stainless-steel screws).
- Optimised dimensions for use in all kitchens.
- Mixer taps with non-return valves.
- Connection to supply with 15/21 connectors.
- Delivered with trap.
- Many functions easily accessible (soap and paper dispenser).



ROUND-SHAPED WASH-HAND BASIN

Models		Wash-hand basin without splashback	Wash-hand basin with splashback
Overall length		340 mm	340 mm
Overall width		340 mm	365 mm
Overall height		360 mm	530 mm
Diameter for bowl		275 mm	275 mm
Height for bowl		125 mm	125 mm
Capacity of the bowl		5 L	5 L
Net weight		4 kg	5 kg
Model without mixer tap	Code	849600	849800
	Price		
Model with mixer tap	Code	850000	850400
	Price		
OPTIONS			
1 - Self-adhesive soap dispenser - Capacity 0,5 L	Code	853001	853001
	Price		
2 - Polyethylene rubbish bin with S/S wire support - Capacity 20 L	Code	853005	853005
	Price		
3 - Paper towel dispenser (for dispensing rolls, central Ø 210 mm max).	Code	853010	853010
	Price		
4 - Stainless steel pipe-concealer	Code	853015	853015
	Price		

1 |



2 |



3 |



4 |



MOBILE WASH -HAND BASIN



- Initial capacity of 13 litres freshwater.
- Easy mobility (castors Ø 60 mm, handle).
- Easy to clean : basin surface and splashback pressed from a single monobloc piece, no joints.
- Foot control - no manual contact.
- Two tanks: freshwater (identified), waste water.
- Removable waste bin (13 litres).
- Many functions easily accessible : soap (0,5 L) and paper dispenser, paper towel bin.
- Easy access to fill or empty tanks.
- **Delivered with all equipment (apart from hand towels and liquid soap).**

MOBILE WASH-HAND BASIN

Models

Overall length		483 mm
Overall width		422 mm
Overall height		1243 mm
Length for bowl		420 mm
Width for bowl		300 mm
Height for bowl		120 mm
Capacity of the bowl		9 L
Power		3600 W (except model with foot pump)
Voltage		230 V 50/60 Hz
Net weight		848000 : 15 kg - 848010 : 16,5 kg - 848020 : 21 kg
Model with cold water, with foot pump	Code	848000
	Price	
Model with cold water, electric pump with foot control (1)	Code	848010
	Price	
Model with hot water, with water heater and electric pump with foot control (2)	Code	848020
	Price	



(1) : Delivered with 2 non rechargeable batteries

(2) : Delivered with cable for connecting to single phase 230V.

DECONTAMINATION CUPBOARDS

- UV emission through germicide tube for an efficient decontaminating photochemical action.
- Models with wire basket rack for decontamination of the entire surface of blades.
- Top with chamfer to prevent storage on the cupboard.
- Shape designed to facilitate cleaning and draining.
- Tinted transparent door (to see if knives are present) with single-piece opening handle.
- Instant start (electronic ballast).
- Electronic ballast tube guaranteeing a longer service life (8,000 hrs) and a 25% reduction in electricity consumption.
- UV emission stops on door opening.



DECONTAMINATION CUPBOARDS

Models	For 10 knives	For 20 knives	For 40 knives
Overall length	587 mm	587 mm	1080 mm
Overall width	136 mm	136 mm	136 mm
Overall height	738 mm	738 mm	738 mm
Power	18 W	18 W	34 W
Voltage - single phase 50/60 Hz	230 V	230 V	230 V
Net weight	9,5 kg	9,5 kg	15 kg

MODELS WITH MAGNETIC STRIP

Cupboard without lock	Code	855605	-	-
	Price			
Cupboard with lock	Code	855606	-	-
	Price			

MODELS WITH S/S WIRE FRAME

Cupboard without lock	Code	-	855615	855640
	Price			
Cupboard with lock	Code	-	855616	855641
	Price			

Electric models :

- Stainless steel body.
- Removable insect trap.
- Rack can be hand-dismounted for cleaning.
- Wall-mounted, hung or free-standing.

Glue board model :

- Painted metal body.
- Silent operation with glue plates impregnated with pheromones (improves insect attraction).
- Easy maintenance.
- Fitted with 2 15 W tubes.
- Insect collection tray.



ELECTRIC MODELS

Models	For 40 m ²	For 80 m ²	For 240 m ²
Overall length	360 mm	530 mm	660 mm
Overall width	140 mm	140 mm	140 mm
Overall height	260 mm	260 mm	260 mm
UV tube	2 x 8 W	2 x 15 W	2 x 36 W
Power	25 W	45 W	105 W
Voltage - single phase 50 Hz	220/240 V	220/240 V	220/240 V
Net weight	4 kg	4,5 kg	8,5 kg
Insect killer	Code 731109	Code 731110	Code 731111
	Price		

Conform to NF EN 60335-2-59.

GLUE BOARD MODEL

Models	For 80 m ²
Overall length	470 mm
Overall width	90 mm
Overall height	285 mm
UV tube	2 x 15 W
Power	45 W
Voltage - single phase 50 Hz	220/240 V
Net weight	4 kg
Glue board type insect killer	Code 730116
	Price



OPTION

Refile of 6 glue plates	Code 730114
	Price

Conform to NF EN 60335-1 and EN 60335-2-59

REFUSED SACK CARRYING TROLLEYS :

• **S/s model** : Pressed bag bracket holder. With 2 Ø 50 mm PVC wheels. Sack held by rubber belt. Foot pedal operation.

Cover closure braking system to prevent noise and risk of injury to hands

• **Mixed model** : 20 mm stainless steel removable tubular frame. Lid and container in reinforced polypropylene (for cleaning in dishwasher). Fitted with 2, Ø 75 mm stain resistant treated wheels. Sack secured by «Sandow» type strap. Foot pedal lid opening. Packed in individual boxes. Delivered with a set of 6 labels in order to carry out selective refuse sorting (See below).

• **Clac-clac model** : 20 mm stainless-steel tubular frame. Closing of the bag by pinching (no lid). ABS removable receptacle (dishwashing cleaning). Fitted with 2, Ø 75 mm stain resistant treated wheels.

CYLINDRICAL RUBBISH BINS :

• **858110 model** : With cover and rubber collar, useful Ø 180 mm. Delivered with a stainless steel lid Ø 20 cm.

• **858115 model** : Pedal operated lid.

PELICAN RUBBISH BINS

• Structure made from Ø 20 mm stainless steel tube.

• Pedal-opening of bag by clip mechanism on half-lids. Bag bracket and door in ABS and lid in food grade polypropylene.

• Models with and without protective cover of the bag.

• Optimisation of bag opening and filling.

• Bag can be attached easily and rapidly, with secure holding due to use of 4 clips on lids (in accordance with the HACCP rules).

• Lightness and improved mobility (2 rollers diam. 125mm and gripper handle).

• No waste retention area in the open position: the bag protects the lids.

• Stainless steel bottom (ref.857941) and bag bracket container (ref.857940).

• Bag bracket container and lids removable for machine cleaning.

• A wide bag bracket container for retaining liquid caused by leaks or holes in the bag.

• Stability on opening: opening direction on the sides and anti-slide stands.

• On the model with cover, removal of waste sac via door in front face.



REFUSED SACK CARRYING TROLLEYS

Models		Stainless steel model	Mixed model (s/s + plastic)	"Clac-clac" model
Overall length		450 mm	488 mm	520 mm
Overall width		360 mm	359 mm	418 mm
Overall height		820 mm	864 mm	933 mm
Refuse bag		110 L	110 L	110 L
Net weight		8,6 kg	5,3 kg	5 kg
Refused sack carrying trolley	Code	857911	857920	857930
	Price			

Labels delivered with the mixed model :

Yellow : Plastic

Green : Glass

Blue : Paper-Cardboard

Red : Metal

Brown : Food product waste

Grey : Miscellaneous



CYLINDRICAL RUBBISH BINS

Models			
Overall diameter		540 mm	580 mm
Overall height		650 mm	650 mm
Refuse bag		100 L	100 L
Net weight		15,6 kg	15 kg
Cylindrical rubbish bin	Code	858110	858115
	Price		



858110



858115

PELICAN RUBBISH BINS

Model		Model without cover	Model with cover
Overall length		512 mm	512 mm
Overall width		484 mm	484 mm
Overall height		900 mm	900 mm
Refuse bag		110 L	110 L
Net weight		5,6 kg	9,8 kg
Pelican rubbish bin	Code	857940	857941
	Price		



857940



857941

STANDARD EQUIPMENT

NEW!

- Height 830 mm or 680 mm (primary).
- Anodised aluminium formed section structure.
- Stainless-steel table top, thick 12/10 mm.
- 2 or 3 waste chutes with grey elastomer collar, 170 mm Ø built-in and flush-fitting.
- 2 or 3 suspended rotary-moulded plastic collectors for 110 litre waste bags, with handles, 2 wheels and frontal access to facilitate bag removal. Delivered with an elastic strap for attaching the bag.
- Stainless steel collector suspension frame (1 for each waste chute) without weighing.
- 4 feet with adjustable screw-jacks.
- Front and sides in waterproof melamine (10 colours available as standard, to be indicated with the order - colour chart available on page 421).

+ compliant with current regulations

- Recycling has become a legal obligation for any establishment producing more than 10 tonnes of biowaste per year.

+ practical

- Without tray rests, the Harmonie tables greatly facilitate waste sorting, even for the smallest person (facilitated access thanks to the off-centred WCHs).
- Tables available with or without doors (at the rear or on the front) for simple and direct access to the collectors. Doors in transparent PMMA.
- Specially designed one-piece collectors to facilitate the bag replacement (less effort).
- Innovative (patented) weighing system, precise (display resolution +/- 10 gr) and adapted to hygiene regulations: weighed by suspension from the stainless frame with 2 sensors per waste chute and guide ramp to position the collectors.
- 2 optional weighing versions :
 - weighing with direct display : lighted screen. Tare, total weight and reset functions, easy to access on the front. Autonomy for 40 services. Single battery charger with storage built into the splash back.
 - connected weighing : weight sensors with connectors compatible with the Easily* system (operates with batteries - autonomous for 3-5 years).
- Magnetic information plates with positioning pins to facilitate attachment to the backsplash (must be ordered separately).
- 4 braked wheels (option) to facilitate movement and positioning.

+ cleaner

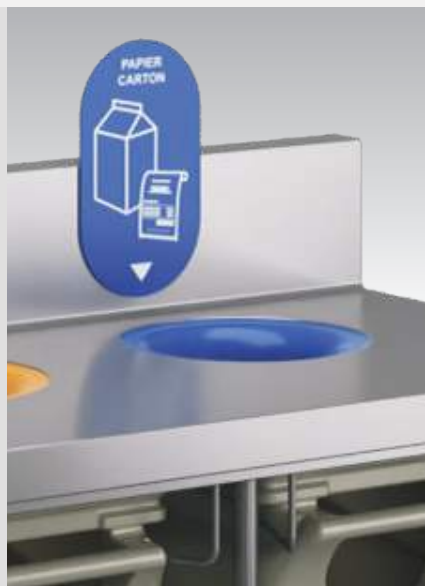
- One-piece folded stainless steel splash back.
- Without collars that protrude above the work surface, they are cleaner and quicker to clean down by the service staff.
- Removable collars, machine washable and interchangeable.
- Suspended one-piece collectors (no contact with the floor), without any areas for waste to collect and washable with water jet.

+ cost effective for your kitchen

- Food waste management controlled; production optimised (thanks to connected weighing system* - option).
- Better organisation of kitchen staff (less handling, more organisation, etc...).

+ smart

- Simple, clear and fun signs.
- Make your guests more aware, in an educational manner, of the fight against food waste (with direct display - optional).



Available with or without doors (on the front or rear) to keep the waste bins out of sight of guests.



(*) Weighing system compatible with the Easily waste management solution.

HARMONIE

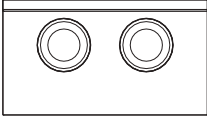
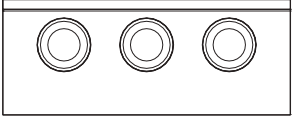
**TABLES FOR COLLECTION AND SORTING OF WASTE,
EASY TO SORT AND OPTIMISES
THE KITCHEN PRODUCTION MANAGEMENT**



STANDARD HEIGHT MODELS - 830 MM

Models		2 waste-chute holes	3 waste-chute holes
Overall length		1060 mm	1515 mm
Overall width		610 mm	610 mm
Overall height (with Splash back)		1006 mm	1006 mm
Net weight (without door - with doors)		58 kg - 62 kg	74 kg - 80 kg
Without door	Code	859302	859303
	Price		
With rear doors	Code	859312	859313
	Price		
With front doors	Code	859322	859323
	Price		

OPTIONS

Models		2 waste-chute holes		3 waste-chute holes		
						
		WCH on the left	WCH on the right	WCH on the left	WCH central	WCH on the right
1 WCH with weighing digital display (includes special signage kit for digital weighing: magnetic food waste plate + brown collar)	Code	859501	859502	859511	859512	859514
	Price					
1 WCH with Easily connected weighing	Code	859601	859602	859611	859612	859613
	Price					
4 swivel wheels with brake (assembly in factory only).	Code	859704		859704		
	Price					

ACCESSORIES

Models		2 waste-chute holes	3 waste-chute holes
1 - Signage kit :			
Paper cardboard + blue colour collar	Code	859711	859711
	Price		
Glass + green colour collar	Code	859712	859712
	Price		
Misc waste + grey colour collar	Code	859713	859713
	Price		
Plastic metal + yellow colour collar	Code	859714	859714
	Price		
Food waste + brown colour collar (without digital display)	Code	859715	859715
	Price		
2 - 30 L organic bucket L x D x H : 324 x 450 x 370 mm	Code	859730	859730
	Price		
3 - Large-size bag support - L x D x H : 436 x 304 x 42 mm - for 130/150 L waste bags	Code	859790	859790
	Price		
4 - Rotomoulded collector - L x D x H : 420 x 320 x 722 mm - for 110 litre waste bags	Code	859770	859770
	Price		

COLOURS

BE WARE : Do not forget to indicate the colour code of your sorting table. Colour chart available on the page 421.

Empty weight with wheels
(without door - with doors):
2 WCH : 60 kg - 65 kg
3 WCH : 76 kg - 83 kg

Organic bucket (weighing compatible):
Designed for use without a bag.
Folding transport handle and 4 built-in gripping handles.
Shape that allows for machine cleaning without any water retention areas and stacking without jamming.

Rotomoulded collector (weighing compatible):
2 available heights: standard or primary.
Delivered with an elastic strap for attaching the bag.
Ergonomic handle. 2 swivel wheels.
Design that suppresses any risk of tearing the bag.

Support for large-size bags (not suitable for weighing):
Stainless steel construction without risk of tearing the bag.
Delivered with an elastic strap for attaching the bag.

LOWERED HEIGHT MODELS FOR PRIMARY SCHOOL - 680 MM

Models		2 waste-chute holes	3 waste-chute holes
Overall length		1060 mm	1515 mm
Overall width		610 mm	610 mm
Overall height (with Splash back)		856 mm	856 mm
Net weight (without door - with doors)		51 kg - 54 kg	66 kg - 71 kg
Without door	Code	859402	859403
	Price		
With rear doors	Code	859412	859413
	Price		
With front doors	Code	859422	859423
	Price		

OPTIONS

Models		2 waste-chute holes		3 waste-chute holes		
		WCH on the left	WCH on the right	WCH on the left	WCH central	WCH on the right
1 WCH with weighing digital display (includes special signage kit for digital weighing: magnetic food waste plate + brown collar)	Code	859501	859502	859511	859512	859514
	Price					
1 WCH with Easylis connected weighing	Code	859601	859602	859611	859612	859613
	Price					
4 swivel wheels with brake (assembly in factory only).	Code	859704		859704		
	Price					

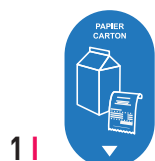
ACCESSORIES

Models		2 waste-chute holes	3 waste-chute holes
1 - Signage kit :			
Paper cardboard + blue colour collar	Code	859711	859711
	Price		
Glass + green colour collar	Code	859712	859712
	Price		
Misc waste + grey colour collar	Code	859713	859713
	Price		
Plastic metal + yellow colour collar	Code	859714	859714
	Price		
Food waste + brown colour collar (without digital display)	Code	859715	859715
	Price		
2 - 30 L organic bucket L x D x H : 324 x 450 x 370 mm	Code	859730	859730
	Price		
3 - Large-size bag support - L x D x H : 436 x 304 x 42 mm-for 130/150 L waste bags	Code	859790	859790
	Price		
4 - Rotomoulded collector - L x D x H : 420 x 320 x 572 mm -for 110 litre waste bags	Code	859780	859780
	Price		

COLOURS

BE WARE : Do not forget to indicate the colour code of your sorting table. Colour chart available on the page 421.

Empty weight with wheels (without door - with doors): 2 WCH: 53 kg - 57 kg - 3 WCH: 68 kg - 74 kg



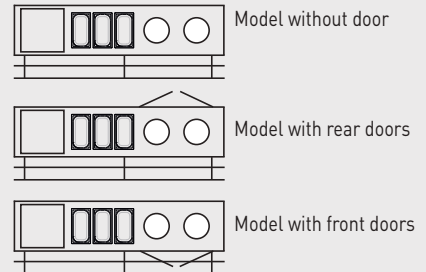


HARMONIE PRE-SORTING TABLE

- Anodised aluminium formed section structure and melamine panels with a protective angle bar.
- Stainless steel top, 15/10 mm thick.
- Waste bin centring system for quick "full/empty" changeover.
- Locking stop to centre waste bin under skirting.
- Tray removal ramp made of low spill-over stainless-steel tube; can be fitted from the 2 sides (ramp 150 mm deep). Height of rails: 830 mm for a standard table height, 680 mm for a lowered height.
- Models with doors made of translucent PMMA to conceal waste bins.
- Doors positioned at the rear or at the front to facilitate access to waste bins according to layout (against a wall or in a dual workflow central position).

- Customised communication support backrest on selective sorting (magnetic or display) Overall height 327 mm.
- 6 feet with jacks or 5 composite wheels diam. 125 including 3 with brakes.
- 3-side covering with coloured melamine panels. (delivered as standards in Apple Green). see colours on page 421.
- Removable elastomer skirting (Ø 170 mm) and waster bin receptacle for dishwasher.
- Backrest can be removed for cleaning (can be assembled on either side).
- Low shelf for storage of the water collector and glass racks.

- **Delivered with :**
- 3 GN1/3 H150 pans.
- 2 bag support trolleys without lids ref. 858006 (859006 for lowered height models).
- 1 plastic water collector container.
- 1 removable holder for glass racks.



Access from the rear on feet



Access from the front - on wheels

STANDARD HEIGHT MODELS

Models			
Overall length		On feet : 2016 mm On wheels : 2036 mm	On feet : 2016 mm On wheels : 2036 mm
Overall width		761 mm	761 mm
Overall height (with Splash back)		1157 mm	1157 mm
Net weight		85 - 105 kg	95 - 115 kg
MODELS ON FEET			
Without door	Code	858260	-
	Price		
With doors	Code	-	858261
	Price		
MODELS ON WHEELS			
Without door	Code	858330	-
	Price		
With doors	Code	-	858331
	Price		
OPTIONS			
1 - Additional refuse-sack trolley without lid	Code	858006	858006
	Price		
2 - Additional refuse-sack trolley with lid	Code	858026	858026
	Price		
3 - Information sheets holder	Code	844005	844005
	Price		
Splash back rear closure	Code	858244	858244
	Price		

Coloured collars are available (black - red - yellow - green - blue), see page 408.





Access from the rear - on feet

LOWERED HEIGHT MODELS FOR PRIMARY SCHOOL

Models

Overall length	2016 mm	2016 mm
Overall width	761 mm	761 mm
Overall height (with Splash back)	1007 mm	1007 mm
Net weight	85 kg	95 kg

MODELS ON FEET

Without door	Code	859260	-
	Price		
With doors	Code	-	859261
	Price		

OPTIONS

1 - Additional refuse-sack trolley without lid	Code	859006	859006
	Price		
2 - Additional refuse-sack trolley with lid	Code	859026	859026
	Price		
3 - Information sheets holder	Code	844005	844005
	Price		
Splash back rear closure	Code	858244	858244
	Price		

Delivered as standard with 2 bag support trolleys without lids; Ref. 859006.

1 |



2 |



3 |



Coloured collars are available (black - red - yellow - green - blue), see page 408.

STANDARD WASTE COLLECTION AND SORTING TABLES

- Shock-proof, with reinforced table structure (top unit - thickness : 15/10 mm).
- Non-slip pads on feet for guaranteed stability.
- Waste bin centring system for quick "full/empty" changeover.
- Tray rest made of stainless steel tubes (*). ramp 242 mm deep. Height of rails: 830 mm for a standard table height, 680 mm for a lowered height.
- Locking stop to centre waste bin under skirting.
- Easy handling and mobility (handle and castors).
- Adjustable working height (850 mm on feet and on wheels).

- On 3-container sorting model: 2 collection containers for food waste and dirt for fast workflows when clearing up.
- Removable elastomer skirting (Ø 170 mm) and waster bin receptacle for dishwasher.
- Jet washing.
- Fitted with 4 mm thick polystyrene panels on three sides.

- **Model 2 waste-chute holes : Delivered with 2 refuse-sack trolleys without lid ref. 858006 (*).**
- **Model 3 waste-chute holes : Delivered with 3 refuse-sack trolleys without lid ref. 858006 (*).**

(*) For models with tray rest: assembly possible on either side according to use (centrally or against a wall).



STANDARD HEIGHT MODELS

Models	2 waste-chute holes		3 waste-chute holes		
		Without tray rest	With tray rest	Without tray rest	With tray rest
Overall length	On feet	1030 mm	1030 mm	1500 mm	1500 mm
	On wheels	1060 mm	1060 mm	1530 mm	1530 mm
Overall width	On feet	600 mm	850 mm	600 mm	850 mm
	On wheels	630 mm	865 mm	630 mm	865 mm
Overall height		850 mm	850 mm	850 mm	850 mm
Net weight		29 kg	32 kg	41 kg	44 kg

MODELS WITHOUT PANEL

On feet	Code	858002	858022	858003	858023
	Price				
On wheels	Code	858012	858032	858013	858033
	Price				

MODELS WITH PANELS

On feet	Code	-	858102	-	858103
	Price				
On wheels	Code	-	858112	-	858113
	Price				

OPTIONS

1 - Additional refuse-sack trolley without lid	Code	858006	858006	858006	858006
	Price				
2 - Additional refuse-sack trolley with lid	Code	858026	858026	858026	858026
	Price				

(*) For delivery of tables with bag support trolley with lid; Ref. 858026, please consult us.

Coloured collars are available (black - red - yellow - green - blue), see page 408.



STANDARD WASTE COLLECTION AND SORTING TABLES RUBBISH BINS



LOWERED HEIGHT MODELS FOR PRIMARY SCHOOL

Models	2 waste-chute holes		3 waste-chute holes	
	Without tray rest	With tray rest	Without tray rest	With tray rest
Overall length	1030 mm	1030 mm	1500 mm	1500 mm
Overall width	600 mm	850 mm	600 mm	850 mm
Overall height	700 mm	700 mm	700 mm	700 mm
Net weight	29 kg	32 kg	41 kg	44 kg
MODELS WITHOUT PANEL				
On feet	Code Price	859002	859022	859003 859023
MODELS WITH PANELS				
On feet	Code Price	-	859102	- 859103
OPTIONS				
1 - Additional refuse-sack trolley without lid	Code Price	859006	859006	859006 859006
2 - Additional refuse-sack trolley with lid	Code Price	859026	859026	859026 859026

Delivered as standard with 2 or 3 bag support trolleys without lids; Ref. 859006



COLOURED COLLAR OPTION

This option only applies for orders for the pre-sorting or standard sorting table (pages 405 to 408).
In the case of an order just for collars, please get in touch with your sales department.



Code 858251
Price

Code 858252
Price

Code 858253
Price

Code 858254
Price

Code 858255
Price

- Collars intended for table top drill hole diameters of 250 mm.
- The 5 colours are available for replacing the grey TVO (waste-chute hole) collars delivered as standard with an additional cost for a unit collar.
- To order :
 - record the reference of the table.
 - record the reference or references of the colour collars [1 colour code recorded = 1 colour collar instead of 1 standard collar].
 - Example: 1 standard table 3 TVO ref. 858003 with 2 yellow collars and 1 green collar. You must record: 1 x 858003 + 2 x 858253 + 1 x 858254.



The waste bags, single use clothing, cleaning products ...
can be found in the catalogue



STANDARD EQUIPMENT

- Basic polypropylene baskets with 75 mm useful height.
- Polypropylene extensions with 40 mm useful height with or without partitions.
- Clip assembly.

+ efficient

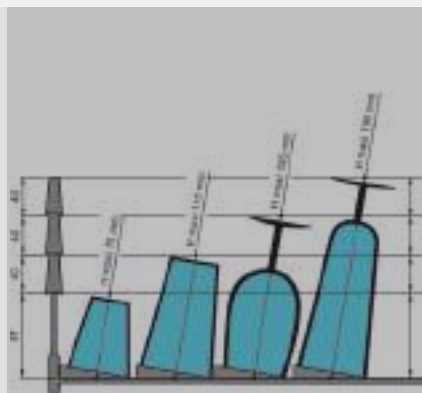
- Perfectly adapted when used in a machine with central or side drive.
- Bottom and walls have been designed for washing-up water to circulate optimally.
- Extenders with or without compartments.
- Baskets for glasses : back with tilting bar for glasses for effective drying : evacuation of water from stemmed glasses (except for tray holding 49 glasses; straight model).
- Full protection against breakage during handling.

+ easy to use

- Coloured clips for easy identification of the storage element contents..
- Easy handling with integrated handles on each side.
- Easy to stack to gain space in the kitchen.

+ écologique

- Fully recyclable at end of life (polypropylene).



CHOOSING THE RIGHT BASKET

For glass diameter : Internal specifications and maximum diameter are indicated. The Bourgeat system is made of :

- Base rack with or without internal compartments with useful height of 75 mm.
- Extender with compartments (40 mm height) for glasses baskets.
- Extender without compartments (40 mm height) for all baskets.

These different elements may be "combined": it is possible to alternate in the same storage element extensions, with and without partitions.

The above chart will help you to decide your order.



DISHWASHER BASKETS

DESIGNED FOR OPTIMAL TABLEWARE WASHING





- These recyclable food safe polypropylene dishwasher baskets are designed to give optimum protection to glass and china.
- Perfectly adapted when used in a machine with central or side drive.
- The bottom and walls have been designed for washing-up water to circulate optimally, and for quick, effective drying. A tilting bar is included for wine glasses.
- **Glass trays: inclined models (except for tray holding 49 glasses; straight model).**
- Option of colour clips for identification in food grade ABS.

113 mm



89 mm



73 mm



63 mm



BASKETS FOR GLASSES

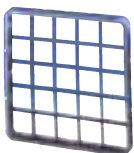
Models

	16	25	36	49
Number of glasses	16	25	36	49
Overall length	500 mm	500 mm	500 mm	500 mm
Overall width	500 mm	500 mm	500 mm	500 mm
Overall height	100 mm	100 mm	100 mm	100 mm
Compartment length	115 mm	91 mm	75 mm	65 mm
Compartment width	115 mm	91 mm	75 mm	65 mm
Compartment height	87 mm	87 mm	87 mm	87 mm
Net weight	1,6 kg	1,7 kg	1,8 kg	2 kg
Base rack with compartments	Code 815016	Code 815025	Code 815036	Code 815049
	Price			

ACCESSORIES

1 - Extender with compartments - H 40mm	Code 815516	Code 815525	Code 815536	Code 815549
	Price			
2 - Extender without compartments - H 40mm	Code 811700	Code 811700	Code 811700	Code 811700
	Price			
3 - Cover	Code 816550	Code 816550	Code 816550	Code 816550
	Price			
7 - White clips - per packet of 10 items	Code 817015	Code 817015	Code 817015	Code 817015
	Price			
7 - Blue clips - per packet of 10 items	Code 817016	Code 817016	Code 817016	Code 817016
	Price			
7 - Green clips - per packet of 10 items	Code 817017	Code 817017	Code 817017	Code 817017
	Price			
7 - Red clips - per packet of 10 items	Code 817018	Code 817018	Code 817018	Code 817018
	Price			
7 - Yellow clips - per packet of 10 items	Code 817019	Code 817019	Code 817019	Code 817019
	Price			

1 |



2 |



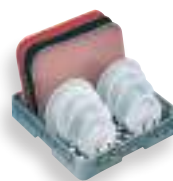
3 |



4 |



- **Base rack with finders - 811000** : Compatible with trays with a maximum length of 460 mm. Other sizes, see below ref. 813011. Distance between fingers : 50 mm.
- **Base rack with finders - 813011** : Distance between fingers : 45 mm. For trays over 460 mm long. For 9 trays.
- **Separate cutlery basket** : This inserts perfectly in base rack ref. 812010 or 812037 with an extender with compartments ref. 811700.

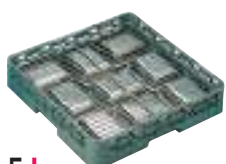


DISHWASHER BASKETS

Models		Rack with tight lattice 10 x 10 mm	Rack with tight lattice 37 x 37 mm	Rack with fingers - H 65 mm	Rack with fingers - H 70 mm
Overall length		500 mm	500 mm	500 mm	500 mm
Overall width		500 mm	500 mm	500 mm	500 mm
Overall height		100 mm	100 mm	100 mm	100 mm
Net weight		1,4 kg	1,3 kg	1,6 kg	1,6 kg
Base rack	Code	812010	812037	811000	813011
	Price				

ACCESSORIES

2 - Extender without compartments - H 40mm	Code	811700	811700	811700	-
	Price				
3 - Cover	Code	816550	816550	816550	816550
	Price				
4 - Separate cutlery basket	Code	817010	817010	-	-
	Price				
5 - S/s hold down grid	Code	817546	817546	-	-
	Price				
6 - Cutlery basket 8 compartments for 200 to 250 items - LxwxH : 430 x 210 x 150 mm	Code	818008	818008	-	-
	Price				
7 - White clips - per packet of 10 items	Code	817015	817015	817015	817015
	Price				
7 - Blue clips - per packet of 10 items	Code	817016	817016	817016	817016
	Price				
7 - Green clips - per packet of 10 items	Code	817017	817017	817017	817017
	Price				
7 - Red clips - per packet of 10 items	Code	817018	817018	817018	817018
	Price				
7 - Yellow clips - per packet of 10 items	Code	817019	817019	817019	817019
	Price				



5 |



6 |



7 |

Mobile bases :

- **797106 model** : 500 x 500 mm. Removable moulded platform.
 - **797306 model** : 500 x 500 mm. Welded stainless steel base. Ergonomical handle.
- All these trolleys are fitted with Ø 125 mm composite wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval. Temperature range of the wheels : -20°C / +60°C.

Racking trolley :

- **776706** : Stainless steel design. Structure with reinforced welding curved cradles. Fitted with Ø 125mm stainless-steel wheels. Temperature range of the wheels: -40°C / +60°C.



TROLLEYS FOR DISHWASHERS

Models		Mobile base	Mobile base reinforced model	Racking trolley 7 levels
Overall length		670 mm	731 mm	630 mm
Overall width		580 mm	634 mm	700 mm
Overall height		1050 mm	1050 mm	1700 mm
Max load		50 kg	80 kg	250 kg
Net weight		7,5 kg	9 kg	16,5 kg
Trolleys	Code	797106	797306	776706
	Price			



The glassware can be found
in the catalogue

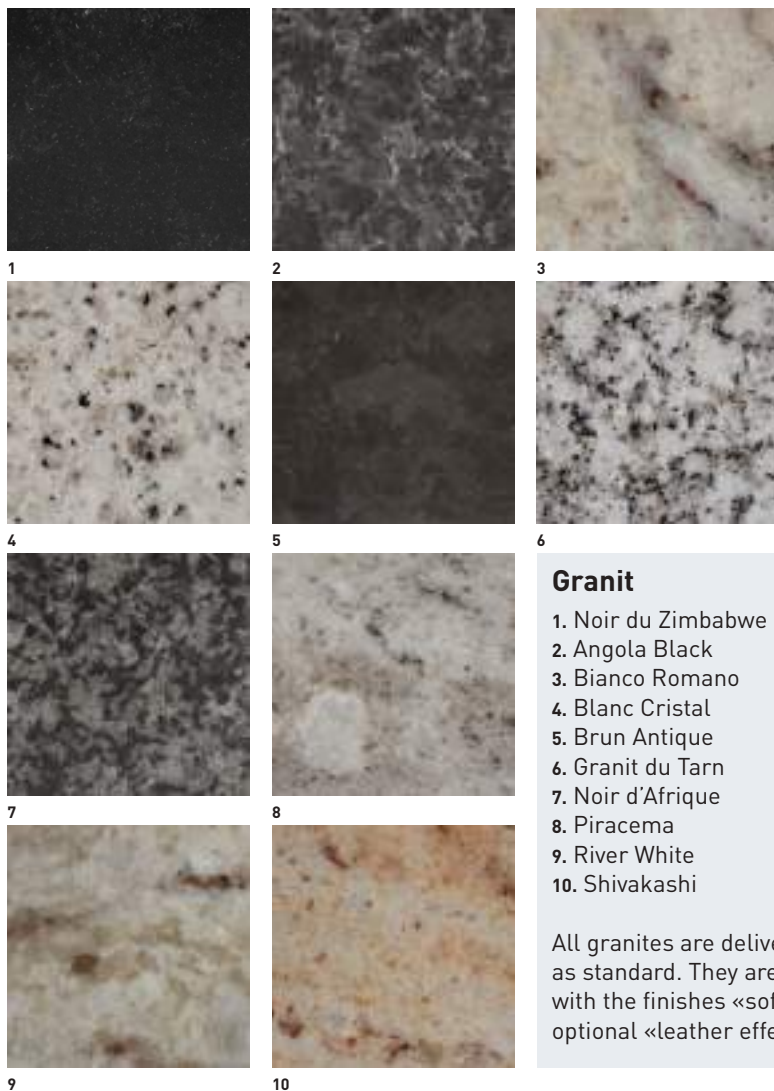




COLOR CHART

FOOD LINE, QUADRA, EXIGENCE TOP	418 - 419
NEW FRONT COOKING TOP	420
STANDARD FRONT, OASIS, HARMONIE	421
STANDARD FRONT, FOOD LINE, QUADRA, EXIGENCE, RÉCRÉA KID	422 - 423
CUSTOM FRONT	424 - 427
COLORADO	428 - 429

FOOD LINE, QUADRA, EXIGENCE TOP



Granit

1. Noir du Zimbabwe
2. Angola Black
3. Bianco Romano
4. Blanc Cristal
5. Brun Antique
6. Granit du Tarn
7. Noir d'Afrique
8. Piracema
9. River White
10. Shivakashi

All granites are delivered «polished» as standard. They are available with the finishes «softened» and optional «leather effect»

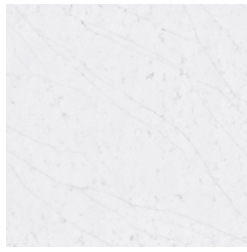
Pierredeplan® Thickness 13 or 20 mm and 30 mm on request

1. Calacatta nuvo 5131 *
2. Noble grey 5211 *
3. Statuario maximus 5031 *
4. Tuscan dawn 5104 *
5. Blanc absolu 1141
6. Gris graphite 2003
7. Blanc albatre 2141
8. Pierre de lune 2230
9. Noir galaxy 3100
10. Blanc 3141
11. Opalin mat 4001
12. Fusain mat 4003
13. Ardoise mat 4120H
14. Ardoise 4120
15. Cendre 4130
16. Jaspé sahel 4220
17. Seigle 4230
18. Chamois mat 4330H
19. Chamois 4330
20. Taupe 4350
21. Sienne 4360
22. Jaspé blanc 4600
23. Serpentine 5003
24. Vanilla noir 5100
25. Blanc serac 5141
26. Marfil 5220
27. Brun empereur 5380
28. Blanc Matanuska 5143 *
29. Gris Katla 6313 *
30. Dune 5043 *
31. Macchiato 6046 *
32. Misty mat 4011 *

* PRICE ON REQUEST



1



2



3



4



5



6



7



8



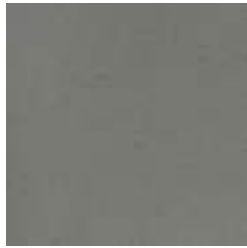
9



10



11



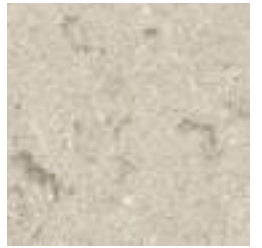
12



13



14



15



16



17



18



19



20



21



22



23



24



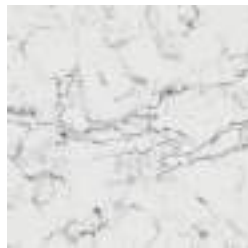
25



26



27



28



29



30



31



32

NEW FRONT COOKING TOP



1



2



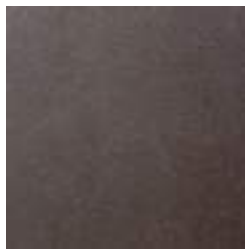
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4



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6



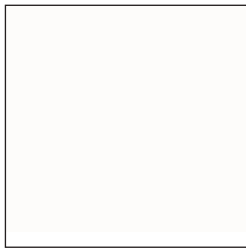
7



8



9



10



11



12

Planceram®

1. Basalte
2. Kelya
3. Trilium
4. Gris Galet
5. Oxyde Acier
6. Reglisse
7. Oxyde bronze
8. Noir heritage
9. Danae
10. Blanc Polaire
11. Cuivre Antique
12. Beton Ceram
13. Radium
14. Noir Vintage



13



14

STANDARD FRONT OASIS, HARMONIE

Classic Chic

1. Vert Pomme U630 ST9
2. Jaune Tournesol U114 ST9
3. Orange U332 ST9
4. Gris Cachemire U702 ST9
5. Rouge Cerise U323 ST9
6. Bleu Denim U540 ST9
7. Bleu de France U515 ST9
8. Erable de Starnberg Naturel H1887 ST9
9. Hêtre Naturel H1518 ST15
10. Coco Bolo H3012 ST22



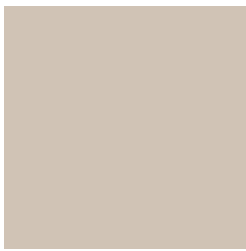
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STANDARD FRONT FOOD LINE, QUADRA, EXIGENCE, RÉCRÉA KID

Classic Chic

11. Blanc Alpin W1100 ST9
12. Blanc écru U222 ST9
13. Gris Arctique U788 ST9
14. Gris Cachemire U702 ST9
15. Noir U999 ST2
16. Finition Crème H1424 ST22
17. Acacia de Lakeland Crème H1277 ST9
18. Erable de Starnberg Naturel H1887 ST9
19. Hêtre Naturel H1518 ST15
20. Hickory Naturel H3730 ST10
21. Merisier Verona H1615 ST9
22. Coco Bolo H3012 ST22
23. Bois de grange H1400 ST36
24. Chêne Vicenza H3157 ST12
25. Chêne Corbridge gris H3156 ST12
26. Pin Pasadena H1486 ST36
27. Pin Aland blanc H3430 ST22
28. Fleetwood brun H3453 ST22



Contemporary materials

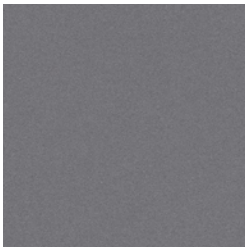
- 29. Metallic Cuivre F570 ST2
- 30. Metallic Or F571 ST2
- 31. Metallic Bleu grisé F477 ST9
- 32. Ferro Bronze F302 ST87
- 33. Béton Chicago gris clair F186 ST9



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Vitamin trend

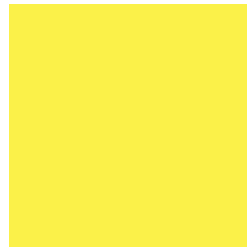
- 1. Vert Pomme U630 ST9
- 2. Vert Kiwi U626 ST9
- 3. Jaune Citron U131 ST9
- 4. Jaune Tournesol U114 ST9
- 5. Orange U332 ST9
- 6. Rouge Lipstick U328 ST9
- 7. Rouge Cerise U323 ST9
- 8. Bleu Denim U540 ST9
- 9. Bleu de France U515 ST9
- 10. Bleu de Delft U525 ST9



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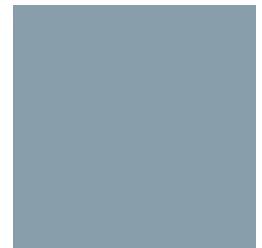
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For any other colour outside the colour chart, consult us for the lead-times and prices.

CUSTOM FRONT

Contrasts and materials

1. Chêne ardoisé 308 Cannelé
2. Chêne blanc 990 Cannelé
3. Chêne flotté 311 Cannelé
4. Chêne vieilli 312 Cannelé
5. Sapelli Cannelé
6. Chêne flotté 311 Croco
7. Chêne grisé 309 Croco
8. Sapelli Croco
9. Chêne cendré 310 Croco
10. Chêne ardoisé 308 Gougé
11. Chêne blanc 990 Gougé
12. Chêne flotté 311 Gougé
13. Sapelli Gougé
14. Chêne vieilli 312 Gougé
15. Chêne ardoisé 308 Griffé
16. Chêne blanc 990 Griffé
17. Chêne cendré 310 Griffé
18. Chêne flotté 311 Griffé
19. Chêne grisé 309 Griffé
20. Chêne vieilli 312 Griffé
21. Sapelli Griffé
22. Chêne ardoisé 308 Martelé
23. Chêne blanc 990 Martelé
24. Chêne cendré 310 Martelé
25. Chêne flotté 311 Martelé
26. Chêne grisé 309 Martelé
27. Chêne vieilli 312 Martelé
28. Sapelli martelé
29. Chêne ardoisé 308 sablé
30. Chêne blanc 990 sablé
31. Chêne cendré 310 sablé
32. Chêne flotté 311 sablé
33. Chêne grisé 309 sablé
34. Chêne vieilli 312 Sablé
35. Sapelli Sablé



PRICE ON REQUEST

 Oberflex®

<http://www.oberflex.com>



19



20



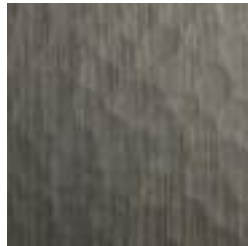
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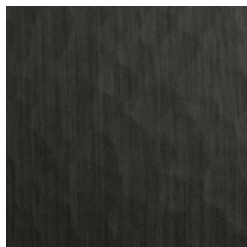
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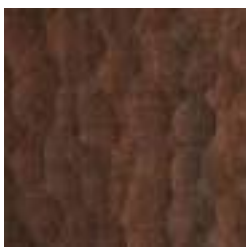
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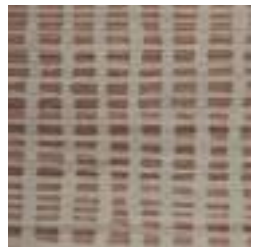
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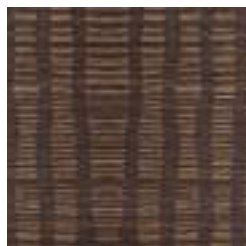
31



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8

Natural shades

- 1. Effet Cannelé Noyer nuance 167
- 2. Effet Cannelé Sycomore nuance 990
- 3. Effet Cannelé Chêne nuance 416
- 4. Effet Croco Noyer nuance 167
- 5. Effet Croco Chêne nuance 416
- 6. Effet Croco Sycomore nuance 990
- 7. Effet Gougé Noyer nuance 167
- 8. Effet Gougé chêne nuance 416

CUSTOM FRONT



11

12

13

14



IMI Beton

Ardoise
Beton lisse Gris

PRICE ON REQUEST

Marotte

1. Antikwood 2491 – Bois Noir
2. Antikwood 2491 – Bois Schoco
3. Blockwood 2511 – Bois Blanc
4. Blockwood 2511 – Chêne
5. Flame 2369 – Bois Noir
6. Flame 2369 – Bois Schoco
7. Ocean 2344 – Bois Blanc
8. Ocean 2344 – Bois Noir
9. Schilf 2252 – Bois Schoco
10. Schilf 2252 – Chêne
11. Sisal 2261 – Bois Blanc
12. Sisal 2261 – Bois Schoco
13. Wave 2201 – Bois Blanc
14. Wave 2201 – Bois Noir

PRICE ON REQUEST

Vertical wood pattern for front without corner or joint cover

BAYADÈRES



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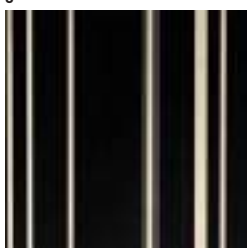
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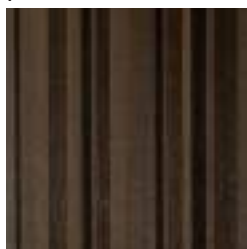
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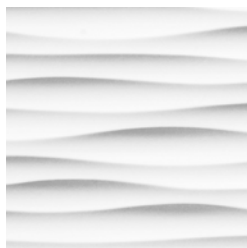
SCULPTED



14



15



16

Marotte

1. Auckland 001 – Bayadères
2. Auckland 002 – Bayadères
3. Auckland 003 – Bayadères
4. Calligraphie – Chêne – Christian Lacroix pour Marotte
5. Cornélie – Palissandre de Santos – Christian Lacroix pour Marotte
6. New York 007 – Bayadères
7. New York 008 – Bayadères
8. New York 009 – Bayadères
9. Incarnation – Christian Lacroix pour Marotte
10. Paseo Multico – Christian Lacroix pour Marotte
11. Oxford 004 – Bayadères
12. Oxford 005 – Bayadères
13. Oxford 006 – Bayadères
14. Thalweg 03 – Sculptés
15. Diamond 23 – Design by Marotte
16. Thalweg 07 – Sculptés

PRICE ON REQUEST



Marotte[®]

www.marotte.fr

COLORADO

Colorado is a unique concept patented by Vauconsant to easily create warm living spaces where children feel well, just like at home. Its fun design and sharp colours immediately create a playful atmosphere which will whet every child's appetite!

100% recyclable !

COLORADO, 8 COLOURFUL STYLES!



Zebra 1



Rythmic 1



Zebra 2



Rythmic 2



Bayadère 1



Flying Toaster 1



Bayadère 2



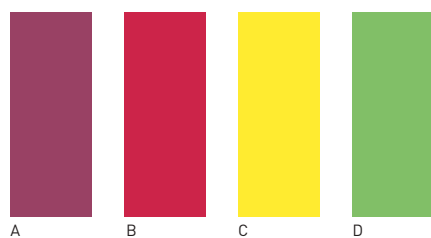
Flying Toaster 2





The Colorado concept is composed of modules in 100% recyclable rotor moulded composite material. With Colorado you can change your front to suit your tastes while respecting the environment!

Note: the Colorado front only applies To standard Exigence Primaire units.



A B C D

TOP



Standard

Top in 1810 AISI 304 stainless steel vibrant polish with a 60 mm curved front edge 60 mm tilted in satin polish finish

COLORADO TRAY SLIDE



Standard

Tray slide with 3 stainless steel round tubes on specific consoles with invisible attachment

Custom

Create your own style by indicating the order in which you want to apply the colours.

A COMMERCIAL NETWORK CLOSE TO YOU

Your Matfer Bourgeat commercial contact is just like us... specialist, professional and pays close attention to detail.

They will provide you with the advice you need to determine the size of your project, help choose the best configuration, determine the optimum layout and provide you with the best options when it comes to decor. They use their skills to contribute to the quality of our services.

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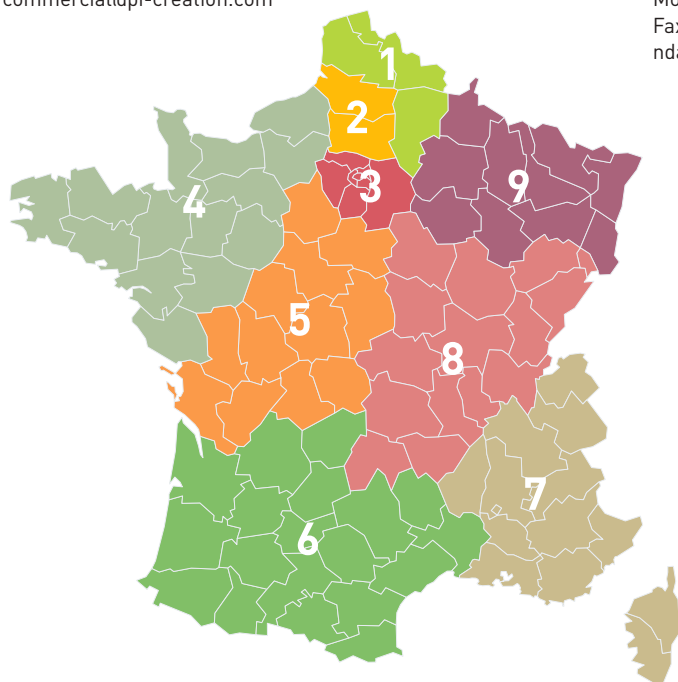
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Vauconsant : www.vauconsant.com - info@vauconsant.com
Pi Creation : commercial@pi-creation.com

HACCP (Hazard Analysis Critical Control Point) is a working method which involves implementing control procedures (risk identification and prevention, corrective measures) in order to guarantee hygiene in the kitchen. The choice of materials is important when implementing the HACCP process in catering, particularly with regard to their cleaning ability.
All our equipment is designed to facilitate the HACCP process.



CE marking shows that the manufacturer (or his importer) certifies that the product marketed complies with standards and directives enforced in Europe, particularly for food quality approval of materials, electric and mechanical safety.

CE marking is mandatory.



The NF mark is a process decided by the company. This sign recognizes the quality allocated to the products by AFNOR, in compliance with French and European technical standards and specifications.

The NF mark guarantees that products purchased comply with regulatory requirements.

Some of our products bear the NF Food Hygiene mark issued by AFNOR Certification 11, avenue Francis de Pressensé - 93571 Saint Denis La Plaine Cedex. www.marque-nf.com. This mark certifies conformity with the NF 031 reference system. The certified characteristics are a suitability for cleaning and a functional aptitude of the equipment. The products concerned are indicated by the NF pictogram.

DEEE Since November 15th, 2006, all manufacturers (or importers) must comply with the European directives ROHS 2011/65/EU and 2012/19/EU on the limitation of hazardous substances and elimination of Waste from Electrical and Electronic Equipment.

DEA Matfer Bourgeat is concerned by its increased responsibility as a producer of category 6 fixtures and fittings (EA): professional kitchen equipment (Order 2012-22)

By "fittings" we understand equipment and their components the principle function of which is to contribute to the furnishing of a house, commerce or public building, by offering seating, bedding, storage or a fixed work surface.



Never dispose of your DEEE which has reached the end of its life with unsorted municipal waste! To recycle it according to the regulations, take it to your usual retailer or contact our partner, EcoLogic, on +33 (0) 1 30 57 79 14 or connect to www.e-dechet.com.



Matfer Bourgeat has a long-standing commitment to an environmental approach and is a member of the ECOLOGIC eco-organization for the collection and recycling of end-of-life equipment.

CAPTION OF THE PICTOGRAMS USED



New



Help using an item



Info zoom on products and services



Products with lower environmental impact



Reference to a product in a Matfer Bourgeat Group catalogue



R-452A gas operated



Condensing unit emitting only 60 dBA on average



Equipment to achieve 20% energy saving



Equipment to achieve 40% energy saving



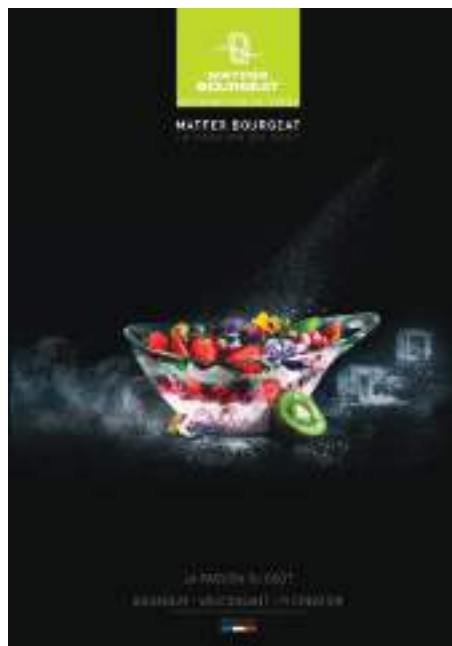
Complies with the directive AFNOR AC D40-004



Fully in stainless steel 18/10 AISI 304



Kitchen, pastry and baker equipment



Equipment and full solutions for the distribution of meals



Tableware and Buffets



Disposables

THANKS

THE PHOTOGRAPHERS

Delphine CONSTANTINI - Aurelie DENIAUD - Christophe GRIMON - Valery GUEDES - Dominique GUILLODIN - Raphael SORET - Studio ZEBULON

THE FOOD STYLISTS

Vincent AMIEL - Natacha ARNOULT - Manuela CHANTEPIE - Gilles MARCHAL

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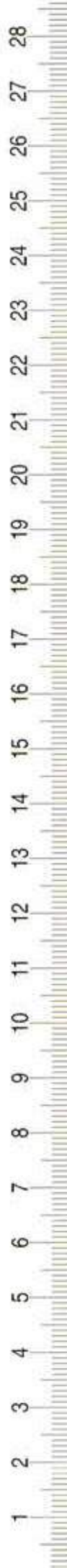


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