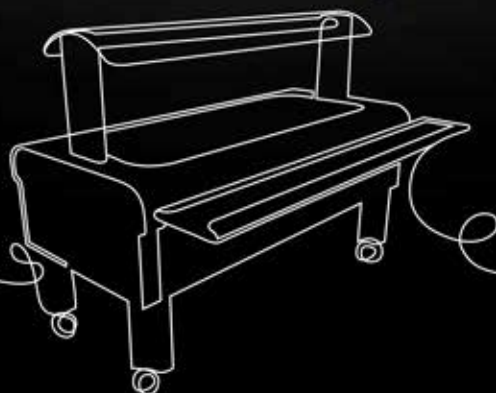




BOURGEAT

MATFER BOURGEAT
LA PASSION DU GOÛT



PRÉSERVER LE GOÛT

2018





BOURGEAT



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

PRESERVING THE FLAVOUR





VAUCONSANT
π Creation



CREATING
APPETITE





MATFER



CATERING TO TASTE



Catalog
DISPOSABLES



IN SITU



TO WHET
PEOPLE'S APPETITE



PRESERVING THE FLAVOUR

BOURGEAT specialises in hot and cold transfer meal distribution systems in professional kitchens. Its mission is to preserve the taste of culinary preparations when transporting them from one point to another and distributing them while maintaining food safety. Bourgeat is a major player in mass catering, restaurant chain, and up-scale catering meal distribution.

A covered area of 20,000 sqm is devoted to production while stock and logistics occupy 8,000 m².

The company offers a full range of products in all types of metals, shapes, and sizes (cookware, Gastronorm containers, trolleys, shelves, containers, holding and reheating ovens, etc.). Its expertise has been acquired from nearly 100 years of experience in working shapes (over 3,000 tonnes of raw materials are shaped every year).

Its 1,800 products (available in 48h) represent one of the largest ranges on the market. They are designed to be hygienic and durable and they also adapt to changes in professional kitchens to meet the requirements of chefs all over the world.

Quality is a major commitment for the brand, from product design to assembly and marketing. Its strict policy serving customers has been certified by several international standards.

For Bourgeat sustainable development is an intrinsic component of its production as evidenced by its compliance with the most stringent industry standards and the implementation of a Quality Safety Environment Management System on all company projects.

Bourgeat is the French leader but it is also present worldwide through its network of professional professional kitchen fitters and distributors.

SUSTAINABLE DEVELOPMENT



Bourgeat, pointing to the future for sustainable relationships

For almost a century, Bourgeat has been pursuing a corporate policy with the objective of meeting its customers' and partners' requirements within a culture of continual improvement and sustainable development.

A commitment validated by major international certification:

- ISO 9001 since 1994
- ISO 14001 since 2001
- OHSAS 18001 since 2005
- QSE (Quality, Safety & Environment) Management System since 2006.
- CSR management - Corporate Social Responsibility- since 2014

Bourgeat, responsible programmes and actions.

The objectives of economic sustainability, social equity and environmental protection are all part of Bourgeat's everyday life through its policy to maintain the satisfaction of its customers, partners and staff:

- Controlling environmental impacts at production sites (energy consumption, water, reduction and sorting of waste, etc...).
- Growing on the markets whilst controlling production costs.
- Extending eco-design criteria.
- Work on reducing Greenhouse Gas emissions (Carbon footprint).
- Optimising the supply of raw materials.
- Organising production using Lean Manufacturing.
- Contributing to social projects (creating a crèche, etc.).

At Bourgeat, the commitment to sustainable development is in our nature!





MEANING OF ACRONYMS

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 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.

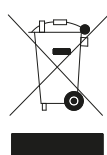


The NF mark is a process decided by the company. This sign recognizes the quality allocated to the products by AFNOR, in compliance with French and European technical standards and specifications.

The NF mark guarantees that products purchased comply with regulatory requirements.

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 The company 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.



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 in the 2018 catalogue



Help using an item.



Info zoom on products and services



Products with lower environmental impact



Reference to a product offer in a catalogue from the Matfer Bourgeat Group



Gas



Electric



Radiant ceramic



Halogen



Induction



HELP USING THE CATALOGUE - Key to abbreviations used

∅ cm/mm	Diameter in cm/mm	lF cm/mm	Bottom width in cm/mm
∅ int. cm/mm	Inner diameter in cm/mm	L x l cm/mm	Length x width in cm/mm
∅ ext. cm/mm	Outer diameter in cm/mm	L HT cm/mm	Outer length in cm/mm
∅F cm/mm	Bottom diameter in cm/mm	l HT cm/mm	Outer width in cm/mm
H cm/mm	Inner useful height in cm/mm	H HT cm/mm	Outer height in cm/mm
L cm/mm	Inner length in cm/mm	C litre	Capacity in litres
l cm/mm	Inner width in cm/mm	e mm	Metal thickness at the bottom of the items in mm ± 10 %
LF cm/mm	Bottom length in cm/mm		

TEST CONDITIONS FOR ELECTRIC CONSUMPTION

The values for electricity consumption displayed in this catalogue have all been calculated according to standard test protocols.

These consumptions are calculated based on the agreements found in the AFNOR Food Hygiene referential which we have used to guarantee a high performance level particularly in terms of respect for temperatures.

For electrical consumption of equipment designed for reheating:

- According to the NF D 40-016 protocol for (Trans'therm) our reheating equipment.
- Fully loaded reheating cabinet with stainless steel GN 1/1 containers 65mm deep
- According to the AC D40-008 agreement for meal distribution trolleys (Nomad and Carceroll).

For electrical consumption of equipment designed to maintain temperature:

- Hot :
 - According to the NF D 40-016 protocol
 - Fully loaded cabinet with stainless steel GN 1/1 containers, 65 mm deep
- Cold :
 - For the electrical consumption of refrigerated equipment:
 - According to the performance standard project NF EN16825
 - Cabinet fully loaded at 30°C and 50% humidity

BIM LIBRARY

Bourgeat makes the entire product catalogue (*) available in BIM library format.

This digital library was compiled using Revit in accordance with the international standards in the market. The various files sorted by product family can be accessed for downloading on the website www.bourgeat.com in the "BIM Library" section.

For further details, contact the sales department.

(*) Except for the Gastronorm Pan product family.



CUSTOMER SERVICE

Bourgeat, customer service through and through.

Bourgeat's development has always been based on ongoing communication with its customers. The sales team is responsive to customers' needs and requirements and is a key component in the company's customer service quality policy.

USEFUL CONTACTS

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Tel. : +33 (0)4 76 32 74 25
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NEWS

CAHIER DES NOUVEAUTÉS 2018



HOLDING EQUIPMENT

P20 Satellite "4GT"

REINFORCED RANGE



DISTRIBUTION OF MEALS IN PRISONS AS A COLD LINK

P63 Door-to-door distribution trolley

3 GN MODEL



OASIS SELF



P75 Refrigerated display cabinet

WITH REFRIGERATED BASIN 30MM DEEP



P66 Self Oasis

PROGRAMMABLE DEFERRED START
FUNCTION

TROLLEYS



P95 Built in self-levelling stacks
NEUTRAL FOR SQUARE OR ROUND PLATES
200 TO 285 MM



P131 Trolleys for plates transport
MAINTENANCE KIT FOR SMALL TABLEWARE

P151 Self-levelling trolley
FOR AUTOMATIC TRAY DISTRIBUTOR



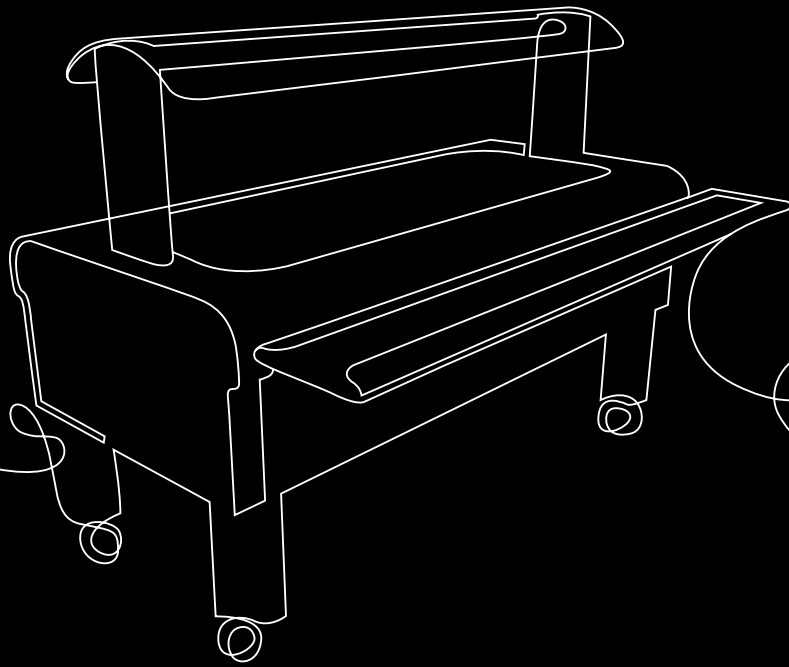
HYGIENE

P229 Pre-sorting table for dish washing
WITH OR WITHOUT DOOR



P232 Waste collection and sorting tables
COLOURED COLLARS







HOLDING EQUIPMENT P.3

REHEATING P.39

DISTRIBUTION OF MEALS P.47

SELF-SERVICE P.65

INSULATED BOXES P.109

TROLLEYS P.123

GN PANS P.167

SHELVING P.189

HYGIENE P.213



HOLDING EQUIPMENT

SATELLITE CUPBOARDS	Pages
Hot	4 to 9
Cold	10 to 15
Hot and cold	16 to 19
Reinforced range 4GT	20 to 23
BAIN-MARIE	
Mobile bain-marie	24 to 25
Chafing-dish	26
TAÏGA THE REFRIGERATED TABLE	27 to 29
BUFFETS	
Satine buffet line	30 to 31
Modulo buffet line	32 to 33
Hot plates	34
Heating lamp	35
HOT CUPBOARDS FOR PLATES	36

THE INTELLIGENT SOLUTION TO PRESERVE TASTE

+ TOP FEATURES

+ Easy to handle



Ergonomical built-in handles ; fast opening and closing of the door.

+ Food qualities respect



Adjustable humidification with automatic "boost" to prevent drying (removable 4-litre water reservoir).



+ Ergonomics

Ergonomic condensate collection tray (2 litre capacity). Removable, dishwasher safe.

+ Easy-to-use and reliable



4 programs for quick setting plus a customisable "chef" mode to preserve flavour.

+ Programmable postponed switching on



To reduce electricity use.

+ Quick and easy to clean

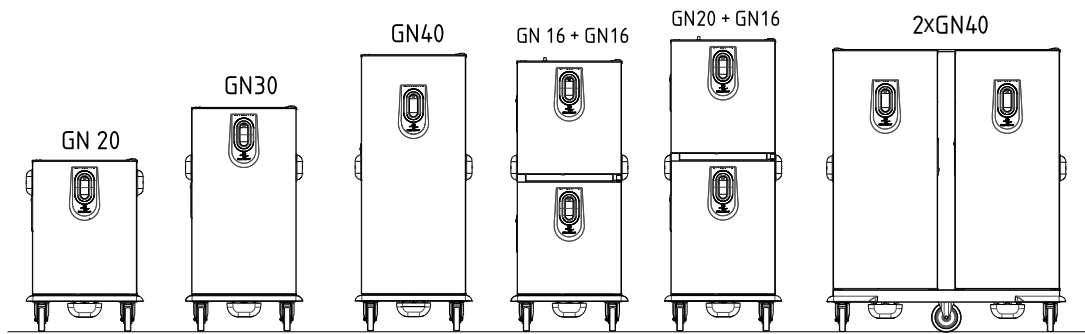
Internal walls with pressed one-piece rails ; can be washed with low-pressure jet (IP 25).



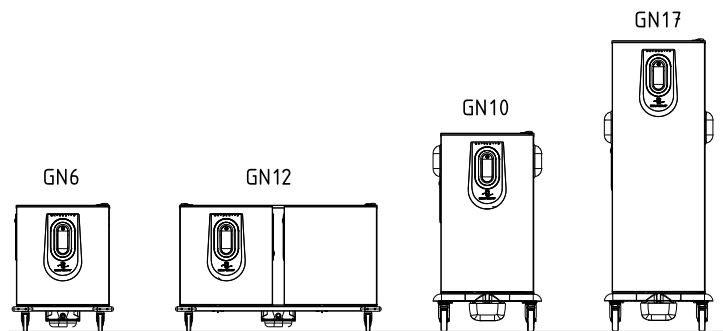
Regardless of industrial sector, there is a heated 4G Satellite cupboard that perfectly meets your needs. With optimised management of temperature / humidity and unique ergonomics of use thanks to its new touch control panel, the new range of 4G Satellite mobile holding cupboards preserves taste and gives value to chefs' work.

THE RANGE

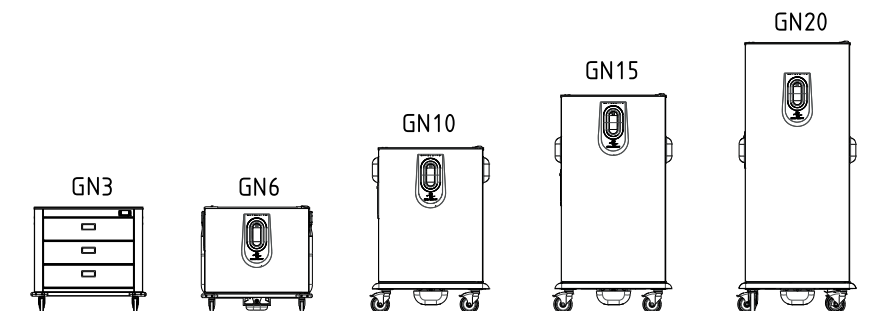
GN2/1 MODELS



GN 1/1 MODELS - Profile 325 mm



GN 1/1 MODELS - Profile 530 mm



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.

Maintenance self-diagnosis with visual message (alarms and after-sales service).

Traceability (full operational data available at all times).

SPECIFICATIONS

- 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 on the back of the cupboard.
- Removable condensate collection tray (2 litre capacity).
- NF Food Hygiene Certification.
- **Door opening option : Assembly in factory. Must be ordered separately. Please call for lead-time.**
- Option "all terrain" wheels diam. 160 mm (standard on model GN80).



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		230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
Electrical power		0,8 kwh	1,2 kwh	1,52 kwh	2,96 kwh
Neutral with stainless-steel door	Code	840120	840130	840140	-
	Price				-
Heated with stainless-steel door Without humidification	Code	840220	840230	840240	840280
	Price				
Heated with glazed door Without humidification	Code	841220	841230	841240	841280
	Price				
Heated with stainless-steel door With humidification	Code	840320	840330	840340	840380
	Price				
Heated with glazed door With humidification	Code	841320	841330	841340	841380
	Price				
OPTIONS					
Door opening option	Code	844000	844000	844000	844000
	Price				
1 - Gloves/food probe holder	Code	844008	844008	844008	844008
	Price				
2 - Information sheets holder	Code	844005	844005	844005	844005
	Price				
UK electrical plug	Code	844080	844080	844080	-
	Price				
Set of 4 "all terrain" wheels diam. 160 mm.	Code	844010	844010	844010	-
	Price				

* 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.

PERFORMANCE MANAGEMENT

- 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 minutes).
- 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)



Additional options available on page 15 (personalisation, anti-static braid)



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		1900 watts	1900 watts
Voltage		230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Electrical power		1,44 kwh	1,28 kwh
Heated with stainless-steel door Without humidification	Code Price	840236	840232
Heated with stainless-steel door With humidification	Code Price	840336	840332
OPTIONS			
1 - Gloves/food probe holder	Code Price	844008	844008
2 - Information sheets holder	Code Price	844005	844005
UK electrical plug	Code Price	844080	844080
Set of 4 "all terrain" wheels diam. 160 mm.	Code Price	844010	844010



* 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.



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		230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
Electrical power		0,24 kwh	0,4 kwh	0,54 kwh	0,77 kwh
Neutral with stainless-steel door	Code	843106	-	-	-
	Price				
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	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				
4 - 4 stainless steel feet with jacks	Code	844017	-	-	-
	Price				
5 - Gloves/food probe holder	Code	844008	844008	844008	844008
	Price				
6 - 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.	Code	-	844012	-	844012
	Price				



* CE approval and Label NF are available for banqueting trolleys with resistance and fan. These cupboards conform with EN 631-2 and the heated models only also conform to NF EN 60335-1 and EN 60335-2-49.



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		230 V single phase 50/60 Hz		230 V single phase 50/60 Hz		
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	843402	840206	840210	840215	840221
	Price					
Heated with glazed door Without humidification	Code	-	-	841210	841215	841221
	Price					
Heated with stainless-steel door With humidification	Code	-	840306	840310	840315	840321
	Price					
Heated with glazed door With humidification	Code	-	-	841310	841315	841321
	Price					
OPTIONS						
Door opening option	Code	-	844000	844000	844000	844000
	Price					
1 - Retractable handle for GN6	Code	-	844006	-	-	-
	Price					
2 - Moulded top	Code	-	844007	844009	-	-
	Price					
3 - Underframe	Code	-	844015	-	-	-
	Price					
Kit to fit water tank on the side	Code	-	844018	-	-	-
	Price					
4 - 4 stainless steel feet with jacks	Code	844017	844017	-	-	-
	Price					
5 - Gloves/food probe holder	Code	844008	844008	844008	844008	844008
	Price					
6 - 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.	Code	-	-	844011	844011	844011
	Price					



* CE approval and Label NF are available for banqueting trolleys with resistance and fan. These cupboards conform with EN 631-2 and the heated models only also conform to NF EN 60335-1 and EN 60335-2-49.

THE BEST SOLUTION FOR REFRIGERATED STORAGE

+ TOP FEATURES



+ Easy to handle



Ergonomical built-in handles ; fast opening and closing of the door.

+ Easier maintenance



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 !



+ Ergonomics

Ergonomic condensate collection tray (2 litre capacity). Removable, dishwasher safe.

+ Simplicity of use



Complete and ergonomically-designed control panel with permanent display of temperature data on front.

+ Programmable postponed switching on



To reduce electricity use.

+ Quick and easy to clean

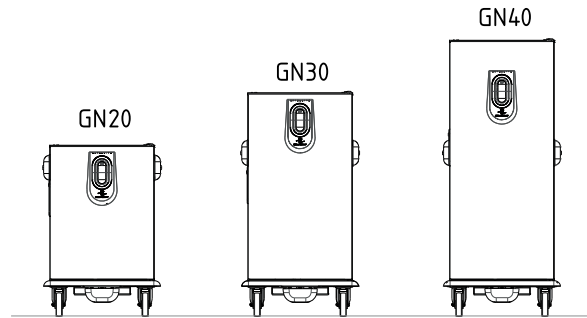


Internal walls with pressed one-piece rails ; can be washed with low-pressure jet (IP 25).

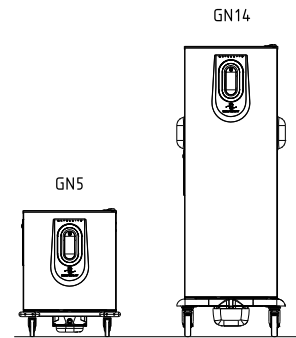
Regardless of industrial sector, there is a refrigerated 4G Satellite cupboard that perfectly meets your needs. With unique ergonomics of use thanks to its touch control panel, the new range of 4G Satellite mobile holding cupboards preserves food preparations and gives value to chefs' work.

THE RANGE

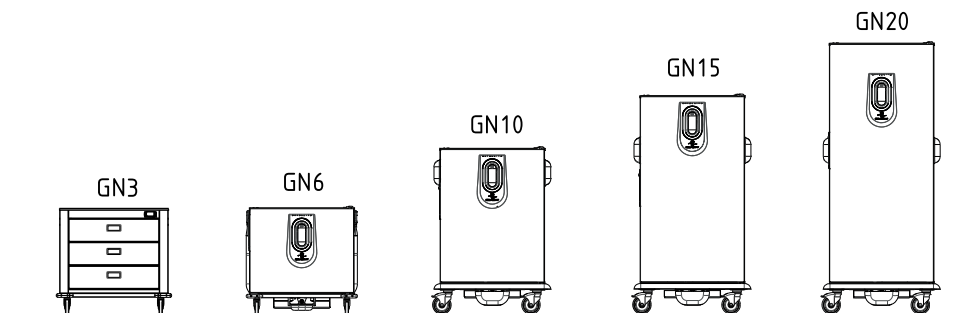
GN2/1 MODELS



GN 1/1 MODELS - Profile 325 mm



GN 1/1 MODELS - Profile 530 mm



The widest range of refrigerated cupboards.
 With a rapid-access single block cooling unit at the back of the compartments
 (simplified after-sales service, change of unit in 15 minutes).

SPECIFICATIONS

- 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.



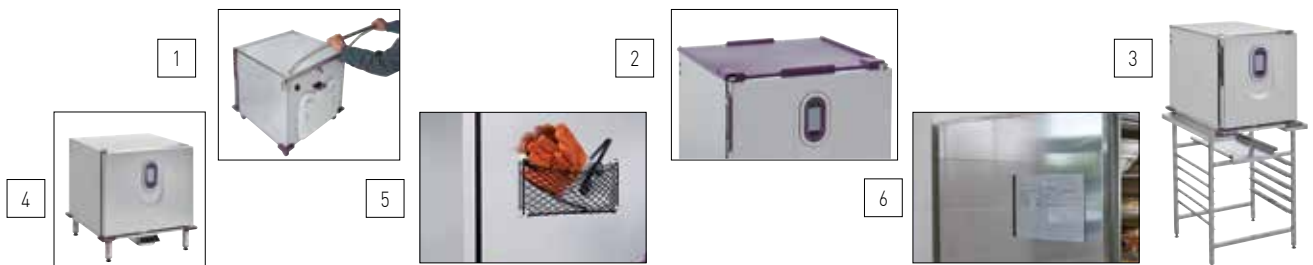
Additional options are available on page 15 (personalisation, anti-static braid).



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	500 watts	500 watts	500 watts
Cooling capacity	465 watts (at -5°C)	465 watts (at -5°C)	465 watts (at -5°C)
Voltage	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Electrical power	3,3 kwh	3,8 kwh	4,3 kwh
With s/s door	Code 842020 Price	Code 842030 Price	Code 842040 Price
With glazed door	Code 842120 Price	Code 842130 Price	Code 842140 Price
OPTIONS			
Door opening option	Code 844000 Price	Code 844000 Price	Code 844000 Price
5 - Gloves/food probe holder	Code 844008 Price	Code 844008 Price	Code 844008 Price
6 - Information sheets holder	Code 844005 Price	Code 844005 Price	Code 844005 Price
UK electrical plug	Code 844080 Price	Code 844080 Price	Code 844080 Price
Set of 4 "all terrain" wheels diam. 160 mm.	Code 844010 Price	Code 844010 Price	Code 844010 Price



PERFORMANCE MANAGEMENT

- 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	300 watts	300 watts	300 watts	500 watts	
Cooling capacity	270 watts (at -5°C)		270 watts (at -5°C)		465 watts (at -5°C)	
Voltage	230 V single phase 50/60 Hz		230 V single phase 50/60 Hz			
Electrical power	2,4 kwh	2,4 kwh	3,0 kwh	3,4 kwh	3,8 kwh	
With s/s door	Code	842404	842006	842010	842015	842021
	Price					
With glazed door	Code	-	-	842110	842115	842121
	Price	-	-			
OPTIONS						
Door opening option	Code	-	844000	844000	844000	844000
	Price	-				
1 - Retractable handle	Code	-	844006	-	-	-
	Price	-				
2 - Moulded top	Code	-	844007	844009	-	-
	Price	-				
3 - Underframe	Code	-	844015	-	-	-
	Price	-				
4 - 4 stainless steel feet, with jacks	Code	844017	844017	-	-	-
	Price					
5 - Gloves/food probe holder	Code	844008	844008	844008	844008	844008
	Price					
6 - 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.	Code	-	-	844011	844011	844011
	Price					



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		230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Electrical power		2,4 kwh	3,2 kwh
With s/s door	Code	842005	842014
	Price		
With glazed door	Code	-	842114
	Price	-	
OPTIONS			
Door opening option	Code	844000	844000
	Price		
1 - Retractable handle	Code	844106	-
	Price		
2 - Underframe	Code	844015	-
	Price		
3 - 4 stainless steel feet, with jacks	Code	844017	-
	Price		
4 - Gloves/food probe holder	Code	844008	844008
	Price		
5 - Information sheets holder	Code	844005	844005
	Price		
UK electrical plug	Code	844080	844080
	Price		
Set of 4 "all terrain" wheels diam. 125 mm.	Code	-	844012
	Price		



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.

	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	

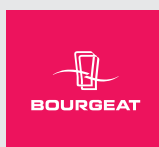
EXTENDED CORD OPTION

Can be added to all of our models.

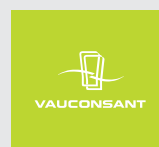
	Code	Price
5m long coiled cord	844002	



To find our range of stainless steel containers refer to the "Gastronorm Pans" chapter on page 167 of this catalogue.



You will find the Food Line and New Front Cooking ranges in Vauconsant catalogue.



THE SOLUTION FOR A FULL SERVICE, FROM STARTER TO DESSERT

TOP FEATURES



Plate-warming holder

Possible to use plate racks (with or without dome) for easier handling (page 19).



2 in 1 holding!

2 separate hot and cold compartments. Starters and desserts on one side, hot dishes on the other.

Easy-to-use and reliable



Easy-to-use touch control panel with permanent display of temperatures and programmes

Programmable postponed switching on

To reduce electricity use.



Easy to handle

Swivel wheels with brakes and large handles. 5th wheel for easier handling.



Especially for hotels and caterers, there is a mixed Satellite 4G (hot + cold) which meets requirements perfectly.

With optimised management of temperature / humidity and unique ergonomics of use thanks to its touch control panel, the new range of 4G Satellite mobile holding cupboards (cold or hot) preserves taste and gives value to chefs' work.

THE RANGE

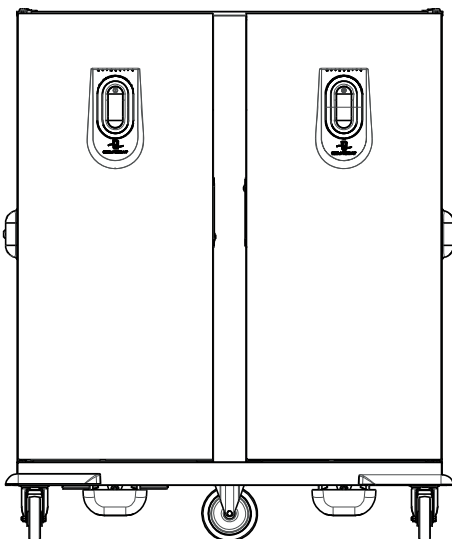
SPÉCIAL BANQUETING

Satellite 2GN40 and 2GN20 are "large capacity" models which keep plates at temperature in two separately regulated compartments.

Especially adapted to "banqueting" type catering (caterers, hotel catering, etc.) with use of the stainless steel plate cover system.

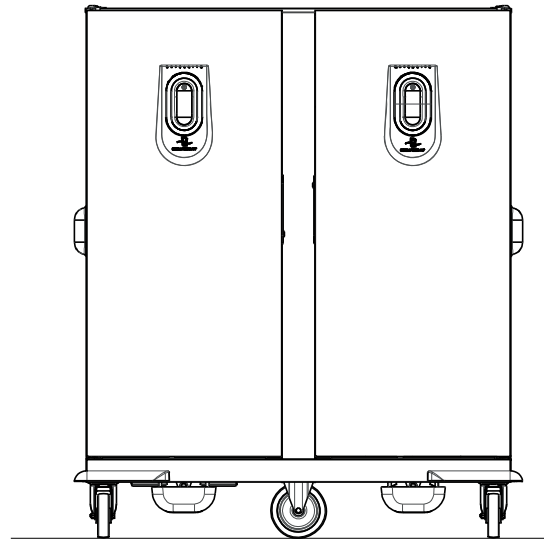
GN 2/1 MODELS

2X GN40



GN 1/1 MODELS- Profile 530 mm

2X GN20



NEW!

The personalisation and anti-static braid options on page 15 are available for the mixed range.



Particularly suited for public institution uses as well as catering activities, new Satellite 4G mixed cupboards provide complete meal service, from starter to dessert, with a single piece of equipment. Optimised versatility to preserve flavour!

SPECIFICATIONS

- 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.
- **New:** 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.
- 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.
- Removable condensate collection tray (2 litre capacity).
- NF Food Hygiene Certification.



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	465 watts (at -5°C)	465 watts (at -5°C)
Voltage	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Electric consumption	5,82 kwh	4,68 kwh
Mixed with stainless steel door. Without humidification.	Code 843081	843041
	Price	
Mixed with glazed door. Without humidification.	Code 843181	843141
	Price	
Mixed with stainless steel door. With humidification.	Code 843082	843042
	Price	
Mixed with glazed door. With humidification.	Code 843182	843142
	Price	
OPTIONS		
Gloves/food probe holder	Code 844008	844008
	Price	
Information sheets holder	Code 844005	844005
	Price	
UK electrical plug	Code 844085	844080
	Price	

* 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.
EU approved - This cupboard conforms to EN60335-1 and EN60335-2-89. Refrigeration unit at R134a.

PERFORMANCE MANAGEMENT

- 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%.

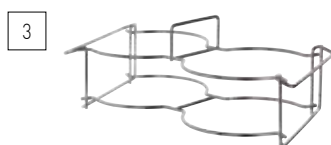
- Removable water reservoir (4 litres).
- Homogeneous ventilated heating system (1°C maximum gradient).
- Rapid pre-heating (increase from 20°C to 85°C in 7 minutes).

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).

ACCESSORIES FOR SATELLITE CUPBOARDS

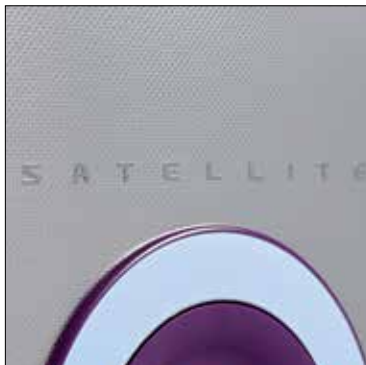
Models		Neutral or heated cupboards	Refrigerated cupboards	Mixed cupboards
1 - GN1/1 s/s container 65 mm deep	Code	741006	741006	741006
	Price			
2 - GN1/1 s/s container 100 mm deep	Code	741010	741010	741010
	Price			
1 - GN1/1 s/s container 150 mm deep	Code	741015	741015	741015
	Price			
2 - S/s plate cover - for plates diam.260/270	Code	750526	750526	750526
	Price			
2 - S/s plate cover - for plates diam.290/310	Code	750530	750530	750530
	Price			
3 - S/s basket for plates (*) L 530 x l 385 x H 194mm	Code	750514	750514	750514
	Price			
4 - GN2/1 s/s grille	Code	711002	711002	711002
	Price			
4 - GN1/1 s/s grille	Code	711003	711003	711003
	Price			
5 - Eutectic block GN1/1 (-3°C)	Code	826003	-	-
	Price			
5 - Eutectic block GN1/3 (-12°C)	Code	826001	-	-
	Price			



(*) Only on 530 mm profile model

A LONGER-LASTING REINFORCED VERSION

+ TOP FEATURES



Scratch-resistant stainless steel and stain-resistant. This steel has been used with user satisfaction for more than 2 years now on other equipment: Nomad, breakfast trolleys.

N.B.: Used on the lateral sides and the front side of trolleys. The inside stamped compartment has not been changed.

+ Resistant

With its scratch-resistant stainless steel compartment, the trolleys are better preserved from impacts and scratches caused by various manipulations in the kitchen. The Satellite 4GT range is resistant over a longer period time and limits the damage that can usually be seen, from teams in the kitchen and sometimes diners. Equipment that lasts is better investment depreciation



+ More aesthetic

Trolleys that dare to show off your kitchen! The finish of the Satellite 4GT makes it possible to retain the quality appearance of the equipment longer. A trolley that does not show damage and that stays clean is also an image of the quality of the kitchen itself which is reinforced with the diners and customers.

+ Cleaner

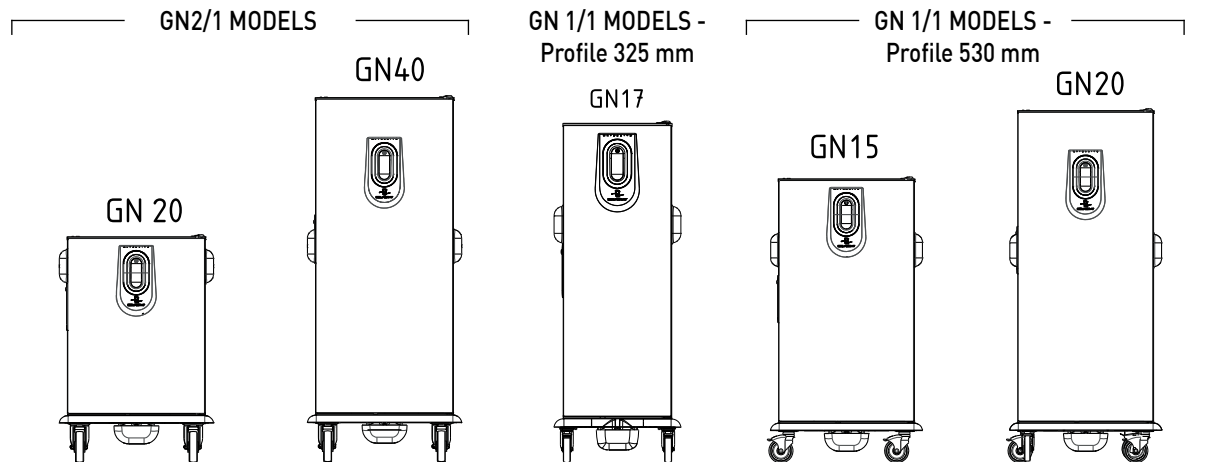
Stainless steel quality means stain-resistant, which in the end makes it easier to clean and to keep clean. Fingerprints left during handling during preparation and service, which are unavoidable with standard stainless steel, are substantially reduced, which makes it possible to limit cleaning stains at the end of service. The stainless steel of the Satellite 4GT can be cleaned as easily as standard stainless steel can (tested in a laboratory and on site in kitchens).



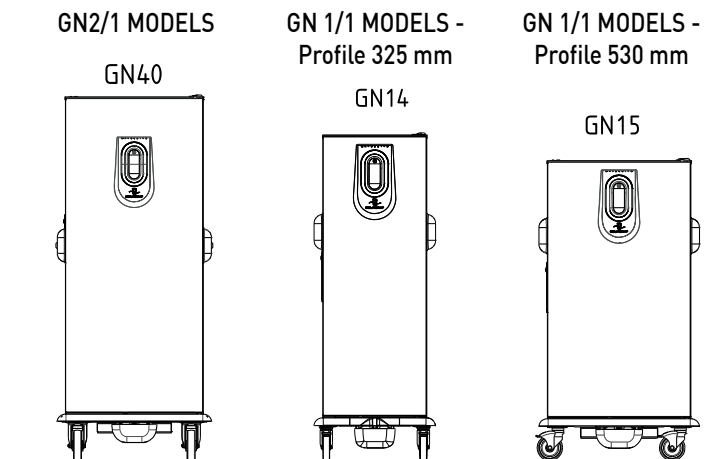
The Satellite 4GT range is intended more particularly for customers and catering sites that use temperature holding trolleys that can be seen by the restaurant's diners and consumers. The range is offered in a first step on models that are the most often «seen» behind self-service, in buffets or catering events or restaurants with an open design.

THE RANGE

HOT CUPBOARDS



COLD CUPBOARDS



The Satellite 4GT range complements the standard range made of standard stainless steel (grain 220 finish). The trolleys in the Satellite 4GT range are also still available in standard version under their usual references (see pages 6 to 18).

The Satellite 4GT range has exactly the same characteristics of use, the same features and the same thermal performance as the Satellite 4G range.

SPECIFICATIONS

- 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 on the back of the cupboard.
- Removable condensate collection tray (2 litre capacity).
- NF Food Hygiene Certification.
- **Door opening option** : Assembly in factory. Must be ordered separately. Please call for lead-time.
- **Note: customisation options (ref. 844020 - 844021 - 844022 and 844023 on page 15 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	230 V single phase 50/60 Hz		230 V single phase 50/60 Hz		
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	Code 840517	Code 840521	Code 840520	Code 840540
Heated with glazed door Without humidification	Code 841515 Price	Code 841517	Code 841521	Code 841520	Code 841540
Heated with stainless-steel door With humidification	Code 840715 Price	Code 840717	Code 840721	Code 840720	Code 840740
Heated with glazed door With humidification	Code 841715 Price	Code 841717	Code 841721	Code 841720	Code 841740
OPTIONS					
Door opening option	Code 844000 Price	Code 844000	Code 844000	Code 844000	Code 844000
Gloves/food probe holder	Code 844008 Price	Code 844008	Code 844008	Code 844008	Code 844008
Information sheets holder	Code 844005 Price	Code 844005	Code 844005	Code 844005	Code 844005
UK electrical plug	Code 844080 Price	Code 844080	Code 844080	Code 844080	Code 844080
Set of 4 "all terrain" wheels diam. 160 mm.	Code - Price	Code 844010	Code 844010	Code 844010	Code 844010

* CE approval and Label NF are available for banqueting trolleys with resistance and fan. These cupboards conform with EN 631-2 and the heated models only also conform to NF EN 60335-1 and EN 60335-2-49.

SPECIFICATIONS

- 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.
- **Door opening option** : Assembly in factory. Must be ordered separately. Please call for lead-time.
- **Note: customisation options (ref. 844020 - 844021 - 844022 and 844023 on page 15 of the catalogue) are not available for the Satellite 4GT range.**



GN2/1 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 m ³ / 70 L	0,21 m ³ / 217 L	0,55 m ³ / 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	300 watts	500 watts
Cooling capacity	465 watts (at -5°C)	465 watts (at -5°C)	465 watts (at -5°C)
Voltage	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Electrical power	3,2 kwh	3,4 kwh	4,3 kwh
With s/s door	Code 842514 Price	Code 842515 Price	Code 842540 Price
With glazed door	Code 842714 Price	Code 842715 Price	Code 842740 Price
OPTIONS			
Door opening option	Code 844000 Price	Code 844000 Price	Code 844000 Price
Gloves/food probe holder	Code 844008 Price	Code 844008 Price	Code 844008 Price
Information sheets holder	Code 844005 Price	Code 844005 Price	Code 844005 Price
UK electrical plug	Code 844080 Price	Code 844080 Price	Code 844080 Price
Set of 4 "all terrain" wheels (diam.125 for GN14, diam.160 for GN15 and GN40).	Code 844012 Price	Code 844011 Price	Code 844010 Price

* EU approved - This cupboard conforms to EN60335-1 and EN60335-2-89. Refrigeration unit at R134a.

SPECIFICATIONS

- 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.
- 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.

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	230 V single 50/60 Hz	230 V single 50/60 Hz
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	230 V single phase 50/60 Hz		230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
Bain-marie with separate tanks with control panel on short side	Code 872012	-	Code 872013	-	Code 872114	-
	Price		Price		Price	
Bain-marie with separate tanks with control panel on long side	Code -	872312	Code -	872313	Code -	872314
	Price		Price		Price	

4 Ø 125 mm composite wheels, 2 with brake. EU label. These bains-marie conform to NF EN 60335.1 and EN 60335.2.50 standards.

MODELS WITH HEATING UNIT SEPARATE TANKS



Models	2 GN 1/1		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	3540 W
Voltage	230 V single 50/60 Hz		230 V single 50/60 Hz		230 V single 50/60 Hz	
Bain-marie without lid		Code	872112	-	872113	-
		Price				
Bain-marie with lid		Code	-	872212	-	872213
		Price				

SPECIFICATIONS

- 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.

MODEL "MINI-SELF"



Model	GN 2/1
Loading option for tank with S/S containers (200 mm deep maximum)	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	230 V single phase 50/60 Hz
"Mini-self" bain-marie	Code
	872210
	Price

4 Ø 125 mm composite wheels, 2 with brake. EU label. This bain-marie conform to NF EN 60335.1, EN 60335-2-49 and EN 60335-2-50.

SPECIFICATIONS

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 fuel paste or dual fuel paste plus electric element.

- Both models are delivered in individual carton:
 - without gastronorm pan (except 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.

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	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Kitchen and self-service models	Code 867101	Code 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 :			
	model with fuel paste	9 kg	11 kg
	dual model (fuel paste or electric)	10 kg	12 kg
Power (for bivalent model or stockpot)	700 W	700 W	435 W
Voltage	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Model with fuel paste	Code 865001	Code 866001	-
	Price		-
Dual model (except stockpot which is electricity only)	Code 865201	Code 866201	871008
	Price		
OPTIONS			
4 kg fuel paste	Code 662104	Code 662104	-
	Price		-
Dispenser for bucket 4 kg	Code 662109	Code 662109	-
	Price		-
Flame regulator	Code 870400	Code 870400	-
	Price		-

EU label. These bain-marie conform to NF EN 60335.1 and EN 60335.2.50 standards.

THE EFFICIENT ALTERNATIVE TO AN AIR-CONDITIONED ROOM

TOP FEATURES

✚ 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 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 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 hygienic



Easy access without tools to technical areas for cleaning of the basin.



Delivered with the UVC lamp. no risk of developing germs nor air-borne bacteria.



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).

SPECIFICATIONS

- 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 Taïga 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).



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		230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
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				

Refrigeration unit at R452A.

1



2



3



SPECIFICATIONS

- 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).



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		230 V single phase 50/60 Hz	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Models without 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			

Refrigeration unit at R452A.



SPECIFICATIONS

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 35.

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		230 V single phase 50/60 Hz
Model with standard plate	Code Price	870851
Model with spike plate	Code Price	870861
OPTIONS		
Standard plate (536 x 330 x 11 mm)	Code Price	870855
1 - Spike plate (536 x 330 x 25 mm)	Code Price	870857
2 - Gravy container holder (415 x 150 x 86 mm), Supplied with 2 s/s GN1/9 containers	Code Price	870870
3 - Stand for utensils (415 x 150 x 86 mm). Supplied with a slate plate.	Code Price	870872

HOT PLATES

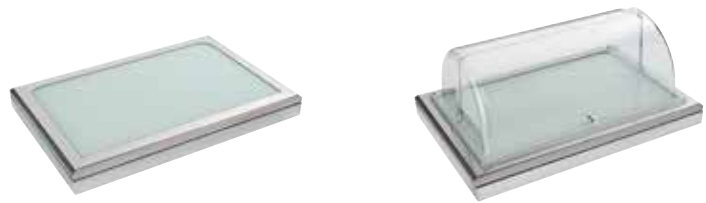


Models	400 x 600	600 x 600
Overall length	600 mm	600 mm
Overall depth	400 mm	600 mm
Overall height	52 mm	52 mm
Net weight	7 kg	10 kg
Maximum load	10 kg	20 kg
Power	385 W	645 W
Voltage	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Hot plates	Code Price	870840 870860
OPTIONS		
4 - Heating lamp Removable infrared	Code Price	870990 870990

EU approved - These plates conform to NF EN 60335-1, NF EN 60335-2-12 and NF EN 55014-1.

SPECIFICATIONS

- 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.



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	870830
	Price		

OPTIONS

Roll top lid (540 x 335 x 190 mm)	Code	-	870731
	Price	-	



SPECIFICATIONS

- 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 "gastronorm" standard crockery, utensils and containers.
 - Easy to clean.
- 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 79).
 - **Plates and bain-marie are delivered without the base. Must be ordered separately (ref. 875000).**

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	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Hot plates	Code 875001	Code 875002	Code 875003
	Price		

OPTIONS

1 - Stackable base - stainless-steel (620 x 350 x 150 mm)	Code 875000	Code 875000	Code 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	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Bain-marie	Code 875005	Code 875007	Code 875006
	Price		

OPTIONS

1 - Stackable base - stainless-steel (620 x 350 x 150 mm)	Code 875000	Code 875000	Code 875000
	Price		

SPECIFICATIONS

- 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 "gastronorm" standard crockery, utensils and containers.
- Easy to clean.
- 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).**



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	

OPTIONS

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



SPECIFICATIONS

"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).
- Connecting cable 1.5m with removable jack.

"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		230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Hot plates	Code	870904	870906
	Price		
OPTIONS			
Heating lamp	Code	870990	870990
Removable infrared	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		230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Hot plates	Code	870801	870804
	Price		

SPECIFICATIONS

- 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	230 V single phase 50/60 Hz

Heating lamp	Code	870990
	Price	



HOT CUPBOARDS FOR PLATES

SPECIFICATIONS

- 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.

Easy to clean



Both shelves can be removed without tools (easy access for cleaning).

Simplicity of use



After switching on, it takes just 20 minutes for the plates to be hot.



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	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Hot cupboards for plates	Code 799006	Code 799012
	Price	

EU approved - These cupboards conform with NF EN 60335-1 and EN 60335-2-49.



To find a wider range of accessories for presentation, please refer to the "IN SITU" catalogue, section "Buffet".

IN SITU



WATER-10122M





REHEATING

OVENS

Trans'therm reheating ovens

Pages

40 to 45

SAFE AND EASY REHEATING

+ TOP FEATURES



+ 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).

+ 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

+ 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.
NF food hygiene certified.

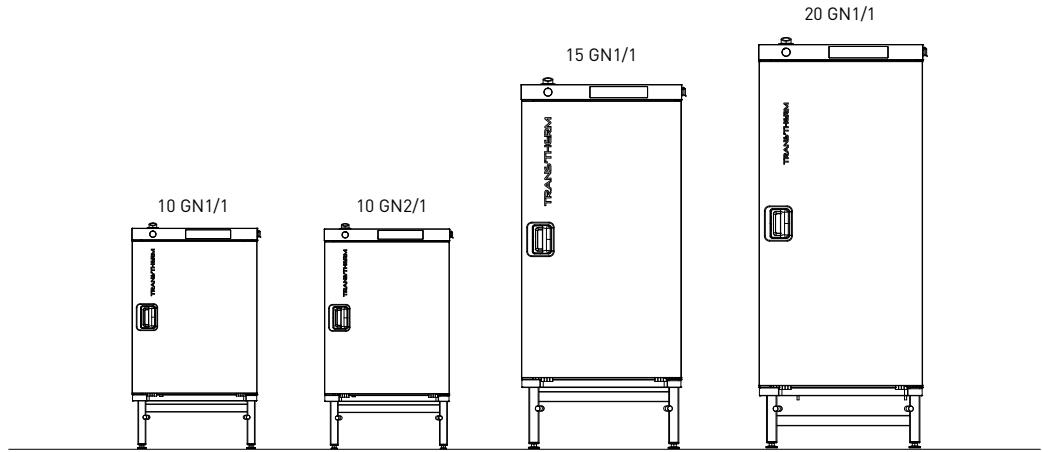


The Trans'therm ovens with trolleys are especially suitable to make temperature increase operations at the end of a cycle quick and easy.

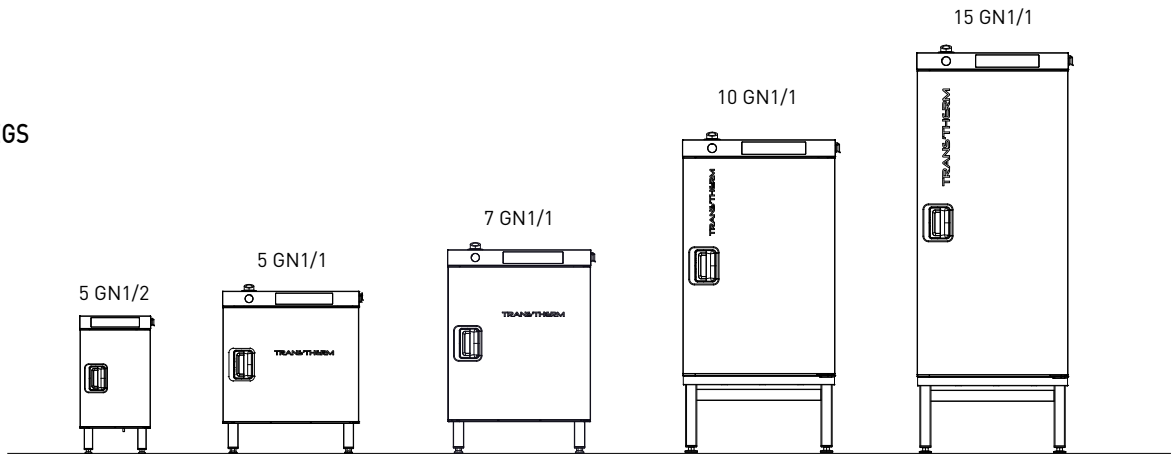
- All prepared meals can be taken out of the oven in one single, fast and safe movement thanks to the special cold handle.
 - The trolleys' dual access enables fast unloading by two people and facilitates table service with no loss of temperature.
 - The trolley can be stored away easily in the oven when service is over.
- Optimised handling time and limited risks of burn at the end of the cycles.

THE RANGE

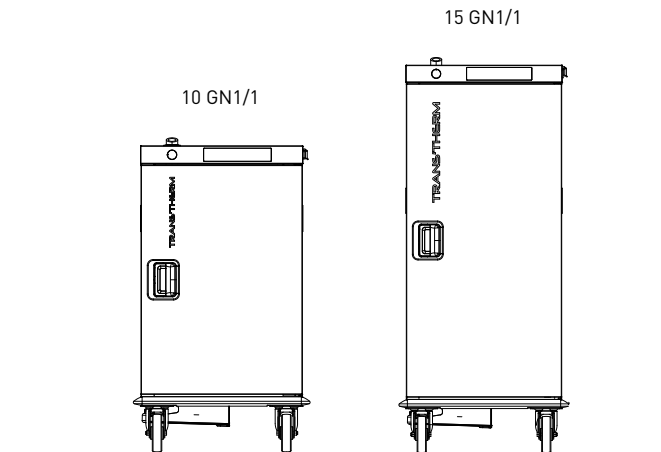
MODELS WITH TROLLEYS



MODELS ON LEGS



REMOVABLE MODELS



- 20% gain on water consumption: new humidification system, savings on cleaning operations.
- 15% gain on power consumption: when using humidification.
- End of life: disassembly with separation of materials and components to facilitate recycling operations (WEEE compliant).

SPECIFICATIONS

- 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.
- **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).**



"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		400 V three-phase + neutral 50/60 Hz		400 V three-phase + neutral 50/60 Hz	
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				

PERFORMANCE MANAGEMENT

- 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				

1



2



3



SPECIFICATIONS

- 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.
- 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	892205	892207	892210	892215
	Price					
Model with glazed door	Code	-	-	-	892910	892915
	Price					
OPTIONS						
Probe option	Code	898000	898000	898000	898000	898000
	Price					
1 - Traceability module	Code	899000	899000	899000	899000	899000
	Price					
Door opening	Code	897500	897500	897500	897500	897500
	Price					
2 - Support plate for s/s GN pans	Code	-	895010	895010	895010	895010
	Price					
3 - Support trolley for 5 GN1/2 oven	Code	895006	-	-	-	-
	Price					
4 - Low stand for ovens	Code	895104	895105	895105	-	-
	Price					
4 - High stand for ovens	Code	-	895205	895207	-	-
	Price					
5- GN1/1 chips tray Stainless steel, (holes on the base and sides)	Code	-	895101	895101	895101	895101
	Price					
GN1/1 grid Stainless steel - (53 x 32,5 cm)	Code	-	711003	711003	711003	711003
	Price					
GN1/2 grid Stainless steel - (32,5 x 26,5 cm)	Code	711105	-	-	-	-
	Price					

EU approved - These ovens conform to NF EN 60335-1 and EN 60335-2-49.

PERFORMANCE MANAGEMENT

- 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.
- **Traceability module (option): USB stick supplied, 260 hours of recording (i.e. 43 days).**



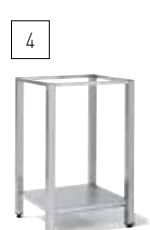
OVENS REMOVABLE



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	400 V three-phase + neutral 50/60 Hz	400 V three-phase + neutral 50/60 Hz
Electrical power	6,06 kwh	9,1 kwh
Model with stainless steel door	Code 893210	Code 893215
	Price	
Model with glazed door	Code 893910	Code 893915
	Price	

OPTIONS

Probe option	Code 898000	Code 898000
	Price	
1 - Traceability module	Code 899000	Code 899000
	Price	
Door opening	Code 897500	Code 897500
	Price	
2 - Support plate for s/s GN pans	Code 895010	Code 895010
	Price	
5 - GN1/1 chips tray Stainless steel, (holes on the base and sides)	Code 895101	Code 895101
	Price	
GN1/1 grid Stainless steel - (53 x 32,5 cm)	Code 711003	Code 711003
	Price	



* CE approval and Label NF are available for banqueting trolleys with resistance and fan.





DISTRIBUTION OF MEALS

	Pages
"Nomad" trolleys	48 to 55
"Nav'therm"	56 to 59
"Carce'roll" trolleys	60 to 61
Hot counter unit	62
Door-to-door distribution trolleys	63

FOR AN ERGONOMIC, "HOTEL-LIKE" SERVICE IN THE SOCIAL-MEDICAL FIELD

+ TOP FEATURES

+ Easy use



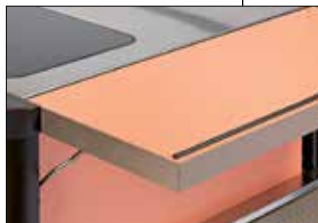
Simple and ergonomic control by means of a touchscreen control panel. Integrated programs and secure manual settings. Ergonomic integration on all models (with or without a sneeze guard).

+ Quick and easy cleaning



Interior with pressed one-piece rails. Jet-washing of compartments.

+ 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.

+ Resistor

Scratch-resistant stainless top available on all models for an improved lifespan of the equipment.



+ Easy to handle



Wheels with stainless steel case:
 - 2 fixed, 2 swivel with brakes on the 2 x 4 models.
 - 4 swivel with brakes and a fixed 5th wheel on 2 x 4 models for more ease of handling. Available in 160 mm versions and with motorised option.



The NOMAD range, mobile trolleys which enhance meal service !

Designed with great attention to detail in the quest for comfortable and efficient service, the NOMAD range offers genuine solutions to improve the quality of meal distribution in a medical social setting, in perfect compliance with current regulations.

Customisation possible on request : over 200 colours and shades available on www.egger.com see page 55.



Cold-holding function through presence of a ventilated cold unit.



Hot temperature holding function.



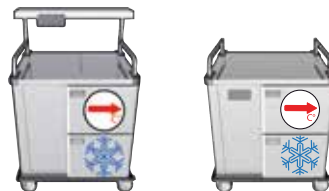
Temperature reset function using an enclosure which is kept cold by a ventilated cold unit and hot temperature holding function.

THE RANGE

1 neutral unit
1 ventilated heating unit



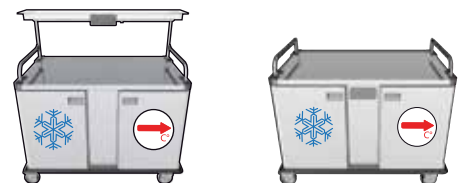
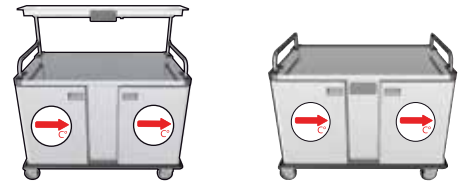
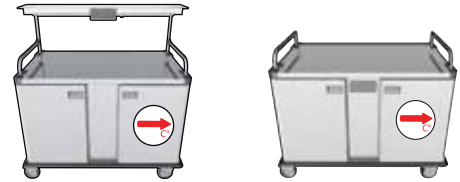
2 ventilated heating units



1 ventilated refrigeration unit
1 ventilated heating unit

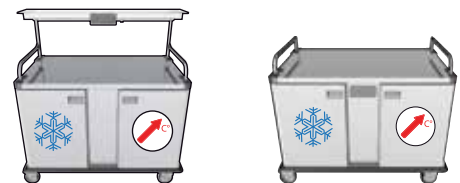


HOT TRANSFER



COLD TRANSFER

1 ventilated refrigeration unit
1 ventilated refrigeration unit + REHEAT (*)



TOP RANGE

Stainless steel top - neutral



Stainless steel top - neutral + lamp(s)



Top with 1 hotplate + 1 lamp**



Top with 2 hotplates + 2 lamps**



End of life: disassembly with separation of materials and components to facilitate recycling operations (WEEE compliant).

(*) RET = Reheating temperature
(**) Except for models without a sneeze guard

Watch the Nomad video

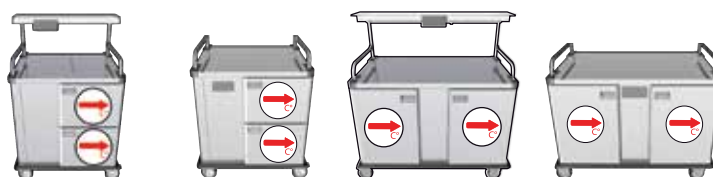


SPECIFICATIONS

- 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.
- **(* No lamp on models without sneeze guard.**
- **2 x 4 levels trolleys food maximum load:**
 - Upper area 15kg
 - Lower area 50kg
- **2 x 8 levels trolleys food maximum load:**
 - Upper area 22kg
 - Lower area 38kg

MODELS FOR HOT TRANSFER



Models		2x4	2x4	2x8	2x8
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	0,9 Kw	0,9 Kw	1,9 Kw	1,9 Kw
	Stainless steel top - neutral + lamp(s)	1,4 Kw	-	2,9 Kw	-
	Top with 1 hotplate + 1 lamp (*)	1,7 Kw	1,2 Kw	2,7 Kw	2,2 Kw
	Top with 2 hotplates + 2 lamps (*)	-	-	3,5 Kw	2,5 Kw
Voltage		230 V single phase 50 Hz		230 V single phase 50 Hz	
Electrical power		0,42 kwh	0,42 kwh	0,54 kwh	0,54 kwh
Stainless steel top - neutral	Code	885230	885330	885280	885380
	Price				
Stainless steel top - neutral + lamp(s)	Code	885234	-	885284	-
	Price				
Top with 1 hotplate + 1 lamp (*)	Code	885231	885331	885281	885381
	Price				
Top with 2 hotplates + 2 lamps (*)	Code	-	-	885282	885382
	Price				
OPTIONS					
Fold down side shelf	Code	889010	889010	889010	889010
	Price				
Bin bracket Delivered with 2 rubbish-bin	Code	889011	889011	889011	889011
	Price				
Lockable (Must be ordered with the trolley)	Code	889012	889012	889017	889017
	Price				
4 wheels, 2 with brakes -D.160mm (Must be ordered with the trolley)	Code	889015	889015	889019	889019
	Price				
Motorized wheel for 125mm diam. (Must be ordered with the trolley)	Code	-	-	889016	889036
	Price				
Motorized wheel for 160mm diam. (Must be ordered with the trolley)	Code	-	-	889026	889046
	Price				
Identification support	Code	889018	889018	889018	889018
	Price				

EU approved - These trolleys conform to NF EN 60335-1, EN 60335-2-49.

SPECIFICATIONS

- 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.
- 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).
- **(*) No lamp on models without sneeze guard.**
- **2 x 4 levels trolleys food maximum load:**
 - Upper area 30kg
 - Lower area 30kg
- **2 x 8 levels trolleys food maximum load:**
 - Upper area 60kg
 - Lower area 60kg

MODELS FOR HOT TRANSFER + COLD TRANSFER



Models	2x4	2x4	2x8	2x8
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	0,9 Kw	0,9 Kw	1,4 Kw
	Stainless steel top - neutral + lamp(s)	1,4 Kw	-	2,4 Kw
	Top with 1 hotplate + 1 lamp (*)	1,7 Kw	1,2 Kw	2,2 Kw
	Top with 2 hotplates + 2 lamps (*)	-	-	3 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 Hz		230 V single phase 50 Hz	
Electrical power	1,02 kwh	1,02 kwh	1,024 kwh	1,024 kwh
Stainless steel top - neutral	Code	886030	886130	886080
	Price			
Stainless steel top - neutral + lamp(s)	Code	886034	-	886084
	Price			
Top with 1 hotplate + 1 lamp (*)	Code	886031	886131	886081
	Price			
Top with 2 hotplates + 2 lamps (*)	Code	-	-	886082
	Price			
OPTIONS				
Fold down side shelf	Code	889010	889010	889010
	Price			
Bin bracket Delivered with 2 rubbish-bin	Code	889011	889011	889011
	Price			
Lockable (Must be ordered with the trolley)	Code	889012	889012	889017
	Price			
4 wheels, 2 with brakes -D.160mm (Must be ordered with the trolley)	Code	889015	889015	889019
	Price			
Motorized wheel for 125mm diam. (Must be ordered with the trolley)	Code	-	-	889016
	Price			
Motorized wheel for 160mm diam. (Must be ordered with the trolley)	Code	-	-	889026
	Price			
Identification support	Code	889018	889018	889018
	Price			

EU approved - These trolleys conform to NF EN 60335-1, EN 60335-2-49 and EN 60335-2-89. Refrigeration unit at R404a.

SPECIFICATIONS

- 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.
- 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).
- **[*] No lamp on models without sneeze guard.**
- **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:**
 - Left area 13kg
 - Right area 30kg
- **Food maximum load for 2 x 8 levels trolleys:**
 - Left area 60kg
 - Right area 26kg

MODELS FOR COLD TRANSFER



Models		2x4	2x4	2x8	2x8
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 2x4 - 2 lamps for 2x8)	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					
Fold down side shelf	Code	889010	889010	889010	889010
	Price				
Bin bracket Delivered with 2 rubbish-bin	Code	889011	889011	889011	889011
	Price				
Lockable (Must be ordered with the trolley)	Code	889022	889022	889027	889027
	Price				
Probe option	Code	889013	889013	889013	889013
	Price				
Traceability module-delivered with a USB key	Code	889014	889014	889014	889014
	Price				
4 wheels, 2 with brakes -D.160mm (Must be ordered with the trolley)	Code	889015	889015	889019	889019
	Price				
Motorized wheel for 125mm diam. (Must be ordered with the trolley)	Code	-	-	889016	889036
	Price				
Motorized wheel for 160mm diam. (Must be ordered with the trolley)	Code	-	-	889026	889046
	Price				
Identification support	Code	889018	889018	889018	889018
	Price				
S/s support for power cable	Code	-	-	889020	889020
	Price				

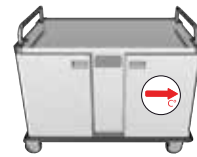
EU approved - These trolleys conform to NF EN 60335-1, EN 60335-2-49 and EN 60335-2-89. Refrigeration unit at R404a.

SPECIFICATIONS

- 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.
- **(*) No lamp on models without sneeze guard.**

MODELS FOR HOT TRANSFER + NEUTRAL



Models	2x8	2x8
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
	Stainless steel top - neutral + lamp(s)	2 Kw
	Top with 1 hotplate + 1 lamp (*)	1,8 Kw
	Top with 2 hotplates + 2 lamps (*)	2,6 Kw
Voltage		230 V single phase 50 Hz
Electrical power	0,3 kwh	0,3 kwh
Stainless steel top - neutral	Code 885080	885180
	Price	
Stainless steel top - neutral + lamp(s)	Code 885084	-
	Price	
Top with 1 hotplate + 1 lamp (*)	Code 885081	885181
	Price	
Top with 2 hotplates + 2 lamps (*)	Code 885082	885182
	Price	
OPTIONS		
Fold down side shelf	Code 889010	889010
	Price	
Bin bracket Delivered with 2 rubbish-bin	Code 889011	889011
	Price	
Lockable (Must be ordered with the trolley)	Code 889017	889017
	Price	
4 wheels, 2 with brakes -D.160mm (Must be ordered with the trolley)	Code 889019	889019
	Price	
Motorized wheel for 125mm diam. (Must be ordered with the trolley)	Code 889016	889036
	Price	
Motorized wheel for 160mm diam. (Must be ordered with the trolley)	Code 889026	889046
	Price	
Identification support	Code 889018	889018
	Price	



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	



PROBE OPTION

Code	Price
889013	

Option not compatible with temperature holding models.



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



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

Code	Price
For Nomad trolleys with a sneeze guard	
Motorised wheel for 125 mm diameter	889016
Motorised wheel for 160 mm diameter	889026
For Nomad trolleys without a sneeze guard	
Motorised wheel for 125 mm diameter	889036
Motorised wheel for 160 mm diameter	889046

Assembly in factory only. Must be ordered with the trolley



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.

NEW!



IDENTIFICATION SUPPORT

	Code	Price
	889018	



STAINLESS STEEL SUPPORT FOR POWER CABLE

	Code	Price
	889020	

Option only available for three-phase models



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	



SELF-LEVELLING DISPENSER FOR ROUND PLATES

	Code	Price
1 stack with lid		
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.



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 Zoom range.

See 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.



Example of customised "Cerisier de Venise Clair" finish

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.

FLEXIBILITY AND VERSATILITY FOR MIDDAY AND EVENING SERVICE, EVERY DAY

+ TOP FEATURES

+ Easy 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 steal 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



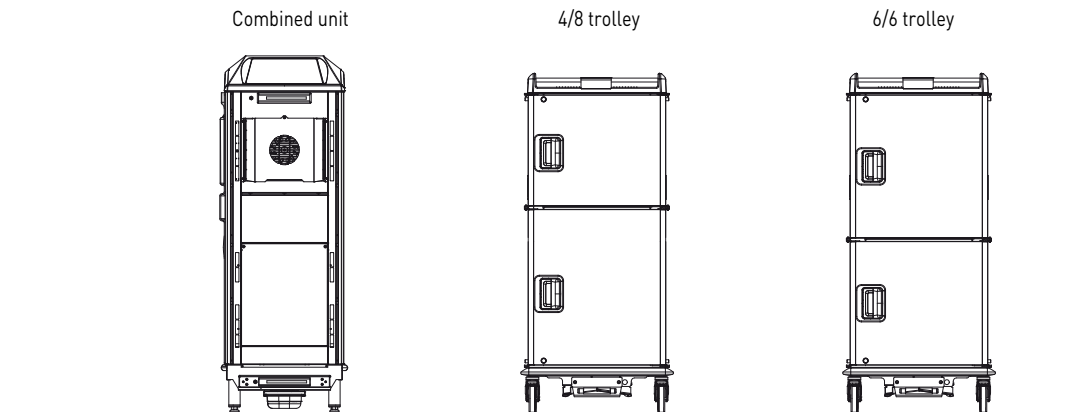
Rounded internal corners for an easy and quick jet cleaning of shuttle trolleys. Protective door for the technical organs of the unit.



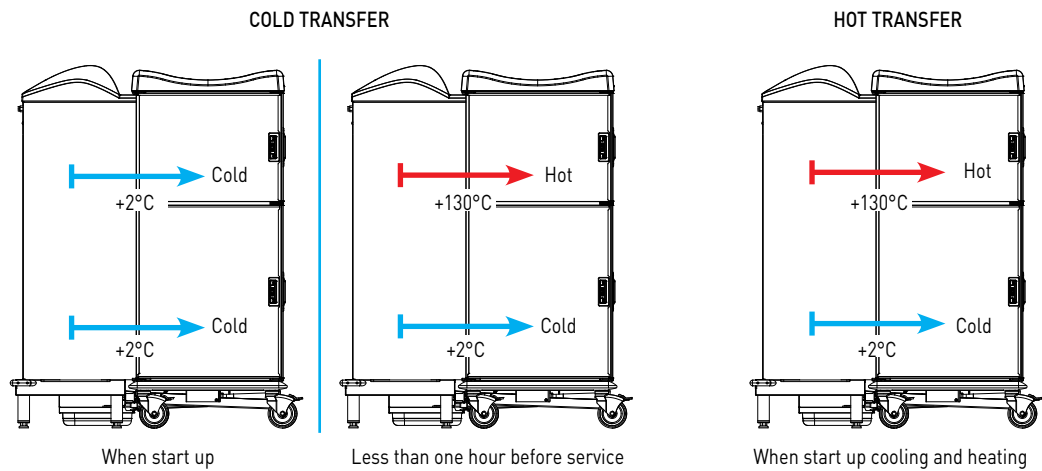
Possibility for hot meal transfer at midday and cold meal transfer in the evening to improve kitchen staff management.

THE CONCEPT

THE MODULES



THE PROCESSES



New protection of technical devices of the Nav'therm terminal: removable door, stored on the side (magnetic fastener).

SPECIFICATIONS

- 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)
- **4x8 levels trolleys maximum load:**
 - Upper area 15kg
 - Lower area 50kg
- **6x6 levels trolleys maximum load:**
 - Upper area 22kg
 - Lower area 38kg

NAV'THERM



Models	Combined unit	4/8 trolley	6/6 trolley
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 350x270 mm (for trolleys 881800 - 881900)	16	12
	Trays 460x360mm to 480x380 mm (for trolleys 881800 - 881900)	8	6
	GN1/1 trays 530 x 325 mm (for all trolleys)	8	6
Overall length	557 mm	698 mm	698 mm
Overall depth	589 mm	686 mm	686 mm
Overall height	1566 mm	1547 mm	1547 mm
Net weight	80 kg	100 kg	100 kg
Power	4850 W	-	-
Cooling capacity	620 W	-	-
Voltage	230 V single phase 50/60 Hz	-	-
Combined unit	Code	880002	-
	Price		
Trolley with basket for trays	Code	-	881800
	Price		881900
Trolley with "versatile" basket	Code	-	881803
	Price		881903

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	



To find our range of breakfast trolleys, refer to the "Trolleys" chapter on page 154 to 156 of this catalogue



For a range of plates, dishes, glasses and cutlery, please see the IN SITU catalogue



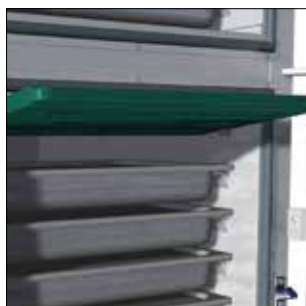
EFFICIENT REHEATING IN PRISONS

TOP FEATURES

Efficient and economical



Ventilated air warming compartment complies with reheating regulations. Single-phase power for the GN1/1 model.



Cold compartment with GN1/1 eutectic block.

Easy to clean

All compartments are fitted with 'made in one piece' stamped rails.

Easy use



Simplified electromechanical control panel with automatic temperature holding at the end of reheating cycle. 2 programs : full and half load.

Easy to handle



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.

SPECIFICATIONS

- 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.

PERFORMANCE MANAGEMENT

- 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.



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	2x9 kg	2x18 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	Code 884255
	Price	
OPTIONS		
GN2/1 special grill (*)	Code -	Code 884292
	Price	

(*) allows GN1/2 65mm deep containers with lid to be loaded.

HOT COUNTER FOR PRISON MEAL DISTRIBUTION

SPECIFICATIONS

Structure:

- Entirely in stainless steel.
- Assembled with tamper-proof screws.
- Top 2mm thick with brushed finish.
- Wheels 125 mm diameter with stainless steel frame, 2 of which with brakes.
- Delivered with stainless steel hatch with front polycarbonate window.

PERFORMANCE MANAGEMENT

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.

✚ Ergonomics

Hatch with window for easy visibility of the menus available and arranging the plates.

✚ Mobility

The hot counter may be equipped with wheels to facilitate movement in service areas.

✚ Performance

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.



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		230 V single phase 50 Hz
Hot counter unit	Code	884406
	Price	

TROLLEYS FOR PRISON MEAL DISTRIBUTION

SPECIFICATIONS

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.



PERFORMANCE MANAGEMENT

- 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).

Performance

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.

Polyvalence

Possibility of activating the plate GN1/1 (on model 3GN) or not according to the composition of the meals.

Ergonomics

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.

Resistance

Rigid design in square stainless steel tube to resist rough handling.

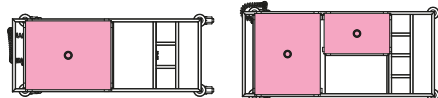


Delivered fully equipped:

- (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

NEW!

DOOR-TO-DOOR DISTRIBUTION TROLLEY



Models	Trolleys		Hot plates	
	Code	Price	Code	Price
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	863 mm	134 mm
	with lid	915 mm	915 mm	184 mm
Net weight	63 kg	83 kg	17 kg	34 kg
Maximum load :	on the hot plate	20 kg	20 kg	10 kg
	on the trolley	120 kg	120 kg	-
Power	1400 W	1400 W + 700 W	700 W	1400 W
Voltage	230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
Door-to-door distribution trolley with hot plate	884306	884316	-	-





SELF-SERVICE

	Pages
"Oasis standard" self-service	66 to 83
"Oasis Primary school" self-service	84 to 93
Self-levelling trolleys	94
Built in hoppers for self-service	95 to 96
Induction cooker	97
"Inouk / Equateur" display cabinets	98 to 99
"Caravane" mobile self-service	100 to 107

A FUNCTIONAL, ERGONOMIC AND AESTHETIC RANGE FOR ALL CANTEENS

TOP FEATURES

Quality

All of the elements are made of stainless steel. The tops are in vibration polished finish with a flanged front edge with a satin polished finish.

Aesthetics



Table recesses suited to flush presentation of display equipment (Modulo range).
A range of 10 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.



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.



- 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.

+ 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.

+ Easier to clean



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.



+ Performant



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

+ Inter-unit connectors



These parts 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).



- 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).
- Deferred and programmable activation function as standard.

A PERSONALISED DESIGN TO SUIT ALL ENVIRONMENTS



+ COMPLIANCE WITH STANDARDS

Complies with AFNOR AC D40-004 directives

Our refrigerated cupboards perform far better than those by many other manufacturers – it has been proven.

Even when open on the customer side, they guarantee a core temperature of the products which strictly complies with AFNOR AC D40-004 directives in terms of meal distribution in canteens.

+ A FULL RANGE

Consisting of essential furniture to ensure distribution and a full service, the OASIS range is suitable for a majority of canteen needs with:

- dispensers
- refrigerated units
- heated units
- neutral units
- display units
- corner and façade units
- cash desk cabinets



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 100 mm from the floor
- Tray rest consisting of three Ø 30 mm round tubes in stainless steel on supports. The support consoles are in Ø 42 mm stainless steel with an invisible attachment system on the body of the element
- Stainless steel angle piece in the lower part and specific 60mm thick stainless steel profile on the sides of the front.

+ RANGE OF SHADES AND EFFECTS AVAILABLE



Bleu de France
Ref.854990



Vert Pomme
Ref.854991



Tournesol
Ref.854992



Camel
Ref.854993



Bordeaux
Ref.854994



Nubuck
Ref.854995



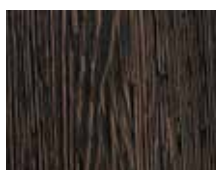
Érable
Ref.854996



Coco Bolo
Ref.854997



Hêtre naturel
Ref.854998



Wengé
Ref.854999

To personalize with other colours choose from the extensive Zoom range from Egger. See www.egger.com. Consult us to check availability, delivery times and additional cost.



All our units of the standard Oasis range are delivered with outer casings. A standard range of colours has been chosen and is available for the colour choice of all units.
N.B.: Add the reference number of the chosen colour to the order so all unit covering can be prepared in the right colour.

SPECIFICATIONS

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	12
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	1675 mm
	Model with a base H340 mm	1790 mm	1790 mm	1775 mm	1775 mm
Model with a base H240 mm	Code	854011	854012	854021	854022
	Price				
Model with a base H340 mm	Code	854013	854014	854023	854024
	Price				
OPTIONS					
4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854950
	Price				

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	1000 mm
	Model with a base H340 mm	1100 mm	1100 mm
Model with a base H240 mm	Code	854031	854032
	Price		
Model with a base H340 mm	Code	854033	854034
	Price		
OPTIONS			
4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950
	Price		

SPECIFICATIONS

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



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 Model with a base H340 mm	1500 mm 1600 mm	1500 mm 1600 mm
Model with a base H240 mm	Code Price	854051	854052
Model with a base H340 mm	Code Price	854053	854054
OPTIONS			
4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code Price	854950	854950

DISPENSERS FOR TRAYS, CUTLERY, BREAD AND GLASSES



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

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 Price	854081	854082
Dispenser base H340 mm	Code Price	854083	854084

SPECIFICATIONS

Structure

- Entirely in stainless steel.
- 2 tank heights: 30 mm with sloping bottom for hors d'oeuvre 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 (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.
- Optional plate stand : Available with fluorescent with electronic ballast or led lighting (1 light on the right of each GN module).
- 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).

Note: our refrigerated basins are not compatible with the use of GN containers that are directly supported by the basin edges. For this type of presentation, a specific frame in GN1/1 format is available as an option. To be ordered separately (1 frame per container) ref.854982.

UNITS WITH "STATIC REFRIGERATION" TANK



Model without refrigeration unit



Model with refrigeration 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 :	Without refrigerated unit	700 W	700 W	700 W	1000 W
	With refrigerated unit	800 W	800 W	1000 W	1150 W
Cooling capacity :	Without refrigerated unit	272 W	272 W	272 W	396 W
	With refrigerated unit	396 W	396 W	665 W	665 W
Voltage		230 V single phase 50 Hz		230 V single phase 50 Hz	
Model without refrigerated unit - tank height 30mm	Code	853033	853024	853025	853026
	Price				
Model without refrigerated unit - tank height 90mm	Code	853093	853094	853095	853096
	Price				
Model with refrigerated unit - tank height 30mm	Code	853223	853224	853225	853226
	Price				
Model with refrigerated unit - tank height 90mm	Code	853293	853294	853295	853296
	Price				

OPTIONS FOR ALL MODELS

1 - Plate stand :

	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		230 V single phase 50 Hz		230 V single phase 50 Hz	
Model with fluorescent lighting	Code	853313	853314	853315	853316
	Price				
Model with led lighting	Code	853323	853324	853325	853326
	Price				
2 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854950
	Price				
GN1/1 frame for the use of GN containers	Code	854982	854982	854982	854982
	Price				

OPTION FOR FREE RACK MODELS ONLY

	Code	854913	854914	854915	854916
3 - Two-shelf unit	Price				

1



2



3



SPECIFICATIONS

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 front trim, side trim and 325mm deep tray rest 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.

- Optional sneeze guard : Available with fluorescent with electronic ballast or led lighting (1 light on the right of each GN module).
- 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).

Note: our refrigerated basins are not compatible with the use of GN containers that are directly supported by the basin edges. For this type of presentation, a specific frame in GN1/1 format is available as an option. To be ordered separately (1 frame per container) ref.854982.



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	230 V single phase 50 Hz	230 V single phase 50 Hz
Buffet without refrigerated unit - 90mm deep tank	Code 853594	Code 853595
	Price	Price

OPTIONS

1 - Sneeze guard :

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	230 V single phase 50 Hz	230 V single phase 50 Hz
Model with fluorescent lighting	Code 853334	Code 853335
	Price	Price
Model with led lighting	Code 853344	Code 853345
	Price	Price
2 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code 854950	Code 854950
	Price	Price
GN1/1 frame for the use of GN containers	Code 854982	Code 854982
	Price	Price

1



2



Delivered without connection lead and plug. EU label. These units are in compliance with the NF EN 60335-1, NF EN 60335-2-89 standards. Refrigeration unit at R452A.

SPECIFICATIONS

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 front trim and 325mm deep tray rest (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.

• Optional plate stand : Available with fluorescent with electronic ballast or led lighting (1 light on the right of each GN module).

- 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).

Note: our refrigerated basins are not compatible with the use of GN containers that are directly supported by the basin edges. For this type of presentation, a specific frame in GN1/1 format is available as an option. To be ordered separately (1 frame per container) ref.854982.



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	230 V single phase 50 Hz	230 V single phase 50 Hz	230 V single phase 50 Hz
Model without refrigerated unit - 90mm deep tank	Code 853303	Code 853304	Code 853305
	Price		

OPTIONS

1 - Plate stand :

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		230 V single phase 50 Hz	230 V single phase 50 Hz	230 V single phase 50 Hz
Model with fluorescent lighting	Code 853313	Code 853314	Code 853315	
	Price			
Model with led lighting	Code 853323	Code 853324	Code 853325	
	Price			
2 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code 854950	Code 854950	Code 854950	
	Price			
GN1/1 frame for the use of GN containers	Code 854982	Code 854982	Code 854982	
	Price			
3 - Raising element for ventilated tank	Code 853353	Code 853354	Code 853355	
	Price			

1



2



3



SPECIFICATIONS

Structure

- Entirely in stainless steel.
- 3 tanks types: neutral flat, 30 mm and 90 mm refrigerated, 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 (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" models are not refrigerated - the surfaces of the "30 mm and 90 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.
- 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).

NEW!

Models with refrigerated tank 30 mm deep with or without units



REFRIGERATED DISPLAY CABINETS 3 LEVELS

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 :	Without refrigerated unit	2200 W	2300 W	2400 W	2500 W
	With refrigerated unit	2300 W	2300 W	2500 W	2700 W
Cooling capacity	Without refrigerated unit	1185 W	1185 W	1440 W	2126 W
	With refrigerated unit	1440 W	1440 W	1727 W	2126 W
Voltage		230 V single phase 50 Hz		230 V single phase 50 Hz	
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				
Model with refrigerated unit - Flat tank	Code	853403	853404	853405	853406
	Price				
Model with refrigerated unit - 30mm deep tank	Code	853603	853604	853605	853606
	Price				
Model with refrigerated unit - 90mm deep tank	Code	853493	853494	853495	853496
	Price				
OPTIONS					
1 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854950
	Price				
GN1/1 frame for the use of GN containers	Code	854982	854982	854982	854982
	Price				
OPTION FOR FREE RACK MODELS ONLY					
2 - Two-shelf unit	Code	854923	854924	854925	854926
	Price				

Note: our refrigerated basins are not compatible with the use of GN containers that are directly supported by the basin edges. For this type of presentation, a specific frame in GN1/1 format is available as an option. To be ordered separately (1 frame per container) ref.854982.

1



2



Delivered without connection lead and plug. EU label. These units are in compliance with the NF EN 60335-1, NF EN 60335-2-89 standards. Refrigeration unit at R452A.

SPECIFICATIONS

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 (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

- 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.
- Electronic control thermostat with digital display and touch sensitive

control with delayed timer switching function.

- Safety thermostat protection.
- Glass wool insulation.
- automatic filling with level control.

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, 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.).



WATER BAIN-MARIE TANK

Models		3 GN	4 GN	5 GN	6 GN
GN1/1 100mm deep container capacity		6	9	12	15
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 :	Without heated cupboard With heated cupboard	2100 W 3000 W	2800 W 3700 W	3500 W 4400 W	4200 W 5100 W
Voltage		230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
Model without heated cupboard	Code	851033	851034	851035	851036
	Price				
Model with heated cupboard	Code	851233	851234	851235	851236
	Price				

OPTIONS FOR ALL MODELS

Display unit :

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)		230 V single phase 50 Hz		230 V single phase 50 Hz	
Display unit with neutral rack	Code	851313	851314	851315	851316
	Price				
Display unit with heated rack	Code	851303	851304	851305	851306
	Price				
4 wheels - 125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854950
	Price				

OPTION FOR FREE RACK MODELS ONLY

Two-shelf unit	Code	854933	854934	854935	854936
	Price				

Delivered without connection lead. 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.

SPECIFICATIONS

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 (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

- 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.
- Electronic control thermostat with digital display and touch sensitive

control with delayed timer switching function.

- Safety thermostat protection.
- Air circuit removable without tool for cleaning.
- Glass wool insulation.

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, 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).



AIR BAIN-MARIE TANK

Models		3 GN	4 GN	5 GN	6 GN
GN1/1 100mm deep container capacity		6	9	12	15
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 :	Without heated cupboard	1700 W	3300 W	3300 W	4900 W
	With heated cupboard	2600 W	4200 W	4200 W	5800 W
Voltage		230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
Model without heated cupboard	Code	851013	851014	851015	851016
	Price				
Model with heated cupboard	Code	851213	851214	851215	851216
	Price				

OPTIONS FOR ALL MODELS

Display unit :

		1139 x 420 x 430 mm	1464 x 420 x 430 mm	1789 x 420 x 430 mm	2114 x 420 x 430 mm
Overall L x D x H					
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)		230 V single phase 50 Hz		230 V single phase 50 Hz	
Display unit with neutral rack	Code	851313	851314	851315	851316
	Price				
Display unit with heated rack	Code	851303	851304	851305	851306
	Price				
4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854950
	Price				

OPTION FOR FREE RACK MODELS ONLY

Two-shelf unit	Code	854933	854934	854935	854936
	Price				

Delivered without connection lead. 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.

SPECIFICATIONS

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 (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.).



UNIT WITH TOUGHENED GLASS TOP

Models		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		230 V single phase 50/60 Hz			230 V single phase 50/60 Hz	
Model without heated cupboard	Code	851022	851023	851024	851025	851026
	Price					

OPTIONS

1 - Display unit :

Overall L x D x H		814x420x430 mm	1139x420x430 mm	1464x420x430 mm	1789x420x430 mm	2114x420x430 mm
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)		230 V single phase 50/60 Hz			230 V single phase 50/60 Hz	
Display unit with neutral rack	Code	-	851313	851314	851315	851316
	Price					
Display unit with heated rack	Code	851302	851303	851304	851305	851306
	Price					
2 - 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					

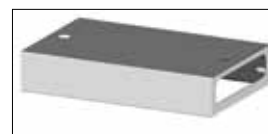
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2



3



SPECIFICATIONS

Structure

- 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 (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.

Recessed top

- Height of recess: 150 mm.



Model shown with the Modulo range*.



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

1 - Straight sneeze guard with plate stand : 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			
2 - 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			
Modulo stackable base	Code	875000	875000	875000
	Price			
Modulo toughened glass hot plate	Code	875001	875001	875001
	Price			
Modulo stainless steel hot plate	Code	875002	875002	875002
	Price			
Modulo hot cutting board	Code	875003	875003	875003
	Price			
Modulo GN1/1 bain-marie with lid	Code	875005	875005	875005
	Price			
Modulo GN1/1 bain-marie with roll-top lid	Code	875007	875007	875007
	Price			
Modulo bain-marie with two tureens lids	Code	875006	875006	875006
	Price			

1



2



Model shown with the Modulo range (see pages 32-33)

SPECIFICATIONS

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 (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						
1 - Heated rack : L x P x H hors tout		-	1139x420x430mm	1464x420x430mm	1789x420x430mm	2114x420x430mm
Heated rack	Code	-	851323	851324	851325	851326
	Price					
2 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950	854950	854950	854950	854950
	Price					
3 - Two-shelf unit	Code	854952	854953	854954	854956	854957
	Price					
4 - Additional 16A 2P+T socket (Up to 3 additional sockets)	Code	854955	854955	854955	854955	854955
	Price					



SPECIFICATIONS

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 (the side trim must be ordered separately).

Equipment

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

Unit with tray rest on left



Unit with tray rest on right



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

1 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code	854950
	Price	
2 - Additional 16A 2P+T socket (Up to 3 additional sockets)	Code	854955
	Price	



SPECIFICATIONS

Structure

- Entirely in stainless steel
- Top 2mm thick with vibrated polished finish.
- Corner units open public side : are delivered with a rail 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		

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	

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		

SPECIFICATIONS

- 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.

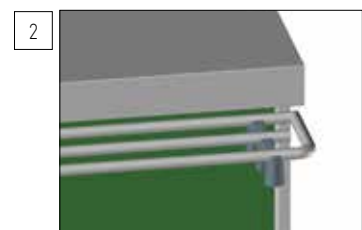
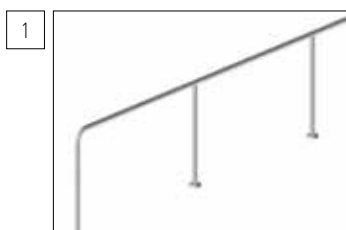


SIDE CASING PARTS

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		
1 - Round tube traffic rall (centimeter price)	Code 854975	Price
2 - Butt tray rest (this extra cost is applicable per unit)	Code 854965	Price
Stainless steel baseboards (linear meter price)	Code 854985	Price
Tube to enable electricity supply from the ceiling	Code 854976	Price
Front trim at 20/30 mm from ground (linear meter price)	Code 855010	Price
Extra cost for stainless steel front trim (this extra cost is applicable per unit)	Code 855000	Price



DESIGN, ORIGINALITY AND PERFORMANCE FOR THE SMALLEST ONES



+ TOP FEATURES

+ More safety



Compliant with safety standards: rounded glass, electrical elements out of the reach of children. To prevent children from receiving burns, the water bath can be arranged perpendicularly to the self-service line.

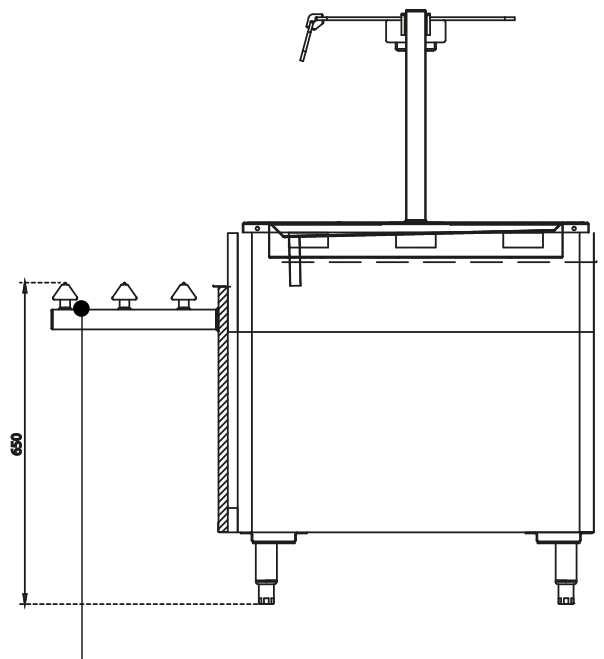
+ More performant



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

+ More quality

All of the elements are made of stainless steel. The tops are in vibration polished finish with a flanged front edge with a satin polished finish.



- No risk of food sediment between elements : easy cleaning.
- Static and ventilated refrigeration technology performances.
- Compliant with food security directives.

+ 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.

+ Economy

Fitted as standard with deferred and programmable activation, the cold and hot technical elements only consume what is necessary for the service.

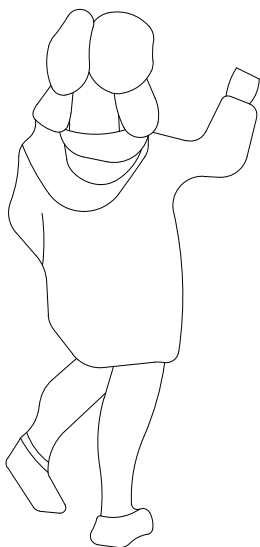
+ Easier to clean



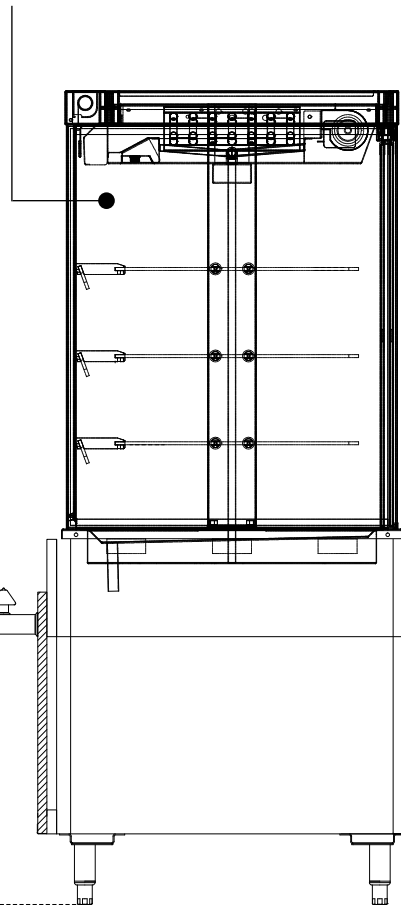
Food-grade neoprene moulded part for sealing; the elements have a perfect seal between them. Easier to clean, no risk of food deposits between the elements.

+ More performant

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

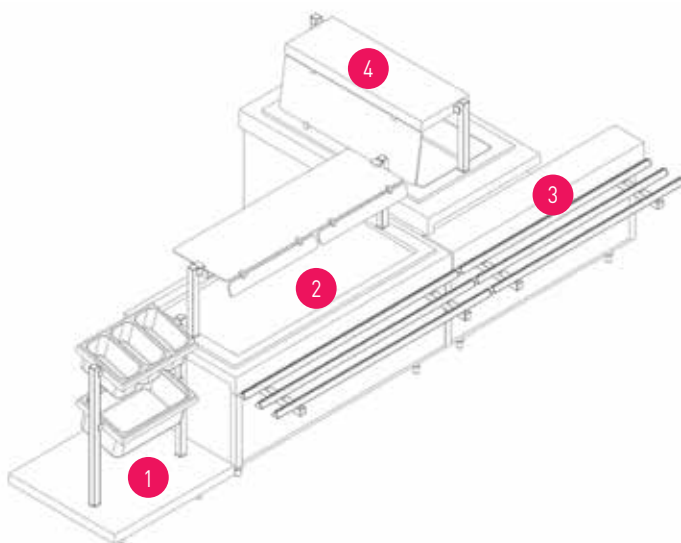


650



See our self configurations advices on page 86.

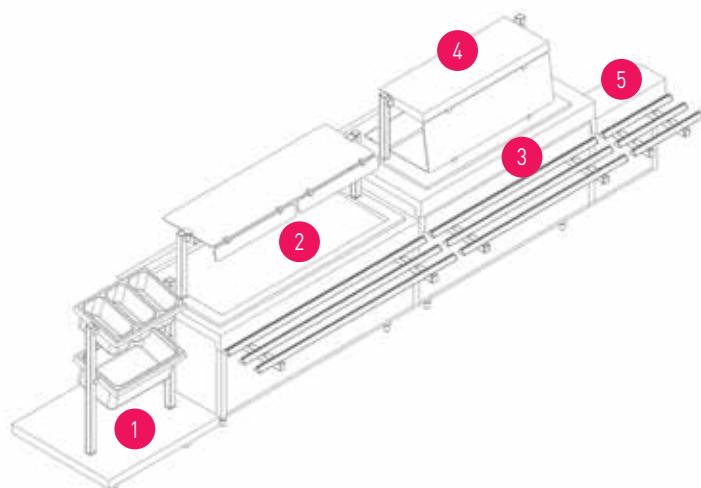
SELF CONFIGURATIONS ADVICES



CONFIGURATION 1: FOR 160 SETTINGS WITH TRANSVERSAL WATER BATH

1. Dispenser for 160 trays, 150 cutlery, 120 breads.
2. 4GN static refrigerated tank without refrigeration unit and with straight sneeze guard without lighting.
3. Front casing part for transversal bain-marie.
4. 4GN transversal hot air bain-marie with plate display unit without lighting.

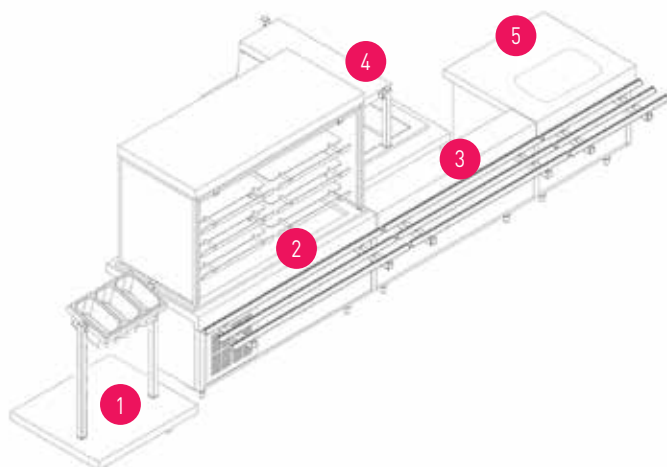
PUBLIC PRICE FOR THE UNIT: €12,186



CONFIGURATION 2: FOR 160 SETTINGS WITH WATER BATH IN THE DIRECTION OF THE SELF-SERVICE LINE

1. Dispenser for 160 trays, 150 cutlery, 120 breads.
2. 4GN static refrigerated tank without refrigeration unit and with straight sneeze guard without lighting.
3. Front casing part for transversal bain-marie.
4. 4GN transversal hot air bain-marie with plate display unit without lighting.
5. Front casing 500 mm for bain-marie access protection.

PUBLIC PRICE FOR THE UNIT: €13,093



CONFIGURATION 3: FOR 320 SETTINGS WITH COLD DISPLAY CABINET AND TRANSVERSAL WATER BATH

1. Dispenser for 160 trays, 150 cutlery.
2. 4GN unit with static refrigeration tank and ventilated 3 levels display unit without refrigerated units.
3. Front casing part for transversal bain-marie.
4. 4GN transversal hot air bain-marie with plate display unit without lighting.
5. 2GN neutral unit with mounting cut for 120 breads GN1/1 container (container to order separately).

PUBLIC PRICE FOR THE UNIT: €20,598



 RANGE OF SHADES AND EFFECTS AVAILABLE

Vert Pomme
Ref.854790



Vert Kiwi
Ref.854791



Jaune Citron
Ref.854792



Jaune Tournesol
Ref.854793



Orange
Ref.854794



Rouge Lipstick
Ref.854795



Rouge Cerise
Ref.854796



Bleu Denim
Ref.854797



Bleu de France
Ref.854798



Bleu de Delft
Ref.854799

To personalize with other colours choose from the extensive Zoom range from Egger. See www.egger.com. Consult us to check availability, delivery times and additional cost.



All our units of the "Oasis Primary school" range are delivered with outer casings. A standard range of colours has been chosen and is available for the colour choice of all units.
N.B.: Add the reference number of the chosen colour to the order so all unit covering can be prepared in the right colour.

SPECIFICATIONS

Base

- Entirely in stainless steel.
- Two capacity : 160 or 320 tray.
- Four height adjustable feet. Optional four 100 mm diam. Swivel wheels, two with brakes.

Upper part

- In stainless steel.
- Square 40x40 mm posts for dispensers.
- support frame for containers.

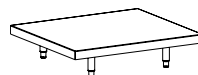
- Dispenser for cutlery : delivered with 3 GN1/3 H150 containers.

Dispenser for cutlery and bread :

- Single model : delivered with 3 GN1/3 H150 + 1 GN1/1 H200 container.
- Double model : delivered with 6 GN1/3 H150 + 2 GN1/1 H200 containers.
- Dispenser for cutlery, bread and glasses : delivered with 3 GN1/3 H150 + 1 GN1/1 H200 containers.

N.B.: The dispensers for cutlery, bread and glasses are sold without the dispenser base, which is to be ordered separately.

DISPENSER FOR TRAYS



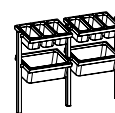
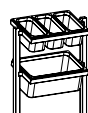
Models		Single model	Double model
Capacity with trays		160	320
Overall L x D x H		880 x 775 x 230 mm	1580 x 775 x 230 mm
Dispenser for trays	Code	854090	854091
	Price		
OPTIONS			
4 wheels -100 mm dia. Stainless steel case, with turntable, two with brakes	Code	854949	854949
	Price		

DISPENSER FOR CUTLERY



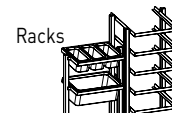
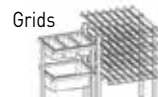
Models		Single model
Capacity with cutlery		150
Overall L x D x H		685 x 650 x 1110 mm
Dispenser for cutlery	Code	854089
	Price	

DISPENSER FOR CUTLERY AND BREAD



Models		Single model	Double model
Capacity with :	cutlery	150	300
	bread	120	240
Overall L x D x H		685 x 650 x 1110 mm	1315 x 650 x 1110 mm
Dispenser for cutlery and bread	Code	854092	854093
	Price		

DISPENSER FOR CUTLERY, BREAD AND GLASSES OR DISHWASHER BASKETS



Models		3 levels	4 levels	5 levels
Capacity with :	cutlery	150	150	150
	bread	120	120	120
	glasses diam.80 mm max	168	224	280
Overall L x D x H		1490 x 660 x 1180 mm	1490 x 660 x 1180 mm	1490 x 660 x 1180 mm
Dispenser with inclined grids	Code	854094	854095	854096
	Price			
Capacity with :	cutlery	150	150	150
	bread	120	120	120
	dishwasher baskets	3	4	5
Overall L x D x H		1365 x 650 x 1180 mm	1365 x 650 x 1180 mm	1365 x 650 x 1180 mm
Dispenser with inclined racks	Code	854097	854098	854099
	Price			

SPECIFICATIONS

Structure

- Entirely in stainless steel.
- Stainless steel top with vibrated polish finish and satin polish finish, 110 mm fallen edge..
- 4 height adjustable feet.
- Melamine outer casings 19 mm thick (145 mm from ground).
- Stainless steel sides.
- Tray rest with 3 trapezoid profiles (invisible fixing).
- Stainless steel valley on lower part and 60 mm thick stainless steel profile on sides of outer casings..

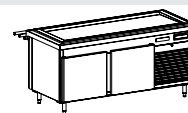
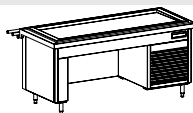
Refrigeration

- Refrigeration via transversal ventilated evaporator with anti-corrosion treatment for the store and tank refrigeration via 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 (option).

Refrigerated units :

- Models 3 GN and 4 GN : unit with 1 door.
- Model 5 GN : unit with 2 doors.
- 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).



UNIT WITH "STATIC REFRIGERATION" TANK

Models		3 GN	4 GN	5 GN
GN2/1 65mm deep container capacity per door		4	4	4
Overall length		1385 mm	1580 mm	1930 mm
Overall depth		820 mm	820 mm	820 mm
Overall height		750 mm	750 mm	750 mm
Net weight :	Without refrigerated unit	127 kg	139 kg	155 kg
	With refrigerated unit	144 kg	155 kg	185 kg
Max. load		200 kg	200 kg	200 kg
Power :	Without refrigerated unit	300 W	300 W	300 W
	With refrigerated unit	400 W	400 W	550 W
Cooling capacity :	Without refrigerated unit	272 W	272 W	272 W
	With refrigerated unit	396 W	396 W	665 W
Voltage		230 V single phase 50 Hz		230 V single phase 50 Hz
Model without refrigerated unit - 30mm deep tank	Code	853613	853614	853615
	Price			
Model with refrigerated unit - 30mm deep tank	Code	853043	853044	853045
	Price			

OPTIONS FOR ALL MODELS

Sneeze-guard without lighting : Overall L x D x H :		Straight model Curved model	1130 x 430 x 430 mm 1130 x 420 x 430 mm	1440 x 430 x 430 mm 1440 x 420 x 430 mm	1790 x 430 x 430 mm 1790 x 420 x 430 mm
Straight sneeze guard	Code		853330	853331	853332
	Price				
Curved sneeze guard	Code		853336	853337	853338
	Price				
4 wheels -100 mm dia. Stainless steel case, with turntable, two with brakes	Code		854949	854949	854949
	Price				
Extra cost for s/s front trim (Linear meter price)	Code		855001	855001	855001
	Price				
Tube to enable electricity supply from the ceiling	Code		854977	854977	854977
	Price				
Coiled lead for mobile units (up to 3600 W)	Code		854959	854959	854959
	Price				
3 round s/s tubes instead of alu tray rest (Linear meter price)	Code		854958	854958	854958
	Price				
Defrosting recovery tray GN1/1 H65	Code		854966	854966	854966
	Price				
Defrosting evaporation tray - Capacity 2.75 L - 1200 W (for model with refrigerated unit)	Code		854968	854968	854968
	Price				
"Gliss tray" kit (linear meter price)	Code		854961	854961	854961
	Price				

OPTION FOR FREE RACK MODELS ONLY

1 floor or 1 shelf for all length element	Code		854969	854969	854969
	Price				
Defrosting evaporation tray - Capacity 2.75 L - 600 W (for model with refrigerated unit)	Code		854967	854967	854967
	Price				

Delivered without connection lead and plug. EU label. These units are in compliance with the NF EN 60335-1, NF EN 60335-2-89 standards. Refrigeration unit at R452A.

SPECIFICATIONS

Structure

- Entirely in stainless steel.
- Stainless steel top with vibrated polish finish and satin polish finish, 110 mm fallen edge..
- 4 height adjustable feet.
- Melamine outer casings 19 mm thick (145 mm from ground).
- Stainless steel sides.
- Tray rest with 3 trapezoid profiles (invisible fixing).
- Stainless steel valley on lower part and 60 mm thick stainless steel profile on sides of outer casings.

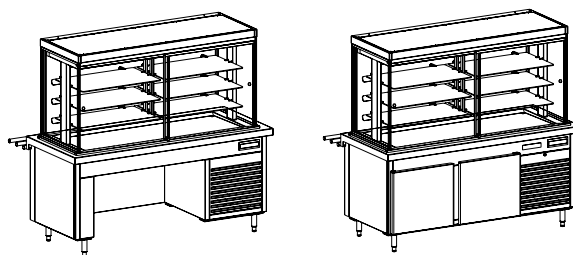
Refrigeration

- Refrigeration via transversal ventilated evaporator with anti-corrosion treatment for the store and tank refrigeration via 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 (option).

Refrigerated units :

- Models 3 GN and 4 GN : unit with 1 door.
- Model 5 GN : unit with 2 doors.
- 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).



UNITS WITH REFRIGERATED DISPLAY UNITS 3 LEVELS

Models		3 GN	4 GN	5 GN
GN2/1 65mm deep container capacity per door		4	4	4
Overall length		1385 mm	1580 mm	1930 mm
Overall depth		820 mm	820 mm	820 mm
Overall height		1670 mm	1670 mm	1670 mm
Net weight :	Without refrigerated unit	293 kg	317 kg	364 kg
	With refrigerated unit	306 kg	335 kg	396 kg
Max.load		200 kg	200 kg	200 kg
Power :	Without refrigerated unit	1000 W	1000 W	1200 W
	With refrigerated unit	1050 W	1050 W	1250 W
Cooling capacity :	Without refrigerated unit	1185 W	1185 W	1440 W
	With refrigerated unit	1440 W	1440 W	1727 W
Voltage		230 V single phase 50 Hz		230 V single phase 50 Hz
Model without refrigerated unit - 30mm deep tank	Code	853113	853114	853115
	Price			
Model with refrigerated unit - 30mm deep tank	Code	853443	853444	853445
	Price			

OPTIONS FOR ALL MODELS

4 wheels - 100 mm dia. Stainless steel case, with turntable, two with brakes	Code	854949	854949	854949
	Price			
Extra cost for s/s front trim (Linear meter price)	Code	855001	855001	855001
	Price			
Coiled lead for mobile units (up to 3600 W)	Code	854959	854959	854959
	Price			
3 round s/s tubes instead of alu tray rest (Linear meter price)	Code	854958	854958	854958
	Price			
Defrosting recovery tray GN1/1 H65	Code	854966	854966	854966
	Price			
Defrosting evaporation tray Capacity 2.75 L - 600 W	Code	854968	854968	854968
	Price			
"Gliss tray" kit (linear meter price)	Code	854961	854961	854961
	Price			

OPTION FOR FREE RACK MODELS ONLY

1 floor or 1 shelf for all length element	Code	854969	854969	854969
	Price			

SPECIFICATIONS

Structure

- Entirely in stainless steel.
- Stainless steel top with vibrated polish finish and satin polish finish, 110 mm fallen edge..
- 4 height adjustable feet.
- Melamine outer casings 19 mm thick (145 mm from ground).
- Stainless steel sides.
- Tray rest with 3 trapezoid profiles (invisible fixing).
- Stainless steel valley on lower part and 60 mm thick stainless steel profile on sides of outer casings.

Water tank

- Automatic filling via solenoid valve.
- Heating under the tank via stainless steel shielded finned resistors.

- Draining via 40mm-diameter bung with overflow protection device.
- Safety thermostat.
- "Lack of water" LED.

Pulsed air tank

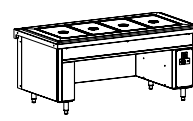
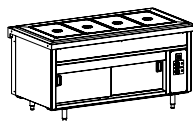
- Heating via stainless steel shielded finned resistors with ventilator
- accessible from the service side

- Safety thermostat.

Cupboard

- Electronic control thermostat with digital display and touch sensitive control with delayed timer switching function.
- Safety thermostat protection.
- Heated by shielded elements and centrifugal fan.
- 2 sliding doors.

WATER OR AIR BAIN-MARIE TANK



Models	Water bain-marie tank		Air bain-marie tank	
	3 GN	4GN	3 GN	4 GN
GN2/1 65mm deep container capacity per door	4	4	4	4
Overall length	1385 mm	1580 mm	1385 mm	1580 mm
Overall depth	820 mm	820 mm	820 mm	820 mm
Overall height	900 mm	900 mm	900 mm	900 mm
Net weight :	Without heated cupboard With heated cupboard	77 kg 116 kg	85 kg 129 kg	76 kg 115 kg
Max.load		200 kg	200 kg	200 kg
Power :	Without heated cupboard With heated cupboard	2250 W 3780 W	3000 W 3780 W	1000 W 2530 W
Voltage	230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
Model without heated cupboard	Code	850923	850924	851143
	Price			851144
Model with heated cupboard	Code	851223	851224	851243
	Price			851244

OPTIONS FOR ALL MODELS					
Plate display unit : Overall L x D x H :		1130 x 390 x 430 mm	1440 x 390 x 430 mm	1130 x 390 x 430 mm	1440 x 390 x 430 mm
Model without lighting	Code	851333	851334	851333	851334
	Price				
Model with halogen lighting (70 W)	Code	851343	851344	851343	851344
	Price				
4 wheels -100 mm dia. Stainless steel case, with turntable, two with brakes	Code	854949	854949	854949	854949
	Price				
Extra cost for s/s front trim (Linear meter price)	Code	855001	855001	855001	855001
	Price				
Tube to enable electricity supply from the ceiling	Code	854977	854977	854977	854977
	Price				
Coiled lead for mobile units (up to 3600 W)	Code	854959	854959	854959	854959
	Price				
3 round s/s tubes instead of alu tray rest (Linear meter price)	Code	854958	854958	854958	854958
	Price				
"Gliss tray" kit (linear meter price)	Code	854961	854961	854961	854961
	Price				
Additional 16A 2P+T socket (No protection, no connecting)	Code	854947	854947	854947	854947
	Price				
30 mA circuit breaker for socket	Code	854951	854951	854951	854951
	Price				

OPTION FOR FREE RACK MODELS ONLY					
1 floor or 1 shelf for all length element	Code	854969	854969	854969	854969
	Price				

Delivered without connection lead. EU approved - These bain-marie units are in compliance with the NF EN 60335-1, NF EN 60335-2-49 and NF EN 60335-2-50 standards.

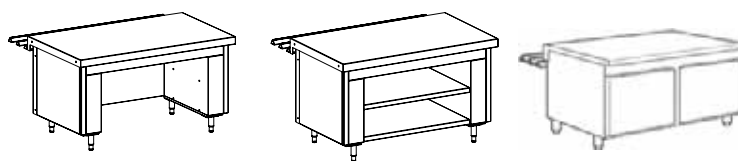
SPECIFICATIONS

Structure

- Entirely in stainless steel.
- Stainless steel top with vibrated polish finish and satin polish finish, 110 mm fallen edge..
- 4 height adjustable feet.
- Melamine outer casings 19 mm thick (145 mm from ground).

- Stainless steel sides.
- Tray rest with 3 trapezoid profiles (invisible fixing).
- Stainless steel valley on lower part and 60 mm thick stainless steel profile on sides of outer casings.
- Units with closed storage :
 - 2 GN model : 1 swing door
 - 3, 4, 5 GN models : 2 sliding doors.

NEUTRAL UNITS



Models		2 GN	3 GN	4 GN	5 GN
Overall length		880 mm	1380 mm	1580 mm	1930 mm
Overall depth		820 mm	820 mm	820 mm	820 mm
Overall height		750 mm	750 mm	750 mm	750 mm
Net weight :	Underneath free	65 kg	86 kg	95 kg	111 kg
	With 2 levels - open storage	74 kg	104 kg	116 kg	138 kg
	With 2 levels - closed storage	80 kg	119 kg	134 kg	161 kg
Max.load		200 kg	200 kg	200 kg	200 kg
Model with underneath free	Code	854132	854133	854134	854135
	Price				
Model with 2 levels - Open storage	Code	854142	854143	854144	854145
	Price				
Model with 2 levels - Closed storage	Code	854152	854153	854154	854155
	Price				

OPTIONS FOR ALL MODELS

4 wheels -100 mm dia. Stainless steel case, with turntable, two with brakes	Code	854949	854949	854949	854949
	Price				
Extra cost for s/s front trim (linear meter price)	Code	855001	855001	855001	855001
	Price				
3 round s/s tubes instead of alu tray rest (linear meter price)	Code	854958	854958	854958	854958
	Price				
"Gliss tray" kit (linear meter price)	Code	854961	854961	854961	854961
	Price				
Additional 16A 2P+T socket (No protection, no connecting)	Code	854947	854947	854947	854947
	Price				
30 mA circuit breaker for socket	Code	854951	854951	854951	854951
	Price				

OPTION FOR FREE RACK MODELS ONLY

Option for bread container mounting cut (size for GN1/1 200mm deep)	Code	854190	854190	854190	854190
	Price				

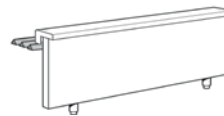
SPECIFICATIONS

Structure

- Entirely in stainless steel.
- Stainless steel top with vibrated polish finish and satin polish finish, 110 mm fallen edge..
- 4 height adjustable feet.

- Melamine outer casings 19 mm thick (145 mm from ground).
- Stainless steel sides.
- Tray rest with 3 trapezoid profiles (invisible fixing).
- Stainless steel valley on lower part and 60 mm thick stainless steel profile on sides of outer casings.

FRONT CASING PARTS



Models		Front casing part L 500 mm	Front casing part L >550 mm	Front casing part L 1400 mm
Overall length		500 mm	>550 mm	1400 mm
Overall depth		215 mm	215 mm	215 mm
Overall height		750 mm	750 mm	750 mm
Net weight		24 kg	-	52 kg
Front casing parts	Code	854405	854406	854414
	Price			
OPTIONS				
1 - 4 wheels -100 mm dia. Stainless steel case, with turntable, two with brakes	Code	854949	854949	854949
	Price			
2 - Extra cost for s/s front trim (Linear meter price)	Code	855001	855001	855001
	Price			
3 round s/s tubes instead of alu tray rest (Linear meter price).	Code	854958	854958	854958
	Price			
"Gliss tray" kit (linear meter price)	Code	854961	854961	854961
	Price			
3 - Additional 16A 2P+T socket (No protection, no connecting)	Code	854947	854947	854947
	Price			
30 mA circuit breaker for socket	Code	854951	854951	854951
	Price			



SPECIFICATIONS

- 65 plates per stack.
- Adjustable stack for round plates of a diameter of 200 to 310 mm and square or rectangular plates from 185 to 285 mm sides.
- Thermostatic regulation between 0° and 100°C (with safety thermostat).
- Mineral wool insulation (30 mm).
- 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.
- Model with cleaning hatch : Connection with a removable, 2 m long non-spiral cord (opposite thermostat and switch).
- Trolleys delivered with lids.

(*) Maximum capacity with lid, the exact number of plates depends upon their thickness.

Trolleys available with stainless steel wheels upon request.

MODELS WITH FIXED STACKS FOR PLATES*



Models		1 stack	2 stacks		2 stacks	
Dimensions of compatible plates (minimum/maximum):						
	Round	200/260 mm	200/260 mm	260/320 mm	200/260 mm	200/285 mm
	Square				185/260 mm	185/285 mm
	Rectangular				185/260 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		-	230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
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					
OPTIONS						
Round lid	Code	-	777435	777440	-	-
	Price					
Square lid	Code	-	-	-	777438	777437
	Price					63,40
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					
OPTIONS						
1 - Round lid	Code	777435	777435	-	-	-
	Price					
2 - Square lid	Code	-	-	-	-	-
	Price					



Find our full range of integrated self-levelling trolleys and stacks for plates, trays, racks, etc. on pages 144 to 153 of this catalogue.





SPECIFICATIONS

- 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).



SELF-LEVELLING BUILT-IN DISPENSER FOR PLATES AND ALL TYPES OF TABLEWARE



Models						
Dimensions of compatible plates (minimum/maximum):	Round	200/260 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	65	65	120/180
	Bowls	-	-	-	-	216
	Small dishes	-	-	-	-	-
Overall length		355 mm	428 mm	355 mm	428 mm	712 mm
Overall width		355 mm	428 mm	355 mm	428 mm	457 mm
Overall height		740 mm	784 mm	740 mm	740 mm	729 mm
Fitted opening		330 x 330 mm	390 x 390 mm	330 x 330 mm	390 x 390 mm	682 x 350 mm
Power		900 W	900 W	900 W	900 W	-
Voltage		230 V single phase 50/60 Hz		230 V single phase 50/60 Hz		-
Maximum load		70 kg	80 kg	70 kg	80 kg	160 kg
Net weight		9 kg	13 kg	9 kg	13 kg	19 kg
Heating no ventilation	Code	777431	777430	777439	777434	-
	Price					
Neutral - no ventilation	Code	777432	777433	777539	777534	777630
	Price					
OPTION						
Lid	Code	777435	777436	777438	777437	-
	Price					



SPECIFICATIONS

- Stainless-steel design.
- Operation by stainless steel wire platform system.
- Jamming free design guided at the 4 angles.
- Delivered without lid.



SELF-LEVELLING BUILT-IN DISPENSER FOR DISHWASHER BASKETS AND TRAYS



Models		For dishwasher baskets	For trays
Dimensions :	Dishwasher baskets Trays	500 x 500 mm -	- 460 x 360 mm, 480 x 370 mm, GN1/1, 350 x 270 mm
Capacity :	Dishwasher baskets Trays	7 -	- 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 Price	777830	777930
OPTION			
1 - Lid Overall L x w x h 552 x 578 x 47 mm	Code Price	777831	-

1



To find the broadest range of non-standard self-service equipment, see the Vauconsant catalogue.



SPECIFICATIONS

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.

FITTED BAIN-MARIE WITH 2 TUREENS

- Delivered with two 4-litre tureens and two lids.

DISPLAY INDUCTION COOKER



Models		2,8 Kw	3,5 Kw
Capacity :		for pots and pans Ø 120 mm to 280 mm	for pots and pans Ø 120 mm to 280 mm for pots and pans Ø 350 mm
Overall length	Induction cooker	365 mm	365 mm
Overall depth	Wok induction cooker	460 mm	500 mm
Overall height :		-	-
	Induction cooker	80 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		230 V single phase 50 Hz	230 V single phase 50 Hz
Induction cooker	Code	240306	240315
	Price		
Wok induction cooker	Code	-	240322
	Price		

EU approved - Conforms to NF EN 55014 - EN 60335-1 and 60335-2-36.

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		
Maximum load		10 kg
Net weight		7 kg
Fitted bain-marie with two tureens with lids	Code	875030
	Price	

EU approved - Conforms to NF EN 60335-1, EN 60335-2-12 and NF EN 55014-1.

SPECIFICATIONS

- Tank refrigerated by ventilated cold.
- Polyurethane foam insulation.
- Ventilation in the front panel.
- Regulation by digital display remote thermostat.
- Stainless steel design.
- Melamine-coated front panel and sides.
- Sides made from hardened glass (thickness 6 mm).
- Four shelves made from hardened glass (thickness 10 mm), on adjustable-height brackets.
- Waterproof lighting by a fluorescent tube flush-fitted in the upper part, on the client side.
- Delivered with a night curtain and a key.
- Removable shelves for cleaning.
- Evaporator can be lifted on jacks.
- Can be disassembled, giving easy access to the electric parts.
- 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).
- A number of options are available for these articles: 4 stainless steel castors, 2 with brakes, tropicalized generator (for use in temperatures of +26°C to +43°C), LED lighting for the glass front or the shelves, extra shelves, UVC germicidal lamp, drip pans for defrost drains, other covering colours. **Contact us for information.**



INOUK REFRIGERATED DISPLAY CABINETS

Models	2 GN	3 GN	4 GN
Overall length	820 mm	1150 mm	1475 mm
Overall depth	800 mm	800 mm	800 mm
Overall height	1930 mm	1930 mm	1930 mm
Net weight	195 kg	256 kg	318 kg
Power	1000 W	1450 W	1900 W
Cooling capacity	1185 W	1727 W	2126 W
Voltage	230 V Single phase 50/60 Hz	230 V Single phase 50/60 Hz	230 V Single phase 50/60 Hz
Refrigerated display cabinet - Panels color Vert Pomme	Code 853052	Code 853053	Code 853054
	Price		

EU label. These display cabinets are in compliance with the NF EN 1672-2, NF EN 60335-1, NF EN 60335-2-24 and NF EN 60335-2-50 standards. Refrigeration unit at R452A.



Inouk, long term service (24h):

- +3°C on average in the centre of the food for 4 hours (in ambient temperature of 25°C).
- +5°C on average in the centre of the food for 24 hours (in ambient temperature of 25°C).



SPECIFICATIONS

- Each shelf is fitted with hotplates made from hardened glass.
- Compliant with the legislation in force relating to hot regulation.
- Rockwool insulation (thickness 30 mm).
- Four lamps flush-fitted under each level.
- Stainless steel design.
- Sides made from hardened glass (thickness 6 mm) with heatreflective film.
- Five storage levels, 175 mm between each level.
- Shelves sloping towards the client, with stops .
- Lower part closed.
- Easy-to-clean shapes.
- Can be disassembled, giving easy access to the electric parts.
- Laminated melamine-covered front and side parts with stainless-steel protective edges.
- The principle of regulating the heating for each level enables energy needs to be adapted and savings to be made on electricity consumption.
- A number of options are available for these articles: 4 stainless steel castors, 2 with brakes, other covering colours. **Contact us for information.**



ÉQUATEUR HOT DISPLAY CABINETS

Models	2 GN	3 GN	4 GN
Overall length	820 mm	1150 mm	1475 mm
Overall depth	800 mm	800 mm	800 mm
Overall height	1930 mm	1930 mm	1930 mm
Net weight	150 kg	190 kg	240 kg
Power	2120 W	3220 W	4040 W
Voltage	230 V Single phase 50/60 Hz	230 V Single phase 50/60 Hz	400 V three-phase + neutral 50/60 Hz
Hot display cabinet - Panels color Vert Pomme	Code 851042	851043	851044
	Price		

EU approved - These display cabinets are in compliance with the NF EN 1672-2, NF EN 60335-1, NF EN 60335-2-50 and NF EN 563 standards.



The possibility of controlling the temperature range of hot plates (+40°C to +120°C) enables multiple preparations (quiches, pasta box, pizzas, fried chicken, hot dishes, etc.) to be dispensed.



A QUALITY AND ADJUSTABLE TOOL, IDEAL FOR EVENT CATERING

More aesthetics



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



A solid, ergonomic and easy-fold-down tray rest that becomes a real design element after service. Customizable in accordance with the unit tops.




Caravane is freedom of expression to suit the setting, décor and different tastes; the mobile self-service range that presents your meals more attractively!



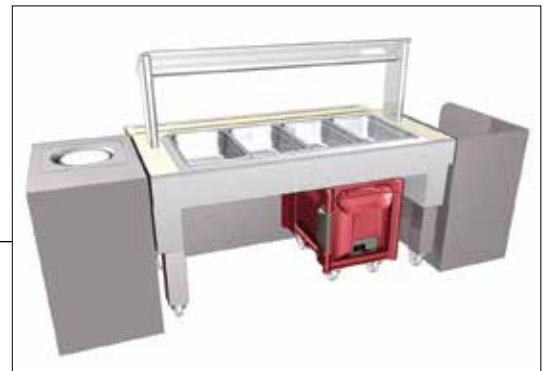
DESIGN

- Corian® resin top with rounded front for a very high-end design.
- Attractive, customizable fold-down tray rest, practical and ergonomic during service.

 More ergonomics



The Caravane range includes mobile "servers" to provide all the accessories required for the service: plates (neutral or warmed), cutlery, trays, etc...



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.



USE

- 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.

MODULAR DESIGN SUITED TO THE REQUIREMENTS OF VARIABLE SERVICE LAYOUTS



Great freedom of layout

In commercial or institutional catering, as islands or in line, in a central position or against a wall; Caravane units are available for all requirements to optimize space and periods of the day.

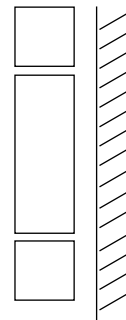
Central



In line



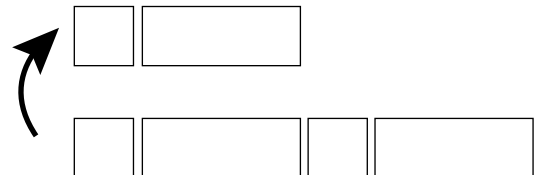
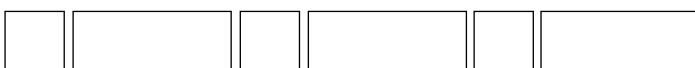
Against a wall



Great flexibility in managing flows and personnel

An end-of-service that requires you to reduce the range on offer and free-up personnel? Reorganization of the direction of circulation or of the distribution space? An occasional requirement or a one-off event? The Caravane range meets all of these needs with an effective, high-end quality of presentation !

Organization of the offer



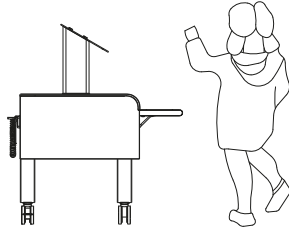
CUSTOMIZATION OPTIONS

The Caravane range is delivered as standard in the colour "Vanilla". It can be customised in different choices of colours and shades to best suit multiple and varied settings.

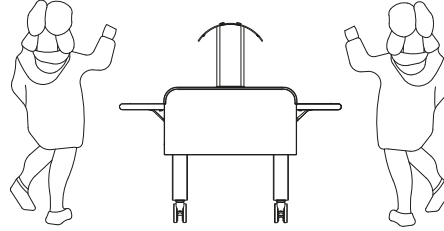
The customization options relate to the top of the units and the trim on the sides of the units.

THE RANGE : THE UNITS ARE AVAILABLE FOR A WIDE VARIETY OF COMPOSITIONS

Single access units



Dual access buffet units



COLD UNITS

3 GN



4 GN



3 GN

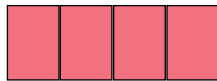
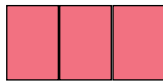


4 GN



HOT UNITS

Bain-marie



Glass ceramic



Combination



Cold tank



Bain-marie tank

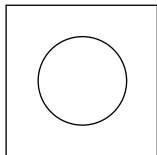


Glass ceramic plate

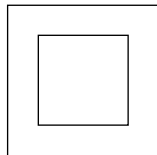
"SERVER" UNITS

Essential additions to provide a complete and attractive service.

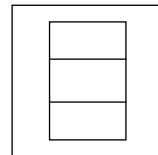
Plates



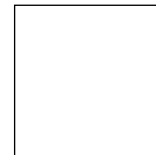
Trays



Cutlery



Neutral



See below for a selection of available colours.
Please contact us if you have any other requests.



Sable



Blanc cassé



Marron



Vert écreu

SPECIFICATIONS

- Stainless and epoxy coated steel chassis.
- Corian® resin top with built-in stainless steel basin, 30mm deep with sloping base and edges with vibration polished finish.
- Solid veneer tray rest with quick, ergonomic opening/closure system, securely held in position.
- Glass sneeze guard with LED lighting rail; assembly on streamlined coated aluminium supports.
- 4 composite casters, 2 of which with brakes.

- 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.
- Server units : for the technical characteristics, refer to page 107.
- Insulated containers : for the technical characteristics, refer to pages 110.

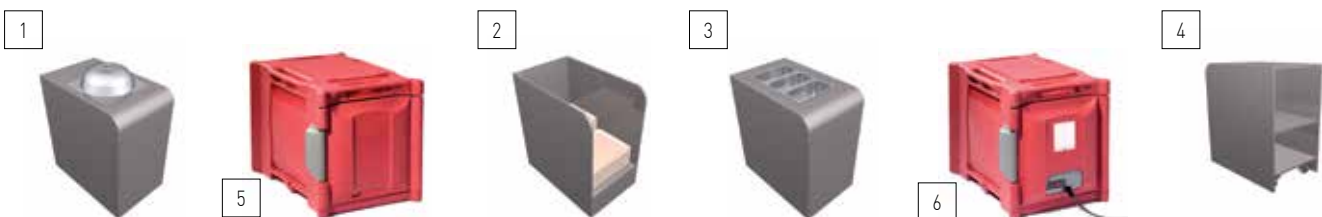
BUFFET UNIT WITH STATIC REFRIGERATION TANK - WITHOUT REFRIGERATED UNIT



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	230 V single phase 50Hz		230 V single phase 50Hz	
Buffet unit static refrigeration tank	Code 856013	Code 856014	Code 856023	Code 856024
	Price			

OPTIONS

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



* Server units - Overall L x D x H 540 x 830 x 900 mm

Delivered with connection lead (2m).EU label.These units are in compliance with the NF EN 60335-1, NF EN 60335-2-89 standards. Refrigeration unit at R404a.

SPECIFICATIONS

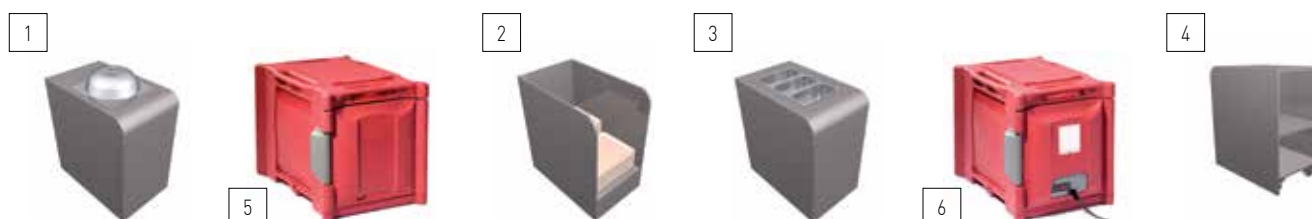
- Stainless and epoxy coated steel chassis.
- Corian® resin top with built-in, heated, tempered glass plate, 6mm thick and edges in vibration polished finish stainless steel.
- Solid veneer tray rest with quick, ergonomic opening/closure system, securely held in position.
- Glass sneeze guard with LED lighting rail; assembly on streamlined coated aluminium supports.
- 4 composite casters, 2 of which with brakes.
- 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.
- Server units : for the technical characteristics, refer to page 107.
- Insulated containers : for the technical characteristics, refer to pages 110.

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	230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
Buffet unit static refrigeration tank	Code	857213	857223	857224
	Price			
OPTIONS				
1 - Neutral server unit for plates*	Code	859520	859520	859520
	Price			
1 - Heating server unit for plates*	Code	859525	859525	859525
	Price			
2 - Tray server unit*	Code	859510	859510	859510
	Price			
3 - Cutlery server unit*	Code	859513	859513	859513
	Price			
4 - Neutral server unit*	Code	859505	859505	859505
	Price			
5 - Sherpa F3 Insulated box	Code	821901	821901	821901
	Price			
6 - Sherpa FC3 heated insulated box	Code	822000	822000	822000
	Price			
Wheels for insulated box - special Caravane - diam.60mm - 2 with brakes	Code	822752	822752	822752
	Price			



* Server units - Overall L x D x H 540 x 830 x 900 mm

Delivered with connection lead (2m).EU label.These units are in compliance with the NF EN 60335-1, NF EN 60335-2-12 standards.

SPECIFICATIONS

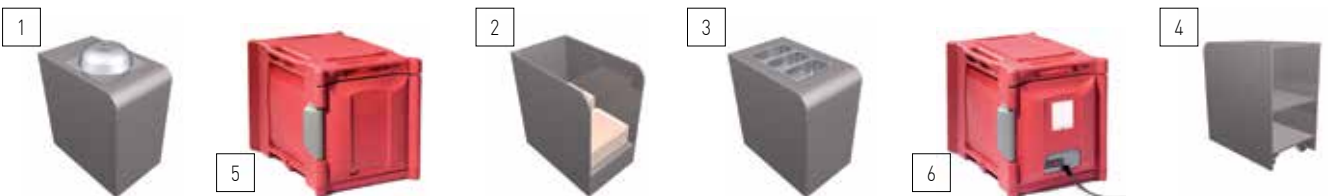
- Stainless and epoxy coated steel chassis.
- Corian® resin top with built-in stainless steel basin, 210mm deep, built-in tempered glass hot plate, 6 mm thick, edges in stainless steel with vibrated polished finish.
- Solid veneer tray rest with quick, ergonomic opening/closure system, securely held in position.
- Glass sneeze guard with LED lighting rail; assembly on streamlined coated aluminium supports.
- 4 composite casters, 2 of which with brakes.
- Single access 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) .
- Hot air bain-marie. Static heating
- Hot combination model : tank 2GN1/1 and plate 2 GN1/1. Bonded heating element; easy maintenance with mastic-free seal around the glass.
- Electronic control thermostat with digital display and sensitive touch control. For the mixed model, one regulation for the whole unit.
- Safety thermostat protection.
- Server units : for the technical characteristics, refer to page 107.
- Insulated containers : for the technical characteristics, refer to pages :110



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	160 kg
	Hot combination model	-	200 kg
Max.load:	Bain-marie model	90 kg	120 kg
	Hot combination model	-	100 kg
Power:	Bain-marie model	2100 W	2100 W
	Hot combination model	-	2180 W
Voltage		230 V single phase 50/60 Hz	
Bain-marie model	Code	857013	857014
	Price		
Hot combination model (bain-marie + hot plate)	Code	-	857514
	Price		
OPTIONS			
1 - Neutral server unit for plates*	Code	859520	859520
	Price		
1 - Heating server unit for plates*	Code	859525	859525
	Price		
2 - Tray server unit*	Code	859510	859510
	Price		
3 - Cutlery server unit*	Code	859513	859513
	Price		
4 - Neutral server unit*	Code	859505	859505
	Price		
5 - Sherpa F3 Insulated box	Code	821901	821901
	Price		
6 - Sherpa FC3 heated insulated box	Code	822000	822000
	Price		
Wheels for insulated box - special Caravane - diam.60mm - 2 with brakes	Code	822752	822752
	Price		



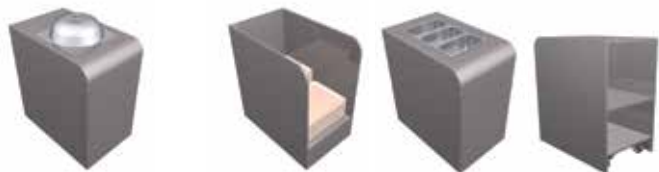
* Server units - Overall L x D x H 540 x 830 x 900 mm

Delivered with connection lead (2m).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.

SPECIFICATIONS

- 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.

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	-	230 V single phase 50/60 Hz	-	-	-	
Server units	Code	859520	859525	859510	859513	859505
	Price					



For a range of plates, dishes, glasses, cutlery and trays please see the IN SITU catalogue.







INSULATED BOXES

Sherpa insulated boxes
Individual meal carrier

Pages
110 to 116
118 to 121

EASY AND SAFE ISOTHERM TRANSPORT

TOP FEATURES

Quick and safe closure

One single large latch to ensure correct closure of the doors, without any effort and with only one hand.

Secured stacking



Built-in hooking zone. Secured attachment latch sold separately.

Optimised lifespan



Anti-wear skids on the underside.

Rolling quality

Swivel wheels made of composite materials Ø 125 mm, 2 are fitted with brakes (only on Sherpa F3, F4, FC3 and FC4 models) as optional equipment.

Easier prehension



Embedded handles on all sides so as to be easily carried by 1 or 2 persons.



Washing with jet

Solid easy-to-clean one piece interior.

Marking choice



Delivered with a set of hot catering (red), cold catering (blue) labels for the identification of contents or destinations.



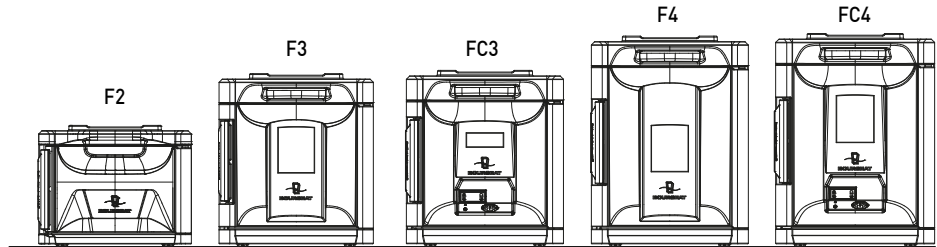
Sherpa, a line of insulated containers, more complete and better suited to the requirements of the transport of meals in hot or cold catering for commercial catering and collectivities.

Made from hygienic polyethylene.

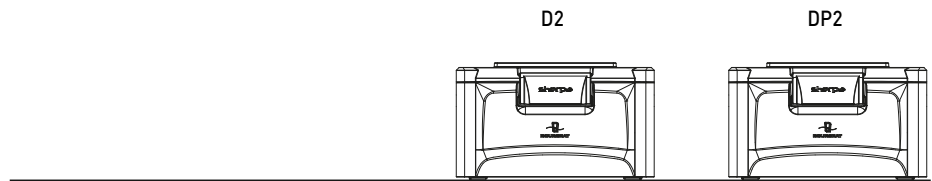
Adapted to meet transport requirements over authorized distances of 80 km with no intermediate loading, the Sherpa range perfectly features insulated and sealed containers that may be provided with cold (eutectic plates, dry ice) or heat sources (models with heating unit).

THE RANGE

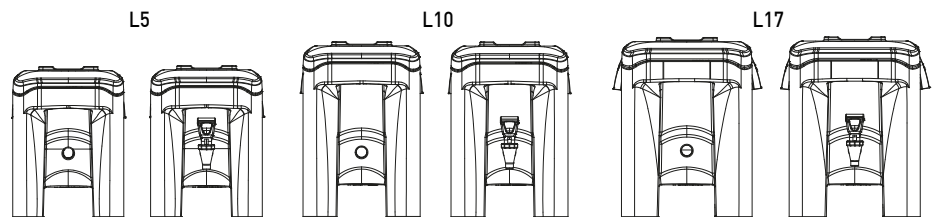
GN MODELS WITH FRONT OPENING



GN MODELS WITH TOP OPENING



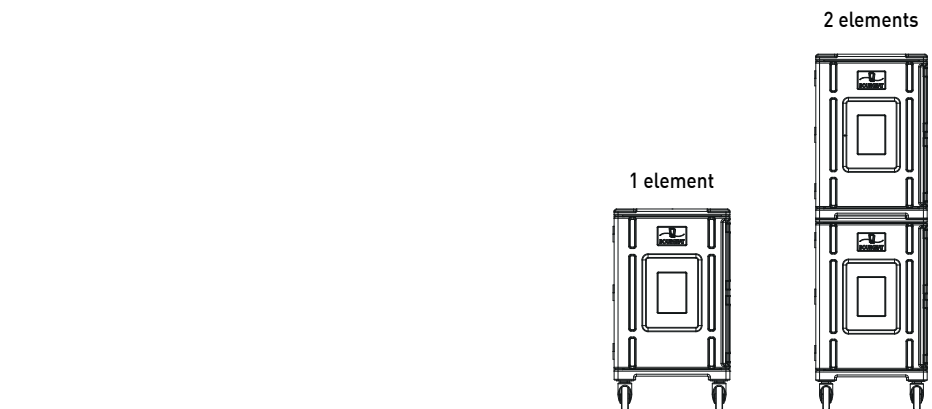
MODELS FOR LIQUIDS



EURONORME MODELS WITH FRONT OPENING



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.

SPECIFICATIONS

- 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, even without any seals.

- 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** : **BEWARE** : You are advised to use the lids with the containers to avoid the steam and fat damaging the regulator.



GN MODELS WITH FRONT OPENING



Models	F2	F3	F4	FC3	FC4	
	Neutral	Neutral	Neutral	Heated	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	-	-	-	230 V single phase 50/60 Hz		
Sherpa insulated containers with front opening	Code	821801	821901	822101	822000	822500
	Price					

OPTIONS

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	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					



SPECIFICATIONS

- 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		DP2	
	Without stainless steel wire basket		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	Code	821200
	Price		Price	
OPTIONS				
2 - Mobile base without handle	Code	797706	Code	797706
Overall L x W x H 717 x 496 x 242 mm	Price		Price	
3 - Mobile base with handle	Code	798006	Code	798006
Overall L x W x H 958 x 496 x 1046 mm	Price		Price	
5 - GN1/3 eutectic block - Retains chill down to -12°C	Code	826001	Code	826001
	Price		Price	
5 - GN1/1 eutectic block - Retains chill down to -3°C	Code	826003	Code	826003
	Price		Price	
5 - GN1/1 eutectic block - Retains chill down to -12°C	Code	826004	Code	826004
	Price		Price	
5 - GN1/1 eutectic block - Retains chill down to -21°C	Code	826005	Code	826005
	Price		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	Code	825010
	Price		Price	
Model without tap	Code	825205	Code	825210
	Price		Price	

SPECIFICATIONS

- 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.
- 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.
- For 600x400 mm trays and grids.
- **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.



EURONORM MODEL WITH FRONT OPENING



Models	E8
Number of levels with 50 mm step	8
Capacity	111 L
Overall length	776 mm
Overall depth	548 mm
Overall height	641 mm
Net weight	22 kg
Sherpa E8 - "Pastry" model	Code 822301
	Price
OPTIONS	
1 - Set of 4 wheels - stainless steel fork - 2 with brakes Ø 125 mm	Code 822751
	Price
2 - Mobile base without handle Overall L x W x H 717 x 496 x 242 mm	Code 797706
	Price
3 - Mobile base with handle Overall L x W x H 958 x 496 x 1046 mm	Code 798006
	Price
4 - Set of 2 fasteners	Code 822851
	Price
5 - GN1/3 eutectic block - Retains chill down to -12°C	Code 826001
	Price
5 - GN1/1 eutectic block - Retains chill down to -3°C	Code 826003
	Price
5 - GN1/1 eutectic block - Retains chill down to -12°C	Code 826004
	Price
5 - GN1/1 eutectic block - Retains chill down to -21°C	Code 826005
	Price



SPECIFICATIONS

- 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.



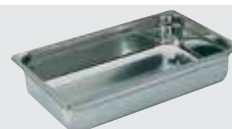
MULTI-STANDARD MODELS WITH FRONT OPENING

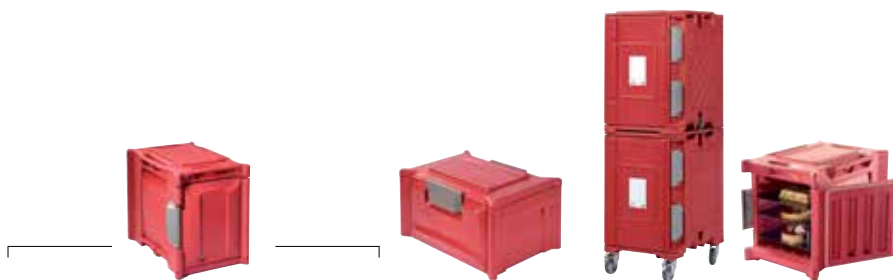


Models		1 element with wheels	2 elements with wheels
Loading option with s/s containers		9 GN1/1 65 mm deep or 6 GN1/1 100 mm deep	2x9 GN1/1 65 mm deep or 2x6 GN1/1 100 mm deep
Loading option with polycarbonate containers		8 GN1/1 65 mm deep or 5 GN1/1 100mm deep + 1 GN1/1 65mm deep	2x8 GN1/1 65 mm deep 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 With handling basket	37 kg 43 kg	70 kg 82 kg
Without handling basket	Code	823101	823105
	Price		
With 600x400 handling basket - 12 levels of shelves	Code	823102	823106
	Price		
With GN1/1 handling basket - 18 levels of shelves	Code	823103	823107
	Price		
With 600x400 handling basket - 9 levels of shelves	Code	823104	823108
	Price		
OPTIONS			
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		



Find all our GN container ranges
(stainless steel, copolyester)
on page 168 to 187 of this catalogue.





		Models					
		F2	F3 / FC3	F4 / FC4	D2 / DP2	Multi-standard*	E8
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	8
Cages :							
	600 x 400 x 135 mm	/	/	/	/	5	/

* Loading options for 1 element.



Find all our GN container ranges (stainless steel, copolyester) on page 168 to 187 of this catalogue.



To find a large range of storage containers ..., refer to the "Storage handling" chapter of the MATFER catalogue.





For a wider range of grids, pastry plates, see the MATFER catalogue, chapter on "Bakery-Pastry".



SIMPLE, ERGONOMIC AND EFFECTIVE HOME DELIVERY OF MEALS

+ TOP FEATURES

+ Ergonomics



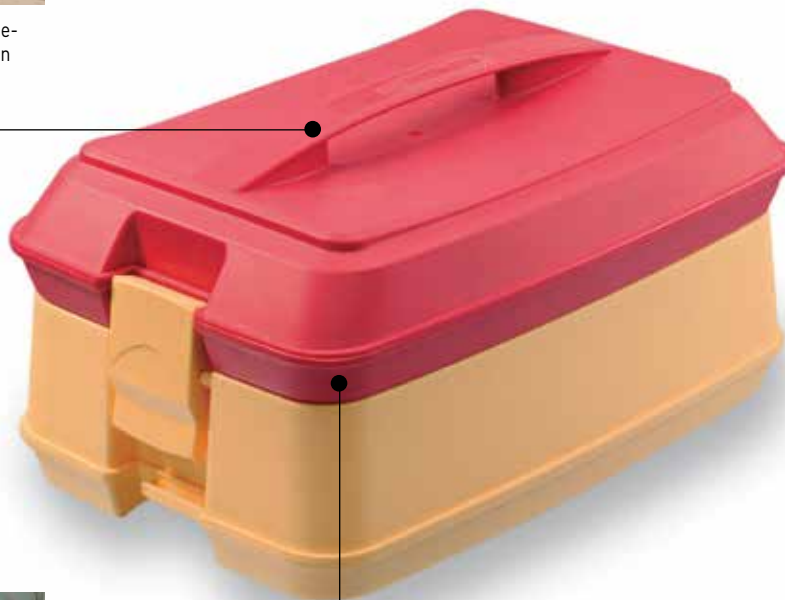
Ergonomic transport handles integrated in the lid (can be carried in one hand).



+ Hygiene



Easy to clean. Dishwasher safe.



+ Solidity



Reinforced corners and edges. Rigid plastic monobloc locks.



Can't be used in microwave ovens



Guaranteed performance and quality for your daily meal !

Our meal trays are designed with:

- several compartments for meals with multiple courses (hot, cold, neutral).
- temperature accumulators (hot and cold) for compliance with regulatory temperatures for more than **one and a half hour**.
- ergonomic handles and closure systems for easy delivery.

+ 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.



The only way to take a meal at home conform to food hygiene NF.

(*) 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).

INDIVIDUAL MEAL CARRIER

SPECIFICATIONS

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.



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	828202	828203	828204
	Price				
OPTIONS					
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	Code	828308	828308	828308	828308
	Price				
4 - GN1/1 chafing dish	Code	867101	867101	867101	867101
	Prix HT				
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	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	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 with lid	Code	255205	255205	255205	255205
	Price				



INDIVIDUAL MEAL CARRIER

SPECIFICATIONS

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 shelf

- Assembleb 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 rakcs : 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	60
	Set with single compartment lid	24	36
	Set with 2 compartments lid	16	24
	Set with 3 compartments lid	12	18
	Set with 4 compartments lid	8	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 SHELF



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 shelf	Code	819603
	Price	





TROLLEYS

	Pages
Exceptio racking trolleys	124 to 125
Optimo racking trolleys	126 to 127
Racking trolleys	128 to 130
Pastry trays and grids	131
Serving trolleys	132 to 133
Plates trolleys	134
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Preparation trolleys	143
Self-levelling trolleys	144 to 151
Stacks	152 to 153
Breakfast trolleys	154 to 156
Cafeteria clearing trolleys	158 to 163
Clearing trolleys	164

SPECIFICATIONS

- 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 Ø 125mm stainless-steel wheels.
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					

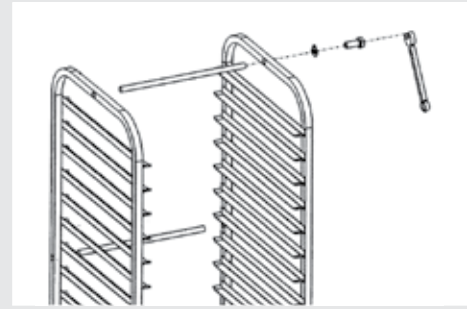
OPTIONS

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					

All these trolleys are fitted with Ø 125 mm stainless steel wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval.

SPECIFICATIONS

- To ensure a complete rigidity of the whole unit :
 - ① 5 tubular braces of Ø 18 mm, 1,2 mm thick, to be fitted into the tubes of the ladder frames ②.
 - ③ 6 mm screws for fixing the braces, to be assembled with 6 mm washers ④.
 - Tightening with N°10 spanner, supplied ⑤ - Flat-pack delivered



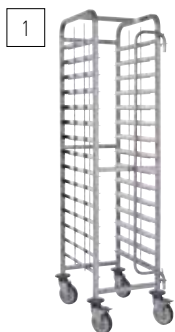
FLAT-PACK RACKING TROLLEYS

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	Code 774915	Code 773915	Code 772915
	Price			

20 levels - Space 67 mm	Code 775920	Code 774920	Code 773920	Code 772920
	Price			

OPTIONS

2 - Re-usable cover	Code 775800	Code 774800	Code 774800	Code 774800
	Price			
3 - Disposable covers In carton of 300 covers	Code 322022	Code 322024	Code 322024	Code 322024
	Price			
3 - Disposable covers Roll of 200 covers	Code 716766	Code 716768	Code 716762	Code 716762
	Price			
4 - Insulated cover	Code 775803	-	-	-
	Price			



All these trolleys are fitted with Ø 125 mm stainless steel wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval.

SPECIFICATIONS

- 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.
- 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.

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 - Reinforced trolley for distance transportation	Code	776011	776010	-	776012
	Price				
1 - Reinforced trolley for distance transportation - For trolley with space 75 mm.	Code	776014	776013	-	-
	Price				
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				

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.

SPECIFICATIONS

To ensure a complete rigidity of the whole unit :

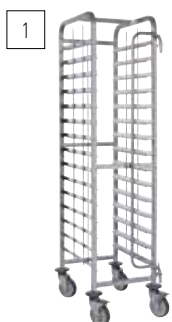
- 5 tubular braces of Ø 18 mm, 1,2 mm thick, to be fitted into the tubes of the ladder frames.
- 6 mm screws for fixing the braces, to be assembled with 6 mm washers.
- Tightening with N°10 spanner, supplied - Flat-pack delivered.

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				



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.

RACKING TROLLEYS - STANDARD RANGE

SPECIFICATIONS

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.

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	Code 771006	Code 770506
	Price		
OPTIONS			
Disposable covers In carton of 300 covers	Code 716773	-	-
	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	



One piece sliders compatible with GN 1/1 and 600 x 400.



37 levels multi-purpose.



Optimum storage gastro containers and baking trays (600 x 400 mm) on the same trolley.

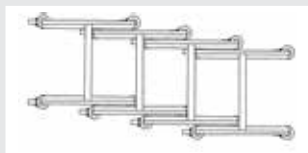
All these trolleys are fitted with Ø 125 mm composite wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval.

NESTABLE RACKING TROLLEYS

SPECIFICATIONS

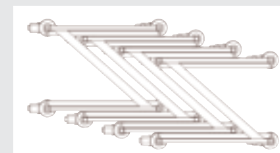
50% nestable racking trolleys :

- 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			

RACKING TROLLEYS FOR DISHWASHER BASKETS

SPECIFICATIONS

RACKING TROLLEY FOR

- 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.

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.



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

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.

ACCESSORIES FOR RACKING TROLLEYS - PASTRY TRAYS AND GRIDS

SPECIFICATIONS

- 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.**

PASTRY TRAYS - INCLINED EDGE



Models	"1/2 Pâtissière"		"Pâtissière"	
	40x30	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
	Price			
Pastry tray in perforated blue steel	Code	-	-	310157
	Price			
Pastry tray in aluminium	Code	-	310604	-
	Price			310606
Pastry tray in perforated aluminium	Code	-	310612	-
	Price			310610
Pastry tray in non-stick aluminium	Code	310201	310202	-
	Price			310203
Pastry tray in stainless-steel	Code	-	310623	310624
	Price			310625

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
	Price	455003
Pastry tray in aluminium	Code	529401
	Price	-
Pastry tray in non-stick aluminium	Code	663201
	Price	-
Pastry tray in stainless-steel	Code	713401
	Price	713403

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					

SERVING TROLLEYS

SPECIFICATIONS

- 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.

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	900 x 550 mm	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	Code 778106	Code 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	Code 778506	Code 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	Code 778906	Code 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	Code 779511	Code 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	Code 779520	Code 779520
	Price		

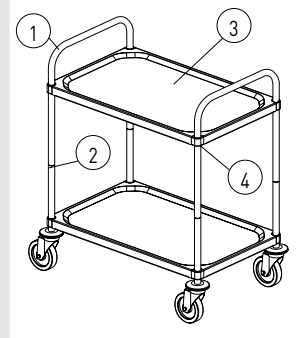
All these trolleys are fitted with Ø 125 mm composite wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval. Temperature range of the wheels : -20°C / +60°C.

SERVING TROLLEYS

SPECIFICATIONS

- 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.



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	Code 778156	Code 778306
	Price		
Model with guard-rail	Code -	Code -	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	Code 778556	Code -
	Price		

Models	Trolley with 2 shelves	Trolley with 3 shelves	"Guéridon" with 2shelves
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OPTIONS

1 - s/s waste bag holder Overall L x w x h 380 x 320 x 820 mm	Code 779511	Code 779511	Code 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	Code 779520	Code 779520
	Price		

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



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.

TROLLEYS FOR PLATES TRANSPORT

SPECIFICATIONS

NEW!

- Stainless steel design.
- 25x25 mm stainless steel tube structure.
- **Optional maintaining kit for small tableware (bowls, dishes, ...)** : it's essential that this kit is ordered with a trolley code.
- 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.

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.



PLATES TROLLEYS



Models	Standard trolley for plates		Heightened trolley for plates		
	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	792106
	Price				
Trolley with 2 dividers	Code	791206	792206	791306	792306
	Price				
OPTIONS					
S/S wire divider	Code	791900	792900	791900	792900
	Price				
Maintaining kit for small tableware *	Code	791904	792904	791904	792904
	Price				
Cover, food quality	Code	791902	792902	791902	792902
	Price				

* removable side separations + 1 stainless steel wire front grid.



CUTLERY AND PLATES TROLLEYS

Models	Standard trolley for plates and cutlery		Heightened trolley for plates and cutlery		
	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	792906
	Price				
OPTIONS					
S/S wire divider	Code	791900	792900	791900	792900
	Price				
Maintaining kit for small tableware *	Code	791904	792904	791904	792904
	Price				
Cover, food quality	Code	791903	792903	791903	792903
	Price				

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

SPECIFICATIONS

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).

- Base stockpot : Base for Ø 400 mm stockpot or 110 litre plastic dustbin.
- Universal mobile base : Removable S/S GN 2/1 platform.

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.

DOLLIES FOR "SHERPA" INSULATED CONTAINERS

- Stiff rotomoulded structure with blocking stops on periphery.
- Holes for the evacuation of washing water.
- Wheels with stainless steel yoke, Ø 125 mm, fitted with brakes.

DOLLIES



Models	Model for glass baskets	Reinforced model for glass baskets	Model for insulated containers	Model for stockpot	"Universal" model		
Overall length	670 mm	761 mm	880 mm	Ø 455 mm	745 mm		
Overall width	580 mm	634 mm	615 mm	-	580 mm		
Overall height	1050 mm	1050 mm	1050 mm	195 mm	1010 mm		
Max load	50 kg	80 kg	120 kg	40 kg	120 kg		
Net weight	7,5 kg	9 kg	8,4 kg	4,9 kg	11,5 kg		
Dolly							
		Code	797106	797306	797606	797806	798106
		Price					

DOLLIES FOR "SHERPA" INSULATED CONTAINERS

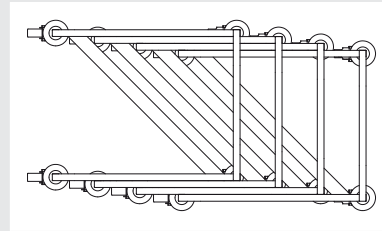


Models	Model without handle	Model with handle		
Overall length	717 mm	958 mm		
Overall width	496 mm	496 mm		
Overall height	242 mm	1046 mm		
Max load	120 kg	120 kg		
Net weight	9 kg	11 kg		
Dolly				
		Code	797706	798006
		Price		

SPECIFICATIONS

- 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....

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 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			

SPECIFICATIONS

- 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..

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.

MOBILE TANKS WITH ADJUSTABLE HEIGHT



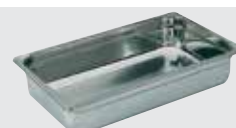
Models	Standard mobile tank	Drip dry tank
Overall length	700 mm	700 mm
Overall width	970 mm	970 mm
Overall height	1140 mm	1140 mm
Max load	60 kg	60 kg
Net weight	33 kg	35 kg
Mobile tank with adjustable height	Code 793606	Code 793607
	Price	

OPTIONS

GN2/1 Container 40 mm deep (as option)	Code 740004	
	Price	



Find all our GN container ranges (stainless steel, copolyester) on page 168 to 187 of this catalogue.



SPECIFICATIONS

- 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.



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		

1



To find a large range of storage containers ..., refer to the "Storage handling" chapter of the MATFER catalogue.



SPECIFICATIONS

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.



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.



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.

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	Code 798715 Price
OPTION		
Re-usable cover, food quality	Code - Price	Code 778700 Price



To find our range of dishwasher baskets, refer to the "Hygiene" chapter on page 233 of this catalogue



To find our entire range of trays, refer to the "Buffet" chapter of the IN SITU catalogue.



DRIP-DRY TROLLEYS

SPECIFICATIONS

- 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.

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.



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	798740
	Price		

OPTION

Re-usable cover, food quality	Code	778701	778701
	Price		

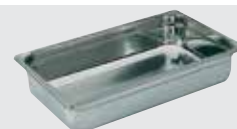
LOADING OPTIONS

	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.



Find all our GN container ranges (stainless steel, copolyester) on page 168 to 187 of this catalogue.



BOURGEAT

EASY ADJUSTMENTS FOR OPTIMAL SAFETY TO HOLD PLATES

+ Easily adjustable



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.

+ Easy assembly



Main structure made up of two screw-on assembly modules. Supporting blocks positioned without tools, by pressing the spring on the plate diameter marks.

+ Plate holding safety devices



Plate stand design optimizing blocking. Special anti-sliding coating on stands. Maximum load per stand: 1.5 kg. Plate diameters: 190 mm to 320 mm.

+ Strong and safe



Stainless steel crosswise structure for high strength when loaded.

+ Easy handling



Trolleys fitted with 4 Ø 125 mm diameter swivel composite wheels with brakes. Easy handling, even when loaded.



- The essential tool for catering businesses and the hotel industry for conventions and seminars.
- Ergonomic, robust and modular, this trolley can store and transfer between 48 and 96 prepared plates.
- Plates fully protected regardless of their diameter (no overlapping plates).

SYSTEMS FOR STORING CHARGED PLATES

SPECIFICATIONS

- Delivered disassembled with screws and bolts.
- Stainless steel design.
- Stainless steel stands with anti-sliding coating holding plates safely during transport.
- Low density food quality polyethylene cover with antibacterial treatment. Reusable. Delivered with stainless steel wire stand to fix on the trolley.

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.



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		

OPTION

Re-usable cover, food quality*	Code	798804	798805
	Price		

* Model presented with cover sold separately.



For a range of plates, dishes, glasses and cutlery, please see the IN SITU catalogue



SYSTEMS FOR STORING CHARGED PLATES

SPECIFICATIONS

- 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.

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.

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	56 84	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	798620	798656	798680
	Price			

OPTION

Re-usable cover, food quality	Code	-	774800	774800
	Price			



For a range of plates, dishes, glasses and cutlery, please see the IN SITU catalogue



IN SITU

PREPARATION TROLLEYS

SPECIFICATIONS

- 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).



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
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Price

SPECIFICATIONS

- 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.



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
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Price

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.

ESSENTIAL TOOLS FOR A SELF-SERVICE DISTRIBUTION SYSTEM

TOP FEATURES

Easy and quick cleaning



Stack can be removed* without any tool, diamond-shaped trolley bottom with evacuation hole for waste water (*except 777326 and 777426).

Flexibility of use



Easy and quick adjustment of stacks so as to fit all shapes of plates (rounded, square, rectangular) and all dimensions.

Designed for performance



Self-supporting structure with dual wall including efficient insulation for heating models or perforated for neutral models.

Easy handling



Comfortable prehension handling handle.

Safe and efficient heating



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.

Safety



Swivel wheels fitted with brakes, protection stops.



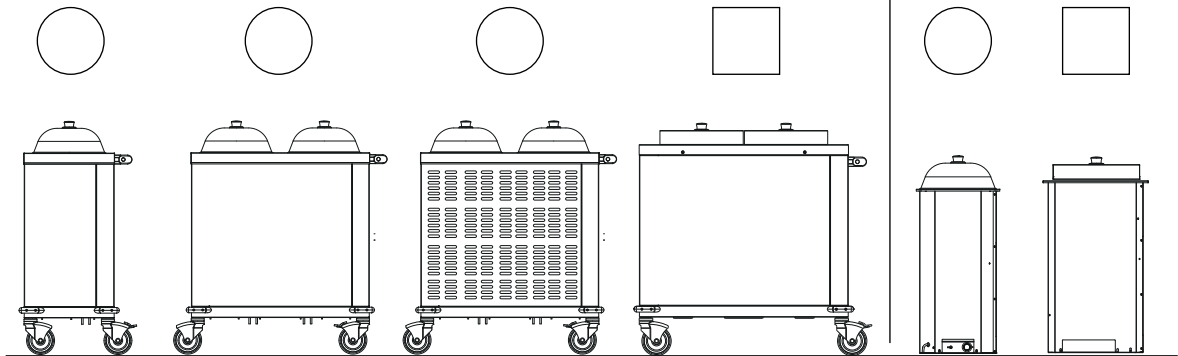
- A full range of trolleys allowing kitchen and service operators to work effortlessly and with no risk of musculoskeletal problems.
- Easy to load, transport from the kitchen to the service points (self-service areas, floors, rooms, etc.) and clean, Bourgeat's ergonomic self-levelling trolleys are designed for all types of crockery (plates, glasses, trays, etc.) and integrate into all types of catering: commercial and institutional, in schools, health establishments, medical social settings and companies.

THE RANGE

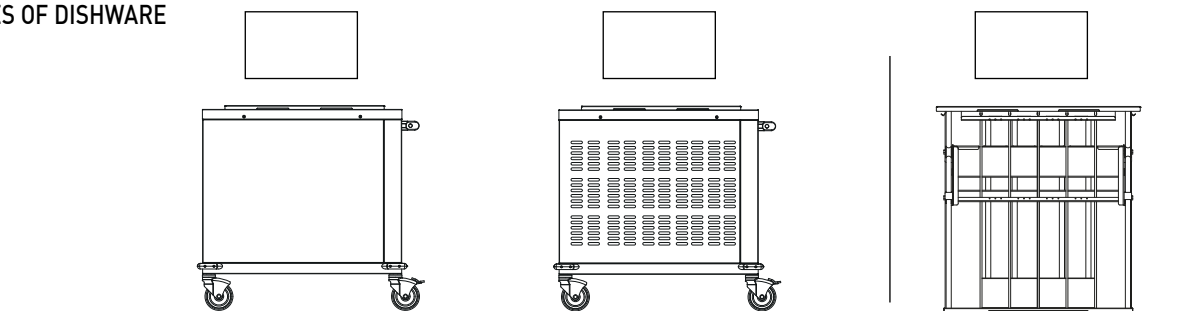
TROLLEYS

BUILT-IN

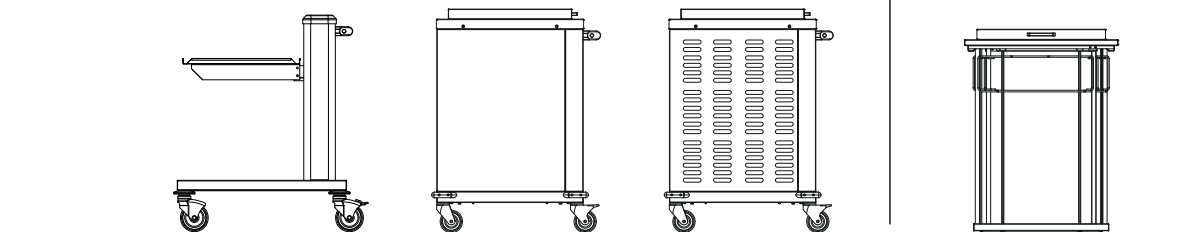
FOR PLATES



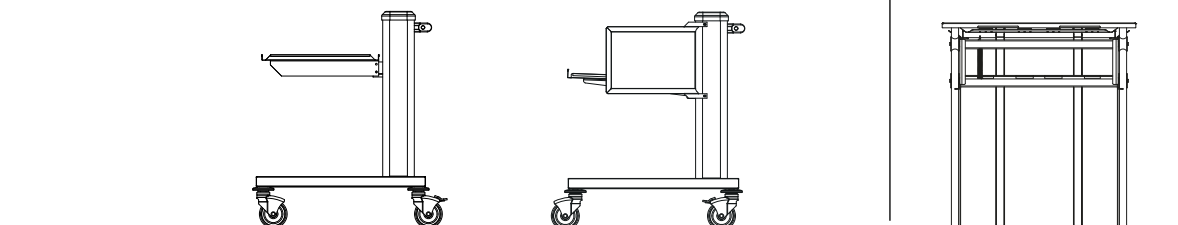
FOR ALL TYPES OF DISHWARE



FOR DISHWASHER BASKETS



FOR TRAYS



- 20% gain on power consumption.
- Easy and fast cleaning (removable stack): low water and detergent consumption.
- Materials and component separation (WEEE compliant) and recycling at end of life.

SELF-LEVELLING TROLLEYS

SPECIFICATIONS

- 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.
- Model with cleaning hatch : Connection with a removable, 2m long non-spiral cord (opposite thermostat and switch).
- Trolleys delivered with lids.

(*) Maximum capacity with lid, the exact number of plates depends upon their thickness.

Trolleys available with stainless steel wheels upon request.

MODELS WITH FIXED STACKS FOR PLATES



Models		1 stack	2 stacks		2 stacks	
Dimensions of compatible plates (minimum/maximum):						
	Round	200/260 mm	200/260 mm	260/320 mm	200/260 mm	200/285 mm
	Square				185/260 mm	185/285 mm
	Rectangular				185/260 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		-	230 V single phase 50/60 Hz		230 V single phase 50/60 Hz	
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					
OPTIONS						
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					
OPTIONS						
1 - Round lid	Code	777435	777435	-	-	-
	Price					
2 - Square lid	Code	-	-	-	-	-
	Price					

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. EC approved - Trolleys in accordance with NF EN 60335-1 standard. Ventilated model : 60 Hz on request.

SELF-LEVELLING TROLLEYS

SPECIFICATIONS

- 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 clean : removable stack
- Easy to remove residual water (diamond-shaped base).
- Easy grip : handle.
- Design feature : bell-shaped stainless-steel lid for plate stacks.

- Hoppers with collar for easy movement without tools.
- Dummy outlet for holding the coiled service cable.
- Safety thermostat.
- Model with cleaning hatch : Connection with a removable, 2m long non-spiral cord (opposite thermostat and switch).
- Trolleys delivered with lids.

(*) 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	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz (no ventilation) 230 V single phase 50 Hz (with ventilation)	-
Maximum load	80 kg	160 kg	160 kg
Net weight	35 kg	55 kg	55 kg
HEATING MODELS			
Warm - no ventilation	Code 777104	Code 777304	Code -
	Price		
Warm - with ventilation	Code -	Code 777306	Code -
	Price		
NEUTRAL MODELS			
Neutral - no ventilation	Code -	Code -	Code 777500
	Price		
OPTIONS			
1 - Round lid	Code 777436	Code 777436	Code 777436
	Price		



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. EC approved - Trolleys in accordance with NF EN 60335-1 standard. Ventilated model : 60 Hz on request.

"UNIVERSAL" SELF-LEVELLING TROLLEYS

SPECIFICATIONS

- 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.

(*) 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		230 V single phase 50/60 Hz (no ventilation)	-
		230 V single phase 50 Hz (with ventilation)	-
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		
OPTIONS			
Lid	Code	777641	777641
	Price		

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. EC approved - Trolleys in accordance with NF EN 60335-1 standard. Ventilated model : 60 Hz on request.



For a range of plates, dishes, glasses and cutlery, please see the IN SITU catalogue



IN SITU



To find our range of plates, trays, baskets and miscellaneous items for service, see the IN SITU catalogue.



SELF-LEVELLING TROLLEYS FOR DISHWASHER BASKETS

SPECIFICATIONS

- 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 holder 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 : 805 x 564 x 1206 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			

OPTIONS

1 - Cutlery holder	Code	777926	-	-
	Price			

1



To find our range of glass racks, refer to the "Hygiene" chapter on pages 233 to 236 of this catalogue.



SPECIFICATIONS

- Stainless-steel design.
- **777906 and 777916 models** : 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 of 1,5 mm thickness to guide trays at the end of the conveyor.
- **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 holder 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 : 805 x 564 x 1206 mm.

Trolleys available with stainless steel wheels upon request.

MODELS FOR TRAYS



NEW!

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	714 mm
Overall width	545 mm	545 mm	550 mm
Overall height	974 mm	974 mm	1280 mm
Maximum load	120 kg	120 kg	160 kg
Net weight	30 kg	33 kg	45 kg
Self-levelling trolley	Code 777906	Code 777916	Code 777946
	Price		

OPTIONS

1 - Cutlery holder	Code 777926	Code 777926	-
	Price		

1



COMPATIBILITY (OF OUR STANDARD TROLLEYS)

	TURBOSELF	ALISE	POLYCAPTIL
777906		X	
777946	X		X



For a range of trays please see the IN SITU catalogue



IN SITU

BUILT IN SELF-LEVELLING STACKS

SPECIFICATIONS

- 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	200/260 mm	200/260 mm	
Square	-	-	185/260 mm	185/285 mm	
Rectangular	-	-	185/260 mm	185/285 mm	
Capacity :					
	Plates	65	65	65	120/180
	Ø 130 mm Bowl	-	-	-	216
	Small dishes	-	-	-	-
Overall length	355 mm	428 mm	355 mm	428 mm	712 mm
Overall width	355 mm	428 mm	355 mm	428 mm	457 mm
Overall height	740 mm	784 mm	740 mm	740 mm	729 mm
Fitted opening	330 x 330 mm	390 x 390 mm	330 x 330 mm	390 x 390 mm	682 x 350 mm
Power	900 W	900 W	900 W	900 W	-
Voltage	230 V single phase 50/60 Hz		230 V single phase 50/60 Hz		-
Maximum load	70 kg	80 kg	70 kg	80 kg	160 kg
Net weight	9 kg	13 kg	9 kg	13 kg	19 kg
Warm model no ventilation	Code	777431	777430	777439	777434
	Price				
Neutral - no ventilation	Code	777432	777433	777539	777534
	Price				777630
OPTION					
Lid	Code	777435	777436	777438	777437
	Price				777641



SPECIFICATIONS

- 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		

OPTION

1 - Lid
Overall L x w x h 552 x 578 x 47 mm

Code 777831

Price



To find the broadest range of non-standard self-service equipment, see the Vauconsant catalogue.



LARGE TROLLEYS FOR AN ERGONOMIC AND EFFICIENT BREAKFAST SERVICE

+ TOP FEATURES

+ Accessible additional storage



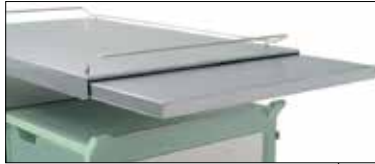
Protected and easily accessible under the worktop, additional zones allow the storage of Danish pastries, towels, etc..., everything required for a complete service.

+ Practical optional equipment



- Available with solid stainless steel style or translucent doors or without door ("through" boxes) with access from both sides for service.
- 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.

+ More surface for a comfortable preparation



Large working surface area for the transport of hot drinks and easier preparation of plates (sliding table in GN1/1 format).

"Scratch-resistant" stainless steel top available on all models

+ Easy and quick cleaning



Solid 'through' boxes on rails and shelves compatible for jet washing.

+ Sound, safe and light



Stainless steel and rotomoulded polyethylene selfsupporting structure designed to reduce the weight and handling efforts. Pivoting caster wheels with brakes.



- The breakfast trolley range has been designed to satisfy all breakfast service requirements for collective catering, especially in health and social sectors.
- Aware of the levels of quality expected by these users, Bourgeat is determined to offer a highly modular range which meets both different capacity requirements (number of trays served) and functional and aesthetic demands..

SPECIFICATIONS

- Large-sized preparation tray.
- Sliding table (format GN 1/1) so as to increase the preparation surface area.
- Access possible on both sides of the trolley with doors opening at 270°.
- Comfortable handling handle.
- Easy cleaning with jet ("through" solid boxes).
- Selective sorting of waste when recovering the trays (optional removable rubbish bin support).
- Total protection of trays with doors.
- Self-supporting stainless steel structure, stiff boxes made of rotomoulded polyethylene.
- Stainless steel caster wheels, diameter 100 mm, 2 fitted with brakes.
- Trays with support gallery made of stainless steel wire.



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 GN1/2	6 12	12 24
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	Code	788250	788250	788250
Overall l x w x h 240x190x300 mm - Capacity 10L	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			

SPECIFICATIONS

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 25x25 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 (2x12 or 3x12).

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 GN1/2	14 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 Price	788006
OPTIONS		
Fold down tray to be fitted in factory Overall l x w 560 x 350 mm	Code Price	789510
Cover, food quality	Code Price	788002
Disposable cover, food quality (300 units)	Code Price	322027

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 GN1/2	12 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 Price	788406	782446
Model with 2 blue side panels	Code Price	788306	782546
OPTIONS			
Fold down tray to be fitted in factory Overall l x w 560 x 350 mm	Code Price	789510	789510
Disposable cover, food quality (300 units)	Code Price	322028	-



To find our range of trays, baskets and miscellaneous items for service, see the IN SITU catalogue, "Buffet" section.



AN ORIGINAL DESIGN COMBINING STRENGTH AND AESTHETICS

TOP FEATURES

Attractive



Side panels in food-grade polystyrene screwed in to avoid vibrations when moving the trolleys

Quick and easy to clean



Jet washing (shape of tray stands designed for water disposal during cleaning).

Safety



Loaded polypropylene tray stands with integrated locking abutment.

Easy handling



Trolleys fitted with 4 Ø 125 mm diameter swivel composite wheels with brakes.



Colors available for rackings

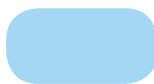


Beige



Grey

Colors available for panels



Blue



Green



Red



Grey



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.

THE RANGE

WELDED TROLLEYS

FLAT-PACK TROLLEYS

SINGLE ENTRY

12 trays



SIDE BY SIDE TRAY ADMISSION

12 trays



18 trays



24 trays



BACK TO BACK TRAY ADMISSION

24 trays



- The polypropylene supports absorb noise better when putting trays down and during movement. The side panels are fixed in 8 points to avoid vibrations when moving the trolleys.
- Shape of supports studied so that the trays are correctly wedged when moving the trolleys. It also makes it easier for customers to put down the trays. Trolleys fitted with composite Ø 125 mm wheels, 2 of which with brakes for increased safety when moving.



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	17 kg
	With 2 panels	23,5 kg	23,5 kg
	With 3 panels	-	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		

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.

SPECIFICATIONS

- 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.

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 With 2 panels	25 kg 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	

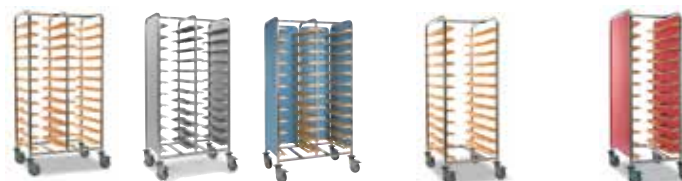
All these trolleys are fitted with Ø 125 mm composite wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval. Temperature range of the wheels : -20°C / +60°C.

SPECIFICATIONS

- 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.

MODELS FOR 24 TRAYS



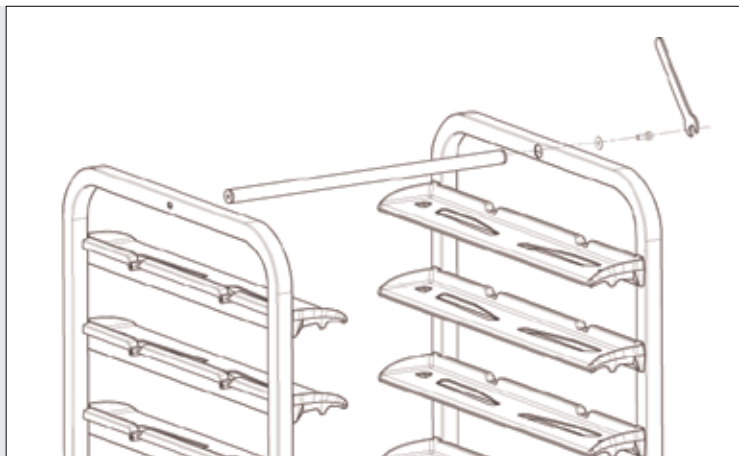
Models	Side by side model		Back to back model	
			Self trays	GN1/1 trays
Number of levels (space between levels 108 mm)		2 x 12	12	12
Overall length		925 mm	620 mm	670 mm
Overall width		620 mm	840 mm	840 mm
Overall height		1700 mm	1700 mm	1700 mm
Max load per level		5 kg	5 kg	5 kg
Net weight	Without panels	30 kg	22,5 kg	22,5 kg
	With 2 panels	36 kg	31 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			

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 CAFETERIA CLEARING TROLLEYS

SPECIFICATIONS

- 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].



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	

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.

CLEARING TROLLEYS

SPECIFICATIONS

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.



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	

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.



To find our range of clearing and waste sorting tables, refer to the "Hygiene" chapter on page 226 of this catalogue.







GN PANS

	Pages
Stainless-steel	168 to 174
Copolyester BPA free	176 to 183
Polypropylene	184 to 186
Accessories	187

ESSENTIAL CONTAINERS FOR VERTICAL COOKING MADE IN FRANCE

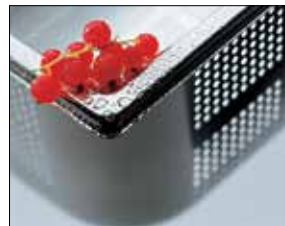
TOP FEATURES

Reinforced edges

Reinforced edges to reduce buckling in the event of falls or impacts.



Reinforced corners



Remove the handling problems with racking trolleys and in ovens.

Storage



Removes stacking problems in storage (e.g.: no sticking, space saving).



The French container



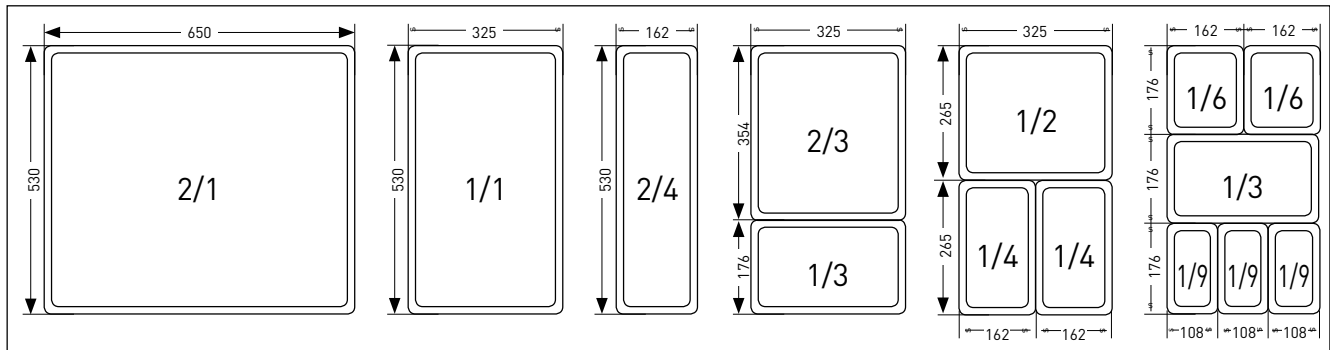
The range of stainless steel Gastro Norm containers is produced in a 20 000 m² workshop at Les Abrets, Isère.



* NF approved with lid without notch or handle, ref. 7477

The Bourgeat range is the only range of gastronorm pans made in France. Made in line with the quality standards of the Bourgeat brand, this range is certified by the French Food Hygiene Standard to meet the requirements of the professional catering market.

THE RANGE



Utilisation	USAGE			
	Stainless-steel containers	Alto Copolyester containers	Cristal+ Copolyester containers	Polypropylene containers
Storage	xxx	xxx	xxx	xxx
Bain-marie	xxx	x	0	0
Re-heating	xxx	x (maxi 135°C*)	x (maxi 90°C)*	x (maxi 100°C)
Cooking	xxx	0	0	0
Micro-wave ovens	Check oven instructions	xxx	x	xxx
Handling	xx	xxx	xxx	xxx
Transportation in cold transfer	xxx	xxx	xxx	xxx
Transportation in hot transfer	xxx	xx (maxi 135 °C*)	0	x (maxi 100 °C)
Presentation	xx	xxx	xxx	x
Blast chilling	xxx	xxx	xxx	xxx
Durability	xxx	xxx	xxx	xx

* : "Alto" range : temperature up to 135°C, "Cristal+" range : up to 90° C.

0 Not recommended
 x Suitable
 xx Very suitable
 xxx Ideal



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

SPECIFICATIONS

- 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.



PLAIN CONTAINERS WITHOUT HANDLE




GN size	DEEP								
	20	40	55	65	100	150	200	250	
	Capacity L	6,5	12	16,5	19	29	43	58	-
	Code	740002	740004	740005	740006	740010	740015	740020	-
	Price								
	Capacity L	3	5,8	6,7	9	13,5	20	28	-
	Code	741002	741004	741005	741006	741010	741015	741020	-
	Price								
	Capacity L	-	3,5	-	5,5	8,7	13	16,7	-
	Code	-	742004	-	742006	742010	742015	742020	-
	Price								
	Capacity L	1,2	2,5	3,3	4	6,2	9	12	-
	Code	743002	743004	743005	743006	743010	743015	743020	-
	Price								
	Capacity L	-	2,5	-	4	6,2	9	-	-
	Code	-	743604	-	743606	743610	743615	-	-
	Price								
	Capacity L	-	1,6	2,1	2,5	3,7	5,7	7,5	10
	Code	-	744004	744005	744006	744010	744015	744020	744025
	Price								
	Capacity L	-	1,1	1,5	1,7	2,5	4	5,2	-
	Code	-	745004	745005	745006	745010	745015	745020	-
	Price								
	Capacity L	-	-	-	1	1,7	2,2	3	-
	Code	-	-	-	746006	746010	746015	746020	-
	Price								
	Capacity L	-	-	-	0,6	0,8	-	-	-
	Code	-	-	-	747006	747010	-	-	-
	Price								

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 136).




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			

STAINLESS-STEEL GN PANS

SPECIFICATIONS

Perforations position :

- Perforations Ø : 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
	GN 2/1	Capacity L	-	16,5	19	29	-	-
		Code	-	740405	740406	740410	-	-
		Price						
	GN 1/1	Capacity L	5,8	6,7	9	13,5	20	28
		Code	741404	741405	741406	741410	741415	741420
		Price						
	GN 2/3	Capacity L	-	-	5,5	8,7	13	-
		Code	-	-	742406	742410	742415	-
		Price						
	GN 1/2	Capacity L	-	-	4	6,2	9	-
		Code	-	-	743406	743410	743415	-
		Price						
	GN 2/4	Capacity L	-	-	-	6,2	-	-
		Code	-	-	-	743710	-	-
		Price						



PERFORATED CONTAINERS WITH SIDE HANDLES

GN size			DEEP		
			100	150	200
	GN 1/1	Capacity L	13,5	20	28
		Code	741510	741515	741520
		Price			

LIDS FOR STAINLESS-STEEL GN PANS

SPECIFICATIONS

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		Lid without handle for container without handle*	Lid with handle for container without handle	Lid with handle for container with fixed or retractable handles	Lid with handle for container with side-handles	Lid 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	-	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	-	748019	-	-	-
	Price					



SPILL-PROOF LIDS

GN size		Spill-proof lid with silicone joint for container without handle	Spill-proof lid with silicone joint for container with fixed or retractable handles
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 187.

L mm	W mm	Code	Price
Roll of 250 stickers			
76	50	257140	
Roll of 250 stickers			
50	32	257135	





For a range of plates, dishes, glasses and cutlery, please see the IN SITU catalogue.



To find our range of saucepans and frying pans, see the MATFER catalogue, "Cooking" chapter.



A RANGE OF ULTRA-RESISTANT CONTAINERS MADE IN FRANCE.

+ TOP FEATURES

+ Security



Clip-on, anti-splash lids.

+ Storage



Removes stacking problems in storage (e.g.: no sticking, space saving).

* NF approved with lid without notch.



+ Hygiene



Hole for evacuating washing water.



+ Resistance



Unbreakable if dropped or subject to shocks (duty, exceptional rigidity).



A range of "super strength" containers for all storage applications (cold room, kitchen), distribution (cutlery and bread in self-service canteens) or presentation on cold buffets. EN 631.1 approved. and compatible with all supports conforming with EN 631.2: trolleys, fridges, ovens, washing tunnels, etc. Fully recyclable material.

SPECIFICATIONS

- 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.

* Trays should not be used during hot temperature holding (particularly in hot steam cabinets).



ALTO+ COPOLYESTER CONTAINERS

GN size		DEEP			
		65	100	150	200
	Capacity L	-	-	38	50
	Code	-	-	760115	760120
	Price				
	Capacity L	7,7	12	18	24
	Code	761106	761110	761115	761120
	Price				
	Capacity L	3,4	5,3	7,9	10
	Code	763106	763110	763115	763120
	Price				
	Capacity L	2,2	3,1	4,7	6
	Code	764106	764110	764115	764120
	Price				
	Capacity L	-	2,2	3,2	-
	Code	-	765110	765115	-
	Price				
	Capacity L	0,7	1,2	1,8	-
	Code	766106	766110	766115	-
	Price				
	Capacity L	0,5	0,8	-	-
	Code	767106	767110	-	-
	Price				

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 136).



LIDS FOR ALTO+ GN CONTAINERS

GN size		Lid without notch	Lid with notch for ladle
GN 2/1	Code	768100	768600
	Price		
GN 1/1	Code	768101	768601
	Price		
GN 1/2	Code	768112	768612
	Price		
GN 1/3	Code	768113	768613
	Price		
GN 1/4	Code	768114	768614
	Price		
GN 1/6	Code	768116	768616
	Price		
GN 1/9	Code	768119	-
	Price		

* approved when used with container and lid without notch.



Fully recyclable at end of life.
Copolyester material bisphenol A free and compliant with new directives.



- Fully recyclable at end of life.
- Copolyester material bisphenol A free and compliant with new directives.



DRAINING PLATE ALTO+

GN size		Draining plate	
(1)	GN 2/1	Code	-
		Price	
	GN 1/1	Code	769101
		Price	
	GN 1/2	Code	769112
		Price	
	GN 1/3	Code	769113
		Price	
	GN 1/4	Code	769114
		Price	
	GN 1/6	Code	769116
		Price	

* approved when used with container and lid without notch.
 (1) Use two 1/1 drainers in 2/1 pans.



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 p187.

L mm	W mm	Code	Price
Roll of 250 stickers			
76	50	257140	
Roll of 250 stickers			
50	32	257135	



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	

A RANGE OF VERSATILE CONTAINERS MADE IN FRANCE

+ TOP FEATURES

+ Ergonomics and design



Easy to see contents .
Graduation of capacity.

+ Hygiene



Easy to clean : by immersion, such as in automatic washers



+ Storage



Removes stacking problems in storage (e.g.: no sticking, space saving).

+ Resistance



Excellent shock and washing cycle resistance.



A range of containers for all storage applications (cold room, kitchen), distribution (cutlery and bread in self-service canteens) or presentation on cold buffets. EN 631.1 approved and compatible with all supports conforming with EN 631.2: trolleys, fridges, washing tunnels, etc. Fully recyclable material.

SPECIFICATIONS

- 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.
- * Trays should not be used during hot temperature holding (particularly in hot steam cabinets).



CRISTAL+ COPOLYESTER CONTAINERS

GN size	DEEP				
	65	100	150	200	
	Capacity L	-	-	38	50
	Code	-	-	750115	750120
	Price				
	Capacity L	6,5	11,5	17,5	23,5
	Code	751106	751110	751115	751120
	Price				
	Capacity L	3	5	7,5	10
	Code	753106	753110	753115	753120
	Price				
	Capacity L	2	3	4,5	-
	Code	754106	754110	754115	-
	Price				
	Capacity L	-	2	3	-
	Code	-	755110	755115	-
	Price				
	Capacity L	0,7	1	1,5	-
	Code	756106	756110	756115	-
	Price				
	Capacity L	0,5	0,7	-	-
	Code	757106	757110	-	-
	Price				

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 136).

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 FOR CRISTAL+ GN CONTAINERS

GN size		
GN 2/1	Code	758100
	Price	
GN 1/1	Code	758101
	Price	
GN 1/2	Code	758112
	Price	
GN 1/3	Code	758113
	Price	
GN 1/4	Code	758114
	Price	
GN 1/6	Code	758116
	Price	
GN 1/9	Code	758119
	Price	



- Fully recyclable at end of life.
- Copolyester material bisphenol A free and compliant with new directives.





DRAINING PLATE CRISTAL+

GN size		Draining plate	
GN 1/1	Code	759101	
	Price		
GN 1/2	Code	759112	
	Price		
GN 1/3	Code	759113	
	Price		
GN 1/4	Code	759114	
	Price		
GN 1/6	Code	759116	
	Price		

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 p187.

L mm	W mm	Code	Price
Roll of 250 stickers			
76	50	257140	
Roll of 250 stickers			
50	32	257135	



A RANGE OF CONTAINERS PERFECTLY SUITED TO COLD STORAGE ROOMS

+ TOP FEATURES

+ Ergonomics and design



Easy to see contents .
Graduation of capacity.

+ Hygiene



Shape for easy drainage and drying.



+ Storage



Optimised layout (gastronorm formats from GN 1/1 to GN 1/9) on storage shelves in cold stores.



+ Resistance



Resistant if dropped or subject to shocks (unless temperatures below zero (1)).

+ Security



Lids provide airtight seal.



- A range of rigid polypropylene containers fitted to cold room food storage requirements as well as during preparation in the kitchen.
- Light, fully recyclable material.
- EN 631.1 approved.
- Food with a strong colour (e.g. tomatoes) may leave a permanent stain. This has no detrimental effect on the hygiene.

(1) 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.

SPECIFICATIONS

- 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 (gastronom 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 [1]).
- Temperature range from -20° C to 100° C.
- Easy to see contents.
- Easy to see capacities (graduation).
- Lids provide airtight seal.



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			

It is not advised to use this GN 1/1 container on racking trolleys.



To find a range of aluminium shelving for cold storage rooms, see the BOUGEAT catalogue, page 190.





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		Draining plate
GN 1/1		Code
		Price
		256601

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	



ACCESSORIES FOR GN CONTAINERS

SPECIFICATIONS

- 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	







SHELVING

SHELVES	Pages
Aluminium modular shelving	190 to 204
Stainless-steel shelving	206 to 207
Wall shelves	208 to 211

MODULARITY AT EVERY LEVEL

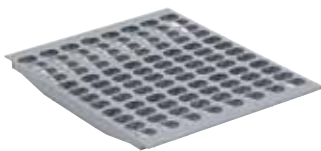


Modular design on all levels for cold room shelving equipment:

- 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

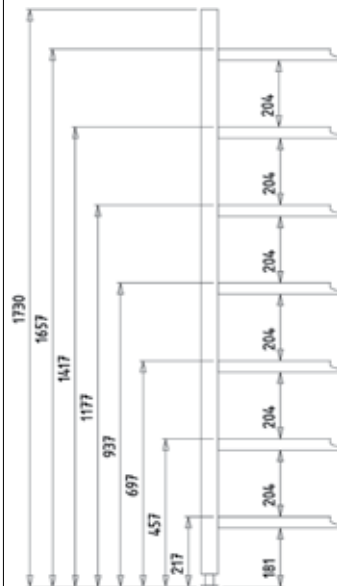


Polypropylene



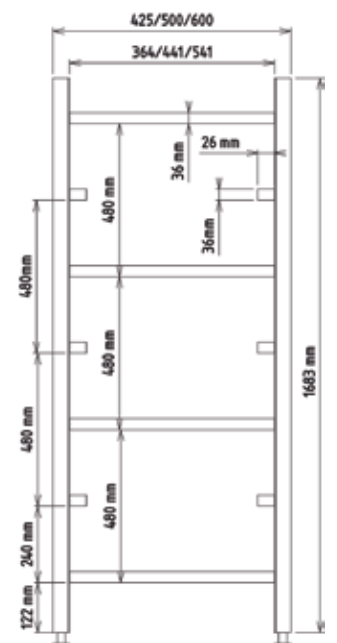
Aluminium

From 3 to 7 levels modularity



Effective space between levels

Modular over 3 depths*



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.

ALUMINIUM ADJUSTABLE RACKING FOR COLD-ROOMS

SPECIFICATIONS

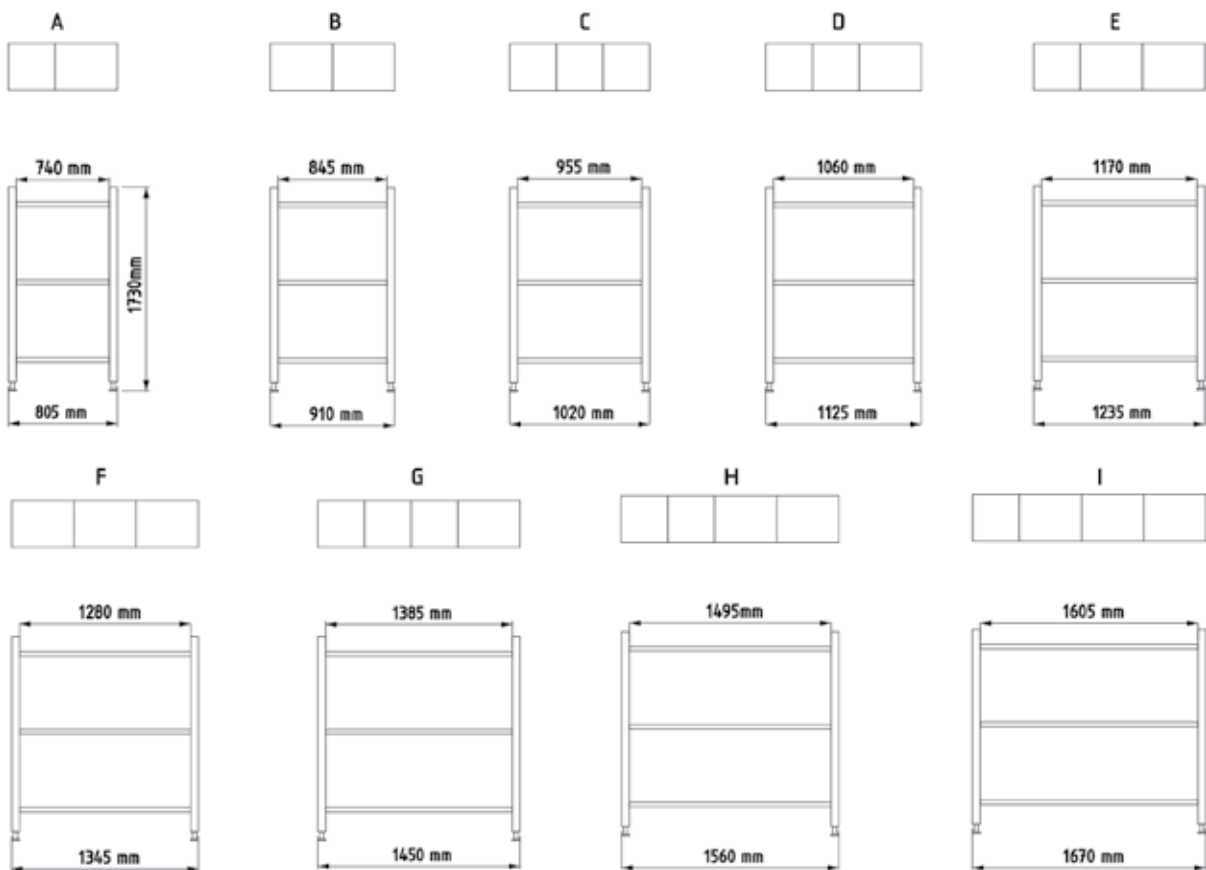
- Easy: no tools required, by simple fitting.
- Quick: one person in less than 15 min (3 linear meters).
- Packaging facilitates the order of assembly.
- 3 to 7 possible levels of storage on anodised aluminium cross-pieces and hanging supports in fixed monobloc aluminium.
- Optimum storage: combinations 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.

(* Depth 500 mm: available only with aluminium shelf racks.

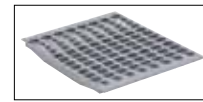
Modular length

2 shelf lengths (a: 325 mm, b: 433 mm) and nine basic modules enable to obtain different lengths in 108 mm steps

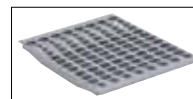


All ladder frames have 4 cross pieces and 3 sets of attachments making it possible to assemble a total of 7 levels.

(* Depth 500 mm: available only with aluminium shelf racks.



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				



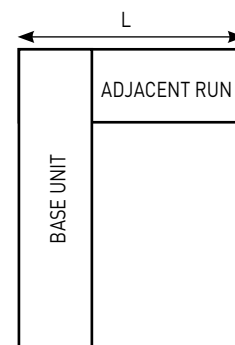
CHARACTERISTICS			OVERALL DEPTH 600 MM		OVERALL DEPTH 425 MM	
Length mm	Modules details		3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)
2 990	F + I	Code	801329	801429	802329	802429
		Price				
3 095	G + I	Code	801330	801430	802330	802430
		Price				
3 205	H + I	Code	801332	801432	802332	802432
		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.

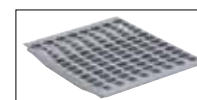
(1) To order additional racking, please refer to the table of complete units on page 203 and order the modules you require. Example: for a 1900 mm racking unit, order complete modules B + C according to the number to meet your needs.

NOTE : the above prices include racking and plastic shelves, racking ready for complete set up.

CHARACTERISTICS		600 MM ADJACENT RUN		
Length mm	Modules details		3 levels (1)	4 levels (1)
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		



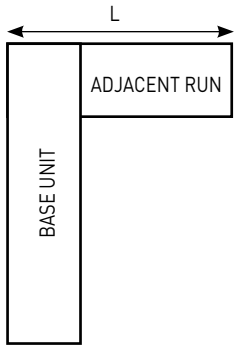
L : Wall to wall distance is the length indicated in the table below



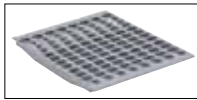
(1) To order additional racking, please refer to the table of complete units on page 203 and order the modules you require.
Example: for a 2260 mm racking unit, order complete module I according to the number to meet your needs.

NOTE : the above prices include racking and plastic shelves, racking ready for complete set up.

For higher dimensions, please consult us.



L : Wall to wall distance is the length indicated in the table below



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		

(1) To order additional racking, please refer to the table of complete units on page 203 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			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)
			Code					
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						



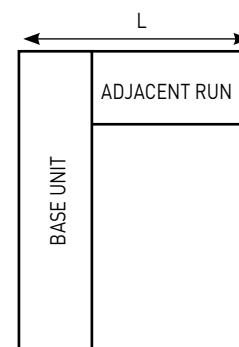
CHARACTERISTICS		OVERALL DEPTH 600 MM		OVERALL DEPTH 500 MM		OVERALL DEPTH 425 MM		
Length mm	Modules details	3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)	
2 990	F + I	Code	811329	811429	813329	813429	812329	812429
		Price						
3 095	G + I	Code	811330	811430	813330	813430	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 203 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.

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		



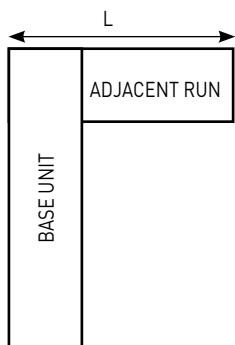
L : Wall to wall distance is the length indicated in the table below



(1) To order additional racking, please refer to the table of complete units on page 203 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.



L : Wall to wall distance is the length indicated in the table below



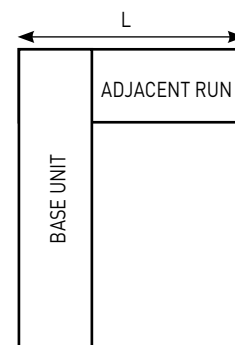
CHARACTERISTICS			500 MM ADJACENT RUN	
Length mm	Modules details		3 levels (1)	4 levels (1)
1 295	A	Code	817312	817412
		Price		
1 400	B	Code	817313	817413
		Price		
1 510	C	Code	817315	817415
		Price		
1 615	D	Code	817316	817416
		Price		
1 725	E	Code	817317	817417
		Price		
1 835	F	Code	817318	817418
		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		

(1) To order additional racking, please refer to the table of complete units on page 203 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	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		



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 203 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.

SPECIFICATIONS

- 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	



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 191



ANODISED ALUMINIUM (15 MICRONS) CROSS PIECE, SECTION 25 X 36 MM

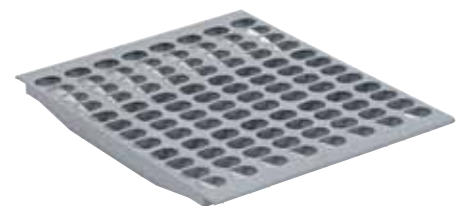
These cross pieces fit all 3 available depths among our Shelving range: 600mm, 500mm and 425mm. To check modules see page 191.

	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	

FULL SET OF POLYPROPYLENE SHELVES AND CROSS PIECES FOR ONE LEVEL

Shelves + cross pieces	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	



- Temperature resistance of the shelf racks : from -20°C to +60°C.
- To order additional shelves, please refer to the "Module details" column in the standard length tables, checking on the depth you require (600mm,500mm or 425mm).

FULL SET OF ALUMINIUM SHELVES AND CROSS PIECES FOR ONE LEVEL

Shelves + cross pieces	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

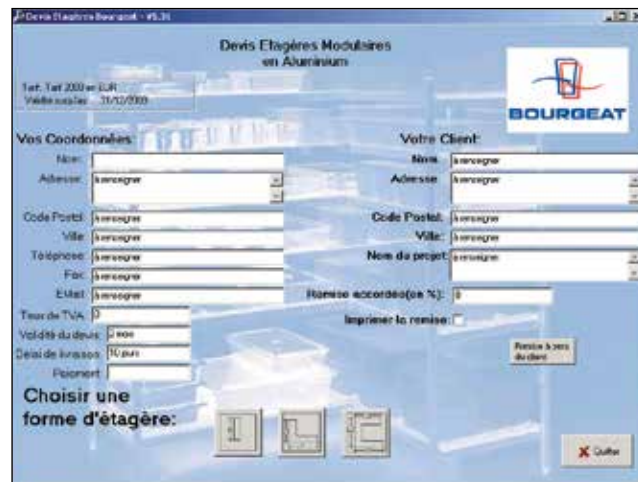
Overall length : 985 mm - Overall length with basic kit : 2010 mm.

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	

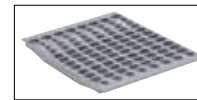
Our design software is available on request for any shelving designs and quotes.



To find a large range of storage containers ..., refer to the "Storage handling" chapter of the MATFER catalogue.

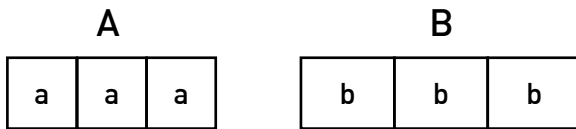


STAINLESS-STEEL MOBILE SHELVES

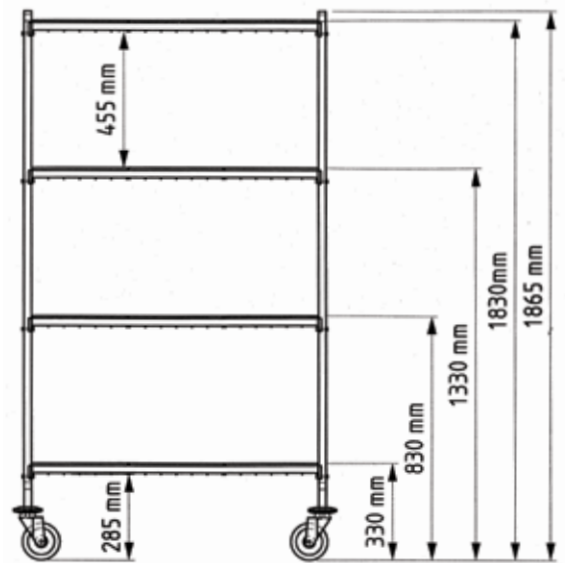


SPECIFICATIONS

- Easy and solid : assemble 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 SHELVE 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 SHELVE 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	

SPARE PARTS FOR STAINLESS-STEEL SHELVING

S/S LADDER FRAME FOR MOBILE MODEL

Equipped with 2 composite wheels with brakes.

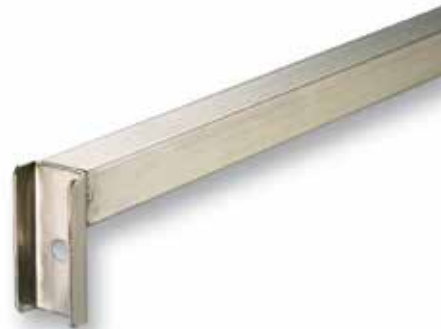
D mm	D mm	H mm	Cross-bar section mm	Bar section mm	Code	Price
600	610	1865	25x25	25x25	819904	
425	435	1865	25x25	25x25	819905	



S/S CROSS PIECE SECTION 25 X 25 MM

These cross pieces adapt to both our S/S shelving systems : 600 mm and 425 mm deep.

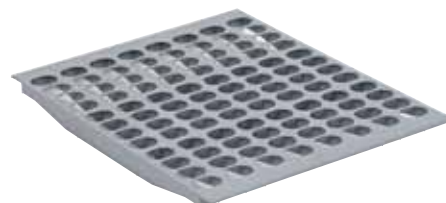
L mm		Code	Price
For 975 mm long unit			
997	A	819907	
For 1300 mm long unit			
1322	B	819908	



Temperature resistance of the shelf racks : from -20°C to +60°C.

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 206

MULTI-PURPOSE WALL MOUNTED SHELVES

SPECIFICATIONS

- 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.



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.



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	845612
	Price	

ADJUSTABLE WALL SHELVES: OPTIMUM STORAGE AND LAYOUT

SPECIFICATIONS

- 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.

- 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.



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).



WALL SHELVES



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-MOUNTED SHELF FOR BOTTLES



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	

FOLDABLE WALL-MOUNTED LADDER FOR PLATES



WALL FOLDABLE RACK

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	

TABLE RACK FOR PREPARATION

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	



To find our range of pans, grids and articles for food preparation, see the MATFER catalogue.


MATFER



HYGIENE

WASH-HAND BASINS	Pages
Aquaris environmentally friendly cleansing station	214 to 217
Oval-shaped monobloc	218
Round-shaped	219
Mobile wash-hand basin	220
DECONTAMINATION	
Decontamination cupboards	221
Insect killers	222
RUBBISH COLLECTION	
Waste-bin trolleys	223
Rubbish bins	223 to 225
Waste collection and sorting unit	226 to 232
DISH WASHING	
Dishwasher baskets	233 to 236

100% SAFE AND ECONOMIC HAND WASHING

+ TOP FEATURES

+ A complete hand cleansing station



Fitted with a removable 17 litre waste collector and pipework concealer .

+ 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).

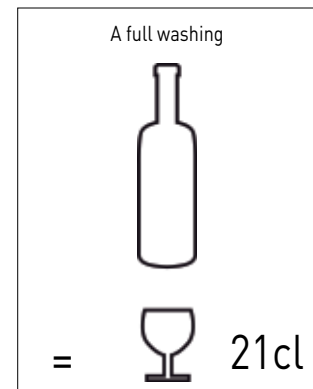
+ Making the washing procedure secure



100% of washes are effective and comply with hygiene rules. Completely Touchfree detection and operation (water, soap). LED display of wash cycle operation.



+ Water saving



Patented "Smixin Inside" Technology (*) which manages water consumption without waste.

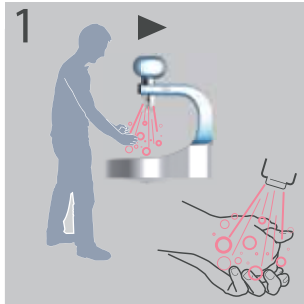


With Aquaris:

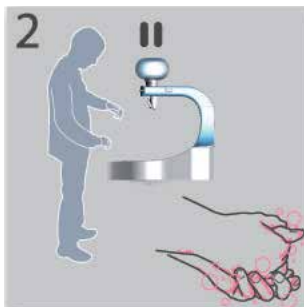
- Preserve natural resources, and water in particular, by using them sparingly within the framework of a sustainable development policy made available to all and contribute to establishing "environmentally friendly" behaviour in the professional kitchen.
- Ensure a constant and optimum level of hygiene for all staff in the professional kitchen in a safe, simple and repetitive manner.

THE PRODUCT CONCEPT

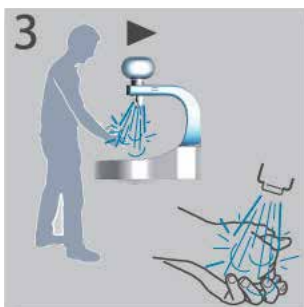
A fully configurable and automatic cycle.



Phase 1: Distribution of water and soap.



Phase 2: Break for hand-washing.



Phase 3: Distribution of water for rinsing.

3 in 1. A complete wash cycle for numerous benefits.

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.



- 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.
- Approximately 90% of water consumption saved per wash.

SPECIFICATIONS

- 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.**

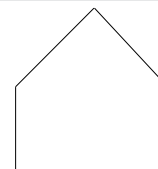
- Water-heater option : Electronic thermostat control, with digital display and sensitive touch control for adjusting output temperature. Safety thermostat. 1.5 m long power cable. Voltage: 230 V single-phase 50/60 Hz with earth. Power: 800 W - Amperage: 3.5 A - Protection index : 25.



Wall model available with 2 types of wall fastenings



For a flat wall



For a 90° wall



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		100-240 V single phase 50/60 Hz	100-240 V single phase 50/60 Hz
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		

Watch the Aquaris video





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		
4 - Water-heater option	Code	852112	852112
	Price		



OVAL-SHAPED MONOBLOC WASH-HAND BASIN

SPECIFICATIONS

- 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			

ROUND-SHAPED WASH -HAND BASIN

SPECIFICATIONS

- 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

SPECIFICATIONS

- 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.

SPECIFICATIONS

- 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	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Net weight	9,5 kg	9,5 kg	15 kg

MODELS WITH MAGNETIC STRIP

Cupboard without lock	Code	855605	-	855630
	Price			
Cupboard with lock	Code	855606	-	855631
	Price			

MODELS WITH S/S WIRE FRAME

Cupboard without lock	Code	-	855615	855640
	Price			
Cupboard with lock	Code	-	855616	855641
	Price			



To find a wide range of knives, view the Matfer catalogue.



INSECT KILLERS

SPECIFICATIONS

- Stainless steel body.
- Removable insect trap.
- Rack can be hand-dismounted for cleaning.
- Wall-mounted, hung or free-standing.



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 40 W
Power	25 W	45 W	105 W
Voltage	220/240 V single phase 50 Hz	220/240 V single phase 50 Hz	220/240 V single phase 50 Hz
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.

SPECIFICATIONS

- 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.



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	220/240 V single phase 50 Hz
Net weight	4 kg
Glue board type insect killer	Code 730116
	Price
OPTION	
Refille of 6 glue plates	Code 730114
	Price

Conform to NF EN 60335-1 and EN 60335-2-59

SPECIFICATIONS

- **S/s model** : Pressed bag bracket holder. With 2 Ø 50 mm PVC wheels. Sack held by rubber belt. Foot pedal operation.
- **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).

- **Clic-clac model** : 20 mm stainless-steel tubular frame. Closing of the bag by pinching (no lid). ABS removable receptacle (dishwashing cleaning) with 2 Ø 100 mm PVC wheels.

REFUSED SACK CARRYING TROLLEYS



Models		Stainless steel model	Mixed model (s/s + plastic)	"Clic-clac" model
Overall length		450 mm	488 mm	589 mm
Overall width		360 mm	359 mm	405 mm
Overall height		820 mm	864 mm	960 mm
Refuse bag		110 L	110 L	110 L
Net weight		8,6 kg	5,3 kg	5,6 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



SPECIFICATIONS

- **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.

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		

OPTIMISED OPENING TO FACILITATE COLLECTION WITHOUT SOILING

TOP FEATURES

Safety



The system of hanging the bag by clipping on the lids guarantees that the bag will be closed satisfactorily (in accordance with the HACCP rules).

Hygiene



Stainless steel bottom (ref.857941) and bag bracket container (ref.857940). Bag bracket container and lids removable for machine washing.

Ergonomics



Large handle, making it easier to grip and move the collector. Fitted with 2 x Ø 125 mm wheels with nonstaining elastomer cover.

Solidity



Pedal-controlled opening. Stability ensured by antislip stands, and facilitated by the fact that the lids open on the sides.



- Optimised opening for mess-free waste collection.
- Easy under table storage.
- Fully recyclable at end of life.

PELICAN RUBBISH BINS

SPECIFICATIONS

- 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.
- Lightness and improved mobility (2 rollers and gripper handle).
- No waste retention area in the open position: the bag protects the lids.
- Bag bracket container and lids removable for machine cleaning.
- The system of hanging the bag by clipping on the lids guarantees that the bag will be closed satisfactorily (in accordance with the HACCP rules)
- Stability on opening: opening direction on the sides and anti-slide stands.
- A wide bag bracket container for retaining liquid caused by leaks or holes in the bag.



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	

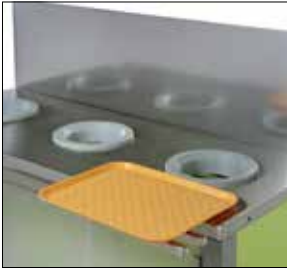


Can be stored under a table after service to reduce bulk.

MODULAR AND EFFICIENT SOLUTIONS

+ TOP FEATURES

+ Ergonomics



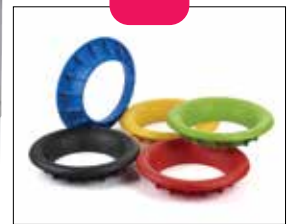
Mini flush rail to facilitate sliding of trays without any risk of falling near waste-chute holes.

+ Practical



A sufficiently high (327 mm) backrest to be used as a communication support (awareness, information on elements to sort).

NEW!



Coloured collars are available (black - red - yellow - green - blue), see page 232

+ Hygiene



Doors available (on façade or at the back) so that the bins are hidden from view.

+ Easy



A waste-bin trolley which can be adjusted to all table heights and which is easy to replace or remove during or after service.



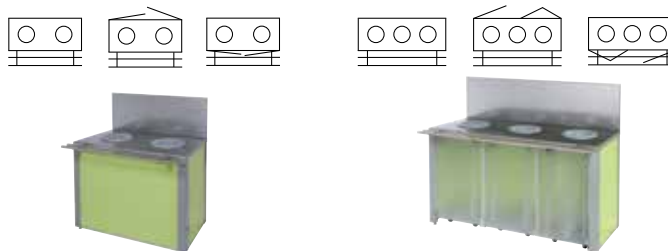
Compact and ergonomic unit for collecting trays in selfservice canteens or cafeteria. Designed for efficient collection and sorting of waste on self-service trays prior to washing-up line. The range which allows tray clearing and selective sorting to be harmonised with the self-service facility and room style ! 3 types of tables for greater layout modularity (back to wall, dual workflow ,central position, etc.).

HARMONIE WASTE COLLECTION AND SORTING TABLES

SPECIFICATIONS

- 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.
- 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.
- Locking stop to centre waste bin under skirting.
- 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). Overall height 327 mm.

- Customised communication support backrest on selective sorting (magnetic or display)
- 4 feet with jacks or 4 composite wheels diam. 125 including 2 with brakes.
- 3-side covering with coloured melamine panels (delivered as standards in Apple Green).
- Removable elastomer skirting (Ø 180 mm) and waster bin receptacle for dishwasher.
- Backrest can be removed for cleaning.
- **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 (*).**



STANDARD HEIGHT MODELS

Models	2 waste-chute holes	3 waste-chute holes
Overall length	On feet : 1061 mm - On wheels : 1081 mm	On feet : 1516 mm - On wheels : 1536 mm
Overall width	761 mm	761 mm
Overall height (with Splash back)	1157 mm	1157 mm
Net weight	54 - 65 kg	61 - 81 kg

MODELS ON FEET

Without door	Code	858202	858203
	Price		
With rear doors	Code	858212	858213
	Price		
With front doors	Code	858222	858223
	Price		

MODELS ON WHEELS

Without door	Code	858302	858303
	Price		
With rear doors	Code	858312	858313
	Price		
With front doors	Code	858322	858323
	Price		

OPTIONS

1 - Refuse-sack trolley without lid	Code	858006	858006
	Price		
2 - Refuse-sack trolley with lid	Code	858026	858026
	Price		
3 - Information sheets holder	Code	844005	844005
	Price		
Additional rest	Code	858232	858233
	Price		
Splash back rear closure	Code	858242	858243
	Price		

(*) For delivery of tables with bag support trolley with lid; Ref. 858026, please consult us.

NEW!

Coloured collars are available (black - red - yellow - green - blue), see page 232



1



2



3



LOWERED HEIGHT MODELS FOR PRIMARY SCHOOL

Models	2 waste-chute holes	3 waste-chute holes	
Overall length	1061 mm	1516 mm	
Overall width	761 mm	761 mm	
Overall height (with splash back)	1007 mm	1007 mm	
Net weight	49 - 55 kg	56 - 72 kg	
MODELS ON FEET			
Without door	Code	859202	859203
	Price		
With rear doors	Code	859212	859213
	Price		
With front doors	Code	859222	859223
	Price		
OPTIONS			
1 - Refuse-sack trolley without lid	Code	859006	859006
	Price		
2 - Refuse-sack trolley with lid	Code	859026	859026
	Price		
3 - Information sheets holder	Code	844005	844005
	Price		
Additional rest	Code	858232	858233
	Price		
Splash back rear closure	Code	858242	858243
	Price		

(*) Coloured collars are available on consultation (yellow - green - black).
Delivered as standard with 2 or 3 bag support trolleys without lids; Ref. 859006

NEW!



Coloured collars are available (black - red - yellow - green - blue), see page 232.



The Harmonie tables can be customised with the ranges of colours and effects opposite. This is available as standard with Vert Pomme coloured coverings. Range of colours and effects available for customisation at no extra cost. Contact us for lead times, specifying the colour reference.



Bleu de France



Tournesol



Camel



Bordeaux



Nubuck



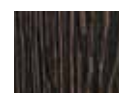
Érable



Coco Bolo



Hêtre naturel



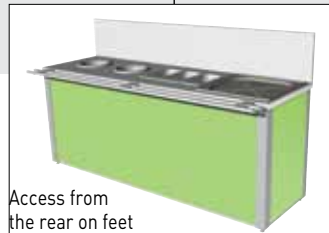
Wengé

SPECIFICATIONS

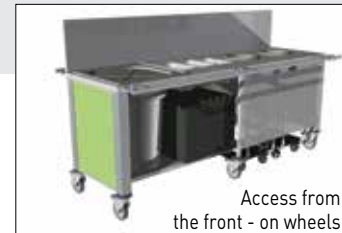
- Anodised aluminium formed section structure and melamine panels with a protective angle bar.
- Stainless steel top, 15/10 mm thick.
- Waste bin centring system for quick "full/empty" changeover.
- Locking stop to centre waste bin under skirting.
- Tray removal ramp made of low spill-over stainless-steel 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). Overall height 327 mm.
- Customised communication support backrest on selective sorting (magnetic or display)

- 6 feet with jacks or 5 composite wheels diam. 125 including 3 with brakes.
- 3-side covering with coloured melamine panels.
- Removable elastomer skirting (Ø 180 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.
 - 1 plastic water collector container.
 - 1 removable holder for glass racks.

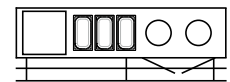
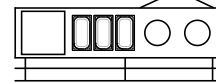
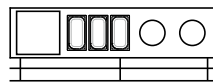
NEW!



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		900 mm	900 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 rear doors	Code	-	858261
	Price		
With front doors	Code	-	858262
	Price		
MODELS ON WHEELS			
Without door	Code	858330	-
	Price		
With rear doors	Code	-	858331
	Price		
With front doors	Code	-	858332
	Price		
OPTIONS			
1 - Refuse-sack trolley without lid	Code	858006	858006
	Price		
2 - 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		

NEW!

Coloured collars are available (black - red - yellow - green - blue), see page 232.



1



2

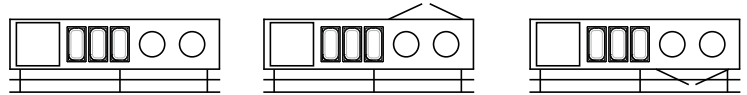


3





LOWERED HEIGHT MODELS FOR PRIMARY SCHOOL



Models				
Overall length		2016 mm	2016 mm	2016 mm
Overall width		900 mm	900 mm	900 mm
Overall height (with Splash back)		1007 mm	1007 mm	1007 mm
Net weight		85 kg	95 kg	95 kg
MODELS ON FEET				
Without door	Code	859260	-	-
	Price			
With rear doors	Code	-	859261	-
	Price			
With front doors	Code	-	-	859262
	Price			
OPTIONS				
1 - Refuse-sack trolley without lid	Code	859006	859006	859006
	Price			
2 - Refuse-sack trolley with lid	Code	859026	859026	859026
	Price			
3 - Information sheets holder	Code	844005	844005	844005
	Price			
Splash back rear closure	Code	858244	858244	858244
	Price			



Coloured collars are available (black - red - yellow - green - blue), see page 232.

1



2



3



For a range of trays, glasses and cutlery please see the IN SITU catalogue



STANDARD WASTE COLLECTION AND SORTING TABLES

SPECIFICATIONS

- 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 180 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 - Refuse-sack trolley without lid	Code	858006	858006	858006	858006
	Price				
2 - 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.

NEW!

Coloured collars are available (black - red - yellow - green - blue), see page 232.



1



2



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	859002	859022	859003	859023
	Price				
MODELS WITH PANELS					
On feet	Code	-	859102	-	859103
	Price				
OPTIONS					
1 - Refuse-sack trolley without lid	Code	859006	859006	859006	859006
	Price				
2 - Refuse-sack trolley with lid	Code	859026	859026	859026	859026
	Price				

Delivered as standard with 2 or 3 bag support trolleys without lids; Ref. 859006



NEW! COLOURED COLLAR OPTION



Code 858251
Price



Code 858252
Price



Code 858253
Price



Code 858254
Price



Code 858255
Price

- 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 Harmonie table 3 TVO ref. 858223 with 2 yellow collars and 1 green collar. You must record: 1 x 858223 + 2 x 858253 + 1 x 858254.

A RANGE DESIGNED FOR OPTIMAL PROTECTION OF TABLEWARE

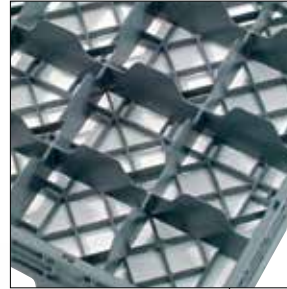
TOP FEATURES

Ergonomics

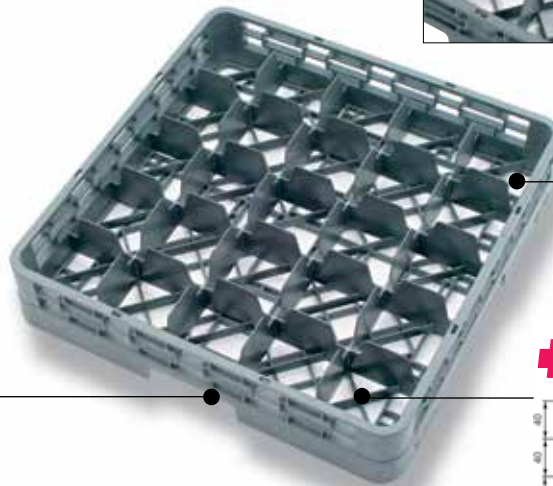


Colour clips for better identification of the different glasses in the kitchen.

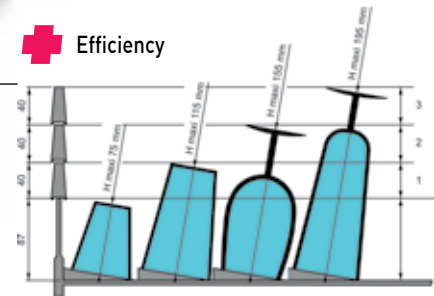
Quality



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.



Efficiency



Back with tilting bar for glasses for effective drying (evacuation of water from stemmed glasses).

CHOOSING THE RIGHT BASKET

For glass diameter : Internal specifications and maximum diameter are indicated page 234.

For glass height :

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 can be matched together to meet your exact requirements.

Several heightening frames can be fitted to the same base unit. It is recommended to build up with extenders with and without compartments alternately.

This improves water flow and facilitates handling. It also reduces cost.

CLIP ASSEMBLY : FAST EASY - NO TOOL

- If height of glasses is less than 75 mm, the basic rack can be used.
- Above 75 mm extenders must be used.

The above chart will help you to decide your order.



A full range of baskets for washing, storage and transportation of dishware for commercial and local authority catering purposes. Our dishwasher baskets are designed to ensure:

- Efficient water circulation during washing and air circulation during drying.
- Easy handling with integrated handles on each side.
- Optimised storage with high performance stacking capabilities.
- Full protection against breakage during handling.

Whatever the type of dishware (glasses, plates, cups, etc.) or type of dishwasher (hood or conveyor), our dishwasher baskets guarantee that the user's dishware stays clean between each use! Fully recyclable at end of life (polypropylene).

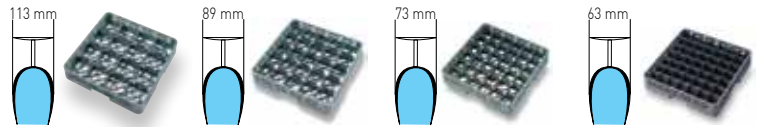
DISHWASHER BASKETS

SPECIFICATIONS

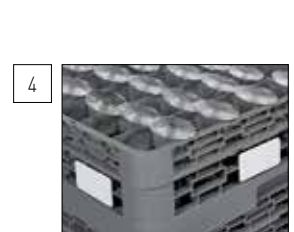
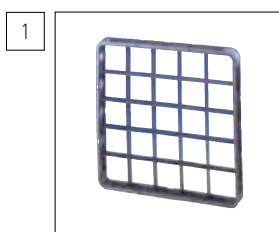
- These recyclable food safe polypropylene dishwasher baskets are designed to give optimum protection to glass and china.
- Perfectly adapted when used in a machine with central or side drive.
- The bottom and walls have been designed for washing-up water to circulate optimally, and for quick, effective 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.



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	815025	815036	815049
	Price				
OPTIONS					
1 - Extender with compartments - H 40mm	Code	815516	815525	815536	815549
	Price				
2 - Extender without compartments - H 40mm	Code	811700	811700	811700	811700
	Price				
3 - Cover	Code	816550	816550	816550	816550
	Price				
4 - White clips - per packet of 10 items	Code	817015	817015	817015	817015
	Price				
4 - Blue clips - per packet of 10 items	Code	817016	817016	817016	817016
	Price				
4 - Green clips - per packet of 10 items	Code	817017	817017	817017	817017
	Price				
4 - Red clips - per packet of 10 items	Code	817018	817018	817018	817018
	Price				
4 - Yellow clips - per packet of 10 items	Code	817019	817019	817019	817019
	Price				



SPECIFICATIONS

- **Base rack with finders - 811000** : Compatible with trays with a maximum length of 460 mm. Other sizes, see below ref. 813011. Distance between finders : 50 mm.
- **Base rack with finders - 813011** : Distance between finders : 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.

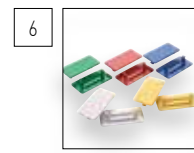
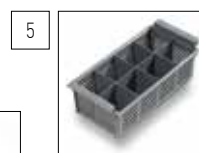
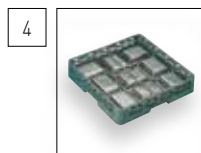
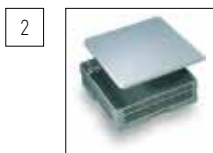


DISHWASHER BASKETS

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				

OPTIONS

1 - Extender without compartments - H 40mm	Code	811700	811700	811700	-
	Price				
2 - Cover	Code	816550	816550	816550	816550
	Price				
3 - Separate cutlery basket	Code	817010	817010	-	-
	Price				
4 - S/s hold down grid	Code	817546	817546	-	-
	Price				
5 - Cutlery basket 8 compartments for 200 to 250 items	Code	818008	818008	-	-
	Price				
6 - White clips - per packet of 10 items	Code	817015	817015	817015	817015
	Price				
6 - Blue clips - per packet of 10 items	Code	817016	817016	817016	817016
	Price				
6 - Green clips - per packet of 10 items	Code	817017	817017	817017	817017
	Price				
6 - Red clips - per packet of 10 items	Code	817018	817018	817018	817018
	Price				
6 - Yellow clips - per packet of 10 items	Code	817019	817019	817019	817019
	Price				



SPECIFICATIONS

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		



For a large range of plates and glasses, etc., see the "Crockery" and "Mugs and Cups" chapter in the IN SITU catalogue.





Kitchen, pastry and baker equipment



Equipment for hot and cold transfer



Tableware and Buffets



The Specialist for overall solutions and custom servery counters for the catering sector



Disposables

THANKS

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ARTICLE 1 – Applying the general terms of sale – Applicability

In accordance with Article 441-6 of the Commercial Code, the present general terms of sale are the basis for business negotiations and shall systematically be sent or given to each buyer to enable him or her place an order. They shall take precedence over the conditions of purchase, except where otherwise formally accepted in writing by the seller.

ARTICLE 2 - Orders

To be valid, each order must contain the exact quantity and references of the products sold.

Except where otherwise specifically stipulated, for the buyer, placing the order is tantamount to accepting the seller's terms of sale.

ARTICLE 3 – Order modification

Any order change or resolution requested by the purchaser can only be taken into account if it is accepted by the seller and is received in writing prior to the shipping of the products.

ARTICLE 4 - Prices

The products shall be provided at the prices applicable at the time of dispatch, in euros and taking account of the VAT applicable on the date the order was placed. Any change in the rate may be reflected on the price of the products.

The seller reserves the right to modify its prices at any time subject to thirty days advance notice.

ARTICLE 5 - Delivery

5.1. Modalities

Delivery shall be made in accordance with the order and the modalities agreed upon by both the seller and buyer.

5.2. Risks

Transport-related damage

The goods shall be transported at the buyer's risk. The carrier shall be solely responsible for any damage, loss, theft or late deliveries.

During delivery, the client MUST check the state of the delivered goods, indicate any specific reservations on the carrier exculpation document and confirm them with the carrier by registered mail within forty-eight hours after receiving the goods.

If the goods are delivered directly to an end-user on behalf of the client, the client shall be responsible for receiving the goods and for expressing any possible reservations to the carrier as specified in the foregoing paragraph.

Where the client fails to comply with this complaint-lodging procedure, the seller shall not be held responsible for any damage occurring during transportation

Incomplete deliveries

In case of complaint concerning incomplete deliveries, the delivery shall be reconstituted and the verified weight shall be deemed valid with regard to the one indicated on the waybill. Any complaint can only be taken into consideration if lodged in writing within five days after the invoicing date.

ARTICLE 6 - Acceptance

Without prejudice to the measures to take vis-à-vis the carrier, as stipulated above, complaints about obvious defects or non-conformity of the delivered products with the products ordered or dispatch note must be lodged in writing within five days after receiving the products.

ARTICLE 7 - Returns

Goods may only be returned after a formal agreement between the seller and buyer. Any product returned without this agreement shall be placed at the buyer's disposal and no credit note shall be issued in relation thereto. The costs and risks inherent in returning the goods shall be borne by the buyer.

Any request to return some goods must be made within a maximum of five working days starting from the good-delivery date.

If accepted by the seller, the goods shall only be taken back on the following conditions :

- The goods must be in a perfect state, must not have been used and must be returned with all their accessories and documentation, in their original package and still covered by the stainless steel surface protective film.
 - The packaging and transport costs to and fro shall be borne by the client.
- Except in case of error attributable to the seller, this latter shall apply a 20 % discount on the invoice amount for the goods, to cover the management and restocking costs. Any product order outside the catalogue shall be deemed firm and definite; these "non-catalogue" products shall not for any reason whatsoever be accepted if returned.

ARTICLE 8 – Reproducing and modifying the products

Pictures of the articles in the seller's catalogue, as well as the descriptions thereof, are given for information purposes only. The seller reserves the right to make any modifications it deems necessary on its products.

Special items produced in accordance with a model or drawing shall be the buyer's responsibility as regards the applicable patent and copyright scheme. Returned special items shall not be accepted.

ARTICLE 9 – Guarantee

9.1. Range

The seller only guarantees the goods on the normal utilisation conditions and for a period of one year as from the invoicing date.

In case of repair during the guarantee period, spare parts shall be provided free of charge by the seller whereas the cost of labour shall be borne by the client.

The client shall equally bear the costs of dispatching and returning the materials and spare parts.

Spare parts, which are indispensable for use, are available for a period of 10 years after our products go out of production.

In accordance with European directives 2012/19/EU and 2011/65/EU, relating to electrical and electronic equipment waste (WEEE) and the restriction on the use of hazardous substances in electrical and electronic equipment (EEE), the seller is registered in the ADEME (environment and energy control agency) register of producers.

Insofar as some of our equipment is covered by Decree No. 2014-928 of 23/8/2014, our company, working through a collection system managed by an eco-organisation, organises and pays for the pickup and selective treatment of our professional WEEE placed on the market after 13/08/2005 or when replacing equipment that is equivalent or provides the same function. The buyer undertakes to pass on these terms to any subsequent purchaser of electrical and electronic equipment (EEE) and provide the eco-organisation with all required information. The buyer and/or the end user shall send end-of-life EEE recovery requests to our eco-organisation through the website www.e-dechet.com or by calling + 33 (0)1 30 57 79 14 giving the information needed to locate the WEEE.

Depending on their configuration, EEE shall either be voluntarily taken to a collection point or picked up by the eco-organisation from the end user, with the cost of pickup being borne by the latter if weighing less than 500 kg. This eco-organisation ensures the pickup and processing of WEEE in French overseas regions and territories under the same conditions as in mainland France. The eco-organisation shall assume full responsibility for end-of-life EEE from the time equipment is picked up or voluntarily taken to the collection point.

9.2. Exclusions

The guarantee shall not apply to obvious defects.

Also excluded from the guarantee are faults and defects resulting from natural wear or from an external accident, or even from a modification of the product not planned for or specified by the seller.

ARTICLE 10 - Invoicing

An invoice shall be issued by the seller for each delivery.

ARTICLE 11 – Payment

11.1. Modalities

In accordance with law 2008-776 of 4 August 2008, the seller's invoices are payable after thirty days, at the end of the month.

Any product dispatched from the 1st to the 30th or 31st of each month shall take on the value of the said month.

In case of late payment, lateness penalties shall be payable the day after the payment date indicated on the invoice. The interest rate used to calculate these penalties, under the terms of Article L.441-6 of the Commercial Code, shall be equal to the interest rate applied by the European Central Bank for its most recent refinancing operation increased by a number of percentage points. These penalties shall be automatically payable. In addition to late penalties, any late payment shall automatically lead to the debtor being required to pay a fixed sum of €40 for collection costs under Articles 441-6 and D. 441-5 of the Commercial Code. Additional compensation may be claimed on evidence should recovery costs exceed the amount provided for.

The seller reserves the right to modify the payment deadlines granted to its clients. At the end of these deadlines, the deliveries shall be paid for in advance through bank transfer.

11.2. Demand for guarantee or payment

Any deterioration in the buyer's credit may result in a demand for guarantees, especially cash payment or payment through draft payable at sight, before the execution of incoming orders.

ARTICLE 12 - Risks

The buyer shall bear the risks, even in case of carriage paid sale, upon dispatch of the goods from the seller's warehouses.

Therefore, the goods shall travel at the buyer's risk; in case of damage, loss or incomplete delivery, the buyer shall lodge all complaints or file claims with the carriers responsible as stipulated above.

ARTICLE 13 – Reservation concerning ownership

In accordance with Articles 2367 to 2372 of the Civil Code, the goods shall remain the seller's property until they are paid for in full.

ARTICLE 14 - Jurisdictional venue – Dispute

In the absence of an amicable settlement of a dispute, the jurisdictional venue for any dispute arising in connection with the composition or execution of the order shall be the Court of Vienne (Isère-France), unless otherwise required by the seller.

This clause shall apply even in the event of summary judgement, incidental claim, multiple defendants or warrantee proceedings, regardless of the mode and modalities of payment; no jurisdictional venue clause on the buyers' documents may hamper the application of the present clause.

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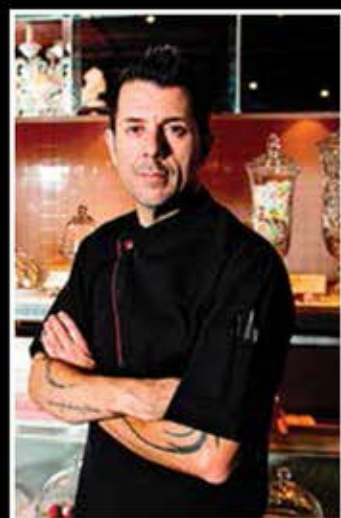
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