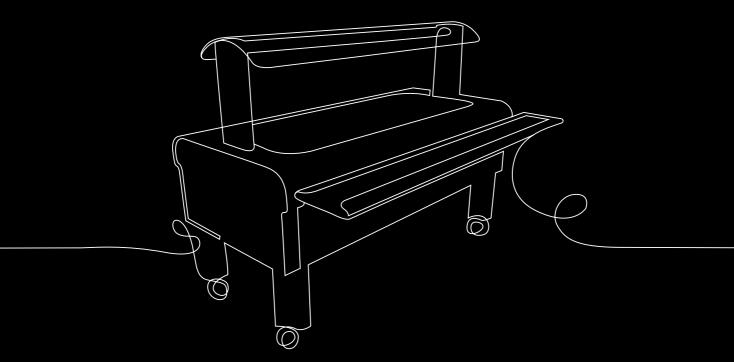


MATFER BOURGEAT LA PASSION DU GOÛT



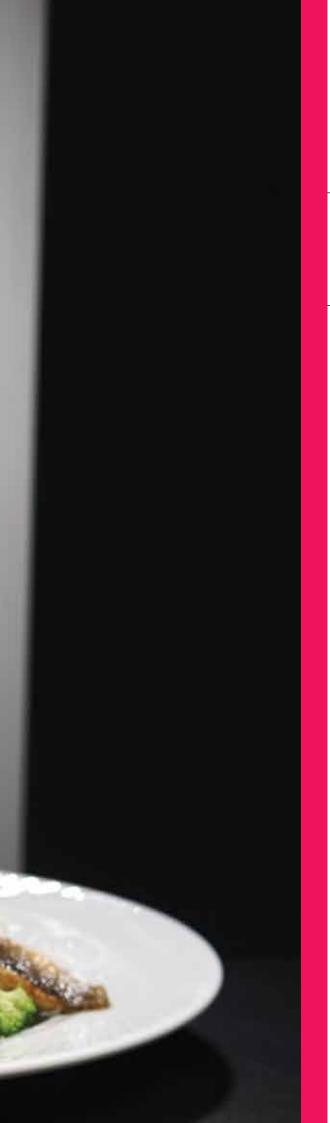
PRÉSERVER LE GOÛT 2018





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	Р	ages
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

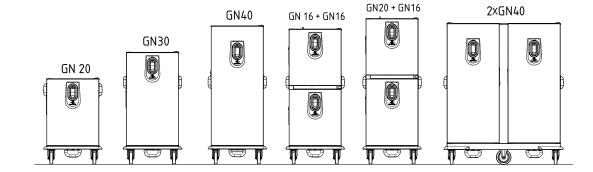




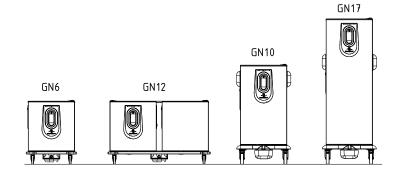
Regardless of industrial sector, there is a heated 4G Satellite cupboard that perfectly meets your needs. With optimised management of temperature / humidity and unique ergonomics of use thanks to its new touch control panel, the new range of 4G Satellite mobile holding cupboards preserves taste and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

THE RANGE

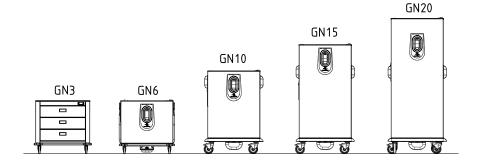
GN2/1 MODELS



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).

SATELLITE 4G

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.
- <u>Door opening option</u>: 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 m³ / 296 L	$0,42 \text{m}^3 / 427 \text{L}$	$0,56 \mathrm{m}^3 / 557 \mathrm{L}$	2 x 0,55 m3 / 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 p	hase 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 Price	840120	840130	840140	-
Heated with stainless-steel door Without humidification	Code Price	840220	840230	840240	840280
Heated with glazed door Without humidification	Code Price	841220	841230	841240	841280
Heated with stainless-steel door With humidification	Code Price	840320	840330	840340	840380
Heated with glazed door With humidification	Code Price	841320	841330	841340	841380
OPTIONS					
Door opening option	Code Price	844000	844000	844000	844000
1 - Gloves/food probe holder	Code Price	844008	844008	844008	844008
2 - Information sheets holder	Code Price	844005	844005	844005	844005
UK electrical plug	Code Price	844080	844080	844080	-
Set of 4 "all terrain" wheels diam.	Code Price	844010	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.

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.
- \bullet 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 m³ / 296 L Hupper area : 0,24 m³ / 245 L	2 x 0,244 m³/ 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	Code	840336	840332
With humidification	Price		
OPTIONS			
1 - Gloves/food probe holder	Code Price	844008	844008
	Code	844005	844005
2 - Information sheets holder	Price		
100 1 1 1	Code	844080	844080
UK electrical plug	Price		
Set of 4 "all terrain" wheels diam.	Code	844010	844010
160 mm.	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.













				100	0 - 0
Models		GN6	GN10	GN12	GN17
Loading option with S/S containers 65 mm	n 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
/oltage		230 V single p	hase 50/60 Hz	230 V single p	hase 50/60 Hz
Electrical power		0,24 kwh	0,4 kwh	0,54 kwh	0,77 kwh
Neutral with stainless-steel door	Code Price	843106	=	=	-
Heated with stainless-steel door Without humidification	Code Price	843206	843210	843212	840217
Heated with glazed door Without humidification	Code Price	-	842210	-	841217
Heated with stainless-steel door With humidification	Code Price	843306	843310	843312	840317
Heated with glazed door With humidification	Code Price		842310	-	841317
OPTIONS -					
Door opening option	Code Price	844000	844000	-	844000
1 - Retractable handle for GN6	Code Price	844106	-	-	=
3 - Underframe	Code Price	844015	-	-	-
Kit to fit water tank on the side	Code Price	844018	-	-	-
4 - 4 stainless steel feet with jacks	Code Price	844017	-	-	-
5 - Gloves/food probe holder	Code Price	844008	844008	844008	844008
6 - Information sheets holder	Code Price	844005	844005	844005	844005
JK electrical plug	Code Price	844080	844080	844080	844080
Set of 4 "all terrain" wheels diam. 125 mm.	Code Price	-	844012	-	844012





2







^{*} 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.

HOT TRANSFER















						v
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 p	hase 50/60 Hz	230	V single phase 50/6	0 Hz
Electrical power		0,15 kwh	0,27 kwh	0,45 kwh	0,68 kwh	0,88 kwh
Heated with stainless-steel door	Code	843402	840206	840210	840215	840221
Without humidification	Price					
Heated with glazed door Without humidification	Code Price		-	841210	841215	841221
Heated with stainless-steel door	Code	-	840306	840310	840315	840321
With humidification	Price					
Heated with glazed door With humidification	Code Price	-	-	841310	841315	841321
OPTIONS -	7 1100					
OFTIONS	Code	_	844000	844000	844000	844000
Door opening option	Price					
_	Code	_	844006	_	-	-
1 - Retractable handle for GN6	Price					
_	Code	_	844007	844009	_	_
2 - Moulded top	Price		044007	044007		
_	Code	_	844015	_	_	=
3 - Underframe	Price		044010			
	Code	_	844018	_	_	_
Kit to fit water tank on the side	Price		044010			
_	Code	844017	844017			
4 - 4 stainless steel feet with jacks	Price	044017	044017	-	-	-
	Code	844008	844008	844008	0//000	844008
5 - Gloves/food probe holder		044008	044008	044008	844008	044008
	Price	0//005	0//005	0//005	0//005	0//005
6 - Information sheets holder	Code	844005	844005	844005	844005	844005
	Price	0//000	0//000	0//000	077000	0//000
UK electrical plug	Code	844080	844080	844080	844080	844080
	Price			0//	0.4.5	04.5
Set of 4 "all terrain" wheels diam.	Code	-	-	844011	844011	844011
	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.

THE BEST SOLUTION FOR REFRIGERATED STORAGE

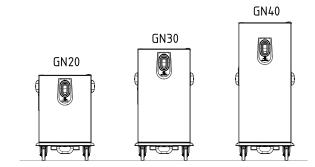
TOP FEATURES



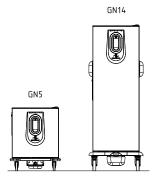
Regardless of industrial sector, there is a refrigerated 4G Satellite cupboard that perfectly meets your needs. With unique ergonomics of use thanks to its touch control panel, the new range of 4G Satellite mobile holding cupboards preserves food preparations and gives value to chefs' work.

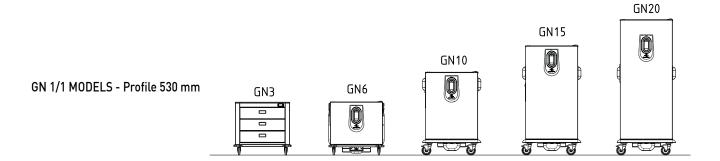
THE RANGE

GN2/1 MODELS



GN 1/1 MODELS - Profile 325 mm







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).

SATELLITE 4G

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 mn	n 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 m³ / 295 L	$0,42 \text{m}^3 / 425 \text{L}$	$0,55 \mathrm{m}^3 / 553 \mathrm{L}$
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 Price	842020	842030	842040
With glazed door	Code Price	842120	842130	842140
OPTIONS				
Door opening option	Code Price	844000	844000	844000
5 - Gloves/food probe holder	Code Price	844008	844008	844008
6 - Information sheets holder	Code Price	844005	844005	844005
UK electrical plug	Code Price	844080	844080	844080
Set of 4 "all terrain" wheels diam. 160 mm.	Code Price	844010	844010	844010













COLD TRANSFER

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 d	еер	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	s (at -5°C)	270 watts	(at -5°C)	465 watts (at -5°C)
Voltage		230 V single p	hase 50/60 Hz	230	V single phase 50/6	0 Hz
Electrical power		2,4 kwh	2,4 kwh	3,0 kwh	3,4 kwh	3,8 kwh
With s/s door	Code Price	842404	842006	842010	842015	842021
With glazed door	Code Price	-	-	842110	842115	842121
OPTIONS						
	Code	-	844000	844000	844000	844000
Door opening option	Price	-				
1 - Retractable handle	Code	-	844006	-	-	-
1 - Retractable flaffule	Price	-		-	-	-
2 - Moulded top	Code	-	844007	844009	-	-
z - Moutded top	Price	-			-	-
3 - Underframe	Code	-	844015	-	-	-
3 - Officer frame	Price	-		-	-	-
4 - 4 stainless steel feet, with jacks	Code	844017	844017	-	-	-
4 - 4 Staffitess Steet feet, With Jacks	Price			-	-	-
5 - Gloves/food probe holder	Code	844008	844008	844008	844008	844008
3 - Gloves/1000 probe flotder	Price					
6 - Information sheets holder	Code	844005	844005	844005	844005	844005
o information sheets flutder	Price					
UK electrical plug	Code	844080	844080	844080	844080	844080
on electrical plug	Price					
Set of 4 "all terrain" wheels diam. 160	Code	-	-	844011	844011	844011
mm.	Price					

SATELLITE 4G







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		$0,07 \mathrm{m}^3 / 70 \mathrm{L}$	0,19 m³ / 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)
/oltage		230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Electrical power		2,4 kwh	3,2 kwh
ACAL - /	Code	842005	842014
Vith s/s door	Price		
NA/:th planed door	Code	-	842114
Vith glazed door	Price	-	
PTIONS			
Door opening option	Code	844000	844000
oor opening option	Price		
- Retractable handle	Code	844106	=
- Netractable handle	Price		-
? - Underframe	Code	844015	-
- Officer frame	Price		-
3 - 4 stainless steel feet, with jacks	Code	844017	-
5 - 4 Staintess Steet feet, With Jacks	Price		-
- Gloves/food probe holder	Code	844008	844008
- Gloves/1000 probe flotder	Price		
i - Information sheets holder	Code	844005	844005
o - mnormation sneets holder	Price		
JK electrical plug	Code	844080	844080
m electrical plug	Price		
Set of 4 "all terrain" wheels diam.	Code	-	844012
125 mm.	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.

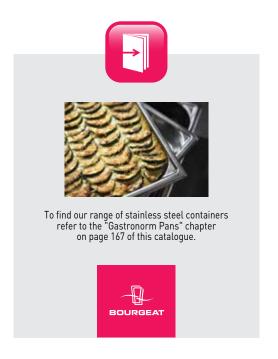
	Code	Price
Anti-static braid kit	844004	

EXTENDED CORD OPTION

Can be added to all of our models.

	Code	Price
5m long coiled cord	844002	







THE SOLUTION FOR A FULL SERVICE, FROM STARTER TO DESSERT

TOP FEATURES



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.

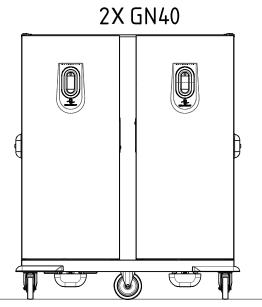
THE RANGE

SPÉCIAL BANQUETING

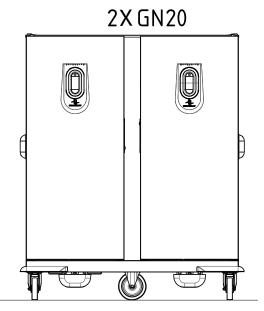
Satellite 2GN40 and 2GN20 are "large capacity" models which keep plates at temperature in two separately regulated compartments.

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

GN 2/1 MODELS



GN 1/1 MODELS- Profile 530 mm





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!

- 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.







HOT AND COLD CUPBOARDS

Loading option with S/S containers 65 mm deep	Models		2GN40	2GN20
Capacity 0,55 m² ,553 L (cold area) 0,28 m² ,285 L (cold area) 0,27 m² ,724 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. Price Mixed with glazed door. With humidification. Price Mixed with stainless steel door. With humidification. Price Mixed with glazed door. With humidification. Price Mixed with glazed door. With humidification. Price Options Code 843182 843142 Options Price 844008 844008 Options Price 844008 844008 Options Price	Loading option with S/S containers 65	mm deep	,	40 GN1/1 H65
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 Mixed with glazed door. With humidification. Code 843181 843141 Mixed with stainless steel door. With humidification. Code 843182 843042 With humidification. Price Price 844008 844008 OPTIONS Gloves/food probe holder Price Respectively 844005 844005	Capacity		0,55 m³ / 553 L (cold area)	
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 Mixed with glazed door. Without humidification. Price 843181 843141 Mixed with stainless steel door. With humidification. Code 843082 843042 Mixed with glazed door. With humidification. Price Revenue of the price of the pri	Overall length		1616 mm	1616 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. Price Mixed with glazed door. With humidification. Code 843181 843141 Mixed with stainless steel door. With humidification. Price Mixed with glazed door. With humidification. Code 843082 843042 Mixed with glazed door. With humidification. Price 843182 843142 OPTIONS Price Price OPTIONS Code 844008 844008 Information sheets holder Price Price	Overall depth		1132 mm	804 mm
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. Price 843081 843041 Mixed with glazed door. With uth unmidification. Price 843181 843141 Mixed with stainless steel door. With humidification. Code 843082 843042 Mixed with glazed door. With humidification. Price 843182 843142 Mixed with glazed door. With humidification. Price Price 844008 844008 Mixed with glazed door. With humidification. Price 843082 843142 843142 Mixed with glazed door. With humidification. Price 844008 844008 844008 OPTIONS Code 844008 844008 844008 844008 Information sheets holder Price Price 844005 844005 844005 </td <td>Overall height</td> <td></td> <td>1917 mm</td> <td>1917 mm</td>	Overall height		1917 mm	1917 mm
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 Mixed with glazed door. With unmidification. Price 843181 843141 Mixed with stainless steel door. With humidification. Code 843082 843042 With humidification. Price 843182 843142 OPTIONS Code 844008 844008 Gloves/food probe holder Price 844008 844008 Information sheets holder Price 844005 844005	Net weight		290 kg	250 kg
Cooling capacity 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. Price Mixed with glazed door: With stainless steel door: With stainless steel door: With which stainless steel door: Without humidification. Price Mixed with stainless steel door: With humidification. Price Mixed with glazed door: With humidification. Price Mixed with glazed door: With humidification. Price Mixed with glazed door: With humidification. Price OPTIONS Gloves/food probe holder Price Code 844008 844008 844005 844005 844005	Maximum load		400 kg	400 kg
Voltage 230 V single phase 50/60 Hz Electric consumption 5,82 kwh 4,68 kwh Mixed with stainless steel door. Without humidification. Price Mixed with glazed door. With out humidification. Price Mixed with stainless steel door. With humidification. Price Mixed with stainless steel door. With humidification. Price Mixed with glazed door. With humidification. Price Mixed with glazed door. With humidification. Price Mixed with glazed door. With humidification. Price OPTIONS Gloves/food probe holder Price Code 844008 844008 844008 844005 844005	Power		3400 W	2200 W
Electric consumption 5,82 kwh 4,68 kwh Mixed with stainless steel door. Without humidification. Mixed with glazed door. Without humidification. Price Mixed with stainless steel door. With unmidification. Price Mixed with glazed door. With humidification. Price OPTIONS Gloves/food probe holder Code 844008 844008 844008 844005 844005	Cooling capacity		465 watts (at -5°C)	465 watts (at -5°C)
Mixed with stainless steel door. Without humidification. Price Mixed with glazed door. Without humidification. Price Mixed with stainless steel door. With humidification. Price Mixed with stainless steel door. With humidification. Price Mixed with glazed door. With humidification. Price Mixed with glazed door. With humidification. Price OPTIONS Gloves/food probe holder Price Code 843082 843042 843142	Voltage		230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Mixed with stainless steel door. Without humidification. Price Mixed with stainless steel door. With humidification. Price Mixed with stainless steel door. With humidification. Price Mixed with glazed door. With humidification. Price Mixed with glazed door. With humidification. Price Code 843182 843142 843142 OPTIONS Gloves/food probe holder Price Code 844008 844008 844005 Reference R	Electric consumption		5,82 kwh	4,68 kwh
Mixed with stainless steel door. With humidification. Price Mixed with stainless steel door. With humidification. Price Mixed with glazed door. With humidification. Price OPTIONS Gloves/food probe holder Price Code 843082 843042 843142 843142 843142 843142 843142 844008 Code 844008 844008 844008 844005 Reference Price Price			843081	843041
Mixed with stanless steet door. With humidification. Price Mixed with glazed door. With humidification. Price OPTIONS Gloves/food probe holder Price Code 844008 844008 844008 Information sheets holder Price Response to the stanless steet door. Code 844008 844008 844005	Mixed with glazed door. Without humidification.		843181	843141
With humidification. Price OPTIONS Gloves/food probe holder Price Code 844008 844008 Information sheets holder Price Price Residual control of the price of the pric			843082	843042
Gloves/food probe holder Price Code 844008 844008 Price Code 844005 844005 Information sheets holder Price	Mixed with glazed door. With humidification.		843182	843142
Gloves/food probe holder Price Code 844005 844005 Information sheets holder Price	OPTIONS			
Information sheets holder Price	Gloves/food probe holder		844008	844008
0.40	Information sheets holder		844005	844005
UK electrical plug Price 844085 844080	UK electrical plug	Code Price	844085	844080

^{*} 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.

HOT & COLD TRANSFER

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%.

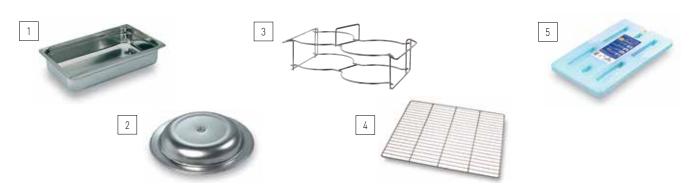
- Removable water reservoir (4 litres).
- Homogeneous ventilated heating system (1°C maximum gradient).
- Rapid pre-heating (increase from 20°C to 85°C in 7 minutes).

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
1 - ON 1/1 S/S container of min deep	Price			
2 - GN1/1 s/s container 100 mm deep	Code	741010	741010	741010
2 - ON 1/1 5/5 Container 100 mm deep	Price			
1 - GN1/1 s/s container 150 mm deep	Code	741015	741015	741015
1 - GN 1/1 S/S container 130 mm deep	Price			
2 - S/s plate cover - for plates diam.260/270	Code	750526	750526	750526
	Price			
2 - S/s plate cover - for plates	Code	750530	750530	750530
diam.290/310	Price			
3 - S/s basket for plates (*) L 530 x l 385 x H 194mm	Code	750514	750514	750514
L 530 x l 385 x H 194mm	Price			
4 - GN2/1 s/s grille	Code	711002	711002	711002
4 0112/1 3/3 gride	Price			
4 - GN1/1 s/s grille	Code	711003	711003	711003
4 0111/1 3/3 gride	Price			
5 - Eutectic block GN1/1 (-3°C)	Code	826003	=	=
2 Editorio bioch Olyly (0 0)	Price		-	-
5 - Eutectic block GN1/3 (-12°C)	Code	826001	-	-
2 Editetile block ON 1/3 (-12 C)	Price		-	-





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).



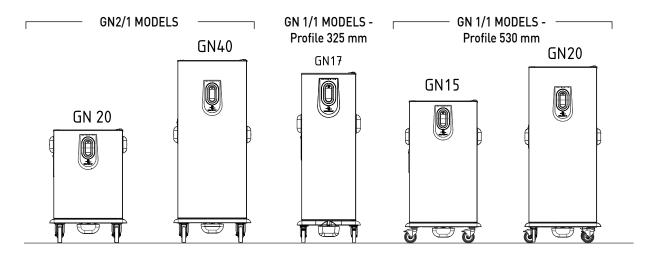
The Satellite 4GT range is intended more particularly for customers and catering sites that use temperature holding trolleys that can be seen by the restaurant's diners and consumers.

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.

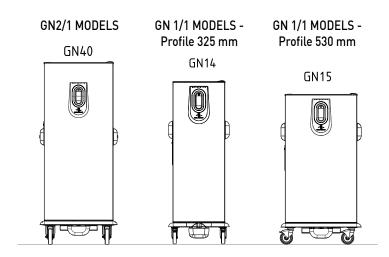


THE RANGE

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.

SATELLITE 4GT



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.
- <u>Door opening option</u>: 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 m	m 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 m³ / 296 L	$0,56 \mathrm{m}^3 / 557 \mathrm{L}$
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			hase 50/60 Hz		V single phase 50/6	0 Hz
Electrical power		0,68 kwh	0,77 kwh	0,88 kwh	0,8 kwh	1,52 kwh
Heated with stainless-steel door	Code	840515	840517	840521	840520	840540
Without humidification	Price					
Heated with glazed door	Code	841515	841517	841521	841520	841540
Without humidification	Price					
Heated with stainless-steel door	Code	840715	840717	840721	840720	840740
With humidification	Price					
Heated with glazed door	Code	841715	841717	841721	841720	841740
With humidification	Price					
OPTIONS						
	Code	844000	844000	844000	844000	844000
Door opening option	Price					
	Code	844008	844008	844008	844008	844008
Gloves/food probe holder	Price					
	Code	844005	844005	844005	844005	844005
Information sheets holder	Price					
107 1	Code	844080	844080	844080	844080	844080
UK electrical plug	Price					
Set of 4 "all terrain" wheels diam.	Code	-	844010	844010	844010	844010
160 mm.	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.

NEW!

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.
- <u>Door opening option</u>: 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		$0,07~\mathrm{m}^3/70~\mathrm{L}$	0,21 m ³ / 217 L	$0,55 \mathrm{m}^3 / 553 \mathrm{L}$
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 Price	842514	842515	842540
With glazed door	Code Price	842714	842715	842740
OPTIONS				
Door opening option	Code Price	844000	844000	844000
Gloves/food probe holder	Code Price	844008	844008	844008
Information sheets holder	Code Price	844005	844005	844005
UK electrical plug	Code Price	844080	844080	844080
Set of 4 "all terrain" wheels (diam.125 for GN14, diam.160 for GN15 and GN40).	Code Price	844012	844011	844010

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

- 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
Delin manifestible death and	Code	872002	872003
Bain-marie with single tank	Price		

MODELS WITHOUT HEATING UNIT SEPARATE TANKS













		-		-			-
Models		2 GN	N 1/1	3 G1	N 1/1	4 G1	N 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 p	hase 50/60 Hz	230 V single p	hase 50/60 Hz	230 V single p	hase 50/60 Hz
Bain-marie with separate tanks	Code	872012	-	872013	-	872114	-
with control panel on short side	Price		-		-		-
Bain-marie with separate tanks	Code	=	872312	=	872313	-	872314
with control panel on long side	Price	-		-		-	



MODELS WITH HEATING UNIT SEPARATE TANKS







Models		2 GI	N1/1	3 G1	N 1/1	4 GN	N 1/1
Number of tanks GN1/1		2	2	3	3	4	4
Number of heating units (3 containers GN	11/1 100 mm deep per unit)	2	2	3	3	4	4
Overall length		900 mm	900 mm	1280 mm	1280 mm	1665 mm	1665 mm
Overall depth		695 mm	695 mm	695 mm	695 mm	701 mm	701 mm
Overall height		900 mm	950 mm	900 mm	950 mm	900 mm	960 mm
Net weight		65 kg	70 kg	95 kg	105 kg	125 kg	140 kg
Maximum load		100 kg	100 kg	150 kg	150 kg	200 kg	200 kg
Power		1770 W	1770 W	2655 W	2655 W	3540 W	3540W
Voltage		230 V sing	le 50/60 Hz	230 V sing	le 50/60 Hz	230 V sing	le 50/60 Hz
Bain-marie without lid	Code	872112	-	872113	-	872214	=
Dain-marie without tiu	Price						
Rain mario with lid	Code	=	872212	-	872213	-	872414
Bain-marie with lid	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.
- \bullet 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.
- \bullet 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 contain (200 mm deep maximum)	ners	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 u	ınit	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 calt" hair mania	Code	872210		
"Mini-self" bain-marie	Price			

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

GN1/1chafing 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 (accept GN 1/1 or submultiple container 100)
 - with two flame regulators but without fuel paste).
- With two falls regulators but without fuel pasters.

 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 Price	867101	868001

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
	model with fuel paste del (fuel paste or electric)	9 kg 10 kg	11 kg 12 kg	<u>-</u> 6 kg
Power (for bivalent model or stockpot)		700 W	700 W	435 W
Voltage	0 1	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 Price	865001	866001	- -
Dual model (except stockpot which is electricity only)	Code Price	865201	866201	871008
OPTIONS	TTICE			
4 kg fuel paste	Code	662104	662104	-
	Price Code	662109	662109	-
Dispenser for bucket 4 kg	Price	002107	002107	•
Flame regulator	Code	870400	870400	-
Flame regulator	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





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, Ta $\ddot{}$ ga 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.



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



Delivered with the UVC lamp. no risk of developing germs nor airborne bacteria.



Taïga, the refrigerated table that prevents the need to install an airconditioned room! It is used to prepare products at a controlled temperature (between $+4^{\circ}$ C and $+7^{\circ}$ C on average at core depending on the model) in an atmosphere of $+25^{\circ}$ 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 ambiant temperature).

TAÏGA

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

Overall length 1055 mm Overall depth 700 mm Overall height 1080 mm Net weight 113 kg Power 600 W Cooling capacity 800 W Voltage 230 V single	1400 mm 700 mm 1080 mm	1745 mm 700 mm	2090 mm
Overall height 1080 mm Net weight 113 kg Power 600 W Cooling capacity 800 W Voltage 230 V single		700 mm	
Net weight 113 kg Power 600 W Cooling capacity 800 W Voltage 230 V single	1080 mm		700 mm
Power 600 W Cooling capacity 800 W Voltage 230 V single		1080 mm	1080 mm
Cooling capacity 800 W Voltage 230 V single	125 kg	137 kg	149 kg
Voltage 230 V single	900 W	900 W	900 W
3	1100 W	1100 W	1100 W
Code 851102	phase 50/60 Hz	230 V single p	hase 50/60 Hz
	851103	851104	851105
Models without refrigerated unit Price			
OPTIONS			
1 - GN1/1 cutting board Code 855023	855023	855023	855023
(Food quality polyethylene)			
Code 855042	855043	855044	855045
2 - Sneeze guard			
3 - Stand for GN pans Code 855052	855053	855054	855055
(delivered without GN pans)			
4 - Sliding base (GN 1/1 pierced Code 855029	855028	855027	855026
stainless steel sheet with guide rail) Price			
5 - Holder for GN 1/1 pan Code 855024	855024	855024	855024
Price			

Refrigeration unit at R452A.







- 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 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	Code	855023	855023	855023
(Food quality polyethylene)	Price			
2 - Sneeze guard	Code	855043	855044	855045
z - Sneeze guaru	Price			
3 - Stand for GN pans	Code	855053	855054	855055
(delivered without GN pans)	Price			
4 - Sliding base (GN 1/1 pierced stainless steel sheet with guide rail)	Code	855028	855027	855026
stainless steel sheet with guide rail)	Price			
5 - Holder for GN 1/1 pan	Code	855024	855024	855024
5 - Hottaer for Giv 1/1 pari	Price			

Refrigeration unit at R452A.







HEATING CARVING STATION

- \bullet 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.
- \bullet 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	870851
Model Willi Standard plate	Price	
Model with spike plate	Code	870861
Modet with Spike plate	Price	
OPTIONS		
Standard plate	Code	870855
(536 x 330 x 11 mm)	Price	
1 - Spike plate	Code	870857
(536 x 330 x 25 mm)	Price	
2 - Gravy container holder (415 x 150 x 86 mm). Supplied with 2 s/s GN1/9	Code	870870
containers	Price	
3 - Stand for utensils (415 x 150 x 86 mm)	Code	870872
Supplied with a slate plate.	Price	



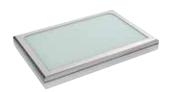




Models		400 x 600	600 x 600
Overall length		600 mm	600 mm
Overall depth		400 mm	600 mm
Overall height		52 mm	52 mm
Net weight		7 kg	10 kg
Maximum load		10 kg	20 kg
Power		385 W	645 W
Voltage		230 V single phase 50/60 Hz	230 V single phase 50/60 Hz
Het wleter	Code	870840	870860
Hot plates	Price		
OPTIONS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

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

- \bullet Complies with applicable legislation for cold food storage.
- Possibility of serving food directly on the glass plate or serving dishes.
- \bullet 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
Cold plates	Price		
OPTIONS			
Roll top lid	Code	<u>-</u>	870731
(540 x 335 x 190 mm)	Price	-	











MODULO

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
Had whater	Code	875001	875002	875003
Hot plates	Price			
OPTIONS				
1 - Stackable base - stainless-steel	Code	875000	875000	875000
(620 x 350 x 150 mm)	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	875007	875006
bain-marie	Price			
OPTIONS				
1 - Stackable base - stainless-steel	Code	875000	875000	875000
(620 x 350 x 150 mm)	Price			

- Complies with applicable legislation to hold food at temperature.
- Various functional top services on a single base, providing flexibility in presenting various buffets throughout the day (breakfast, meals, lunches, snacks, etc.).
- Easy to handle (integrated handles).
- Stackable bases for transport and storage.
- Interchangeable tops on stainless steel base (easy to move with no special tool required).
- GN 1/1 size for use with all types of "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
Cota piate	Price	
OPTIONS		
1 - Stackable base - stainless-steel	Code	875000
(620 x 350 x 150 mm)	Price	
2 - Polyethylene eutectic block (480 x 280 x 28 mm)	Code	826000
(480 x 280 x 28 mm)	Price	







"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
Hat wlates	Code	870904	870906
Hot plates	Price		
OPTIONS			
Heating lamp	Code	870990	870990
Heating lamp 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		

- 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
Haskin a lanca	Code	870990
Heating lamp	Price	





- 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.

- \bullet 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.





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





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







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
List supposeds for plates	Code	799006	799012
Hot cupboards for plates	Price		





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







REHEATING

OVENS

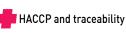
Trans'therm reheating ovens

Pages

40 to 45

SAFE AND EASY REHEATING

TOP FEATURES





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).



Models with trolleys: radiated angles and smooth walls, detachable deflectors.

Models on legs or with wheels: solid interior with stamped rails and corners

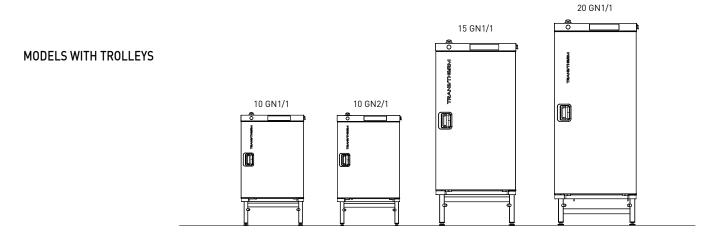
fitted with shelves. NF food hygiene certified.

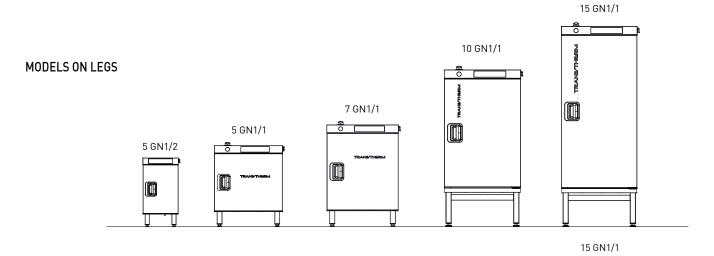


The Trans'therm ovens with trolleys are especially suitable to make temperature increase operations at the end of a cycle quick and easy.

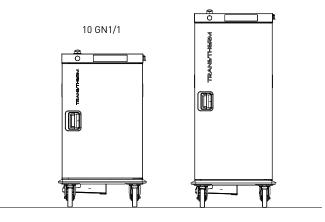
- All prepared meals can be taken out of the oven in one single, fast and safe movement thanks to the special cold handle.
- The trolleys' dual access enables fast unloading by two people and facilitates table service with no loss of temperature.
- The trolley can be stored away easily in the oven when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

THE RANGE





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 materialsand components to facilitate recycling operations (WEEE compliant).

TRANS'THERM

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 Price	891210	891215	891221	891220
Model with glazed door	Code Price	891910	891915	891921	891920
OPTIONS					
Dacks antica	Code	898000	898000	898000	898000
Probe option	Price				
Traceability module	Code Price	899000	899000	899000	899000
_	Code	897500	897500	897500	897500
Door opening	Price				
GN1/1 chips tray	Code	895101	895101	895101	895101
Stainless steel, (holes on the base and sides)	Price				
GN2/1 grid	Code	-	-	-	711002
Stainless steel - (65 x 53 cm)	Price				
GN1/1 grid	Code	711003	711003	711003	711003
Stainless steel - (53 x 32,5 cm)	Price				

TRANS'THERM

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
- 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 equiped 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.
- \bullet <u>Trolleys for plates</u> : 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

			0	W.	· · · · · · · · · · · · · · · · · · ·	
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 por	tions trays / s/s containers trolley for plates	10 -	15 -	20 20	10 12
Capacity :	with s/s GN1/ with p	1 containers - 65 mm deep olates diam.240 to 280 mm	10 -	15 -	20 40	20 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 por	tions trays / s/s containers Trolley for plates	75 mm -	75 mm -	67 mm 69 mm	75 mm 69 mm
Net weight :	Trolley for por	tions trays / s/s containers Trolley for plates	14 kg -	17 kg -	18 kg 20 kg	18 kg 20 kg
Trolley for portions tr	ays / s/s	Code Price	894110	894115	894121	894120
1 - Trolley for plates		Code Price	-	-	894321	894320
OPTIONS						
2 - "Cold touch" hand	lle	Code Price	896000	896000	896000	896000
3 - Thermic cover (for plates)	trolleys for	Code Price	-	-	775803	897020
		2		5	3	







TRANS'THERM

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











		. 11 . 1		. [, I I, 1
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 - $65\mathrm{m}$	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 p	hase 50/60 Hz	400 V thr	ee-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
3	Price					
OPTIONS						
Probe option	Code	898000	898000	898000	898000	898000
	Price					
1 - Traceabililty 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	225027				
3 - Support trolley for 5 GN1/2 oven	Code	895006	-	-	-	=
_	Price Code	895104	895105	895105		
4 - Low stand for ovens	Price	895104	893103	893103	-	-
	Code		895205	895207		
4 - High stand for ovens	Price	•	875205	873207	-	-
- 014/4	Code		895101	895101	895101	895101
5- GN1/1 chips tray Stainless steel, (holes on the base and sides)	Price	•	073101	073101	073101	073101
_	Code	_	711003	711003	711003	711003
GN1/1 grid Stainless steel - (53 x 32,5 cm)	Price		711000	/11000	711000	711000
ON11/0	Code	711105	_	_	_	_
GN1/2 grid Stainless steel - (32,5 x 26,5 cm)	Price	711103	-	-	-	-
	1 1100					

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



Modele

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	893215
Model with Stamless Steet door	Price		
Model with glazed door	Code	893910	893915
Model with glazed door	Price		
OPTIONS			
Darks satism	Code	898000	898000
Probe option	Price		
1 T	Code	899000	899000
1 - Traceability module	Price		
D	Code	897500	897500
Door opening	Price		
2 Comment plate for a/a CN mana	Code	895010	895010
2 - Support plate for s/s GN pans	Price		
5 - GN1/1 chips tray	Code	895101	895101
Stainless steel, (holes on the base and sides)	Price		
GN1/1 grid	Code	711003	711003
Stainless steel - (53 x 32,5 cm)	Price		















 $^{^{*}}$ CE approval and Label NF are available for banqueting trolleys with resistance and fan.





DISTRIBUTION OF MEALS

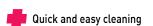
	Pages
"Nomad" trolleys	48 to 55
"Nav'therm"	56 to 59
"Carce'roll" trolleys	60 to 61
Hot counter unit	62
Door-to-door distribution trolleys	63

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

TOP FEATURES



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).





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.

Wheels with stainless steel case:

Resistor

of the equipment.

Scratch-resistant stainless top available

on all models for an improved lifespan

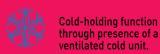
- 2 fixed, 2 swivel with brakes on the 2 x 4 models.
- 4 swivel with brakes and a fixed 5th wheel on 2 x 4 models for more ease of handling.
 Available in 160 mm versions and with motorised option.

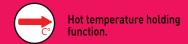


The NOMAD range, mobile trolleys which enhance meal service!

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.







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









TOP RANGE

Stainless steel top - neutral

1 ventilated refrigeration unit

1 ventilated refrigeration unit + REHEAT (*)









Stainless steel top - neutral + lamp(s)















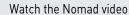
Top with 2 hotplates + 2 lamps**

Top with 1 hotplate + 1 lamp**



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





- 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	ı 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
Stainless steel top - Top with 1 hot	teel top - neutral neutral + lamp(s) plate + 1 lamp (*) ates + 2 lamps (*)	0,9 Kw 1,4 Kw 1,7 Kw	0,9 Kw - 1,2 Kw	1,9 Kw 2,9 Kw 2,7 Kw 3,5 Kw	1,9 Kw - 2,2 Kw 2,5 Kw
/oltage		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 Price	885230	885330	885280	885380
Stainless steel top - neutral + lamp(s)	Code Price	885234	-	885284	-
Fop with 1 hotplate + 1 lamp (*)	Code Price	885231	885331	885281	885381
Fop with 2 hotplates + 2 lamps (*)	Code Price	-	-	885282	885382
OPTIONS					
Fold down side shelf	Code Price	889010	889010	889010	889010
Bin bracket Delivered with 2 rubbish-bin	Code Price	889011	889011	889011	889011
ockable Must be ordered with the trolley)	Code Price	889012	889012	889017	889017
4 wheels, 2 with brakes -D.160mm Must be ordered with the trolley)	Code Price	889015	889015	889019	889019
Motorized wheel for 125mm diam. Must be ordered with the trolley)	Code Price	-	-	889016	889036
Motorized wheel for 160mm diam. Must be ordered with the trolley)	Code Price	-	-	889026	889046
dentification support	Code Price	889018	889018	889018	889018

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

- 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 - Stainless steel top - neutral + Top with 1 hotplate + 1 Top with 2 hotplates + 2 la	lamp(s) 1,4 Kw	0,9 Kw - 1,2 Kw	1,4 Kw 2,4 Kw 2,2 Kw 3 Kw	1,4 Kw - 1,7 Kw 2 Kw
Cooling capacity	450 W (at -5°C)	450 W (at -5°C)	450 W (at -5°C)	450 W (at -5°C)
Voltage	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 Price	886030	886130	886080	886180
Code Stainless steel top - neutral + lamp(s) Price	886034	-	886084	-
Top with 1 hotplate + 1 lamp (*) Price	886031	886131	886081	886181
Top with 2 hotplates + 2 lamps (*) Code Price	-	-	886082	886182
OPTIONS				
Fold down side shelf Code Price	889010	889010	889010	889010
Bin bracket Code Delivered with 2 rubbish-bin Price	889011	889011	889011	889011
Lockable Code Must be ordered with the trolley) Price	889012	889012	889017	889017
4 wheels, 2 with brakes -D.160mm Must be ordered with the trolley) Code Price	889015	889015	889019	889019
Motorized wheel for 125mm diam. Code Must be ordered with the trolley) Price		-	889016	889036
Motorized wheel for 160mm diam. Code Must be ordered with the trolley) Price		-	889026	889046
dentification support Code	889018	889018	889018	889018

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

- 2 fully autonomous refrigerated compartments (1 chamber = 1 door), 1 compartment for cold elements + 1 compartment with reheating for hot
- 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	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 Power:		140 kg	130 kg	180 kg	160 kg
Ti	Stainless steel top - neutral s steel top - neutral + lamp(s) op with 1 hotplate + 1 lamp (*) with 2 hotplates + 2 lamps (*)	3,8 Kw 3,8 Kw 3,8 Kw	3,8 Kw - 3,8 Kw	7 Kw 8 Kw 7,9 Kw 8,7 Kw	7 Kw - 7,4 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 p	ohase 50/60 Hz	400 V three-p	hase 50/60 Hz
Electrical power		4,3 kwh	4,3 kwh	7,66 kwh	7,66 kwh
Stainless steel top - neutral	Code Price	887030	887130	887080	887180
Stainless steel top - neutral + lamp(s) [1 lamp for 2x4 - 2 lamps for 2x8]	Code Price	887034	-	887084	-
Top with 1 hotplate + 1 lamp (*)	Code Price	887031	887131	887081	887181
Top with 2 hotplates + 2 lamps (*)	Code Price	-	-	887082	887182
OPTIONS					
Fold down side shelf	Code Price	889010	889010	889010	889010
Bin bracket Delivered with 2 rubbish-bin	Code Price	889011	889011	889011	889011
Lockable (Must be ordered with the trolley)	Code Price	889022	889022	889027	889027
Probe option	Code Price	889013	889013	889013	889013
Traceability module-delivered with a USB key	Code Price	889014	889014	889014	889014
4 wheels, 2 with brakes -D.160mm (Must be ordered with the trolley	Code Price	889015	889015	889019	889019
Motorized wheel for 125mm diam. (Must be ordered with the trolley)	Code Price		-	889016	889036
Motorized wheel for 160mm diam. (Must be ordered with the trolley)	Code Price	-	-	889026	889046
dentification support	Code Price	889018	889018	889018	889018
S/s support for power cable	Code Price	-	-	889020	889020

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



BIN BRACKET Delivered with 2 rubbish-bin

L mm	D mm	H mm	Code	Price
210	461	340	889011	



PROBE OPTION

Code	Price
889013	

Option not compatible with temperature holding models.



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



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.



FOLD DOWN SIDE SHELF

L mm	D mm	H mm	Code	Price
290	578	61	889010	



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



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

NEW!



IDENTIFICATION SUPPORT

Code	Price
889018	



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	- Retain	s chill do	wn to -12°C		
325	176	30	300 kj	826001	
GN1/1	- Retain	s chill do	wn to -3°C		
530	325	30	990 kj	826003	
GN1/1	- Retain	s chill do	wn to -12°C		
530	325	30	875 kj	826004	
GN1/1	-Retains	chill do	wn to -21°C		
530	325	30	890 kj	826005	



Example of customised "Cerisier de Venise Clair" finish



STAINLESS STEEL SUPPORT FOR POWER CABLE

Code	Price
889020	

Option only available for three-phase models



SELF-LEVELLING DISPENSER FOR ROUND PLATES

1 stack with lid	Code	Price
Warm plates no ventilation	777184	

Delivered with 1 lid.

 $\ensuremath{\mathsf{NB}}\xspace$ 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 thedefault assembly is with vertical veining)

N.B.: $\check{\text{The}}$ customisation option could result in an additional leadtime which will be specified upon confirmation of the order.

CUSTOMISATION OPTIONS

	Code	Price
Customisation for 2*8 trolleys	889031	
Customisation for 2*4 trolleys	889032	

 $\ensuremath{\mathsf{NB}}\xspace$ 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.



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).

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.



Easy cleaning and assured hygiene



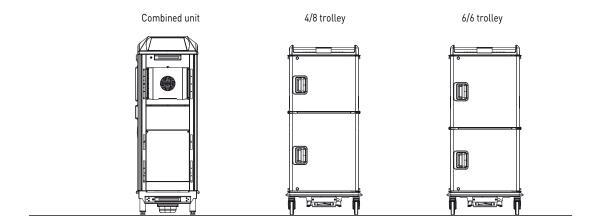
Rounded internal corners for an easy and quick jet cleaning of shuttle trolleys. Protective door for the technical organs of the unit.



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

THE CONCEPT

THE MODULES

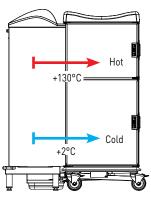


THE PROCESSES

COLD TRANSFER

When start up Less than one hour before service

HOT TRANSFER



When start up cooling and heating





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

- 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 :	Upper area Lower area	-	12 4 8	12 6 6
Capacity upper area :	GN1/1 H65 pans GN1/1 grids	-	4 4	6
Capacity lower area : Fast food trays 350x270 mm (for Trays 460x360mm to 480x380 mm (for CN1/1 trays 570)	GN1/1 H65 pans trolleys 881800 - 881900) ir trolleys 881800 - 881900) 325 mm (for all trolleys)	-	8 16 8 8	6 12 6
Overall length	(323 HIIII (IOI att trotteys)	557 mm	8 698 mm	6 698 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 Price	880002	-	-
Trolley with basket for trays	Code Price	-	881800	881900
Trolley with "versatile" basket	Code Price	-	881803	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



STAINLESS-STEEL GRID

L	l	frame	Cros	s-bar	W	'ire	Code	Price
cm	cm	Ø mm	No	Ø mm	No	Ø mm	Code	
53	32,5	5	1	5	20	2	711003	

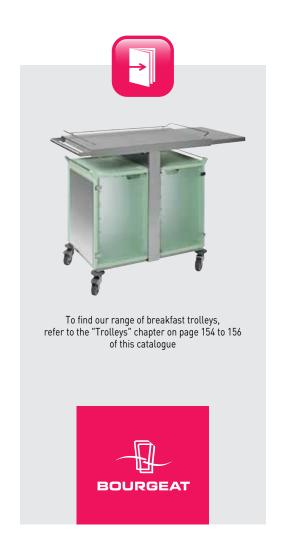


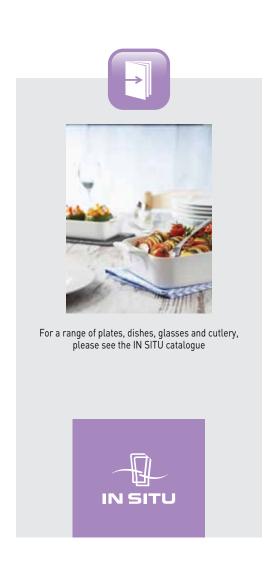
CONTAINER WITHOUT HANDLE - GN 1/1

H mm	C liter	Code	Price
65	9	741006	
100	13,5	741010	









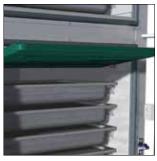
EFFICIENT REHEATING IN PRISONS

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.

- 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 contained	ers - 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	
M 11 31 0 31	Code	884155	884255	
Model with 2 - side access	Price			
OPTIONS				
ONIO/1(*)	Code	-	884292	
GN2/1 special grill (*)	Price			

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

HOT COUNTER FOR PRISON MEAL DISTRIBUTION

SPECIFICATIONS

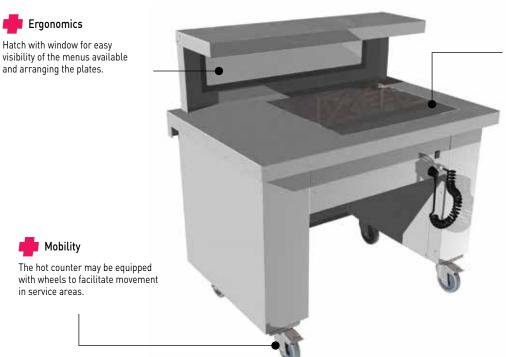
Structure:

- 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.
- \bullet Delivered with stainless steel hatch with front polycarbonate window.

PERFORMANCE MANAGEMENT

Heated top:

- 2/1 format hotplate.
- \bullet 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.



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		
TI 7 - 2	Code	884406		
Hot counter unit	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

After bringing up to temperature in a Carce'roll trolley, the GN1/2

or GN1/1 trays are kept hot on

service compliant with current

inertia hotplates (2GN1/1 or

2GN1/1 + 1GN1/1) to ensure

temperature regulations.

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).





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

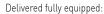




Ergonomics

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.

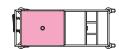


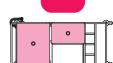
- (2GN1/1 or 2GN1/1 + 1GN1/1) hotplate with spiral connection cord.
- 4 GN1/1 stainless steel containers 100 mm deep for 2GN1/1 trolley or
 5 GN1/1 stainless steel containers 100 mm deep for 3GN1/1 trolley
- 3 GN1/6 stainless steel containers 150 mm deep
- 3 eutectic plates
- 1 bread bin in food quality HDPE



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

Resistance





NEW!

DOOR-TO-DOOR DISTRIBUTION TROLLEY

Models		Tr	olleys	Hot plates	
Heating capacity		2 GN1/1	3 GN1/1	1 GN1/1	2 GN1/1
Overall length		1484 mm	1586 mm	332 mm	683 mm
Overall depth		630 mm	757 mm	556 mm	556 mm
Overall height :	without lid with lid	865 mm 915 mm	863 mm 915 mm	134 mm 184 mm	142 mm 193 mm
Net weight		63 kg	83 kg	17 kg	34 kg
Maximum load :	on the hot plate on the trolley	20 kg 120 kg	20 kg 120 kg	10 kg -	20 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	Code Price	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



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.





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.





- 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.

PRANGE 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



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.

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.

- <u>Dispenser for glasses</u>: For glasses larger than diameter 82/ H 100 mm.
- <u>Dispenser for 6 or 12 500x500 mm glass racks</u> with a maximum height of 100 mm. Glass of a maximum height of 100 mm.
- Dispense rays 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 gl	lasses	For dishwasher baskets		
Number of levels		8	2x8	6	2 x6	
Capacity per stack : Glasses of diameter 76/82: 448 glass Glasses of diameter 70/75: 504 glass Glass rack of a maximum height of 100 n		448 504 -	896 1008 -	- - 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 Model with a base H340 mm	1690 mm 1790 mm	1690 mm 1790 mm	1675 mm 1775 mm	1675 mm 1775 mm	
Model with a base H240 mm	Code Price	854011	854012	854021	854022	
Model with a base H340 mm	Code Price	854013	854014	854023	854024	
OPTIONS						
4 wheels -125 mm dia. Stainless case, with turntable, two with brak (assembly in factory only).		854950	854950	854950	854950	

DISPENSERS FOR TRAYS AND CUTLERY





			VI.
Models		Single model	Double model
Capacity per stack with trays 360x	460 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	1000 mm 1100 mm	1000 mm 1100 mm
Model with a base H240 mm	Code Price	854031	854032
Model with a base H340 mm	Code Price	854033	854034
OPTIONS			
4 wheels -125 mm dia. Stainless stee case, with turntable, two with brakes (assembly in factory only).	l Code Price	854950	854950

Base

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

Upper part

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

Dispenser for trays, cutlery and bread:

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

<u>Dispenser for trays, cutlery, bread and glasses</u>:

• 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 Blasses 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
M 1 1 31 1 110/0	Code	854062
Model with a base H240 mm	Price	
Model with a base H340 mm	Code	854064
Model with a base H340 mm	Price	
OPTIONS		
4 wheels -125 mm dia. Stainles		854950
case, with turntable, two with bra (assembly in factory only).	Price Price	

DISPENSER BASE ONLY





		•	
Models		Single model	Double model
Overall L x D		855 x 690 mm	1582 x 690 mm
Di	Code	854081	854082
Dispenser base H240 mm	Price		
Diananaan baaa 112/0 mm	Code	854083	854084
Dispenser base H340 mm	Price		

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.
- <u>Optional plate stand</u>: 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 do	or	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 With refrigerated unit	700 W 800 W	700 W 800 W	700 W 1000 W	1000 W 1150 W
Cooling capacity :	Without refrigerated unit With refrigerated unit	272 W 396 W	272 W 396 W	272 W 665 W	396 W 665 W
Voltage		230 V single	e phase 50 Hz	230 V single	phase 50 Hz
Model without refrigerated unit - tank height 30mm	Code Price	853033	853024	853025	853026
Model without refrigerated unit - tank height 90mm	Code Price	853093	853094	853095	853096
Model with refrigerated unit - tank height 30mm	Code Price	853223	853224	853225	853226
Model with refrigerated unit - tank height 90mm	Code Price	853293	853294	853295	853296
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	e phase 50 Hz	230 V single	phase 50 Hz
Model with fluorescent lighting	Code Price	853313	853314	853315	853316
Model with led lighting	Code Price	853323	853324	853325	853326
2 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes	Code Price	854950	854950	854950	854950
(assembly in factory only). GN1/1 frame for the use of GN containers	Code Price	854982	854982	854982	854982
OPTION FOR FREE RACK MODELS ONLY	77,00				
	Code	854913	854914	854915	854916
3 - Two-shelf unit	Price	55 17 15	55.7.1.	35.7.15	5517.15





3



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.

- <u>Optional sneeze guard</u>: 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 -	Code	853594	853595
90mm deep tank	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
Madal with fluorescent lighting	Code	853334	853335
Model with fluorescent lighting	Price		
Model with led lighting	Code	853344	853345
Modet with tea lighting	Price		
2 - 4 wheels -125 mm dia. Stainless steel	Code	854950	854950
case, with turntable, two with brakes (assembly in factory only).	Price		
GN1/1 frame for the use of GN	Code	854982	854982
containers	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.

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

Models

- 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.

- <u>Optional plate stand</u>: 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



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 -	Code	853303	853304	853305
90mm deep tank	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 H
	Code	853313	853314	853315
Model with fluorescent lighting	Price			
	Code	853323	853324	853325
Model with led lighting	Price			
2 - 4 wheels -125 mm dia. Stainless steel	Code	854950	854950	854950
case, with turntable, two with brakes (assembly in factory only).	Price			
GN1/1 frame for the use of GN	Code	854982	854982	854982
containers	Price			
_	Code	853353	853354	853355

3 GN

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).



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	y 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 With refrigerated unit	2200 W 2300 W	2300 W 2300 W	2400 W 2500 W	2500 W 2700 W
Cooling capacity	Without refrigerated unit With refrigerated unit	1185 W 1440 W	1185 W 1440 W	1440 W 1727 W	2126 W 2126 W
Voltage		3	phase 50 Hz		phase 50 Hz
Model without refrigerated unit - Flat tank	Code Price	853133	853104	853105	853106
Model without refrigerated unit - 30mm deep tank	Code Price	853233	853204	853205	853206
Model without refrigerated unit - 90mm deep tank	Code Price	853193	853194	853195	853196
Model with refrigerated unit - Flat tank	Code Price	853403	853404	853405	853406
Model with refrigerated unit - 30mm deep tank	Code Price	853603	853604	853605	853606
Model with refrigerated unit - 90mm deep tank	Code Price	853493	853494	853495	853496
OPTIONS					
1 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes (assembly in factory only).	Code Price	854950	854950	854950	854950
GN1/1 frame for the use of GN containers	Code Price	854982	854982	854982	854982
OPTION FOR FREE RACK MODELS ON	_Y				
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.







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.

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 capa	acity	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 p	hase 50/60 Hz	230 V single p	hase 50/60 Hz
Madal without backed as aband	Code	851033	851034	851035	851036
Model without heated cupboard	Price				
Madal with backed assubaced	Code	851233	851234	851235	851236
Model with heated cupboard	Price				

OPTIONS FOR ALL MODELS

Disnl	21/	unit	

Overall L \times D \times H Power (for heated model)		1139 x 420 x 430 mm 480 W	1464 x 420 x 430 mm 640 W	1789 x 420 x 430 mm 800 W	2114 x 420 x 430 mm 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	
Diantarrait with navital and	Code	851313	851314	851315	851316
Display unit with neutral rack	Price				
Display unit with booted rook	Code	851303	851304	851305	851306
Display unit with heated rack	Price				
4 wheels -125 mm dia. Stainless steel	Code	854950	854950	854950	854950
case, with turntable, two with brakes (assembly in factory only).	Price				

OPTION FOR FREE RACK MODELS ONLY					
Two-shelf unit	Code	854933	854934	854935	854936
Two-snett unit	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.

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.
- <u>Optional unit with neutral rack</u>: 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).).



1139 x 420 x 430 mm 1464 x 420 x 430 mm 1789 x 420 x 430 mm 2114 x 420 x 430 mm

AIR BAIN-MARIE TANK

Models		3 GN	4 GN	5 GN	6 GN
GN1/1 100mm deep container capa	acity	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	1700 W 2600 W	3300 W 4200 W	3300 W 4200 W	4900 W 5800 W
Voltage		230 V single p	230 V single phase 50/60 Hz 230 V single phase		hase 50/60 Hz
Madal with antibastad annia	Code	851013	851014	851015	851016
Model without heated cupboard	Price				
Madal with hooted auphoard	Code	851213	851214	851215	851216
Model with heated cupboard	Price				

OPTIONS FOR ALL MODELS

Overall L x D x H

Disp	lav.	linit	
DISP	tu y	uiiit	

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	
Diantar unit mith mantant mark	Code	851313	851314	851315	851316
Display unit with neutral rack	Price				
0: 1 :: 211 :: 1	Code	851303	851304	851305	851306
Display unit with heated rack	Price				
4 wheels -125 mm dia. Stainless steel	Code	854950	854950	854950	854950
case, with turntable, two with brakes (assembly in factory only).	Price				

OPTION FOR FREE RACK MODELS ONLY					
Two-shelf unit	Code	854933	854934	854935	854936
rwo-sneti unit	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.

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.
- <u>Optional unit with neutral rack</u>: 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 50/6	0 Hz	230 V single p	hase 50/60 Hz
Madal with south and south and	Code	851022	851023	851024	851025	851026
Model without heated cupboard	Price					

OPTIONS

1 - Display unit :

i - Display ullil :						
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 50/6	0 Hz	230 V single p	hase 50/60 Hz
Dianlassanit suith nautral male	Code	-	851313	851314	851315	851316
Display unit with neutral rack	Price					
Display unit with heated rack	Code	851302	851303	851304	851305	851306
Display unit with heated rack	Price					
2 - 4 wheels -125 mm dia. Stainless steel	Code	854950	854950	854950	854950	854950
case, with turntable, two with brakes (assembly in factory only).	Price					
T 1.16 9	Code	854942	854943	854944	854945	854946
Two-shelf unit	Price					







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

Models

• Height of recess: 150 mm.



Model shown with the Modulo range*.

4 GN

NEUTRAL UNIT WITH RECESSED TOP



3 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 Price	854122	854123	854124
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	Code	854972	854973	854974
stand	Price			
2 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes	Code	854950	854950	854950
(assembly in factory only).	Price			
Two-shelf unit	Code	854962	854963	854964
The shell dink	Price			
Modulo stackable base	Code	875000	875000	875000
Modulo Stackable base	Price			
Modulo toughened glass hot plate	Code	875001	875001	875001
The date to agree that plate	Price			
Modulo stainless steel hot plate	Code	875002	875002	875002
modulo stantess steet not plate	Price			
Modulo hot cutting board	Code	875003	875003	875003
modulo not cutting board	Price			
Modulo GN1/1 bain-marie with lid	Code	875005	875005	875005
Modulo Sivi) i Bain mane with ita	Price			
Modulo GN1/1 bain-marie with roll-	Code	875007	875007	875007
top lid	Price			
Modulo bain-marie with two tureens	Code	875006	875006	875006
lide				

2 GN







Price

Structure

- Entirely in stainless steel
- Top 2mm thick with vibrated polished finish.
- Four height adjustable feet.
- Underneath free.
- Delivered with outer casing and 325 mm deep tray rest (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

			7		1	
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 Price	854112	854113	854114	854115	854116
Neutral unit with a hole for GN pans - without cupboards	Code Price	854222	854223	854224	854225	854226
OPTIONS						
1 - Heated rack : L x P x H hors tout		-	1139x420x430mm	1464x420x430mm	1789x420x430mm	2114x420x430mm
Heated rack	Code	-	851323	851324	851325	851326
neateurack	Price					
2 - 4 wheels -125 mm dia. Stainless steel case, with turntable, two with brakes	Code	854950	854950	854950	854950	854950
(assembly in factory only).	Price					
3 - Two-shelf unit	Code	854952	854953	854954	854956	854957
5 - TWO-SHELL UTILL	Price					
4 - Additional 16A 2P+T socket	Code	854955	854955	854955	854955	854955
(Up to 3 additional sockets)	Price					







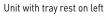


Structure

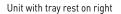
- Entirely in stainless steel.
- Top 2 mm thick. Vibrated polished finish.
- Four height adjustable feet.
- Delivered with outer casing and 325 mm deep tray rest (the side trim must be ordered separately).

Equipment

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









CASH DESK

Models		
Overall length		1534 mm
Overall depth		820 mm
Overall height		900 mm
Net weight		115 kg
Max. load		150 kg
Cash desk unit with tray rest on left	Code	854510
	Price	
Cash desk unit with tray rest on right	Code	854520
Cash desk drift with tray rest of right	Price	
OPTIONS		
1 - 4 wheels -125 mm dia. Stainless steel	Code	854950
case, with turntable, two with brakes (assembly in factory only).	Price	
2 - Additional 16A 2P+T socket	Code	854955
(Up to 3 additional sockets)	Price	









Structure

- Entirely in stainless steel
- Top 2mm thick with vibrated polished finish.
- \bullet 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
/F0 :	Code	854242	854241
45° corner unit	Price		
90° corner unit	Code	854292	854291
	Price		





Models		
Overall length		500 mm
Overall depth		132 mm
Overall height		900 mm
0 1 16 1 1	Code	854402
Central front part	Price	
Dight side part without return	Code	854407
Right side part without return	Price	
Left cide part without return	Code	854408
Left side part without return	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
Cida makuma mank	Code	854410	854420
Side return part	Price		

- <u>Side casing parts</u>: 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.
- <u>Tube to enable electricity supply</u> : Diam.42 stainless steel tube 2 m height.

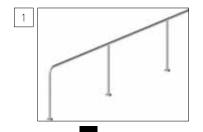


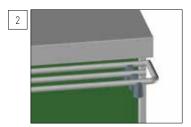
SIDE CASING PARTS

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	Code	854980
walls	Price	
Left side part in the colour of case	Code	854981
walls	Price	

ADDITIONAL OPTIONS FOR OASIS UNITS

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





DESIGN, ORIGINALITY AND PERFORMANCE FOR THE SMALLEST ONES



TOP FEATURES

More safety



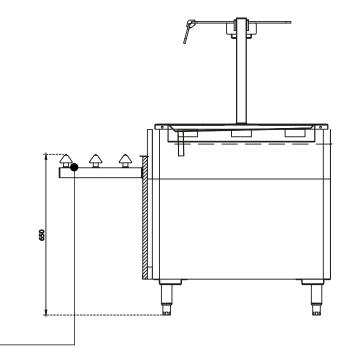
Compliant with safety standards: rounded glass, electrical elements out of the reach of children.
To prevent children from receiving burns, the water bath can be arranged perpendicularly to the self-service line.



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.



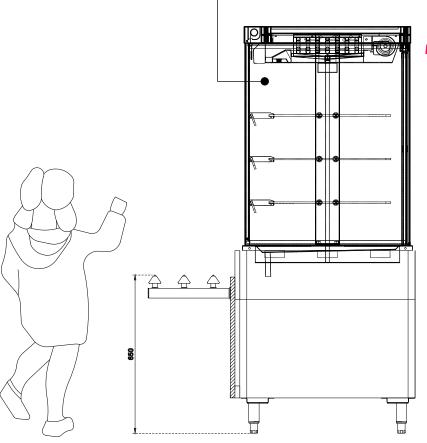


- No risk of food sediment between elements: easy cleaning.
 Static and ventilated refrigeration technology performances.
 Compliant with food security directives.

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.

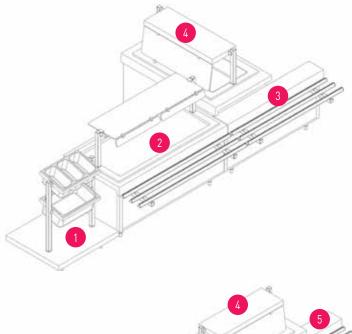
More performant

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



See our self configurations advices on page 86.

SELF CONFIGURATIONS ADVICES

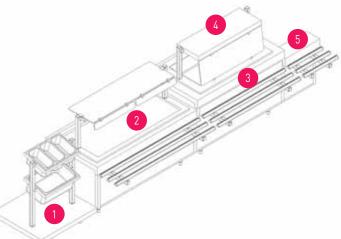


CONFIGURATION 1: FOR 160 SETTINGS WITH TRANSVERSAL WATER BATH

- 1. Dispenser for 160 trays, 150 cutlery, 120 breads.
- 2. 4GN static refrigerated tank without refrigeration unit and with straigt sneeze guard without lighting.

 3. Front casing part for transversal bain-marie.
- 4. 4GN transversal hot air bain-marie with plate display unit without

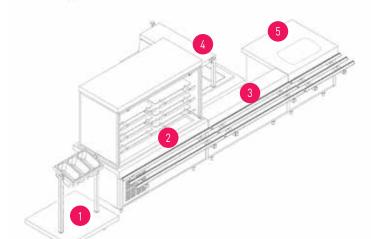
PUBLIC PRICE FOR THE UNIT: €12,186



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 straigt sneeze guard without lighting.
- 3. Front casing part for transversal bain-marie.
- 4. 4GN transversal hot air bain-marie with plate display unit without
- 5. Front casing 500 mm for bain-marie access protection.

PUBLIC PRICE FOR THE UNIT: €13,093



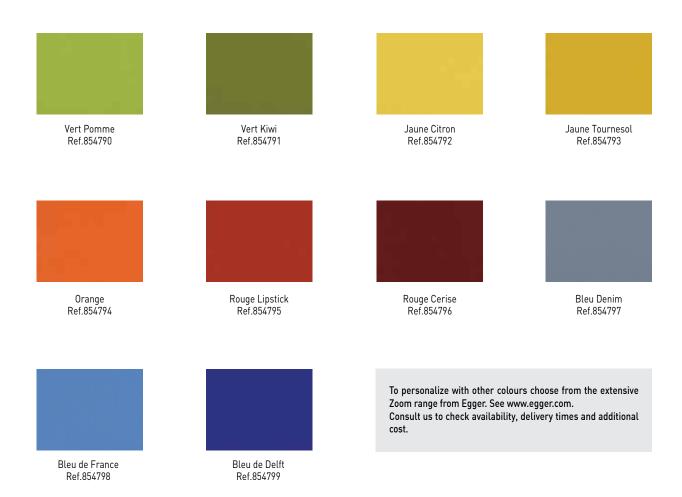
CONFIGURATION 3: FOR 320 SETTINGS WITH COLD DISPLAY CABINET AND TRANSVERSAL WATER BATH

- Dispenser for 160 trays, 150 cutlery.
 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
- 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





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.

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.

- <u>Dispenser for cutlery</u>: delivered with 3 GN1/3 H150 containers. <u>Dispenser for cutlery and bread</u>:
- 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.
- <u>Dispenser for cutlery, bread and glasses</u>: 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
Diamana	Code	854090	854091
Dispenser for trays	Price		
OPTIONS			
4 wheels -100 mm dia. Stainless steel	Code	854949	854949
case, with turntable, two with brakes	Price		

DISPENSER FOR CUTLERY



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

DISPENSER FOR CUTLERY AND BREAD





Models		Single model	Double model
Capacity with :	cutlery bread	150 120	300 240
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
Dispenser for cuttery and bread	Price		

DISPENSER FOR CUTLERY, BREAD AND GLASSES OR DISHWASHER BASKETS





Models		3 levels	4 levels	5 levels
Capacity with :	cutlery bread glasses diam.80 mm max	150 120 168	150 120 224	150 120 280
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 Price	854094	854095	854096
Capacity with :	cutlery bread dishwasher baskets	150 120 3	150 120 4	150 120 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 Price	854097	854098	854099

Stucture

- 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 outher 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 do	or	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 With refrigerated unit	127 kg 144 kg	139 kg 155 kg	155 kg 185 kg
Max. load		200 kg	200 kg	200 kg
Power:	Without refrigerated unit With refrigerated unit	300 W 400 W	300 W 400 W	300 W 550 W
Cooling capacity :	Without refrigerated unit With refrigerated unit	272 W 396 W	272 W 396 W	272 W 665 W
Voltage		230 V singl	le phase 50 Hz	230 V single phase 50 Hz
Model without refrigerated unit - 30mm deep tank	Code Price	853613	853614	853615
Model with refrigerated unit - 30mm deep tank	Code Price	853043	853044	853045
OPTIONS FOR ALL MODELS				
Sneeze-guard without lighting : Overall L x D	x H :			
3 3	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
	Code	853330	853331	853332
Straight sneeze guard	Price			
	Code	853336	853337	853338
Curved sneeze guard	Price			
4 wheels -100 mm dia. Stainless steel	Code	854949	854949	854949
case, with turntable, two with brakes	Price			
Extra cost for s/s front trim (Linear meter price)	Code Price	855001	855001	855001
Tube to enable electricity supply from the ceiling	Code Price	854977	854977	854977
Coiled lead for mobile units (up to 3600 W)	Code Price	854959	854959	854959
3 round s/s tubes instead of alu tray rest [Linear meter price]	Code Price	854958	854958	854958
Defrosting recovery tray GN1/1 H65	Code Price	854966	854966	854966
Defrosting evaporation tray - Capacity 2.75 L - 1200 W (for model with refrigerated unit)	Code Price	854968	854968	854968
"Gliss tray" kit (linear meter price)	Code Price	854961	854961	854961
OPTION FOR FREE RACK MODELS ONLY	File			
OF HOME ON FREE MACK PRODEED ONE!		854969	854969	854969
floor or 1 shelf for all length element	Price	034/0/	004707	034707
Defrosting evaporation tray - Capacity 2.75 L - 600 W (for model with refrigerated unit)	Code Price	854967	854967	854967
in the second second second	I I I I I	71 11 NE EN (2005 4 1) = 1	1,0005 0 00 1 1 1 5 11	"

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.

Stucture

- 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 outher 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 do	700	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 With refrigerated unit	293 kg 306 kg	317 kg 335 kg	364 kg 396 kg
Max.load		200 kg	200 kg	200 kg
Power:	Without refrigerated unit With refrigerated unit	1000 W 1050 W	1000 W 1050 W	1200 W 1250 W
Cooling capacity:	Without refrigerated unit With refrigerated unit	1185 W 1440 W	1185 W 1440 W	1440 W 1727 W
Voltage		230 V single	e phase 50 Hz	230 V single phase 50 Hz
Model without refrigerated unit - 30mm deep tank	Code Price	853113	853114	853115
Model with refrigerated unit - 30mm deep tank	Code Price	853443	853444	853445
OPTIONS FOR ALL MODELS				
4 wheels -100 mm dia. Stainless steel case, with turntable, two with brakes	Code Price	854949	854949	854949
Extra cost for s/s front trim (Linear meter price)	Code Price	855001	855001	855001
Coiled lead for mobile units (up to 3600 W)	Code Price	854959	854959	854959
3 round s/s tubes instead of alu tray rest [Linear meter price]	Code Price	854958	854958	854958
Defrosting recovery tray GN1/1 H65	Code Price	854966	854966	854966
Defrosting evaporation tray Capacity 2.75 L - 600 W	Code Price	854968	854968	854968
"Gliss tray" kit (linear meter price)	Code Price	854961	854961	854961
OPTION FOR FREE RACK MODELS ONLY				
1 floor or 1 shelf for all length element	Code Price	854969	854969	854969

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 outher casings.

Water tank

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

- Draining via 40mm-diameter bung with overfill 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	
Models		3 GN	4GN	3 GN	4 GN
GN2/1 65mm deep container capacity per do	oor	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	83 kg 127 kg
Max.load		200 kg	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	1000 W 2530 W
/oltage		230 V single p	hase 50/60 Hz	230 V single p	hase 50/60 Hz
Model without heated cupboard	Code Price	850923	850924	851143	851144
Model with heated cupboard	Code Price	851223	851224	851243	851244
DPTIONS 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 Price	851333	851334	851333	851334
Model with halogen lighting (70 W)	Code Price	851343	851344	851343	851344
wheels -100 mm dia. Stainless steel ase, with turntable, two with brakes	Code Price	854949	854949	854949	854949
ixtra cost for s/s front trim Linear meter price)	Code Price	855001	855001	855001	855001
ube to enable electricity supply from the eiling	Code Price	854977	854977	854977	854977
Coiled lead for mobile units (up to 3600 W)	Code Price	854959	854959	854959	854959
round s/s tubes instead of alu tray rest Linear meter price)	Code Price	854958	854958	854958	854958
Gliss tray" kit (linear meter price)	Code Price	854961	854961	854961	854961
dditional 16A 2P+T socket No protection, no connecting)	Code Price	854947	854947	854947	854947
0 mA circuit breaker for socket	Code Price	854951	854951	854951	854951
OPTION FOR FREE RACK MODELS ONLY					
	Code	854969	854969	854969	854969
1 floor or 1 shelf for all length element	Deine				

Stucture

- 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 outher casings.
- $\bullet \ \underline{\hbox{Units with closed storage}}:$
- 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 With 2 levels - open storage With 2 levels - closed storage	65 kg 74 kg 80 kg	86 kg 104 kg 119 kg	95 kg 116 kg 134 kg	111 kg 138 kg 161 kg
Max.load		200 kg	200 kg	200 kg	200 kg
Model with underneath free	Code Price	854132	854133	854134	854135
Model with 2 levels - Open storage	Code Price	854142	854143	854144	854145
Model with 2 levels -	Code	854152	854153	854154	854155
Closed storage	Price				

OPTIONS FOR ALL MODELS					
4 wheels -100 mm dia. Stainless steel	Code	854949	854949	854949	854949
case, with turntable, two with brakes	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
Oliss tray kit (tillear frieter price)	Price				
Additional 16A 2P+T socket	Code	854947	854947	854947	854947
(No protection, no connecting)	Price				
30 mA circuit breaker for socket	Code	854951	854951	854951	854951
30 IIIA CII CUIT DI CANCIL IOI SUCKET	Price				

OPTION FOR FREE RACK MODELS ONLY					
Option for bread container mounting	Code	854190	854190	854190	854190
cut (size for GN1/1 200mm deep)	Price				

Stucture

- 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 outher 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 opeing ports	Code	854405	854406	854414
Front casing parts	Price			
OPTIONS				
1 - 4 wheels -100 mm dia. Stainless	Code	854949	854949	854949
steel case, with turntable, two with brakes	Price			
2 - Extra cost for s/s front trim	Code	855001	855001	855001
(Linear meter price)	Price			
3 round s/s tubes instead of alu tray	Code	854958	854958	854958
rest (Linear meter price).	Price			
"Clies tray" bit (linear motor price)	Code	854961	854961	854961
"Gliss tray" kit (linear meter price)	Price			
3 - Additional 16A 2P+T socket	Code	854947	854947	854947
(No protection, no connecting)	Price			
30 mA circuit breaker for socket	Code	854951	854951	854951
30 IIIA CIICUIL DIEAKEI IOI SUCKEL	Price			







- 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.
- \bullet 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 st	acks	2 st	acks
Dimensions of compatible plates (minimum/maximum):	Round Square ctangular	200/260 mm	200/260 mm	260/320 mm	200/260 mm 185/260 mm 185/260 mm	200/285 mm 185/285 mm 185/285 mm
Capacity with plates (*)		65	130	130	130	130
Overall length		-	898 mm	990 mm	898 mm	990 mm
Overall width		-	442 mm	510 mm	442 mm	510 mm
Overall height		-	900 mm	900 mm	900 mm	900 mm
Power		-	950 W	1400 W	950 W	1400 W
Voltage		-	230 V single p	hase 50/60 Hz	230 V single p	hase 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 Price		-	777326	777332	777426	777406
Warm - no ventilation - Code With cleaning hatch Price		-	-	-	777446	-
OPTIONS						
Round lid Code		-	777435	777440	-	-
Square lid Code Price		-	-	-	777438	777437 63,40
NEUTRAL MODELS						33,13
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 Price		777101	777301	-	-	-
OPTIONS						
1 - Round lid Code		777435	777435	-	-	-
2 - Square lid Code		-	-	-	-	-



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





- 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.
- \bullet 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 Square Rectangular	200/260 mm - -	200/310 mm - -	200/260 mm 185/260 mm 185/260 mm	200/260 mm 185/285 mm 185/285 mm	
Capacity :	Plates Bowls Small dishes	65 - -	65 - -	65 - -	65 - -	120/180 216 -
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 x350 mm
Power		900 W	900 W	900 W	900 W	-
Voltage		230 V single p	hase 50/60 Hz	230 V single p	hase 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 Price	777431	777430	777439	777434	-
Neutral - no ventilation	Code Price	777432	777433	777539	777534	777630
OPTION						
Lid	Code	777435	777436	777438	777437	-
LJU	Price					



- 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	777830	777930
SIGCK	Price		
OPTION			
1 - Lid Overall l x w x h 552 x 578 x 47 mm	Code Price	777831	-









INDUCTION COOKERS

- Stainless steel bodywork, mounted on 4 rubber feet.
- 6 mm thick pyroceram top.
- A ccurate 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 :	Induction cooker Wok induction cooker	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		365 mm	365 mm
Overall depth		460 mm	500 mm
Overall height :	Induction cooker Wok induction cooker	- 80 mm -	95 mm 175 mm
Net weight	Induction cooker Wok induction cooker	6,25 kg	8 kg 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
muuction cookei	Price		
Wok induction cooker	Code	-	240322
Wok induction cooker	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	Code	875030
with lids	Price	

INOUK

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.
- \bullet 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 -	Code	853052	853053	853054
Panels color Vert Pomme	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).



ÉQUATEUR

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
Panels color Vert Pomme	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 ($+40^{\circ}$ C to $+120^{\circ}$ 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



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!



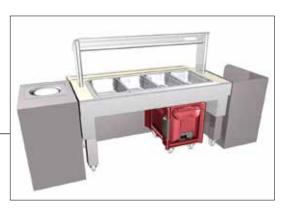
- Corian® resin top with rounded front for a very high-end design.
 Attractive, customizable fold-down tray rest, practical and ergonomic during service.

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	
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	

Against a wall

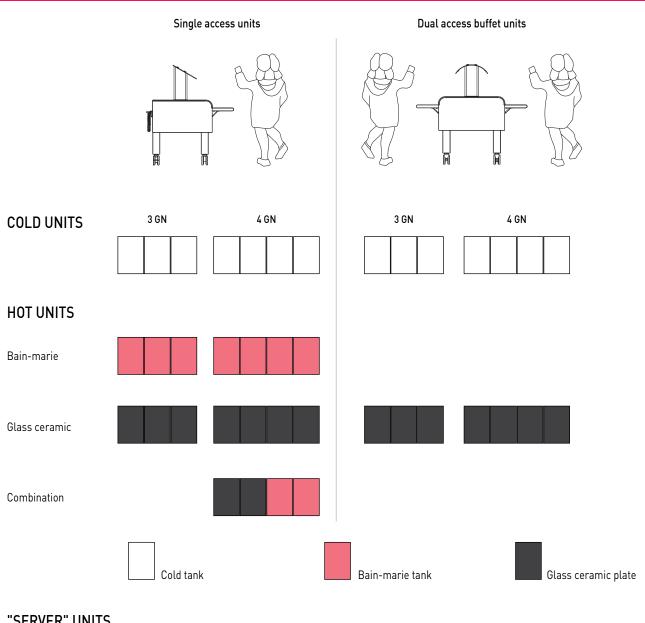


CUSTOMIZATION OPTIONS

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.

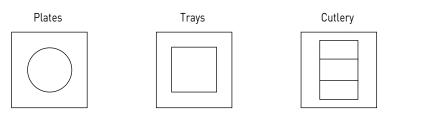
The customization options relate to the top of the units and the trim on the sides of the units.

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



"SERVER" UNITS

Essential additions to provide a complete and attractive service.



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



Neutral

- 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.
- <u>Insulated containers</u>: for the technical characteristics, refer to pages 110.

BUFFET UNIT WITH STATIC REFRIGERATION TANK -WITHOUT REFRIGERATED UNIT





Models		Single access unit		Double access unit	
Models		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	Code	856013	856014	856023	856024
static refrigeration tank	Price				
OPTIONS					
	Code	859520	859520	859520	859520
1 - Neutral server unit for plates*	Price				
1 Heating conversinit for plates*	Code	859525	859525	859525	859525
1 - Heating server unit for plates*	Price				
2 - Tray server unit*	Code	859510	859510	859510	859510
z - may server unit	Price				
3 - Cutlery server unit*	Code	859513	859513	859513	859513
o outlery server unit	Price				
4 - Neutral server unit*	Code	859505	859505	859505	859505
4 - Neutral Server unit	Price				
5 - Sherpa F3 Insulated box	Code	821901	821901	821901	821901
o Sherpa i o moditated box	Price				
6 - Sherpa FC3 heated insulated box	Code	822000	822000	822000	822000
o Sherpa i oo neatea maatatea box	Price				
Wheels for insulated box - special	Code	822752	822752	822752	822752
Caravane - diam.60mm - 2 with brakes	Price				













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.

^{*} Server units - Overall $\,$ L $\,$ x D $\,$ x H 540 $\,$ x 830 $\,$ x 900 $\,$ mm

- 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 class.
- 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.
- <u>Insulated containers</u> : for the technical characteristics, refer to pages 110.

BUFFET UNIT WITH HEATED GLASS CERAMIC TOP -WITHOUT HEATED CUPBOARD





Models		Single ac	Single access unit		ccess unit
Models		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 p	hase 50/60 Hz	230 V single p	hase 50/60 Hz
Buffet unit	Code	857213	857214	857223	857224
static refrigeration tank	Price				
OPTIONS					
1 Navibual assurance it for alabas*	Code	859520	859520	859520	859520
1 - Neutral server unit for plates*	Price				
1 - Heating server unit for plates*	Code	859525	859525	859525	859525
1 - Heating Server unit for plates	Price				
2 - Tray server unit*	Code	859510	859510	859510	859510
Z Tray Server unit	Price				
3 - Cutlery server unit*	Code	859513	859513	859513	859513
5 Outlery server unit	Price				
4 - Neutral server unit*	Code	859505	859505	859505	859505
4 Wedital Server and	Price				
5 - Sherpa F3 Insulated box	Code	821901	821901	821901	821901
o one par o module a sex	Price				
6 - Sherpa FC3 heated insulated box	Code	822000	822000	822000	822000
	Price			=	
Wheels for insulated box - special	Code	822752	822752	822752	822752
Caravane - diam.60mm - 2 with brakes	Price				













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

^{*} Server units - Overall $\,$ L x D x H 540 x 830 x 900 mm $\,$

- 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.
- <u>Insulated containers</u>: for the technical characteristics, refer to pages:110

BUFFET BAIN-MARIE UNITS - WITHOUT HEATED CUPBOARD





Will		Single a	access units
Models		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 Hot combination model	140 kg -	160 kg 200 kg
Max.load:	Bain-marie model Hot combination model	90 kg -	120 kg 100 kg
Power:	Bain-marie model Hot combination model	2100 W	2100 W 2180 W
Voltage		230 V single	phase 50/60 Hz
Bain-marie model	Code Price	857013	857014
Hot combination model (bain-marie + hot plate)	Code Price	-	857514
OPTIONS			
	Code	859520	859520
1 - Neutral server unit for plates*	Price		
1 - Heating server unit for plates*	Code	859525	859525
i - Heating Server unit for plates	Price		
2 - Tray server unit*	Code	859510	859510
2	Price		
3 - Cutlery server unit*	Code	859513	859513
·	Price Code	859505	859505
4 - Neutral server unit*	Price	837303	837303
	Code	821901	821901
5 - Sherpa F3 Insulated box	Price	021701	021701
6 - Sherpa FC3 heated insulated box	Code Price	822000	822000
Wheels for insulated box - special Caravane - diam.60mm - 2 with brakes	Code Price	822752	822752
1	2	3	4













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

- 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.
- $\bullet \ \underline{\text{Plate server unit}}:$
- 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.
- <u>Cutlery server unit</u>:
- Delivered with 3 Cristal+ GN 1/3 containers 150 mm deep.
- Neutral server unit :
- Fitted with 2 shelving levels at the rear.

SERVER UNITS

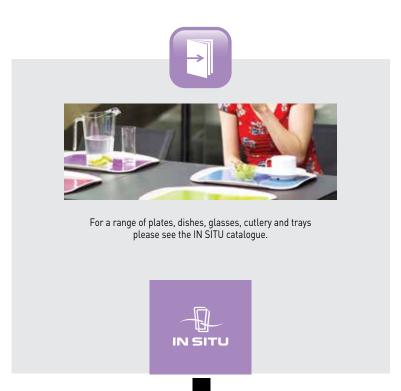








Models		For	plates	For trays For cutlery		Neutral
Models		Neutral	Neutral Heated		roi cuttery	Neutrat
Capacity		60	plates	160 trays	150 cutlery	2 shelving
Overall length		540 mm	540 mm	540 mm	540 mm	540 mm
Overall depth		830 mm	830 mm	830 mm	830 mm	830 mm
Overall height		900 mm	900 mm	900 mm	900 mm	900 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
Server units	Price					







INSULATED BOXES

Sherpa insulated boxes
Individual meal carrier

Pages 110 to 116

118 to 121

EASY AND SAFE ISOTHERM TRANSPORT





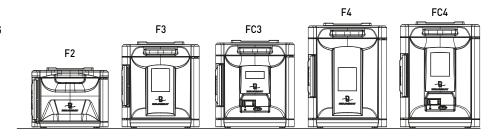
Sherpa, a line of insulated containers, more complete and better suited to the requirements of the transport of meals in hot or cold catering for commercial catering and collectivities.

Made from hygienic polyethylene.

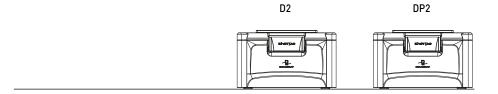
Adapted to meet transport requirements over authorized distances of 80 km with no intermediate loading, the Sherpa range perfectly features insulated and sealed containers that may be provided with cold (eutectic plates, dry ice) or heat sources (models with heating unit).

THE RANGE

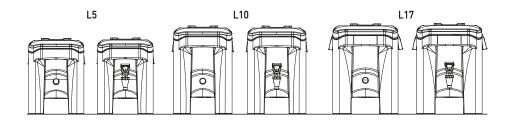
GN MODELS WITH FRONT OPENING



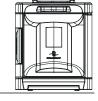
GN MODELS WITH TOP OPENING



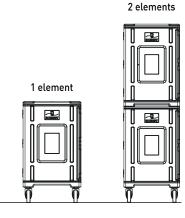
MODELS FOR LIQUIDS



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.

- 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
- \bullet $\underline{\text{Heated insulated containers}}: \textbf{BEWARE}: \text{You are advised to use the lids}$ with the containers to avoid the steam and fat damaging the regulator.



GN MODELS WITH FRONT OPENING









Models		F2 F3				
		Neutral	Neutral	Neutral	Heated	Heated
Number of levels of shelves with 36 mm s	spacing	6	9	12	9	12
Loading option with S/S GN1/1 65 mm deep containers Capacity		3	4	6	4	6
		44 L	63 L	82 L	63 L	82 L
Overall length Overall depth		478 mm	478 mm	478 mm	478 mm	478 mm
		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 p	hase 50/60 Hz
Sherpa insulated containers with front opening	Code Price	821801	821901	822101	822000	822500
OPTIONS		•				
1 - Set of 4 wheels - stainless steel fork	Code	-	822751	822751	822751	822751
- 2 with brakes Ø 125 mm	Price					
2 - Mobile base without handle	Code	797706	797706	797706	797706	797706
Overall L x W x H 717 x 496 x 242 mm	Price					
3 - Mobile base with handle	Code	798006	798006	798006	798006	798006
Overall L x W x H 958 x 496 x 1046 mm	Price					
4 - Set of 2 fasteners	Code	_	822850	822850	822850	822850
4 - Set of Zildsteffers	Price					
5 - GN1/3 eutectic block -	Code	826001	826001	826001	826001	826001
Retains chill down to -12°C	Price					
5 - GN1/1 eutectic block -	Code	826003	826003	826003	826003	826003
Retains chill down to -3°C	Price					
5 - GN1/1 eutectic block -	Code	826004	826004	826004	826004	826004
Retains chill down to -12°C	Price					
5 - GN1/1 eutectic block -	Code	826005	826005	826005	826005	826005
Retains chill down to -21°C	Price					











- Made from hygienic polyethylene.
- Reinforced corners and edges.
- Stiffened sides and top.
- Anti-wear skids on the underside.
- Large quick closing latch easy to actuate with 1 hand.
- Ergonomic embedded handles so as to be easily carried.
- \bullet 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	ala.		DP2
Models		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	Net weight		13 kg
Sherpa insultated container	Code	821000	821200
with top opening	Price		
OPTIONS			
2 - Mobile base without handle	Code	797706	797706
Overall L x W x H 717 x 496 x 242 mm	Price		
3 - Mobile base with handle	Code	798006	798006
Overall L x W x H 958 x 496 x 1046 mm	Price		
5 - GN1/3 eutectic block -	Code	826001	826001
Retains chill down to -12°C	Price		
5 - GN1/1 eutectic block -	Code	826003	826003
Retains chill down to -3°C	Price		
5 - GN1/1 eutectic block -	Code	826004	826004
Retains chill down to -12°C	Price		
5 - GN1/1 eutectic block -	Code	826005	826005
Retains chill down to -21°C	Price		



GN MODELS FOR HOT OR COLD LIQUIDS







			•	
Models		L5	L10	L17
Capacity		5 L	10 L	17 L
Overall length		271 mm	284 mm	316 mm
Overall depth		440 mm	490 mm	604 mm
Overall height		370 mm	430 mm	437 mm
Net weight		6 kg	8 kg	10 kg
Model without tap	Code	825005	825010	825017
Modet without tap	Price			
Model without tap	Code	825205	825210	825217
Model williout tap	Price			

SHERPA

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.
- \bullet 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.

- \bullet 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.
- <u>Eutectic block</u>: 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
Sherpa Eo Tastry Model	Price	
OPTIONS		
1 - Set of 4 wheels - stainless steel fork	Code	822751
- 2 with brakes Ø 125 mm	Price	
2 - Mobile base without handle	Code	797706
Overall L x W x H 717 x 496 x 242 mm	Price	
3 - Mobile base with handle	Code	798006
Overall L x W x H 958 x 496 x 1046 mm	Price	
4 - Set of 2 fasteners	Code	822851
4 Set of 2 lasteriers	Price	
5 - GN1/3 eutectic block -	Code	826001
Retains chill down to -12°C	Price	
5 - GN1/1 eutectic block -	Code	826003
Retains chill down to -3°C	Price	
5 - GN1/1 eutectic block -	Code	826004
Retains chill down to -12°C	Price	
5 - GN1/1 eutectic block -	Code	826005
Retains chill down to -21°C	Price	











- Made from hygienic polyethylene.
- Reinforced corners and edges.
- Stiffened sides and top.
- They are fitted with four swivelling Ø 125 mm composite wheels with stainless-steel fork, two wheels with brakes.
- Large quick closing latch easy to actuate with 1 hand.
- Ergonomic embedded handles so as to be easily carried.
- Identification labels available for cold catering and hot catering versions.
- Efficient insulation by means of CFC-free foam.
- Perfectly tight closures.
- Perfect circulation of the air within the enclosures.
- To be used in temperatures between -30 °C to +85 °C.
- The underside features a blocking shape for stacking.

- Maximum load per shelf : 15 kg.
- Number of shelves :
- Basket GN1/1 : 18
- Basket 600 x 400 : 12 or 9
- Space between each handling basket rack :
- Basket GN1/1 : 31 mm
- Basket 600 x 400 : 12 levels : 44 mm and 9 levels : 70 mm
- <u>Eutectic block</u>: 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.



Models

MULTI-STANDARD MODELS WITH FRONT OPENING



1 element with wheels



2 elements with wheels

Houcis		1 otomone man wholes	2 etements with whoels	
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 c	ontainers	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 Price	823101	823105	
With 600x400 handling basket -	Code	823102	823106	
12 levels of shelves	Price			
With GN1/1 handling basket -	Code	823103	823107	
18 levels of shelves	Price			
With 600x400 handling basket -	Code	823104	823108	
9 levels of shelves	Price			
OPTIONS				
5 - GN1/3 eutectic block -	Code	826001	826001	
Retains chill down to -12°C	Price			
5 - GN1/1 eutectic block -	Code	826003	826003	
Retains chill down to -3°C	Price			
5 - GN1/1 eutectic block -	Code	826004	826004	
Retains chill down to -12°C	Price			
5 - GN1/1 eutectic block -	Code	826005	826005	
Retains chill down to -21°C	Price			



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









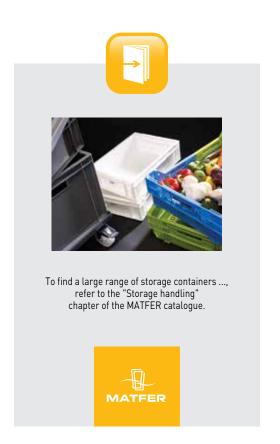




					•	w	•	
				Мос	dels	ls		
		F2	F3 / FC3	F4 / FC4	D2 / DP2	Multi-standard*	E8	
GN1/1 pans :								
/5	Stainless-steel	3	4	6	3	9	/	
65 mm	Copolyester	3	4	6	3	8	/	
100	Stainless-steel	2	3	4	2	6	/	
100 mm	Copolyester	2	3	4	2	5 + 1 H65	/	
150	Stainless-steel	1 + 1 H65	2	2 + 1 H100	1 + 1 H65	4	/	
150 mm	Copolyester	1 + 1 H65	2	2 + 1 H100	1 + 1 H65	3 + 1 H100	/	
200	Stainless-steel	1	1 + 1 H100	2	1	3	/	
200 mm	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 :		/	/	/	/	5	/	
	600 x 400 x 135 mm	/	/	/	/	5	/	

^{*} Loading options for 1 element.









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



Reinforced corners and edges. Rigid plastic monobloc locks.



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.

INDIVIDUAL MEAL CARRIER

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 (*).
- \bullet Possible to have several compartments (cold in the bottom, hot on top).
- \bullet 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
- Easy to select and remove dishes to be eaten.
- Plastic monobloc locks.
- Compatible with all types of dishes (serviceable depth of 45 mm maximum).

- 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	l:	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			
Overall E x D x 11 333x241x110 IIIIII	Price	000005	000005	000005	22225			
2 - Lid Overall L x D x H 355x241x87 mm	Code	828305	828305	828305	828305			
everage Exist No.	Price Code	828308	828308	828308	828308			
3 - Hot / cold accumulator	Price	828308	828308	828308	828308			
- GN1/1 chafing dish	Code	867101	867101	867101	867101			
	Prix HT							
5 - Basket for accumulator pre-heating	Code	828309	828309	828309	828309			
Overall L x D x H 624x286x176 mm	Price							
/ CN11/0 -/- dishishs lid	Code	751018	751018	751018	751018			
6 - GN1/8 s/s dish without lid	Price							
7 - Pack of 10 GN1/1 silicon lids for	Code	751518	751518	751518	751518			
GN1/8 s/s dish	Price							
8 - GN1/8 polypropylene dish	Code	254004	254004	254004	254004			
o ortiyo potypropyteme dish	Price							
8 - GN1/1 polypropylene lid for GN1/8 polypropylene dish	Code	254518	254518	254518	254518			
	Price Code	255205	255205	255205	255205			
Pack of 10 GN1/8 polypropylene boxes whit lid	Price	255205	200200	200200	200200			
1 2	3	4		6	8			
		1	5		7			







INDIVIDUAL MEAL CARRIER

SPECIFICATIONS

Storage trolleys

- 25 x 25 tube structure and stainless steel plate.
- Stainless steel wire stops diam 10 mm.
- \bullet Composite wheels Ø 125 mm, 2 with brakes.
- Max. load : 200 kg.

Mobile shelve

- Assembleb with stainless-steel screws and bolts.
 Maximum load: 30 kg per shelf rack and 300 kg to be spread over the
- Complete rigidity of the structure (square profile in stainless-steel 25 x 25 mm).
- Temperature resistance of the shelf rakes : 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 Set with single compartment lid Set with 2 compartments lid Set with 3 compartments lid Set with 4 compartments lid	40 24 16 12 8	60 36 24 18 12
Overall length		871 mm	1255 mm
Overall depth		619 mm	619 mm
Overall height		1285 mm	1285 mm
Net weight		20 kg	26 kg
Trolley for meal carriers	Code Price	794206	794306



MOBILE SHELVE

Model			
Capacity :	Compartment only Set with single compartment lid Set with 2 compartments lid Set with 3 compartments lid	48 36 12 12	
Overall length		1095 mm	
Overall depth		435 mm	
Overall height		1865 mm	
Net weight		25 kg	
Mobile shelve	Code	819603	
וייוטטונפ אוופנעפ	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
Dolly	135
Storage trolleys	136
Plateform cart	137
Drying trolleys	138 to 139
Trolleys for storing charged plates	140 to 142
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

- 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.
- $\bullet \ \underline{ \text{Optional reinforced trolley for distance transportation}}: \\$
- A Ø 7 mm stainless-steel retaining bar at the rear.
- 2 \emptyset 7 mm stainless-steel retaining bars on each side.
- A Ø18 mm stainless-steel wire guard-rail at the front.
- <u>Re-usable cover</u>: 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).

- <u>Disposable covers</u>: Covers in low density polyethylene, thickness 15 microns.
- <u>Insulated cover</u>: Cover in thick isothermal material. Equipped with a quick closing/opening system. Can be washed with water jet or by hand.



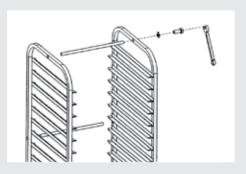


WELDED RACKING TROLLEYS

		_	•			
Models		GN1/1	GN2/1	"Pâtissier"	"Pâtissier"	"Caterer"
Models		GNI/I	GNZ/ I	600x400	600x400	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 m	nm space)	1700 mm	1700 mm	1700 mm	1700 mm	1700 mm
10 levels - Space 134 mm	Code	775710	774710	-	-	-
To tevets - Space 134 IIIII	Price					
15 levels - Space 89 mm	Code	775715	774715	773715	772715	=
13 tevets - Space of IIIII	Price					
20 levels - Space 75 mm	Code	775820	774820	-	-	-
20 tevets - Space 73 mm	Price					
20 levels - Space 67 mm	Code	775720	774720	773720	772720	-
tevets - Space of IIIIII	Price					
30 levels - Space 44,5 mm	Code	-	-	-	-	773730
30 tevets - Space 44,3 mm	Price					
OPTIONS						
1 - Reinforced trolley for distance	Code	776003	776002	-	776004	-
transportation '	Price					
1 - Reinforced trolley for distance transportation - For trolley with	Code	776006	776005	-	-	-
space 75 mm.	Price					
2 - Re-usable cover	Code	775800	774800	774800	774800	774800
2 - Re-usable cover	Price					
3 - Disposable covers	Code	322022	322024	322024	322024	322024
In carton of 300 covers	Price					
3 - Disposable covers	Code	716766	716768	716762	716762	716762
Roll of 200 covers	Price					
4 - Insulated cover	Code	775803	=	=	=	=
4 - Insulated Cover	Price					

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

- 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

		9	•		
Models		GN1/1	GN2/1	"Pâtissier"	"Pâtissier"
				600x400	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
451 1 6 00	Code	775915	774915	773915	772915
15 levels - Space 89 mm	Price				
	Code	775920	774920	773920	772920
20 levels - Space 67 mm	Price				
OPTIONS					
2 - Re-usable cover	Code	775800	774800	774800	774800
Z - Re-usable cover	Price				
3 - Disposable covers	Code	322022	322024	322024	322024
3 - Disposable covers In carton of 300 covers	Price				
3 - Disposable covers	Code	716766	716768	716762	716762
3 - Disposable covers Roll of 200 covers	Price				
/	Code	775803	-	-	-
4 - Insulated cover	Price				
	2	3		4	









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

- Stainless steel design. Square profile chassis 25 x 25 mm.
- Reinforced bars ensuring strength and spacing compliant with the EN631.2 standard.
- \bullet Rounded edge racks with stops to avoid any GN pans or grids from falling.
- Fitted with \emptyset 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).
- <u>Disposable covers</u>: Covers in low density polyethylene, thickness 15 microns.
- <u>Insulated cover</u>: 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 $-40\,^{\circ}\text{C}$ resistance. Please contact us for details.



WELDED RACKING TROLLEYS

			9	9	9
Models		GN1/1	GN2/1	"Pâtissier"	"Pâtissier"
Models		GN 1/ I	GNZ/1	600x400	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 m	ım space)	1650 mm	1650 mm	1650 mm	1650 mm
10 levels Chara 12/ mm	Code	775410	774410	-	-
10 levels - Space 134 mm	Price				
15 Lovels - Conserved	Code	775415	774415	772415	772615
15 levels - Space 89 mm	Price				
20 levels - Space 75 mm	Code	775520	774520	772120	772220
Zu levels - Space 75 mm	Price				
20 levels - Space 67 mm	Code	775420	774420	772420	772620
zu tevets - Space 67 mm	Price				
OPTIONS					
1 - Reinforced trolley for distance	Code	776011	776010	-	776012
transportation	Price				
1 - Reinforced trolley for distance	Code	776014	776013	-	-
transportation - For trolley with space 75 mm.	Price				
_	Code	775800	774800	774800	774800
2 - Re-usable cover	Price				
3 - Disposable covers	Code	322022	322024	322024	322024
In carton of 300 covers	Price				
3 - Disposable covers	Code	716766	716768	716762	716762
Roll of 200 covers	Price				
/ Insulated accord	Code	775803	-	-	=
4 - Insulated cover	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.

To ensure a complete rigidity of the whole unit :

- \bullet 5 tubular braces of Ø 18 mm, 1,2 mm thick, to be fitted into the tubes of the ladder frames.
- \bullet 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 $^{\circ}$ C resistance. Please contact us for details.



FLAT-PACK RACKING TROLLEYS

w 11		ON4 /4	0110/4	"Pâtissier"	"Pâtissier"
Models		GN1/1	GN2/1	600x400	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
To levels - Space of IIIII	Price				
20 levels - Space 67 mm	Code	775620	774620	772820	773820
zu levels - Space 67 mm	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	Code	716766	716768	716762	716762
3 - Disposable covers Roll of 200 covers	Price				
/ In sulphal access	Code	775803	=	-	-
4 - Insulated cover	Price				
1 1	2	3	(may)	4	1

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

RACKING TROLLEYS

- With soundproofed work-top.
- \bullet 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.
- <u>Disposable covers</u>: 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.
- \bullet 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 $^{\circ}\text{C}$ resistance. Please contact us for details.

LOW RACKING TROLLEYS WITH WORK-TOP





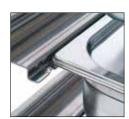


Models		GN1/1	GN2/1	"Pâtissier"
Models		GN 1/ I	GNZ/ I	600x400
Profile		325 mm	530 mm	400 mm
Overall length		460 mm	660 mm	530 mm
Overall width		630 mm	700 mm	700 mm
Overall height		900 mm	900 mm	900 mm
Net weight		13 kg	16,5 kg	16 kg
7 200	Code	771506	771006	770506
7 levels - Space 89 mm	Price			
OPTIONS				
Disposable covers	Code	716773	=	=
In carton of 300 covers	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 27 mm	Code	776510
10 levels - Space 37 mm	Price	
OPTIONS		
Removeble clider (2 units per level)	Code	776501
Removable slider (2 units per level)	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.

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.

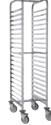


80% nestable racking trolleys:

- EN 631.2 approved for GN models.
- \bullet 4 Ø 125 mm composite wheels, 2 with brakes.
- Max. load : 200 kg







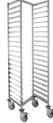


50% NESTABLE RACKING TROLLEYS

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 Price	777719	777219
OPTIONS			
Re-usable cover	Code Price	775800	774800
Disposable covers In carton of 300 covers	Code Price	322022	322024
Disposable covers Roll of 200 covers	Code Price	716766	716768







80% NESTABLE RACKING TROLLEYS

		0 -		w ·
Models		GN1/1	CN2/1	"Pâtissier"
Models		GN I/ I	GN2/1	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 Price	777820	777920	777320
OPTIONS				
Da washin sawa	Code	775800	774800	774800
Re-usable cover	Price			
Disposable covers	Code	322022	322024	322024
In carton of 300 covers	Price			
Disposable covers	Code	716766	716768	716762
Roll of 200 covers	Price			

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.
- ullet 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 Price	776706

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
watt-mounted modet	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.
- \bullet 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"	GN2/1	GN1/1
Models		40x30	60x40	GN2/1	GNI/I
Overall length		40 cm	60 cm	65 cm	53 cm
Overall width		30 cm	40 cm	53 cm	32,5 cm
Overall height		1 cm	1 cm	1 cm	1 cm
Pastry tray in blue steel	Code	_	310103	310108	310107
Pastry tray in blue steet	Price				
Pastry tray in perforated blue steel	Code	_	-	=	310157
rastry tray iii periorated blue steet	Price				
Pastry tray in aluminium	Code	<u>-</u>	310604	=	310606
Pastry tray in atuminum	Price				
Pastry tray in perforated aluminium	Code	_	310612	=	310610
rastry tray iii periorated atdininidiri	Price				
Doctov trav in pap stick aluminium	Code	310201	310202	=	310203
Pastry tray in non-stick aluminium	Price				
Doctov trav in stainless staal	Code	=	310623	310624	310625
Pastry tray in stainless-steel	Price				

PASTRY TRAYS - STRAIGHT EDGE VF





Models		"Pâtissière" 60x40	GN1/1
Overall length		60 cm	53 cm
Overall width		40 cm	32,5 cm
Overall height		2 cm	2 cm
Doctry troy in blue steel	Code	455001	455003
Pastry tray in blue steel	Price		
Pastry tray in aluminium	Code	529401	=
Pastry tray iii atuminium	Price		
Pactry tray in pap chick aluminium	Code	663201	-
Pastry tray in non-stick aluminium	Price		
Pastry tray in stainless-steel	Code	713401	713403
Pastry tray in stainless-steet	Price		

STAINLESS-STEEL GRID





			0000711002		,	
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 Reinforced model	3 - Ø 5 mm -	3 - Ø 7 mm	1 - Ø 6 mm 1 - Ø 7 mm	- 1 - Ø 6 mm	1 - Ø 5 mm -
Number of wires	Standard model Reinforced model	29 - Ø 2 mm -	- 20 - Ø 3 mm	20 - Ø 2 mm 20 - Ø 3 mm	- 6 - Ø 4 mm	15 - Ø 2 mm -
Standard model	Code	312124	=	711003	=	711006
Standard model	Price					
Reinforced model	Code	=	711002	711103	711105	-
Neimorcea modet	Price					



- Designed and manufactured in stainless steel.
- Trays are TIG welded.
- Sound-proofing plate under each tray.
- Trays with smooth corners.
- Max load : 50 kg per tray.
- <u>S/S waste bag holder</u>: Fixes to trolley handle. For refuse bag 110 litre.
 <u>S/S refuse container GN1/3 200 mm deep</u>: 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	Shelf	Shelf
nouets		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	778106	778206
Modet Without guard-rait	Price			
Model with guard-rail	Code	778008	-	-
Model With guard-rait	Price			
MODEL WITH 3 SHELVES				
Overall height		960 mm	960 mm	960 mm
Space between shelves		280 mm	280 mm	280 mm
Model without guard-rail	Code	778406	778506	778606
Model Williout guard-rait	Price			
Model with guard-rail	Code	778408	-	-
Model With guard-rait	Price			
40DEL WITH 4 SHELVES				
Overall height		1280 mm	1280 mm	1280 mm
Space between shelves		280 mm	280 mm	280 mm
Andal without guard rail	Code	778806	778906	779006
Model without guard-rail	Price			

Models		Trolley with 2 shelves	Trolley with 3 shelves	Trolley with 4 shelves
OPTIONS				
1 - s/s waste bag holder	Code	779511	779511	779511
Overall L x w x h 380 x 320 x 820 mm	Price			
2 - s/s refuse container GN1/3 200mm deep	Code	779520	779520	779520
Overall L x w 325 x 176 mm - Capacity 7,5 L	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 / $+60^{\circ}\text{C}$.

SERVING TROLLEYS

SPECIFICATIONS

- 1) Frame in 25 diam. tube 1.2 mm thick with notches 2) for positioning the shelves.
- ullet 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	Shelf	Shelf
Models		800 x 500 mm	900 x 550 mm	600 x 400 mm
Overall length		880 mm	980 mm	660 mm
Overall width		580 mm	690 mm	460 mm
MODEL WITH 2 SHELVES				
Overall height		960 mm	960 mm	845 mm (905 mm model with guard-rail)
Space between shelves		590 mm	590 mm	590 mm
Model without guard, rail	Code	778056	778156	778306
Model without guard-rail	Price			
Madal with around wail	Code	-	-	778316
Model with guard-rail	Price			
MODEL WITH 3 SHELVES				
Overall height		960 mm	960 mm	-
Space between shelves		280 mm	280 mm	-
Model without guard rail	Code	778456	778556	-
Model without guard-rail	Price			

Models		Trolley with 2 shelves	Trolley with 3 shelves	"Guéridon" with 2shelves
OPTIONS				
1 - s/s waste bag holder	Code	779511	779511	779511
Overall L x w x h 380 x 320 x 820 mm	Price			
2 - s/s refuse container GN1/3 200mm deep	Code	779520	779520	779520
2 - s/s refuse container GN1/3 200mm deep Overall L x w 325 x 176 mm - Capacity 7,5 L	Price			

Trolleys delivered disassembled.

Pack sizes LxlxH : 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 \emptyset 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 / $+60^{\circ}\text{C}$.



- Stainless steel design.
- 25x25 mm stainless steel tube structure.
- \bullet 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.
- <u>Cutlery and plates trolleys</u> : 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 tro	Standard trolley for plates		rolley for plates
Models		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
Trottey without divider	Price				
Taallassesiikk 2 dissidama	Code	791206	792206	791306	792306
Trolley with 2 dividers	Price				
OPTIONS					
C/Cin dividen	Code	791900	792900	791900	792900
S/S wire divider	Price				
NA-int-inion Litten II to bloom *	Code	791904	792904	791904	792904
Maintaining kit for small tableware *	Price				
Community of the contract of t	Code	791902	792902	791902	792902
Cover, food quality	Price				

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





CUTLERY AND PLATES TROLLEYS

Models		Standard trolley fo	Standard trolley for plates and cutlery		for plates and cutlery
Models		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
Trallaconists O dividana	Code	792506	792806	792606	792906
Trolley with 2 dividers	Price				
OPTIONS					
C/C · I···I	Code	791900	792900	791900	792900
S/S wire divider	Price				
Maintainin n Litten and Hablanan *	Code	791904	792904	791904	792904
Maintaining kit for small tableware *	Price				
Cover food available	Code	791903	792903	791903	792903
Cover, food quality	Price				

LOADING OPTIONS

Plates **		Containers GN1/1			Trays					
Trolleys:	Ø 20 cm	Ø 23 cm	Ø 26 cm	H 55	H 65	H 100	350 x 270	450 x 350	600 x 410	530 x 325
Small model	188 to 232	188 to 232	141 to 174	140	48	45	240	140	140	200
Large model	336 to 416	336 to 416	252 to 312	140	48	45	240	140	140	200

^{**} Dependant upon plate thickness



DOLLIES

- Stainless steel design.
- Stainless steel tubular handle diam.25 (square stainless steel tube design 25x25 for universal model).

<u>Available models</u>:

- \bullet 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).

- ullet 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
Dalle	Code	797106	797306	797606	797806	798106
Dolly	Price					

DOLLIES FOR "SHERPA" INSULATED CONTAINERS



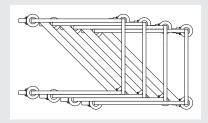


Models		Model without handle	Model with handle
Overall length		717 mm	958 mm
Overall width		496 mm	496 mm
Overall height		242 mm	1046 mm
Max load		120 kg	120 kg
Net weight		9 kg	11 kg
D !!	Code	797706	798006
Dolly	Price		



- 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 / $+60^{\circ}$ 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
Dalle	Code	793506	793706	793906	793806
Dolly	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 / $+60^{\circ}$ 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	793607
Mobile lank with adjustable neight	Price		
OPTIONS			
GN2/1 Container 40 mm deep	Code	740004	-
(as option)	Price		



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





PLATFORM CARTS

SPECIFICATIONS

- Square tubular frame 40 x 40 mm,1,5 mm thick.
- Stainless steel tubular handle 25 x 25, 1,5 mm thick.
- \bullet 4 S/S wheels with top-plates Ø 160 mm, 2 with brakes.







PLATFORM CARTS

Models		Model with open plateform	Model with plateform
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
Plateform cart	Code	798306	798506
rtateloi iii cai t	Price		
OPTION			
1 - Removable flatbed platform Overall L x w x H 1007 x 607 x 12 mm	Code	798406	798406
Overall L x w x H 1007 x 607 x 12 mm	Price		

1



<u>Dishwasher baskets drip-dry trolley</u>:

- 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 \emptyset 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.

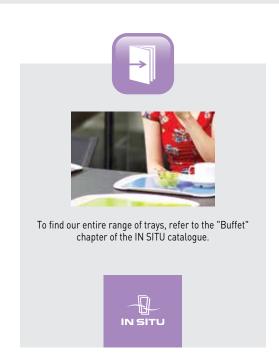
DRIP-DRY TROLLEYS FOR DISHWASHER BASKETS OR TRAYS





		· ·	
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
Dain / day tagllay	Code	798745	798715
Drip / dry trolley	Price		
OPTION			
De weekle eeven food eveliku	Code	-	778700
Re-usable cover, food quality	Price		





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
Dain / day tables for CN contains	Code	798730	798740
Drip / dry trolley for GN containers	Price		
OPTION			
De weekle en en feed meelike	Code	778701	778701
Re-usable cover, food quality	Price		

LOADING OPTIONS

	Lids/grids/	containers	20mm deep	Containe	rs 40/55/65	imm deep	Contair	ners 100m	m deep	Contair	ers 150m	m deep	Contair	ners 200m	m 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.

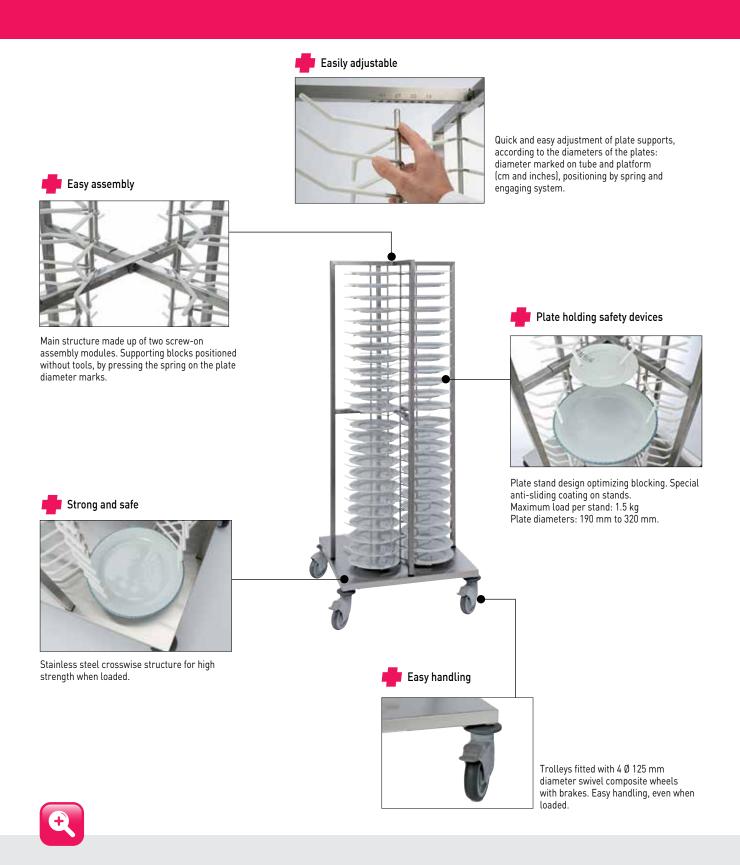


Find all our GN container ranges (stainless steel, copolyester) on page 168 to 187 of this catalogue.





EASY ADJUSTMENTS FOR OPTIMAL SAFETY TO HOLD PLATES



- 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.

Models

Capacity with plates

Overall length

Overall width

Overall height

Max load

OPTION

Net weight

- 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.





Code

Price

Code

Price



Small model

48

700 mm

700 mm

1030 mm

75 kg

23 kg

798848

798804



* Model	presented	with	cover	sold	separate	ely.

Trolley for storing charges plates

Re-usable cover, food quality*



SYSTEMS FOR STORING CHARGED PLATES

SPECIFICATIONS

- Stainless-steel tubular frame thickness 1,5 mm.
- Ø 25 mm handle.
- \bullet Stainless-steel grids Ø 7 mm, removable for easy cleaning and to increase spacing options.
- <u>Table (or wall mounting) model</u>: Delivered with stainless-steel bracket for wall mounting (stainless-steel hardware included).
- <u>Back to back mobile model</u>: 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 / $+60^{\circ}\text{C}$.





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		
Sustana fan atanian ahannad alataa	Code	798620	798656	798680		
System for storing charged plates	Price					
OPTION						
Da waahla aawan faad mualihu	Code	-	774800	774800		
Re-usable cover, food quality	Prico					







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.
- \bullet 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
	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
	Price	

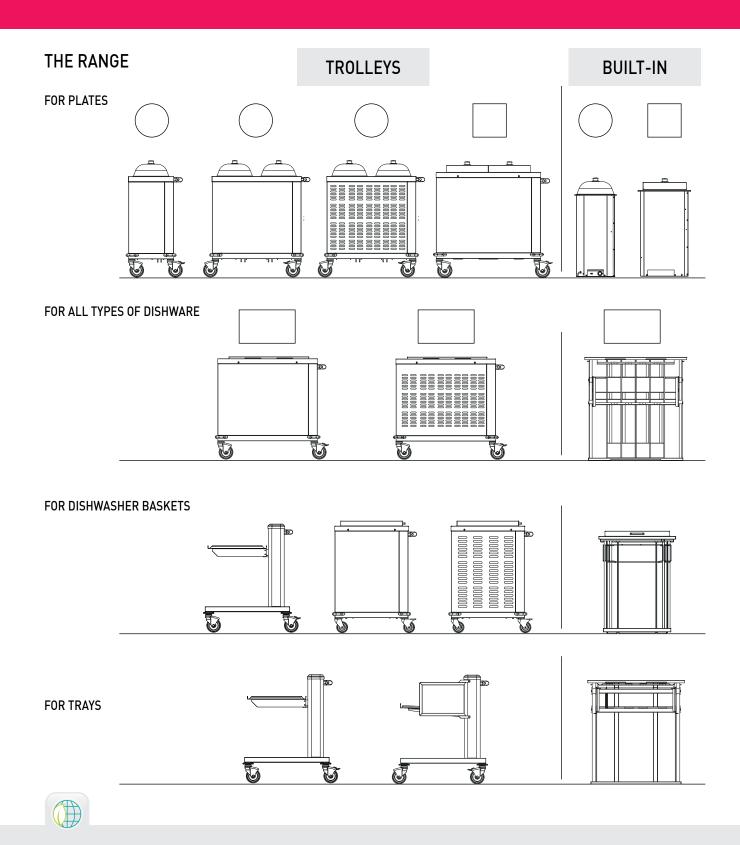
All these trolleys are fitted with \emptyset 125 mm composite wheels, 2 with brakes for safer use. These wheels meet the requirements of NF approval. Temperature range of the wheels: -20°C / $+60^{\circ}\text{C}$.

ESSENTIAL TOOLS FOR A SELF-SERVICE DISTRIBUTION SYSTEM



- 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.

SELF-LEVELLING TROLLEYS



- 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.

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 nonspiral 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 st	acks	2 st	acks
Dimensions of compatible plates (minime	um/maximum): Round Square Rectangular	200/260 mm	200/260 mm	260/320 mm	200/260 mm 185/260 mm 185/260 mm	200/285 mm 185/285 mm 185/285 mm
Capacity with plates (*)		65	130	130	130	130
Overall length		-	898 mm	990 mm	898 mm	990 mm
Overall width		-	442 mm	510 mm	442 mm	510 mm
Overall height		=	900 mm	900 mm	900 mm	900 mm
Power		=	950 W	1400 W	950 W	1400 W
Voltage		=	230 V single p	hase 50/60 Hz	230 V single p	hase 50/60 Hz
Maximum load		=	140 kg	160 kg	140 kg	160 kg
Net weight HEATING MODELS		=	37 kg	40 kg	37 kg	55 kg
Warm - no ventilation	Code Price	-	777326	777332	777426	777406
Warm - no ventilation - With cleaning hatch	Code Price	-	-	-	777446	-
OPTIONS						
Round lid	Code	-	777435	777440	-	-
Round lid	Price					
Square lid	Code	-	-	-	777438	777437
Square nu	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 Price	777101	777301	-	-	-
OPTIONS						
1 - Round lid	Code Price	777435	777435	-	-	=
2 - Square lid	Code	-	-	-	-	-
7 44. 5 4.4	Price					

All these trolleys are fitted with \emptyset 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 pla	tes (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	777304	-
warm - no venulation	Price			
Warm - with ventilation	Code	-	777306	=
Walli - Willi Velillation	Price			
NEUTRAL MODELS				
Neutral - no ventilation	Code	<u>-</u>	-	777500
Neutrat - 110 verititation	Price			
OPTIONS				
1 - Round lid	Code	777436	777436	777436
r - Nouriu tiu	Price			



"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

Trolleys available with stainless steel wheels upon request.



MODELS WITH PLATFORM FOR ALL TYPES OF TABLEWARE





Models		Unperforated trolley	Perforated trolley
Approximate capacity:	Plates Bowls	120/180 216	120/180 216
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	-
vvariii - 110 verililaliori	Price		
Warm - with ventilation	Code	777606	-
Warm With Ventilation	Price		
NEUTRAL MODELS			
Neutral - no ventilation	Code	777516	777506
reduction no ventuation	Price		
OPTIONS			
Lid	Code	777641	777641
LIU	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.











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.
- <u>777706 model</u>: 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 : $805 \times 564 \times 1206$ 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 Price	777706	777806	777816
OPTIONS				
1 - Cutlery holder	Code Price	777926	-	-











SELF-LEVELLING TROLLEYS FOR TRAYS



SPECIFICATIONS

- Stainless-steel design.
- <u>777906 and 777916 models</u>: 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.
- <u>777916 model</u>: 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 : $805 \times 564 \times 1206$ mm.

 $\label{thm:continuous} \mbox{Trolleys available with stainless steel wheels upon request.}$







MODELS FOR TRAYS

M. J.I.		Fantana	For trays	Ci-lkki- di-k-ikk
Models		For trays	Special conveyor	Special automatic distributor
Capacity:				
460 x 360 mm, 480 x 370 mm or GN1/1 standard trays 350 x 270 mm fast-food trays		100/120 200/240	100/120 200/240	100/120 200/240
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 Price	777906	777916	777946
OPTIONS				
1 - Cutlery holder	Code Price	777926	777926	-





COMPATIBILITY (OF OUR STANDARD TROLLEYS)

	TURBOSELF	ALISE	POLYCAPTIL
777906		Χ	
777946	Χ		X







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.
- \bullet To be connected to switch or circuit breaker (not provided).



MODELS FOR PLATES AND ALL TYPES OF TABLEWARE





Models						
Dimensions of compatible plates (mi Round Square Rectangular	nimum/maximum):	200/260 mm - -	200/310 mm - -	200/260 mm 185/260 mm 185/260 mm	200/260 mm 185/285 mm 185/285 mm	
Capacity :	Plates Ø 130 mm Bowl Small dishes	65 - -	65 - -	65 - -	65 - -	120/180 216
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 x350 mm
Power		900 W	900 W	900 W	900 W	-
Voltage		230 V single p	hase 50/60 Hz	230 V single p	hase 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 Price	777431	777430	777439	777434	-
Neutral - no ventilation NEW!	Code Price	777432	777433	777539	777534	777630
OPTION						
Lid	Code Price	777435	777436	777438	777437	777641



BUILT IN SELF-LEVELLING STACKS

SPECIFICATIONS

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



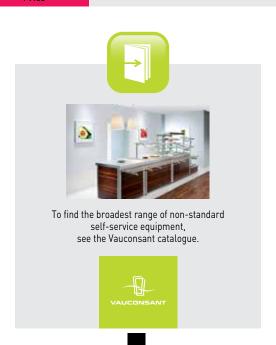
MODELS FOR DISHWASHER BASKETS AND TRAYS





Models		For dishwasher baskets	For trays
Dimensions :	Dishwasher baskets 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
C. I	Code	777830	777930
Stack	Price		
OPTION			
1 - Lid	Code	777831	-
Overall l x w x h 552 x 578 x 47 mm	Price		





LARGE TROLLEYS FOR AN ERGONOMIC AND EFFICIENT BREAKFAST SERVICE





- 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 (otpional 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	18 36
Dimensions of stainless steel tray		530 x 525 mm	930 x 525 mm	1375 x 525 mm
Trolley fitted with folding tray		Yes	Yes	No
Overall length		590 mm	1040 mm	1573 mm
Overall width		628 mm	628 mm	628 mm
Overall height		1072 mm	1072 mm	1072 mm
Maximum load		30 kg	60 kg	90 kg
Net weight		32 kg (without door) 33 kg (with door)	47 kg (without door) 49 kg (with door)	67 kg (without door) 70 kg (with door)
MODELS WITHOUT DOOR				
Without covering	Code Price	788101	788201	788300
With s/s covering	Code Price	788103	788203	788302
MODELS WITH STAINLESS STEEL STYLE DOOF	RS			
Without covering	Code Price	788111	788211	788310
With s/s covering	Code Price	788113	788213	788312
MODELS WITH TRANSLUCENT DOORS				
Without covering	Code Price	788121	788221	788320
With s/s covering	Code Price	788123	788223	788322
OPTIONS				
Set of 2 rubbish bin with s/s holder Overall l x w x h 240x190x300 mm - Capacity 10L	Code Price	788250	788250	788250
"Alto+" container - GN1/1 H100 mm	Code Price	761110	761110	761110
"Cristal+" container - GN1/1 H100 mm	Code Price	751110	751110	751110
"Sherpa" insulated container for liquids with tap - 5L	Code Price	825205	825205	825205
Sherpa" insulated container for liquids with tap - 10L	Code Price	825210	825210	825210

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.

$\underline{ \mbox{Trolleys with or without blue side panels}}:$

- 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 / $+60^{\circ}\text{C}$.

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	788006
breaklast trottey with 5/3 studers	Price	
OPTIONS		
Fold down tray to be fitted in factory Overall l x w 560 x 350 mm	Code	789510
Overall I x w 560 x 350 mm	Price	
Cover, food quality	Code	788002
Cover, 1000 quarity	Price	
Disposable cover, food quality (300 units)	Code	322027
Disposable cover, rood quality (500 diffes)	Price	

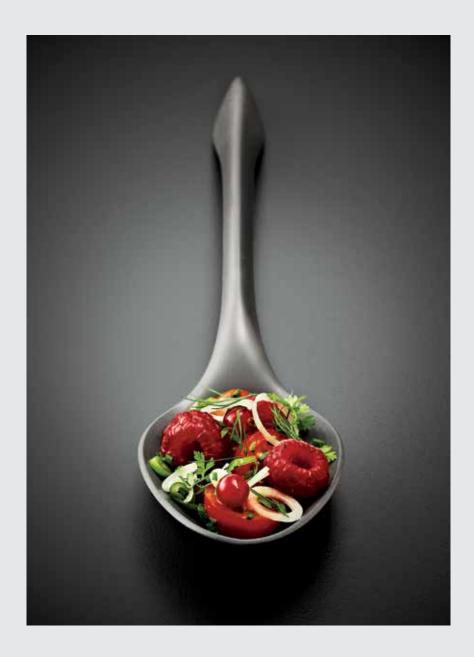
MODELS WITH POLYPROPYLENE SLIDERS DOUBLE ENTRY 375 MM





Models			
Number of levels GN1/1		2 x 6	3 x 6
Space between levels		108 mm	108 mm
Capacity with trays :	GN1/1 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 cide panel	Code	788406	782446
Model without side panel	Price		
Model with 2 blue side panels	Code	788306	782546
Model with 2 blue side pariets	Price		
OPTIONS			
Fold down tray to be fitted in factory	Code	789510	789510
Fold down tray to be fitted in factory Overall l x w 560 x 350 mm	Price		
Disposable cover, food quality (300 units)	Code	322028	=
Disposable cover, rood quality (500 diffits)	Price		





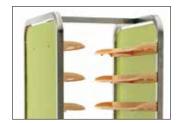
To find our range of trays, baskets and miscellaneous items for service, see the IN SITU catalogue, "Buffet" section.



AN ORIGINAL DESIGN COMBINING STRENGTH AND AESTHETICS

TOP FEATURES





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.

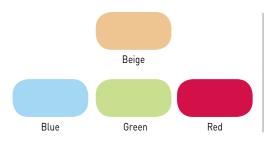
Easy handling



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

Colors available for rackings

Colors available for panels

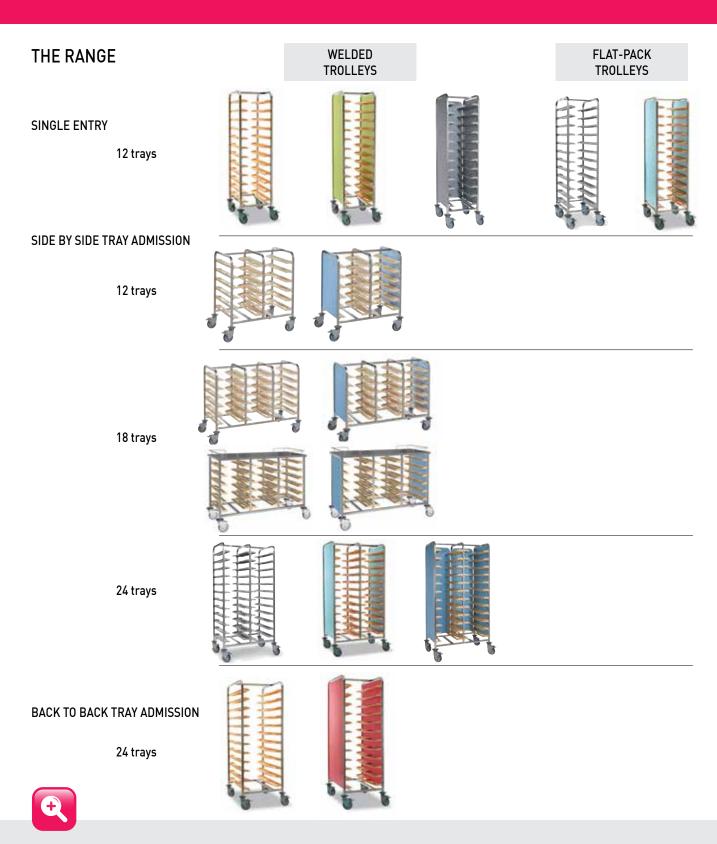






Trolleys in your colours?

Customisation possible for a minimum of 100 trolleys. Useful for cafeteria chains with choice of colours for tray supports and side panels. Contact us.

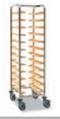


- The polypropylene supports absorb noise better when putting trays down and during movement. The side panels are fixed in 8 points to avoid vibrations when moving the trolleys.
 Shape of supports studied so that the trays are correctly wedged when moving the trolleys. It also makes it easier for customers to put down the trays. Trolleys fitted with composite Ø 125 mm wheels, 2 of which with brakes for increased as for the parameter. 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 With 2 panels With 3 panels	17 kg 23,5 kg -	17 kg 23,5 kg 25,5 kg
WITHOUT SIDE PANELS			
Beige rackings	Code	782426	782406
Delige ruckings	Price		
Grey rackings	Code	782326	782306
	Price		
WITH 2 SIDE PANELS			
Beige rackings - Blue panels	Code	782526	782506
J J I	Price		
Beige rackings - Green panels	Code	782626	782606
	Price		
Beige rackings - Red panels	Code	782726	782706
	Price	F0000/	H2222/
Grey rackings - Grey panels	Code	782926	782906
WITH 3 PANELS	Price		
WITH 3 PANELS	Code		782503
Beige rackings - Blue panels	Price	-	762303
	Code		782603
Beige rackings - Green panels	Price	<u>-</u>	702000
	Code	_	782703
Beige rackings - Red panels	Price		702700
	Code	<u>-</u>	782903
Grey rackings - Grey panels	Price		702700
	11166		

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 / $+60^{\circ}\text{C}$.

CAFETERIA CLEARING TROLLEYS

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.
- \bullet 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	s 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 Price	782436	782446
Crowroakings	Code	782336	-
Grey rackings	Price		
WITH 2 SIDE PANELS			
Beige rackings - Blue panels	Code	782536	782546
Delige rackings - Diac pariets	Price		
Beige rackings - Green panels	Code	782636	-
beige rackings oreen panets	Price		
Beige rackings - Red panels	Code	782736	-
Deige rackings Thea pariets	Price		
Grey rackings - Grey panels	Code	782936	-
orey rackings orey pariets	Price		

Dimensions of trays	Single entry or side by side	Back to back
530 x 325 mm	x	Х
460 x 360 mm	x	Χ
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 \emptyset 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.

- \bullet 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

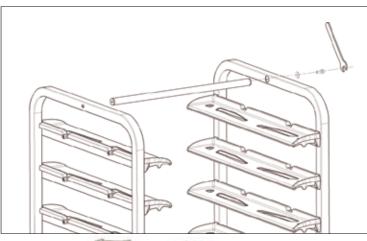
Madala		Cide burelds model	Back to b	ack model
Models		Side by side model	Self trays	GN1/1 trays
Number of levels (space between levels	3 108 mm)	2 x 12	12	12
Overall length		925 mm	620 mm	670 mm
Overall width		620 mm	840 mm	840 mm
Overall height		1700 mm	1700 mm	1700 mm
Max load per level		5 kg	5 kg	5 kg
Net weight	Without panels With 2 panels With 3 panels	30 kg 36 kg 39 kg	22,5 kg 31 kg -	22,5 kg 28 kg -
WITHOUT SIDE PANELS				
Beige rackings	Code	783906	785506	786006
20.g0 (40g0	Price			
Grey rackings	Code	783306	785406	786206
	Price			
WITH 2 SIDE PANELS				
Beige rackings - Blue panels	Code	784206	785006	786306
3 3 1	Price			
Beige rackings - Green panels	Code	784306	785106	786406
	Price			
Beige rackings - Red panels	Code	784406	785206	786506
	Price	F0/00/	E0500/	E0 / 00 /
Grey rackings - Grey panels	Code	784906	785906	786906
WITH 3 SIDE PANELS	Price			
WITH 3 SIDE PANELS	Code	784203		
Beige rackings - Blue panels	Price	704203	-	-
	Code	784303		_
Beige rackings - Green panels	Price	704000		
	Code	784403	_	_
Beige rackings - Red panels	Price	704400		
	Code	784903	<u>-</u>	<u>-</u>
Grey rackings - Grey panels	Price	,04,00		
	THEC			

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 / $+60^{\circ}\text{C}$.

FLAT-PACK CAFETERIA CLEARING TROLLEYS

SPECIFICATIONS

- \bullet 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: 460×360 mm, to 480×370 mm, 1/1 GN 530 $\times 325$ mm and fast food 350×270 mm [2 $\times 12 = 24$].





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 With 2 panels	18 kg 24 kg
WITHOUT SIDE PANELS		
Daine markings	Code	781006
Beige rackings	Price	
Grey rackings	Code	781106
orey rackings	Price	
WITH 2 SIDE PANELS		
Beige rackings - Blue panels	Code	781206
Deige Facklings - Dide pariets	Price	
Beige rackings - Green panels	Code	781306
Beige racklings - Oreen panets	Price	
Beige rackings - Red panels	Code	781406
Beige rackings Thea pariets	Price	
Grey rackings - Grey panels	Code	781906
orey rackings orey panets	Price	

Dimensions of trays	Single entry or side by side	Back to back
530 x 325 mm	Χ	Х
460 x 360 mm	х	χ
430 x 330 mm	х	
375 x 265 mm	х	
370 x 280 mm	х	
350 x 270 mm	х	
325 x 265 mm	χ	

All these trolleys are fitted with \emptyset 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

 $\underline{\hbox{Clearing trolley with selective sorting}}:$

- 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.

$\underline{Stainless\ steel\ clearing\ trolley}:$

- Clearing trolley delivered with :
 - 4 x GN 2/4 H 100 mm containers.
 - $1 \times GN 2/1 = 1 \times GN 2/1 = 1$
 - 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
Classias tallaconith adaptica acutina	Code	794426
Clearing trolley with selective sorting	Price	







STANDARD MODEL

Model		
Overall length		1200 mm
Overall width		630 mm
Overall height		1010 mm
Maximum load		150 kg
Net weight		27 kg
Chainlana ahaal alaaning haallass	Code	794406
Stainless-steel clearing trolley	Price	

All these trolleys are fitted with \emptyset 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.





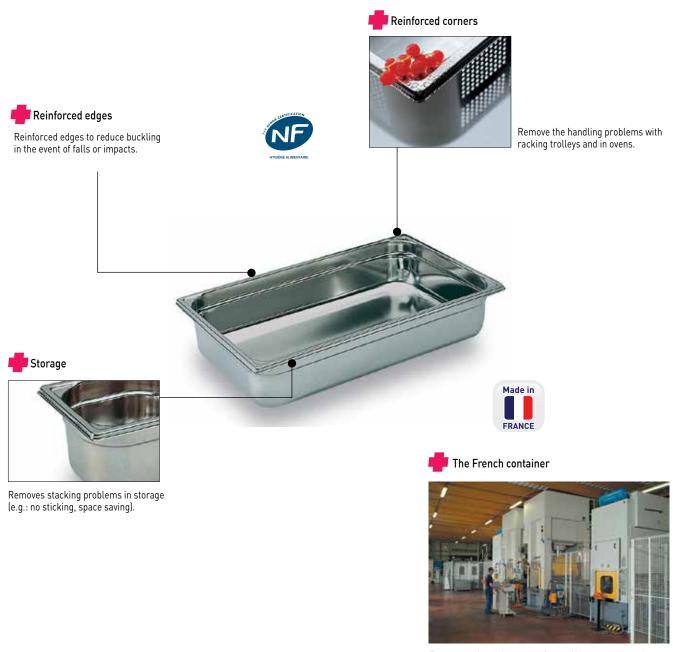


GN PANS

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



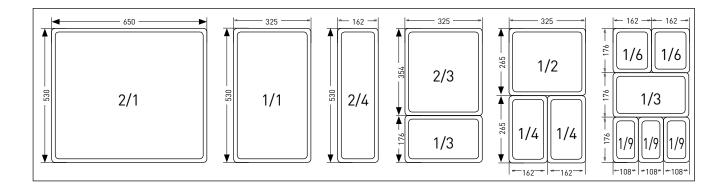
The range of stainless steel Gastro Norm containers is produced in a 20 000 $\,\text{m}^2$ workshop at Les Abrets, Isère.



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.

 $^{^{}st}$ NF approved with lid without notch or handle, ref. 7477

THE RANGE



		USAGE		
Utilisation	Stainless-steel containers	Alto Copolyester containers	Cristal+ Copolyester containers	Polypropylene containers
Storage	xxx	xxx	XXX	xxx
Bain-marie	xxx	х	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

 $\mbox{*}$: "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

STAINLESS-STEEL GN PANS

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

STAINLESS-STEEL GN PANS





PLAIN CONTAINERS WITH RETRACTABLE HANDLES



GN size					DEEP		
			55	65	100	150	200
		Capacity L	-	-	29	43	58
#	GN 2/1	Code	-	=	740310	740315	740320
		Price					
(***)	Capacity L	6,7	9	13,5	20	28	
	GN 1/1	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	CN size		DE	EEP
GIN SIZE			100	150
		Capacity L	13,5	20
	GN 1/1	Code	741110	741115
		Price		

PLAIN CONTAINERS WITH SIDE HANDLES



CN sins	CNI aira			DEEP	
GN size			100	150	200
		Capacity L	13,5	20	28
	GN 1/1	Code	741210	741215	741220
		Price			

STAINLESS-STEEL GN PANS

SPECIFICATIONS

Perforations position :

- \bullet Perforations \emptyset : 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		Х
55		Х
65		Х
100	x	
150	x	
200	х	





PERFORATED CONTAINERS WITHOUT HANDLE

GN size			DEEP					
ON SIZE			40	55	65	100	150	200
		Capacity L	-	16,5	19	29	=	=
	GN 2/1	Code	=	740405	740406	740410	=	=
		Price						
		Capacity L	5,8	6,7	9	13,5	20	28
	GN 1/1	Code	741404	741405	741406	741410	741415	741420
		Price						
		Capacity L	-	-	5,5	8,7	13	-
	GN 2/3	Code	-	-	742406	742410	742415	-
		Price						
		Capacity L	-	-	4	6,2	9	-
	GN 1/2	Code	-	-	743406	743410	743415	-
		Price						
		Capacity L	-	-	-	6,2	-	-
	GN 2/4	Code	-	-	-	743710	-	-
		Price						



PERFORATED CONTAINERS WITH SIDE HANDLES

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

LIDS FOR STAINLESS-STEEL GN PANS

SPECIFICATIONS

<u>Spill-proof lids</u>:

- Spill-proof lids fit containers with a depth of 55, 65, 100, 150 and 200 mm.
- Maximum temperature : +150°C
- \bullet 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	=	-
GN 2/1	Price					
GN 1/1	Code	747701	748001	748101	748201	748501
ON 171	Price					
GN 2/3	Code	747702	748002	-	-	-
011 2/0	Price					
GN 1/2	Code	747712	748012	748112	-	748512
01(1)2	Price					
GN 2/4	Code		748024	-	-	-
511 2 , 4	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
ON I/I	Price		
GN 1/2	Code	748712	748812
UN 1/2	Price		
GN 1/3	Code	748713	-
UN 1/3	Price		
GN 1/4	Code	748714	-
UN 1/4	Price		
GN 1/6	Code	748716	=
GN 1/0	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	



DRAINING PLATE

For container	T mm	Code	Price
GN1/1	0,8	750001	
GN1/2	0,8	750012	



DISHTransparent food-grade silicon lid sol

GN	L mm	W mm	H mm	C Liter	Code	Price
S/S dish	ı					
1/8	162	132	45	0,5	751018	
Lid (pac	k of 10)				
1/8	162	132	10		751518	

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

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 2	50 stickers		
76	50	257140	
Roll of 2	50 stickers		
50	32	257135	



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	



CONTAINER GRIP

L mm	Code	Price
190	749800	



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	









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





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).
- \bullet 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

ON -i			DEEP			
GN size			65	100	150	200
	GN 2/1	Capacity L	=	=	38	50
		Code	=	=	760115	760120
		Price				
	GN 1/1	Capacity L	7,7	12	18	24
		Code	761106	761110	761115	761120
		Price				
		Capacity L	3,4	5,3	7,9	10
	GN 1/2	Code	763106	763110	763115	763120
		Price				
		Capacity L	2,2	3,1	4,7	6
	GN 1/3	Code	764106	764110	764115	764120
		Price				
	GN 1/4	Capacity L	=	2,2	3,2	=
		Code	=	765110	765115	=
		Price				
		Capacity L	0,7	1,2	1,8	-
	GN 1/6	Code	766106	766110	766115	=
		Price				
	□ GN 1/9	Capacity L	0,5	8,0	=	=
		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
ON Z/ I	Price		
GN 1/1	Code	768101	768601
ON 171	Price		
GN 1/2	Code	768112	768612
UN 1/2	Price		
GN 1/3	Code	768113	768613
ON 1/3	Price		
GN 1/4	Code	768114	768614
ON 1/4	Price		
GN 1/6	Code	768116	768616
GN 1/6	Price		
GN 1/9	Code	768119	-
UN 1/7	Price		

 $[\]ensuremath{^*}$ 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.













GN size			Draining plate
(1)	GN 2/1	Code	-
(1)	ON Z/ I	Price	
	GN 1/1	Code	769101
	ON 1/1	Price	
	ON 1/0	Code	769112
	GN 1/2	Price	
	GN 1/3	Code	769113
	UN 1/3	Price	
	CN 1//	Code	769114
	GN 1/4	Price	
	ON 4//	Code	769116
	GN 1/6	Price	

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





HACCP WATER SOLUBLE LABELS

 $\boldsymbol{2}$ 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 25	0 stickers		
76	50	257140	
Roll of 25	0 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





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

- \bullet Can be used for freezing and in microwave ovens (temperature resistance from -40° C to + 90° C)*.
- Excellent shock and washing cycle resistance.
- \bullet 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

			DEEP			
GN size			65	100	150	200
		Capacity L	=	=	38	50
	GN 2/1	Code	-	-	750115	750120
		Price				
		Capacity L	6,5	11,5	17,5	23,5
	GN 1/1	Code	751106	751110	751115	751120
		Price				
		Capacity L	3	5	7,5	10
	GN 1/2	Code	753106	753110	753115	753120
		Price				
		Capacity L	2	3	4,5	-
	GN 1/3	Code	754106	754110	754115	-
		Price				
		Capacity L	-	2	3	=
	GN 1/4	Code	-	755110	755115	-
		Price				
		Capacity L	0,7	1	1,5	-
	GN 1/6	Code	756106	756110	756115	-
		Price				
		Capacity L	0,5	0,7	-	-
	GN 1/9	Code	757106	757110	=	-
		Price				

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				
ON 2/ I	Price					
GN 1/1	Code	758101				
ON 1/1	Price					
GN 1/2	Code	758112				
ON 1/2	Price					
GN 1/3	Code	758113				
ON 1/3	Price					
GN 1/4	Code	758114				
ON 1/4	Price					
GN 1/6	Code	758116				
ON 1/0	Price					
GN 1/9	Code	758119				
ON 1/7	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
ON 1/1	Price	
GN 1/2	Code	759112
ON 1/2	Price	
GN 1/3	Code	759113
ON 1/3	Price	
GN 1/4	Code	759114
ON 1/4	Price	
GN 1/6	Code	759116
UIN 1/0	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 2	50 stickers		
76	50	257140	
Roll of 2	50 stickers		
50	32	257135	





A RANGE OF CONTAINERS PERFECTLY SUITED TO COLD STORAGE ROOMS

TOP FEATURES





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.

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 (gastronorm formats from GN 1/1 to GN 1/9) on storage shelves in cold stores.
- Resistant if dropped or subject to shocks (unless temperatures below zero (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	
ON SIZE			65	100	150
		Capacity L	7	12	17
GN	1/1	Code	256070	256013	256018
		Price			
		Capacity L	-	8	12
GN	2/3	Code	-	256080	256012
		Price			
		Capacity L	4	6	7,5
GN	GN 1/2	Code	256040	256060	256075
		Price			
		Capacity L	-	3,5	5
GN GN	GN 1/3	Code	-	256035	256050
		Price			
		Capacity L	-	2,5	3,5
GN GN	1/4	Code	-	256025	256036
		Price			
		Capacity L	-	1,5	2
GN GN	1/6	Code	-	256015	256020
		Price			
		Capacity L	-	0,8	-
□□□ GN	1/9	Code	-	256010	-
		Price			

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







MODULUS







GN size		
GN 1/1	Code	256501
OR I/I	Price	
GN 2/3	Code	256502
ON 2/3	Price	
GN 1/2	Code	256512
ON 1/2	Price	
GN 1/3	Code	256513
ON 1/3	Price	
GN 1/4	Code	256514
ON 1/4	Price	
GN 1/6	Code	256516
ON 1/0	Price	
GN 1/9	Code	256519
OH I//	Price	

DRAINING PLATE MODULUS



GN size		Draining plate
GN 1/1	Code	256601
014 1/1	Price	

PACK OF CONTAINERS WITH LIDS

Size	C litre	Containers with lids	Code	Price
GN 1/9	0,8	Pack of 8 containers	257310	
GN 1/6	1,5	Pack of 6 containers	257315	
GN 1/6	2	Pack of 6 containers	257320	
GN 1/4	2,5	Pack of 5 containers	257325	
GN 1/4	3,5	Pack of 5 containers	257336	
GN 1/3	3,5	Pack of 5 containers	257335	
GN 1/3	5	Pack of 5 containers	257350	
GN 1/2	4	Pack of 4 containers	257340	
GN 1/2	6	Pack of 4 containers	257360	
GN 1/2	7,5	Pack of 4 containers	257375	
GN 2/3	8	Pack of 4 containers	257380	
GN 2/3	12	Pack of 4 containers	257312	



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 25	50 stickers		
76	50	257140	
Roll of 25	50 stickers		
50	32	257135	



SHEET OF 30 HACCP STICKERS

L mm	W mm	Code	Price
Pack of	10 sheets		
50	25	257130	



















SHELVING

SHELVESPagesAluminium modular shelving190 to 204Stainless-steel shelving206 to 207Wall shelves208 to 211





MODULARITY AT EVERY LEVEL

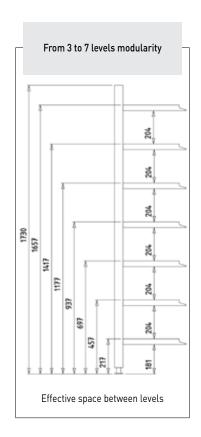


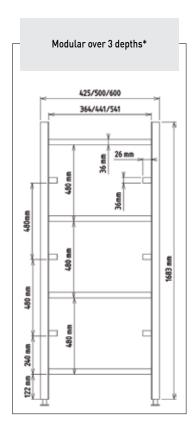
Modular design on all levels for cold room shelving equipment:

- 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











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.

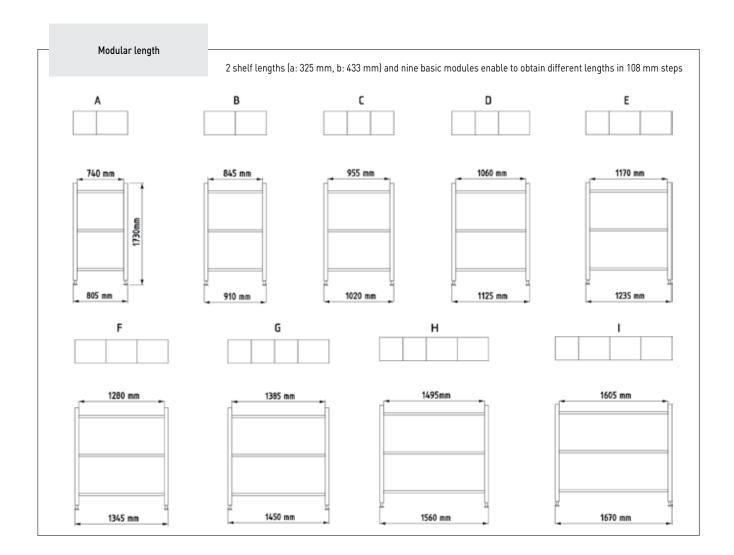
ALUMINIUM ADJUSTABLE RACKING FOR COLD-ROOMS

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.

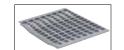




All ladder frames have 4 cross pieces and 3 sets of attachments making it possible to assemble a total of 7 levels.

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

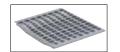






CHARACTERISTICS			OVERALL DE	EPTH 600 MM	OVERALL DEPTH 425 MM		
Length mm	Modules details		3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)	
005	Α.	Code	801308	801408	802308	802408	
805	Α	Price					
910	В	Code	801309	801409	802309	802409	
710	Ь	Price					
1 020	C _	Code	801310	801410	802310	802410	
. 020	, i	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	н	Code	801315	801415	802315	802415	
		Price					
1 670	1	Code	801316	801416	802316	802416	
		Price					
1 790	2B	Code	801317	801417	802317	802417	
		Price	004040	004/40	000040	000/40	
1 900	B + C	Code	801318	801418	802318	802418	
		Price	001000	001/00	000000	000/00	
2 010	2C	Code Price	801320	801420	802320	802420	
		Code	001221	001/01	002221	802421	
2 110	C + D	Price	801321	801421	802321	802421	
		Code	801322	801422	802322	802422	
2 215	2D	Price	001322	001422	002322	002422	
		Code	801323	801423	802323	802423	
2 325	D + E	Price	001323	001423	002323	002423	
		Code	801324	801424	802324	802424	
2 440	2E	Price	001024	001424	002324	002424	
		Code	801325	801425	802325	802425	
2 550	E+F	Price	001020	001720	302020	302420	
		Code	801326	801426	802326	802426	
2 660	2F	Price	33,320	3323	552525	552420	
		Code	801327	801427	802327	802427	
2 765	F + G	Price					
	_	Code	801328	801428	802328	802428	
2 870 2	2G	Price		- -	-		







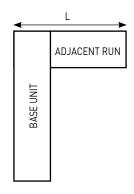
CHARACTERISTICS			OVERALL DE	PTH 600 MM	OVERALL DE	PTH 425 MM
Length mm	Modules details		3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)
2 990	F+I	Code	801329	801429	802329	802429
2 7 7 0	1 71	Price				
3 095	G + I	Code	801330	801430	802330	802430
		Price				
3 205	H + I	Code	801332	801432	802332	802432
		Price Code	801333	001/22	002222	802433
3 320	21	Price	801333	801433	802333	802433
		Code	801334	801434	802334	802434
3 420	2D + E	Price				
		Code	801335	801435	802335	802435
3 530	2D + F	Price				
3 645	3E	Code	801336	801436	802336	802436
3 043	3E	Price				
3 750	2E + F	Code	801337	801437	802337	802437
		Price				
3 860	2F + E	Code	801338	801438	802338	802438
		Price	004000	004400	00000	000/00
3 970	3F	Code Price	801339	801439	802339	802439
		Code	801340	801440	802340	802440
4 075	2F + G	Price	001040	001440	002040	002440
		Code	801341	801441	802341	802441
4 180	2G + F	Price				
4 285	3G	Code	801342	801442	802342	802442
4 260	ას	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.

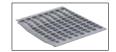




CHARA	CTERISTICS		600 MM ADJACENT RUN		
Length mm	Modules details		3 levels (1)	4 levels (1)	
1 395	Δ.	Code	805313	805413	
1 373	Α	Price			
1 500	В	Code	805314	805414	
1 500	В	Price			
1 610	С	Code	805316	805416	
1010	C	Price			
1 715	D	Code	805317	805417	
1715	U	Price			
1 825	Е	Code	805318	805418	
1 023		Price			
1 935	F	Code	805319	805419	
1 733	Г	Price			
2 040	G	Code	805320	805420	
2 040	G	Price			
2.150		Code	805321	805421	
2 150	Н	Price			
0.070		Code	805322	805422	
2 260	1	Price			
0.000	0 D	Code	805323	805423	
2 380	2B	Price			
0.400	D 0	Code	805324	805424	
2 490	B + C	Price			
0.400	20	Code	805325	805425	
2 600	2C	Price			
0.000	0 0	Code	805326	805426	
2 700	C + D	Price			
0.005	25	Code	805328	805428	
2 805	2D	Price			
0.045	5 -	Code	805329	805429	
2 915	D + E	Price			
		Code	805330	805430	
3 030	2E	Price			
0.4.5		Code	805331	805431	
3 140	E+F	Price			
		Code	805332	805432	
3 245	2F	Price			
		Code	805333	805433	
3 350	F + G	Price			
		Code	805334	805434	
3 455	2G	Price			



 $L: \mbox{\sc Wall}$ to wall distance is the length indicated in the table below



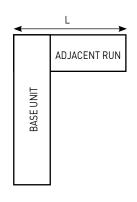
[1] To order additional racking, please refer to the table of complete units on page 203 and order the modules you require. Example: for a 2260 mm racking unit, order complete module I according to the number to meet your needs.

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

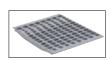
For higher dimensions, please consult us.

ADJACENT RACKING RUNS AT RIGHT ANGLES POLYPROPYLENE SHELVES





 $L: \mbox{\sc Wall}$ 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

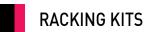
meet your needs. NOTE: the above prices include racking and

plastic shelves, racking ready for complete

set up.

CHARA	ACTERISTICS		425 MM ADJ	ACENT RUN
Length	Madalaa daasta		- Jovels (1)	- Javala (1)
mm	Modules details		3 levels (1)	4 levels (1)
1 220	Α	Code	806312	806412
		Price		
1 325	В	Code	806313	806413
		Price		
1 435	С	Code	806314	806414
		Price		
1 540	D	Code	806315	806415
		Price		
1 650	Е	Code	806316	806416
		Price		
1 760	F	Code	806317	806417
		Price		
1 865	G	Code	806318	806418
		Price		
1 975	Н	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	00/005	00//05
2 740	D + E	Code	806327	806427
		Price	00/000	00//00
2 855	2E	Code	806328	806428
		Price	00/000	00//00
2 965	E + F	Code	806329	806429
		Price	00/220	00//20
3 070	2F	Code	806330	806430
		Price	Q0/221	004/21
3 175	F + G	Code	806331	806431
		Price	00/222	00//22
3 280	2G	Code	806332	806432
		Price		

For higher dimensions, please consult us.







CHAR	ACTERISTICS		OVERALL DE	EPTH 600 MM	OVERALL DE	EPTH 500 MM	OVERALL DE	EPTH 425 MM
Length mm	Modules details		3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)
805	A	Code	811308	811408	813308	813408	812308	812408
803	Α .	Price						
910	В	Code	811309	811409	813309	813409	812309	812409
		Price						
1 020	С	Code	811310	811410	813310	813410	812310	812410
		Price						
1 125	D	Code	811311	811411	813311	813411	812311	812411
		Price Code	811312	811412	813312	813412	812312	812412
1 235	E	Price	011312	011412	013312	013412	012312	012412
		Code	811313	811413	813313	813413	812313	812413
1 345	F	Price	011010	011410	010010	010410	012010	012410
		Code	811314	811414	813314	813414	812314	812414
1 450	G	Price						
		Code	811315	811415	813315	813415	812315	812415
1 560	Н	Price						
1 / 70		Code	811316	811416	813316	813416	812316	812416
1 670	'	Price						
1 790	2B -	Code	811317	811417	813317	813417	812317	812417
. , , ,	25	Price						
1 900	B + C	Code	811318	811418	813318	813418	812318	812418
		Price						
2 010	2C	Code	811320	811420	813320	813420	812320	812420
		Price	011001	011/01	010001	010/01	010001	010/01
2 110	C + D	Code Price	811321	811421	813321	813421	812321	812421
		Code	811322	811422	813322	813422	812322	812422
2 215	2D	Price	011022	011422	010022	010422	012322	012422
		Code	811323	811423	813323	813423	812323	812423
2 325	D + E	Price						
		Code	811324	811424	813324	813424	812324	812424
2 440	2E	Price						
2 550	Г. Г	Code	811325	811425	813325	813425	812325	812425
2 550	E+F	Price						
2 660	2F	Code	811326	811426	813326	813426	812326	812426
2 000	۷1	Price						
2 765	F+G	Code	811327	811427	813327	813427	812327	812427
		Price						
2 870	2G •	Code	811328	811428	813328	813428	812328	812428
	20	Price						







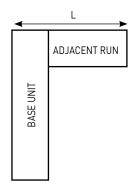
CHARA	ACTERISTICS		OVERALL DE	EPTH 600 MM	OVERALL DE	PTH 500 MM	OVERALL DE	PTH 425 MM
Length mm	Modules details		3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)	3 levels (1)	4 levels (1)
2 990	F+I	Code	811329	811429	813329	813429	812329	812429
2 7 7 0	171	Price						
3 095	G + I	Code	811330	811430	813330	813430	812330	812430
		Price						
3 205	H + I	Code	811332	811432	813332	813432	812332	812432
		Price	044000	044 (00	040000	040700	040000	040400
3 320	21	Code	811333	811433	813333	813433	812333	812433
		Price Code	811334	811434	813334	813434	812334	812434
3 420	2D + E	Price	011004	011404	010004	010404	012004	012404
		Code	811335	811435	813335	813435	812335	812435
3 530	2D + F	Price						
2//5	25	Code	811336	811436	813336	813436	812336	812436
3 645	3E	Price						
3 750	2E + F	Code	811337	811437	813337	813437	812337	812437
0 700	22	Price						
3 860	2F + E	Code	811338	811438	813338	813438	812338	812438
		Price	044000	044 (00	040000	040700	040000	040400
3 970	3F	Code Price	811339	811439	813339	813439	812339	812439
		Code	811340	811440	813340	813440	812340	812440
4 075	2F + G	Price	011040	011440	010040	010440	012040	012440
		Code	811341	811441	813341	813441	812341	812441
4 180	2G + F	Price						
4 285	3G	Code	811342	811442	813342	813442	812342	812442
4 200	30	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	011077	011///	012077	010///	010077	010///
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.

ADJACENT RACKING RUNS AT RIGHT ANGLES ALUMINIUM SHELVES



CHARACT	ERISTICS		600 MM ADJ	ACENT RUN
Length mm	Modules details		3 levels (1)	4 levels (1)
1 395	Α	Code	815313	815413
1 070		Price		
1 500	В	Code	815314	815414
	_	Price		
1 610	С	Code	815316	815416
		Price		
1 715	D	Code	815317	815417
		Price		
1 825	Е	Code	815318	815418
		Price		
1 935	F	Code	815319	815419
		Price		
2 040	G	Code	815320	815420
		Price		
2 150	Н	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	045000	245 (22
2 805	2D	Code	815328	815428
		Price	015000	015/00
2 915	D + E	Code	815329	815429
		Price	015220	015/20
3 030	2E	Code Price	815330	815430
		Code	015221	015/21
3 140	E + F	Code Price	815331	815431
		Code	815332	815432
3 245	2F	Code Price	010002	010432
		Code	815333	815433
3 350	F + G	Price	01000	010400
		Code	815334	815434
3 455	2G	Price	013334	015454



 $L: \mbox{\sc Wall}$ to wall distance is the length indicated in the table below

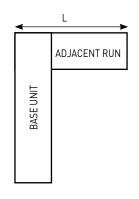


[1] To order additional racking, please refer to the table of complete units on page 203 and order the modules you require. Example: for a 2260 mm racking unit, order complete module I according to the number to meet your needs.

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

For higher dimensions, please consult us.





 $L: \mbox{\sc Wall}$ 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.

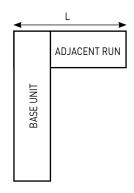
NOTE: the above prices include racking and plastic shelves, racking ready for complete set up.

_				
CHAR	ACTERISTICS		500 MM ADJ	ACENT RUN
Length mm	Modules details		3 levels (1)	4 levels (1)
1 295	Α	Code	817312	817412
1 273	A	Price		
1 400	В	Code	817313	817413
1 400	J	Price		
1 510	С	Code	817315	817415
		Price		
1 615	D	Code	817316	817416
		Price		
1 725	Е	Code	817317	817417
		Price		
1 835	F	Code	817318	817418
		Price	047040	047/40
1 940	G	Code	817319	817419
		Price	017000	017/00
2 050	Н	Code Price	817320	817420
		Code	817321	817421
2 160	1	Price	01/321	017421
		Code	817322	817422
2 280	2B	Price	017322	017422
		Code	817323	817423
2 390	B + C	Price		
		Code	817324	817424
2 500	2C	Price		
		Code	817325	817425
2 600	C + D	Price		
0.505	0.0	Code	817327	817427
2 705	2D	Price		
2.015	р. г	Code	817328	817428
2 815	D + E	Price		
2 930	2E	Code	817329	817429
2 /30	2L	Price		
3 040	E+F	Code	817330	817430
5 540	L · 1	Price		
3 145	2F	Code	817331	817431
3 1 70	-1	Price		
3 250	F+G	Code	817332	817432
-	-	Price		
3 355	2G	Code	817333	817433
-		Price		

ADJACENT RACKING RUNS AT RIGHT ANGLES ALUMINIUM SHELVES



CHAR	ACTERISTICS		425 MM ADJ	ACENT RUN
Length mm	Modules details		3 levels (1)	4 levels (1)
1 220	Δ.	Code	816312	816412
1 220	Α	Price		
1 225	В	Code	816313	816413
1 325	В	Price		
1 435	С	Code	816314	816414
1 433	C	Price		
1 540	D •	Code	816315	816415
1 340	5	Price		
1 650	E .	Code	816316	816416
1 000	-	Price		
1 760	F •	Code	816317	816417
1 700		Price		
1 865	G	Code	816318	816418
. 555	ŭ	Price		
1 975	Н	Code	816319	816419
1 770		Price		
2 085	1 .	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		



 $L: \mbox{\sc Wall}$ 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.

MOBILE RACKING

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.



			OVERALL DEPTH 600 MM		OVERALL DEP	TH 425 MM
CHARACTERISTICS			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	Α	Code	821401	831401	822401	832401
000	Α	Price				
910	В	Code	821402	831402	822402	832402
710	Ь	Price				
1 020	С	Code	821403	831403	822403	832403
1 020	C	Price				
1 125	D	Code	821404	831404	822404	832404
1 125	U	Price				
1 235	Е	Code	821405	831405	822405	832405
1 233	E	Price				
1 345	F	Code	821406	831406	822406	832406
1 343	Г	Price				
1 /50	0	Code	821407	831407	822407	832407
1 450	G	Price				

COMPONENTS FOR SHELVING SYSTEMS







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	32 x 28	10 x 30	807101	
425	425	1730	32 x 28	10 x 30	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 60	0 mm de	ep shelving		
530	325	(a)	809301	
530	433	(b)	809302	
For 50	0 mm de	ep shelving		
430	325	(a)	809401	
430	433	(b)	809402	
For 42	5 mm de	ep shelving		
354	325	(a)	809501	
354	433	(b)	809502	





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

These cross pieces fit all 3 available dephs 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 60	0 mm de	ep shelving		
530	325	(a)	809011	
530	433	(b)	809012	
For 42	5 mm de	ep 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	
А	809601
В	809602
С	809603
D	809604
E	809605
F	809606
G	809607
Н	809608
1	809609
425 mm deep	
А	809621
В	809622
С	809623
D	809624
E	809625
F	809626
G	809627
Н	809628
1	809629



ONE LEVEL	
Shelves + cross pieces	Code Price
600 mm deep	
А	809701
В	809702
С	809703
D	809704
E	809705
F	809706
G	809707
Н	809708
	809709
500 mm deep	
А	809711
В	809712
С	809713
D	809714
E	809715
F	809716
G	809717
Н	809718
	809719
425 mm deep	
А	809721
В	809722
С	809723
D	809724
E	809725
F	809726
G	809727
Н	809728
	809729







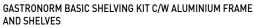
- \bullet Temperature resistance of the shelf racks : from -20°C to +60°C.
- To order additional shelves, please refer to the "Module details" column in the standard length tables, checking on the depth you require (600mm,500mm or 425mm).





SALES-BUILDING SHELVING KITS





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 Pric	:e
600	893301	
425	893302	

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





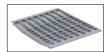


To find a large range of storage containers ..., refer to the "Storage handling" chapter of the MATFER catalogue.





STAINLESS-STEEL MOBILE SHELVES

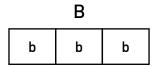


SPECIFICATIONS

- Easy and solid : assembleb with stainless-steel screws and bolts.
- Maximum load: 30 kg per shelf rack and 300 kg to be spread over the shelf.
- \bullet Long-life of the materials (stainless) in the catering utilization.
- \bullet Complete rigidity of the structure (square profile in stainless-steel 25 x 25 mm).
- \bullet Temperature resistance of the shelf rakes : from -20°C to +60°C

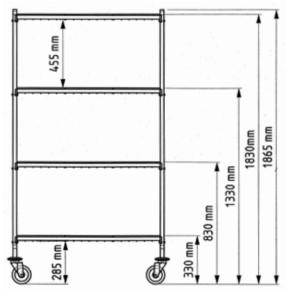


	Α	
а	а	а



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
А	1100	610	455	819601	
А	1 100	435	455	819603	



MOBILE SHELVE LENGTH 1425 MM

Module mm	Width mm	Depth mm	Space between levels mm	Code	Price
В	1 425	610	455	819801	
В	1 425	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	25 x 25	25 x 25	819904	
425	435	1865	25 x 25	25 x 25	819905	



S/S CROSS PIECE SECTION 25 X 25 MM

These cross pieces adapt to both our S/S shelving systems : $600~\mathrm{mm}$ and $425~\mathrm{mm}$ deep.

L mm		Code	Price
For 975 mm l	long unit		
997	А	819907	
For 1300 mm	long unit		
1322	В	819908	





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

POLYPROPYLENE SHELF RACK

D mm	L mm	(*)	Code	Price
For 60	0 mm dee	ep shelving		
530	325	(a)	809011	
530	433	(b)	809012	
For 42	5 mm dee	ep 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.





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 Price	845608	845612

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.

- 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).
- 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
(délivered with 2 levels)	Price		
OPTIONS			
1 Dealerd frame	Code	845635	845635
1 - Racked frame	Price		
2	Code	845630	845631
2 - Level	Price		
2 Chalfarrantanal*	Code	845637	845637
3 - Shelf support consol*	Price		

^{*} N.B. In order to support a further shelf, order 2 consols ref. 845637. [Stainless-steel screws and bolts supplied].









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	

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.







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



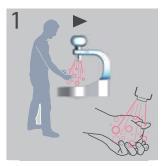


With Aquaris:

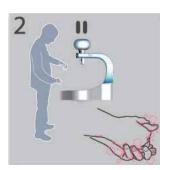
- Preserve natural resources, and water in particular, by using them sparingly within the framework of a sustainable development policy made available to all and contribute to establishing "environmentally friendly" behaviour in the professional kitchen.
- Ensure a constant and optimum level of hygiene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

THE PRODUCT CONCEPT

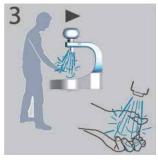
A fully configurable and automatic cycle.



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 Price	852001	852002
	Code	852011	852012
Model with mixer tap	Price		
OPTIONS			
1 - Mixer head	Code	852107	852107
i - Mixer Head	Price		
2 - Nail brush with wire support	Code	852106	852106
2 - Mait bi usii witti wile support	Price		
3 - Waste bin and pipe concealer	Code	852110	852110
o waste bill and pipe concedter	Price		
4 - Water-heater option	Code	852112	852112
4 - vvater-neater option	Price		

Watch the Aquaris video



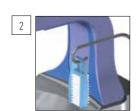




BATTERY POWERED MODEL

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 Price	852021	852022
Model with mixer tap	Code Price	852023	852024
OPTIONS			
1 - Mixer head	Code Price	852107	852107
2 - Nail brush with wire support	Code Price	852106	852106
3 - Waste bin and pipe concealer	Code Price	852110	852110
4 - Water-heater option	Code Price	852112	852112









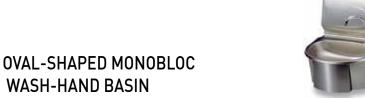
OVAL-SHAPED MONOBLOC WASH-HAND BASIN

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.
- \bullet 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.











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
Standard Hand Wash	Price			
Wash-hand basin with pump-action	Code	850800	851701	851705
soap dispenser and nail brush	Price			
Wash-hand basin with nail brush	Code	850801	851401	851405
Tracin Haria Sacin Militar Bracin	Price			
OPTIONS				
1 - Self-adhesive soap dispenser -	Code	853001	853001	853001
Capacity 0,5 L	Price			
2 - Polyethylene rubbish bin with S/S	Code	853005	853005	853005
wire support - Capacity 20 L	Price			
3 - Paper towel dispenser (for dispensing	Code	853010	853010	853010
rolls, central Ø 210 mm max).	Price			
4 - Stainless steel pipe-concealer	Code	853015	853015	853015
4 - Staintess steet pipe-conceater	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
Modet without mixer tap	Price		
Model with mixer tap	Code	850000	850400
Model with mixer tap	Price		
OPTIONS			
1 - Self-adhesive soap dispenser	Code	853001	853001
Capacity 0,5 L	Price		
2 - Polyethylene rubbish bin with S/S	Code	853005	853005
wiré support - Capacity 20 L	Price		
3 - Paper towel dispenser (for dispensing	Code	853010	853010
rolls, central Ø 210 mm max).	Price		
/ Chairless shad nine senseda:	Code	853015	853015
4 - Stainless steel pipe-concealer	Price		









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).
- \bullet 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

Overall length 483 mm Overall width 422 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
Price Price
Model with cold water, electric pump Code 848010
with foot control (1) Price
Model with hot water, with water heater Code 848020
and electric pump with foot control (2)

(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.



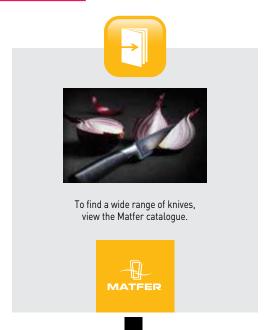






DECONTAMINATION CUPBOARDS

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
Cupboard Williout tock	Price			
Cupboard with lock	Code	855606	=	855631
cupboard with tock	Price			
MODELS WITH S/S WIRE FRAME				
Cuphoord without look	Code	-	855615	855640
Cupboard without lock	Price			
Curboard with look	Code	-	855616	855641
Cupboard with lock	Price			



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	731110	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	
Ottoe board type insect kitter	Price		
OPTION			
Refile of 6 glue plates	Code	730114	
	Price		

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

RUBBISH BINS

SPECIFICATIONS

- \bullet <u>S/s model</u> : 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, \emptyset 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 (diswashing 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
Theruseu Sack Carryllig Hottey	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 Ergonomics Safety Large handle, making it easier to grip and move the collector. Fitted with 2 x Ø 125 mm wheels with nonstaining elastomer cover. 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 Solidity Stainless steel bottom (ref.857941) and bag bracket container (ref.857940). Bag bracket container and lids removable for machine washing. Pedal-controlled opening. Stability ensured by antislide stands, and facilitated by the



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

fact that the lids open on the sides.

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.





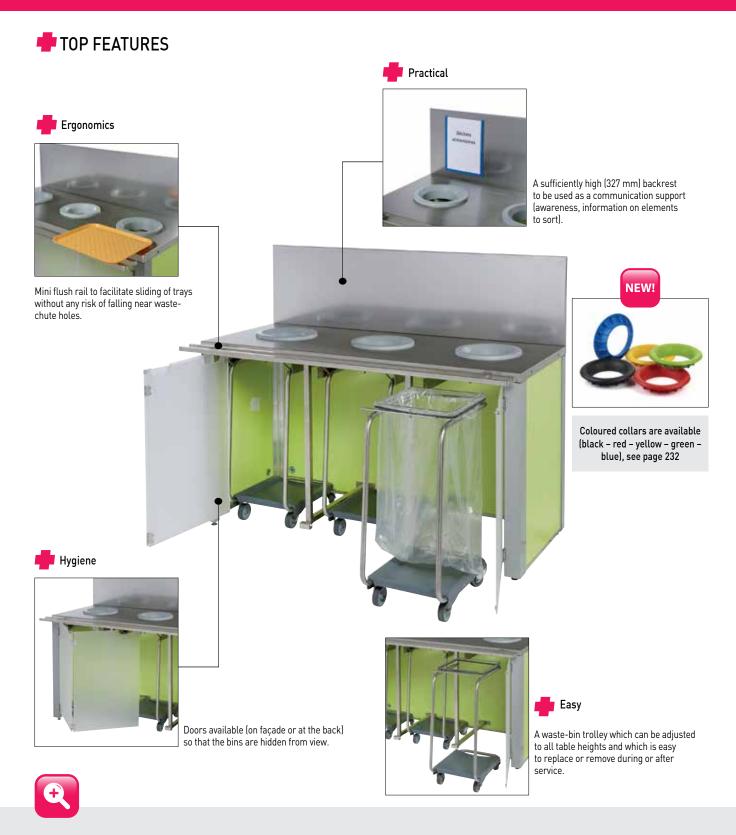
PELICAN RUBBISH BINS

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
Peticali rubbisti bili	Price		



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

MODULAR AND EFFICIENT SOLUTIONS



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 Overall width Overall height (with Splash back) Net weight MODELS ON FEET		On feet : 1061 mm - On wheels : 1081 mm 761 mm 1157 mm 54 - 65 kg	On feet : 1516 mm - On wheels : 1536 mm 761 mm 1157 mm 61 - 81 kg
Without door	Code Price	858202	858203
With rear doors	Code Price	858212	858213
With front doors	Code Price	858222	858223
MODELS ON WHEELS			
Without door	Code Price	858302	858303
With rear doors	Code Price	858312	858313
With front doors	Code Price	858322	858323
OPTIONS			
1 - Refuse-sack trolley without lid	Code Price	858006	858006
2 - Refuse-sack trolley with lid	Code Price	858026	858026
3 - Information sheets holder	Code Price	844005	844005
Additional rest	Code Price	858232	858233
Splash back rear closure	Code Price	858242	858243

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



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









HARMONIE WASTE COLLECTION AND SORTING TABLES





















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 MODELS ON FEET		49 - 55 kg	56 - 72 kg
Without door	Code	859202	859203
Without door	Price		
With rear doors	Code	859212	859213
Willi Teal Goots	Price		
With front doors	Code	859222	859223
Will Holle Goots	Price		
OPTIONS			
1 - Refuse-sack trolley without lid	Code	859006	859006
1 - Neruse-sack trottey without the	Price		
2 - Refuse-sack trolley with lid	Code	859026	859026
Z Nerase sack trottey with the	Price		
3 - Information sheets holder	Code	844005	844005
o information sheets notice	Price		
Additional rest	Code	858232	858233
	Price		
Splash back rear closure	Code	858242	858243
Spiden Sacriful Globard	Price		

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



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

Érable

Nubuck



Hêtre naturel

Wengé

HARMONIE PRE-SORTING TABLE



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.

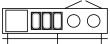


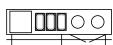












STANDARD HEIGHT MODELS

Models				
Overall length		On feet : 2016 mm On wheels : 2036 mm	On feet : 2016 mm On wheels : 2036 mm	On feet : 2016 mm On wheels : 2036 mm
Overall width		900 mm	900 mm	900 mm
Overall height (with Splash back)		1157 mm	1157 mm	1157 mm
Net weight		85 - 105 kg	95 - 115 kg	95 - 115 kg
MODELS ON FEET				
Without door	Code	858260	-	-
Without door	Price			
With rear doors	Code	-	858261	-
	Price			
With front doors	Code	=	-	858262
	Price			
MODELS ON WHEELS				
Without door	Code	858330	-	-
	Price Code		050004	
With rear doors	Price	=	858331	=
	Code	_	_	858332
With front doors	Price	-	-	838332
OPTIONS	FIICE			
	Code	858006	858006	858006
1 - Refuse-sack trolley without lid	Price	030000	000000	030000
	Code	858026	858026	858026
2 - Refuse-sack trolley with lid	Price			
2.17	Code	844005	844005	844005
3 - Information sheets holder	Price			
Colorb book room closure	Code	858244	858244	858244
Splash back rear closure	Price			



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



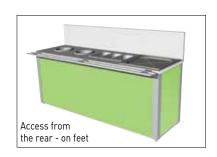




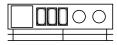


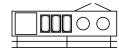
HARMONIE PRE-SORTING TABLE





LOWERED HEIGHT MODELS FOR PRIMARY SCHOOL







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



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















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.
- \bullet 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-ch	nute holes	3 waste-ch	nute holes
Models		Without tray rest	With tray rest	Without tray rest	With tray rest
Overall length	On feet On wheels	1030 mm 1060 mm	1030 mm 1060 mm	1500 mm 1530 mm	1500 mm 1530 mm
Overall width	On feet On wheels	600 mm 630 mm	850 mm 865 mm	600 mm 630 mm	850 mm 865 mm
Overall height		850 mm	850 mm	850 mm	850 mm
Net weight MODELS WITHOUT PANEL		29 kg	32 kg	41 kg	44 kg
On feet	Code Price	858002	858022	858003	858023
On wheels	Code Price	858012	858032	858013	858033
MODELS WITH PANELS					
On feet	Code Price	=	858102	-	858103
On wheels	Code Price	-	858112	-	858113
OPTIONS					
1 - Refuse-sack trolley without lid	Code Price	858006	858006	858006	858006
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.













LOWERED HEIGHT MODELS FOR PRIMARY SCHOOL





Models		2 waste-ch	ute holes	3 waste-ch	ute holes
Models		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
on leet	Price				
MODELS WITH PANELS					
On feet	Code	-	859102	-	859103
on reet	Price				
OPTIONS					
1 - Refuse-sack trolley without lid	Code	859006	859006	859006	859006
1 - Keruse-sack trottey without tid	Price				
2. Define and the line	Code	859026	859026	859026	859026
2 - Refuse-sack trolley with lid	Price				

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







COLOURED COLLAR OPTION





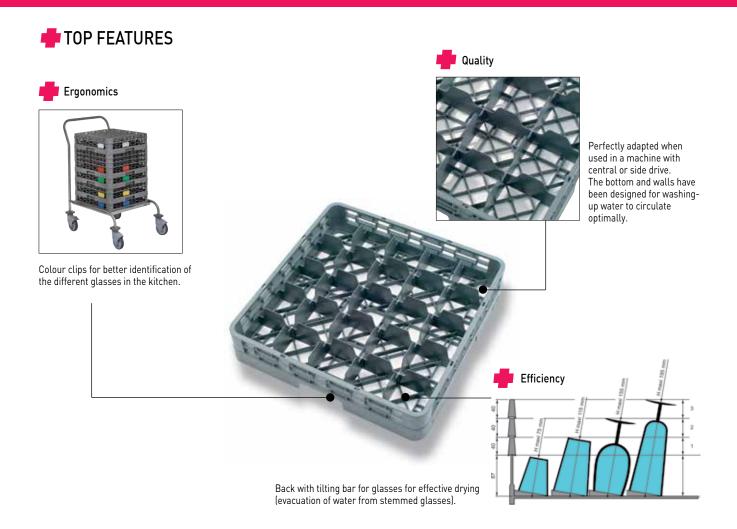






- The 5 colours are available for replacing the grey TVO (waste-chute hole) collars delivered as standard with an additional cost for a unit collar.
- To order :
- record the reference of the table.
- record the reference or references of the colour collars (1 colour code recorded = 1 colour collar instead 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



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
- 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





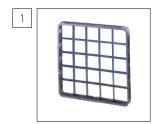








Models					
Number of glasses		16	25	36	49
Overall length		500 mm	500 mm	500 mm	500 mm
Overall width		500 mm	500 mm	500 mm	500 mm
Overall height		100 mm	100 mm	100 mm	100 mm
Compartment length		115 mm	91 mm	75 mm	65 mm
Compartment width		115 mm	91 mm	75 mm	65 mm
Compartment height		87 mm	87 mm	87 mm	87 mm
Net weight		1,6 kg	1,7 kg	1,8 kg	2 kg
Base rack with compartments	Code	815016	815025	815036	815049
base rack with compartments	Price				
OPTIONS					
1 - Extender with compartments - H 40mm	Code	815516	815525	815536	815549
	Price				
2 - Extender without compartments -	Code	811700	811700	811700	811700
H 40mm	Price				
3 - Cover	Code	816550	816550	816550	816550
3 - Cover	Price				
4 - White clips - per packet of 10	Code	817015	817015	817015	817015
items	Price				
/ Diversities and a short of 10 items	Code	817016	817016	817016	817016
4 - Blue clips - per packet of 10 items	Price				
4 - Green clips - per packet of 10	Code	817017	817017	817017	817017
items	Price				
/ Dad aline manufact of 10 items	Code	817018	817018	817018	817018
4 - Red clips - per packet of 10 items	Price				
4 - Yellow clips - per packet of 10	Code	817019	817019	817019	817019
items	Price				









DISHWASHER BASKETS

SPECIFICATIONS

- Base rack with finders 811000 : Compatible with trays with a maximum length of 460 mm. Other sizes, see below ref. 813011. Distance between fingers : 50 mm.
- <u>Base rack with finders 813011</u> : Distance between fingers : 45 mm. For trays over 460 mm long. For 9 trays.
- Separate cutlery basket: This inserts perfectly in base rack ref. 812010 or 812037 with an extender with compartments ref. 811700.









DISHWASHER BASKETS

Models		Rack with tight lattice 10 x 10 mm	Rack with tight lattice 37 x 37 mm	Rack with fingers - H 65 mm	Rack with fingers - H 70 mm	
Overall length		500 mm	500 mm	500 mm	500 mm	
Overall width		500 mm	500 mm	500 mm	500 mm	
Overall height		100 mm	100 mm	100 mm	100 mm	
Net weight		1,4 kg	1,3 kg	1,6 kg	1,6 kg	
Base rack	Code	812010	812037	811000	813011	
Daserack	Price					
OPTIONS						
1 - Extender without compartments	Code	811700	811700	811700	-	
- H 40mm	Price					
2 - Cover	Code	816550	816550	816550	816550	
z - Cover	Price					
3 - Separate cutlery basket	Code	817010	817010	-	-	
3 - Separate Cuttery basket	Price					
4 - S/s hold down grid	Code	817546	817546	-	-	
4 - 3/5 Hota down grid	Price					
5 - Cutlery basket 8 compartments	Code	818008	818008	-	-	
for 200 to 250 items '	Price					
6 - White clips - per packet of 10	Code	817015	817015	817015	817015	
items	Price					
6 - Blue clips - per packet of 10 items	Code	817016	817016	817016	817016	
blue clips per packet of forterns	Price					
6 - Green clips - per packet of 10	Code	817017	817017	817017	817017	
items	Price					
6 - Red clips - per packet of 10 items	Code	817018	817018	817018	817018	
The stips per puenet of to items	Price					
6 - Yellow clips - per packet of 10	Code	817019	817019	817019	817019	
items	Price					













SPECIFICATIONS

Mobile bases :

- <u>797106 model</u>: 500 x 500 mm. Removable moulded platform.
- \bullet <u>797306 model</u>: 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.

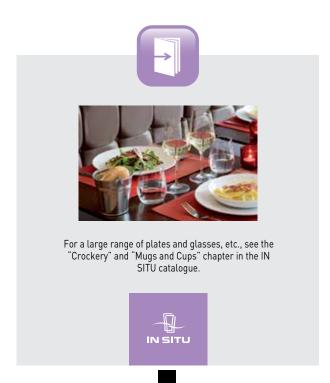






TROLLEYS FOR DISHWASHERS

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
Trotteys	Price			



PRODUCT OFFER



Kitchen, pastry and baker equipment



Equipment for hot and cold transfer



Tableware and Buffets



The Specialist for overall solutions and $% \left\{ \left(1\right) \right\} =\left\{ \left(1\right) \right\}$ custom servery counters for the catering sector



Disposables

THANKS

Thanks for contribution to this catalogue go to:

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256000 185 743010 171 747010 170 741106 177 256075 185 743015 171 747700 173 761110 155,177 256075 186 743020 171 747701 173 761110 177 256080 185 7440405 177 747701 173 761110 177 25601 186 7440406 172 747712 173 761120 177 25601 186 740401 170 747714 173 761120 177 25601 186 740401 170 747714 173 763110 177 25601 186 740401 170 747714 173 763110 177 25601 186 740010 170 747714 173 763110 177 25601 186 740010 170 747714 173 763110 177 25601 186 740010 170 747710 173 763110 177 25601 186 740010 170 747710 173 763120 177 25601 186 740010 170 747710 173 764110 177 25601 186 740010 195 170 748000 173 764100 177 25601 186 74000 195 170 748000 173 76410 177 25601 186 74000 195 170 748000 173 76410 177 25601 186 74000 195 170 748000 173 76410 177 25601 186 74000 195 170 748000 173 76410 177 25601 186 74000 195 170 748000 173 76410 177 25601 186 74000 195 170 748000 173 76410 177 25601 186 74000 195 170 748000 173 76410 177 25601 170 170 170 170 170 170 170 170 170 1								
256070								
256075 185 740302 171 747701 173 74115 177 256500 186 740406 172 747712 173 76110 177 256501 186 740406 172 747712 173 763106 177 256502 186 74060 172 747713 173 763106 177 256512 186 74000 170 747714 173 763105 177 256512 186 74100 170 747714 173 763115 177 256513 186 74100 170 747714 173 763115 177 256514 186 74100 170 747714 173 763115 177 256514 186 74100 19, 5170 748000 173 764106 177 256515 186 74100 19, 59, 170 748000 173 76410 177 256510 186 741010 19, 59, 170 748001 173 76410 177 256510 186 741010 19, 59, 170 748012 173 76410 177 25610 186 741010 170 748013 173 76410 177 257130 187 74102 170 748013 173 76410 177 257140 174, 179, 183, 187 741115 171 748014 173 76510 177 257130 186 741215 171 748014 173 76510 177 25712 186 741215 171 748024 173 766115 177 25712 186 74120 171 748010 173 76610 177 257320 186 741300 171 748010 173 76610 177 257320 186 741300 171 748010 173 76710 177 257320 186 741300 171 748010 173 76710 177 257320 186 741300 171 748010 173 76710 177 257320 186 741300 171 748010 173 76810 178 257320 186 741300 171 748010 173 76810 178 257320 186 741300 171 748010 173 76810 178 257320 186 741300 171 748010 173 76810 178 257320 186 741300 171 748010 173 76810 178 257320 186 74130 171 748010 173 76810 178 257320 186 741300 171 748010 173 76810 178 257320 186 741300 171 748010 173 76810 178 257320 186 741404 172 748710 173 76810 178 257320 186 741404 172 748710 173 76810 178 257320 186 741404 172 748710 173 76810 178 257320 186 741404 179 74801 179 74801 179 76801 179 257320 186 741404 179 74801 179 74801 179 76801 179 257320 186 741300 171 748010 173 76810 178 257320 186 741300 171 748010 173 768010 178 257320 186 741300 171 748010 173 768010 178 257320 186 741300 170 778010 177 257310 179 778000 179 7								
256880 185 744065 172 747702 173 741120 177 256591 186 744010 172 747713 173 76310 177 256512 186 744004 170 747714 173 763115 177 256513 186 741004 170 747714 173 76310 177 256514 186 741006 19. 170 748000 173 76410 177 256519 186 741006 19. 9, 170 748001 173 76410 177 256519 186 741015 19. 700 748012 173 76410 177 256519 186 741011 177 748012 173 76410 177 256319 186 74101 177 748012 173 76410 177 257310 186 74210 171 748014 173 76510 177 <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>								
256502 186 740040 172 747714 173 753115 177 256513 186 741002 170 747716 173 75315 177 256514 186 741006 19 59 10 173 74610 177 256516 186 741010 19 59 10 18002 173 74610 177 256519 186 741010 19 59 170 74802 173 74410 177 256410 186 741015 19 170 748013 173 74410 177 257130 186 74110 171 748013 173 755110 177 257310 186 74210 171 748016 173 76516 177 257310 186 74120 171 74802 173 76510 177 257315 186 74120 171 74802 173 <t< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>								
256512	256501	186			747712	173	763106	177
256513. 186 741005. 170 740000 173 746106. 177 256516. 186 741006. 19, 59, 170 746000 173 744110. 177 256516. 186 741010. 19, 59, 170 746002 173 744115. 177 256519. 186 741010. 19, 59, 170 746002 173 744115. 177 2573130. 187 741100. 171 746014. 173 755115. 177 257310. 186 741210. 171 746016. 173 756110. 177 257312. 186 741210. 171 746016. 173 756110. 177 257312. 186 741210. 171 748010. 173 756110. 177 257312. 186 741220. 171 748000. 173 75710. 177 257325. 186 741306. 171 748100 173 75610. 177 </td <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>								
256514 186 741005 170 748000 173 764106 177 256519 186 741010 19, 59, 170 748001 173 764115 177 256519 186 741010 19, 59, 170 7480012 173 764115 177 257130 187 741020 170 748012 173 764115 177 257130 187 741020 170 748013 173 765116 177 257130 174, 179, 183, 187 741115 171 748016 173 766106 177 257312 186 741215 171 748016 173 766110 177 257312 186 741205 171 748100 173 766110 177 257312 186 741205 171 748100 173 766110 177 257320 186 741205 171 748100 173 768100 178								
256516. 186 741001 19, 59, 170 748001 13 764115 177 256619. 186 741015 19, 170 748012 173 764115 177 2573130. 187 741020 170 748012 173 764101 177 257135. 174, 179, 183, 187 741110 171 748014 173 764106 177 257310. 186 74210 171 748014 173 766106 177 257312. 186 74210 171 748019 173 766118 177 257315. 186 74218 171 748109 173 766118 177 257320. 186 741305 171 748100 173 767106 177 257335. 186 741305 171 748101 173 768100 178 257336. 186 741305 171 748501 173 768110 178 <th< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></th<>								
256519. 186 741016 19, 59, 170 748002. 173 764120 177 256401. 186 741015 19, 170 748012. 173 764120 177 257130. 187 741020. 170 748014. 173 765115. 177 257130. 174, 179, 183, 187 741115. 171 748014. 173 766106. 177 257310. 186 741215. 171 748016. 173 766106. 177 257310. 186 741215. 171 748016. 173 766106. 177 257315. 186 741220. 171 748101. 173 767106. 177 257325. 186 741306. 171 748101. 173 768101. 173 257335. 186 741306. 171 748102. 173 768101. 178 257336. 186 741306. 171 748512. 173 768110. 178								
256601 186 74 1015 19, 170 748012 137 764120 177 257135 187 74 1020 170 748013 173 765110 177 257135 174, 179, 183, 187 74 1110 171 748014 173 766106 177 257310 186 74 1210 171 748014 173 766106 177 257315 186 74 1210 171 748010 173 766115 177 257315 186 74 1200 171 748100 173 767106 177 257325 186 74 1306 171 748101 173 768100 178 257336 186 74 1306 171 748201 173 768101 178 257336 186 74 1306 171 748501 173 76810 178 257336 186 74 1406 172 748501								
257135. 174, 179, 183, 187 741110. 171 748016. 173 756116. 177 257310. 174, 179, 183, 187 741115. 171 748019. 173 756110. 177 257312. 186 741215. 171 748019. 173 756110. 177 257315. 186 741220. 171 748100. 173 766110. 177 257325. 186 741306. 171 748101. 173 767110. 177 257335. 186 741306. 171 748101. 173 768100. 178 257335. 186 741315. 171 748201. 173 768110. 178 257336. 186 741310. 171 748501. 173 768112. 178 257330. 186 741404. 172 748513. 173 768114. 178 257330. 186 741404. 172 748513. 173 768114. 178								
257140. 174, 179, 183, 187 741115. 171 748019. 173 766106. 177 257312. 186 741215. 171 748019. 173 765110. 177 257315. 186 741220. 171 748100. 173 767106. 177 257325. 186 741305. 171 748101. 173 768100. 178 257335. 186 741310. 171 748201. 173 768100. 178 257336. 186 741315. 171 748501. 173 768101. 178 257340. 186 741320. 171 748512. 173 768113. 178 257340. 186 741405. 172 748514. 173 768114. 178 257340. 186 741405. 172 748514. 173 768114. 178 257350. 186 741405. 172 748514. 173 768110. 178	257130	187	741020	170	748013	173	765110	177
257310. 186 741210. 171 748019. 173 766110. 177 257315. 186 741220. 171 748100. 173 767106. 177 257320. 186 741305. 171 748101. 173 757100. 177 257325. 186 741306. 171 748101. 173 768100. 178 257335. 186 741310. 171 748201. 173 768101. 178 257340. 186 741320. 171 748501. 173 768112. 178 257350. 186 741404. 172 748513. 173 768114. 178 257350. 186 741406. 172 748516. 173 768114. 178 257380. 186 741406. 172 748716. 173 76810. 178 310107. 131 741450. 172 748712. 173 76860. 178								
257312 186 741215 171 748024 173 766115 117 257315 186 741200 171 748101 173 767106 177 257325 186 741305 171 748101 173 767100 177 257325 186 741310 171 748101 173 768100 178 257336 186 741310 171 748201 173 768101 178 257330 186 741320 171 748512 173 768112 178 257350 186 741404 172 748513 173 768114 178 257350 186 741406 172 748513 173 768114 178 257350 186 741406 172 748514 173 768114 178 257350 186 741406 172 748516 173 76810 178 310103 131								
257315 186 74120 111 748100 173 767106 177 257320 186 741305 171 748101 173 767100 177 257325 186 741306 171 748101 173 768100 178 257335 186 741315 171 748510 173 768101 178 257330 186 741315 171 748512 173 768103 178 257330 186 741404 172 748513 173 768113 178 257330 186 741406 172 748514 173 768116 178 257375 186 741406 172 748514 173 76816 178 257375 186 741406 172 748514 173 76816 178 257375 186 741406 172 748701 173 76800 178 310107 131								
257320 186 741305 117 748101 173 767110 177 257325 186 741306 171 74812 173 768100 178 257335 186 741310 171 748201 173 768101 178 257336 186 741315 171 748501 173 768112 178 257330 186 741404 172 748513 173 768114 178 257350 186 741404 172 748513 173 768114 178 257350 186 741406 172 748516 173 768114 178 257350 186 741406 172 748516 173 768119 178 257350 186 741406 172 748716 173 768119 178 257360 186 741416 172 748716 173 76819 178 310103 131								
257325 186 741300 171 748112 173 768100 178 257335 186 741315 171 748501 173 768101 178 257340 186 741320 171 748512 173 768112 178 257340 186 741404 172 748512 173 768114 178 257350 186 741405 172 748514 173 768116 178 257375 186 741406 172 748514 173 768116 178 257380 186 741410 172 748510 173 76811 178 257380 186 741410 172 748710 173 76860 178 310107 313 741420 172 748710 173 76860 178 310107 313 74510 172 748714 173 768612 178 310108 31								
257336 186 741315 11 748501 173 768112 178 257340 186 741320 171 748512 173 768113 178 257350 186 741405 172 748513 173 768114 178 257360 186 741406 172 748514 173 768116 178 257375 186 741406 172 748516 173 768119 178 257375 186 741406 172 748710 173 768119 178 310103 131 741415 172 748710 173 768601 178 310107 131 744150 172 748713 173 768612 178 310108 131 741510 172 748714 173 768612 178 310109 131 74510 172 748714 173 768614 178 310108 131								
257340 186 741320 117 748512 173 768113 178 257350 186 741405 172 748514 173 768116 178 257375 188 741406 172 748516 173 768116 178 257375 188 741406 172 748516 173 768119 178 257380 186 741401 172 748710 173 768600 178 310103 131 741415 172 748712 173 768601 178 310107 131 741510 172 748714 173 768612 178 310108 131 741510 172 748716 173 768612 178 310107 131 744510 172 748716 173 768614 178 310201 131 74520 172 748810 173 768614 178 310202 131								
257350 186 741404 172 748513 173 768114 178 257360 186 741405 172 748516 173 768119 178 257375 186 741406 172 748516 173 768119 178 257380 186 741410 172 748701 173 768600 178 310103 131 741415 172 748712 173 768601 178 310107 131 741420 172 748714 173 768612 178 310107 131 741510 172 748714 173 768612 178 310107 131 741520 172 748716 173 768614 178 310157 131 741520 172 748810 173 768614 178 310201 131 742004 170 749801 173 768616 178 310202 131	257336	186	741315	171	748501	173	768112	178
257360 186 741405 172 748514 173 76816 178 257375 186 741406 172 748516 173 76819 178 257380 186 741410 172 748701 173 768600 178 310103 131 741415 172 748712 173 768601 178 310107 131 741415 172 748713 173 768612 178 310108 31 741510 172 748714 173 768613 178 310107 131 741515 172 748714 173 768613 178 310108 131 74510 172 748716 173 768613 178 310109 131 74510 170 749712 174 76811 178 310201 131 742006 170 749712 174 768711 179 310602 131								
257375 186 741406 172 748516 173 75819 178 257380 186 741410 172 748701 173 768600 178 310103 131 741425 172 748712 173 768601 178 310107 131 741420 172 748714 173 768612 178 310108 131 741516 172 748714 173 768613 178 310157 131 741515 172 748716 173 768614 178 310201 131 741520 172 748801 173 768616 178 310202 131 742004 170 749812 173 768610 178 310203 131 742004 170 749712 174 768712 179 310606 131 742010 170 749800 174 769112 179 310612 131								
257380 186 741410 172 748701 173 768000 178 310103 131 741415 172 748712 173 76801 178 310107 131 741420 172 748713 173 768612 178 310108 131 741510 172 748714 173 768613 178 310157 131 741515 172 748714 173 768616 178 310201 131 741520 172 748801 173 768616 178 310202 131 742004 170 748812 173 768701 179 310203 131 742006 170 749712 174 769101 179 310604 131 742010 170 749800 174 769112 179 310606 131 742015 170 750001 174 769112 179 310612 131								
310103								
310107								
301057. 131 741515. 172 748716. 173 768614. 178 310201. 31 741520. 172 748801. 173 768616. 178 310202. 131 742006. 170 748812. 173 768610. 179 310203. 131 742016. 170 747712. 174 768712. 179 310604. 131 742016. 170 747712. 174 768712. 179 310604. 131 742016. 170 747800. 174 769110. 179 310606. 131 742016. 170 747801. 174 769112. 179 310610. 131 742020. 170 750001. 174 769112. 179 310612. 131 742406. 172 750012. 174 769114. 179 310623. 131 742416. 172 750120. 181 769116. 179 310624. 131 742415. 172 750120. 181 769116. 179 310625. 131 743002. 170 750514. 19 771006. 128 312124. 131 743004. 170 750526. 19 771506. 128 322022. 124, 125, 126, 127, 129 743006. 170 750180. 19 77120. 126 322024. 124, 125, 126, 127, 129 743006. 170 751106. 181 772420. 126 322027. 156 743010. 170 751106. 181 772420. 126 322028. 156 743010. 170 751116. 155, 181 772420. 126 455003. 131 743306. 171 751120. 181 772415. 126 455003. 131 743306. 171 751150. 181 772415. 126 455003. 131 743306. 171 751150. 181 772420. 126 455003. 131 743306. 171 751160. 181 772420. 126 455003. 131 743306. 171 751150. 181 772420. 126 455003. 131 743306. 171 751150. 181 772420. 126 455003. 131 743306. 171 751150. 181 772420. 126 455003. 131 743400. 172 753110. 181 772420. 126 462109. 26 743320. 171 753110. 181 772820. 126 462109. 26 743320. 171 75310. 181 772820. 126 462109. 26 743320. 171 75310. 181 772820. 126 462109. 26 743320. 171 75310. 181 772820. 126 462109. 26 743320. 171 75310. 181 772820. 125 711003. 19, 42, 44, 45, 59, 131 743400. 172 753100. 181 773730. 124 773700.	310107	131	741420	172	748713	173	768612	178
310201								
310202								
310203. 131 742006. 170 749712. 174 768712. 179 179 170604. 131 742010. 170 749800. 174 769101. 179 179 179 170606. 131 742015. 170 749801. 174 769112. 179 179 170610. 131 742020. 170 75001. 174 769113. 179 179 170612. 131 74206. 172 750012. 174 769114. 179 179 170623. 131 742410. 172 750115. 181 769114. 179 179 170624. 131 742415. 172 750115. 181 779506. 128 170625. 131 743004. 170 750526. 19 771506. 128 170625. 131 743004. 170 750526. 19 771506. 128 170625. 170625. 170625.								
310604 131 742010 170 749800 174 769101 179 310606 131 742015 170 749801 174 769112 179 310610 131 742020 170 750001 174 769113 179 310612 131 742406 172 750012 174 769114 179 310623 131 742410 172 750115 181 769114 179 310624 131 742415 172 750120 181 770506 128 310625 131 743002 170 750514 19 771006 128 312124 131 743004 170 750526 19 771506 128 322022 124, 125, 126, 127, 129 743006 170 750530 19 772120 126 322024 125, 126, 127, 129 743006 170 751018 120, 174 772220 126								
310606								
310612 131 742406 172 750012 174 769114 179 310623 131 742410 172 750115 181 769116 179 310624 131 742415 172 750120 181 770506 128 310625 131 743002 170 750514 19 771006 128 312124 131 743004 170 750526 19 771506 128 322022 124, 125, 126, 127, 129 743005 170 750530 19 772120 126 322024 124, 125, 126, 127, 129 743006 170 751106 181 772210 126 322028 156 743010 170 751106 181 772415 126 455001 131 743020 170 751110 155, 181 772420 126 455003 131 743020 170 751110 155, 181 772420 126 <tr< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td>769112</td><td>179</td></tr<>							769112	179
310623 131 742410 172 750115 181 769116 179 310624 131 742415 172 750120 181 770506 128 310625 131 743002 170 750514 19 771006 128 312124 131 743004 170 750526 19 771506 128 322022 124, 125, 126, 127, 129 743005 170 750530 19 772120 126 322024 124, 125, 126, 127, 129 743006 170 751018 120, 174 772220 126 322027 156 743010 170 751106 181 772415 126 322028 156 743015 170 751110 155, 181 77240 126 455001 131 743020 170 751115 181 77240 126 455003 131 743306 171 751518 120, 174 772715 126								
310624 131 742415 172 750120 181 770506 128 310625 131 743002 170 750514 19 771006 128 312124 131 743004 170 750526 19 771506 128 322022 124, 125, 126, 127, 129 743005 170 750530 19 772120 126 322024 124, 125, 126, 127, 129 743006 170 751018 120, 174 77220 126 322027 156 743010 170 751016 181 772415 126 322028 156 743015 170 751110 155, 181 772420 126 455001 131 743020 170 751115 181 772420 126 455003 131 74306 171 751120 181 772615 126 529401 131 743310 171 751120 181 772620 126 662109 26 743315 171 753106 181 772720								
310625 131 743002 170 750514 19 771006 128 312124 131 743004 170 750526 19 771506 128 322022 124, 125, 126, 127, 129 743005 170 750530 19 772120 126 322024 124, 125, 126, 127, 129 743006 170 751018 120, 174 772220 126 322027 156 743010 170 751106 181 772415 126 322028 156 743015 170 751110 155, 181 772420 126 455001 131 743020 170 751115 181 772420 126 455003 131 743306 171 751120 181 772620 126 529401 131 743310 171 75158 120, 174 772715 124 662104 26 743315 171 753106 181 772815 124								
312124 131 743004 170 750526 19 771506 128 322022 124, 125, 126, 127, 129 743005 170 750530 19 772120 126 322024 124, 125, 126, 127, 129 743006 170 751018 120, 174 772220 126 322027 156 743010 170 751106 181 772415 126 322028 156 743015 170 751110 155, 181 772420 126 455001 131 743020 170 751115 181 772615 126 455003 131 743306 171 751120 181 772620 126 529401 131 743310 171 751120 181 772620 126 62104 26 743315 171 751100 181 772700 124 662109 26 743320 171 753106 181 772700 124 662109 26 743320 171 753110 181 772800								
322022. 124, 125, 126, 127, 129 743005 170 750530 19 772120 126 322024 124, 125, 126, 127, 129 743006 170 751018 120, 174 772220 126 322027 156 743010 170 751106 181 772415 126 322028 156 743015 170 751110 155, 181 772420 126 455001 131 743020 170 751115 181 772420 126 455003 131 743306 170 751115 181 772615 126 529401 131 743310 171 751120 181 772620 126 529401 131 743310 171 751158 120,174 772715 124 662104 26 743315 171 753106 181 772720 124 662109 26 743320 171 753110 181 772815 127 711002								
322027 156 743010 170 751106 181 772415 126 322028 156 743015 170 751110 155, 181 772420 126 455001 131 743020 170 751115 181 772615 126 455003 131 743306 171 751120 181 772620 126 529401 131 743310 171 751518 120,174 772715 124 662104 26 743315 171 753106 181 772720 124 662109 26 743320 171 753110 181 772815 127 663201 131 743406 172 753115 181 772820 127 711002 19, 42, 131 743410 172 753120 181 772915 125 711003 19, 42, 44, 45, 59, 131 743415 172 754106 181 772920 125 711006 131 743604 170 754115 181 773720 124 </td <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>								
322028 156 743015 170 751110 155, 181 772420 126 455001 131 743020 170 751115 181 772615 126 455003 131 743306 171 751120 181 772620 126 529401 131 743310 171 751518 120,174 772715 124 662104 26 743315 171 753106 181 77270 124 662109 26 743320 171 753110 181 772815 127 663201 131 743406 172 753115 181 772915 125 711002 19, 42, 131 743410 172 753120 181 772915 125 711003 19, 42, 44, 45, 59, 131 743415 172 754106 181 772920 125 711006 131 743604 170 754115 181 773720 124 71105 44, 131 743610 170 755110 181 773730 124 713403 131 743615 170 755115 181 773820 127 713403 131 <td< td=""><td>322024</td><td>. 124, 125, 126, 127, 129</td><td>743006</td><td>170</td><td>751018</td><td> 120, 174</td><td>772220</td><td>126</td></td<>	322024	. 124, 125, 126, 127, 129	743006	170	751018	120, 174	772220	126
455001 131 743020 170 751115 181 772615 126 455003 131 743306 171 751120 181 772620 126 529401 131 743310 171 751518 120,174 772715 124 662104 26 743315 171 753106 181 772720 124 662109 26 743320 171 753110 181 772815 127 663201 131 743406 172 753115 181 772820 127 711002 19, 42, 131 743410 172 753120 181 772915 125 711003 19, 42, 44, 45, 59, 131 743415 172 754106 181 772920 125 711006 131 743604 170 754110 181 773715 124 711103 131 743606 170 754115 181 773720 124 71105 44, 131 743610 170 755110 181 773730 124 <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>								
455003 131 743306 171 751120 181 772620 126 529401 131 743310 171 751518 120,174 772715 124 662104 26 743315 171 753106 181 772720 124 662109 26 743320 171 753110 181 772815 127 663201 131 743406 172 753115 181 772820 127 711002 19, 42, 131 743410 172 753120 181 772915 125 711003 19, 42, 44, 45, 59, 131 743415 172 754106 181 772920 125 711006 131 743604 170 754110 181 773715 124 711103 131 743606 170 754115 181 773720 124 71105 44, 131 743610 170 755110 181 773730 124 713403 131 743615 170 755115 181 773815 127 <td></td> <td></td> <td></td> <td></td> <td></td> <td>•</td> <td></td> <td></td>						•		
529401 131 743310 171 751518 120, 174 772715 124 662104 26 743315 171 753106 181 772720 124 662109 26 743320 171 753110 181 772815 127 663201 131 743406 172 753115 181 772820 127 711002 19, 42, 131 743410 172 753120 181 772915 125 711003 19, 42, 44, 45, 59, 131 743415 172 754106 181 772920 125 711006 131 743604 170 754110 181 773715 124 711103 131 743606 170 754115 181 773720 124 71105 44, 131 743610 170 755110 181 773730 124 713403 131 743615 170 755115 181 773815 127 713403 131 743710 172 756106 181 773820 127 <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>								
662104 26 743315 171 753106 181 772720 124 662109 26 743320 171 753110 181 772815 127 663201 131 743406 172 753115 181 772820 127 711002 19, 42, 131 743410 172 753120 181 772915 125 711003 19, 42, 44, 45, 59, 131 743415 172 754106 181 772920 125 711006 131 743604 170 754110 181 773715 124 711103 131 743606 170 754115 181 773720 124 71105 44, 131 743610 170 755110 181 773730 124 713401 131 743615 170 755115 181 773815 127 713403 131 743710 172 756106 181 773820 127								
662109 26 743320 171 753110 181 772815 127 663201 131 743406 172 753115 181 772820 127 711002 19, 42, 131 743410 172 753120 181 772915 125 711003 19, 42, 44, 45, 59, 131 743415 172 754106 181 772920 125 711006 131 743604 170 754110 181 773715 124 711103 131 743606 170 754115 181 773720 124 71105 44, 131 743610 170 755110 181 773730 124 713401 131 743615 170 755115 181 773815 127 713403 131 743710 172 756106 181 773820 127								
711002 19, 42, 131 743410 172 753120 181 772915 125 711003 19, 42, 44, 45, 59, 131 743415 172 754106 181 772920 125 711006 131 743604 170 754110 181 773715 124 711103 131 743606 170 754115 181 773720 124 711105 44, 131 743610 170 755110 181 773730 124 713401 131 743615 170 755115 181 773815 127 713403 131 743710 172 756106 181 773820 127							772815	127
711003 19, 42, 44, 45, 59, 131 743415 172 754106 181 772920 125 711006 131 743604 170 754110 181 773715 124 711103 131 743606 170 754115 181 773720 124 711105 44, 131 743610 170 755110 181 773730 124 713401 131 743615 170 755115 181 773815 127 713403 131 743710 172 756106 181 773820 127	663201	131	743406	172	753115	181	772820	127
711006 131 743604 170 754110 181 773715 124 711103 131 743606 170 754115 181 773720 124 711105 44, 131 743610 170 755110 181 773730 124 713401 131 743615 170 755115 181 773815 127 713403 131 743710 172 756106 181 773820 127								
711103 131 743606 170 754115 181 773720 124 711105 44, 131 743610 170 755110 181 773730 124 713401 131 743615 170 755115 181 773815 127 713403 131 743710 172 756106 181 773820 127								
711105 44, 131 743610 170 755110 181 773730 124 713401 131 743615 170 755115 181 773815 127 713403 131 743710 172 756106 181 773820 127								
713401 131 743615 170 755115 181 773815 127 713403 131 743710 172 756106 181 773820 127								
713403								
716700			743710	172				
	716700	130	744004	170	756110	181	773915	125

Code	Page	Code	Pag	je	Code	Page	Code	Page
773920	125	777806	15	50	785506	162	798740	139
	126		15		785906	162		138
	126		12			162		141
	126		96, 15					141
	126 127		96, 15			162		143
	127		15 15					141 141
	127		12			162		143
	124							
	124		96, 15			156		36
	124, 125, 126, 127,		15			155		192
	129, 142	777946	15	51	788103	155		192
	124		13			155		192
	125							
	125		13			155		192
	126		13			155		192
	126 126		13 13			155 155		192 192
	126					155		192
	127		13					192
	127		13			155		192
	124		13			155		192
775715	124	778456	13	33	788250	155	801321	192
	124		13			155		192
	124, 125, 126, 127, 129		13			155		192
	43, 124, 125, 126, 127		13			156		192
	124		13			155		192
	125 125		13			155		192 192
	123		13 13			155 155		192
	124		13			156		172
	124		132, 13			156		193
	124		132, 13			134		193
	124		16			134		193
776010	126	781106	16	63	791206	134	801334	193
776011	126	781206	16	63	791306	134	801335	193
	126		16			134		193
	126		16					193
	126					134		193
	128		16			134		193
	128		16 16			134 134		
	94, 146		156, 16					
						134		193
777184	55		16	51	792506	134	801345	193
777219	129		156, 16	61	792606	134	801346	193
777301	94, 146	782503	16	60	792806	134	801408	192
	147		16		792900	134		192
	147		16			134		192
	129					134		192
	94, 146		156, 16			134		192
	94, 146 94, 146		16			134 136		192 192
			16 16			136		192
			16			136		192
	95, 152		16			136		192
	95, 152		16			136		192
	95, 152		16			136		192
777434	95, 152	782736	16	61	794206	121	801421	192
777435	94, 95, 146, 152	782903	16	60	794306	121	801422	192
	95, 147, 152		16			164		192
	94, 95, 146, 152		16					192
	94, 95, 146, 152					135, 236		192
	95, 152		16			135, 236		192
	94, 146 94, 146		16 16			135 112, 113, 114, 135, 136		192 192
			16					
	147		16			112, 113, 114, 135, 136		173
	148		16			135		193
	95, 152		16			137		193
	95, 152		16			137		193
777604	148	784903	16	52		137		193
	148		16			142		193
	95, 152		16			142		193
	148, 152		16			142		193
	150		16			138		193
////19	129	/854U6	16	٥٧	/48/3U	139	ŏU144U	193

Code	Page	Code	Page	Code	Page	Code	Page
801441			194		195		196
801442			194	806431	195	811312	196
801443	193	805316	194	806432	195	811313	196
801445	193		194		202		198
801446			194		202		196
802308			194		202		198
802309			194		202		196
802310			194		202		196
802311			194		202		196
802312			194		202		196
802313			194		202		196
802314			194		202		196
802315			194		202		196
802316			194		202		196
802317			194		202		196
802318			194		202		196
802320			194		202		196
802321			194		202		197
802322			194		202, 207		197
802323			194		202, 207		197
802324			194		202, 207		197
802325			194		202, 207		197
802326			194	809301			197
802327			194		202		197
802328			194		202		197
802329			194		202		197
802330			194		202		197
802332			194		202		197
802333			194		203		197
802334			194		203		197
802335			194		203		197
802336			194		203		197
802337			194		203		197
802338			194		203		196
802339			194		203		196
802340			194		203		196
802341			194		203		196
802342			194		203	–	196
802343			194		203		196
802345	· · · · · · · · · · · · · · · · · · ·		194		203		196
802346			195		203		196
802408			195		203		196
802409			195		203		196
802410			195	809627			196
802411			195		203		196
802412			195		203		196
802413			195		203		196
802414			195		203		196
802415			195		203		196
802416			195		203		196
802417			195		203		196
802418			195		203		196
802420			195		203		196
802421			195		203		197
802422			195		203		197
802423			195		203		197
802424			195		203		197
802425			195		203		197
802426			195		203		197
802427			195		203		197
802428			195		203		197
802429			195		203		197
802430			195		203		197
802432			195		203		197
802433			195		203		197
802434			195		203		197
802435			195		203		197
802436			195		203		197
802437			195		203		197
802438			195		203		234, 235
802439			195		203		235
802440			195		203		235
802441			195		203		196
802442			195		235		196
802443			195		196		196
802445			195		196		196
000///	193	904730	195	011210	196	012212	196

		Code	Page	Code	Page	Code	Page
812313			196		198	817016	234, 235
812314			196		198		234, 235
812315	196		196		198		234, 235
812316			196		198		234, 235
812317			196		198		199
812318			196		198		199
812320			196		198		199
812321 812322	196		196		198		199
812322			196		198		199 199
812324			196		198 198		199 199
812325					178		
812326			197		178		
812327	196		197		178		
812328			197		178		199
812329			197		198		199
812330			197	815420	198	817325	199
812332		813336	197	815421	198	817327	199
812333	197	813337	197	815422	198	817328	199
812334			197	815423	198		199
812335			197		198	817330	199
812336			197		198		199
812337	197		197		198		199
812338			197		198		199
812339			197		198		
812340			197		198		199
812341			197 196		198		199
812342 812343	197		196 196		198 198		199 199
812345			196		198		199
812346					234		199
812408			176		234		
812409			176		234		199
812410			196		234		199
812411			196		200		199
812412			196		200		199
812413	196	813417	196	816314	200		199
812414	196	813418	196	816315	200	817427	199
812415	196		196	816316	200	817428	199
812416		813421	196	816317	200	817429	199
812417			196		200		199
812418			196	816319			199
812420			196		200		199
812421			196		200		199
812422			196		200		235
812423			196		200 200		235
812424 812425			196		200		206
812426			197 197		200		121, 206 206
812427			177		200		206
812428			197		200		207
812429			197		200		207
812430			197		200		207
812432		813436	197	816332	200	819908	207
812433	197	813437	197		200		113
812434		813438	197	816413	200	821200	113
812435		813439	197	816414	200		201
812436			197		200		201
812437			197		200		201
812438			197		200		201
812439			197		200		201
812440	197		197		200		201
812441			197		200		201
812442 812443			234		200 200		112
812445			234 234		200		104, 105, 106,112 104, 105, 106, 112
812446			234		200		104, 103, 106, 112
813011			198		200		114
813308			178		200		201
813309			198		200		201
813310			198		200		201
813311		815318	198		200		201
813312	196	815319	198	816431	200	822405	201
813313		815320	198	816432	200	822406	201
813314			198		234, 235		201
813315			198		235		112
813316	196	815323	198	817015	234, 235	822751	112, 114

8227852. 194,101,106 840724	Code	Page	Code	Page	Code	Page	Code	Page
822815 14								
823101								
823102								
823103. 115 841221						•		
823106								
823105								
823106. 115 841280. 6 844027 15 8513123 361823106 115 841310. 7 844020 15 851323 3618231						•		
BZ3107								
BZ3108 119 B43101. 9 E44028 1, 5 81322. 8 BZ5010. 113 843137. 8 22,23 851325. 8 BZ5010. 113 843137. 8 844095. 18 85133.3 97 BZ5010. 113, 159 843201. 9 844006. 8, 14 85133.3 97 BZ5010. 113, 159 843300. 8 84501. 210 85134. 91 BZ5010. 113 843300. 8 84501. 211 85134. 91 BZ5010. 113 843300. 8 8501. 211 85134. 91 BZ6000. 113 843300. 8 8501. 211 8134. 91 BZ6000. 115 8134. 8132. 22 84511. 210 8140. 21 BZ6000. 121 8415. 22 845612. 20 88160. 21 BZ6000. 120								
825005. 113 84/1315. 9 84/0806. 12, 18 85/1225. 80 825017. 113 84/1320. 6 84/0805. 18 85/1333. 97 84/0806. 13 84/0806. 13 84/0806. 1								
BZ5010	825005.	113			844080	. 6. 7. 8. 9. 12. 13. 14. 18	851325	80
825017 113 841320 6 844065 18 851333 9 9 1 825210 113,155 841331 6 841330 6 845010 710 851343 9 9 1 825211 113,155 841330 6 845010 710 851343 9 9 1 825210 113,155 841330 6 845010 710 851343 9 9 1 825201 9,55,112,113,14,115 841517 7 28 845816 20 851415 7 1							851326	80
825217 113, 155 841330 6 845015 210 851343 97 825217 131 841340 6 845015 211 851344 97 825000 97 55, 112, 113, 114, 115 841517 22 845010 210 851401 218 826000 97 55, 112, 113, 114, 115 841517 22 84508 200 851601 218 826004 55, 112, 113, 114, 115 841517 22 84508 200 851601 218 826004 55, 112, 113, 114, 115 841521 22 84508 200 851601 218 826004 55, 112, 113, 114, 115 841521 22 84508 200 851601 218 826004 55, 112, 113, 114, 115 841521 22 84508 200 851601 218 826004 55, 112, 113, 114, 115 841521 22 84508 200 851601 218 826004 55, 112, 113, 114, 115 841521 22 84508 200 851601 218 826004 55, 112, 113, 114, 115 841521 22 84508 200 851601 218 826004 55, 112, 113, 114, 115 841521 22 845052 209 857001 218 826004 55, 112, 113, 114, 115 841521 22 845052 209 857001 218 826004 50, 114, 114, 115 841521 22 845052 209 857001 218 826004 50, 114, 114, 115 841521 22 845052 209 857001 218 826004 50, 114, 114, 115 841521 22 845052 209 857001 218 826004 50, 114, 114, 114, 115 841521 22 845052 209 857001 218 826001 218 826004 200 841710 22 845052 200 857001 218 826004 200 841710 22 845052 200 857001 218 826004 200 841710 22 845005 200 857001 218 826004 200 841710 22 845005 200 857001 218 826004 200 857001 218 826004 219 857002 200 85700			841320	6	844085	18	851333	91
8/25/17 113 841340 6 845015 211 851344 97 8/26000 19, 55, 112, 113, 114, 115 841515 22 845116 210 851405 218 8/26000 15, 112, 113, 114, 115 841517 22 845618 208 8816165 218 8/26006 15, 112, 113, 114, 115 841520 22 845612 208 8816165 218 8/26005 15, 113, 114, 115 841520 22 845612 209 8517015 218 8/26005 12, 113, 114, 115 841541 22 845612 209 8517015 218 8/26005 120 841461 22 845612 209 857010 218 8/26003 120 841717 22 8458513 209 857010 216 8/26003 120 841710 22 8458513 209 857010 216 8/26003 120 841720 22 8468513 209 857	825205.	113, 155	841321	9	844106	8, 14	851334	91
826000 3 84180 6 845110 210 851401 218 826001 9, 55, 112, 113, 114, 115 841517 22 845608 208 851400 218 826004 55, 112, 113, 114, 115 841517 22 845608 208 851400 218 826004 55, 112, 113, 114, 115 841521 22 845618 209 851700 218 826201 120 841715 22 845653 209 851700 218 826201 120 841715 22 845653 209 852001 216 826202 120 841715 22 845653 209 852001 216 826202 120 841717 22 845653 209 852001 216 826203 120 841717 22 845633 209 852001 216 826203 120 841717 22 845635 209 852001 216 826203 120 841717 22 845635 209 852010 216 826203 120 841717 22 845635 209 852011 216 826203 120 841720 22 845635 209 852011 216 826203 120 841720 12 845203 209 852012 216 826203 120 841720 12 845203 209 852012 216 826203 120 841721 22 845637 209 852011 216 826203 120 841721 22 845637 209 852012 216 826203 120 841721 22 845007 210 85202 217 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 852012 216 826203 209 862203 217 852000 217 852107 216 8270 826203 209 862203 217 852000 217 852107 216 8270 826203 209 862212 216 826203 209 862212 216 850000 217 852107 216 8270 826203 209 862212 216 826203 209 862212 216 850000 218 853003 218, 179 832403 209 862203 209 862212 218 852000 218 853003 218, 179 832403 209 862212 218 826203 218 826203 209 862212 218 852003 218 853013 218, 179 832403 209 862210 218 853013 218, 179 832403 209 862210 218 853013 218, 179 832403 209 862210 218 853013 218, 179 832403 209 862210 218 853013 218, 179 832403 209 862210 218 853013 218, 179 832403 209 862210 218 853013 218, 179 832403 209 862210 218 853013 218, 179 832403 209 862210 218 862103 218, 179 853043 209 862210 218 862103 218, 179 853043 209 862210 218 862103 218, 179 853043 209 862210 218 862103 218, 179 853043 209 862210 218 862103 218, 179 85304	825210.	113, 155	841330	6	845010	210	851343	91
B2001 19, 55, 112, 113, 114, 115 841515 22 845116 210 851405 218 B20003 19, 55, 112, 113, 114, 115 841520 22 845612 208 851405 218 B20004 55, 112, 113, 114, 115 841520 22 845612 208 851005 218 B2201 120 841540 22 845622 209 851705 218 B28203 120 841717 22 845631 209 852002 216 828204 120 841717 22 845637 209 852012 216 828203 120 841721 22 845637 209 852012 216 828206 120 841724 22 845637 209 852012 216 828208 120 82015 14 849000 201 852012 217 828308 120 120 842015 13 849000 201 852022 217 81409 120 814 842010 13 849000 219	825217.	113						
826000. 19, 51, 112, 113, 114, 115 84 1577. 22 845608. 208 85 1601 218 826006. 55, 112, 113, 114, 115 84 1521 22 845618 209 85 1701 218 828201 120 84 1715 22 845620 209 85 2001 218 828202 120 84 1715 22 845630 209 852001 216 828203 120 84 1712 22 845631 209 852011 216 828204 120 84 1720 22 845635 209 852011 216 828300 120 84 1740 22 846607 210 852012 217 828300 120 84 2006 13 846010 220 850212 217 828300 120 84 2006 13 846010 220 85022 217 831402 201 84 2014 14 849600 219 852100 214, 217	826000.	33						
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840240 6 843082 18 851102 28 853113 90 840280 6 843106 8 851103 28 853114 90 840306 9 843141 18 851104 28 853115 90 840310 9 843142 18 851105 28 853133 75 840315 9 843181 18 851123 29 853193 75 840317 8 843182 18 851124 29 853194 75 840320 6 843206 8 851125 29 853195 75 840321 9 843210 8 851143 91 853204 75 840330 6 843212 8 851144 91 853204 75 840336 7 843310 8 851213 77 853205 75 840336 7 843310 8 85	840232.	7	843042	18	851043	99	853105	75
840280 6 843106 8 851103 28 853114 90 840306 9 843141 18 851104 28 853115 90 840310 9 843142 18 851105 28 853133 75 840315 9 843181 18 851123 29 853193 75 840317 8 843182 18 851124 29 853194 75 840320 6 843206 8 851125 29 853195 75 840321 9 843210 8 851143 91 853196 75 840330 6 843212 8 851144 91 853204 75 840332 7 843310 8 851213 77 853205 75 840340 6 843312 8 851214 77 853223 72 840380 6 843402 9 851216 77 853223 72 840517 22 844000 6,			843081	18	851044	99		
840306. 9 843141 18 851104 28 853115 90 840310. 9 843142 18 851105 28 853133 75 840315. 9 843181 18 851123 29 853193 75 840317. 8 843182 18 851124 29 853194 75 840320. 6 843206 8 851125 29 853195 75 840321. 9 843210 8 851143 91 853196 75 840330. 6 843212 8 851144 91 853204 75 840332. 7 843306 8 851213 77 853205 75 840336. 7 843310 8 851214 77 853205 75 840340. 6 843312 851214 77 853223 72 840515. 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851226 77 853224 72 840517. 22 84								
840310. 9 843142. 18 851105. 28 853133. 75 840315. 9 843181. 18 851123. 29 853193. 75 840317. 8 843182. 18 851124. 29 853194. 75 840320. 6 843206. 8 851125. 29 853195. 75 840321. 9 843210. 8 851143. 91 853196. 75 840320. 6 843212. 8 851144. 91 853204. 75 840332. 7 843306. 8 851213. 77 853205. 75 840336. 7 843310. 8 851214. 77 853206. 75 840340. 6 843402. 9 851216. 77 853223. 72 840515. 22 844000. 6,8,9,12,13,14,22,23 851223. 91 853225. 72 840517. 22 844000. 15 851233. 76 853233. 75 <td< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></td<>								
840315. 9 843181 18 851123 29 853193 75 840317. 8 843182 18 851124 29 853194 75 840320. 6 843206 8 851125 29 853195 75 840321. 9 843210 8 851143 91 853196 75 840330. 6 843212 8 851144 91 853204 75 840332. 7 843306 8 851213 77 853205 75 840340. 6 843312 8 851214 77 853206 75 840380. 6 843402 8 851215 77 853223 72 840515. 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851223 91 853225 72 840520. 22 844004 15 851233 76 853293 75 840521. 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840540. <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>								
840317 8 843182 18 851124 29 853194 75 840320 6 843206 8 851125 29 853195 75 840321 9 843210 8 851143 91 853196 75 840330 6 843212 8 851144 91 853204 75 840332 7 843306 8 851213 77 853205 75 840336 7 843310 8 851214 77 853206 75 840340 6 843402 8 851215 77 853223 72 840515 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851226 77 853224 72 840517 22 844002 15 851223 91 853233 75 840520 22 844004 15 851233 76 853233 75 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840540 <t< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>								
840320 6 843206 8 851125 29 853195 75 840321 9 843210 8 851143 91 853196 75 840330 6 843212 8 851144 91 853204 75 840332 7 843306 8 851213 77 853205 75 840336 7 843310 8 851214 77 853206 75 840340 6 843312 8 851215 77 853223 72 840380 6 843402 9 851216 77 853224 72 840515 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851223 91 853225 72 840517 22 844002 15 851223 91 853225 72 840520 22 844004 15 851233 76 853233 75 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840715 <td< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></td<>								
840321 9 843210 8 851143 91 853196 75 840330 6 843212 8 851144 91 853204 75 840332 7 843306 8 851213 77 853205 75 840336 7 843310 8 851214 77 853223 72 840340 6 843312 8 851215 77 853223 72 840380 6 843402 9 851216 77 853224 72 840515 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851223 91 853225 72 840517 22 844002 15 851233 76 853233 75 840520 22 844004 15 851233 76 853293 72 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840715 22 844006 9, 13 851235 76 853294 72 840717								
840330 6 843212 8 851144 91 853204 75 840332 7 843306 8 851213 77 853205 75 840336 7 843310 8 851214 77 853206 75 840340 6 843312 8 851215 77 853223 72 840380 6 843402 9 851216 77 853224 72 840515 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851223 91 853225 72 840517 22 844002 15 851224 91 853226 72 840520 22 844004 15 851233 76 853233 75 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840740 22 23, 227, 228, 229, 230 851235 76 853294 72 840715 22 844006 9, 13 851236 76 853295 72 840717								
840332 7 843306 8 851213 77 853205 75 840336 7 843310 8 851214 77 853206 75 840340 6 843312 8 851215 77 853223 72 840380 6 843402 9 851216 77 853224 72 840515 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851223 91 853225 72 840517 22 844002 15 851224 91 853226 72 840520 22 844004 15 851233 76 853233 75 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840540 22 23, 227, 228, 229, 230 851235 76 853294 72 840715 22 844006 9, 13 851236 76 853295 72 840717 22 844007 9, 13 851243 91 853296 72								
840336 7 843310 8 851214 77 853206 75 840340 6 843312 8 851215 77 853223 72 840380 6 843402 9 851216 77 853224 72 840515 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851223 91 853225 72 840517 22 844002 15 851224 91 853226 72 840520 22 844004 15 851233 76 853233 75 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840540 22 23, 227, 228, 229, 230 851235 76 853294 72 840715 22 844006 9, 13 851236 76 853295 72 840717 22 844007 9, 13 851243 91 853296 72								
840340 6 843312 8 851215 77 853223 72 840380 6 843402 9 851216 77 853224 72 840515 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851223 91 853225 72 840517 22 844002 15 851224 91 853226 72 840520 22 844004 15 851233 76 853233 75 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840540 22 23, 227, 228, 229, 230 851235 76 853294 72 840715 22 844006 9, 13 851236 76 853295 72 840717 22 844007 9, 13 851243 91 853296 72								
840380 6 843402 9 851216 77 853224 72 840515 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851223 91 853225 72 840517 22 844002 15 851224 91 853226 72 840520 22 844004 15 851233 76 853233 75 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840540 22 23, 227, 228, 229, 230 851235 76 853294 72 840715 22 844006 9, 13 851236 76 853295 72 840717 22 844007 9, 13 851243 91 853296 72								
840515 22 844000 6, 8, 9, 12, 13, 14, 22, 23 851223 91 853225 72 840517 22 844002 15 851224 91 853226 72 840520 22 844004 15 851233 76 853233 75 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840540 22 23, 227, 228, 229, 230 851235 76 853294 72 840715 22 844006 9, 13 851236 76 853295 72 840717 22 844007 9, 13 851243 91 853296 72								
840517 22 844002 15 851224 91 853226 72 840520 22 844004 15 851233 76 853233 75 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840540 22 23, 227, 228, 229, 230 851235 76 853294 72 840715 22 844006 9, 13 851236 76 853295 72 840717 22 844007 9, 13 851243 91 853296 72								
840520 22 844004 15 851233 76 853233 75 840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840540 22 23, 227, 228, 229, 230 851235 76 853294 72 840715 22 844006 9, 13 851236 76 853295 72 840717 22 844007 9, 13 851243 91 853296 72								
840521 22 844005 6, 7, 8, 9, 12, 13, 14, 18, 22, 851234 76 853293 72 840540 22 23, 227, 228, 229, 230 851235 76 853294 72 840715 22 844006 9, 13 851236 76 853295 72 840717 22 844007 9, 13 851243 91 853296 72								
840540 22 23, 227, 228, 229, 230 851235 76 853294 72 840715 22 844006 9, 13 851236 76 853295 72 840717 22 844007 9, 13 851243 91 853296 72								
840715 22 844006 9, 13 851236 76 853295 72 840717 22 844007 9, 13 851243 91 853296 72								
840717								
· ·							853296	72
- 0.0. 20								

Code	Page	Code	Page	Code	Page	Code	Page
853304	74	854113.	80	854969	89, 90, 91	858242	227, 228
853305			80		83		227, 228
853313			80		83		229, 230
853314			80		79		232
853315			79 79		79		232
853316 853323		854123. 057127	79 79		79 83		232 232
853324			92		83		232
853325	,	854133	92		89, 91		232
853326	······· · · —, · ·		92		83		229
853330		854135.	92		83		229
853331	89		92	854982	72, 73, 74, 75		227
853332	89		92		83	858303	227
853334			92		83		227
853335			92		89, 90, 91, 92, 93		227
853336			92		83		227
853337 853338			92 92		28, 29		227 229
853344			92		28, 29 28, 29		229
853345			92		28, 29		229
853353			80		28, 29		232
853354			80		28		232
853355	74	854224.	80	855042	28	859006	228, 230, 232
853403	75	854225.	80	855043	28, 29		232
853404	75		80	855044	28, 29	859023	232
853405			82	855045	28, 29		228, 230, 232
853406			82		28		232
853443			82		28, 29		232
853444			82		28, 29		228
853445			82 93		28, 29		228
853493 853494					221 221		228
853495			82		221		228
853496			82		221		228
853594			82		221		230
853595			93		221		230
853603	75	854420.	82	855640	221	859262	230
853604	75	854510.	81	855641	221	859505	104, 105, 106, 107
853605	75		81	856013	104		104, 105, 106, 107
853606			72		104		104, 105, 106, 107
853613			72		104	859520	104, 105, 106, 107
853614			72		104		104, 105, 106, 107
853615			72		106		26
854011 854012					106 105		26 26
854013			75		105		26
854014			75		105		26, 120
854021			76, 77		105		26
854022	70		76, 77		106		26
854023			76, 77		223		31
854024			76, 77		223		34
854031			78		223		34
854032					225		31
854033			78		231		31
854034			78		231		30
854051 854052			78 91, 92, 93		227, 229, 231 		30
854053			88, 89, 90, 91, 92, 93		231		30
854054			70, 71, 72, 73		231		30
854062			4, 75, 76, 77, 78, 79, 80, 81		231		30
854064			91, 92, 93		227, 229, 231		30
854081	71	854952.	80		231	870872	30
854082	71	854953.	80	858033	231		34
854083			80		231		34
854084			80, 81		231		30, 34, 35
854089			80		223		26
854090			80		231		24
854091			89, 90, 91, 92, 93		231		24
854092			89, 90, 91 89, 90, 91, 92, 93		223		24
854093 854094			89, 90, 91, 92, 93		227 227		25
854095			79		227		25
854096			79		227		24
854097			83		227		25
854098			89, 90		227		25
854099	88		89		227, 228	872213	25
	80		89, 90		227, 228		25

Code	Page	Code	Page
872312	24	889020	52, 55
	24	889022	52, 54
	24	889026 50, 51, 52,	
	25	889027	
	32, 33, 79	889031	. ,
	32, 79	889032	
	32, 79	88903650, 51, 52	
	32, 79	88904650, 51, 52	
	33	891210	
	32. 79	891215	
	32, 79	891220	
	32. 79	891221	
	97	891910	
	58	891915	
	58	891920	
881803	58	891921	42
881900	58	892004	44
881903	58	892205	44
884155	61	892207	44
884255	61	892210	44
	61	892215	
	63	892910	
884316	63	892915	44
884406	62	893001	
885080	53	893002	204
885081	53	893210	
885082	53	893215	
	53	893301	
	53	893302	
	53	893910	
	53	893915	
	50	894110	
	50	894115	
	50	894120	
	50	894121	
	50	894320	
	50	894321 895006	
	50	895010	
	50 50	895101 42.	
	50	89510442,	, ,
	50	895105	
	50	895205	
	51	895207	
	51	896000	
886034	51	897020	43
886080	51	897500 42	, 44, 45
886081	51	898000 42	, 44, 45
886082	51	899000 42,	, 44, 45
886084	51		
	51		
	51		
	51		
	51		
	51		
	52		
	52		
	52		
	52		
	52 52		
	52		
	52		
	52		
	52		
	52		
887182	52		
889010	50, 51, 52, 53, 54		
889011	50, 51, 52, 53, 54		
889012	50, 51, 54		
	52, 54		
	52, 54		
889015	50, 51, 52, 54		
889016	50, 51, 52, 53, 54		
	50, 51, 53, 54		
	50, 51, 52, 53, 55		
007UIY	50, 51, 52, 53, 54		

889019..... 50, 51, 52, 53, 54

ALPHABETICAL ORDER

Α
Accumulator hot/cold 120 Adaptor bar 174-179 Aluminium shelf 202
Aquaris (cleansing station)214/217
Bain-marie
Baking tray 131 Banquet trolley 4/23 Breakfast trolleys 154/156 Buffet "Satine" Buffet Line 30/31
С
Cafeteria trolley 158/163 Caravane (mobile self-service) 102/107 Carce roll trolley 60/61 Carving station 30 Chafing dish 26 Cleansing station (Aquaris) 214/217 Clearing trolley 164 Clips for diskwasher baskets 234/235 Cold buffet "Satine" Buffet Line 31 Cover trolley 43-124/129-134-138/142-156 Cupboard (reheating) 40/45 Cupboard for plates 36 Cutlery basket 235
D
Decontamination cupboard .221 Dish .120/174 Dishwasher basket .233/236 Dispensers .218/219 Distribution of multiportion meals .48/63 Dolly .112/113-135-236 Door-to-door distribution trolley .63 Draining .174-179-183 Drip-dry trolleys .138/139
E
Equateur (hot display cabinet) 99 Eutectic block 19-112/115
F
Fitted bain-marie with two tweens
G
Gastronorm shelving 190/211 GN container and lid 168/186 Grid 19-131 Grip 174
Н
HACCP (stickers) 174-179-183 Heating lamp. 30-34/35 Hot buffet "Satine" buffet Line 30 Hot counter unit 62 Hot display cabinet "Equateur" 99 Hot plates 30-32-34 Hygienic plastic shelf 202-207
Individual meal carrier118/121Induction cooker.97Inouk (refrigerated display cabinet).98Insect killer.222Insulated box.110/116

L	
Labels	174-179-18
М	
Mobile bain-marie	24/2
Mobile preparation table	14
Mobile shelving system	
Mobile tank 'Modulo" buffet line	
'Modulo" (food boxes)	
Multi-portion trolleys	48/6
Multi-standard trolley	
N/0	
Nav'therm	56/5
Nomad	
Dasis (self units)	
Dasis "Primary School" (self units)	
·	
r	
Paper towel dispenser	218/21
Plate cover (stainless steel)	
Plate dispenser	94-144/15
Plateform (trolley)	13
Preparation trolley for trays	14
R	
Racking trollevs	124/13
Racking trolleys Refrigerated display cabinet "Inouk"	9
Refrigerated movable preparation table "Taïg	a"27/2 ^c
Reheating "Trans'therm" Rubbish bin	
	132/ 133-223/ 22
S	
"Satellite" (banquet trolley)	
"Satine" Buffet Line	30/3
Self-serviceSelf-levelling trolley	06/73-100/10 07/1/15
Serving trolley	132/13
Shelving kits	20.
Shelving systems	190/21
Soap dispenser	
Soup kettle	
Stack	95/96-152/15
Storage trolley	121-138/13
Support for spice boxes	17/
System for carrying charged plates System for meal distribution (Nav'therm)	
T	307.0
•	
Table (mobile for preparation)	
Tank mobile	
"Trans'therm" Trolleys	
Trolleys for dishwashers	
Trolleys for meal carriers	120-130-130-130-130-130-130-130-23
Trolleys for meals distribution	
U/V/W	
Unwinding stand	10
Unwinding stand Wall shelving	
	ורניוטווני
Wash-hand basin	
Wash-hand basin Wok induction cooker	218/220

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

ARTICLE 2 - Orders

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

Social 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 $\frac{1}{2} \int_{-\infty}^{\infty} \frac{1}{2} \left(\frac{1}{2} \int_{-\infty}^{\infty} \frac{1}{$

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 "noncatalogue" 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.edechet.com or by calling + 33 (0)1 30 57 79 14 giving the information needed to locate the WEEE.

the WEEL. 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. 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

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.

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 640 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.

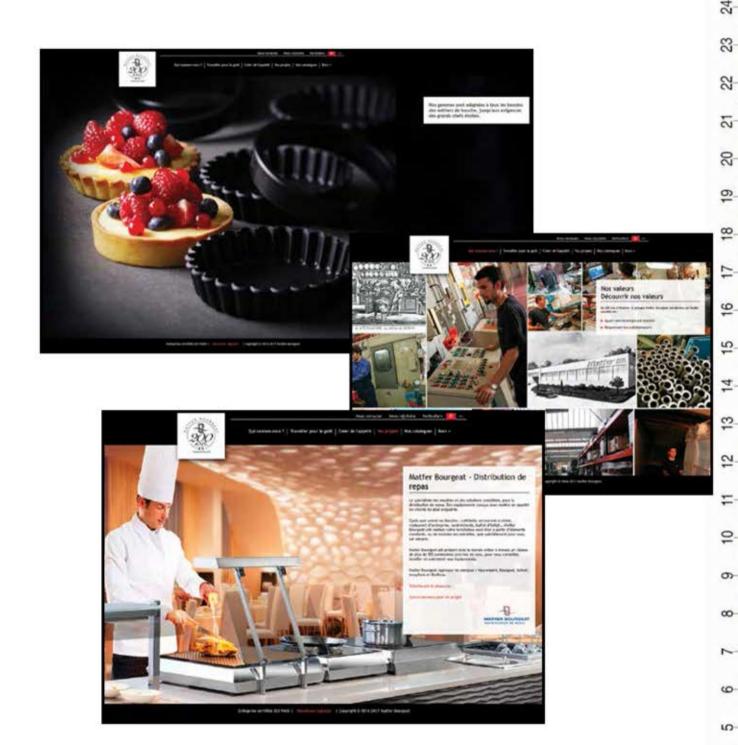
ARTICLE 14 - Jurisdictional venue - Dispute

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.

Find out more about the matfer bourgeat group at :

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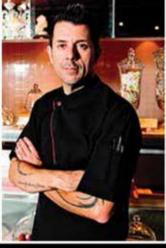
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