



# vauconsant



## EQUATEUR *Upright hot display*

**High capacity and holding temperature for chickens and hot meals (pork pies, pizzas, quiches, etc.)**

**The new upright hot display Equateur is ideal for the presentation of a huge volume of hot dishes and allows continuous service.**

**It provides also a stocking buffer zone while peak hours.**

### VAUCONSANT'S ENGAGEMENT :

#### HOLDING TEMPERATURE

The take-away hot meals are maintained hot during the service.

For example : wrapped chickens stay at + 69 °C to + 72°C after 4 stocking hours.

#### DESIGN AND PERFORMANCES:

Its transparency design and lighter frame allow meals to be highlighted at the maximum.

Lighting and heating contribute to hold temperature.

Open on the customer side, Equateur is easy to access and to use.

#### EQUATEUR DOES EXIST FOR COLD

#### TEMPERATURES:

#### UPRIGHT DISPLAY CHILLER

The upright display chiller Inouk has the same transparency design, high capacity open fronted self-service, holding cold temperature.

## EQUATEUR *Upright hot display*

### GENERAL SPECIFICATIONS

Dimensions (L x P x H)	Electrical power	Capacity	Code
820x800x2000	3600 W	4 x 6 chickens	35008
1470x800x2000	7200 W	4 x 12 chickens	35015



Holding temperature  
Vauconsant



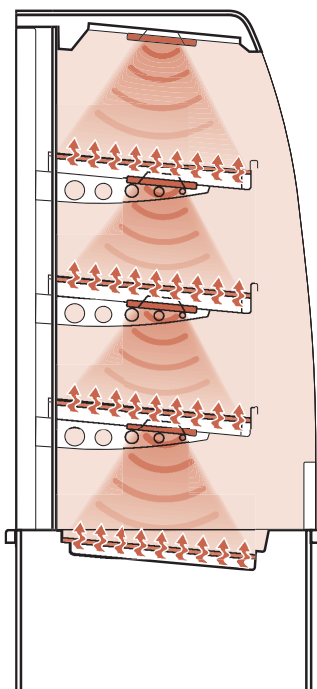
Design and performance



Equateur / Inouk : hot or  
chilled upright displays

### FUNCTIONING

Lighting  
and heating  
contribute to  
hold temperature.



### GENERAL PROPERTIES:

- Stainless steel 18-10.
- Capacity 4 x 12 chickens.
- Four hotplate shelves, 250 mm space between each level.
- Hotplates made of tempered glass with integral heating element.
- 30 mm thick rock wool insulation.
- Under each shelf, 4 halogenous lamps with protective tempered glass.
- Slope towards the customer with front thrusts allowing the fixing of labels holders (not provided).
- 6 mm thick lateral tempered glasses with film reflecting heat.
- Independant switches with indicator for the hotplates and for the halogenous lamps.
- Energy batcher for the hotplates from + 40 °C to + 110°C.
- Variator for the lamps.
- Protection by fuses.

### IN OPTION:

### TO SUIT TO YOUR EXPECTATIONS

- Trayslide
- Digital controls
- Castors



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Vauconsant S.A.S.:  
rue Charles Hermite - Z.I. des Sables - B.P. 59  
F-54110 Dombasle-sur-Meurthe - France  
Telephone: +33 (0)3 83 45 82 79 - Fax: +33 (0)3 83 45 82 96