



Exigence
School Restaurant
The good size for the
good service

 **Vauconsant**

Vauconsant creates spaces with a pleasant atmosphere



650 mm
height

Vauconsant creates food service counters with a warm and elegant atmosphere, where the children feels as comfortable as home.

With its **650 mm tray slide height**, starters, cheeses, desserts in small dishes, hot meals, everything is within the range of children.

It is better for them, they discover flavours and learn how to compose balanced meals.

It is better for you : the service is easier, the wasting limited ... your service is perfectly optimised.



A modern design,
food preparations which keep their freshness and flavours



Built around a modern and elegant design with fancy lightings, the wide displays offering a high storage capacity and a maximum visibility for your products.

With a **wide range of front colours** which fit perfectly with our use of noble materials – stainless steel, glass, wood, etc ... – **Exigence School Restaurant** will surely wet the children in appetite !

Each item is designed to achieve technical perfection in maintaining hot or cold temperature.

Our refrigerated displays guarantee a **product temperature always adapted to your requirements**.

Some models operating 24 hours a day can keep a +5°C temperature in a +25°C ambient temperature.

Therefore, you are sure to serve food which keeps all its freshness and flavour.

A service in full safety

The range of School Exigence servery counters respects all the security norms : rounded glass, electric equipment out of reach of children.

The **Bain Marie can be installed perpendicularly**. Only The operator can reach it.



A wide range, perfectly adapted to your requirements and needs



With **Exigence School Canteen**, you can create a functional self service restaurant in choosing between the multiple possibilities of configurations.

Composition of the range

- Cutlery, bread and glasses dispensers : 2 lengths
- Ambient units : 3 lengths
- Refrigerated units with display : 3 lengths
- Refrigerated units with Panorama display : 3 lengths
- Wet or dry bain marie with display : 2 lengths

Standards equipments

- Front panel Premier style : descending to 175 mm from the floor
- Trapezoid trayslide from 650 mm of the floor
- Displays with straight or curved sneeze guard
- 25 front cover colours

Options

- Lighting on display gantry by very low-tension halogen spotlight
- Stainless steel round trayslide
- Stainless steel skirts



Easy to use and to clean, real advantages for the staff



On the service side, everything is planned... Because your restaurant is first of all a workplace, a place where stands the true quality, all counters from the Exigence range are **manufactured in food approved stainless steel**.

To guarantee a perfect hygiene, the displays glasses are **easy to clean**. The watertight joint of the doors is **removable** and easy to replace. Omnitop display evaporators are on gas struts. All surfaces – gantries fixings, doors and interior of the underneath cupboards – have **rounded edges**, without ruggedness.

The counters are **perfectly linked**.

Thanks to hot units optimized dimensions, you can fit your GN 1/1 containers in the larger dimension.

Outcome.

You have a **bigger storage capacity** in your cupboard and accordingly you avoid walking backwards and forwards between the kitchen and the restaurant.

With its **magnetic joint system**, opening and closing the doors is even **easier and faster**.

With Exigence, you gain a precious time.



Easy and fast installation, easy maintenance



Packaging have been elaborated in details to **gain some time during the counters installation** and to guarantee their looks and performances.

To optimise their installations, the counters fronts are pre-installed in our workshop.

The assembling and lining up of the counters are simple and easy.

All our counters are well known for their reliability and robustness.

However if you still need a technician on site, all our equipment has been manufactured to **make this maintenance operation easier** (access on the service side to the technical space, connecting terminal on slides, option for compressors on telescopic slides, etc...).



Exigence School Restaurant

A sum of advantages which make the difference

- Easy-to-configure counter range
- A wide range
- An elegant state of the art design
- Wide displays offering high storage capacity and high visibility
- Choice of 25 colours front panels
- A 650 mm tray slide height
- Displays adapted to every kind and time of services
- A complete stainless steel structure
- An ironclad robustness
- Invisible fixings of the tray slide brackets and of the top gantries
- Watertight joint between the counters
- Magnetic joint for doors closing system
- Optimised space for the GN 1/1 containers in the hot cupboards.
- A sure and optimised conditioning



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