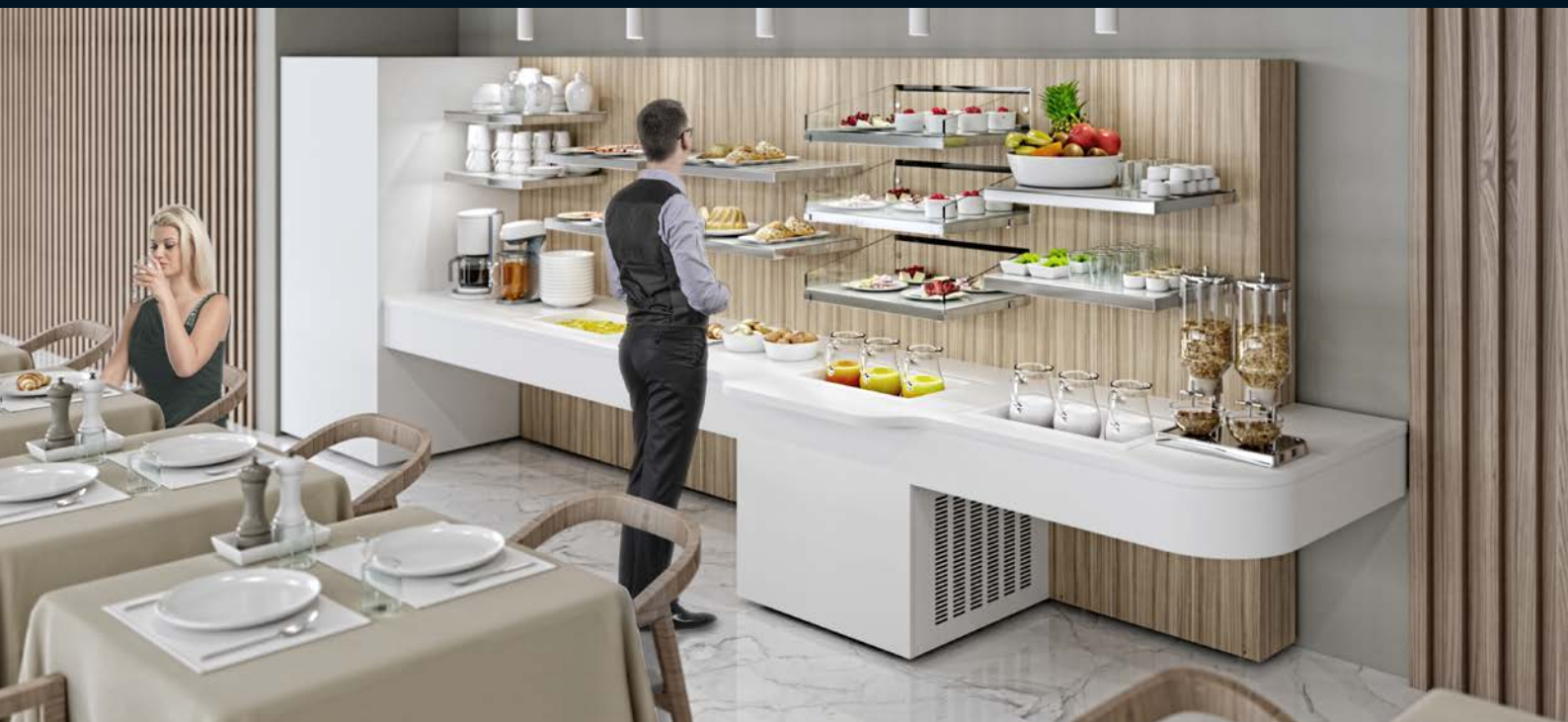




**VAUCONSANT**

**MATFER BOURGEAT**  
A PASSION FOR TASTE



**FOOD LINE,  
THE MOST STYLISH SOLUTION  
TO STIMULATE CUSTOMERS' APPETITE**

CREATING APPETITE

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**Nowadays, in hotels, breakfast is practically the only service that can still make an impact on your customers. It is especially important because more than 80%\* of them take it in your establishment.**

**It is the main customer loyalty service as it is one of their last memories of your hotel.**

**Yet there are many reasons for dissatisfaction. 20%\* of customers find that the places dedicated to breakfast are gloomy and do little to stimulate their appetite. 28%\* of customers are not satisfied with the quality of the drinks offered such as fruit juice or coffee. 10%\* complain about stock shortages of noble products.**

\* source : Hospitality On

# FOOD LINE THE MOST STYLISH SOLUTION TO STIMULATE CUSTOMERS' APPETITE

Food Line is a meal distribution concept. It is entirely modular, consisting of partitions that support refrigerated, heated or neutral shelves.

Much more than the best solution to equip your restaurant, Food Line also represents the smartest solution to support all your animations along the day.

**Extremely customisable, efficient and stylish... stimulate your customers' appetite to guarantee their loyalty with Food Line!**





Food Line : Design C+B Lefebvre

# CREATE A STYLISH AND HOSPITABLE ATMOSPHERE TO STIMULATE YOUR CUSTOMERS' APPETITE

With its unique design and large customization possibilities, Food Line stages your breakfast buffet like no other system. Painted stainless steel, wood and glass surprise consumers while totally eliminating the «canteen» effect that may exist in some restaurants. By renewing aesthetic codes, Food Line brings a much more top-of-the-range perception of your breakfast service.

Food Line is fully integrated into your restaurant and actively helps to create a warm, stylish and modern atmosphere and offers a new customer experience.

## FULLY EXPRESS YOUR PERSONALITY

Partitions, shelves, tops, containers, storage areas... everything is customizable to allow you to fully express the personality of your restaurant.





## OPT FOR CHOICE AND QUALITY OF THE PRESENTED PRODUCTS

With its endless configuration possibilities - heated or refrigerated shelves, refrigerated containers, water baths - Food Line offers more choice - fresh fruit juice, organic milk, soya milk, scrambled eggs, sausages, bacon, ham, cheeses, pastries, speciality breads, gluten-free preparations, etc.

Through a process of natural ventilation, refrigeration flows evenly through the shelf without any risk of drying out the most sensitive preparations. Food Line ensures a temperature of +8°C on average at the core of food for 4 hours in an atmosphere of +25°C and maximum 50 % humidity, as per AFNOR AC D40-004 directives.





## THE SOLUTION TO STOCK SHORTAGE PROBLEMS

With refrigerated and heated storage possibilities at the very heart of your restaurant, there is no risk of shortages for your noble products!  
Your preparation stock is constantly accessible.



### A TRULY ERGONOMIC SOLUTION

Through a system of discreet and practical electrical sockets, Food Line is the most ergonomic solution to install teapots, coffee machines, citrus squeezers, blenders or juicers on your top.

# ANIMATE YOUR RESTAURANT ALL DAY LONG

With its unique design, Food Line brings a new attraction in your restaurant. With the Food Line, each refrigerated or heated shelf can be used independently all day long.

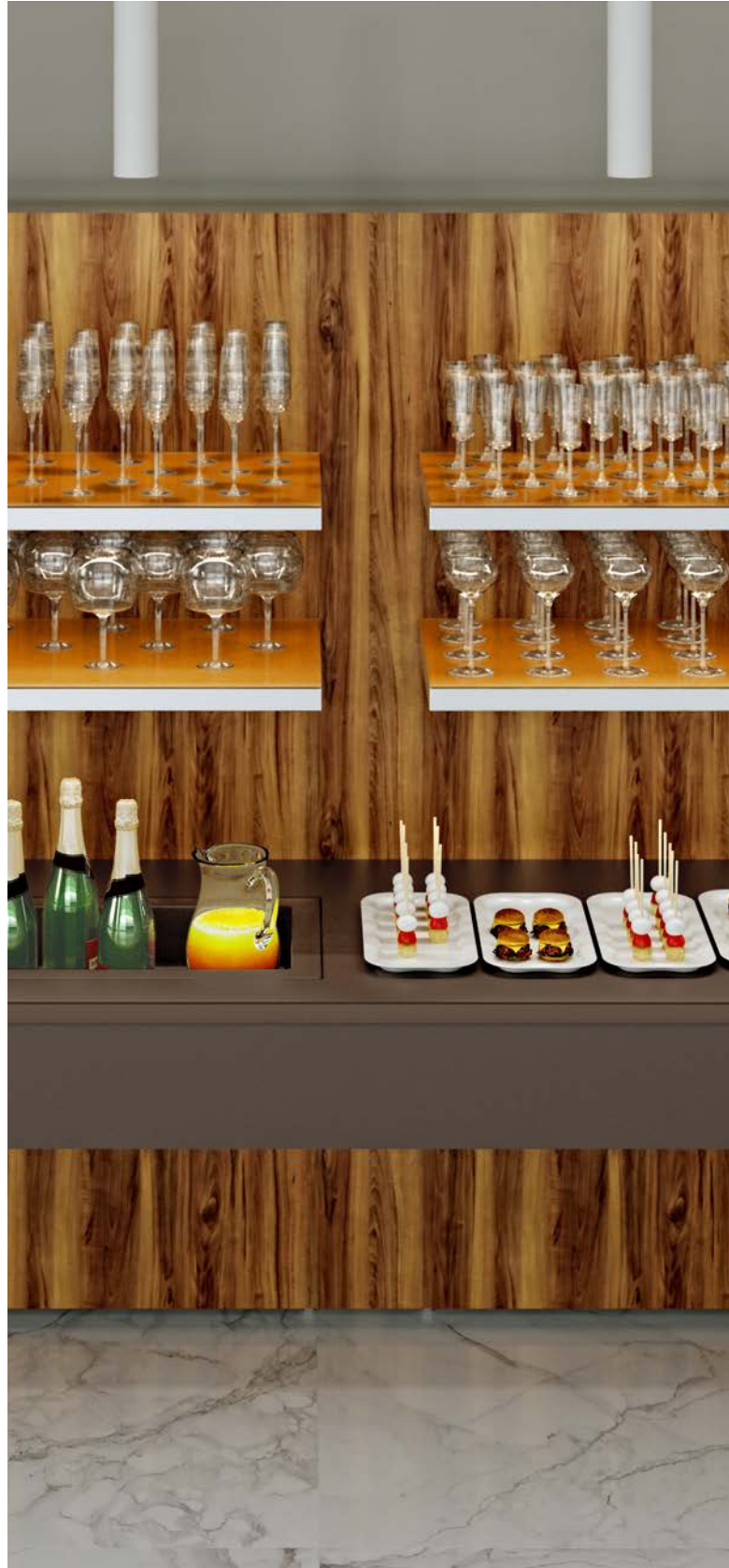
Pastries, pancakes or waffles for tea or evening cocktail, Food Line allows you to offer a large selection to create animation and to boost consumption in your establishment.

## TREAT YOURSELF TO A CUSTOMISED CONFIGURATION

Because each need is unique, Food Line brings you a customised solution to respond in the most appropriate way.

Offering neutral, refrigerated or heated shelves, you can choose the partitions you require in order to match with your customer's specific use.

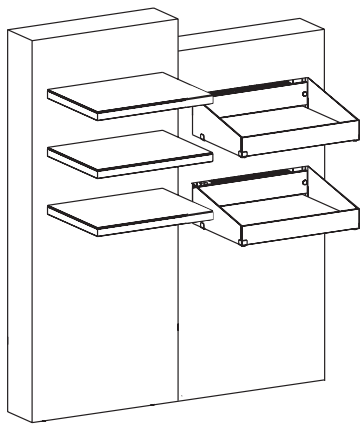




# CREATE AN EFFICIENT BREAKFAST BUFFET WITHIN LESS THAN 2 M<sup>2</sup>

Food Line is 50% more compact than a traditional distribution system. It finds its place against a wall and allows you to offer a practical, efficient and elegant meal distribution system even in the tightest places.

## QUALITY CATERING FOR ALL



With only two supporting walls and a few refrigerated and heated shelves, Food Line can provide quality catering to customers in small structures (management restaurant, SMEs, collective catering establishments, local authorities, etc.).

## MAKE REAL SAVINGS

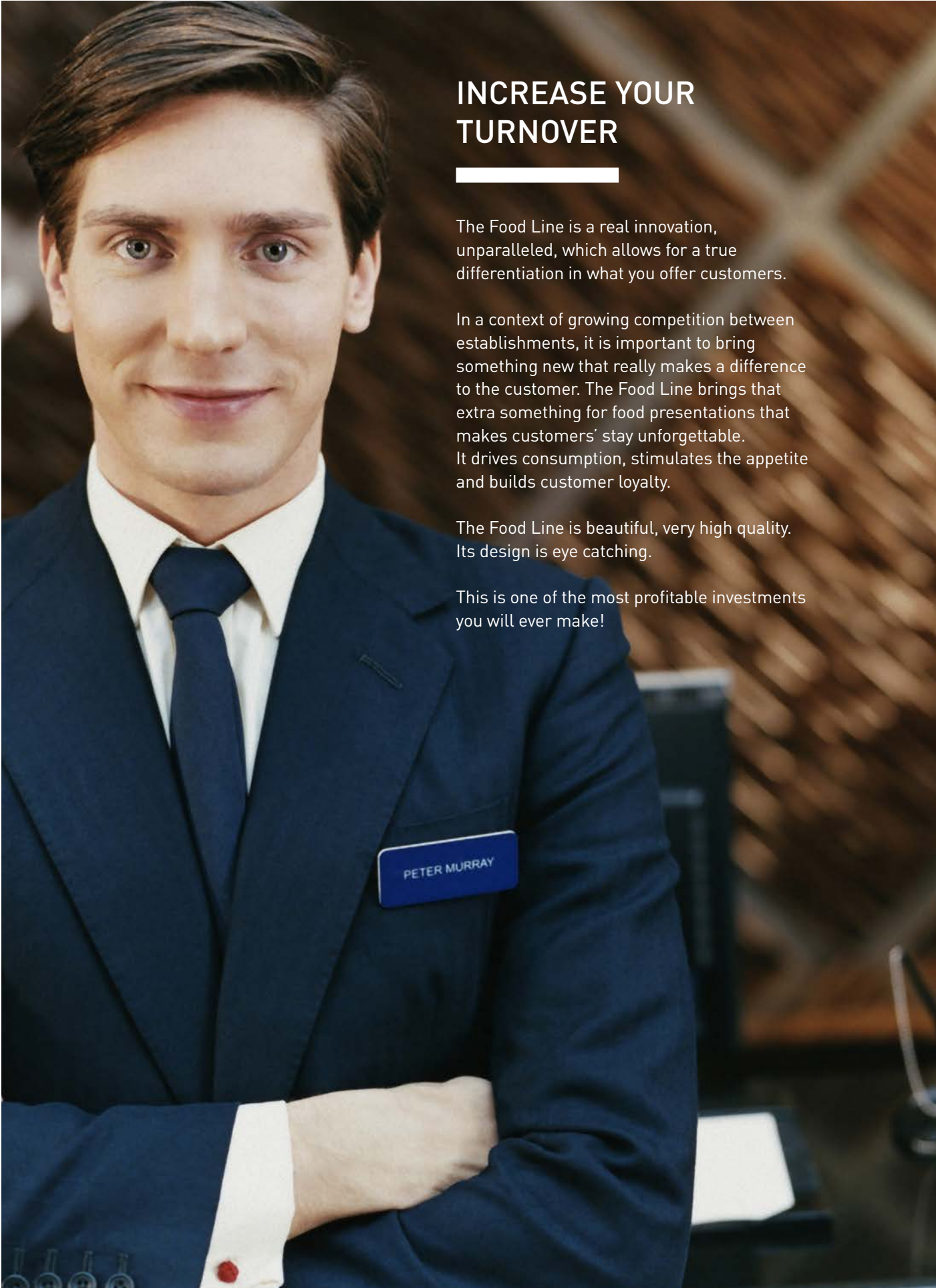
Food Line is beautiful but also very economical.

The absence of a ventilator to circulate cool air and its standard LED lighting reduces your energy consumption.

Food Line uses Eco-Power compressor units which make up to 20% energy savings!

Its independent refrigerated or heated shelves allow you to use those you absolutely need and switch off those not required (end of service ...).





# INCREASE YOUR TURNOVER

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The Food Line is a real innovation, unparalleled, which allows for a true differentiation in what you offer customers.

In a context of growing competition between establishments, it is important to bring something new that really makes a difference to the customer. The Food Line brings that extra something for food presentations that makes customers' stay unforgettable. It drives consumption, stimulates the appetite and builds customer loyalty.

The Food Line is beautiful, very high quality. Its design is eye catching.

This is one of the most profitable investments you will ever make!



## MADE IN FRANCE TO THE HIGHEST QUALITY STANDARDS

Because your restaurant is a place in which people work, a place where real quality is required, just one look at the finishing of Food Line will make you understand what Vauconsant means by quality.

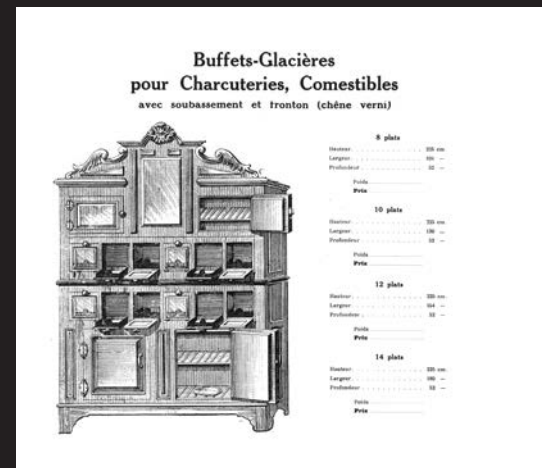
### ECO-DESIGNED

Composed of stainless steel and glass, Food Line is fully recyclable. The space it takes up is specifically optimised (less room taken up in transportation), it notably reduces the carbon footprint.

## A SOLUTION BY VAUCONSANT

Vauconsant has always set trends in the design of meal distribution concepts. Always on the lookout for new consumer habits, Vauconsant constantly imagines new concepts to boost customer presence in restaurants.

The story of Vauconsant is intimately linked to the famous designer, Jean Prouvé, who injected the permanent quest for innovation, ergonomics and design into the brand's DNA.



## EASY TO USE AND MAINTAIN

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Refrigerated or heated storage is provided by Bourgeat Satellite 4 G mobile cabinets cleverly concealed in boxes located at the heart of your distribution area.

Preparations may be easily transported from the kitchen to the distribution area to be permanently available to refill your shelves.



### **THE SOLUTION FOR STAFF ABSENTEEISM PROBLEMS**

The storage area in Satellite 4G cabinets is easily accessible. It avoids musculo-skeletal disorder due to repeated transportation of heavy loads located too close to the ground. It brings working comfort and a real answer to problems of staff absenteeism and loyalty.

### **SAVE VALUABLE TIME**

With glazed surfaces that may be removed without tools and thanks to its evaporator housed in the partition, away from food deposits, Food Line is very easy and rapid to clean.



# FOOD LINE THE MOST STYLISH SOLUTION TO REVITALISE YOUR BREAKFAST SERVICE

## CONFIGURATION EXAMPLE



### STORAGE

1. Satellite 4G fixed heated cabinet
2. Satellite 4G fixed refrigerated cabinet

### COFFEE - TEA

3. Ambient shelves for cups, teapots and plates.  
220 V sockets hidden in the partition (optional)  
for coffee & tea machines

### FRIED EGGS, BACON, SAUSAGES, SCRAMBLED EGGS

4. Bain-marie for scrambled eggs
5. Heated shelves for fried eggs, bacon and sausages

### PASTRIES - BREAD

5. Heated shelves for pastries

### DAIRY - CHARCUTERIE

6. Refrigerated shelves for dairy products, cheese and charcuterie
9. Cooled contact well for milk

### FRUIT JUICE

9. Cooled contact well for fruit juice

7. Tray placer
8. Housing for the cooling unit



## STANDARD EQUIPMENTS

18/10 stainless steel structure

Ambient, refrigerated or heated partition  
in water resistant 19 mm front panel  
34 standard front panel decors

Ambient, refrigerated or heated fixed shelves  
in satin polished 18/10 stainless steel  
Top in 6 mm thick glass

Top in Pierredeplan® of 20 mm  
800 mm from floor  
28 standard front panel decors  
Access for the disabled

18/10 stainless steel cooled contact well  
or bain-marie GN 1/1 (530x325 mm) in  
satin polished finish  
Heated vitroceramic top  
GN 1/1 (530x325 mm)



FOOD LINE  
THE MOST STYLISH SOLUTION  
TO REVITALISE YOUR BREAKFAST SERVICE  
ACCESSORIES



COFFEE - TEA

FRUIT JUICE





## BREAD - PASTRIES



## CREPES - WAFFLES



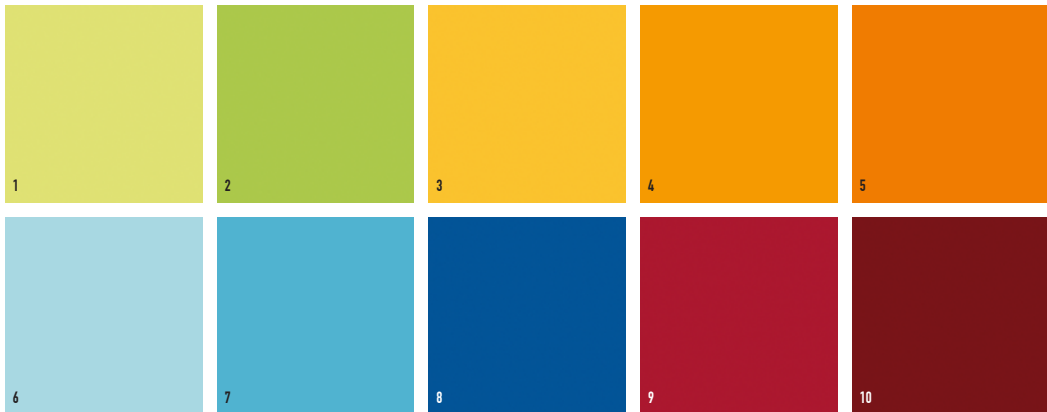
## CEREALS



Find all the accessories of your breakfast buffet in the In Situ catalogue

<http://www.matferbourgeat.com/découvrez-nos-catalogues/insitu-les-arts-de-la-table.html>

# FRONT



## Trendy colors

1. Carambole ST15 U625
2. Pomme verte ST15 U630
3. Tournesol ST15 U114
4. Mandarine ST15 U329
5. Orange ST15 U332
6. Aqua ST15 U535
7. Atoll ST15 U536
8. Gitane ST15 U525
9. Cerise ST15 U323
10. Bordeaux ST15 U311



## Classic Chic

11. Blanc Premium ST9 W1000
12. Blanc Premium ST18 W1000
13. Gris perle ST15 U763
14. Macadam ST15 U732
15. Noir ST2 U999
16. Noir ST18 U999
17. Camel ST9 U204
18. Nubuck ST9 U807
19. Érable de Starnberg naturel ST9 H1887
20. Zebrano sable ST22 H3006
21. Hêtre des Alpes naturel ST9 H3911
22. Coco bolo ST22 H3012
23. Noyer des Caraïbes naturel ST9 H3778
24. Épicéa de Bramberg ST22 H1487
25. Artwood crème ST9 F900
26. Zebrano anthracite ST22 H3005
27. Wenge du Mali ST22 H3058
28. Chêne de Highland anthracite ST9 H3363

## Modern surfaces

29. Arkosa galet ST9 F276
30. Amalvi gris ST9 F210
31. Béton clair ST9 F274
32. Basaltino gris ST10 F396
33. Metallo bronze ST15 F633
34. Ardoise de castille ST10 F870

### Pierredeplan®

1. Blanc absolu - 1141
2. Gris graphite 2003
3. Silex 2030
4. Blanc albatre 2141
5. Pierredelune 2230
6. Cashmere 2370
7. Noir galaxy 3100
8. Blanc 3141

9. Chocolat 3380
10. Rouge piment 3452
11. Opalin mat 4001
12. Fusain mat 4003
13. Ardoise mat 4120
14. Ardoise 4120
15. Cendre 4130
16. Jaspé sahel 4220
17. Seigle 4230
18. Poivre 4260

19. Chamois mat 4330
20. Chamois 4330
21. Taupe 4350
22. Sienne 4360
23. Jaspé blanc 4600
24. Serpentine 5003
25. Vanille noir 5100
26. Blanc serac 5141
27. Marfil 5220
28. Brun empereur 5380



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