



VAUCONSANT

LA DISTRIBUTION QUI
DONNE DE L'APPÉTIT

HEATED TOP TO DROP IN
WITH HEATED DELI DISPLAY
1 LEVEL



VISIO LINE

MATFER BOURGEAT
A PASSION FOR TASTE

HIGH-PERFORMING MORE CUSTOMIZABLE HOTPLATE IN WHITE COLOR AS AN OPTION

The heated top drop in with heated deli display is designed to hold from 2 to 5 GN containers (not supplied) and is compliant with AFNOR AC D40-004 guidelines for catering food distribution.

Temperature regulation of the top and of the two shelves (+40°C to +120°C) is by 2 separate touchscreen thermostats with delayed start mode. A safety thermostat protects against overheating.

CAPACITY OF THE HEATED TOP

- From 2 to 5 GN 1/1-65 containers (not supplied)
- From 20 to 44 plates Ø 150 mm
- From 30 to 75 ramekins 130x90 mm

CAPACITY OF THE DISPLAY

- From 15 to 35 plates Ø 150 mm
- From 24 to 52 ramekins 130x90 mm

STANDARD EQUIPMENT

- Control panel to drop in

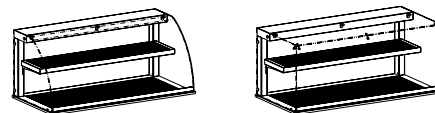
CONSTRUCTION

- Stainless steel
- Top with hotplates in black tempered glass. Heating by heating mats
- 1 heating shelf in folded steel with dropped in hotplates in black tempered glass
- Watertight LED lighting under the shelf-level and in the upper part
- 6 mm thick tempered glass display
- Display with curved or rectilinear design
- Open on the operator's side
- Closed on customer's side by a tempered glass on a hinged and removable rail for easy cleaning
- Rock wool insulation (30 mm)
- Temperature regulation of the top and shelf is made by 2 separate thermostats with touchscreen and delayed start function
- Full internal fuse protection

OPTIONS

- Tempered glass hotplates in white color
- Removable stainless steel frame for 1/1-65 container
- 55 mm deep recessed heated plates
- Sliding doors on the operator's side
- Individual control of each hot plate
- GN 1/1-65 container with handles and lid





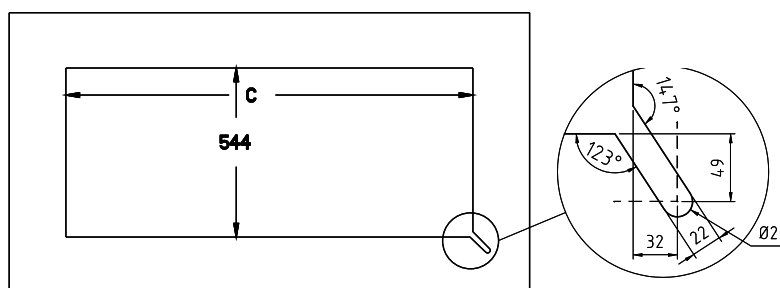
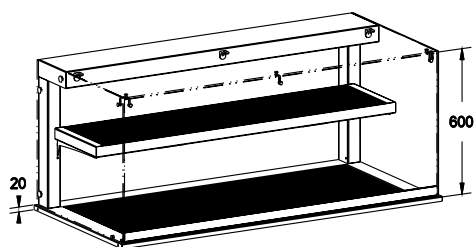
HEATED TOP TO DROP-IN WITH 1-LEVEL HEATED DELI DISPLAY

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	
Length	820 mm	1150 mm	1475 mm	1800 mm	
Width	700 mm	700 mm	700 mm	700 mm	
Height - heated top	70 mm	70 mm	70 mm	70 mm	
Height - display	600 mm	600 mm	600 mm	600 mm	
Number of plates	1 GN 2/1	1 GN 2/1 + 1 GN 1/1	2 GN 2/1	2 GN 2/1 + 1 GN 1/1	
Electric P.	1010 W	1590 W	2020 W	2600 W	
Lighting in the upper part	1 spot	2 spots	2 spots	3 spots	
Lighting under the shelf-level	1 spot	2 spots	2 spots	3 spots	
Weight	58 kg	76 kg	91 kg	108 kg	
Capacity of heated top : plates / ramekins *	20/30	28/45	36/60	44/75	
Capacity of display : plates / ramekins *	15/25	21/32	27/44	35/52	
	Curved	MFVP00020	MFVP00030	MFVP00040	MFVP00050
	Cubic	MFVP00120	MFVP00130	MFVP00140	MFVP00150

OPTIONS

Capacity	2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1	
Sliding doors on operator's side	Code	OAS132	OAS133	OAS134	OAS135
Hotplates with 55 mm cut-out - per element	Code	OAV010	OAV010	OAV010	OAV010
Separate control for each heating zone - unit	Code	PAV010	PAV010	PAV010	PAV010
GN 1/1-65 container with handles and lid	Code	OAV030	OAV030	OAV030	OAV030
Removable stainless steel frame for GN 1/1-65 container	Code	OAA040	OAA040	OAA040	OAA040
White tempered glass hotplates	Code	OAV040	OAV040	OAV040	OAV040

* Plates Ø 150 mm / Ramekins of 130 x 90 mm



Electric specifications : 1 N 230V + PE

Drop-in dimensions

2 GN 1/1	664x544 mm
3 GN 1/1	986x544 mm
4 GN 1/1	1311x544 mm
5 GN 1/1	1633x544 mm

