



**VAUCONSANT**

LA DISTRIBUTION QUI  
DONNE DE L'APPÉTIT

## HEATED TOP TO DROP-IN WITH HEATED SELF-SERVICE OR DELI DISPLAY 2 LEVELS



10/18  
AISI 304

afnor  
AC D40-004

VISIO LINE

MATFER BOURGEAT  
A PASSION FOR TASTE

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

The heated tops to drop-in with self-service display are designed to hold from 2 to 5 GN 1/1 – 65 mm containers (not supplied) and are 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 HOTPLATE

- 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 46 to 112 plates Ø 150 mm
- From 78 to 176 ramekins 130x90 mm

### STANDARD EQUIPMENT

- Control panel to drop in

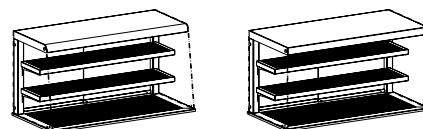
### CONSTRUCTION

- Stainless steel
- Top with hotplates in black tempered glass. Heating by heating mats
- 2 heated shelves in folded steel with build-in heated plates in black tempered glass
- Watertight LED lighting in the upper part of the display and under the shelves
- 6 mm thick tempered glass display
- Display in curved or rectilinear design
- Open on customer's side
- Two sliding doors on the operator's side
- Rock wool insulation (30 mm)
- Temperature regulation of the top and of the shelves by 2 separate thermostats with touchscreen and delayed start function
- Full internal fuse protection

### OPTIONS

- Tempered glass hotplates in white color
- Deli display (closed on customer's side by a permanent glass)
- Removable stainless steel frame for 1/1-65 container
- 55 mm deep recessed heated plates
- Separated control of each GN zone and shelf
- Back in mirror polished finish instead of sliding doors (wall-mounted display)
- GN 1/1-65 container with handles and lid





## HEATED TOP TO DROP IN WITH HEATED SELF SERVICE DISPLAY - 2 LEVELS

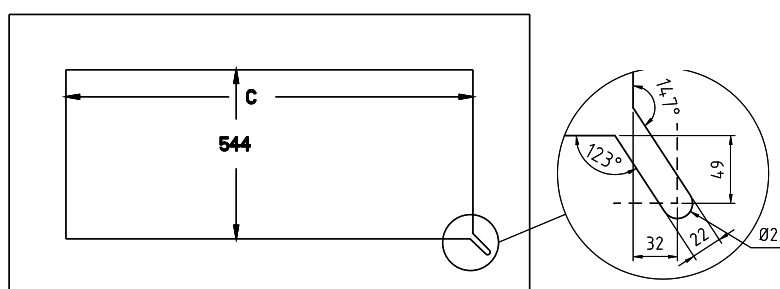
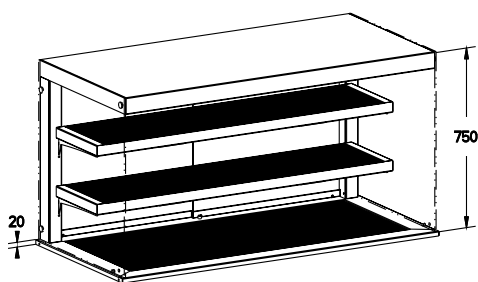
Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Length		820 mm	1150 mm	1475 mm	1800 mm
Width		700 mm	700 mm	700 mm	700 mm
Height - heated top		70 mm	70 mm	70 mm	70 mm
Height - display		750 mm	750 mm	750 mm	750 mm
Number of plates		1 GN 2/1	1 GN 2/1 + 1 GN 1/1	2 GN 2/1	2 GN 2/1 + 1 GN 1/1
Electric P.		1380 W	2200 W	2760 W	3580 W
Lighting in the upper part		1 spot	2 spots	2 spots	3 spots
Lighting under the shelves		1 spot	2 spots	2 spots	3 spots
Weight		71 kg	92 kg	111 kg	132 kg
Capacity of heated top : plates / ramekins *		16/30	24/42	32/60	42/72
Capacity of display : plates / ramekins *		46/78	66/106	86/148	112/176
	Curved	MFVS00020	MFVS00030	MFVS00040	MFVS00050
	Cubic	MFVS00120	MFVS00130	MFVS00140	MFVS00150

### Option

Deli display (closed on the customer side by a fixed piece of glass)	Code	OAS062	OAS063	OAS064	OAS065
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### OPTIONS

Capacity		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
Mirror polished back instead of the sliding doors (wall-mounted display)	Code	OAS190	OAS190	OAS190	OAS190
Hotplates with 55 mm cut-out - per element	Code	OAV010	OAV010	OAV010	OAV010
Separate control for each heating zone - per unit	Code	PAV010	PAV010	PAV010	PAV010
Separate control for each heated shelf	Code	PAV020	PAV020	PAV020	PAV020
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
Heated top in white tempered glass	Code	OAV040	OAV040	OAV040	OAV040



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

