



vauconsant



INOUK *Upright display chiller*

High capacity and holding long-lasting refrigeration for self-service, fast-foods, food-court, etc.

The new refrigerated counter Inouk is ideal for the presentation of a huge volume of products whatever the configuration of your distribution area. The refrigeration is guaranteed 24 hours a day.

VAUCONSANT'S ENGAGEMENT: HOLDING TEMPERATURE

With an ambient temperature of 25°C, the initially cold food stays at + 4°C to + 6°C whatever the duration of the service.

The air-flow allows a perfect refrigeration of the whole volume of the unit during the whole day.

CAPACITY AND DESIGN:

Inouk provides an optimum capacity per square metre of floor space.

Its transparency design allows foods or drinks to be highlighted at the maximum.

INOUK DOES EXIST FOR HOT TEMPERATURES : UPRIGHT HOT DISPLAY

The upright hot display Equateur has the same transparency design, high capacity, holding hot temperature.

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GENERAL SPECIFICATIONS

Dimensions (L x P x H)	Frigorific power	Code
870x800x2000	1185 Watt	34208
1350x800x2000	1727 Watt	34213
1550x800x2000	2126 Watt	34215



Holding temperature



Light design



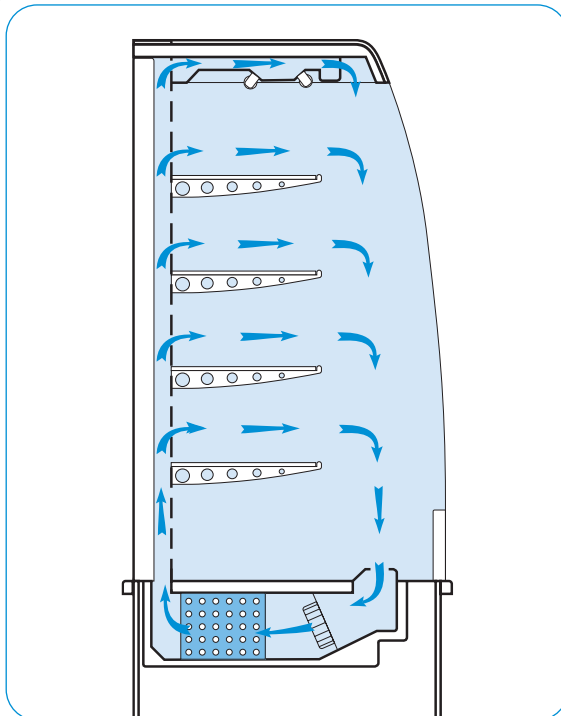
Inouk / Equateur : hot or chilled upright displays

GENERAL PROPERTIES:

- Stainless steel 18-10.
- Refrigerated well with ventilated cooling.
- Four 10 mm thick tempered glass shelves with adjustable height.
- Perforated inner back for the air flow.
- Lateral 6 mm thick tempered glass.
- Polyurethane foam insulation.
- Fluorescent lighting from the top.
- Integral compressor in base, front louvered panels.
- Thermostat with digital display.
- Evaporator drip tray.
- Decorative coloured panels on front and sides with protective stainless steel corners.

AIR FLOW

The air flow refrigerates the entire volume all day long.



IN OPTION:

TO SUIT TO YOUR EXPECTATIONS

- Trayslide
- Night curtain
- Rear doors



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