

18
10
AISI 304



Unit for LiveCooking

In demanding catering locations, meal distribution - lunch and dinner - often represents a real challenge regarding the presentation. It is difficult to find the right solution to stimulate customers' appetite...

NEW FRONT COOKING

Live cooking equipment offers a real benefit to give life to your restaurant. But waiting in front of the cooking area and lack of visibility of preparations, often hidden in unattractive equipment or a hood, can make the whole process quite impractical for customers.

The New Front Cooking is THE solution to create an efficient demonstration event

To create a demonstration event that gives a real and transparent view of the preparation of varied meals to stimulate the appetite and encourage the loyalty of your customers, New Front Cooking is THE solution to :

- Create varied recipes
- Reduce waiting time in front of the cooking area thanks to the temperature warming zone
- Blend into all types of decor

Capacity

- 1 induction cooking zone, integrated under the PlanCeram top
- 2 induction cooking zones, integrated under the PlanCeram top
- Bespoke project

Standard

- Mobile unit with recessed multifunction cut plate / shelf for additional equipment
- 1 or 2 cooking zones of 3600 W - Ø 220 mm
- 1 holding temperature zone by 45°C (1100 or 1520 x105 mm) with end stop for plates
- 2 neutral drawers GN 1/1-65 mm
- 1 neutral drawer - possible bin drawer
- Free standing for 1 or 2 Satellite cupboard
- Sneeze-guard in 8 mm thick tempered glass with 4 integrated swiveling LED spots
- Front among 34 standard Egger decors or customized
- 6 stainless steel swivel castors of which 3 with brakes

Construction

- 18/10 AISI 304 stainless steel
- Top in PlanCeram 23 mm thick

Options

- Washstand (10L capacity) with automatic tab – the bin drawer will be used to stock up the water can
- Removable baseboard
- 1 isolated cold drawer with eutectic block
- Integrated workplan bin
- Polyethylene bin for bin drawer
- Mobile extractor hood
- 230 V / 16A extra plugs

Additional equipment

- Satellite cupboard for holding temperature 6 GN1/1 - 65mm containers (ambient, cold or hot)
- Induction Wok, 3500 W
- Induction hotplate, 3000 W
- Bain marie 2 soup tureen, 700 W
- Carving station, 1100 W
- Griddle, 3600 W
- Bain marie GN 1/1, 700 W
- Panini Toaster, 1500 W
- Blender 750 W
- Waffle irons 1800 W
- Mobile self-levelling plate silos 950 W
- Centrifugal juice extractor 800 W

Products for preparation and service

Find a wide selection of products for preparation and service in our online shop : <http://www.newfrontcooking.com/en/shop.html>



Configure the NewFrontCooking of your dreams on www.newfrontcooking.com

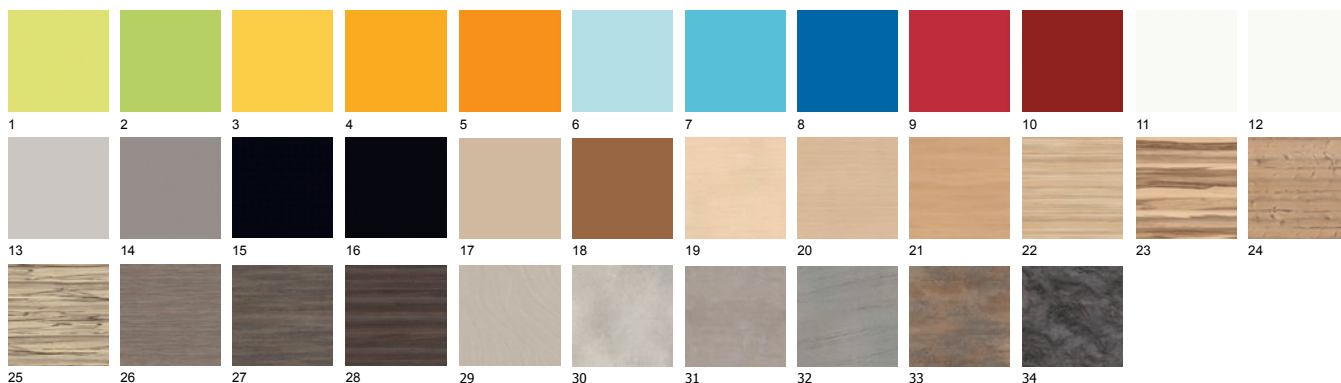


Code	Designation	Dimensions L x l x h	Elect. P.	Max elect. P.
NJFC16000	1 induction cooking zone	1600x880x900+400 mm	3,8 kW	11 kW
NJFC21000	2 induction cooking zones	2100x880x900+400 mm	7,4 kW	11 kW
OEH030	1 insulated drawer with eutectic block for cold storage to replace the 2 ambient drawers			
MCHT00000	Mobile extractor hood with choc filter (1000 m3/h) Motor with active carbon filter and air purification system through ionization		135 W	
PER040	230 V / 16A extra socket			
OEH040	Washstand (10L capacity) with automatic tab. The bin drawer will be used to stock up the water can			
OEH041	Bin with waste collector integrated in the worktop - with cover - 30L capacity			
	Cleaning kit for the worktop and the stainless steel surfaces			
853005	Polyethylene bin for ambient drawer - 20L capacity			
PDF091-92	«Premium» custom front			
PDF101-102	Removable baseboard			
PDF150	Removable baseboard for extractor hood			
	Standard Egger decor for the optional mobile self-leveling plates dispenser			
	«Premium» custom front for the optional mobile self-leveling plate dispense			
	Removable baseboard for the optional mobile self-leveling plate dispenser			

PlanCeram Top



Egger front

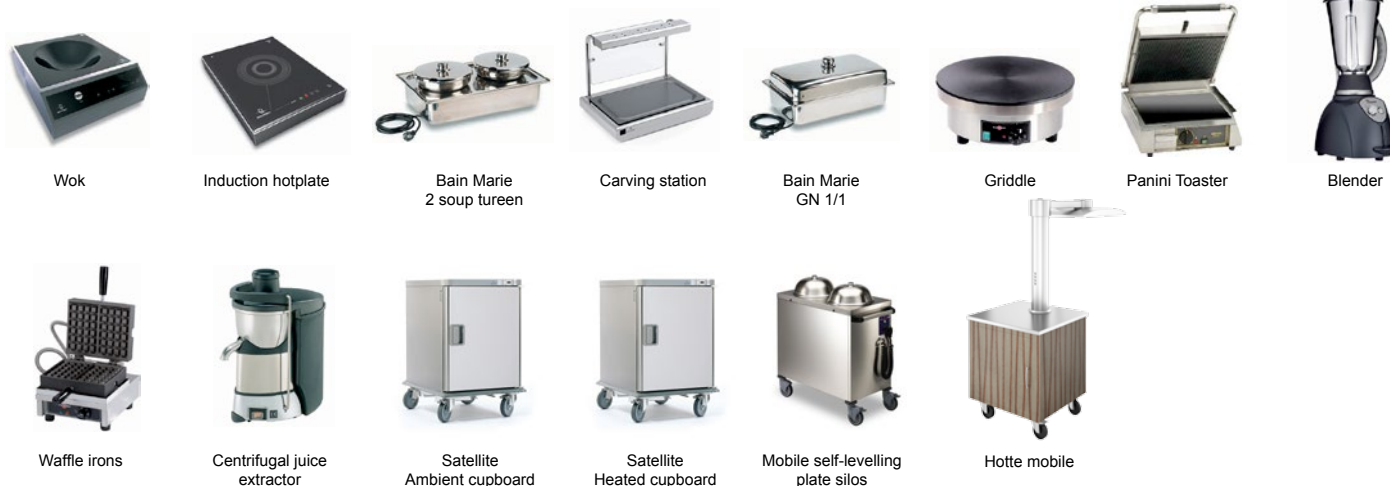


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|--------------------------|------------------------------|-------------------------------------------|--------------------------------------------|-----------------------------------|
| 1. Carambole ST15 U625 | 9. Cerise ST15 U323 | 17. Camel ST9 U204 | 25. Artwood crème ST9 F900 | 32. Basaltino gris ST10 F396 |
| 2. Pomme verte ST15 U630 | 10. Bordeaux ST15 U311 | 18. Nubuck ST9 U807 | 26. Zebrano anthracite ST22 H3005 | 33. Metallo bronze ST15 F633 |
| 3. Tournesol ST15 U114 | 11. Blanc Premium ST9 W1000 | 19. Erable de Starnberg naturel ST9 H1887 | 27. Wenge du Mali ST22 H3058 | 34. Ardoise de castille ST10 F870 |
| 4. Mandarine ST15 U329 | 12. Blanc Premium ST18 W1000 | 20. Zebrano sable ST22 H3006 | 28. Chêne de Highland anthracite ST9 H3363 | |
| 5. Orange ST15 U332 | 13. Gris perle ST15 U763 | 21. Hêtre des Alpes naturel ST9 H3911 | 29. Arkosa galet ST9 F276 | |
| 6. Aqua ST15 U535 | 14. Macadam ST15 U732 | 22. Coco bolo ST22 H3012 | 30. Amalvi gris ST9 F210 | |
| 7. Atoll ST15 U536 | 15. Noir ST2 U999 | 23. Noyer des Caraïbes naturel ST9 H3778 | 31. Béton clair ST9 F274 | |
| 8. Gitane ST15 U525 | 16. Noir ST18 U999 | 24. Epicéa de Bramberg ST22 H1487 | | |

Samples of «Premium» custom made front

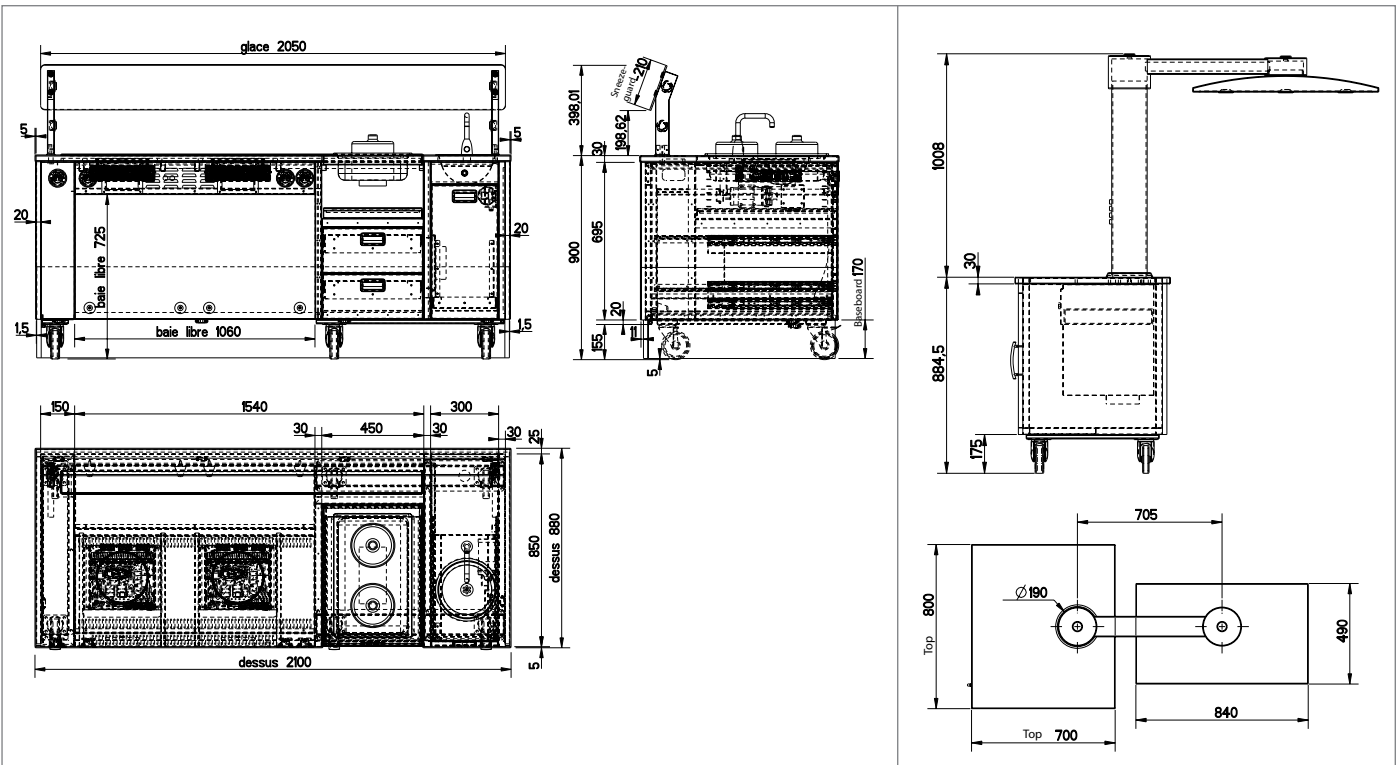


Accessories

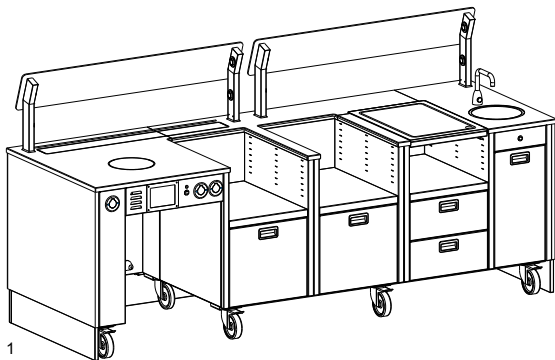


Code	Designation	Elect. P.
240320	Portable wok induction cooker	3500 W
240312	Portable induction hotplate	3000 W
875006	Bain Marie 2 Soup tureen	700 W
875005	Bain Marie GN 1/1	700 W
870851	Carving station	1100 W
120794	Crepe maker	3600 W
245518	Panini toaster	1500 W
241555	Waffle irons - capacity 2 waffles / opening 180°	1800 W

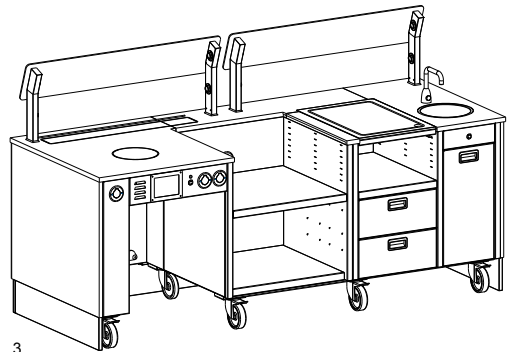
Code	Designation	Elect. P.
212020	Blender with stainless steel bowl - 2L	750 W
210352	Centrifugal juice extractor	800 W
979106	Satellite heated cupboard - 6 containers GN 1/1 - 65mm	900 W
979106	Satellite ambient cupboard - 6 containers GN 1/1 - 65mm	
979206	Satellite ambient cupboard - 6 containers GN 1/1 - 65mm with eutectic bloc for cold storage	
777326	Mobile self-levelling plate dispenser (2 silos) - static heating, for plates Ø200 to 260 mm	950 W



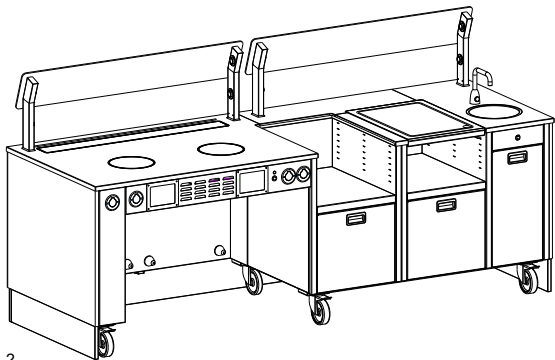
Examples of bespoke projects



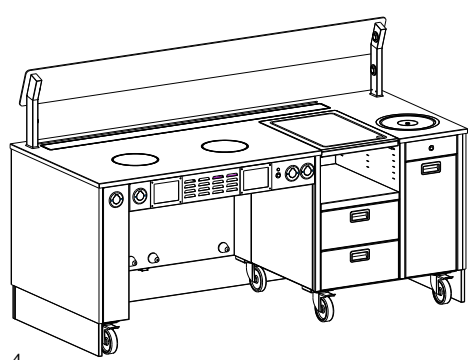
1



3



2



4

1. 1 induction hob, 3 multifunction zones, 1 washstand
2. 2 induction hobs, 2 multifunction zones, 1 washstand

3. 1 induction hob, 2 multifunction zones, 1 washstand
4. 2 induction hobs, 1 multifunction zone, 1 bin



To configure your own New Front Cooking,
scan this code or visit our website
www.newfrontcooking.com



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