



VAUCONSANT

LA DISTRIBUTION QUI  
DONNE DE L'APPÉTIT

## REFRIGERATED BLOW-AIR WELL TO DROP IN WITH REFRIGERATED AIR SYSTEM DELI DISPLAY 1 LEVEL



1800  
AISI 304

afnor  
AC D40-004

- 20%  
electric p.  
consum.

60 dBA  
on average

  
R-452A

VISIO LINE

Medium term service  
4h

MATFER BOURGEAT  
A PASSION FOR TASTE

## MORE SAFETY

OPTIONAL UVC LAMP TO CURTAIL THE RISK OF DEVELOPMENT AND PROLIFERATION OF ANY GERMS OR BACTERIA

## MORE CONTACT

600 MM HIGH DISPLAY TO KEEP IN CONTACT WITH CLIENTS

## MORE ENVIRONMENTALLY FRIENDLY CONDENSING UNIT WITH R452-A

The Vauconsant refrigerated well to drop-in is compliant with AFNOR AC D40-004 guidelines for catering food distribution.

The new generation of Eco-Power condensing units is more efficient while being more economical and enable energy savings up to 20%. They do not exceed 60 dBA on average. Vibrations and heat emission have also been considerably reduced.

Vauconsant uses only AISI 304 stainless steel in the manufacture of its products to ensure a perfect hygiene. With the UVC lamp in option, the development and proliferation of any germs or bacteria circulating throughout the system is curtailed.

## CAPACITY OF THE WELL

- From 2 to 5 GN 1/1-100 mm containers (not supplied)
- From 16 to 42 plates Ø 150 mm
- From 30 to 72 ramekins 130 x 90 mm
- From 86 to 221 bottles or cans Ø 65 mm

## CAPACITY OF THE DISPLAY

- From 10 to 36 plates Ø 150 mm
- From 24 to 66 ramekins 130 x 90 mm
- From 80 to 215 bottles or cans Ø 65 mm

## STANDARD EQUIPMENT

- 1 shelf, adjustable in height
- Watertight LED ceiling lighting (4000°K - 210 lm) or LED lighting in the upper part and under the shelf (4000°K - 210 lm)
- Condensing unit (R452a refrigerant gas)
- Ventilation grid, to place on the front (customer's side)
- Control panel to drop-in

## CONSTRUCTION

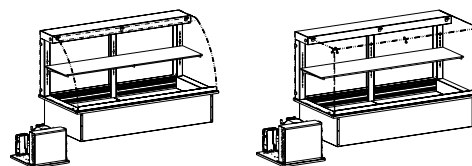
- Stainless steel
- Stainless steel top in scratch-resistant finish
- 105mm deep well in stainless steel
- Display with curved or rectilinear design, closed on customer's side by a 6 mm thick tempered glass on a removable pivoting rail to make cleaning easier
- One 10 mm thick tempered glass shelf
- Refrigerated by an adjustable ventilated evaporator. Electrical defrost by heating elements
- Removable well bottom and air supply or output duct
- 2 thermopane sliding doors (1 hinged door if 2 GN display), 10 mm thick, on the operator's side
- Temperature regulation by touchscreen thermostat with delayed start function
- Insulated by 40mm thick CFC-free polyurethane foam
- Full internal fuse protection
- Refrigerant gas, electrical wiring and drainage on the right hand side viewed from the operator's side

## OPTIONS

- Well for 200 mm deep containers
- Well for 150 mm deep containers
- Raised elements for well GN1/1 or 2/1 for flush presentation
- Mirror polish back instead of sliding doors
- Extra shelf
- Inclined tempered glass shelf
- Gastronorm well
- Antibacterial UVC lamp
- Evaporation drip tray
- Tray for condensing water GN 1/1-65 mm
- Delivered without condensing unit (remote condensing unit)
- Tropicalized condensing unit



**REFRIGERATED "BLOWN AIR" WELLS TO DROP IN  
WITH REFRIGERATED AIR SYSTEM DELI DISPLAY - 1 LEVEL  
DELIVERED WITH CONDENSING UNIT**



<b>Capacity</b>		<b>2 GN 1/1</b>	<b>3 GN 1/1</b>	<b>4 GN 1/1</b>	<b>5 GN 1/1</b>
<b>Length</b>		<b>820 mm</b>	<b>1150 mm</b>	<b>1475 mm</b>	<b>1800 mm</b>
Width		700 mm	700 mm	700 mm	700 mm
Well depth		290 mm	290 mm	290 mm	290 mm
Display height		600 mm	600 mm	600 mm	600 mm
Cooling P.		800 W	1185 W	1185 W	1440 W
Electric P.		1000 W	1450 W	1800 W	2350 W
Weight		76 kg	99 kg	121 kg	141 kg
Capacity of well : plates/ramekins/bottles*		16/30/86	24/42/131	32/60/176	42/72/221
Capacity of display : plates/ramekins/bottles*		10/24/80	18/36/125	26/54/170	36/66/215
LED lighting under the ceiling	Curved	MEVP00021	MEVP00031	MEVP00041	MEVP00051
	Cubic	MEVP00121	MEVP00131	MEVP00141	MEVP00151
LED lighting under the shelf and the ceiling	Curved	MEVP02021	MEVP02031	MEVP02041	MEVP02051
	Cubic	MEVP02121	MEVP02131	MEVP02141	MEVP02151
<b>Options</b>					
Without condensing unit (remote unit)	Code	OFG06	OFG08	OFG08	OFG11
Gastronorm well	Code	OAC042	OAC042	OAC042	OAC042

**OPTIONS**

<b>Designation</b>		<b>2 GN 1/1</b>	<b>3 GN 1/1</b>	<b>4 GN 1/1</b>	<b>5 GN 1/1</b>
Well for 200 mm deep containers [3]	Code	OAC030	OAC030	OAC030	OAC030
Well for 150 mm deep containers [3]	Code	OAC031	OAC031	OAC031	OAC031
UVC germicidal lamp	Code	OEH032	OEH033	OEH034	OEH035
Raiser for flush presentation (per GN 1/1) - unit	Code	OAC020	OAC020	OAC020	OAC020
Evaporation tray (contents 2.75 L), 1200 W	Code	OFD030	OFD030	OFD030	OFD030
GN 1/1-65 tray for condensing water	Code	OFD010	OFD010	OFD010	OFD010
Mirror polished back instead of the sliding doors (wall-mounted display)	Code	OAS040	OAS040	OAS040	OAS040
Tilted glass shelf - unit (1)	Code	OAS032	OAS033	OAS034	OAS035
Additional shelf with stainl. steel consoles - (1)	Code	OAS022	OAS023	OAS024	OAS025
With tropicalized unit [2]	Code	OFG22	OFG22	OFG22	OFG22

[1] Unit. Option incompatible with LED lighting under the shelf

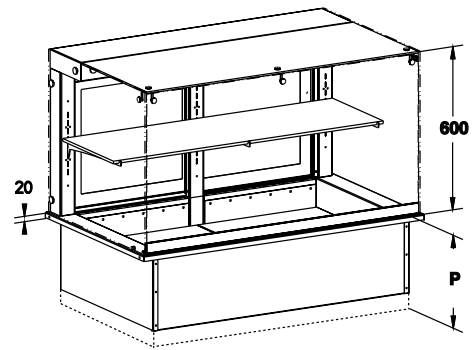
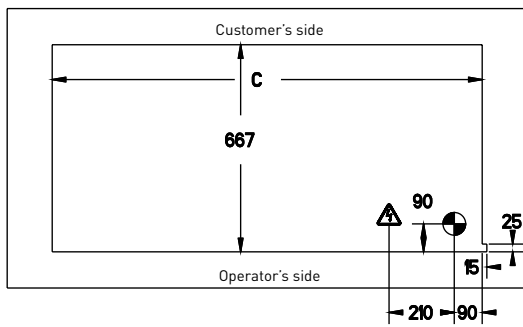
[2] To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max. Caution, the unit may be installed as remote.

[3] Caution, the unit must be able to be installed remote from the well

\* plates Ø 150 mm / ramekins 130 x 90 mm / bottles Ø 65 mm

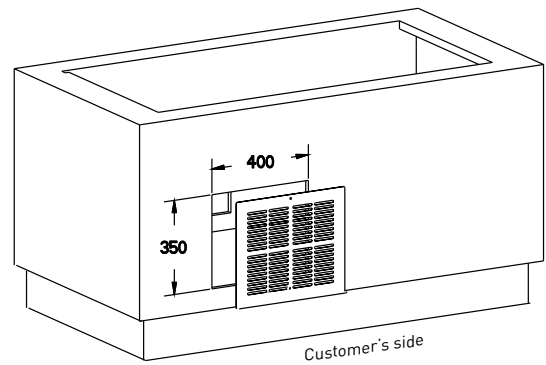
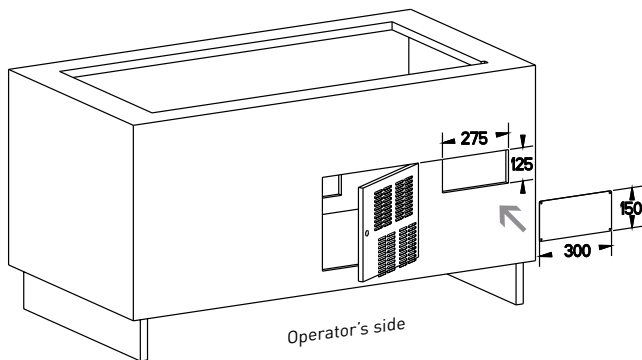
Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

Cooling power given in a 25°C ambient and a -15°C evaporation temperature



Drop-in dimensions	Condensing unit compartment	Tropicalized condens. unit compartment
2 GN 730x667 mm	400x600x320 mm	400x600x320 mm
3 GN 1060x667 mm	480x590x380 mm	480x590x380 mm
4 GN 1385x667 mm	480x590x380 mm	610x720x500 mm
5 GN 1710x667 mm	480x590x380 mm	610x720x500 mm

Depth of container	Overall depth of well - P
100 mm	468 mm
150 mm	518 mm (1)
200 mm	568 mm (1)



Water outlet Ø 40 mm interior flush with the ground



Electrical inlet 1,5 m cable pending on the ground  
M = single-phase wiring (1N 230V + PE)

**An air vent is obligatory in the front of the unit on customer's side**  
A bigger aeration is necessary for the tropicalized condensing unit : mini. 565x500 mm

Caution, if you want to integrate our refrigerated displays in a niche,  
you need to let 100 mm space on the sides, the rear and the top of the display  
to avoid the condensation phenomenon

To get to the compressor easily and to guarantee the best performances,  
a door or a trapdoor with aeration is needed on operator's side.

(1) Condensing unit cannot be placed under the well

