



VAUCONSANT

LA DISTRIBUTION QUI
DONNE DE L'APPÉTIT

REFRIGERATED BLOW-AIR WELL TO DROP IN WITH REFRIGERATED AIR SYSTEM SELF-SERVICE OR DELI DISPLAY - 3 LEVELS



1018
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 CAPACITY

3 HIGH-ADJUSTABLE SHELVES

MORE SAFETY

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

MORE ENVIRONMENTALLY FRIENDLY
CONDENSING UNIT WITH R452-A

It is proven, the Vauconsant refrigerated displays are definitely more efficient than the ones from a lot of other companies. Even when opened on customer's side, they guarantee a product core temperature that strictly satisfy AFNOR AC D40-004 standards for food distribution in collective catering.

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 30 to 108 plates Ø 150 mm
- From 72 to 198 ramekins 130 x 90 mm
- From 240 to 645 bottles or cans Ø 65 mm

STANDARD EQUIPMENT

- 3 shelves, adjustable in height
- Watertight LED ceiling lighting (4000°K - 210 lm), or LED lighting in the upper part and under each 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

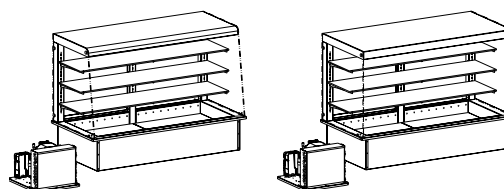
CONSTRUCTION

- Stainless steel
- Stainless steel top in scratch-resistant finish
- 105 mm deep well, refrigerated by an adjustable ventilated evaporator. Electrical defrost by heating elements.
- Display with curved or rectilinear design, open on customer's side
- 3 shelves in 10 mm thick tempered glass
- 2 thermopane sliding doors (1 hinged door if 2 GN display) at the operator's side
- Textile curtain on the customer's side
- Removable well bottom and air supply or output duct
- Cold air deflector in the upper part of the display and honeycomb grid in the air-flow to guarantee the performance of the display
- 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

- Gastronorm well
- Well for 200 mm deep containers
- Well for 150 mm deep containers
- Deli display
- Extra shelf
- Inclined tempered glass shelf
- Raised elements for well GN 1/1 or 2/1 for flush presentation
- Evaporation drip tray
- Tray for condensing water GN 1/1-65 mm
- Antibacterial UVC lamp
- Back in mirror polished finish instead of sliding doors
- Flaps on customer's side (only available for displays with cubic design)
- Delivered without condensing unit (remote condensing unit)
- Tropicalized condensing unit





REFRIGERATED "BLOWN AIR" WELLS, TO DROP IN, WITH REFRIGERATED AIR SYSTEM SELF SERVICE DISPLAY - 3 LEVELS DELIVERED WITH CONDENSING UNIT

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
Well depth		290 mm	290 mm	290 mm	290 mm
Display height		750 mm	750 mm	750 mm	750 mm
Cooling P.		1185 W	1440 W	1727 W	2126 W
Electric P.		1000 W	1450 W	1800 W	2350 W
Weight		135 kg	168 kg	200 kg	230 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*		30/72/240	54/108/375	78/162/510	108/198/645
LED lighting under the ceiling	Curved	MEVM00021	MEVM00031	MEVM00041	MEVM00051
	Cubic	MEVM00121	MEVM00131	MEVM00141	MEVM00151
LED lighting under the shelves and the ceiling	Curved	MEVM02020	MEVM02030	MEVM02040	MEVM02050
	Cubic	MEVM02120	MEVM02130	MEVM02140	MEVM02150

Options

Without condensing unit (remote unit)	Code	OFG06	OFG08	OFG11	OFG12
Gastronorm well	Code	OAC042	OAC042	OAC042	OAC042
Deli display (closed on the customer side by a fixed piece of glass)	Code	OAS062	OAS063	OAS064	OAS065

OPTIONS

Designation		2 GN 1/1	3 GN 1/1	4 GN 1/1	5 GN 1/1
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 sliding doors (wall-mounted display)	Code	OAS040	OAS040	OAS040	OAS040
Flaps on customer's side for display (cubic display only)	Code	OAS152	OAS153	OAS154	OAS155
Tilted glass shelf - unit (1)	Code	OAS022	OAS023	OAS024	OAS025
Additional shelf with stainless steel consoles - unit (1)	Code	OAS032	OAS033	OAS034	OAS035
With tropicalized unit (2)	Code	OFG22	OFG22	OFG22	OFG22

(1) Option incompatible with LED lighting under the shelves

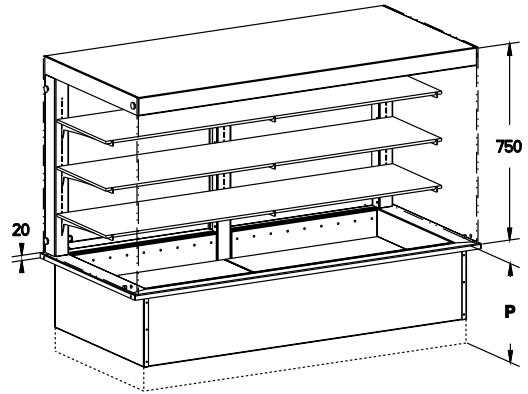
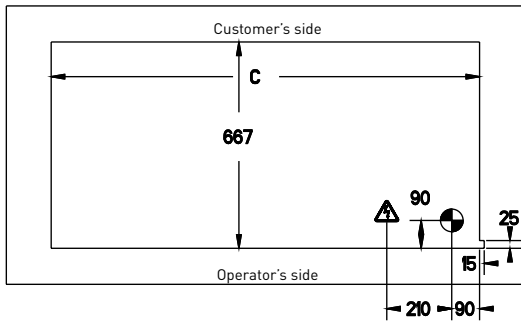
(2) To be used between ambient temperatures of +26°C and +43°C and 60 % humidity max. Caution, the unit may be installed as remote.

(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

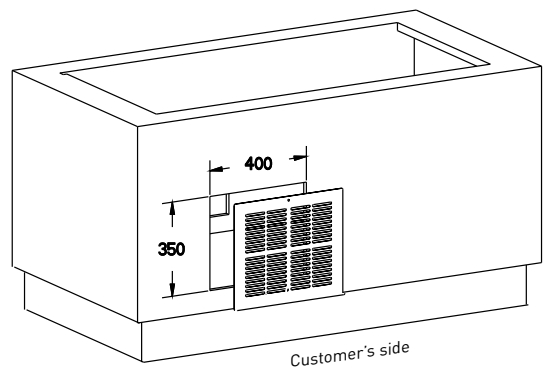
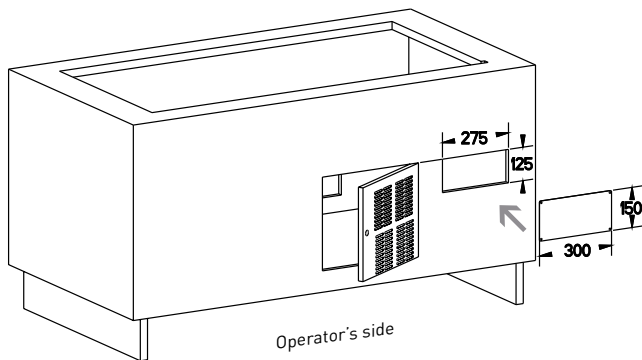
Note: for an element delivered without condensing unit, the release valves, the solenoid valve, the electric cabling unit and the electric thermostat are provided. Caution, depending on the cooling system, an evaporation pressure regulator may be required

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



Drop-in dimensions	Condensing unit compartment	Tropicalized condensing 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 the 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

