



VAUCONSANT

LA DISTRIBUTION QUI
DONNE DE L'APPÉTIT

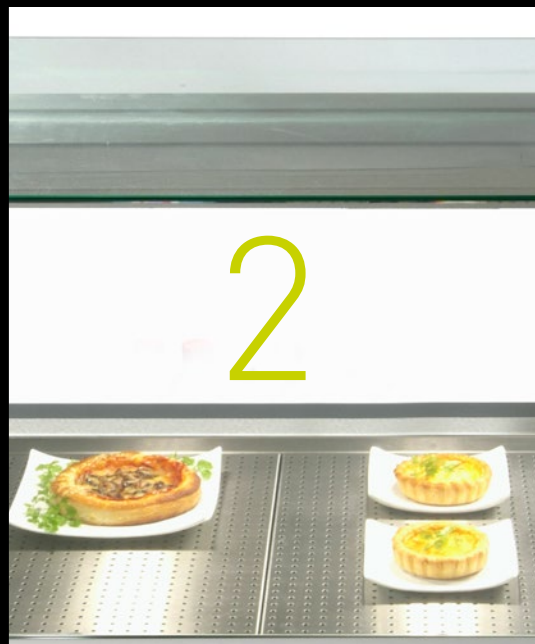
REVERSO
HOT AND COLD
IN ONE AND THE SAME UNIT



1

**CHILLED VENTILATED AIR
FUNKTION**

Ideal for sandwiches, starters or
desserts



2

**HOT VENTILATED AIR FUNKTION
+ HEATED GANTRY**

Ideal for croissants, quiches pies, pizzas...



3

DRY BAIN-MARIE

Ideal for soups, hot meals...

CRÉER DE L'APPÉTIT

HOTEL BUFFET STYLE, FAST FOOD FACILITIES,...

REVERSO IS AN EASY, EFFICIENT AND MONEY SAVING SOLUTION

THE IDEAL SOLUTION

Hotel buffet, caterer, entertainment kiosk or fast food facilities, Reverso is the ideal solution to offer hot (pastries, quiches, pizzas, soups, hot dishes, etc.) or cold (sandwiches, salads, drinks, desserts, etc.) products continually throughout the day- all served from one and the same equipment.

MAKE YOUR LIFE EASIER !

With Reverso, to offer a variety of hot and cold meals with the same equipment, you just need to count up to 3 !

1 - CHILLED VENTILATED AIR FUNCTION

Ideal for sandwiches, starters, desserts ...

(+5°C core food temperature attainable in an ambient air temperature of +25°C - during the 2 hours presentation period on the perforated levels surface and up to 24 hours on the lower surface)

2 - HOT VENTILATED AIR FUNCTION + HEATED GANTRY

Ideal for croissants, quiches, pizzas ...

(adjustable to +40°C)

3 - DRY BAIN-MARIE FUNCTION

Ideal for soups, hot meals ...

OPTIMISE YOUR SPACE

By combining hot and cold functions in one piece of equipment, Reverso optimises your investment. It brings an innovative solution to floor space allocation within your restaurant, coffee shop or hotel.

GAIN SOME PRECIOUS TIME

With Reverso, you are able to save precious time. Switching between the chilled ventilated air (+5°C) and the hot ventilated air (+40°C) takes only 30 minutes !





REVERSO

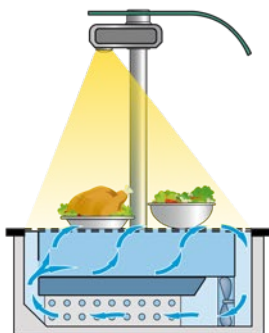
HOT AND COLD

IN ONE PIECE OF EQUIPMENT

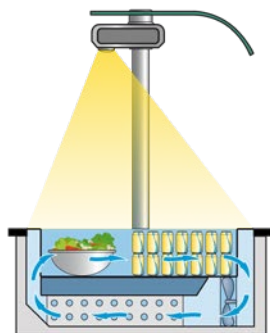
All our refrigerated units have the Eco-Power condensing units, **more efficient and more economical at the same time.** They enable energy savings up to 20 % !

Thanks to the optimized conception of the air-flow based on the air loopback principle (the GN containers placed in the well enables to avoid waste), combined with the use of the new generation of condensing units named Eco-Power, the refrigerated blown-air wells enable an **energy saving by around 40%** compared to a traditional refrigerated well !

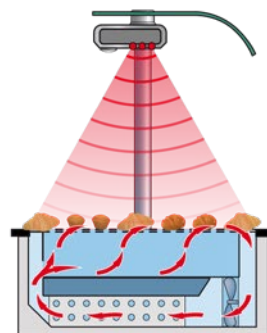
Thanks to this **air loopback principle**, the ventilated air bain-maries and the function bain-marie of the Reverso enable to reduce the energy consumption by around 40 % compared to a traditional ventilated air bain-marie.



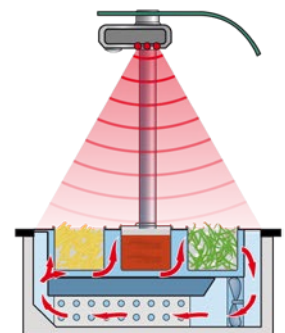
1. CHILLED VENTILATED
with perforated raised plates
for best display



1. CHILLED VENTILATED



2. HOT VENTILATED
+ heated gantry



3. DRY BAIN-MARIE
+ heated gantry





3 DIFFERENT FUNCTIONS WITH THE SAME EQUIPMENT

Thanks to the blown-air cooling well / blown-air heating well / dry well bain-marie designed to be used with 1/1 GN containers, you can offer salads, drinks, soups, hot meals or whatever.

WITH DISPLAY GANTRY, IT IS ALWAYS READY FOR USE

Reverso with its display gantry is perfect for hotel buffet breakfasts, brunches and dinner service.



PRESERVE THE BEST OF FLAVORS

The even distribution of cold or hot air allows starters, desserts, sandwiches, quiches to be presented perfectly every service without drying out.



3 DIFFERENT PRESENTATION LEVELS

Thanks to its exclusive system of removable supports, Reverso gives the choice of 3 presentation levels : surface, intermediate or lower well.

EASY TO USE

4 control positions :

- 0 - Turn off
- 1 - ventilated cold air
- 2 - ventilated hot air
- 3 - Bain-marie

Separate controls for the LED lighting and the halogen heated gantry

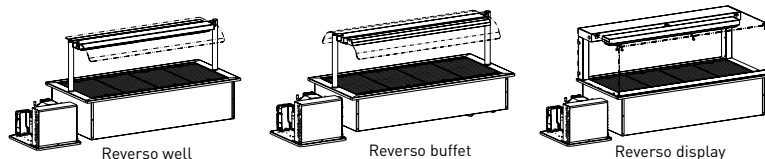


EASY AND QUICK TO CLEAN

Pneumatic gas struts allow instant access to the compressor compartment. Reverso can be cleaned in the blink of an eye.



HIGH-PERFORMING MORE ECONOMICAL 2-IN-1 UNIT MULTIPURPOSE POSSIBILITY TO OFFER COLD AND HOT DISHES ALL DAY LONG



DROP-IN UNITS - VISIO LINE

| Code | Drop-in well | Square tube | Drop-in buffet | Drop-in | Dimensions | Capacity | Ramequins | Bottles/cans | Well | Cooling P. | Elect. P. |
|----------------|--------------|----------------|-------------------|-----------|--|---------------------|-----------|--------------|---------|------------|-------------------|
| Round t. posts | posts | Round t. posts | Square tube posts | display | (L x w x depth. of well or height of sneeze-guard) | Plates Ø 150 mm | 130x90 mm | Ø 65 mm | | | |
| MDRO24021 | MDRO24121 | | MDRB12021 | MDRB12121 | MDRP11021 | 820x700x290/430 mm | 16/15 | 30/24 | 86/69 | 2 GN 1/1 | 800 W M - 1000 W |
| MDRO24031 | MDRO24131 | | MDRB12031 | MDRB12131 | MDRP11031 | 1150x700x290/430 mm | 24/21 | 42/32 | 131/99 | 3 GN 1/1 | 1185 W M - 1600 W |
| MDRO24041 | MDRO24141 | | MDRB12041 | MDRB12141 | MDRP11041 | 1475x700x290/430 mm | 32/27 | 60/44 | 176/129 | 4 GN 1/1 | 1185 W M - 1800 W |
| MDRO24051 | MDRO24151 | | MDRB12051 | MDRB12151 | MDRP11051 | 1800x700x290/430 mm | 42/35 | 72/52 | 221/159 | 5 GN 1/1 | 1440 W M - 2500 W |



COMPLETE SELF-SERVICE UNITS - EXIGENCE

| Code | Well, open ambient | Curved sneeze-guard | Buffet Double-sided curved sneeze-guard (530 mm high) | Deli display | Dimensions | Capacity | Ramequins | Bottles/cans | Well | Cooling P. | Elect. P. |
|---------------------|--------------------|---------------------|---|--------------|---|-----------------|-----------|--------------|----------|------------|------------|
| Straight sn.- guard | sneeze-guard | | | | (L x w x height. or height of sneeze-guard) | Plates Ø 150 mm | 130x90 mm | Ø 65 mm | | | |
| MDRO00121 | MDRO02121 | | | MDRP00021 | 930x820x900/430 mm | 16/15 | 30/24 | 86/69 | 2 GN 1/1 | 800 W | M - 1200 W |
| MDRO00131 | MDRO02131 | | | MDRP00031 | 1385x820x900/430 mm | 24/21 | 42/32 | 131/99 | 3 GN 1/1 | 1185 W | M - 1700 W |
| MDRO00141 | MDRO02141 | MDRB00041 | | MDRP00041 | 1580x820x900/430 mm | 32/27 | 60/44 | 176/129 | 4 GN 1/1 | 1185 W | M - 2400 W |
| MDRO00151 | MDRO02151 | MDRB00051 | | MDRP00051 | 1930x820x900/430 mm | 42/35 | 72/52 | 221/159 | 5 GN 1/1 | 1440 W | M - 3600 W |

* well / display ** M = single-phase wiring (1N 230V + PE)



CAPACITY

Drop-in version

- From 2 to 5 containers GN 1/1 - 100 in the well
- From 16 to 42 plates Ø 150 mm
- From 30 to 72 ramequins 130 x 90 mm
- From 86 to 221 bottles or cans Ø 65 mm

Complete version

- From 2 to 5 bacs GN 1/1 - 100 in the well

It is compliant with AFNOR AC D40-004 guidelines for catering food distribution.

STANDARD EQUIPMENT

- Heated multi-function gantry: watertight LED lighting (4000°K, 210 lm) or lighting and heating by slot-in halogen spots with protective glass (one 200 W lamp per 1/1 GN unit)
- Removable container dividers supplied for each container space
- Perforated build-up plinths for flush presentation
- Condensing unit (R452a)
- Ventilation grid, to place on the front

CONSTRUCTION

- Stainless steel
- Stainless steel top in scratch-resistant finish
- Refrigerated blown-air well, 105 mm deep. Refrigerated by adjustable ventilated evaporator on gas struts placed under the well, electrical defrost by integrated heating elements
- Removable well bottom and air supply or output duct
- Ventilated-air bain-marie well: heated by heating elements with stainless steel blades
- Safety overheat thermostat
- Rock wool insulation (30 mm)
- Heating multi-function halogen gantry in folded sheet with 2 round tube Ø 42 mm or square tube 40 x 40 mm posts
- 1 one-sided or double-sided curved sneeze-guard in 6 mm thick tempered glass with rounded and chamfered corners
- Deli display in rectilinear design in 6 mm thick tempered glass (closed on customer's side, open on operator's side) with LED ceiling lighting (LED stripes 4000° K, 210 lm)
- 3 position control (+stop): hot, cold, ventilated air bain-marie

OPTIONS

- Wells for 150 mm deep containers
- Wells for 200 mm deep containers
- Posts for sneeze-guard in mirror polished finish
- GN 1/1 - 100 mm container with handles and lid
- Evaporation drip tray
- Tray for condensing water GN 1/1-65 mm
- Delivered without condensing unit (remote condensing unit)
- Tropicalized condensing unit



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