



Reverso

Refrigerated blown-air well to drop in with sneeze-guard Ventilated-air Bain-marie with heated gantry

The Vauconsant Reverso drop-in module is the ideal solution to offer all day long hot or cold service.....in just one piece of equipment!

1. Chilled ventilated air function

Ideal for sandwiches, starters or desserts. It is compliant with AFNOR AC D40-004 guidelines for catering food distribution.

2. Hot ventilated air function + heated gantry

Ideal for croissants, quiches pies, pizzas...
Adjustable to +40°C

3. Dry bain-marie function

Ideal for soups, hot meals... Adjustable to +90°C

Capacity

- From 2 to 5 GN1/1 – 100

Standard equipments

- Heated multi-function gantry: watertight LED lighting (1 LED spotlight per GN) 4000°K, or lighting and heating by slot-in halogen spots with protective glass (one 200 W lamp per 1/1GN unit).
- Removable container dividers supplied for each container space
- Perforated build-up plinths for flush presentation
- Condensing unit (R404a)
- Ventilation grid, to place on the front (customer's side)



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 bottom well 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 halogen canopy (in sheet with good bending properties) consisting of a gantry and 2 round tube Ø 42 mm or square tube 40 x 40 mm posts
- One-sided or double-sided curved sneeze-guard in 6mm 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)
- 3 position control (+stop): hot, cold, bain-marie

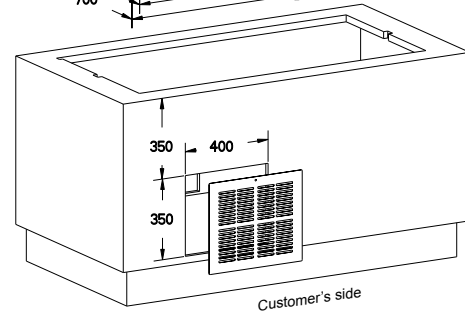
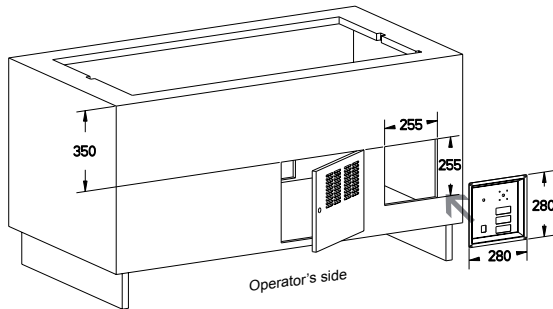
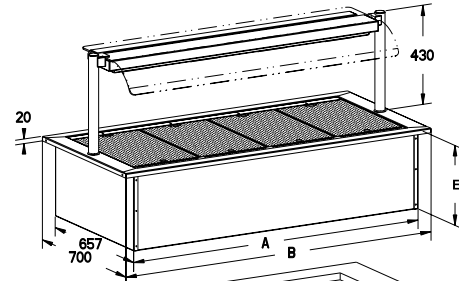
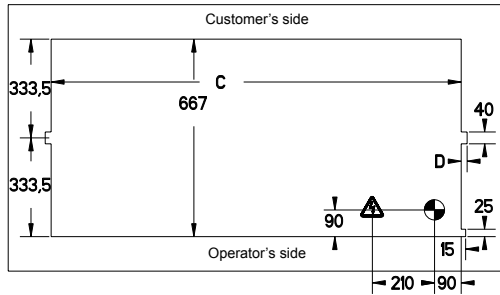
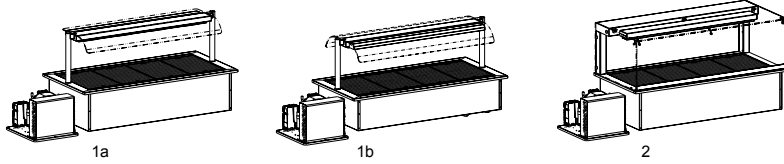
Options

- 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
- Fluorescent tube lighting instead of LED-lighting
- Delivered without condensing unit (remote condensing unit)
- Tropicalized condensing unit



VAUCONSANT

Créer de l'appétit



An air vent is obligatory in the front of the unit on customer's side

To get to the compressor easily and to guarantee the best performances, a door or a trapdoor with aeration is needed. A bigger aeration is necessary for the tropicalized condensing unit : 565x500 mm.

Refrigerating capacity given in a 25°C ambient and a -15°C evaporation temperature

Note: for a unit delivered without condensing unit, the expansion valve, the solenoid valve, the electrical box, and small size controller to drop-in with the electronic thermostat are supplied.



1a. Reverso to drop in - Refrigerated blown-air well / ventilated-air bain-marie with curved sneeze-guard

LED lighting (1 LED spotlight per GN)

Code	Dimensions		Capacity	Refrig. C.	Elect. P.	Drop-in dimensions					Conden. Unit. housing Min. dim.	Wgt.
	round tube	square tube				A	B	C	D	E		
MDRO24021	MDRO24121	820x700x290+430 mm	2 GN 1/1-100	800 W	S - 1200 W*	720 mm	820 mm	740 mm	20 mm	290 mm **	400x600x320 mm	54 kg
MDRO24031	MDRO24131	1150x700x290+430 mm	3 GN 1/1-100	1185 W	S - 1700 W*	1050 mm	1150 mm	1070 mm	20 mm	290 mm **	480x590x380 mm	74 kg
MDRO24041	MDRO24141	1475x700x290+430 mm	4 GN 1/1-100	1185 W	S - 2400 W*	1375 mm	1475 mm	1395 mm	20 mm	290 mm **	480x590x380 mm	93 kg
MDRO24051	MDRO24151	1800x700x290+430 mm	5 GN 1/1-100	1440 W	S - 3600 W*	1700 mm	1800 mm	1720 mm	20 mm	290 mm **	480x590x380 mm	112 Kg

Decor option

ODM010 Vertical posts in mirror polished finish (per sneeze-guard)

Capacity	Plates Ø 150 mm	Ramekins 130 mm x 90 mm	Bottles Ø 65 mm
2 GN 1/1-100	16	30	86
3 GN 1/1-100	24	42	131
4 GN 1/1-100	32	60	176
5 GN 1/1-100	42	72	221

* please add + 1200 W if evaporation drip tray ordered
 ** for 100 mm containers, 396 mm for 200 mm containers

1b. Reverso to drop in - Refrigerated blown-air buffets / ventilated-air bain-marie with double-sided curved sneeze-guard

LED lighting (1 LED spotlight per GN)

Code	round tube	square tube	Dimensions	Capacity	Refrig. C.	Elect. P.	Drop-in dimensions					Conden. housing	Unit. Min. dim.	Wgt.
							A	B	C	D	E			
MDRB12021		MDRB12121	820x700x290+530 mm	2 GN 1/1-100	800 W	S - 1200 W*	720 mm	820 mm	740 mm	20 mm	290 mm **	400x600x320 mm	54 kg	
MDRB12031		MDRB12131	1150x700x290+530 mm	3 GN 1/1-100	1185 W	S - 1700 W*	1050 mm	1150 mm	1070 mm	20 mm	290 mm **	480x590x380 mm	74 kg	
MDRB12041		MDRB12141	1475x700x290+530 mm	4 GN 1/1-100	1185 W	S - 2400 W*	1375 mm	1475 mm	1395 mm	20 mm	290 mm **	480x590x380 mm	93 kg	
MDRB12051		MDRB12151	1800x700x290+530 mm	5 GN 1/1-100	1440 W	S - 3600 W*	1700 mm	1800 mm	1720 mm	20 mm	290 mm **	480x590x380 mm	112 Kg	

Decor option

ODM010 Vertical posts in mirror polished finish (per sneeze-guard)

2. Reverso to drop in - Refrigerated blown-air well / ventilated-air bain-marie with ambient deli display

LED lighting (1 LED spotlight per GN)

Code	Dimensions	Capacity	Refrig. C.	Elect. P.	Drop in dimensions				Conden. housing	Unit. Min. dim.	Wgt.
					A	B	C	E			
MDRP11021	820x700x290+430 mm	2 GN 1/1-100	800 W	S - 1200 W*	720 mm	820 mm	740 mm	290 mm **	400x600x320 mm	75 kg	
MDRP11031	1150x700x290+430 mm	3 GN 1/1-100	1185 W	S - 1700 W*	1050 mm	1150 mm	1070 mm	290 mm **	480x590x380 mm	98 kg	
MDRP11041	1475x700x290+430 mm	4 GN 1/1-100	1185 W	S - 2400 W*	1375 mm	1475 mm	1395 mm	290 mm **	480x590x380 mm	121 Kg	
MDRP11051	1800x700x290+430 mm	5 GN 1/1-100	1440 W	S - 3600 W*	1700 mm	1800 mm	1720 mm	290 mm **	480x590x380 mm	143 Kg	

Capacity	Plates Ø 150 mm	Ramekins 130 mm x 90 mm	Bottles Ø 65 mm
2 GN 1/1-100	16(a) / 15(b)	30(a) / 24(b)	86(a) / 69(b)
3 GN 1/1-100	24(a) / 21(b)	42(a) / 32(b)	131(a) / 99(b)
4 GN 1/1-100	32(a) / 27(b)	60(a) / 44(b)	176(a) / 129(b)
5 GN 1/1-100	42(a) / 35(b)	72(a) / 52(b)	221(a) / 159(b)

a) well - b) display

Common options

Well option

OAC030 Well for 200 mm deep containers (remote condensing unit required)

Defrosting options

OFD030 Evaporation drip tray with level control (capacity 2.75 l)

OFD010 Tray for condensing water GN 1/1-65 mm

Elect. P.

S - 1200 W

Visibility option

On request Fluorescent tube lighting instead of LED-lighting

Refrigeration options

OFG06 Delivered without condensing unit (remote condensing unit) - 2 GN unit

OFG08 Delivered without condensing unit (remote condensing unit) - 3 and 4 GN unit

OFG11 Delivered without condensing unit (remote condensing unit) - 5 GN unit

OFG21 Troopicalized condensing unit (use for +26°C and 43°C ambient temperature and max. 60% humidity). Attention, remote condensing unit might be required.

Accessories

OAA030 GN 1/1-100 container with handle and lid

* please add + 1200 W if evaporation drip tray ordered
** for 100 mm containers, 396 mm for 200 mm containers

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