

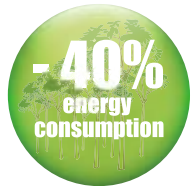


Vauconsant,
the environmentally
friendly choice

 **Vauconsant**

Every day, Vauconsant invents more energy-saving and more recyclable equipments

Eco-designed equipment

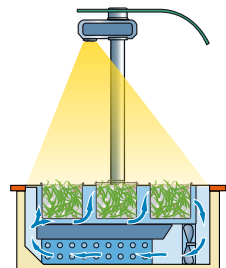


All our refrigerated equipments uses **Eco-Power compressors** offering higher product performance **more energy savings**. They can make energy savings of up to 20%!

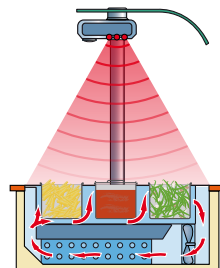
With the brand new design of an air flow based **on re-cycling ventilated cold-air** (GN tanks placed in the well to avoid waste), combined with the use of the Eco-Power compressor, "chill ventilated" wells can **save around 40% in energy consumption** in comparison with a traditional refrigerated well!



Using the same re-cycling air principle, **dry bain-maries and the Reverso bain-marie function reduce electricity consumption by around 40%** in comparison with a traditional air bain-marie.



Reverso re-cycling ventilated cold-air principle



Reverso and bain- marie re-cycling ventilated hot-air principle

LED lighting for even more savings

Vauconsant was the first manufacturer of meal-serving equipments **to include LED lighting** in its displays. LEDs **consume around 7 times less** than fluorescent tubes and have a much longer life span.



Designed to replace high energy consumption installations

Taïga is a refrigerated preparation table that ideally replaces an air-conditioned room. Its lateral laminar chill technology creates a genuine closed chilled air flow. Result: a reduced temperature gap between incoming and outgoing air compared with rival products, which means more energy savings. **Taïga consumes about 7 times less energy than an air-conditioned room!**



Induction technology to optimise consumed energy

With **Saphir induction modules** to maintain temperature and cook, Vauconsant offers **a new way to optimise energy consumed**. Because Saphir induction modules heat more rapidly, they **consume almost 30% less** than a conventional vitroceramic module.



100% recyclable front panel



Colorado is **the only good-looking, fun school canteen with 100% recyclable front panel!**

Thanks to a rotomoulded composite module that could be easily clips onto and off the front, **you can recycle your front panel at any time** or use modules **made of 100% recycled** material.



A company at the heart of sustainable development

Vauconsant has **always designed its equipments** in line with sustainable development principles. On average, our equipment has a **10 year lifecycle**.

Equipment is made with material that pollutes less and is recycled more.

AISI 304

At Vauconsant, we have **always used AISI 304 stainless steel**.

This austenitic material, mainly made of recycled scrap, **requires much less energy to produce than AISI 441**, a ferritic steel mainly made of ferro-chromium. (Source: ArcelorMittal Distribution France)

Complies with European directives on end-of-life product recycling

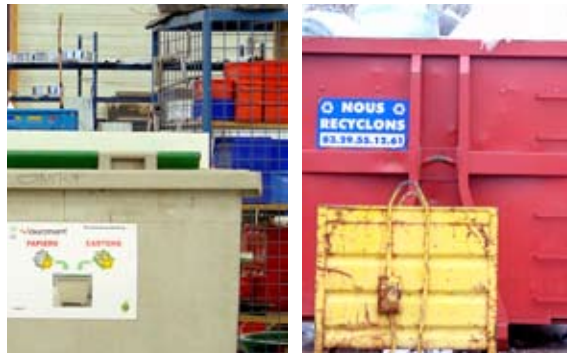
Vauconsant is now backed up by the expertise of **Recy'stem Pro to comply with the WEEE European Directive**

- Reception of products
- Environment-friendly processing/ recycling
- Introduction of operational logistics
- Traceability
- Annual report to government authorities
- Research and Development in technical solutions according to products



Vauconsant, a pilot company within the Syneg for the sorting and recycling of industrial waste

- Separation of hazardous from non-hazardous waste
- Setting up of approved processing technology
- Setting up of sorting zones and containers



Optimising transport to reduce CO₂ emissions

Vauconsant has **always delivered directly to its customers**. By avoiding grouping together goods in platforms, transport is reduced to the bare minimum.

Since 1926, Vauconsant has **made its products in France** in a factory next to Nancy. Before delivery, **none of our products have been transported**.



Vauconsant also prefers local suppliers. **Less distance means less transport...**



 **Vauconsant**

Rue Charles Hermite
Z.I des Sables - BP 59
54110 Dombasle-sur-Meurthe
France
Tél : 0033 (0) 3 83 45 82 82
Fax : 0033 (0) 3 83 45 82 93
www.vauconsant.com

