



**-20%**  
energy  
consumption  
for refrigerated  
modules

**60 dBa**  
on average

## Refrigerated blown-air wells to drop-in with gantry

Efficient, practical and fashionable, the refrigerated blown-air wells to drop-in offer the best solution to display and preserve your products at the same time.

The refrigerated blown-air wells are designed to hold up to 7 GN 1/1 100 mm containers (not supplied) or up to 60 plates or 102 small dishes.

Thanks to their outstanding performances, the Vauconsant refrigerated blown-air wells to drop-in ensure a homogeneous temperature of +5°C on average at the core of the food, 24 hours long.

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 7 GN1/1 100 mm containers (not supplied)
- From 16 to 60 plates Ø 150 mm
- From 30 to 102 small dishes 130 x 90 mm
- From 86 to 311 bottles or cans Ø 65 mm

### Standard equipments

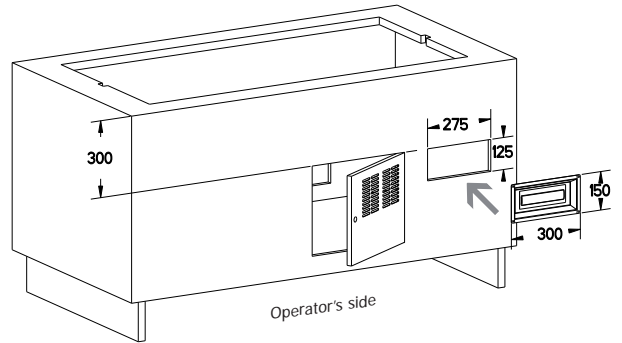
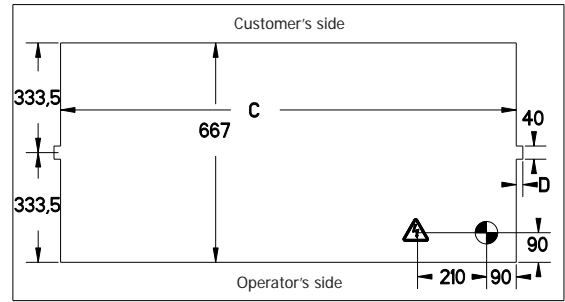
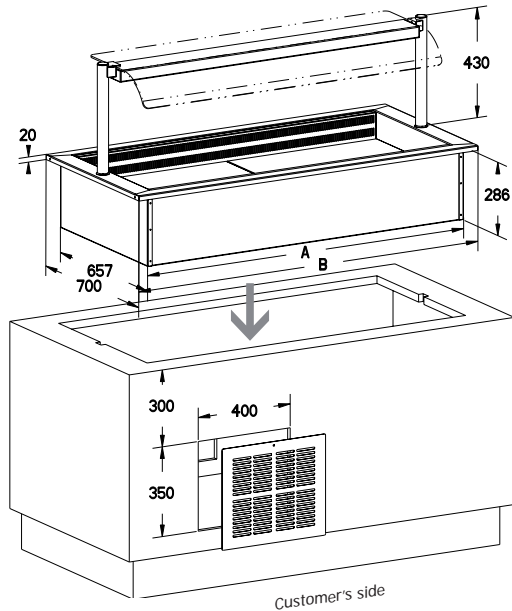
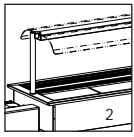
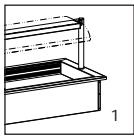
- Watertight lighting by fluorescent tubes 4000°K (500 to 2850 Lm depending on the display length)
- Controller to drop-in
- Condensing unit (R404a refrigerant gas)
- Ventilation grid compulsory on the front

### Construction

- Stainless steel
- Refrigerated 115 mm deep blown-air well
- One level display with a gantry and two rounded Ø 42 mm posts
- 6 mm thick curved sneeze guard
- Regulation by thermostat with digital display having a defrost cycle programme
- Refrigerated by ventilated evaporator on gas struts under the well (electrical defrost by heating elements)
- Removable bottom well and air-duct
- Insulated by 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

- Square posts
- Posts in mirror polished finish
- Wells designed to hold 150 mm or 200 mm containers
- Non-perforated stainless steel raised elements for wells GN1/1 or GN2/1
- UVC lamp
- Evaporation drip tray
- Tropical condensing unit
- Unit delivered without condensing unit



To get to the compressor easily and to guarantee the best performances, a door or a trapdoor with aeration is to be foreseen.



### 1. Refrigerated blown-air wells to drop-in with gantry

Code	Dimensions	Capacity	Condensing unit			Elect. P.	Drop-in dimensions				Wgt.	
			Refrig. C.	Elect. P.	Elem. P.		A	B	C	D		Min. dim. of compr. housing
A31208	820x700x290+430 mm	2 GN 1/1-100	800 W	520 W	900 W	S - 1000 W	720 mm	820 mm	730 mm	20 mm	400x600x320 mm	74 Kg
A31213	1150x700x290+430 mm	3 GN 1/1-100	1185 W	676 W	1350 W	S - 1450 W	1050 mm	1150 mm	1060 mm	20 mm	480x590x380 mm	89 Kg
A31215	1475x700x290+430 mm	4 GN 1/1-100	1185 W	676 W	1800 W	S - 1900 W	1375 mm	1475 mm	1385 mm	20 mm	480x590x380 mm	105 Kg
A31219	1800x700x290+430 mm	5 GN 1/1-100	1440 W	830 W	2250 W	S - 2350 W	1700 mm	1800 mm	1710 mm	20 mm	480x590x380 mm	120 Kg
A31222	2150x700x290+430 mm	6 GN 1/1-100	1727 W	935 W	2800 W	S - 2900 W	2025 mm	2150 mm	2035 mm	20 mm	480x590x380 mm	136 Kg
A31225	2450x700x290+430 mm	7 GN 1/1-100	2126 W	1107 W	3170 W	S - 3270 W	2354 mm	2450 mm	2364 mm	20 mm	480x590x380 mm	150 Kg

### 2. Refrigerated blown-air wells to drop-in with double-sided sneeze guard gantry

Code	Dimensions	Capacity	Condensing unit			Elect. P.	Drop-in dimensions				Wgt.	
			Refrig. C.	Elect. P.	Elem. P.		A	B	C	D		Min. dim. of compr. housing
A31308	820x700x290+530 mm	2 GN 1/1-100	800 W	520 W	900 W	S - 1000 W	720 mm	820 mm	730 mm	20 mm	400x600x320 mm	77 Kg
A31313	1150x700x290+530 mm	3 GN 1/1-100	1185 W	676 W	1350 W	S - 1450 W	1050 mm	1150 mm	1060 mm	20 mm	480x590x380 mm	94 Kg
A31315	1475x700x290+530 mm	4 GN 1/1-100	1185 W	676 W	1800 W	S - 1900 W	1375 mm	1475 mm	1385 mm	20 mm	480x590x380 mm	109 Kg
A31319	1800x700x290+530 mm	5 GN 1/1-100	1440 W	830 W	2250 W	S - 2350 W	1700 mm	1800 mm	1710 mm	20 mm	480x590x380 mm	125 Kg
A31322	2150x700x290+530 mm	6 GN 1/1-100	1727 W	935 W	2800 W	S - 2900 W	2025 mm	2150 mm	2035 mm	20 mm	480x590x380 mm	142 Kg
A31325	2450x700x290+530 mm	7 GN 1/1-100	2126 W	1107 W	3170 W	S - 3270 W	2354 mm	2450 mm	2364 mm	20 mm	480x590x380 mm	158 Kg

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

### Options

Code	Elect. P.
A30117 Well for 150 or 200 mm containers (1)	
A30061 Non-perforated stainless steel raised elements for wells GN 1/1 – 50 mm high	
A30062 Non-perforated stainless steel raised elements for wells GN 2/1 – 50 mm high	
A30133 Antibacterial UVC lamp for 820 to 1800 mm wells	
A30134 Antibacterial UVC lamp for 2150 to 2450 mm wells	
A61139 Square 40x40 mm 18-10 stainless steel posts (per display)	
A61141 Posts for displays in mirror polished finish (per display)	
A60099 Tropical condensing unit	
A63552 Evaporation drip tray with level control (capacity 2.75 l)	S - 600 W
A63533 Unit delivered without condensing unit: 800 W	
A63578 Unit delivered without condensing unit: 1185 W	
A63580 Unit delivered without condensing unit: 1440 W	
A63582 Unit delivered without condensing unit: 1727 W	
A63573 Unit delivered without condensing unit: 2126 W	

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

(1) Remote condensing unit required



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