

Reverso

- Refrigerated blown-air well to drop-in with gantry
- Ventilated-air bain-marie with heated gantry

The Vauconsant Reverso drop-in module enables all day long hot or cold service..... in just one piece of equipment!

1. Chilled ventilated air function

Ideal for sandwiches, starters or desserts +5°C core food temperature attainable in an ambient air temperature of +25°C during 2 hours.

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

- Removable container divisions supplied for each container space
- Perforated build-up plinths for flat surface presentation
- Evaporation drip-tray
- Condensing unit (R404a condensing unit)
- Ventilation grid in the front

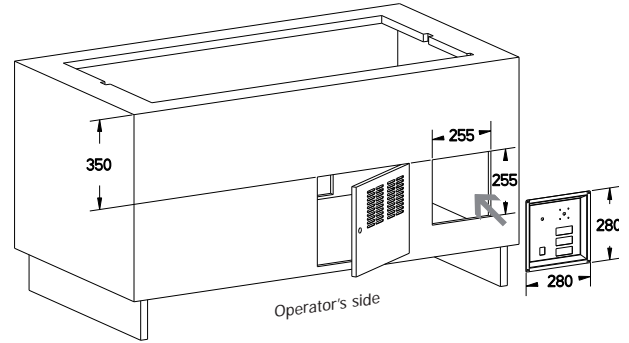
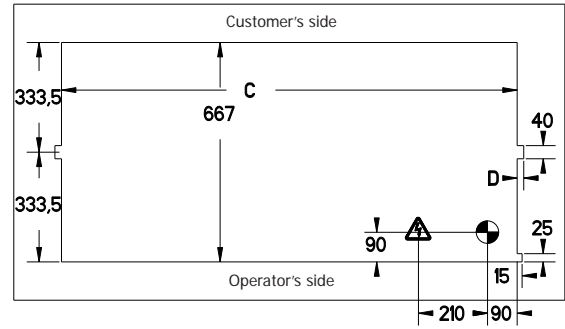
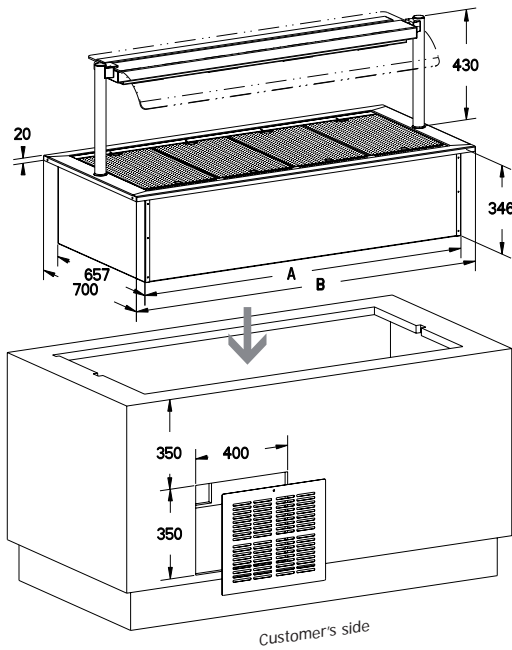
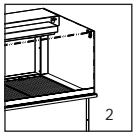
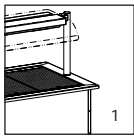
Construction

- Stainless steel
- Refrigerated blown-air well, 115 mm deep.
Refrigerated by ventilated evaporator on gas struts placed under the well, electrical defrost by integrated heating elements
- Ventilated-air bain-marie well: heated by heating elements with stainless steel blades
- Heating halogen canopy: neutral watertight lighting by fluorescent tubes 4000°K (500 to 2850 Lm depending on the display length) or heating by slot-in halogen spots with protective glass (one 200w lamp per 1/1GN). Canopy consisting of a gantry and two rounded Ø42mm posts
- 6mm thick tempered glass shelf with curved front sneeze guard or 6mm thick tempered glass sides and front, either curved or rectangular shape
- 3 position control: hot, cold, bain-marie

Options

- Posts for display in mirror polished finish
- Square 40x40mm posts in 18-10 stainless steel
- GN1/1 – 100 mm container with handles and lid
- Evaporation drip tray GN 1/1 – 65
- 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 well / Ventilated-air Reverso bain-marie with gantry (curved front sneeze guard)

| Code | Dimensions | Capacity | Elect. P. | Drop-in dimensions | | | | Condensing unit | | | | Wgt. |
|--------------------------------|------------|---------------------|---------------------|--------------------|---------|---------|-------|-----------------|--------------|----------|-----------------------------|--------|
| | | | | A | B | C | D | Refrig. | C. Elect. P. | Elem. P. | Min. dim. of compr. housing | |
| A33208R 1 side sneeze g. | A33308R | 820x700x290+430 mm | 2 GN 1/1 S - 1200 W | 720 mm | 820 mm | 730 mm | 20 mm | 800 W | 520 W | 900 W | 400x600x320 mm | 54 kg |
| A33213R | A33313R | 1150x700x290+430 mm | 3 GN 1/1 S - 1700 W | 1050 mm | 1150 mm | 1060 mm | 20 mm | 1185 W | 676 W | 1350 W | 480x590x380 mm | 74 kg |
| A33215R | A33315R | 1475x700x290+430 mm | 4 GN 1/1 S - 2400 W | 1375 mm | 1475 mm | 1385 mm | 20 mm | 1185 W | 676 W | 1800 W | 480x590x380 mm | 93 kg |
| A33219R | A33319R | 1800x700x290+430 mm | 5 GN 1/1 S - 3600 W | 1700 mm | 1800 mm | 1710 mm | 20 mm | 1440 W | 830 W | 2250 W | 480x590x380 mm | 112 kg |

2. Refrigerated blown-air well / Ventilated-air Reverso bain-marie with neutral deli display

| Code | Dimensions | Capacity | Elect. P. | Drop-in dimensions | | | Condensing unit | | | | Wgt. |
|---------|---------------------|----------|------------|--------------------|---------|---------|-----------------|--------------|----------|-----------------------------|--------|
| | | | | A | B | C | Refrig. | C. Elect. P. | Elem. P. | Min. dim. of compr. housing | |
| A33408R | 820x700x290+430 mm | 2 GN 1/1 | S - 1200 W | 720 mm | 820 mm | 730 mm | 800 W | 520 W | 900 W | 400x600x320 mm | 75 kg |
| A33413R | 1150x700x290+430 mm | 3 GN 1/1 | S - 1700 W | 1050 mm | 1150 mm | 1060 mm | 1185 W | 676 W | 1350 W | 480x590x380 mm | 98 kg |
| A33415R | 1475x700x290+430 mm | 4 GN 1/1 | S - 2400 W | 1375 mm | 1475 mm | 1385 mm | 1185 W | 676 W | 1800 W | 480x590x380 mm | 121 kg |
| A33419R | 1800x700x290+430 mm | 5 GN 1/1 | S - 3600 W | 1700 mm | 1800 mm | 1710 mm | 1440 W | 830 W | 2250 W | 480x590x380 mm | 143 kg |

Options

| Code | Elect. P. |
|--|-----------|
| A61137 GN1/1 – 100 mm container with handle and lid | |
| A30117 Well for 150 or 200 mm containers (Remote condensing unit required) | |
| A63552 Evaporation drip tray with level control (capacity 2.75 l) | S - 600 W |
| A61139 Square 40x40 mm 18-10 stainless steel posts | |
| A61141 Posts in mirror polished finish (per display) | |
| A63533 Unit delivered without condensing unit: puissance : 800 W | |
| A63578 Unit delivered without condensing unit: puissance : 1185 W | |
| A63580 Unit delivered without condensing unit: puissance : 1440 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



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