



Taiga
The high performance
and really economical
refrigerated Food Lab



VAUCONSANT



More food security

The optional use of UVC lamps (C type ultraviolet – short wave) limits the risk of development and growth of germs, viruses and bacteria present in the air.

For sandwich bars, sushi preparation, salad bars, banquets, school canteens (small quantity of meals to be served), kitchens, pantries (packaging removal), in conformity with the chill chain, front customer cutting in mass retailing (cheese, meat, etc.). With Taïga, you comply with HACCP preparation norms without having to invest in a costly air-conditioned room

Guaranteed temperature, compliance with HACCP norms, food safety... treat yourself to the best!

Thanks to the use of **2 hanged evaporators** - over the tank - which continuously cool the air, the Taïga refrigerated preparation table is the only worktop that guarantees **cold coverage throughout its length and up to 20 cm high**.

With it you can **prepare products at a controlled average temperature of +4°C** at the food core for the 2 and 3 GN models and +7°C for the 4 and 5 GN models at an ambient temperature of +25°C!

The optional use of **UVC lamps** (C type ultraviolet – short wave) **limits the risk of development and growth of germs, viruses and bacteria** present in the air.

With Taïga, **there is no need for a cold room** to comply with HACCP preparation norms!

More comfort to work better

Taïga renews the **pleasure of preparation!** No need to wear warm clothes, **no more illnesses and discomfort diseases and nuisances** related to work in the cold!

Contrary to other manufactures that use frontal laminar chill technology, **Vauconsant uses lateral laminar chill technology, which avoids direct cold air blown** at level of users' waists.

The use of **new generation of refrigerating units** considerably **reduces the sound level** (60 dBA on average for all units used). Associated **vibrations are also clearly attenuated.**

These new condensing units appreciably **reduce blown heat and help to maintain a pleasant room temperature...** especially in the summer.

Reduced tiredness, a more pleasant surrounding temperature for working... **your staff will be grateful!**

Unrivalled productivity

Thanks to its **effective format (up to 5 GNs)**, the Taïga refrigerated preparation table can **contain 2 perfectly functional workstations.** With Taïga, configure your Food Lab in the blink of an eye! Carving blocks can be moved or easily removed to insert one or several trays. Thanks to its **refrigerated storage unit**, you have a **stock of available ingredients at all times.**

Easy to use and maintain

For easy cleaning, the support frame and ventilation conducts are **removable without tools.** AISI 304 stainless steel assemblies have **rounded corners.**

The drip tray located under the table **ensures direct visibility of the water level** and may be easily removed. The wide diameter drain hole allows **rapid drainage of the cleaning water.**

Available at any moment regardless of the configuration of use

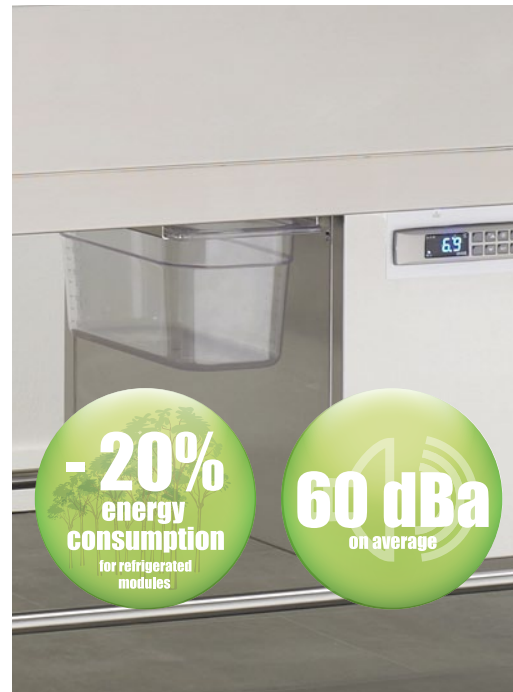
Assembled on 4 castors, including 2 self-blocking castors, for **easy and rapid movement** or on brackets, the Taïga refrigerated table offers a wide range of configurations – laboratory, kitchen, store, etc. - to satisfy all your requirements.

Make real savings while respecting the environment

Taïga uses EcoPower compressors **that make up to 20% energy savings!** Its **lateral laminar chill technology creates a genuine closed chilled air circuit.**

Result: a **reduced temperature gap** between incoming and outgoing air compared with rival products, **which means more energy savings.**

With such exceptional performance, **it is not worthwhile to invest in a costly air-conditioned room.** A simple 220V/16A connection is necessary to make it work!



Easier and faster to maintain

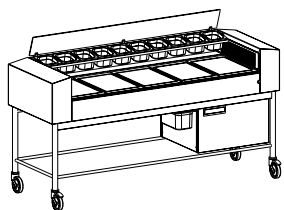
The drip tray located under the table ensures direct visibility of the water level and may be easily removed. The wide diameter drain hole allows rapid drainage of the cleaning water.

More comfort, productivity and ergonomics

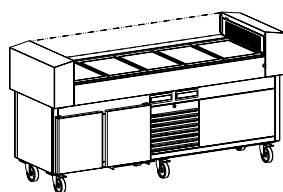
Taïga 5 GN allows the use of 2 perfectly functional workstations. The use of new condensing units considerably reduces the sound level (60 dBA on average). Carving blocks can be moved or easily removed to insert one or several trays.

More savings every day

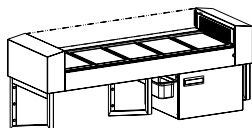
EcoPower condensing units allow up to 20% energy savings. Lateral laminar chill technology consumes less energy than any other frontal laminar chill technology.



1



2



3

Capacity

- From 2 to 5 GN 1/1-100 containers (not supplied)
- Refrigerated cabinet with 2 doors GN 1/1

Capacity of the frame for containers

- From 4 to 10 GN 1/6-100 containers (not supplied)

Standard equipments

- Condensing unit (R404a refrigerant gas)
- 2, 3, 4 or 5 carving plates in polyethylene GN1/1 (depending of the model)
- Protective glass 175 mm height on customer side
- GN 1/3 container for drain drip tray
- 4 swivel wheels, 2 with brakes

Construction

- Stainless steel
- Top equipped with carving plates in polyethylene, 20 mm thick
- Evaporator placed on the two sides of the countertop
- Tangential air flow with a IP55 engine placed on stainless steel plates
- Ventilation ramp easily removable without any tools
- Built-in housing for condensing unit
- Tele-thermostat with digital display
- Base made in rounded stainless steel posts 42.4 mm

Options

- Carving plate in polyethylene GN1/1
- Sneeze guard
- Frame for 4,6,8 and 10 GN1/6-100 mm containers (not supplied)
- Frame in stainless steel for GN1/1 container
- Removable stainless steel sliding support with guiding rail
- Antibacterial UVC lamp

Code		Capacity & Designation	Dimensions	Refrig. C.	Elect. P.	Refrigerated cabinet (2)
On base with wheels (1)	On brackets (3)					
39011V	31211V	2 GN 1/1-100	1055x700x1080 mm	800 W	M - 600 W	
39318V	31318V	3 GN 1/1-100 - Special slicer	1400x700x1400 mm	1440 W	M - 1000 W	
39300V		Special slicer trolley	663x833x980 mm			
39014V	31214V	3 GN 1/1-100	1400x700x1080 mm	1100 W	M - 900 W	
39114V		3 GN 1/1-100	1400x700x1080 mm	1100 W	M - 900 W	2 doors GN 1/1
39018V	31218V	4 GN 1/1-100	1745x700x1080 mm	1100 W	M - 900 W	
39118V		4 GN 1/1-100	1745x700x1080 mm	1100 W	M - 900 W	2 doors GN 1/1
39020V	31220V	5 GN 1/1-100	2090x700x1080 mm	1100 W	M - 900 W	
39120V		5 GN 1/1-100	2090x700x1080 mm	1100 W	M - 900 W	2 doors GN 1/1

Options

Code		Dimensions
39240V	Carving plate GN1/1 in polyethylene	556x343x20 mm
39260V	Perforated stainless steel sliding support GN1/1, removable and with sliding rail	585x335x60mm
39231V	Sneeze guard for refrigerated workstation 2 GN	685x175 mm
39236V	Sneeze guard for refrigerated workstation 3 GN	1030x175 mm
39239V	Sneeze guard for refrigerated workstation 4 GN	1375x175 mm
39241V	Sneeze guard for refrigerated workstation 5 GN	1720x175 mm
39221V	Support for 2 GN1/3 or 4 GN1/6-100 mm containers (not supplied)	670x196x20 mm
39226V	Support for 3 GN1/3 or 6 GN1/6-100 mm containers (not supplied)	1015x196x20 mm
39229V	Support for 4 GN1/3 or 8 GN1/6-100 mm containers (not supplied)	1360x196x20 mm
39230V	Support for 5 GN1/3 or 10 GN1/6-100 mm containers (not supplied)	1705x196x20 mm
39215V	Support frame 20x20 for stainless steel GN1/1 container (not supplied)	550x345x20 mm
30139V	Antibacterial UVC lamp 15 W	438 mm



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