



**New Visio Line
built-in modules**
Better design,
greater efficiency, more
savings

 **Vauconsant**





Whatever your project is - Staff, Administration or University restaurants, Commercial catering outlets and Take away concepts, Hotel and Resort food service or the Marine business sector - new Visio Line built-in modules offer the best presentation solutions to suit your preferred type and length of food service.



1 level heated deli display - 1 level refrigerated deli display - Long term service - 24 hours





Refrigerated cooled contact display well - Refrigerated air blown display well / air ventilated bain marie Reverso





Refrigerated well with refrigerated multi tier display - Long term service - 24h - Refrigerated well with refrigerated multi tier display - Medium term service - 4h



Refrigerated well with refrigerated multi tier display - Short term service - 1h30 - Heated display





Increase your powers of seduction...

With **a sleek yet understated design**, the **new Visio Line** modules provide a style that will make your restaurant **a warm, hospitable and elegant place to be**. Refrigerated and heated modules have the same design to enhance the **harmonious style** of the units. Being **highly compact**, the Visio Line range of built-in modules creates **more space to receive your customers**.

Total visual transparency is achieved by the use of **large glazed surfaces** throughout the design. Refrigerated and heated food displays are greatly enhanced. The internal lighting of the display is such that with the **LED option** the effect becomes magical. Your products become visible **from all sides and afar**; the **power of seduction** becomes dramatic.

With **perfectly displayed** preparations, you are sure to stimulate the appetites of the most demanding customers!

In contrast to units of other manufacture, our completely open self-service displays guarantee an unrivalled level of performance. Greater accessibility allows your customers to be **served easily and quickly**. Customer numbers are optimised and your restaurant becomes more profitable.



Refrigerated air blown display well - Air ventilated bain marie with heated display



Lighting by slot-in halogen lamps

Optional LED light

Displays so efficient temperatures are guaranteed.....24 hours around the clock!

Assisted-service and self-service presentation; **short term – 1 hour 30 minutes, medium term – 4 hours or long term – 24 hours**, Vauconsant offers a range of refrigerated displays that have different performance characteristics to suit your preferred type and length of food service.

It's proven; Vauconsant long term refrigerated displays **perform better** than units manufactured by others. **+5°C core product** temperature is guaranteed in an ambient room temperature of +25°C (even after 24 hours).

Vauconsant refrigerated display performance **far exceeds the industry standard**.

The use of the curtain allows preparations to be left over night (thanks to 24 hours storage capability). Your stock control is increased.



4 levels refrigerated multi tier display - Long term service – 24 hours



Short term service – 1 hour 30 minutes

+8°C core product temperature in an ambient room temperature of +25°C for 1 hour 30 minutes after the curtain is open*

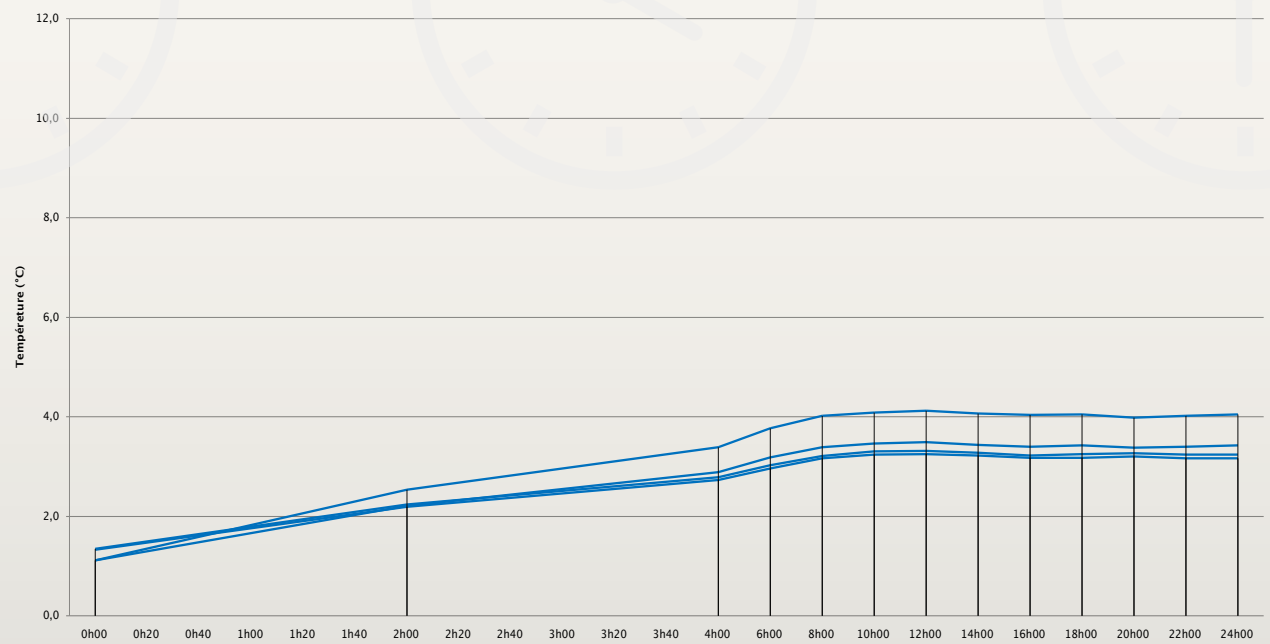
Medium term service – 4 hours

+5°C core product temperature in an ambient room temperature of +25°C for 2 hours*
+8°C core product temperature in an ambient room temperature of +25°C for 4 hours*

Long term service – 24 hours

+5°C core product temperature in an ambient room temperature of +25°C for 24 hours*

* (test conditions in a laboratory with 50% humidity rate)



Curve of temperature maintain for long term 24h self-service displays
 — Temperature in the well and for each shelves



3 levels refrigerated multi tier display - Long term service - 24 hours



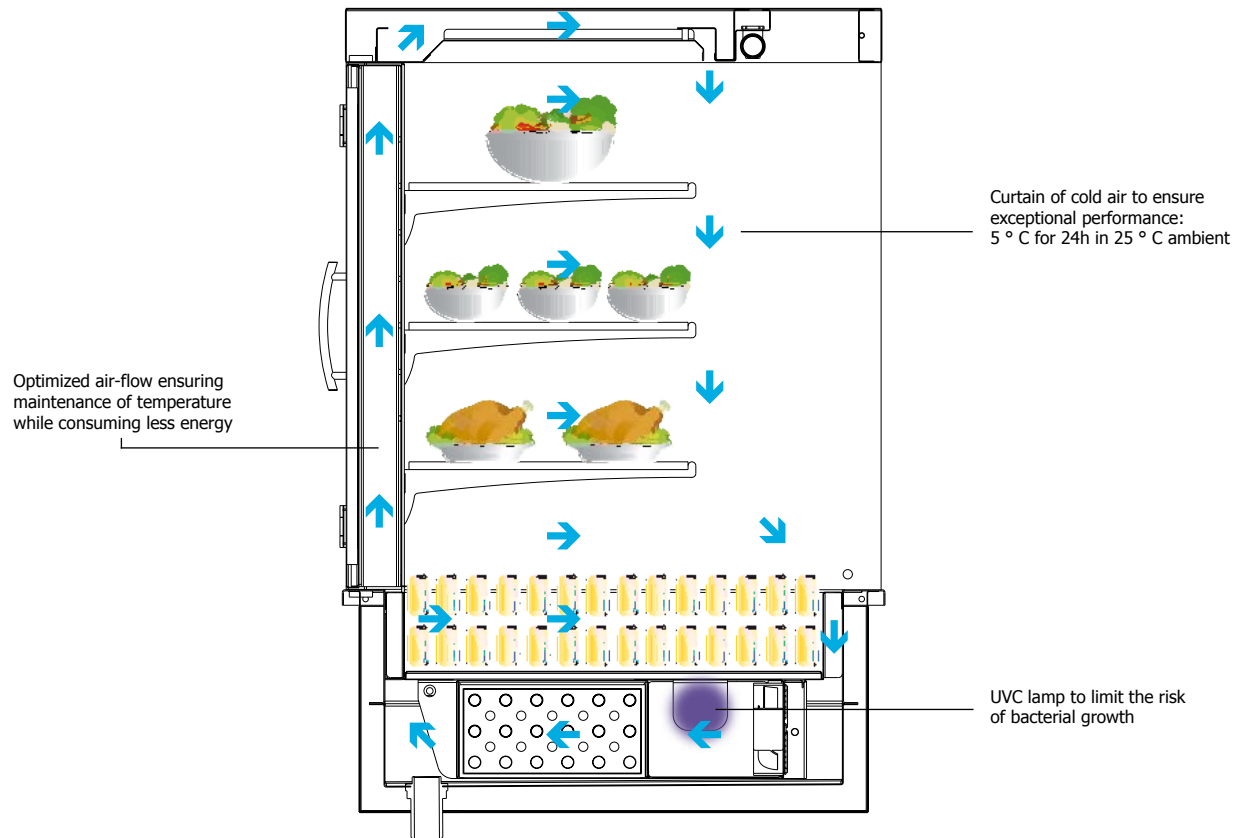
Preserving quality of flavour, maintaining temperatures and minimizing bacterial risks.....treat yourself to the best!

Thanks to **perfectly controlled ventilation**, refrigerated cold-air circulates evenly throughout the appliance; starters, desserts, sandwiches **keep their flavour** without drying.

With the use of the optional **UVC system within the interior of the well** (type C shortwave ultra-violet), the **development and proliferation** of any **germs or bacteria** circulating throughout the system is **curtailed**.

Flavours preserved, food industry standards met, temperatures maintained and bacterial risks minimised when using Visio Line. The new VAUCONSANT Visio Line range is the very best available.





Principle of air circulation of long term 24h self-service displays



The most comprehensive range on the market...

Either refrigerated 'contact-cold' or 'ventilated-cold' units; 30mm deep (plates), 90mm (cans & bottles) or 100-200mm GN containers, 2, 3, 4, 5, 6 or 7 GN 1/1 flat or well assisted-service or self-service displays with 3 or 4 shelves, heated tops, heated assisted or self-service heated displays, bain-marie and even Reverso refrigerated / bain marie unit... with Vauconsant Visio Line there is always a **presentation solution perfectly adapted to your needs**.

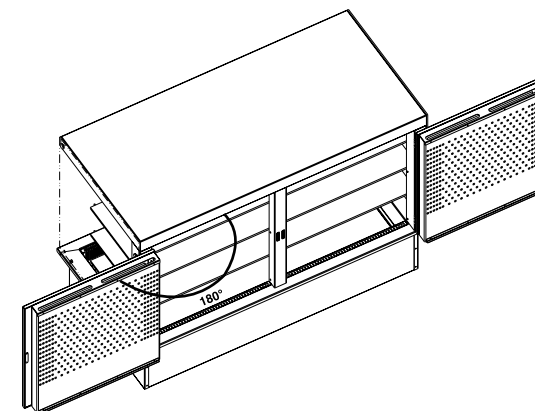
Exceptional capacity – dimensions and load resistance – the shelves of the new Visio Line display units offer a **very high surface:presented product ratio**. Shelves can be adjusted to give a **wide range of product display options**: glasses, bowls, plates, etc

Visio Line displays are used to present:

- 140 Ø 150 mm plates
- 208 130x90 mm ramekins
- 636 Ø 65 mm bottles







Easy loading thanks to doors that open by 180°

Serving becomes a pleasure...

With new Visio Line built-in modules **serving customers** becomes a **real pleasure!** The use of a **new generation of compressor** reduces noise to **60dBa** (average for all groups used) with less vibration.

The new generation of compressors **reduces heat emission** also helping to maintain a pleasant room temperature... especially in the summer.

A better working environment is created both for staff and customer alike.



Easy to use and maintain...

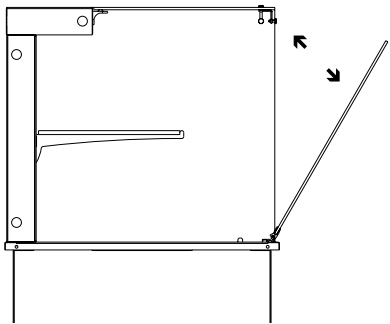
The rear flap doors have an **opening radius of 180°** facilitating **easy reloading** of the displays.

Opening, loading and closing has never been so **easy** thanks to the **new handles** which have a magnetized closing mechanism.

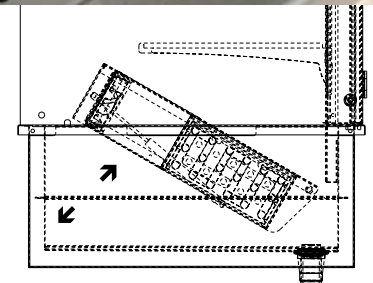
With the new Visio Line built-in modules, cleaning has never been so **quick and easy**! All parts are **removable without tools**; **radiused corners** and a **sloping well to the drain**, **lift-up evaporator**, **hinged front glass** and **removable ventilation ducts**. Everything has been designed to make cleaning easy.

Vauconsant uses only **AISI 304** austenitic (non-magnetic) **stainless steel** in the manufacture of its products.

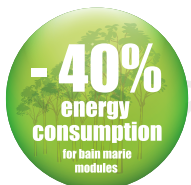
It is the stainless steel recognised by professional kitchen experts to **avoid risk of corrosion** in very aggressive environments.



The front display-glass is hinged to allow easy cleaning. A good hygiene regime is assured



Gas-struts facilitate the floor of the well to be lifted easily allowing cleaning to be undertaken without great effort



Make real savings... and protect the environment

Vauconsant uses **new generation Eco-Power compressors** which are more efficient and **more economical**. These compressors enable energy savings up to **20%**.

By re-cycling ventilated cold-air (GN containers placed in the well guarantee the sealed-air circulation). The Reverso is **40% more efficient than a traditional appliance**.

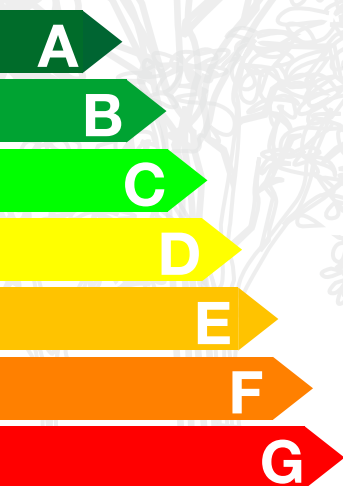
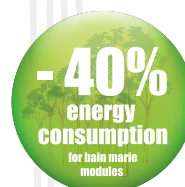
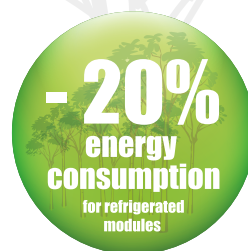
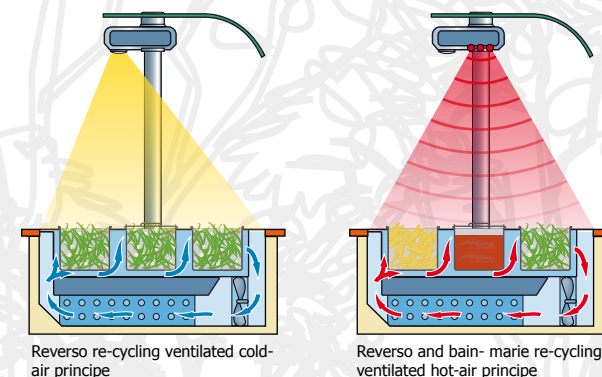
The same re-cycling principal allows the Reverso hot-air and bain- marie **to reduce electricity consumption by around 40%** compared to a traditional bain-marie.

By using the new Vauconsant Visio Line built-in modules, **energy savings** are made thus helping to protect **the environment**.



Vauconsant complies with European directive (DEEE) through its product responsibility program with operational logistics, waste **treatment/recycling** policy, research and development of technical solutions tailored to each product and reported annually to the public authorities.

AISI 304 stainless steel requires less energy to manufacture than other similar materials. Vauconsant therefore helps to protect the environment by choosing to manufacture its products using this material



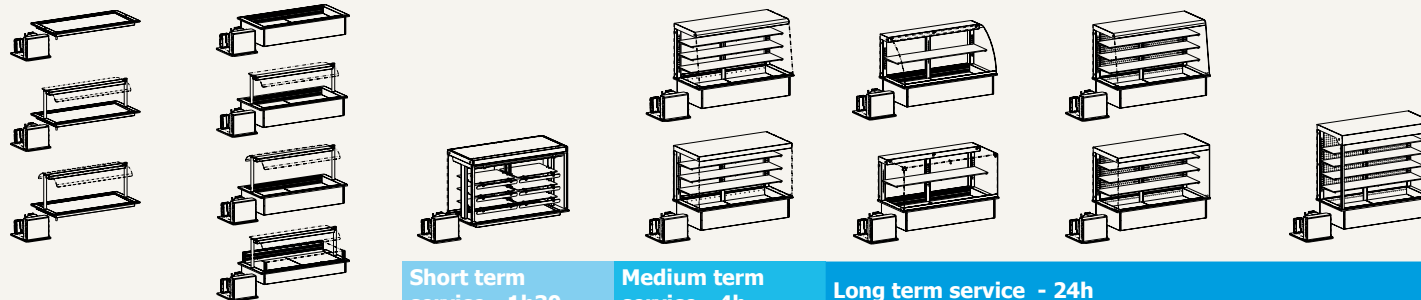


Ventilated air Bain marie



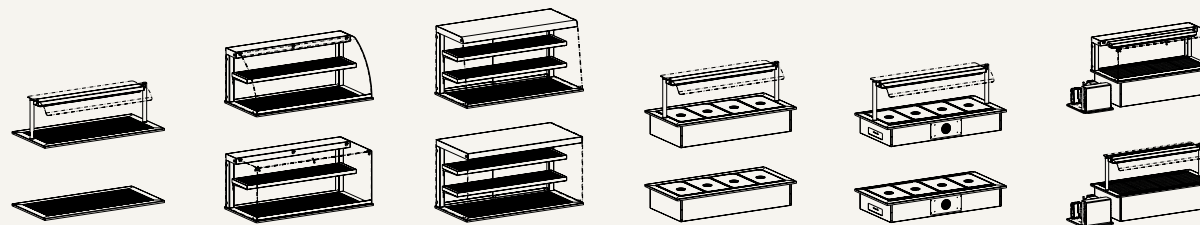
Refrigerated air blown display well / Ventilated air Bain marie Reverso

Refrigerated modules



			Short term service - 1h30	Medium term service - 4h	Long term service - 24h		
	Refrigerated cooled contact well with or without display	Refrigerated air blown display well with or without display	Refrigerated cooled contact well with 3 levels refrigerated display	Refrigerated air blown display well with 3 levels refrigerated display	Refrigerated air blown display well with 1 ambient shelf Deli display	Refrigerated air blown display well with 3 levels refrigerated display	Refrigerated air blown display well with 4 levels refrigerated display
Capacity	2 to 7 GN 1/1	2 to 7 GN 1/1	3 to 7 GN 1/1	2 to 5 GN 1/1	2 to 5 GN 1/1	2 to 5 GN 1/1	2 to 4 GN 1/1
Standard equipment							
Control panel inset	●	●	●	●	●	●	●
Watertight lighting by recessed fluorescent tube	●	●	●	●	●	●	●
Eco-Power condensing unit (20% energy saving)	●	●	●	●	●	●	●
Interior in mirror polished finishing							●
Plastic-coated curtain with automatic rewind on the customer's side			●				
Ventilation grid to fit in the front of the counter	●	●	●	●	●	●	●
Options							
Square stainless steel posts	●	●					
Evaporation drip tray	●	●		●	●	●	●
Rectilinear design display				●	●	●	
90 mm deep well (drinks unit)	●						
200 mm deep well		●		●	●	●	●
UVC system		●		●	●	●	●
Plastic-coated curtain with automatic rewind on the customer's side				●		●	
Flaps on the customer's side			●	●		●	
Closed on the customer's side (clear glass)				●		●	
Internal LED lighting of the shelves				●	●	●	●
Interior in mirror finishing instead of the doors on the operator's side				●		●	
Doors (hinged / sliding) on the operator's side					●		●
Unit delivered without condensing unit and regulation	●	●	●	●	●	●	●
Construction							
AISI 304 Stainless steel	●	●	●	●	●	●	●
Refrigerated by cooled contact with copper tubes	●		●				
Refrigerated by ventilated evaporator on gas struts		●		●	●	●	●
Insulation by CFC-free injected polyurethane foam	●	●	●	●	●	●	●
Regulation by thermostat with digital display	●	●	●	●	●	●	●
Full internal fuse protection	●	●	●	●	●	●	●
Display with curved front sneeze guard	●	●					
Display with double curved front sneeze guard « salad service »	●	●					
Refrigerated air blown display deck well		●					
Removable bottom well and air duct		●		●	●	●	●
Display open on the operator's side. Closed on customer's side					●		
Display closed by doors on the operator's side. Open on the customer's side			●	●		●	●

Heated modules



	Heated display	Heated deli display	Heated self service display	Wet bain marie	Air ventilated bain marie	Refrigerated air blown display well - Air ventilated bain marie with heated display Reverso
Capacity	2 to 6 GN 1/1	2 to 5 GN 1/1	2 to 5 GN 1/1	2 to 6 GN 1/1	2 to 6 GN 1/1	2 to 5 GN 1/1
Standard equipment						
Control panel inset	●	●	●	●	●	●
Eco-Power condensing unit (20% energy saving)						●
Watertight lighting by recessed fluorescent tube						●
Removable containers divisions				●	●	●
Ventilation grid to fit in the front of the counter						●
Options						
Square stainless steel posts	●			●	●	●
Evaporation drip tray						●
Separated control of each plates		●	●			
Rectilinear design display		●	●			●
Heated top with recessed 55 mm deep	●	●	●			
Closed on the customer's side (clear glass)			●			
Sliding doors (hinged / sliding) on the operator's side		●				
Interior in mirror finishing instead of the doors on the operator's side			●			
Bain marie well with manual water filling				●		
Reverso delivered without condensing unit and regulation						●
Construction						
AISI 304 Stainless steel	●	●	●	●	●	●
Refrigerated by ventilated evaporator on gas struts						●
Top equipped with recessed tempered glass hot plates	●	●	●			
Bain marie well with automatic water filling				●		
Rock wool insulation	●	●	●	●	●	●
Regulation by thermostat with digital display	●			●	●	●
Separate control of each plates		●	●			
Full internal fuse protection	●	●	●	●	●	●
Heated display with curved front sneeze guard	●			●	●	●
Heating and lighting by slot-in halogen lamps (one 200 Watts lamp per GN 1/1 module)	●			●	●	●
Display open on the operator's side. Closed on customer's side		●				●
Display closed by doors on the operator's side. Open on the customer's side			●			
Heated shelves equipped with tempered glass hot plates		●	●			





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