

TEMPERATURE REHEATING

MAY 2023



Proud
of my
equipment

TEMP UP

REHEATING AND TEMPERATURE HOLDING

THE
TOURNUS
ASSETS



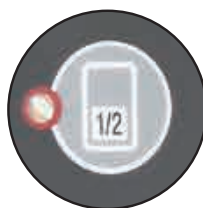
Hygiene:

Easy cleaning.

Press-drawn sliders

Removable fan grid, washable machine.

LONGTIME® certified. Robust, reliable and repairable.



Simple use of the control panel:

User-friendly operation.

Continual display of the remaining warm up time.

Automatic switch in reheating process.

Energy saving:

"Half load" button.

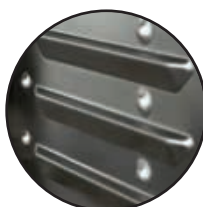
Reliability:

Watertight, insulated control panel.



Electronic card protection

by "standard" fuse.



Modularity:

reversible door

Same capacity

with Tournus temperature holding banquet trolley with 10 and 15 levels.



Easy maintenance

Security:

grid stability once they are inserted at 25% thanks to embossing.

Compact:

width 665 mm, compactness.

Watertightness of the door:

no water can leak out during heating.



Flash on
our equipment !

Two regulation modes

Mono-Program ovens

One single reheating duration to program.

Multi-program ovens

Simultaneously manages 3 reheating durations with additional humidity function.

ORIGINE
FRANCE
GARANTIE
AFNOR Cert. 65029

TOURNUS
EQUIPEMENT

TEMP UP

REHEATING OVENS



Modular



SIMPLE USE

Energy saving



Reliable

Easy loading

Rapid reheating

Reheating ovens. Food quality stainless steel construction. Sidewalls and door insulation with mineral wool. GN 1/1 inner lining fully radiused with press-drawn sliders. Space between sliders: 71 mm.

Solid stainless steel reversible door, opens 240°, with compressible seal. Oven is mounted on a base stand and fitted with lower storage shelf, Stainless steel legs Ø 45 mm with screw jacks. The 5-level oven also comes as a free-standing model. Built in control panel with touch-sensitive controls that display the remaining heating time. ON-OFF control. Thumb-wheel to set the time. "Half load" button. Chips program, automatic discharge. At the end of the cycle an alarm sounds, then the oven shifts automatically to temperature holding.

Electrical heating system: centrifugal fan at the back with external engine determining the air flow through the watertight stainless steel shielded heating elements. Automatic discharge. Hygrometry function on the multi-program ovens. The ventilation and timer stop as soon as the door is opened. IP 25 protection index, allows low pressure jet cleaning. Electrical connection to terminal block, three phase voltage 400V (switchable to 230V for 5 level ovens), 50/60Hz frequency. New LONGTIME® certification

2 REGULATION OVEN TYPES ARE AVAILABLE:

Mono-program ovens:

with one reheating duration.

Multi-program ovens:

which simultaneously manages 3 reheating durations. Features additional humidity function.

DID YOU KNOW ?

The NF-Hygiene Standard based on the AC D 40-006 regulation stipulates a maximum time of 60 minutes for raising the core temperature of products from + 8°C to + 65°C.



I PREFER *TEMP* **UP**



1 - EASY TO CLEAN: HYGIENE

The inside is fully rounded with press-drawn sliders. Cleaning is easy and can also be done with a low pressure jet. Removable protective plates for fan and heating element, no tools required. Users can also machine or sink wash them. The door seal can also be removed for easy cleaning. The even temperature inside the oven avoids food overflowing or being recooked and makes cleaning easier as a result.



2 - SIMPLE USE

Users program the reheating time of the food with the central control knob. Simple and efficient programming.

The ovens automatically switch to "temperature holding" mode. On completion of the reheating cycle, the control panel permanently displays the cycle status: reheating with indication of remaining time or temperature holding. The timer countdown is stopped when the door is opened.



3 - ERGONOMICS AND SAFETY OF USERS

The distance between sliders (71 mm) optimises use of the oven with the most common size trays available on the market.

The inside of the oven has anti-tilting bosses. These eliminate the risks of the contents of trays and grids from toppling over as they are inserted at 25° on the press-drawn sliders. The door opens to 240° allowing the pans or grids to be inserted easily.



4 - EASY TO INSTALL

The ovens are compact: 665 mm width only they can fit into small spaces. The reversible door (on site) means the ovens are adaptable to all working areas.



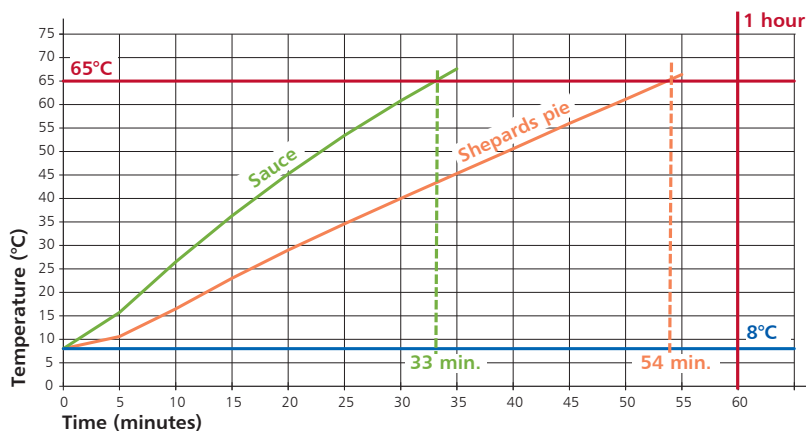
5 - RELIABILITY

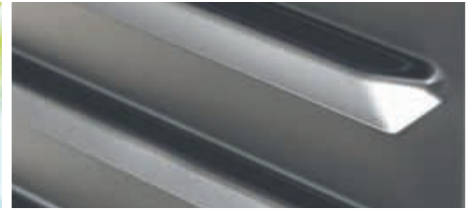
The robust one piece oven is mechanically welded with built in structural support. The control panel features a compressed seal.

Protection of electronic controls is by a standard fuse which is easy to replace in the event of excess voltage.



6 - RAPID REHEATING





TEMP[↑]UP REHEATING OVENS

Mono-program ovens GN 1/1

Mono-program Lexan

- on/off button
- half-load button
- french fries program button
- knob to adjust the reheating time
- LCD screen displaying the remaining reheating time
- two cycle indicator lamps (reheating then holding of temperature)



Ovens	Electrical consumption (kWh) (1)	Input power (kW)	Dim. L x D x H overall (mm)	Reference	Price
5 level oven to be fitted	2,26	3,32	665 x 815 x 798	507 604	
5 level oven with stand	2,26	3,32	665 x 815 x 1638	507 605	
7 level oven with stand	3,13	7,08	665 x 815 x 1638	507 610	
10 level oven with stand	4,07	9,87	665 x 815 x 1638	507 615	
15 level oven with stand	6,44	14,17	665 x 815 x 1638	507 620	

Multi-program ovens GN 1/1

Multi-program Lexan

In addition to the "mono-program" oven:

- "humidification" button
- three buttons to select the reheating times of a single unload.



Ovens	Electrical consumption (kWh) (1)	Input power (kW)	Dim. L x D x H overall (mm)	Reference	Price
5 level oven to be fitted	2,26	3,32	665 x 815 x 798	507 624	
5 level oven with stand	2,26	3,32	665 x 815 x 1638	507 625	
7 level oven with stand	3,13	7,08	665 x 815 x 1638	507 630	
10 level oven with stand	4,07	9,87	665 x 815 x 1638	507 635	
15 level oven with stand	6,44	14,17	665 x 815 x 1638	507 640	

(1) The average electrical power consumption per service (as per NF 040 016 for a 3h30 cycle)
(2) Maximum start up power required.

Electrical connection to terminal block, three phase* voltage 400V, frequency 50/60 Hz.

* 5 level ovens can also be switched to 230 V



5 levels with support
507 604 / 507 624



5 levels to be fitted
507 605 / 507 625



7 levels with stand
507 610 / 507 630



10 levels with support
507 615 / 507 635



15 levels with support
507 620 / 507 640





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Your shipping date

Can be loaded
with 2 GN 1/1
containers per
level or 1 GN
2/1 container



507 735

Mono-program ovens GN 2/1

Ovens	Electrical consumption (kWh)	Input power (kW)	Dim. L x D x H overall (mm)	Reference	Price
10 level oven with stand	8,917	18,37	665 x 1193 x 1636	507 715	

Multi-program ovens GN 2/1

Ovens	Electrical consumption (kWh)	Input power (kW)	Dim. L x D x H overall (mm)	Reference	Price
10 level oven with stand	8,917	18,37	665 x 1193 x 1636	507 735	

Extra-cost

Description	Reference	Price
Condensate drip tray GN 1/1, depth. 40 mm, on stand	507 655	
Power cable without plug, length 2 meters	701 962	
Pan fried, GN 1/1 with 5 litre capacity (stitch 8 x 8 mm)	903 814	
Stainless steel grid GN 1/1	805 081	



903 814

LOADING CAPACITY

Dimensions (mm)	5 level oven		7 level oven		10 level oven		15 level oven		20 level oven	
	Number of containers	Number of meals*	Number of containers	Number of meals*	Number of containers	Number of meals*	Number of containers	Number of meals*	Number of containers	Number of meals*
225 x 180 x 30 (individual)	15	15	21	21	30	30	45	45	60	60
200 x 200 x 50 (EN 4)	10	25	14	34	20	50	30	75	40	60
300 x 200 x 50 (EN 6)	10	36	14	50	20	75	30	112	40	150
176 x 162 x 50 (GN 1/6)	30	52	42	76	60	105	90	165	120	220
265 x 162 x 50 (GN 1/4)	20	52	28	72	40	105	60	165	80	220
325 x 176 x 50 (GN 1/3)	15	52	21	76	30	105	45	165	60	220
325 x 265 x 50 (GN 1/2)	10	52	14	72	20	105	30	165	40	220
530 x 325 x 50 (GN 1/1)	5	52	7	72	10	105	15	165	20	220

* 1 meal: meat (100 - 120 gr) + vegetable (150 - 180 gr)

CONNECTED ROLL'SERVICE

HEATED TEMPERATURE HOLDING BANQUET TROLLEY



**New
Touch control
panel**



Flash on our documentation !

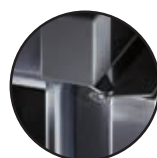
Available during 2023



New touch control panel with more functionality:

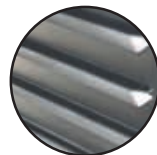
- Temperature recording in the cabinet for traceability. This data can be retrieved via a USB port on the control panel.
- Recording of electricity consumption.

LONGTIME® certified : Robust, reliable and repairable.



Easy, accessible control of functions and settings:

temperature control (range from 30°C to 85°C), humidity control (35 % to 50 %), IP 25.



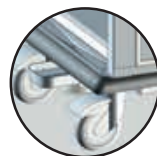
Unrestricted loading:

A 270 ° opening door & a locking system to keep the door open.



Hygienic:

curved surfaces and press-drawn sliders. Space between sliders: **71 mm**



Easy operation:

removable, 2 litre humidification tank, front access. 24-hour operation



2 Side handles

and one bar at rear for easy handling.



Ergonomic:

a unique modern, oversized handle.



Service Access:

easy access to technical parts.



High Mobility:

4 swivel wheels, 2 with brake

Non-marking shock proof surround:

some models feature a bumper rail to protect the cabinet and its surrounding.

Compact: small footprint

GN 1/1: 528 × 821 mm

GN 2/1: 733 × 941 mm

ORIGINE
FRANCE
GARANTIE
AFNOR Cert.69029

**TOURNUS
EQUIPEMENT**

CONNECTED ROLL'SERVICE



Traceability

EASY

HANDLING

Compact

Integral

Easy to load

Features a fast rise in temperature feature, from 20 to 85°C in 20 minutes.

Heated temperature holding banquet trolley. Made of food quality stainless steel with rock wool insulated walls and door. Electronic control thermostat with digital display. Inside entirely radiused, with press-draw sliders and base. Space between sliders: 71 mm. Stainless steel or glazed door, with removable seal opens 270°. Carrying handles on sides and rear guide bar. Door stay system: easier loading.

New: Reversible door opening allows mounting to left or right hand side to suit the kitchen layout. Condensate drip system on all models except for the 5 levels.

Non-marking, shock-proof surround (Except 5-level models which are fitted with corner bumpers). 4 wheels 2 brakes, Ø 160 mm (20 level GN 2/1 models have Ø 125 mm)

Both 10 & 15 level GN 2/1 models, 10, 15 & 20 level GN 1/1 models are all fitted with 125mm wheels & polyamide covers. 5 level models have Ø 80 mm wheels with stainless steel cover.

Index of protection IP25, IP25 rated for low pressure cleaning. NF-Hygiene Certified.

Electric heating system: heating is provided by a centrifugal fan to the rear, with external motor which circulates air through sealed stainless steel heating elements & Stainless steel internal air deflection system.

Regulated temperature at 85°C. The digital electronic thermostat control allows regulation from 30 to 85°C. Features a fast rise in temperature feature, from 20 to 85°C in 20 minutes. Supplied with spiral cable and moulded plug for electrical connection, Voltage 230V, rate 50/60 Hz.

New control panel temperature recording in the cabinet is provided for traceability in accordance with HACCP guidelines. This data is retrieved via a USB port on the control panel. The data is then processed in the form of an Excel spreadsheet. Recording of electricity use is also available with this feature.

New: LONGTIME® certification

How many portions* ?

Stainless steel pans	Capacity (Litres)	Number of servings*
GN 1/1 depth 55 mm	7,5	24-30 meats or 17-20 vegetables
GN 1/1 depth 65 mm	8,5	27-34 meats or 20-26 vegetables
GN 1/1 depth 100 mm	13	47-56 meats or 34-41 vegetables
GN 1/1 depth 150 mm	20	75-85 meats or 54-63 vegetables

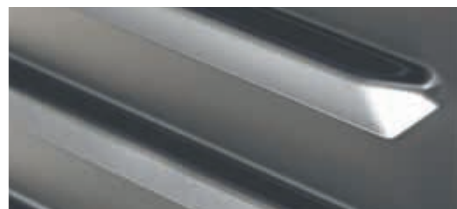
* Average weight of a portion: meat 100 to 120 g. Vegetables 150 to 180 g



Control panel with humidification



Control panel without humidification

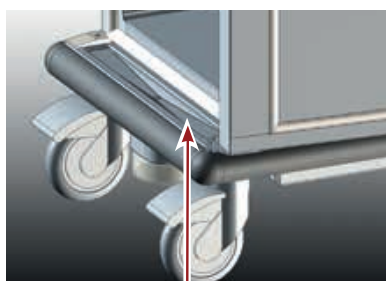


ROLL'SERVICE WITH HUMIDIFICATION CONTROL

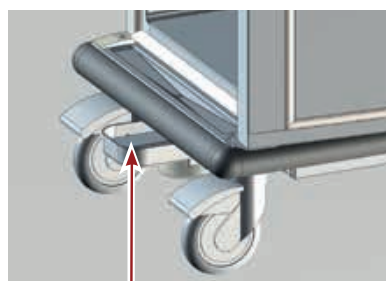
The electronic control allows selection of 5 rates of hygrometry. Removable rotomoulded tank accessible from the front, with 2 litre capacity, allowing 24 hour operation.

Condensate drip system

* except for the 5 level Roll'Service



Embossed chute



Removable and retractable condensate drip system.

Roll'Service GN 1/1

Roll' service	Electrical consumption (kWh) (1)	Input power (kW) (2)	Capacity (litres)	Overall dim. l x W x h (mm)	Reference	Price
10 levels with s/steel door	0,29	0,825	146	528 × 821 × 1134	507 336	
15 levels with s/steel door	0,30	1,215	215	528 × 821 × 1489	507 356	
15 levels with glass door	0,30	1,215	215	528 × 821 × 1489	507 357	
20 levels with s/steel door	0,575	1,215	284	528 × 821 × 1844	507 386	
20 levels with glass door	0,575	1,215	284	528 × 821 × 1844	507 387	

Roll'Service GN 2/1

Roll'service	Electrical consumption (kWh) (1)	Input power (kW) (2)	Capacity (litres)	Overall dim. l x W x h (mm)	Reference	Price
10 levels with s/steel door	0,410	1,215	285	733 × 941 × 1134	507 436	
15 levels with s/steel door	0,405	1,215	420	733 × 941 × 1489	507 456	
15 levels with glass door	0,405	1,215	420	733 × 941 × 1489	507 457	
20 levels with s/steel door	0,785	2,015	555	733 × 941 × 1880	507 486	
20 levels with glass door	0,785	2,015	555	733 × 941 × 1880	507 487	

(1) Average electrical power consumption per service (as per NF 040 016 for a 3h30 cycle)

(2) Maximum start up power required.



507 356



507 357



507 457



507 486





Consult'Express



Your shipping date

ROLL'SERVICE WITHOUT HUMIDIFICATION



Roll'Service GN 1/1



507 352

Roll'service	Electrical consumption (kWh) (1)	Input power (kW) (2)	Capacity (litres)	Overall dim. l x W x h (mm)	Reference	Price
5 levels with s/steel door	0,22	0,825	77	524 × 817 × 708	<u>507 301</u>	
10 levels with s/steel door	0,29	0,825	146	528 × 821 × 1134	<u>507 331</u>	
15 levels with s/steel door	0,30	1,215	215	528 × 821 × 1489	<u>507 351</u>	
15 levels with glass door	0,30	1,215	215	528 × 821 × 1489	<u>507 352</u>	
20 levels with s/steel door	0,575	1,215	284	528 × 821 × 1844	<u>507 381</u>	
20 levels with glass door	0,575	1,215	284	528 × 821 × 1844	<u>507 382</u>	

Roll'Service GN 2/1



507 481

Roll'service	Electrical consumption (kWh) (1)	Input power (kW) (2)	Capacity (litres)	Overall dim. l x W x h (mm)	Reference	Price
10 levels with s/steel door	0,410	1,215	285	733 × 941 × 1134	<u>507 431</u>	
15 levels with s/steel door	0,405	1,215	420	733 × 941 × 1489	<u>507 451</u>	
15 levels with glass door	0,405	1,215	420	733 × 941 × 1489	<u>507 452</u>	
20 levels with s/steel door	0,785	2,015	555	733 × 941 × 1880	<u>507 481</u>	
20 levels with glass door	0,785	2,015	555	733 × 941 × 1880	<u>507 482</u>	

(1) Average electrical power consumption per service (as per NF 040 016 for a 3h30 cycle)

(2) Maximum start up power required

Options

Description	Reference	Price
Extra-cost for lock and key	701 961	
Extra-cost for 4 swivel stainless steel wheels Ø 125 mm including 2 brakes to replace wheels with polyamid cover	702 190	



507 301



507 431

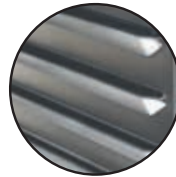


507 452

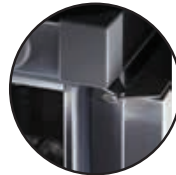
TOURNUS
EQUIPEMENT



New touch control panel



Hygienic: press-drawn sliders. Built-in evaporator located in the upper part



LONGTIME® certified : Robust, reliable and repairable.



Easy to load: wide door opening up to 270°. Easier loading thanks to the new door stay system in open position.



Practical: bracket mounting for temperature recorder.



Maintenance: refrigeration unit located in the lower part. Lower centre of gravity, removable sides: easy maintenance and cleaning



Easy access to the adjustments: possibility of deferred starting, alarm for an abnormal rise in temperature, alert for maintenance of the refrigerating unit

New touch control panel with more functionality:

- temperature recording in the cabinet for traceability. This data is retrieved via a USB port on the control panel.
- Recording of electricity use



2 side handles for guiding and a back bar to make shifting easier.



Ergonomics: generously dimensioned handle with an exclusive design



Easy handling: 4 swivel wheels including 2 with brakes.

Non-marking shockproof surround: protection of the cabinet and its surroundings.



Flash on our documentation !

Available during 2023



AENOR Cert. 65029



Roll'Fresh

REFRIGERATED TEMPERATURE HOLDING BANQUET TROLLEY



Effective



EASY HANDLING

Practical



Compact

Ergonomic

**Adjustment
range of set
value from
0 to 10°C**

Refrigerated temperature holding banquet trolley. Built of food-quality stainless steel. Fully Insulated walls and door with rock wool. Interior completely shelved with press-drawn back and sliders. Space between sliders: 71 mm.

Solid stainless steel door opening through 270° with compression gasket. **New: you can change the handing of the door opening yourself to suit your kitchen configuration.**

Two side handles for guiding and rear pull handle to make moving easier. Non-marking shockproof surround. 4 swivelling wheels including 2 with brakes, Ø 160 mm (with stainless steel cover) on GN 2/1 cabinets and Ø 125 mm (with polyamide cover) on GN 1/1 cabinets.

Protection index IP 25, IP25 allows low pressure jet cleaning.

Control panel with touch sensitive button. The hermetically sealed refrigeration unit is located in the lower part. Refrigeration gas R455A. Voltage 230 V. Rate 50 Hz.

Ventilated evaporator with internal cold airflow distributed evenly around the cabinet. Defrosting evaporation tray. Cabinet supplied with mounting bracket for temperature recorder storage (recorder optional).

New touch control panel temperature recording in the cabinet for traceability in accordance with HACCP guidelines. This data is retrieved via USB port on the control panel. The data is then processed in the form of an Excel spreadsheet. Recording of electricity use is also available.

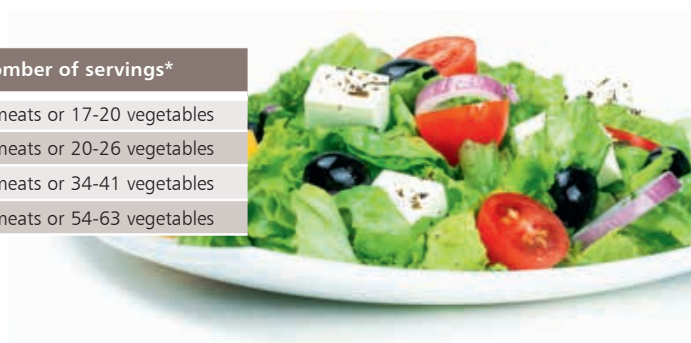
New: LONGTIME® certification

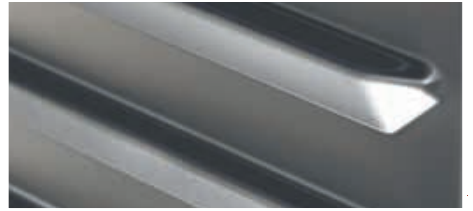


Capacity of pans for cold dishes

Stainless steel pans	Capacity (Litres)	Number of servings*
1/1 GN depth 55 mm	7,5	24-30 meats or 17-20 vegetables
1/1 GN depth 65 mm	8,5	27-34 meats or 20-26 vegetables
1/1 GN depth 100 mm	13	47-56 meats or 34-41 vegetables
1/1 GN depth 150 mm	20	75-85 meats or 54-63 vegetables

*Average weight of a portion: meat 100 to 120 g. Vegetables 150 to 180 g





507 285

ROLL'FRESH

Refrigerated temperature holding banquet trolley

Roll'fresh	Rating (W)	Capacity (litres)	Overall dim. l x W x h (mm)	Reference	Price
10 level GN 1/1	165	146	522 x 815 x 1395	<u>507 285</u>	
10 level GN 2/1	165	284	797 x 995 x 1395	<u>507 295</u>	
15 level GN 1/1	230	215	522 x 815 x 1750	<u>507 286</u>	
15 level GN 2/1	325	420	727 x 941 x 1786	<u>507 296</u>	



229 527

Options

Description	Reference	Price
Temperature recorder	<u>229 527</u>	
Extra-cost for lock and key	701 961	
Extra-cost for 4 swivel stainless steel wheels Ø 125 mm including 2 brakes to replace wheels with polyamid cover	702 190	



507 286



507 296



507 295



Shipment within 48h

48h

Underlined references

Consult'Express

Your shipping date

ROLL'FRESH - REFRIGERATED LINK



TEMP'UP - REHEATING AND TEMPERATURE HOLDING



ROLL'SERVICE - HOT LINK