

**TOURNUS
EQUIPEMENT**

Assisted sales for fresh fish + Take away for packaged fish

= HybridStand fish counter



HybridStand

2 FISH COUNTERS IN 1 to adapt your offer to your customers



THE FISH COUNTER REVOLUTION

ASSISTED SALES AND TAKE AWAY ON THE SAME COUNTER

HybridStand major innovation for fish sales in supermarkets :

- Assisted sales for fresh fish or filet fish on ice bed
- Take away for packaged fish

HybridStand has been especially designed for the display and the preservation of the fish in both forms. Flexibility is optimal.



TRANSFORM YOUR FISH COUNTER IN LESS THAN AN HOUR

The counter can be easily and quickly transformed (removal of fish, ice, washing, tray installation):

- Assisted sales for fresh fish in the morning and at the weekends.
- Take away for packaged fish in the afternoon and on weekdays.

This is your decision !

Adapt your offer to your customers to match the working times, days or the season.

HybridStand IS both in one

- Space saving
- Easy adaptability to your customers needs
- Hygiene and quickness of wash ability



HybridStand

technological revolution

MODULARITY FOR AN OPTIMIZED PRESENTATION

One standard fish counter, length 1,50 m with integrated group :

- Base with lift-up tray for cleaning
- 14° slope
- Legs on wheels
- Front and side glass protection



THE FISH IS SHOWN AT ITS BEST

- Humidity control in the counter, the fish always looks fresh and great
- Slope of the fish counter 14° : optimisation of fish presentation

SAFETY OF YOUR FISH DEPARTMENT

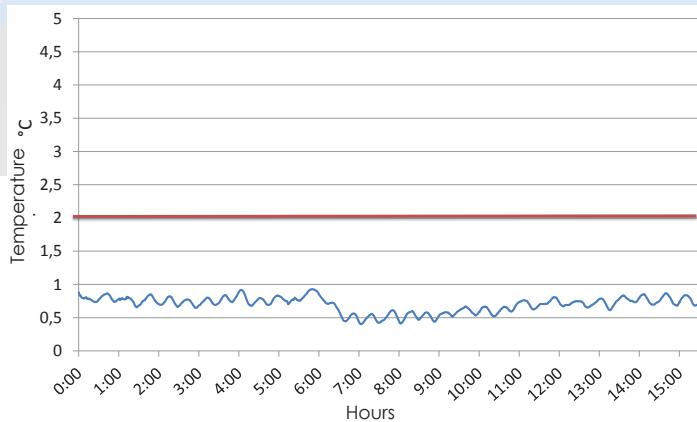
The refrigeration system automatically adapts to the type of sale. Control of temperature regardless of the type of sale :

- **Assisted sales*** (static cold) : on ice bed, temperature between 0 and + 2 ° C.
Hygrometric rate : 80 %
- **Self-service/take away** (ventilated cold): 0 to + 2 ° C. The refrigeration system guarantees the homogeneity of the temperatures inside the fish counter
- Removable toughened glass protective
- Electrical safety standards
- Manufacture certified «Origine France Garantie»

* Assisted sales mode is operational on air conditioned premises. Room temperature < 25°C and hygrometry = 50% RH.



Product core temperature



- Leg on wheels with integrated group
- Removable glass protection
- 14° slope for an optimal presentation



HybridStand

Technical characteristics

Made of food quality stainless steel with a chromium content greater than 17,5 %.

WELL

- 15/10e mm thick, injected polyurethane foam insulation for the homogeneity of the insulation.
- Bottom of the well 10/10th mm, can be raised and with a locking stay to facilitate cleaning of refrigeration compartment.
- Refrigeration made up of an anti-corrosion treated ventilated evaporator for several IP 68 axial fan.
- 2 condensate evacuations of melted waste water.
- 14° slope.
- Removable toughened glass protective panel 6 mm thick.
- Digital temperature display inside the well.



Axial fans

LEGS

- folded tubes 80 x 40 mm
- 4 swivel wheels Ø 75 mm with stainless steel cover, 2 brakes.



Glass protection

CONTROL

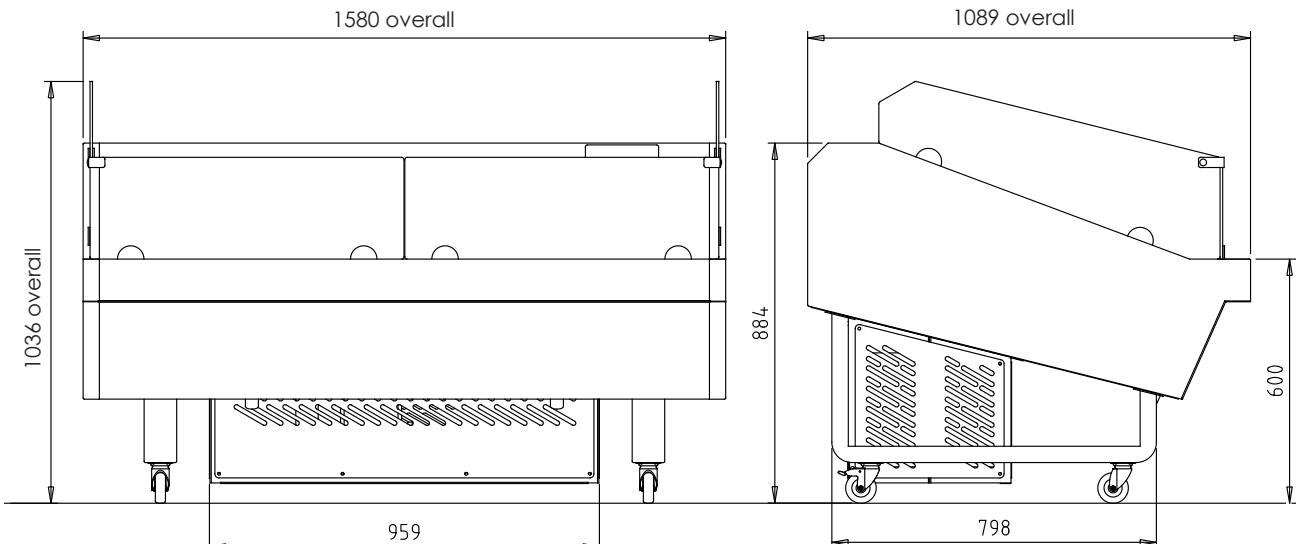
- 2 automatic operating modes :
 - Fresh fish : on **bed of ice, 6 cm thick**
 - Ready-packed fish : **screwed on the back of the counter**
- 3 positions rotary control button : fresh fish, stop, packaged fish



3 positions rotary control button

1 reference : 904 700

■ Voltage : 230 Volts	■ Current maximal : 3,4 A	■ Refrigerant : R404a
■ Frequency : 50 Hz	■ Power input : 550 W	■ Protection index : IP25
■ Climatic class : I	■ Power refrigerating : 650 W	■ Normes : NF EN 60335-1
		NF EN 60335-2-89



HybridStand

and its accessories - Your choice !



Container for condensate evacuations of melted waste water
Capacity 23 liters
Ref : 221 473



Hinged cutting station
600 x 325 mm
Ref : 904 706



Hinged scale support
500 x 400 mm
Ref : 905 362



scale support station (paper box, dustbin, bag holder)
550 x 526 mm
Ref : 905 382



Shower head
with 11 m of hose
Ref : 905 210

Personalise your counter !

Communication pack to boost the attraction of your counter via silk screen printing on the sides, the front strip and even the back of your counter to enhance self-service sales.

Communication pack - Ref : 221 493
1 - tank back sticker - dim 1430 x 750 mm
2 - front strip dim. 1570 x 95 mm
3 - two side stickers - dim. 900 x 260 mm



Pêche Goût
Tradition Frit
Passion Savoir-faire
Mer Frais
Partage Fruits de mer
Nature Poisson



AROUND HybridStand



1- Preparation table

1500 x 600 mm - height : 900 mm

Ref : 905 130

2- GC hand wash-basin

upstand and soap dispenser

400 x 335 - height: 540 mm

Ref : 806 383

3- Self-contained hand wash-basin

415 x 345 mm - ht : 1200 mm

Ref : 806 517

4- Wall-mounted insect-killers

615 x 95 mm - height 240 mm

Ref : 806 952

5- Sterilizing cabinet

with grid - 25 knife

575 x 170 - ht 600 mm

Ref : 806 421

6- Precut bag dispenser (wall-mounted)

Length 400 mm

Ref : 904 502

7- Bag holder with lid

450 x 535 - height 900 mm

Ref : 804 468

8- Post with arm

Length 150 cm

Ref : 904 051

9- Post

Ref : 904 050

ENHANCE THE WORK OF YOUR FISH SECTOR !

HybridStand enables you :

- to value to work of your qualified fishmonger staff not always easy to recruit.
- to reduce the equipment and operation costs of your fish sector.

Dossier

Vecteurs de trafic en magasin, les produits frais affichent de belles croissances. Mais les professionnels des rayons traditionnels restent toujours difficiles à recruter. Chaque enseigne a ses méthodes pour attirer, embaucher et fidéliser...

Métiers de bouche : les distributeurs recrutent par tous les moyens

LSA

TOURNUS
EQUIPEMENT

www.tournus.com

Distributed by

Phoeniks
INNOVATIVE KITCHEN SOLUTIONS