

# CATALOGUE 2024



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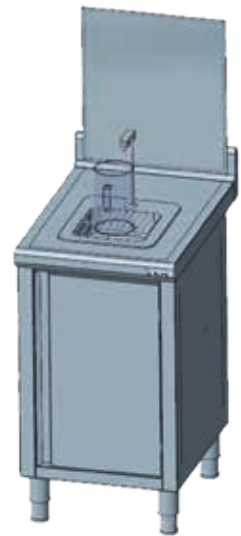
# WHAT'S NEW AT TOURNUS ?

## WATER FOUNTAINS

A small, simple and compact unit, with a **wall-mounted model** and a **built-in solution in neutral Tournus furniture**, for dispensing water at ambient temperature in schools. Also handy for filling water bottles.

### Common benefits:

- **Easy to use:** push-button integrated into the tap.
- **Saving water:** stop the flow when the jug is removed.
- **Energy saving and simplified maintenance:** no cooling unit.



## NEW SELF-SERVICE RANGES

Integration of the new Oreo, Bambino, Ideco and Mandarine ranges of 3rd generation, which offer a host of new features for installers and users:



- **Cable tray fitted as standard behind cabinet fronts:** makes assembly easier and contributes to safety.
- **Optimisation of ramp assembly.**
- **Evaporator trays fitted as standard** on all refrigerated units.
- **Double-glazed side windows:** reduce the risk of condensation and ensure efficient temperature maintenance.
- **Glass-glued sneeze guards on our displays** for improved staff safety.
- **Control panel with touch screen:** data can be retrieved by WIFI or USB key.



## TROLLEYS FOR GN PANS

For **draining and storing** GN containers, grids, trays and lids after washing them.

**Four new references** with an extra length: 678 mm (18 cases) and the option of having all three models **delivered flat packed**.

The trolleys have **4 levels**. They are suitable for storing GN 1/1 and GN 1/2 formats of any depth.

The second level is **removable** and can be lowered and placed on the first level, allowing GN 2/1 containers inserted on their widthwise to be stored in the lower section.



## FOLD AWAY WORK TOP



Custom-built in stainless steel. Top thickness 1,5 mm with upstand. **Wall-mounted** on 2 hinged brackets that allow the retractable worktop.

**Dimensions to be specified** when ordering, maximum length 1400 mm, depth 450 to 700 mm.

We have simplified the presentation: **3 ranges of lengths** are offered with a code and a price

## CONSULT'EXPRESS

**Your dispatch date in real time**

Before placing your order, you can check the **delivery times** for the products in the catalogue, using your **smartphone**.

## A EXCLUSIVE TOURNUS !

EASY TO USE

FAST

5 SIMULTANEOUS  
CODES



FREE ACCESS

RESPONSIVE  
DESIGN

DATA UPDATED DAILY



# Your digital area



[www.tournus.com](http://www.tournus.com)



## Website: Your technical resource center

Find all the information you need online. Simple and multiple access to the must-have information you need. Enjoy browsing through the products range, catalogues or projects and access easily to your partner area...

### Your partner's area

- You can easily access to:
- Data sheets
- Technical instructions
- Price-lists,
- 2D and 3D views
- Photos
- Booklets
- Environment product sheet and to access your order book.

### More autonomy

Set up your shelving with Speed Shelving and get informed on a product thanks to its QR code. So many actions that you will realize very quickly on our website...



Consult'Express



Your shipping date

Updated regularly, the Tournus BIM library allows you to connect !

## Check your shipping date in real time

Before placing an order, you can check delivery times of our products in the catalogue.

## BIM library

A complete library featuring the entire Tournus catalog is available, which includes made-to-measure items: There are 204 product groups within the 20 folders.

**Fast Loading Library File Size:** A total of 300 Mb or approximately 1.5 Mb per product group allows fast loading of the Bim Tournus products.

**Compatibility.** With Revit, the Tournus files are based on the international standards of the profession, our Tournus library has been developed in collaboration with design offices and installers.

## 3D views

Tournus Equipement works hand in hand with you for your projects: on-line site providing sectional views, reservations and elevations, 3D lifelike simulations and detailed drawings. You can download on our website all the product in 3D views (dwg and skp format).

You can thereby integrate them into your Autocad or sketchup layout and generate the top views and the elevations you require

## QR Code

You can have immediate access to the right information by scanning the label with your smartphone (stuck on each product).

**The QR code will provide you with:**

- The product code and its description
- The production date and serial number of the product
- The name of the operator who manufactured it
- The technical manual of the product
- The list of components for after-sales service
- Advice for maintaining the product
- Information about recycling at the end of service life



## Interactive pricelist

**Click, it's found!** Download our interactive pricelist in your « Partner's area » for a comfortable and intuitive consultation. You will have product information in a few clicks: families and product range, descriptions, a search function by keyword and product code. Save time and ease of use.



## Follow us

Subscribe to our company page to follow and comment on our news.



# Tournus services

WHAT'S NEW?

## Shipping date

Simple, fast, you can check the deadlines of several references at the same time.

Consult'Express



Your shipping date

### Underlined references

The products available from stock are shippable **within 48 hours**.



### References underlined by dotted lines

The shipping dates of products are available on **Consult'Express in your Partner's area**.

### References no underlined

Consult us for know the deadlines.



### HOW IT WORKS?

Before placing an order, you can check the availability and delivery time for products in the catalogue by scanning the attached flashcode.

Consult'Express

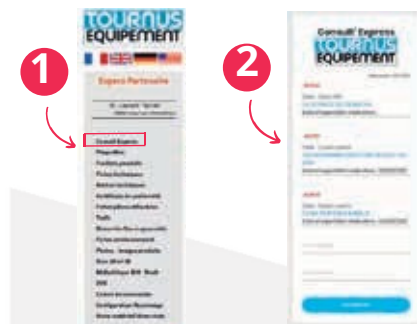


Your shipping date

### YOUR "AREA PARTNER"

[www.tournus.com](http://www.tournus.com)

Simple, fast, you can check the deadlines of several references at the same time.



A TOURNUS EXCLUSIVE !



100 000

packages shipped every year.

40 000

shipments per year

8

loading bays



# Custom made with Tournus

You imagine... our team designs your project

## Technical skills

- 18** Draftsmen specialised in defining your projects
- 6** Technicians will submit your whole quotation (full layout quotation).
- 6** Customer services will advise you.

## Industrial power

- 2** Fully automated panelling lines.
- 11** Production lines (numerous robotised production lines).
- 4** New machines with digital control installed in 2022 and early 2023

- Dedicated or « special » workshops: **25% bespoke products.**
- The customized and standard products are designed and manufactured on the same site, at Tournus in France
- **ISO 9001 certification:** acknowledgement of our quality control from design to dispatch.



# Show room

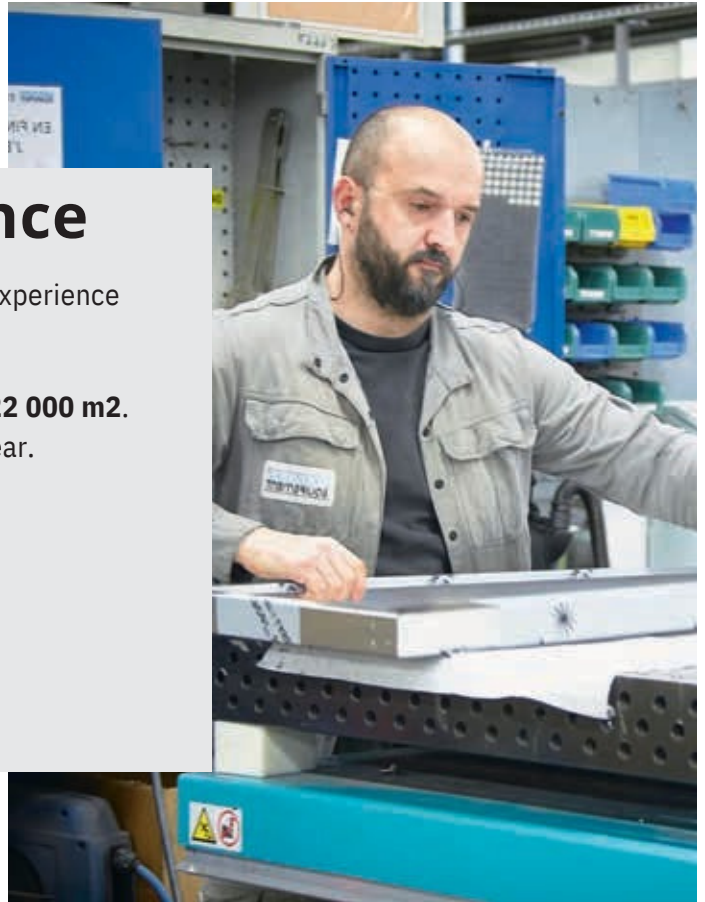
110 m2 show room to view our products  
Our team studies your project with you



# 100 % Commitment

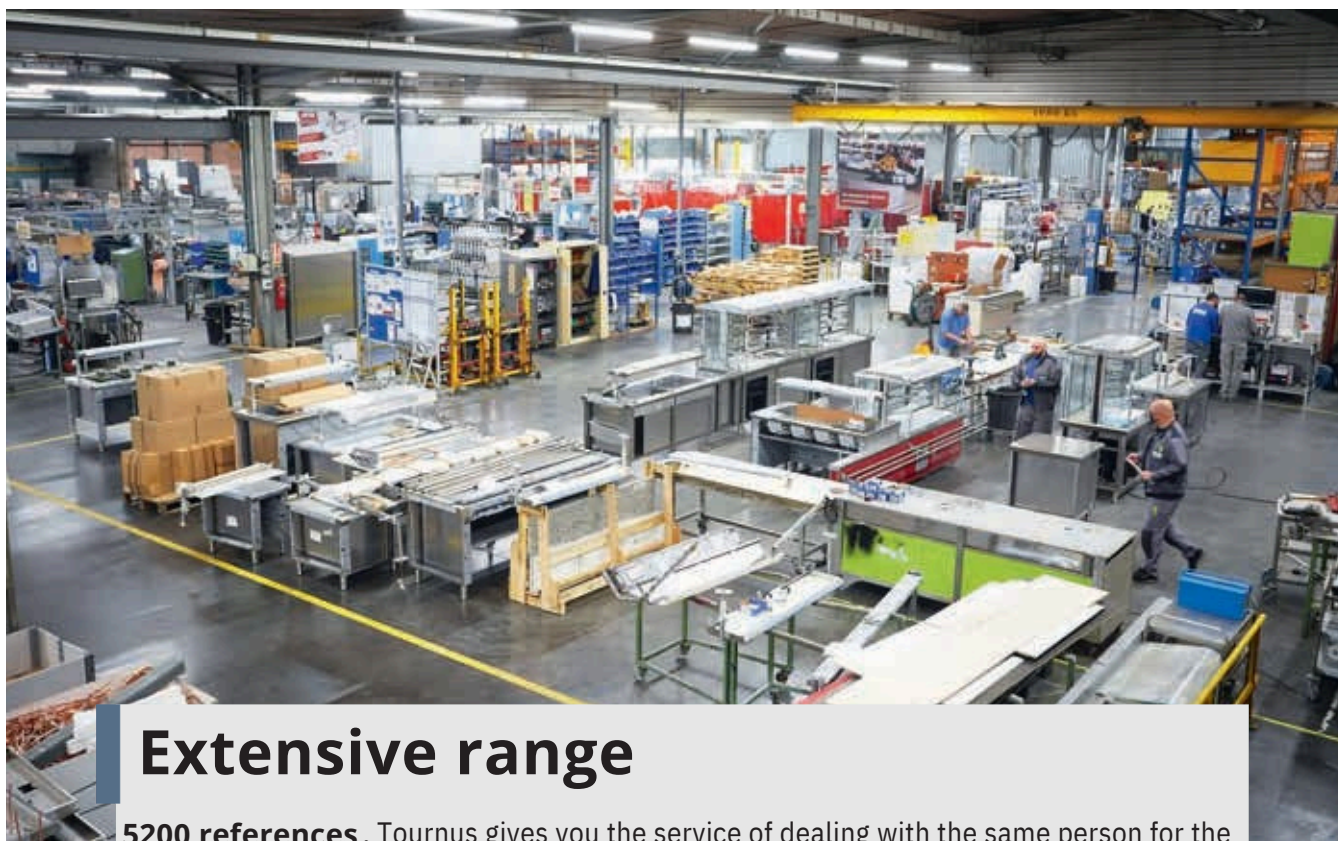
## Industrial experience

- Company created in 1910: 114 years of experience dedicated to professional kitchens.
- **300** staff.
- Factory with a sheltered surface area of **22 000 m2**.
- **3500 tonnes** of metal processed every year.
- **2 fully automated panelling lines**
- Dedicated or « special » workshops:
- **100 000 parcels** shipped every year.



## Industrial power

- **24 h/24 production**, 51 weeks/52
- **Products designed and manufactured on one single site**: this improves the communication and strengthens the team cohesion.
- **ISO 9001**: acknowledgement of our quality: checked from the design to the dispatch.
- **Traceability**: Tournus tracks every product manufactured.
- **65% of products available from stock.**



## Extensive range

**5200 references**, Tournus gives you the service of dealing with the same person for the whole range.

## We meet our commitments

- Reliable service
- Quotations for customized products will follow a feasibility study.

## Our products are created to last

- The products are only released to market after extreme resistance.
- Products are guaranteed with 430 test reports performed in our laboratory

## Quick and trouble-free installation

- Easy and quick product assembly is considered right from the design phase



Flash on our  
documentation



# Proof of commitment

## French Origin Guarantee

The Guaranteed French Origin label promoted by the Pro France association is based on a stringent standard drawn up in 2011. Guaranteed French Origin ensures the consumers that the product bearing this logo has been manufactured in France. This guarantee, validated by a certifying body is based on a specification made up of 2 cumulative criteria:

- for industrial products, manufacturing should effectively take place in France: the product takes on its essential characteristics and distinctive form in France.
- 50% to 100 % of the unit cost price of these products are achieved in France. The cost price includes the production cost and the costs related to research and development

Applicants therefore undertake to adhere to the social, environmental and health standards in force. The list of products currently recognised as OFG is available from [www.nosachatsfrancais.com](http://www.nosachatsfrancais.com)



## NF Food Hygiene

The NF Food Hygiene certification stems from a voluntary initiative from manufacturers. This standard applies to equipment intended for mass catering and bakery-confectionery refrigerated equipment. This is an acknowledgement of the quality of the products, certified by AFNOR, a specialised body. The NF - Food Hygiene Certification:

- Guarantees the quality of materials intended for food contact.
- Certifies products can be easily cleaned. Backed by guidelines relating to each type of equipment, it guarantees that the equipment is quick and easy to clean in order to prevent dirt traps for bacteria to grow.
- Guarantees thermal, refrigeration and isothermal performance of appliances to ensure that the temperature rising and lowering times are adhered to as well as the storage temperatures.
- Guarantees the sealing of the refrigeration circuit of products in compliance with the European regulations relating to refrigerants.
- It therefore contributes to the prevention of foodborne diseases and facilitates the setting up of an HACCP system with the emphasis on end user food safety.



## ISO 9001 certification

The ISO 9001 certification, delivered by an accredited body, certifies the company's quality management system and ensures international acknowledgement.

**Guarantee of professionalism:** the ISO 9001 procedure is aimed at implementing a customer-centric quality policy, laying down relevant targets and rounding up the human resources to achieve these efficiency targets. The standard promotes an organisation involving all the players across the company.

**On-going improvement:** ISO 9001 defines the requirements aimed at zero defect by reducing failures, errors, non-compliances and complaints.

**Demanding procedure:** companies undertake to comply with the deontological, ethical, regulatory and legal requirements in force.



## ISO 50001 certification

ISO 50001 certification is a management tool that enables evaluation of a company's energy expenditures, implementation of an energy consumption metering plan, improvement of energy performances, and innovation in investment choices. This certification entails the involvement of our entire factory and therefore concerns all our products manufactured in Tournus. We have been working on enhancement of our manufacturing processes and the optimisation of efficiency of the energy consumption of our machines. The Building Management System has been modernised, with more efficient management of lighting and heating.

Implementation of this ambitious plan aims to achieve a 20% energy saving by 2020. The more rationalised use of energy will contribute to the development of a sustainable and efficient operation, preserving the environment and natural resources, while at the same time contributing to the company's competitiveness





Flash on our  
certifications

## LONGTIME® Certification

LONGTIME® endorses our ability to develop products « designed to last over time ». This implies that they are robustly designed, easily repairable, and that sensitive parts (fans, boards, electronics, etc.) are easily accessible and replaceable. The availability of after-sales service parts, even more than 10 years after the sale of the product, the quality and accuracy of documents, manuals and spare parts catalogues are decisive criteria for obtaining this label. **This labelling is exclusive to our Rolls'Service, Roll'Fresh, Temp'Up and oreo self-service lines.**



## CE Marking

The CE marking materialises **the compliance of products** with the requirements laid down to manufacturers by the European Union. It entitles products to free movement throughout the European Union and the right to be used therein. **The European Directive** relating to the CE marking relates in our profession to low voltage electrical appliances, appliances emitting electromagnetic waves, machines and gas appliances. The CE mark is compulsory for these products.



## NSF Certification

NSF International is an independent certification body committed to public health safety and environmental protection. The NSF mark certifies that this product has been recognised as complying with the international food industry standards. Manufacturers undergo strict assessment, products are tested and factories spot-checked. **The NSF standard is based on products that can be easily cleaned. It vouches for the company's commitment to quality, product compliance and consumer safety.** Only for TS15 tables and shelving.



## Member of the Synetham

Syneg and Unitam merged to become SYNETAM. The objective is to unite in order to bring together, defend and promote, under the same banner, catering and culinary arts equipment suppliers: kitchen, cutlery, tableware, laundry and smoke ducts. This union aims to develop the entire manufacturing profession, through the promotion of trades and businesses, in France and internationally. Synetam now represents 87 manufacturers with a turnover of €1.5 billion. As a signatory of the Synetham quality charter, Tournus Equipement undertakes in particular to respect the application of the following points:

- Marketing of equipment strictly complying.
- Equipment manufactured adhering to environmental protection and ethical requirements (no exploitation of children, freedom of trade union, no discrimination, workplace health)
- Personalised assistance in the choice of equipment adapted to user requirements.
- Specialist advice for the layout and optimum operation of appliances.
- 10-year guarantee of availability of OEM parts or parts certified as in compliance.
- Coverage of public liability insurance.
- The supply of instructions for installation, start-up, use and maintenance supplied with the equipment.



## Resto France Expert

Resto France Experts (RFE) is the new catering engineering association that brings together design firms, but also other players contributing to the success of hotel and catering projects (from equipment to hygiene advice, nutrition, ergonomics, logistics, training, legal, digital, communication, etc.). The aim is to pool skills and promote know-how in France and abroad. Today, Resto France has about 60 member companies with multiple skills. Tournus Equipement is one of the 9 founding members of RFE, of which we are also a director.



## Member of th Cetim

Furniture commission (centre Technique des Industries mécaniques). **Taking part in joint work:** stainless steel and maintenance of kitchen equipment.



# Sustainable initiative

## For Professionnals

### The “carbon” footprint

The carbon footprint demonstrates a reliable and measurable industrial undertaking: a quality-related assessment criterion in terms of calls for tender. Improvement measures: implementation of eco-design projects, use of AISI 441 stainless steel, raising good practices awareness in the use of our energy units. **Tournus Equipement is the only factory in the food service industry to have performed a « carbon footprint ».**

### AISI 441 stainless steel

Tournus has incorporated AISI 441 stainless steel into its production. With a quality identical to AISI 304, it emits less Greenhouse Gases during production: -14 %. A set of equipment made of AISI 441 can be recovered in a sustainable development oriented project without losing in performance or creating additional costs.

### Energy performance

The design of the Oreo2 self-service solution enables power consumption savings of approximately 40% compared to the old range, with identical performance and comfort of use. **This avoids approximately 1200 tonnes of CO2 emissions per year.**

### Assistance to professionals

Tournus Equipement makes product sheets available to its customers to help decision-makers in their HQE projects. They specify the materials used and the respective weight, the water consumption, energy consumption, worksite waste and the parts that can be recycled in each product.

**The « Environment » sheets can be integrated into the as-built file. They are used to define a minimum recycling rate of the equipment implemented.**



## LONGTIME® Certification

LONGTIME® is the first European label that identifies and promotes products that are designed to last, thanks to a method of evaluating the durability of products based on the EN 45552 and EN 45554 standards. The LONGTIME® label fights against premature obsolescence and supports the expansion of the circular economy. **LONGTIME® endorses our ability to develop products « designed to last over time ». This implies that they are robustly designed, easily repairable, and that sensitive parts (fans, boards, electronics, etc.) are easily accessible and replaceable. The availability of after-sales service parts, even more than 10 years after the sale of the product, the quality and accuracy of documents, manuals and spare parts catalogues are decisive criteria for obtaining this label.**

## CO2 saving

For every big job or simple request, Tournus Equipement forwards customers a statement of the savings of CO2 emissions with the estimate.

**This particularly enables clients to reply to calls for tenders integrating environmental requirements.**

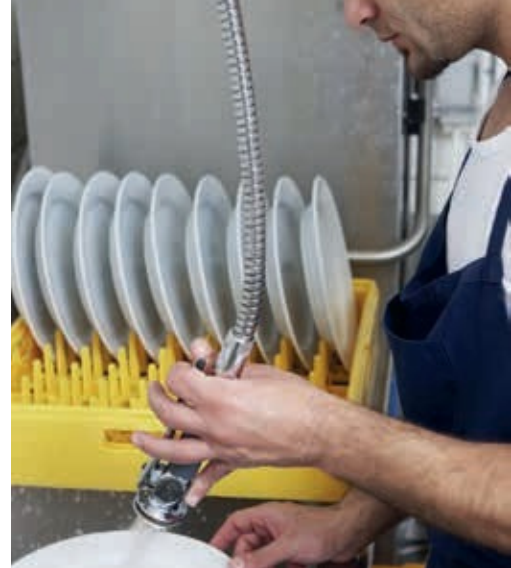
## The use of refrigerant fluid R455A

Refrigerant fluid R455A is Tournus Equipement's standard fluid..This is because, with a GWP of 3900, R404A is too polluting, has become too rare and too expensive and will soon be banned by the regulation. **With a GWP <150 compliant with the F-Gas Regulation. Thermal performance identical to R404A. 10% decrease in electricity consumption.**





Minimum  
Space  
Maximum  
output !



## SPECIFIC PRODUCTS FOR SMALL AREAS



### GN 1/1 slide trolley - 6 levels

Stainless steel construction. Square tube 25 × 25 mm. Welded tray runners with container stop. Overall dim: 655 × 455 mm. Space between slides: 81 mm. 4 swivel wheels Ø 125 mm, including 2 brakes, with polyamide cover. Top shelf. Trolley GN 1/1, 6 levels, height 760 mm

Ref. 804 201



### Wall stacking plate

Stainless steel structure. Anodised aluminium tubes 25 × 25 mm. Non slip coating. Space between levels: 70 mm. Support adjustable to fit plate sizes (up to diameter 32 cm)

- 1 stack: 10 plates: 10 plates
- 2 stacks: 20 plates - **Ref. 801 232**
- 2 stacks: 20 plates, height: 760 mm

**Ref: 804 232**



### Chef's trolley

Stainless steel construction. 4 swivel wheels Ø 125 mm with polyamide cover. Stainless steel axle and ball bearings. Sliding frame 7 GN 2/1 levels, 1 polyethylene worktop, 1 support for 6 poly. GN 1/6 depth 100 mm pans provided, 1 lateral box for knives, 1 bar for a accessories. Dim: 590 × 690 × ht 1750 mm

**Ref. 801 331**



## Stainless steel table 600 × 600 mm

Stainless steel construction, height 900 mm. Worktop thickness 1,5 mm reinforced.

Free-standing table - **Ref. 404 920**

Table with upstand- **Ref. 404 940**

Quick  
assembly

## Overshelves for tables length 600 mm

Stainless steel construction. Cylindrical tubes Ø 32 mm. Adjustable shelves in brushed stainless steel, thickness 1,2 mm, width 300 mm, height 400 mm (1 level), 600 mm (2 levels). Supplied with 2 fixing brackets.

- 1 level - **Ref. 809 007**
- 2 levels - **Ref. 809 017**

Even more  
storage



Complete  
workspace

## Table with accessories

Stainless steel construction, height 900 mm. Worktop thickness 1,5 mm. Dim: 1400 × 700 mm polyethylene sheet 600 × 600 mm, placed on table. GN 1/1 sliding underframe 5 levels, 3 drawers unit to fit under the frame table.

**Consult us.**

## Appliance support table

Stainless steel construction. Square leg 35 × 35 mm with adjustable jacks.

- L 600 × D 600 × H 700 mm - **Ref. 803 472**
- L 600 × D 600 × H 850 mm - **Ref. 803 473**

Maxi load  
150 kg



## Table on wheels

Stainless steel construction. 4 swivel wheels Ø 80 mm, with polyamide cover and 2 brakes.

L 450 × D 450 × H 480 mm - **Ref. 801 305**

Multifunctions  
tables







Minimum  
Space  
Maximum  
output !



### Wall-mounted shelf with sloped stand

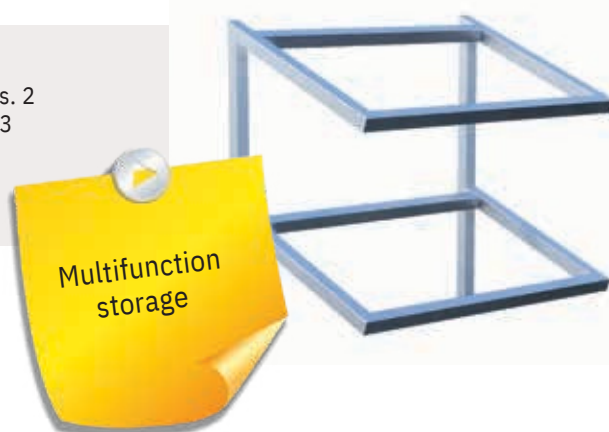
Stainless steel construction. Horizontal shelf, sloped lower level made of 20 × 20 mm welded stainless steel tubes, capacity: one GN 1/1 container for storing bread or cutlery.

Overall dim. L 535 × D 330 × H 600 mm - **Ref. 805 774**

### Sloped stand with 2 levels

Stainless steel construction. 20 × 20 mm welded stainless steel tubes. 2 sloped levels that can each take one GN 1/1 container or three GH 1/3 containers (not supplied).

Overall dim. L 550 × D 350 × H 600 mm - **Ref. 805 773**



### Wall support for scraper

Wall fixation. Dim. L 900 × D 210 × H 100 mm -

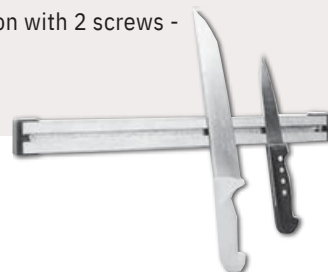
**Ref. 800 623**



### Magnetic knife-holder

Length 500 mm. Wall fixation with 2 screws -

**Ref: 228 400**



### Meat hook bar

8 teeth per linear meter

**Ref. 701 410**



Equipment  
for all uses

### Ustensils-hanging bar

Length 1000 mm. Wall fixation with 2 screws. - **Ref: 805 775**



## Roll'Service 5 levels

GN 1/1 heated temperature holding banquet trolley without humidification. Inside entirely radiused, with press-draw sliders and base. Regulated temperature at 85°C. Fast rise in temperature.

Overall dim W 524 × D 817 × H 708 mm - **Ref. 507 301**



## Sloping display

Sloping display for 3 or 6 pans GN 1/3 (not provided). Length 550 mm.

- 1 level - **Ref: 805 793**
- 2 levels - **Ref: 805 773**

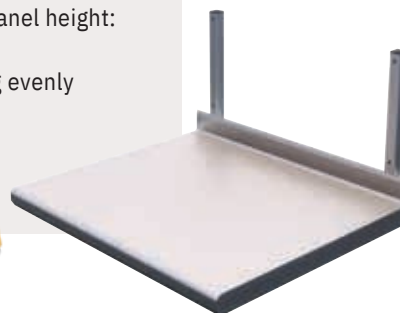


## Salamander grill shelf

Stainless steel construction. Tray shelf, 1.2 mm thick. Back panel height: 40 mm, set in from wall by 40 mm.

Overall dimensions: L 600 × D 478 × H 200 mm. Load: 100 kg evenly distributed. Fixed to wall using 4 screws.

**Ref. 503 415**



## Catering wall shelves

Stainless steel construction. Rear upstand 40 mm high, recessed by 40 mm. Useful depth 360 mm for shelf width 400 mm et depth 260 mm for shelf width 300 mm. Wall fixation by means of 4 screws. Shelves with GN pans: monobloc support to screw under the shelf.

- Without pans - Dim. 300 × 600 mm - **Ref. 503 429**
- With pans - Dim. 400 × 1000 mm - **Ref. 503 451**



Space  
saving

## Shelves for microwave ovens

1. Level stainless steel shelf. Back panel, height: 40 mm, set in from wall by 40 mm.

Dim. 500 × 600 mm - **Ref. 503 425**

2. Levels stainless steel shelf. Back panel height: 40 mm, set in from wall by 40 mm.

Dim. 500 × 600 mm - **Ref. 503 426**





Minimum  
Space  
Maximum  
output !



### Shelving from 690 mm

Racking with removable shelves. Rapid assembly process, without tools, by simply snapping into place. Upright made of tubular anodised aluminium 32 × 30 mm.

Depth 400, 500 and 560 mm. **Length from 690 mm.**

### Sink 1 basin with shelf

Basin 500 × 500 mm, height 300 mm insonorised. Stainless steel construction with upstand height 100 mm. 3 covered sides. Grooved draining boards, anti-drip edges. Soundproofed basins and draining boards.

- Sink without tap - **Ref. 826 670**
- Sink with tap - **Ref. 836 670**



### Catering sinks for dishwasher

Bassin 500 × 500, height 300 mm. Stainless steel construction 1200 × 700, height 900 mm. height 850 mm on request. Front edge height 40 mm. Folded upstand height 100 mm. Legs Ø 38 mm with jack, 80 indent at rear. Grooved draining boards. Anti-drip edges. Soundproofed basins and draining boards.

- Sink without tap - **Ref. 503 630**
- Sink with tap - **Ref. 503 640**



### Wall cabinet

Stainless steel construction. Height 600 mm. Adjustable middle shelf. Reinforced sliding doors, suspended from a rail fixed to the upper part, with stop-blocks. Flattened folds, used throughout on the front edge. Fixed to wall using 2 supports.

- Wall cabinet - **Ref. 503 552**
- Wall cabinet + 5 stainless steel pans - **Ref. 503 562**







Minimum  
Space  
Maximum  
output !



## G.A. hand wash-basin

Stainless steel construction. Well Ø 275 mm, depth 115 mm. Knee-operated control. Mixer tap with non-return valve and temperature setting. Supplied with siphon and flexible connecting hose for connection of mitigated water to swan neck. Soap dispenser 500 ml.

Dim: 330 × 330 × ht 170 mm - **Ref. 806 331**



## Mobile bag holders

Made of stainless steel 20 mm diameter tubing. Very rigid bag support consisting of a 4 mm stainless steel fat bar and an elastic strap bag fixing system. Strong and reliable lid opening system consisting of a stainless steel pedal connected to a double stainless steel rod.

Dim: 450 × 535 × ht 700 mm - **Ref: 804 464**

Inlet table

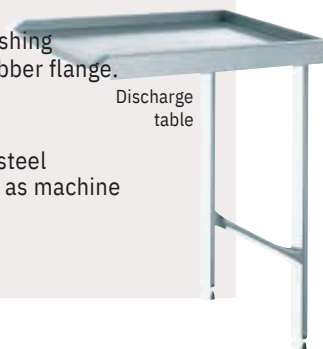


## Inlet table/ outlet table

Inlet table with rear surface and upstand connected on washing machine. Stainless steel construction. Waste outlet and rubber flange. Upstand height 100 mm, basin 400 × 400 × 250 mm.

Discharge table connected on washing machine. Stainless steel construction. No rear surface or upstand. Can be also used as machine inlet table.

Discharge table



## Support for diswasher

Stainless steel support 590 × 550 mm. Tubular legs 35 × 35 mm. Tubular frame 60 × 30 mm, 2 levels of slide bars for baskets 500 × 500 mm.

**Ref. 809 695**

## Shelves for baskets

For standard baskets 500 × 500 mm. Stainless steel construction. Mounting: wall shelves: 4 bolts on the wall or on a boltable tube structure, central shelves: to bolt on the table edges

- Horizontal wall mounted shelf depth 500 mm - length 1100 mm - **Ref. 809 401**
- Sloped wall mounted shelf depth 500 mm - length 1100 mm - **Ref. 809 411**





# REHEATING AND TEMPERATURE HOLDING



**Proud**  
of my  
**equipment**

# TEMP UP

REHEATING AND TEMPERATURE HOLDING

THE  
TOURNUS  
ASSETS



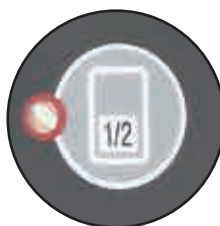
#### Hygiene:

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.

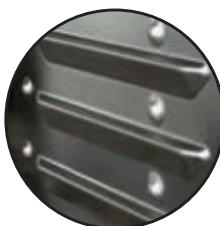


#### Electronic card protection

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.

## Two regulation modes

### Mono-Program ovens

One single reheating duration to program.

### Multi-program ovens

Simultaneously manages 3 reheating durations with additional humidity function.



Flash on  
our equipment !

TOURNUS  
EQUIPEMENT

ORIGINE  
FRANCE  
GARANTIE

AFNOR Cert 65029

# TEMP UP

## REHEATING OVENS



MODULAR



SIMPLE USE



RELIABLE

ENERGY SAVING

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. 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

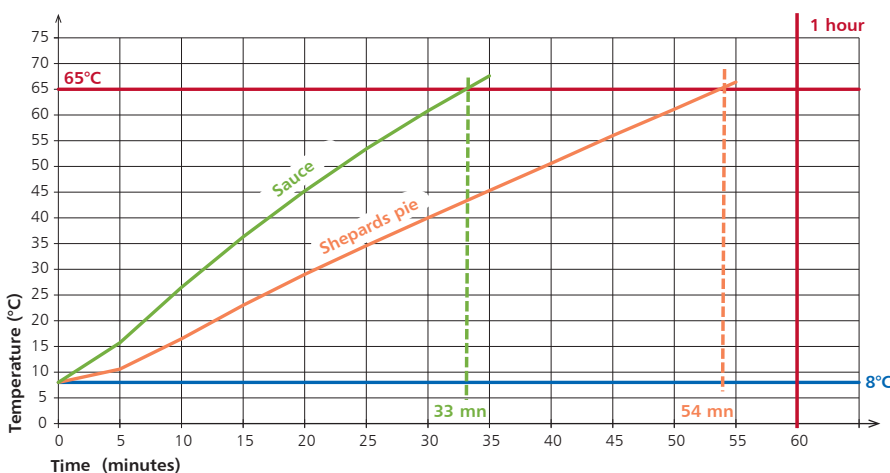
The ovens are compact: 665 mm width only they can fit into small spaces. The reversible door (on site) means the ovens are adaptable to all working areas.

## 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<sup>7</sup>UP REHEATING OVENS

## 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)



## Mono-program ovens GN 1/1

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

## 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
5 level oven to be fitted	2,26	3,32	665 x 815 x 798	<u>507 624</u>
5 level oven with stand	2,26	3,32	665 x 815 x 1638	<u>507 625</u>
7 level oven with stand	3,13	7,08	665 x 815 x 1638	<u>507 630</u>
10 level oven with stand	4,07	9,87	665 x 815 x 1638	<u>507 635</u>
15 level oven with stand	6,44	14,17	665 x 815 x 1638	<u>507 640</u>

(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



Consult'Express



Your shipping date

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

## Mono-program ovens GN 2/1

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

## Multi-program ovens GN 2/1

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

## Extra-cost

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



507 735



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 × 180 × 30 (individual)	15	15	21	21	30	30	45	45	60	60
200 × 200 × 50 (EN 4)	10	25	14	34	20	50	30	75	40	60
300 × 200 × 50 (EN 6)	10	36	14	50	20	75	30	112	40	150
176 × 162 × 50 (GN 1/6)	30	52	42	76	60	105	90	165	120	220
265 × 162 × 50 (GN 1/4)	20	52	28	72	40	105	60	165	80	220
325 × 176 × 50 (GN 1/3)	15	52	21	76	30	105	45	165	60	220
325 × 265 × 50 (GN 1/2)	10	52	14	72	20	105	30	165	40	220
530 × 325 × 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



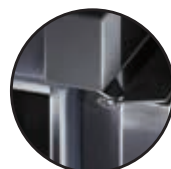
**NEW**  
Touch control  
panel



**New touch control panel with more functionality:**

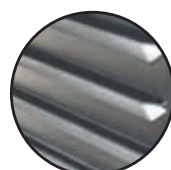
- Temperature recording in the cabinet for traceability. This data can be retrieved via a USB port on the control panel.
- Recording of electricity consumption.

**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**



**Optimum temperature distribution:**  
even heat from a centrifugal fan



**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



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GARANTIE  
AFNOR Cert. 63029

**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.**

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

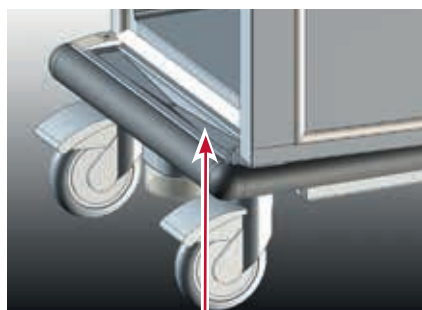


Control panel without humidification

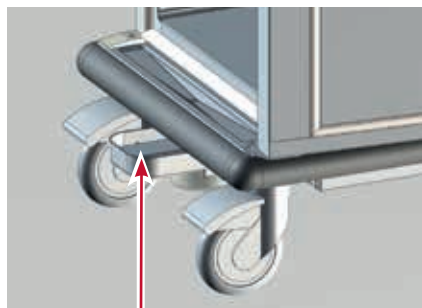


# ROLL'SERVICE WITH HUMIDIFICATION CONTROL

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.



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
10 levels with s/steel door	0,29	0,825	146	528 × 821 × 1134	<u>507 336</u>
15 levels with s/steel door	0,30	1,215	215	528 × 821 × 1489	<u>507 356</u>
15 levels with glass door	0,30	1,215	215	528 × 821 × 1489	<u>507 357</u>
20 levels with s/steel door	0,575	1,215	284	528 × 821 × 1844	<u>507 386</u>
20 levels with glass door	0,575	1,215	284	528 × 821 × 1844	<u>507 387</u>

## 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
10 levels with s/steel door	0,410	1,215	285	733 × 941 × 1134	<u>507 436</u>
15 levels with s/steel door	0,405	1,215	420	733 × 941 × 1489	<u>507 456</u>
15 levels with glass door	0,405	1,215	420	733 × 941 × 1489	<u>507 457</u>
20 levels with s/steel door	0,785	2,015	555	733 × 941 × 1880	<u>507 486</u>
20 levels with glass door	0,785	2,015	555	733 × 941 × 1880	<u>507 487</u>

(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



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# ROLL'SERVICE WITHOUT HUMIDIFICATION



507 352

## 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
5 levels with s/steel door	0,22	0,825	77	524 x 817 x 708	<u>507 301</u>
10 levels with s/steel door	0,29	0,825	146	528 x 821 x 1134	<u>507 331</u>
15 levels with s/steel door	0,30	1,215	215	528 x 821 x 1489	<u>507 351</u>
15 levels with glass door	0,30	1,215	215	528 x 821 x 1489	<u>507 352</u>
20 levels with s/steel door	0,575	1,215	284	528 x 821 x 1844	<u>507 381</u>
20 levels with glass door	0,575	1,215	284	528 x 821 x 1844	<u>507 382</u>

## 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
10 levels with s/steel door	0,410	1,215	285	733 x 941 x 1134	<u>507 431</u>
15 levels with s/steel door	0,405	1,215	420	733 x 941 x 1489	<u>507 451</u>
15 levels with glass door	0,405	1,215	420	733 x 941 x 1489	<u>507 452</u>
20 levels with s/steel door	0,785	2,015	555	733 x 941 x 1880	<u>507 481</u>
20 levels with glass door	0,785	2,015	555	733 x 941 x 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
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



507 481



507 301



507 431



507 452

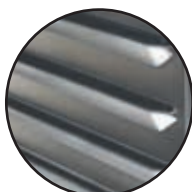


# ROLL'FRESH REFRIGERATED

REFRIGERATED TEMPERATURE HOLDING

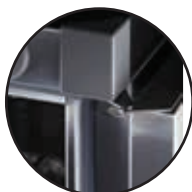


**NEW  
touch control  
panel**



**Hygienic:** press-drawn sliders.

Built-in evaporator located in the upper part



**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.



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GARANTIE  
AFNOR Cert.65029

**TOURNUS  
EQUIPEMENT**

# ROLL'FRESH

## REFRIGERATED TEMPERATURE HOLDING BANQUET TROLLEY



EFFECTIVE



EASY HANDLING



COMPACT

PRATICAL

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.**

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





## ROLL'FRESH

### Refrigerated temperature holding banquet trolley



507 285

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

### Options

Description	Reference
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





**ROLL'FRESH - REFRIGERATED LINK**



**TEMP'UP - REHEATING AND TEMPERATURE HOLDING**



**ROLL'SERVICE - HOT LINK**



**Proud**  
of my  
equipment



# TROLLEYS



## SERVING TROLLEYS

- **Safe transport:**  
press-drawn trays 10 mm deep for optimum holding of containers.
- **Comfort:**  
sound-proofed trays.
- **Sturdiness:**  
welded assembly over the whole tray height with flattened edges in lower part.

## PLATE TROLLEY

Raised platform

- **Sturdiness:**  
bent square (25 × 25) tube and bent sheet metal with flattened edges. Stainless steel structure.
- **Ergonomical:**  
platform height: 460 mm (200 plates) and 485 mm (400 plates).



Quick heating  
Optimum  
temperature  
distribution

## HEATED TROLLEYS

- **Easy use:**  
no tools required to adjust plate diameter (up to 320 mm).
- **Quality of steering:**  
silent, easy sliding, reliability
- **Easy cleaning:**  
removable heated sections for deep cleaning.  
Flexible plug and lead with parking socket

## GN RACKING TROLLEYS

- **Strength:**  
load 250 kg per trolley.
- **Sturdiness:**  
continuous welded sliders over the whole height.
- **Optimum accessibility**  
longitudinal reinforcement bar not necessary at the front.
- **Swivel wheels**  
Ø 125 mm with non-marking tyre, soundless.



Wheels with  
polyamide shape  
Less inertia on start-up  
Silent.



Flash on our  
documentation !







# SERVING TROLLEYS



Stainless steel welded construction. Stainless steel trays with rounded edges, sound-proofed trays. Arched handles: tube Ø 25 mm. 4 swivel wheels Ø 125 mm with polyamide cover including 2 brakes, with annular bumpers. Non-marking rubber tyres. Max load: 50 kg by level. Hygiene certified.



801 542

## Serving trolleys with 2 arched handles

Serving trolleys with 2 arched handles	Overall Dim. l x W x h (mm)	Space between trays	Ref.
2 trays 800 x 530 mm	895 x 625 x 960	560	<a href="#">801 542</a>
3 trays 800 x 530 mm	895 x 625 x 960	260	<a href="#">801 543</a>
4 trays 800 x 530 mm	895 x 625 x 1260	260	<a href="#">801 544</a>
2 trays 1000 x 600 mm	1095 x 695 x 960	560	<a href="#">801 552</a>
3 trays 1000 x 600 mm	1095 x 695 x 960	260	<a href="#">801 553</a>
4 trays 1000 x 600 mm	1095 x 695 x 1260	260	<a href="#">801 554</a>

THE  
TOURNUS  
ASSET

- Press-drawn trays with peripheral surround of 10 mm.
- Shelf width of 530 mm for efficient holding of a GN container and optimum safety of use.

## Serving trolleys with 1 arched handle

Serving trolleys with 1 arched handle	Overall Dim. l x W x h (mm)	Space between trays	Ref.
2 trays 800 x 530 mm	895 x 625 x 960	560	<a href="#">801 602</a>
3 trays 800 x 530 mm	895 x 625 x 960	260	<a href="#">801 603</a>
2 trays 1000 x 600 mm	1095 x 695 x 960	560	<a href="#">801 612</a>
3 trays 1000 x 600 mm	1095 x 695 x 960	260	<a href="#">801 613</a>

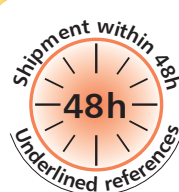


801 543



801 603





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801 547



801 583

Fitting with screw

801 395



801 537



801 538



## Serving trolleys with 2 arched handles and gallery rails

Gallery rails height 50 mm in stainless steel wire Ø 8 mm, around all 4 sides for each level.

Serving trolleys with 2 arched handles	Overall Dim. l × W × h (mm)	Space between trays	Ref.
2 trays 800 × 530 mm with gallery rails	895 × 625 × 960	560	<u>801 546</u>
3 trays 800 × 530 mm with gallery rails	895 × 625 × 960	260	<u>801 547</u>
2 trays 1000 × 600 mm with gallery rails	1095 × 695 × 960	560	<u>801 556</u>
3 trays 1000 × 600 mm with gallery rails	1095 × 695 × 960	260	<u>801 557</u>

## Serving trolley delivered as flat pack item

Clearing trolleys with 2 arched handles, delivered as flat pack item. Tray assembly by screw on tubes to a pre-adjusted height.

Serving trolley (flat pack)	Overall Dim. l × W × h (mm)	Space between trays	Reference
2 trays 800 × 530 mm	895 × 625 × 960	560	<u>801 572</u>
3 trays 800 × 530 mm	895 × 625 × 960	260	<u>801 573</u>
2 trays 1000 × 600 mm	1095 × 695 × 960	560	<u>801 582</u>
3 trays 1000 × 600 mm	1095 × 695 × 960	260	<u>801 583</u>

## Accessories

Description	Overall Dim. l × W × h (mm)	Reference
Hook-on cutlery pan 1/3 GN	325 × 176 × 200	<u>801 395</u>
Hook-on waste pan	420 × 200 × 250	<u>801 537</u>
Hook-on dustbin bag support 70 litres	360 × 355 × 810	<u>801 538</u>
Trolley covers 895 × 625 mm		<u>229 603</u>
Trolley covers 1095 × 695 mm		<u>229 604</u>

## Option

Extra cost for serving trolleys with stainless steel wheels (**83** instead of 80)



229 603



# CONSTANT LEVEL PLATE DISPENSERS



808 171

808 172



808182

THE  
TOURNUS  
ASSET

- **Plate holding trays** guided by easy sliding, noiseless rollers.
- **Handling level** easily adjusted by adding or removing springs without using tools.
- **Protection:** bumpers made of non-marking composite material in the 4 corners.



808 205

Stainless steel construction. Rounded inside angles for easy cleaning. Stainless steel steering handle, stainless steel tube Ø 25 mm.

4 moulded polyethylene protective bumpers. 4 swivel wheels Ø 125 mm with polyamide cover including 2 brakes. Removable constant level dispensers, stack height 580 mm, approximately 60 plates Ø 180 to 290 mm.

## Mobile heated plate dispensers

Powered by on/off switch with lamp. Static heating controlled by mechanical thermostat adjustable from 0°C to 90°C.

Heated by 2 stainless steel shielded elements located on the sides. Rock wool insulation. Power rating 800 W (1 stack) and 925 W (2 stacks), voltage 230 V. Trolleys delivered with transparent polycarbonate lids.

Heated plate trolleys	Overall Dim. l × W × h (mm)	Reference
Heated single plate stack type with lid	530 × 485 × 900	<a href="#">808 171</a>
Heated twin plate stack type with lids	960 × 485 × 900	<a href="#">808 172</a>
Heated twin plate stack type with lids (for plate diam. 215-320 mm)	990 × 520 × 900	<a href="#">808 177</a>

## Mobile ambient plate dispensers

Option: lids.

Description	Overall Dim. l × W × h (mm)	Reference
Ambient single plate stack type without lid.	530 × 485 × 900	<a href="#">808 181</a>
Ambient twin plate stack type without lids.	960 × 485 × 900	<a href="#">808 182</a>

## Mobile universal plate dispensers

Trolleys with rectangular platform for all types of dishes (bowls, saucers, oval or rectangular plates). Heated unit c/w stainless steel lid. Ambient unit is not supplied with lid but is optional.

Description	Overall Dim. l × W × h (mm)	Reference
Ambient universal trolley (open top)	960 × 485 × 900	<a href="#">808 201</a>
Heated universal trolley (with lid)	960 × 485 × 900	<a href="#">808 205</a>

## Accessories

Description	Overall Dim. l × W × h (mm)	Reference
Transparent polycarbonate lid	Ø 375	<a href="#">230 079</a>
Stainless steel lid for ambient universal trolley	750 × 415	<a href="#">119 268</a>

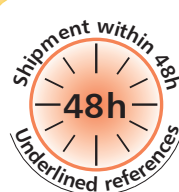


230 079



119 268





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# GLASSES OR TRAY DISPENSER TROLLEYS

Stainless steel construction. Platform thickness 1,2 mm. Mobile part guided by 4 guide rolls. 4 swivel wheels Ø 125 mm with polyamide cover including 2 brakes. Moulded polyethylene protective buffers.



808 102



808 103



808 106

Extra cost: 808 107  
(pans GN1/3  
not supplied)



Description	Overall Dim. l × W × h (mm)	Reference
Self-levelling glass dispenser trolley capacity: 6 baskets 510 × 510 mm, height 115 mm or 10 baskets, height 75 mm	817 × 545 × 930	<u>808 102</u>
Self-levelling glass dispenser trolley with draining pan (GN1/2 polyethylene, depth. 100 mm) under platform 510 × 510 mm with diamond point base, capacity: 6 baskets, height 115 mm or 10 baskets, height 75 mm.	817 × 545 × 930	<u>808 100</u>
Self-levelling glass dispenser trolley stainless steel surround cover capacity: 6 baskets 530 × 530 mm, height 115 mm or 10 baskets, height 75 mm	835 × 645 × 1040	<u>808 103</u>
Self-levelling tray dispenser trolley platform 540 × 380 mm, capacity: 140 trays	817 × 545 × 930	<u>808 105</u>
Self-levelling tray dispenser trolley stainless steel surround and cover capacity: 140 trays 560 × 400 mm	705 × 675 × 1040	<u>808 108</u>
Self-levelling tray dispenser trolley with lateral guide, capacity: 140 trays 540 × 380 mm	817 × 545 × 930	<u>808 106</u>
Self-levelling trolley for ABS plastic tray capacity: 140 trays 610 × 410 mm	860 × 545 × 930	<u>808 109</u>

## Options for trolleys

Description	Reference
Cutlery dispenser fitted on tray dispenser trolleys	<u>808 107</u>
Polyamide cover 870 × 540 × 800 mm for glasses or tray dispenser trolleys	<u>221 233</u>
Polyamide cover 920 × 570 × 1070 mm for cutlery dispenser trolleys	<u>221 232</u>

## Option

Extra-cost for 4 stainless steel wheels in lieu of polyamide type wheel (plates, glasses and trays) (**83** instead of 80)



808 231



808 235



808 236



808 237

## Drop in dispensers with removable insert

Drop in dispenser capacities: ambient or heated plate dispenser: up to 60 plates, 180-290 mm diameter. Glasses dispenser, 6 baskets height 115 mm or 10 baskets height 75 mm. Tray dispenser: up to 140 trays. Heated dispenser provided with lid & remote control mounting switch.

Description	Overall Dim. l × W × h (mm)	Reference
Ambient single plate stack drop in dispenser without lid	Ø 380 × h. 740	<u>808 231</u>
Heated single plate stack drop in dispenser with lid	Ø 380 × h. 740	<u>808 235</u>
Drop in glasses dispenser	690 × 710 × 715	<u>808 236</u>
Drop in tray dispenser (for up to 460 × 360 mm tray)	580 × 660 × 715	<u>808 237</u>



# SELF-SERVICE TROLLEYS

Stainless steel construction. Frame in 25 × 25 mm stainless steel tube. Longitudinal reinforcing bars in 50 × 25 mm stainless steel tube. Wire type tray runner panels in 4.8mm diameter s/steel, welded to frame. With or without beige laminate side modesty panels thickness 2 mm fixed by clips. 4 swivel wheels Ø 125 mm with polyamide cover including 2 braked. Annular bumpers.



## 6 tier (tray entry width ways)

Trolley with entry side by side. Capacity: 12 or 18 trays depending on the models. Space between tiers: 125 mm.

Description	Overall dim. L × w × h (mm)	Width of trays (mm)	Trolleys without panels	Trolleys with beige panels
			Ref.	Ref.
Trolley 2 × 6 tiers	930 × 630 × 1030	320 to 370	<u>800 071</u>	<u>800 072</u>
Trolley 2 × 6 tiers with upper shelf	930 × 630 × 1040	320 to 370	<u>800 073</u>	<u>800 074</u>
Trolley 3 × 6 tiers with upper shelf	1340 × 630 × 1040	320 to 370	<u>800 075</u>	<u>800 076</u>



## 12 tier (tray entry width ways)

Description	Overall Dim. l × W × h (mm)	Width of trays (mm)	trolleys without panels	trolleys with beige panels
			Ref.	Ref.
Trolley 1 × 12 tiers	510 × 630 × 1790	320 to 370	<u>800 081</u>	<u>800 082</u>
Trolley 2 × 12 tiers	930 × 630 × 1790	320 to 370	<u>800 091</u>	<u>800 092</u>



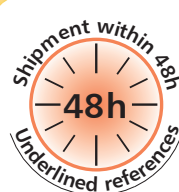
## 12 tier (tray entry length ways)

Capacity: 24 trays, entry back to back. Space between tiers: 125 mm.

Description	Overall dim. L × w × h (mm)	Length of trays (mm)	Trolleys without panels	Trolleys with panels
			Ref.	Ref.
Trolley 2 × 12 tiers	620 × 790 × 1790	400 to 480	<u>800 093</u>	<u>800 094</u>
Trolley 2 × 12 tiers	700 × 790 × 1790	480 to 560	<u>800 095</u>	<u>800 096</u>

## Option

Extra cost for self-service trolleys with 4 stainless steel wheels (**83** instead of 80)



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## Choose the colors of your cladding

 The standard side modesty panels of the self-service trolleys are made of 2 mm thick compact beige laminate

**You can personalise the cladding of the 2 outsides of your trolleys in one of the colours below (minimum order of 3 trolleys):**

- Ref. 702 097, personalised cladding for trolley with 6 tiers. EXTRA CHARGE PER TROLLEY
- Ref. 702 098, personalised cladding for trolley with 12 tiers with insertion widthways. EXTRA CHARGE PER TROLLEY
- Ref. 702 099, personalised cladding for trolley with 12 tiers with insertion lengthways. EXTRA CHARGE PER TROLLEY

Personalisation is done by bonding a resistive film (cleaning resistant) to the top side of the laminated surfaces. We offer a choice of 15 colours covering cladding (swatch on request).

### STANDARD COLOURS TO MATCH THE CLADDING OF TOURNUS DISPENSING UNITS

<i>New</i> U504-ST9 Cosmic blue	<i>New</i> U323-ST9 Cherry red	<i>New</i> U114-ST9 Sunflower yellow	<i>New</i> U630-ST9 Apple green	<i>New</i> U999-ST7 Black
W1100-ST9 Alpine White	<i>New</i> U830-ST9 Terracotta nude	<i>New</i> F500-ST20 Metallic stainless steel	<i>New</i> F187-ST9 Dark grey Chicago concrete	<i>New</i> F186-ST9 Light grey Chicago concrete
H3860-ST9 Champagne American maple	H1145-ST10 Natural Bardolino oak	<i>New</i> H1180-ST37 Halifax natural oak	H3171-ST12 Oiled Kendal oak	<i>New</i> H3146-ST19 Lorenzo sand oak

Trolleys can also be personalised with your logo or that of your customers: please make enquiries with us.

## TROLLEY FOR DISHWASHER BASKETS



804 193

804 196

**Trolley with 8 tiers** for horizontal storage of dishwasher baskets. Stainless steel construction. Square tubular leg 25 × 25 mm. Continuous argon welded basket runners. 4 swivel wheels 125 mm, 2 brakes, with polyamide cover. Annular wheel guards. Space between tiers: 189 mm.

**Trolley (for storage of dishwasher baskets on end):** welded stainless steel construction. 25 × 25 mm tubular structure, 3 tiers with a spacing of 535 mm, including a handrail at rear. 4 swivel wheels Ø 125 mm with polyamide cover, 2 with brakes. Annular wheel guards. Capacity: 8 baskets 500 × 500 mm per level, i.e. a total of 24 baskets.

Description	Overall Dim. l × W × h (mm)	Reference
Trolley with 8 tiers (for horizontal storage of dishwasher baskets)	630 × 630 × 1785	<u>804 193</u>
Trolley (for storage of dishwasher baskets on end)	1000 × 500 × 1785	<u>804 196</u>
Polyamide cover with zip for trolley 8 tiers	585 × 600 × 1620	221 231





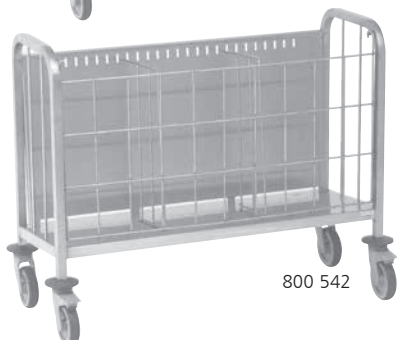


### THE TOURNUS ASSET

- Openwork, sloped base to facilitate draining of cleaning water.
- Adjustable safety separation grids to fit the type of dishes used.
- On the trolleys with fold-away grids, the front grid can be hooked on to the rear for easy access when loading and unloading.



800 541



800 542



800 585



800 587

## PLATE TROLLEYS

Stainless steel construction. Arched handles in tube 25 × 25 mm with adjustable separations. 4 swivel wheels Ø 125 mm with polyamide cover including 2 brakes. Annular bumpers. Plates up to Ø 290 mm maximum.

### Welded trolleys

Description	Overall Dim. l × W × h (mm)	With secure stacking partitions	With separation grills + removable front grill
		Ref.	Ref.
Trolley 200 plates	1065 × 450 × 810	<u>800 541</u>	<u>800 542</u>
Trolley 300 plates	1065 × 450 × 1000	<u>800 546</u>	<u>800 547</u>
Trolley 400 plates	1065 × 740 × 810	<u>800 551</u>	<u>800 552</u>

### Plate trolleys - delivered as flat pack item

Description	Overall Dim. l × W × h (mm)	Reference
Trolley 200 plates with secure stacking partition	1065 × 450 × 810	<u>800 561</u>
Trolley 300 plates with secure stacking partition	1065 × 450 × 1000	<u>800 566</u>

### Welded trolleys with raised platform

Raised platform, for a more ergonomic use: height 460 mm for trolley 200 plates and 485 mm for trolley 400 plates.

Description	Overall Dim. l × W × h (mm)	With secure stacking partitions	With separation grills + removable front grill
		Ref.	Ref.
Trolley 200 plates	1065 × 450 × 1000	<u>800 575</u>	<u>800 578</u>
Trolley 400 plates	1065 × 740 × 1000	<u>800 576</u>	<u>800 579</u>

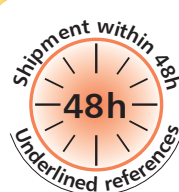
### 2 tier welded trolleys

Trolleys with 2 tiers allowing more storage and more comfortable use. Welded construction, slightly sloping platforms for a good stability of stored products.

Description	Overall Dim. l × W × h (mm)	Reference
2 tier trolley (shelf heights 350 & 785 mm)	930 × 670 × 1160	<u>800 585</u>
2 tier trolley (shelf heights 600 & 1000 mm)	930 × 670 × 1410	<u>800 586</u>

### 3 tier welded trolleys

Description	Overall Dim. l × W × h (mm)	Reference
3 tier trolley (shelf heights 290 & 690 and 1090 mm)	990 × 670 × 1410	<u>800 587</u>



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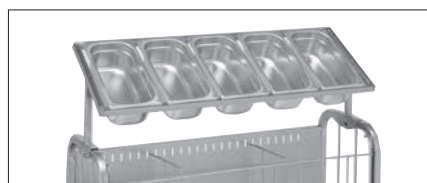


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## Plate trolley options



228 197



Cutlery dispenser (capacity 5 pans GN 1/3, containers not provided), height 300 mm.  
Ref: 800 571

Description	Reference
Optional cutlery dispenser (1)	<u>800 571</u>
Optional divider for trolley 200 plates	<u>228 263</u>
Optional divider for trolley 300 plates	<u>228 264</u>
Optional divider for trolley 400 plates	<u>228 265</u>
Polyamide cover for trolley 200 plates	<u>228 196</u>
Polyamide cover for trolley 300 plates	<u>228 197</u>
Polyamide cover for trolley 400 plates and 2 tier trolley height 1160 mm (2)	<u>228 198</u>
Polyamide cover for trolley 200 plates with cutlery dispenser	<u>229 600</u>
Polyamide cover for trolley 300 plates with cutlery dispenser	<u>229 601</u>
Polyamide cover for trolley 400 plates with cutlery dispenser (2)	<u>229 602</u>

(1) Suitable for all plate trolleys except 2 tier trolleys

(2) Dimension of the cover 1035 × 700 × height 920 mm

## Option

Extra cost for plate trolleys with stainless steel wheels (**83** instead of 80)



## TROLLEYS FOR GN PANS

For draining and storage of GN pans, grids and covers. Stainless steel construction. Welded stainless steel tube. Tube 25 × 25 mm. Removable grids in wired stainless steel Ø 6 and 4 mm. Removable stop bars. 4 swivel wheels Ø 125 mm with polyamide cover including 2 brakes. Annular bumpers. The trolleys have 4 tiers 325 mm high. Removable of second tier makes it possible to store up to 530 mm high.



Removable tier

805 604

Désignation	Overall Dim. l × W × h (mm)	Reference
Storage trolley with 18 cases per tier	678 × 620 × 1754	805 600
Storage trolley with 18 cases per tier, flat packed	678 × 620 × 1754	805 601
Storage trolley with 38 cases per tier	1278 × 620 × 1754	805 603
Storage trolley with 38 cases per tier, flat packed	1278 × 620 × 1754	805 604
Storage trolley with 51 cases per tier	1668 × 620 × 1754	805 606
Storage trolley with 51 cases per tier, flat packed	1668 × 620 × 1754	805 607
Cover for trolley, length 1278 mm	1278 × 620 × 1754	229 517
Cover for trolley, length 1668 mm	1668 × 620 × 1754	229 518

## Option

Extra cost for trolleys for GN pans (small and large model) with stainless steel wheels (**83** instead of 80)





## RACK AND TRAY DOLLEYS



### General purpose rack dollies

Stainless steel construction. Base thickness 1,2 mm. Internal base dimensions: 510 x 510 mm. Bolted handle. 4 swivel wheels Ø 100 mm with galvanized steel cover. Max load: 80 kg.

Description	Overall Dim. l x W x h (mm)	Reference
General purpose stainless steel rack dolly	515 x 515 x 165	<a href="#">800 101</a>
General purpose stainless steel rack dolly with handle	600 x 515 x 850	<a href="#">800 102</a>



### Rack dollies with ABS base

Stainless steel construction. Tube 25 x 25 mm. Removable ABS tray. Internal base dimensions: 510 x 510 mm. Bolted handle. 4 swivel wheels Ø 125 mm with polyamide cover (includes 2 brakes). Annular bumpers. Max load: 150 kg.

Description	Overall Dim. l x W x h (mm)	Reference
Rack dollies with ABS base	570 x 570 x 225	<a href="#">800 111</a>
Rack dollies with ABS base and upstand	630 x 570 x 900	<a href="#">800 112</a>



### Stainless steel rack and tray dollies

Stainless steel frame construction 25 x 25 mm. Removable stainless steel base 1,2 mm thick. Internal base dimensions: 510 x 510 mm (rack dolly) and 750 x 510 mm (largest tray dolly). Bolted handle. 4 swivel wheels Ø 125 mm with polyamide cover including 2 brakes. Annular bumpers. Max load: 150 kg.

Description	Overall Dim. l x W x h (mm)	Reference
Stainless steel rack dolly	570 x 570 x 225	<a href="#">800 125</a>
Stainless steel rack dolly with upstand	630 x 570 x 900	<a href="#">800 126</a>
Stainless steel tray dolly with upstand	870 x 570 x 900	<a href="#">800 130</a>



### Accessories

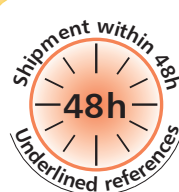
Description	Reference
Polyamide cover for rack dollies 530 x 530 x h. 300 mm	<a href="#">230 532</a>
Polyamide cover 750 x 510 x h. 300 mm for trays dollies	<a href="#">221 234</a>

### Option

Extra cost for rack dollies and tray dollies\* for GN pans (small and large model) with stainless steel wheels (**83** instead of 80)

\* not suitable for rack dolly ref: 800 101 and 800 102)





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## Euronorm castor base

For trays or containers 600 × 400 mm. Food quality stainless steel construction. Tray thickness 1.2 mm. Useful dimensions 610 × 410 mm. Bolted handle. 4 swivel wheels Ø 100 mm with galvanized steel cover. Max load: 80 kg.

Description	Overall Dim. l × W × h (mm)	Reference
Euronorm castor base	615 × 415 × 165	<u>800 105</u>
Euronorm castor base with upstand	700 × 415 × 850	<u>800 106</u>

## SINKS ON WHEELS

### Soaking sinks:

Height: 900 mm on wheels for soaking and washing large-sized baskets and kitchen utensils. Stainless steel construction, tank 600 × 600 × 300 mm with drain plug, quarter-turn tap and stainless steel discharge tube, (42mm diameter) - 110 mm above finished floor level. Tubular frame 25 × 25 mm with 4 spacers, 4 swivel wheels with polyamide cover, 2 with brakes.



### Stainless steel sinks 140 litres:

- **Ref: 806 050:** with strainer grill and overflow plug. 4 swivel wheels Ø 125 mm, including 2 brakes with galvanized steel cover.
- **Ref: 806 051:** with draining plug + stop grill. 4 swivel wheels Ø 125 mm with polyamide cover including 2 brakes.

### Polyethylene container with draining plug:

4 wheels with stainless steel cover: 2 fixed, 2 swivel Ø 160 mm.

Description	Overall Dim. l × W × h (mm)	Reference
Stainless steel soaking sink 100 litres	740 × 740 × 900	<u>806 066</u>
Stainless steel sink 140 litres	810 × 560 × 540	<u>806 050</u>
Stainless steel sink 140 litres (raised height)	810 × 560 × 750	<u>806 051</u>
Polyethylene sink 220 litres	900 × 700 × 735	<u>816 155</u>
Polyethylene sink 310 litres	1200 × 800 × 805	<u>816 157</u>
Polyethylene sink 500 litres	1200 × 800 × 1095	<u>816 158</u>

Extra-cost for stainless steel wheels for sinks 806 050 - Ref.: 702 202







# GASTRONORM CONTAINER STORAGE TROLLEYS



- **Strength:**  
max load 250 kg per trolley and 20 kg per level
- **Ergonomical:**  
longitudinal reinforcement bar on 10-17-20 tier trolleys and GN 2/1 trolley with 15 tier which allow a maximum accessibility for front-loading

Stainless steel construction. Square tubes 25 × 25 mm. Welded tray runners with container stop. 4 swivel wheels Ø 125 mm, including 2 brakes, with polyamide cover. Annular bumpers. Overall dimensions: trolleys GN 1/1 size - 445 × 655 mm, trolleys GN 2/1 - 660 × 775 mm. Trolleys with 6 and 8 tiers include a top shelf. Max load: 20 Kg per tier and 250 Kg per trolley.



## Welded tray runner GN trolleys

Description	e* (mm)	Height (mm)	Number of tiers	Reference
GN 1/1 trolley with top shelf	81	760	6	<a href="#">804 201</a>
GN 1/1 trolley with top shelf	81	900	8	<a href="#">804 203</a>
GN 1/1 trolley	144	1650	10	<a href="#">804 204</a>
GN 1/1 trolley	81	1490	15	<a href="#">804 206</a>
GN 1/1 trolley	81	1650	17	<a href="#">804 207</a>
GN 1/1 trolley	77	1785	20	<a href="#">804 209</a>
GN 2/1 trolley with top shelf	81	760	6	<a href="#">804 231</a>
GN 2/1 trolley with top shelf	81	900	8	<a href="#">804 233</a>
GN 2/1 trolley	144	1650	10	<a href="#">804 234</a>
GN 2/1 trolley	81	1490	15	<a href="#">804 236</a>
GN 2/1 trolley	81	1650	17	<a href="#">804 237</a>
GN 2/1 trolley	77	1785	20	<a href="#">804 239</a>

(\*) e: vertical space between tray runners.

## Option

Extra-cost for GN trolleys, GN trolley (flat packed) and stackable trolley with 4 stainless steel wheels including 2 brakes (**83** instead of 80)

Extra-cost for GN trolleys, GN trolley (flat packed) and stackable trolley with tie bars (**84** instead of 80)

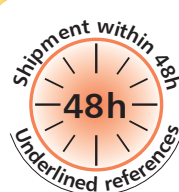
## Transport trolley

Stainless steel construction. Square tubular uprights 25 × 25 mm. Welded tray runners with stop blocks at the end. Closing bar for intensive use: transport inside a vehicle, loading, unloading, passing through doors whilst heavily loaded. Wheels Ø 125 with non protruding stainless steel cover to take up as little place as possible. Overall dimensions: 384 × 583 mm, height 1485 mm. Space between sliders 81 mm.

Description	Reference
Transport trolley GN 1/1 with 15 tiers	<a href="#">804 212</a>



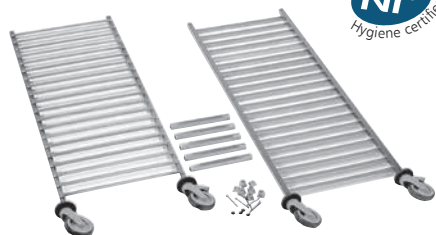
804 212



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## GN trolleys delivered flat packed

Delivered flat packed with shrink film delivery. Assembly by screw.

Description	e*(mm)	Height (mm)	Number of tiers	Reference
GN 1/1 trolley (flat packed)	81	1490	15	<a href="#">804 216</a>
GN 1/1 trolley (flat packed)	81	1650	17	<a href="#">804 217</a>
GN 1/1 trolley (flat packed)	77	1785	20	<a href="#">804 219</a>
GN 2/1 trolley (flat packed)	81	1490	15	<a href="#">804 246</a>
GN 2/1 trolley (flat packed)	81	1650	17	<a href="#">804 247</a>
GN 2/1 trolley (flat packed)	77	1785	20	<a href="#">804 249</a>

(\*) e: vertical space between tray runners

## GN stackable tray runner trolleys

Description	e* (mm)	Overall Dim. W x l x h (mm)	Number of tiers	Reference
GN 1/1 stackable trolley	77	455 x 655 x 1785	20	<a href="#">804 229</a>
GN 2/1 stackable trolley	77	655 x 775 x 1785	20	<a href="#">804 259</a>

(\*) e: vertical space between tray runners

## Washable covers

Covers for 6-8 tier trolleys. Covers with zip for 10 tiers trolley GN and more.

Description	W x l x h (mm)	For trolleys	Reference
Cover	405 x 590 x 740	GN 1/1 with 6-8 tiers	<a href="#">221 235</a>
Cover	610 x 710 x 740	GN 2/1 with 6-8 tiers	<a href="#">221 236</a>
Cover	405 x 605 x 1325	GN 1/1 with 15 tiers *	<a href="#">221 240</a>
Cover	610 x 725 x 1325	GN 2/1 with 15 tiers	<a href="#">221 241</a>
Cover	405 x 590 x 1620	GN 1/1 with 10-17-20 tiers	<a href="#">228 168</a>
Cover	610 x 710 x 1620	GN 2/1 with 10-17-20 tiers	<a href="#">228 169</a>

(\*) including transport trolley

## Disposable cover (box)

Disposable covers in polyethylene thickness 50 microns: delivered by box of 100 covers

Description	For trolleys	Reference
100 polyethylene cover	GN 1/1	<a href="#">228 170</a>
100 polyethylene cover	GN 2/1	<a href="#">228 171</a>

## Unwinder for rolls of covers (rollers)

**Stainless steel unwinder.** Suits for rollers maxi length 80 cm and maxi diameter 30 cm. **Disposable covers in polyethylene**, thickness 15 microns, delivered in roller of 180 pre-cut covers suitable for trolleys up to 1785 mm height.

Description	Dimensions (mm)	Reference
Unwinder for rolls of covers	L 1050 x W 300 x H 250	<a href="#">805 776</a>
Roller of 180 covers GN 1/1	L 600 x Ø 260	<a href="#">221 440</a>
Roller of 180 covers GN 1/1	L 800 x Ø 260	<a href="#">221 439</a>



228 169



## EURONORM RACKING TROLLEYS

Stainless steel 25 × 25 frame construction. Argon welded tray runners with tray runner stops at each end. 4 swivel wheels Ø 125 mm, with polyamide cover (2 braked). Annular bumpers. The 9 tier trolleys include an upper shelf. Max load: 20 Kg per tier and 250 Kg per trolley.



Euronorm trolleys	Opening (mm)	e* (mm)	Overall Dim. W × l × h (mm)	Number of tiers	Reference
400 × 600 mm	400	70	540 × 725 × 900	9	<a href="#">804 155</a>
400 × 600 mm	400	125	540 × 725 × 1785	12	<a href="#">804 156</a>
400 × 600 mm	400	94	540 × 725 × 1785	16	<a href="#">804 157</a>
600 × 400 mm (1)	600	94	732 × 525 × 1785	16	<a href="#">804 158</a>
400 × 600 mm	400	75	540 × 725 × 1785	20	<a href="#">804 159</a>
600 × 400 mm (1)	600	75	732 × 525 × 1785	20	<a href="#">804 160</a>
400 × 800 mm	400	75	540 × 925 × 1785	20	<a href="#">804 161</a>
600 × 800 mm (1)	600	94	732 × 925 × 1785	16	<a href="#">804 162</a>
600 × 800 mm (1)	600	75	732 × 925 × 1785	20	<a href="#">804 163</a>

(\*) e: vertical space between tray runners.

(1) 600 mm opening trolleys do not accept ABS trays.

THE  
TOURNUS  
ASSET

- Hygiene certified
- Sturdy trolleys
- Stainless steel wheels
- Rolling quality

### Extra-cost for euronorm trolleys

Description	Reference
Washable polyamide cover (for trolleys 400 × 600 mm, with 400 opening - except 9 tier model).	<a href="#">229 519</a>

### Option

Extra-cost for Euronorm trolley with 4 stainless steel wheels including 2 brakes (**83** instead of 80)

Extra-cost for Euronorm trolley with tie bars (**84** instead of 80)

## STORAGE TROLLEYS

Stainless steel 25 × 25 frame construction. Argon welded tray runners with runner stops at each end. 4 swivel wheels Ø 125 mm, with galvanized steel wheel cover, non protruding, designed for heavy loads, freezing environment (-40°C) and proving chambers.

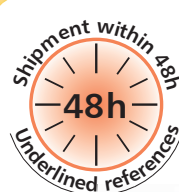


Euronorm storage trolleys	Opening (mm)	e* (mm)	Overall Dim. W × l × h (mm)	Number of tiers	Reference
600 × 800 mm	600	75	662 × 855 × 1775	20	<a href="#">814 321</a>
800 × 600 mm	800	75	862 × 655 × 1775	20	<a href="#">814 322</a>
1000 × 700 mm	1000	75	1062 × 755 × 1775	20	<a href="#">814 323</a>
1000 × 800 mm	1000	75	1062 × 855 × 1775	20	<a href="#">814 324</a>

### With removable shelf

600 × 800 mm	600	75	662 × 855 × 1775	20	<a href="#">824 321</a>
800 × 600 mm	800	75	862 × 655 × 1775	20	<a href="#">824 322</a>
1000 × 700 mm	1000	75	1062 × 755 × 1775	20	<a href="#">824 323</a>
1000 × 800 mm	1000	75	1062 × 855 × 1775	20	<a href="#">824 324</a>





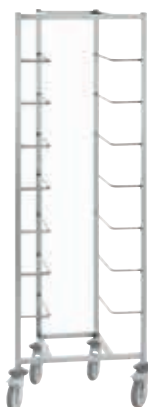
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Your shipping date



## TROLLEYS FOR DOUGH CONTAINERS



804 165

Trolleys for round and rectangular dough containers. Welded stainless steel construction. Maximum load per level: 25 kg. Weight: 13 kg.

- **Tube structure:** uprights and spacers made of 25 × 25 mm section stainless steel tube, thickness 1,2 mm. 2 lower spacers made of 25 × 25 mm section stainless steel tube, thickness 1,2 mm.
- **Slide bars:** 7 levels of sliders made of stainless steel bent tube, Ø 12 mm, with spacing of 183 mm. Fitted into uprights and continuous argon welds with no added metal.
- **Wheels:** 4 swivel wheels Ø 125 mm with polyamide cover, 2 with brake.

Trolley for containers	Opening (mm)	Overall Dim. W × l × h (mm)	Reference
8 tier	195	470 × 660 × 1810	<u>804 165</u>



907 005

## FLOUR CONTAINERS



Stainless steel construction. 4 swivel wheels Ø 100 mm with galvanized steel cover.

Description	Overall Dim. W × l × h (mm)	Reference
120 litre flour container + stainless steel lid	605 × 395 × 725	<u>907 005</u>
120 litre flour container with dividing panel + s/ steel lid	605 × 395 × 725	<u>806 150</u>



801 331

906 440



801 310

## TROLLEYS FOR UTENSILS

- **Hook trolley:** Stainless steel construction. 4 swivel wheels Ø 100 mm with galvanized steel cover. 12 bars for utensils.
- **Accessories holder trolley:** Stainless steel construction. 4 swivel wheels Ø 100 mm with galvanized steel cover. 1 container GN 1/1, depth 40 mm removable, 3 bars for utensils with 1 hook.
- **Chef's trolley:** Stainless steel construction. 4 swivel wheels Ø 125 mm with polyamide cover, stainless steel axle and ball bearings. Sliding frame 7 GN 2/1 levels, 1 polyethylene worktop, 1 support for 6 poly. GN 1/6 depth 100 mm, pans provided, 1 lateral box for knives, 1 bar for accessories.

Description	Overall Dim. W × l × h (mm)	Reference
Hook trolley	660 × 640 × 1755	<u>906 440</u>
Holder trolley	560 × 365 × 1600	<u>801 310</u>
Chef's trolley	590 × 690 × 1750	<u>801 331</u>



# PLATE STACKING TROLLEYS

Stainless steel structure. Anodised aluminium tubes 25 × 25 mm coating. Non-slip coating. Vertical space between tiers: 70 mm. Support adjustable to fit plate sizes (up to Ø 32 cm). The trolleys include 4 swivel wheels Ø 125 mm including 2 brakes, with polyamide cover.



801 232

THE  
TOURNUS  
ASSET

- **Excellent holding of plates:** the plates rest on 4 points, are held on top and underneath thereby ensuring they are fully horizontal.
- **Safe transport of plates** thanks to the non-slip coating of the fingers and the patented clip system.

## Wall plate stacking trolleys

Description	Overall Dim. l × W × h (mm)	Reference
Wall plate stacking, 1 stack: 10 plates	371 × 248 × 770	<u>801 231</u>
Wall plate stacking, 2 stacks: 20 plates	711 × 248 × 770	<u>801 232</u>

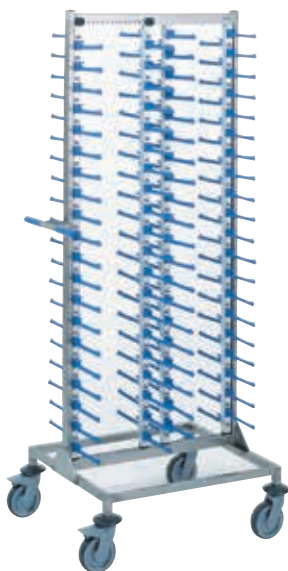
## Plate stacking trolleys

Description	Overall Dim. l × W × h (mm)	Reference
Plate stacking trolley, 2 stacks: 30 plates	420 × 670 × 1412	<u>801 261</u>
Plate stacking trolley, 4 stacks: 60 plates	730 × 670 × 1412	<u>801 262</u>
Plate stacking trolley, 4 stacks: 80 plates	730 × 670 × 1762	<u>801 263</u>
Plate stacking trolley, 6 stacks: 120 plates	1040 × 670 × 1762	<u>801 264</u>

## Covers for plate stacking trolleys

Covers with 2 vertical and horizontal zippers for handle.

Description	Reference
Washable cover for trolley: 80 plates	<u>228 176</u>
Washable cover for trolley: 120 plates	<u>228 177</u>
Isotherm cover for trolley: 80 plates	<u>228 179</u>
Isotherm cover for trolley: 120 plates	<u>228 180</u>



801 263



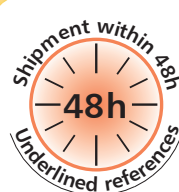
801 261



228 176



228 179



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## TROLLEYS FOR GN PANS



806 071

Welded stainless steel construction. Capacity: 2 × GN 1/1 pans or 1 × GN 2/1 pan, depth 200 mm (GN pans not provided). 4 swivel wheels Ø 125 mm, with polyamide cover, including 2 braked.

Description	Overall Dim. l × w × h (mm)	Reference
Stackable trolley for GN pans	740 × 625 × 850	<u>806 071</u>

Extra cost for 4 stainless steel wheels - Ref: 702 180

## BREAKFAST TROLLEY

Trolley with upper shelf and anti-fall gallery rails. 2 × 7 level 1/1 GN tiers with 325 mm openings. With handle. 4 swivel wheels with polyamide cover including 2 brakes. Annular bumpers.



800 066

Description	Overall Dim. l × w × h (mm)	Reference
Breakfast trolley	850 × 640 × 1020	<u>800 066</u>



## BAIN-MARIE HEATED TROLLEY

Stainless steel construction for GN 1/1 containers up to 200 mm deep (not supplied). Independant well regulated by separated thermostats with illuminated indicator. Heating by shielded resistances. Protection bumpers and lower shelf. Drain with 1/4 turn valve. 4 swivel wheels Ø 125 mm with polyamide cover including 2 brakes. Voltage 230V 50 Hz.



812 321

Description	Overall Dim. l × w × h (mm)	Reference
Bain-marie trolley, 2 containers	900 × 650 × 900	<u>812 321</u>
Bain-marie trolley, 3 containers	1300 × 650 × 900	<u>812 322</u>





## KITCHEN TROLLEYS



- **Bread trolley:** Stainless steel construction. 4 swivel wheels Ø 125 mm, with polyamide cover, including 2 brakes. Rear preparation shelf for cutting bread. Width 350 mm, 2 copolyester 2/1 GN containers. Depth 200 mm on runners.
- **Vacuum packed food trolley:** Stainless steel construction. 4 swivel wheels Ø 125 mm, with polyamide cover, including 2 brakes. Removable waste bag folding holder 50 litres. Polyethylene sheet, perforated sheet. Polypropylene GN 1/1 container on slides.
- **Gutting trolley:** Stainless steel construction. 4 swivel wheels Ø 125 mm, with polyamide cover. Perforated top. Polyethylene sliding drawer.
- **Spice trolley:** Stainless steel construction. 4 swivel wheels Ø 125 mm, with polyamide cover including 2 brakes. Provided with 8 copolyester containers GN 1/6 depth 100 + lids.



Description	Overall Dim. l × W × h (mm)	Reference
Bread trolley	770 × 700 × 775	<u>801 341</u>
Vacuum packed food trolley	850 × 600 × 850	<u>906 521</u>
Gutting trolley	850 × 600 × 850	<u>906 520</u>
Spice trolley	720 × 410 × 750	<u>906 446</u>

## CLEARING TROLLEY



800 061

Delivered with 3 stainless steel 1/3 GN cutlery pans, 100 mm deep, waste chute with rubber flange. 4 swivel wheels with polyamide cover including 2 brakes. Annular bumpers.

Description	Overall Dim. l × W × h (mm)	Reference
Clearing trolley	1330 × 640 × 920	<u>800 061</u>

## MULTI-PURPOSE TROLLEY



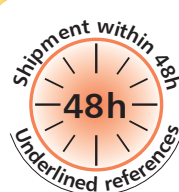
801 625

Trolley with 2 trays 1000 × 600 mm. **Smooth and sturdy trays.** Horizontal handle. **Max load: 100 kg/ tray.** 4 swivel wheels Ø 125 mm including 2 brakes.

Description	Overall Dim. l × W × h (mm)	Reference
Multi-purpose trolley	1070 × 670 × 850	<u>801 625</u>

### Option

Extra cost for multi-purpose trolleys with stainless steel wheels (**83** instead of 80)



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## PLATFORM TROLLEYS



802 160



802 162

Platform 1000 × 600 mm. 4 wheels: 4 swivel wheels Ø 160 mm, with galvanized steel cover, nylon tread. Max load: 350 Kg.

Description	Overall Dim. l × w × h (mm)	Reference
Open aluminium platform trolley	1250 × 600 × 1000	<u>802 160</u>
Aluminium platform trolley with solid base	1250 × 600 × 1000	<u>802 162</u>
Open S/ steel platform trolley	1200 × 600 × 1000	<u>802 165</u>
S/ steel platform trolley with solid base	1200 × 600 × 1000	<u>802 166</u>

Extra-cost for rubber bumpers on 3 sides - Ref. 702 211

### Option

Extra cost for platform trolleys with stainless steel wheels Ø 160 mm (**83** instead of 80)

## LABORATORY TROLLEYS



801 271

Stainless steel tube 35 × 35 mm. Removable stainless steel punnet basket. 4 swivel wheels Ø 125 mm with galvanized steel cover including 2 brakes

Description	Overall Dim. l × w × h (mm)	Reference
Single tray holder, basket 1220 × 400 × 500 mm	1310 × 500 × 750	<u>801 271</u>
Double tray holder, basket 1220 × 400 × 500 mm	1310 × 500 × 1110	<u>801 276</u>

## MEAT HOOK TROLLEYS



802 010

Aluminium construction. Max load: 600 kg. 4 wheels: 2 fixed, 2 swivel, with galvanized steel cover Ø 160 mm (small trolley model), Ø 200 mm (large trolley model).

Description	Overall Dim. l × w × h (mm)	Reference
Meat hook trolleys small model	1150 × 750 × 1800	<u>802 010</u>
Meat hook trolleys large model	1800 × 750 × 1800	<u>802 020</u>

- Extra-cost for trolley equipped with 4 stainless steel wheels Ø 160 mm : 702 201
- Extra-cost for trolley equipped with 4 stainless steel wheels Ø 200 mm : 702 203

## ANGLE BAR



Stainless steel construction, 40 × 40 mm, 1 mm thick.

Description	Lengths (mm)	Reference
Angle bar	1500	<u>803 392</u>
Angle bar	2000	<u>803 393</u>
Angle bar	2500	<u>803 394</u>

# TABLES



**TOURNUS**  
EQUIPEMENT



E-21700  
Tournus

MADE IN FRANCE



# TABLES



## **Rigid:**

Work surface 1.5 mm thick with double sided laminate panel, and aluminium profile frame.

## **Comfort:**

Sound absorbent panel.

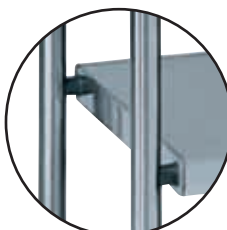


## **Easy assembly:**

Easy self-locking push fitting. Patented system

## **Sturdy assembly:**

The welded corners of the lower shelf and the work surface ensure a resistant assembly.



Lower shelf with rounded edges and welded corners.

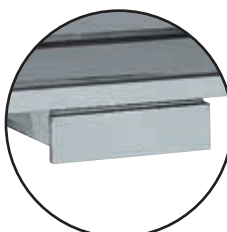
## **Health and safety:**

Easy cleaning thanks to streamlined corners



## **Aesthetics:**

Rounded edges. Quality finish.



## **Stability:**

Adjustable polyamide jacks with rubber pads.

## **Modular:**

Instant assembly of drawers in all positions on profile frame, possible at any time.



**Quick  
assembly**



Flash on  
our documentation !

**TOURNUS  
EQUIPEMENT**

ORIGINE  
**FRANCE**<sup>®</sup>  
GARANTIE  
AFNOR Cert. 65029



# BE AT THE BEST LEVEL WITH ERGONOMIX

Ergonomix is an adjustable worktop. It allows everyone to work at a height that suits them, depending on their size or the task. Ergonomix helps reduce the risk of musculoskeletal injury, a leading cause of work absence.

## Easy to use

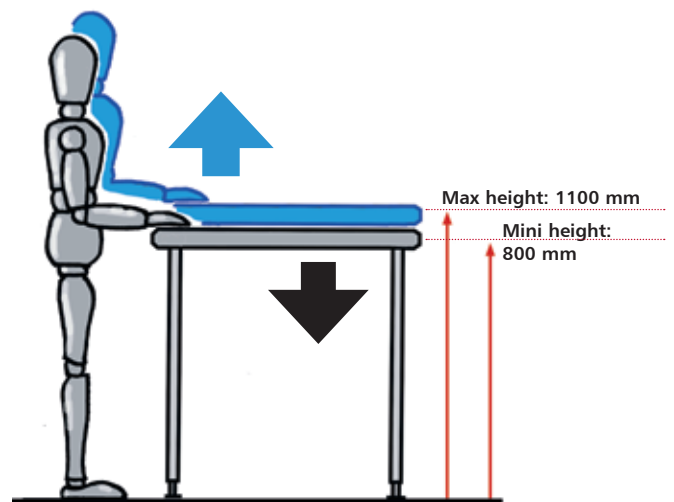
Manual operation of the crank makes it possible to raise or lower the platform according to the user's needs. There is no electrical connection required.

## Ergonomic

After adjusting the height, the crank can be folded under the worktop, avoiding the risk of snagging or shocks.



Folding handle after use



## READY TO USE

The worktop is delivered ready to use. The product is already pre-assembled and checked in our factory. Just remove the packaging, clean the surface of the worktop and it's ready to use immediately by staff.





Consult'Express



Your shipping date



404 702

## ERGONOMIX WORKTOPS

Stainless steel adaptable worktops. 1,5 mm top lined by laminated panel with aluminium under side tables. Free-standing **worktop with rounded front and rear edges**. Worktop with upstand: rear upstand, height 100 mm and rounded front edge, sliding pads attached to the back of the upstand for protection of the wall during ascent and descent. Feet: square stainless steel legs 40 × 40 mm. Hydraulic system (stroke 0 - 300 mm) controlled by a retractable crank. Removable stainless steel shelf 1.2 mm thickness, hookable on the spacers. 4 adjustable jacks for balancing. Worktops delivered ready to use.

### Worktops on feet

Overall dim W × l (mm)	Free standing worktop	Free standing worktop + undershelf	With upstand	With upstand + undershelf
	Ref.	Ref.	Ref.	Ref.
700 × 1000	<a href="#">404 701</a>	<a href="#">424 701</a>	<a href="#">404 711</a>	<a href="#">424 711</a>
700 × 1200	<a href="#">404 702</a>	<a href="#">424 702</a>	<a href="#">404 712</a>	<a href="#">424 712</a>
700 × 1400	<a href="#">404 703</a>	<a href="#">424 703</a>	<a href="#">404 713</a>	<a href="#">424 713</a>
700 × 1600	<a href="#">404 705</a>	<a href="#">424 705</a>	<a href="#">404 715</a>	<a href="#">424 715</a>
700 × 1800	<a href="#">404 706</a>	<a href="#">424 706</a>	<a href="#">404 716</a>	<a href="#">424 716</a>



424 712

### Worktops on wheels

Overall dim W × l (mm)	Free standing worktop	Free standing worktop + undershelf	With upstand	With upstand + undershelf
	Ref.	Ref.	Ref.	Ref.
700 × 1000	<a href="#">414 701</a>	<a href="#">464 701</a>	<a href="#">414 711</a>	<a href="#">464 711</a>
700 × 1200	<a href="#">414 702</a>	<a href="#">464 702</a>	<a href="#">414 712</a>	<a href="#">464 712</a>
700 × 1400	<a href="#">414 703</a>	<a href="#">464 703</a>	<a href="#">414 713</a>	<a href="#">464 713</a>
700 × 1600	<a href="#">414 705</a>	<a href="#">464 705</a>	<a href="#">414 715</a>	<a href="#">464 715</a>
700 × 1800	<a href="#">414 706</a>	<a href="#">464 706</a>	<a href="#">414 716</a>	<a href="#">464 716</a>



464 712



404 702  
+ optional drawer

### Accessory

Stainless steel drawer with facade with polypropylene GN 1/1 pan : Ref. [809 504](#)





# TS 15N STAINLESS STEEL TABLES

Stainless steel tables, **height 900 mm**, adjustable up to 930 mm (850 mm tables available on request). Worktop thickness 1,5 mm, reinforced by 100% waterproof double-sided laminated board. **Rounded worktop front and upstand. Underframe in (Ø 45 mm) stainless steel tube fitted with adjustable and non-slip feet.** Fast assembly: no tools required. Rear legs recessed by 65 mm on tables with upstands and 55 mm on free-standing tables. Instant assembly of drawers in any position on the specially adapted frame. NF Hygiene Alimentaire.



404 973



404 993



424 993

## Tables

Overall dim. (mm)	Free-standing tables	Free-standing tables + undershelf	Tables with upstand	Tables with upstand + undershelf
W × L	Ref.	Ref.	Ref.	Ref.
600 × 600	<a href="#">404 920</a>	<a href="#">424 920</a>	<a href="#">404 940</a>	<a href="#">424 940</a>
600 × 1000	<a href="#">404 921</a>	<a href="#">424 921</a>	<a href="#">404 941</a>	<a href="#">424 941</a>
600 × 1200	<a href="#">404 922</a>	<a href="#">424 922</a>	<a href="#">404 942</a>	<a href="#">424 942</a>
600 × 1400	<a href="#">404 923</a>	<a href="#">424 923</a>	<a href="#">404 943</a>	<a href="#">424 943</a>
600 × 1500	<a href="#">404 924</a>	<a href="#">424 924</a>	<a href="#">404 944</a>	<a href="#">424 944</a>
600 × 1600	<a href="#">404 925</a>	<a href="#">424 925</a>	<a href="#">404 945</a>	<a href="#">424 945</a>
600 × 1800	<a href="#">404 926</a>	<a href="#">424 926</a>	<a href="#">404 946</a>	<a href="#">424 946</a>
600 × 2000	<a href="#">404 927</a>	<a href="#">424 927</a>	<a href="#">404 947</a>	<a href="#">424 947</a>
700 × 700	<a href="#">404 970</a>	<a href="#">424 970</a>	<a href="#">404 990</a>	<a href="#">424 990</a>
700 × 1000	<a href="#">404 971</a>	<a href="#">424 971</a>	<a href="#">404 991</a>	<a href="#">424 991</a>
700 × 1200	<a href="#">404 972</a>	<a href="#">424 972</a>	<a href="#">404 992</a>	<a href="#">424 992</a>
700 × 1400	<a href="#">404 973</a>	<a href="#">424 973</a>	<a href="#">404 993</a>	<a href="#">424 993</a>
700 × 1500	<a href="#">404 974</a>	<a href="#">424 974</a>	<a href="#">404 994</a>	<a href="#">424 994</a>
700 × 1600	<a href="#">404 975</a>	<a href="#">424 975</a>	<a href="#">404 995</a>	<a href="#">424 995</a>
700 × 1800	<a href="#">404 976</a>	<a href="#">424 976</a>	<a href="#">404 996</a>	<a href="#">424 996</a>
700 × 2000	<a href="#">404 977</a>	<a href="#">424 977</a>	<a href="#">404 997</a>	<a href="#">424 997</a>
700 × 2200	<a href="#">404 978</a>	<a href="#">424 978</a>	<a href="#">404 998</a>	<a href="#">424 998</a>
700 × 2400	<a href="#">404 979</a>	<a href="#">424 979</a>	<a href="#">404 999</a>	<a href="#">424 999</a>
800 × 1000	<a href="#">404 811</a>	<a href="#">424 811</a>	<a href="#">404 821</a>	<a href="#">424 821</a>
800 × 1200	<a href="#">404 812</a>	<a href="#">424 812</a>	<a href="#">404 822</a>	<a href="#">424 822</a>
800 × 1400	<a href="#">404 813</a>	<a href="#">424 813</a>	<a href="#">404 823</a>	<a href="#">424 823</a>
800 × 1600	<a href="#">404 815</a>	<a href="#">424 815</a>	<a href="#">404 825</a>	<a href="#">424 825</a>
800 × 1800	<a href="#">404 816</a>	<a href="#">424 816</a>	<a href="#">404 826</a>	<a href="#">424 826</a>
800 × 2000	<a href="#">404 817</a>	<a href="#">424 817</a>	<a href="#">404 827</a>	<a href="#">424 827</a>

Same price for tables height 850 and 900 mm.





Consult'Express



Your shipping date

## Tables on wheels

4 swivel wheels Ø 125 mm with polyamide cover including 2 brakes.  
NF Hygiene Alimentaire



414 973



414 993

Overall dim. (mm)	Free-standing tables	Free-standing tables + undershelf	Tables with upstand	Tables with upstand + undershelf
W × L	Ref.	Ref.	Ref.	Ref.
600 × 600	<a href="#">414 920</a>	<a href="#">464 920</a>	<a href="#">414 940</a>	<a href="#">464 940</a>
600 × 1000	<a href="#">414 921</a>	<a href="#">464 921</a>	<a href="#">414 941</a>	<a href="#">464 941</a>
600 × 1200	<a href="#">414 922</a>	<a href="#">464 922</a>	<a href="#">414 942</a>	<a href="#">464 942</a>
600 × 1400	<a href="#">414 923</a>	<a href="#">464 923</a>	<a href="#">414 943</a>	<a href="#">464 943</a>
600 × 1500	<a href="#">414 924</a>	<a href="#">464 924</a>	<a href="#">414 944</a>	<a href="#">464 944</a>
600 × 1600	<a href="#">414 925</a>	<a href="#">464 925</a>	<a href="#">414 945</a>	<a href="#">464 945</a>
600 × 1800	<a href="#">414 926</a>	<a href="#">464 926</a>	<a href="#">414 946</a>	<a href="#">464 946</a>
600 × 2000	<a href="#">414 927</a>	<a href="#">464 927</a>	<a href="#">414 947</a>	<a href="#">464 947</a>
700 × 700	<a href="#">414 970</a>	<a href="#">464 970</a>	<a href="#">414 990</a>	<a href="#">464 990</a>
700 × 1000	<a href="#">414 971</a>	<a href="#">464 971</a>	<a href="#">414 991</a>	<a href="#">464 991</a>
700 × 1200	<a href="#">414 972</a>	<a href="#">464 972</a>	<a href="#">414 992</a>	<a href="#">464 992</a>
700 × 1400	<a href="#">414 973</a>	<a href="#">464 973</a>	<a href="#">414 993</a>	<a href="#">464 993</a>
700 × 1500	<a href="#">414 974</a>	<a href="#">464 974</a>	<a href="#">414 994</a>	<a href="#">464 994</a>
700 × 1600	<a href="#">414 975</a>	<a href="#">464 975</a>	<a href="#">414 995</a>	<a href="#">464 995</a>
700 × 1800	<a href="#">414 976</a>	<a href="#">464 976</a>	<a href="#">414 996</a>	<a href="#">464 996</a>
700 × 2000	<a href="#">414 977</a>	<a href="#">464 977</a>	<a href="#">414 997</a>	<a href="#">464 997</a>
700 × 2200	<a href="#">414 978</a>	<a href="#">464 978</a>	<a href="#">414 998</a>	<a href="#">464 998</a>
700 × 2400	<a href="#">414 979</a>	<a href="#">464 979</a>	<a href="#">414 999</a>	<a href="#">464 999</a>
800 × 1000	<a href="#">414 811</a>	<a href="#">464 811</a>	<a href="#">414 821</a>	<a href="#">464 821</a>
800 × 1200	<a href="#">414 812</a>	<a href="#">464 812</a>	<a href="#">414 822</a>	<a href="#">464 822</a>
800 × 1400	<a href="#">414 813</a>	<a href="#">464 813</a>	<a href="#">414 823</a>	<a href="#">464 823</a>
800 × 1600	<a href="#">414 815</a>	<a href="#">464 815</a>	<a href="#">414 825</a>	<a href="#">464 825</a>
800 × 1800	<a href="#">414 816</a>	<a href="#">464 816</a>	<a href="#">414 826</a>	<a href="#">464 826</a>
800 × 2000	<a href="#">414 817</a>	<a href="#">464 817</a>	<a href="#">414 827</a>	<a href="#">464 827</a>





# TS 15N CHEF'S TABLES

Worktop thickness 1,5 mm. Welded sink 400 × 400 × 250 mm with overflow tube and siphon. Please consult us for chef's tables without upstand.



404 853

Welded sink with overflow tube



424 753



## Chef's tables with tap

Mixer tap ref. 230 300 and siphon supplied.

Chef's tables with tap	Overall dim. W × l (mm)	With upstand Ref.	With upstand + under shelf Ref.
Central sink	700 × 700	<u>404 850</u>	<u>424 850</u>
Left sink	700 × 1000	<u>404 851</u>	<u>424 851</u>
Left sink	700 × 1200	<u>404 852</u>	<u>424 852</u>
Left sink	700 × 1400	<u>404 853</u>	<u>424 853</u>
Left sink	700 × 1500	<u>404 854</u>	<u>424 854</u>
Left sink	700 × 1600	<u>404 855</u>	<u>424 855</u>
Left sink	700 × 1800	<u>404 856</u>	<u>424 856</u>
Left sink	700 × 2000	<u>404 857</u>	<u>424 857</u>
Right sink	700 × 1000	<u>404 861</u>	<u>424 861</u>
Right sink	700 × 1200	<u>404 862</u>	<u>424 862</u>
Right sink	700 × 1400	<u>404 863</u>	<u>424 863</u>
Right sink	700 × 1500	<u>404 864</u>	<u>424 864</u>
Right sink	700 × 1600	<u>404 865</u>	<u>424 865</u>
Right sink	700 × 1800	<u>404 866</u>	<u>424 866</u>
Right sink	700 × 2000	<u>404 867</u>	<u>424 867</u>

## Chef's tables without tap

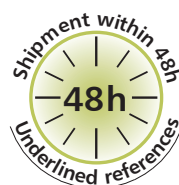
Chef's tables without tap	Overall dim. W × l (mm)	Chef's tables with upstand Ref.	Chef's tables with upstand + undershelf Ref.
Central sink	700 × 700	<u>404 750</u>	<u>424 750</u>
Left sink	700 × 1000	<u>404 751</u>	<u>424 751</u>
Left sink	700 × 1200	<u>404 752</u>	<u>424 752</u>
Left sink	700 × 1400	<u>404 753</u>	<u>424 753</u>
Left sink	700 × 1500	<u>404 754</u>	<u>424 754</u>
Left sink	700 × 1600	<u>404 755</u>	<u>424 755</u>
Left sink	700 × 1800	<u>404 756</u>	<u>424 756</u>
Left sink	700 × 2000	<u>404 757</u>	<u>424 757</u>
Right sink	700 × 1000	<u>404 761</u>	<u>424 761</u>
Right sink	700 × 1200	<u>404 762</u>	<u>424 762</u>
Right sink	700 × 1400	<u>404 763</u>	<u>424 763</u>
Right sink	700 × 1500	<u>404 764</u>	<u>424 764</u>
Right sink	700 × 1600	<u>404 765</u>	<u>424 765</u>
Right sink	700 × 1800	<u>404 766</u>	<u>424 766</u>
Right sink	700 × 2000	<u>404 767</u>	<u>424 767</u>

Sealing for hole Ø 33 mm: Ref. 272 152





Hygiene certified



Consult'Express



Your shipping date

# TS 15N WALL TABLES

Worktop thickness 1,5 mm. Fastening by 2 wall supports under upstand and 2 brackets Ø 45 mm with jacks for horizontal adjustment.



404 883



404 893



404 913

## Stainless steel wall tables

Description	Overall dim. W × l (mm)	Reference
Stainless steel wall table	700 × 1000	<u>404 881</u>
Stainless steel wall table	700 × 1200	<u>404 882</u>
Stainless steel wall table	700 × 1400	<u>404 883</u>
Stainless steel wall table	700 × 1600	<u>404 885</u>
Stainless steel wall table	700 × 1800	<u>404 886</u>
Stainless steel wall table	700 × 2000	<u>404 887</u>
Stainless steel wall table	700 × 2200	<u>404 888</u>

## Chef's wall tables with tap

Worktop thickness 1,5 mm. Fastening by 2 wall supports under upstand and 2 brackets Ø 45 mm with jacks for horizontal adjustment. Basin 400 × 400 × 250 mm with overflow tube. Mixer tap ref. 230 300 supplied.

Chef's wall table	Overall dim. W × l (mm)	With left basin Ref.	With right basin Ref.
With tap	700 × 1000	<u>404 891</u>	<u>404 901</u>
With tap	700 × 1200	<u>404 892</u>	<u>404 902</u>
With tap	700 × 1400	<u>404 893</u>	<u>404 903</u>
With tap	700 × 1600	<u>404 895</u>	<u>404 905</u>
With tap	700 × 1800	<u>404 896</u>	<u>404 906</u>
With tap	700 × 2000	<u>404 897</u>	<u>404 907</u>

## Chef's wall tables without tap

Chef's wall table	Overall dim. W × l W × l (mm)	With left basin Ref.	With right basin Ref.
Without tap	700 × 1000	<u>404 911</u>	<u>404 931</u>
Without tap	700 × 1200	<u>404 912</u>	<u>404 932</u>
Without tap	700 × 1400	<u>404 913</u>	<u>404 933</u>
Without tap	700 × 1600	<u>404 915</u>	<u>404 935</u>
Without tap	700 × 1800	<u>404 916</u>	<u>404 936</u>
Without tap	700 × 2000	<u>404 917</u>	<u>404 937</u>

Sealing for hole Ø 33 mm: Ref. 272 152





# TS 15N CUSTOMIZED S/STEEL TABLES

Worktop thickness 1,5 mm. Same design as standard tables. Above 2500 mm: 6 legs. NF Hygiene Alimentaire. More than 2800 mm: please consult us (maxi length: 3800 mm).



## 600 mm deep

Overall lengths (mm)	Free-standing tables Ref.	Free-standing tables + undershelf Ref.	Tables with upstand Ref.	Tables with upstand + undershelf Ref.
600 to 1000	604 016	604 066	604 116	604 166
1001 to 1200	604 017	604 067	604 117	604 167
1201 to 1400	604 018	604 068	604 118	604 168
1401 to 1600	604 019	604 069	604 119	604 169
1601 to 1800	604 020	604 070	604 120	604 170
1801 to 2000	604 021	604 071	604 121	604 171
2001 to 2200	604 022	604 072	604 122	604 172
2201 to 2400	604 023	604 073	604 123	604 173
2401 to 2600	604 024	604 074	604 124	604 174
2601 to 2800	604 025	604 075	604 125	604 175

## 700 mm deep

Overall lengths (mm)	Free-standing tables Ref.	Free-standing tables + undershelf Ref.	Tables with upstand Ref.	Tables with customized upstand + undershelf Ref.
600 to 1000	604 001	604 051	604 101	604 151
1001 to 1200	604 002	604 052	604 102	604 152
1201 to 1400	604 003	604 053	604 103	604 153
1401 to 1600	604 004	604 054	604 104	604 154
1601 to 1800	604 005	604 055	604 105	604 155
1801 to 2000	604 006	604 056	604 106	604 156
2001 to 2200	604 007	604 057	604 107	604 157
2201 to 2400	604 008	604 058	604 108	604 158
2401 to 2600	604 009	604 059	604 109	604 159
2601 to 2800	604 010	604 060	604 110	604 160

## 800 mm deep

Overall lengths (mm)	Free-standing tables Ref.	Free-standing tables + undershelf Ref.	Tables with upstand Ref.	Tables with upstand + undershelf Ref.
600 to 1000	604 031	604 081	604 131	604 181
1001 to 1200	604 032	604 082	604 132	604 182
1201 to 1400	604 033	604 083	604 133	604 183
1401 to 1600	604 034	604 084	604 134	604 184
1601 to 1800	604 035	604 085	604 135	604 185
1801 to 2000	604 036	604 086	604 136	604 186
2001 to 2200	604 037	604 087	604 137	604 187
2201 to 2400	604 038	604 088	604 138	604 188
2401 to 2600	604 039	604 089	604 139	604 189
2601 to 2800	604 040	604 090	604 140	604 190

Customized perforated lower shelf, the linear metre: Ref: 701 074



Consult'Express



Your shipping date

## Customized chef's Table - Width 700 mm

Worktop thickness 1,5 mm. Basin 400 × 400 × 250 mm with overflow tube and mixer tap (hole Ø 33 mm). When ordering, please specify right or left-side basin. More than 2800 mm: please consult us (maxi length: 3800 mm).

Overall lengths		With upstand			With upstand + undershelf		
(mm)	Basin	Left	Right	In the center	Left	Right	In the center
600 to 1000		604 301 G	604 301 D	604 301 C	604 351 G	604 351 D	604 351 C
1001 to 1200		604 302 G	604 302 D	604 302 C	604 352 G	604 352 D	604 352 C
1201 to 1400		604 303 G	604 303 D	604 303 C	604 353 G	604 353 D	604 353 C
1401 to 1600		604 304 G	604 304 D	604 304 C	604 354 G	604 354 D	604 354 C
1601 to 1800		604 305 G	604 305 D	604 305 C	604 355 G	604 355 D	604 355 C
1801 to 2000		604 306 G	604 306 D	604 306 C	604 356 G	604 356 D	604 356 C
2001 to 2200		604 307 G	604 307 D	604 307 C	604 357 G	604 357 D	604 357 C
2201 to 2400		604 308 G	604 308 D	604 308 C	604 358 G	604 358 D	604 358 C
2401 to 2600		604 309 G	604 309 D	604 309 C	604 359 G	604 359 D	604 359 C
2601 to 2800		604 310 G	604 310 D	604 310 C	604 360 G	604 360 D	604 360 C

## Customized suspended or semi-suspended stainless steel tables - width 700 mm

Semi-suspended tables: wall mounting at the rear, 2 legs at the front (3 legs from 2500 mm).

Overall lengths (mm)	Wall tables with upstand	Overall lengths (mm)	Wall tables with upstand			
	Ref.		Basin	Left	Right	In the center
600 to 1000	604 401	600 to 1000		604 451 G	604 451 D	604 451 C
1001 to 1200	604 402	1001 to 1200		604 452 G	604 452 D	604 452 C
1201 to 1400	604 403	1201 to 1400		604 453 G	604 453 D	604 453 C
1401 to 1600	604 404	1401 to 1600		604 454 G	604 454 D	604 454 C
1601 to 1800	604 405	1601 to 1800		604 455 G	604 455 D	604 455 C
1801 to 2000	604 406	1801 to 2000		604 456 G	604 456 D	604 456 C
2001 to 2200	604 407	2001 to 2200		604 457 G	604 457 D	604 457 C
2201 to 2400	604 408	2201 to 2400		604 458 G	604 458 D	604 458 C
2401 to 2600	604 409	2401 to 2600		604 459 G	604 459 D	604 459 C
2601 to 2800	604 410	2601 to 2800		604 460 G	604 460 D	604 460 C

Minoration for taps not supplied - Ref. 701 010 In this case, specify the drilling Ø (single-hole - two-hole) or non-drilling (wall fitting)

Suspended tables: only 600, 700 and 800 mm

## Fold away work top

To apply to the prices of custom-made tables width 700 mm.

Width (mm)	References
701 to 799	701 096
801 to 900	701 097
901 to 1000	701 098

For width < 700 mm: take the price of custom-made tables width 700 mm

For width > 1000 mm: consult us (width max: 1300 mm)



604 471

## FOLD AWAY WORK TOP

Made-to-measure stainless steel construction. Top 1,5 mm thick with upstand. Wall mounted on 2 hinged brackets to fold away the work top. Dimensions to specify at the order, Max. length 1400 mm, depth 450 to 700 mm.

Overall lengths (mm)	Reference
Until 1000 mm	604 471
1001 to 1200 mm	604 472
1201 to 1400 mm	604 473





## OVERSHELVES FOR TABLES

Stainless steel construction. Cylindrical tubes Ø 32 mm. Adjustable shelves in brushed stainless steel, thickness 1,2 mm. Width 300 mm, height 400 mm (1 tier), 600 mm (2 tiers). Supplied with 2 fixing brackets.



809 022

Description	1 tier shelves Ref.	2 tier shelves Ref.
Overshelf for table length 1000 mm	<a href="#">809 007</a>	<a href="#">809 017</a>
Overshelf for table length 1200 mm	<a href="#">809 010</a>	<a href="#">809 020</a>
Overshelf for table length 1400 mm	<a href="#">809 011</a>	<a href="#">809 021</a>
Overshelf for table length 1500 mm	<a href="#">809 012</a>	<a href="#">809 022</a>
Overshelf for table length 1600 mm	<a href="#">809 019</a>	<a href="#">809 029</a>
Overshelf for table length 1800 mm	<a href="#">809 013</a>	<a href="#">809 023</a>
Overshelf for table length 2000 mm	<a href="#">809 014</a>	<a href="#">809 024</a>
Overshelf for table length 2200 mm	<a href="#">809 015</a>	<a href="#">809 025</a>
Overshelf for table length 2200 mm	<a href="#">809 016</a>	<a href="#">809 026</a>

Others lengths: price of the upper length

## ACCESSORIES FOR S/STEEL TABLES



Semi-mobile table  
701 203

Description	Reference
Table with 4 swivel wheels ø 125 mm with polyamide cover and 2 brakes	701 201
Table with 4 swivel wheels ø 125 mm with stainless steel cover and 2 brakes	701 204
Semi-mobile table, 2 swivel wheels ø 125 mm with polyamide cover and 2 rear brakes	701 203
Semi-mobile table, 2 swivel wheels ø 125 mm with polyamide cover including 2 brakes + rear stop	701 223
Semi-mobile table, 2 s/steel swivel wheels ø 125 mm + rear stops	701 224
Semi-mobile table, 2 s/steel swivel wheels ø 125 mm including 2 brakes + rear stops	701 225

## CORNER SHELF

Shelf thickness 1,5 mm reinforced by laminated board with plated edges. Rounded upstand height 100 mm. Fastening by 2 wall supports under upstand and bolting to adjacent tables.



509 005

Description	Overall dim. L x W (mm)	Reference
Corner shelf	700 x 700	<a href="#">509 005</a>

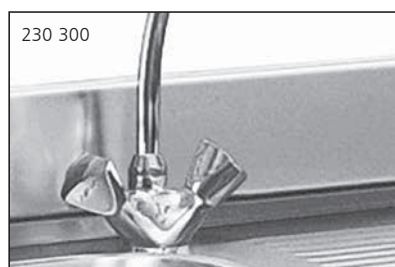




# ACCESSORIES FOR S/STEEL TABLES



809 561



230 300



806 730



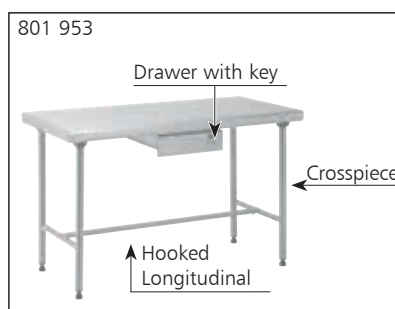
230 507



507 545



507 546



801 953

## Drawers

Description	Reference
Drawer with facade + polyethylene GN 1/1 container for tables 700 mm deep (1)	<u>809 561</u>
Drawer with facade + polyethylene GN 1/1 container, adjustable width (1)	<u>809 564</u>
Drawer with facade + polyethylene GN 1/1 container, adjustable width + lock (1)	<u>819 564</u>
Drawer with facade + copolyester GN 1/1 container for table width 700 mm (1)	<u>849 561</u>
Drawer with facade + copolyester GN 1/1 container, adjustable width(1)	<u>849 564</u>
Drawer with facade + stainless steel pan GN 1/1 for table width 700 mm (1)	<u>829 561</u>
Drawer with facade + stainless steel pan GN 1/1, adjustable width (1)	<u>829 564</u>

(1) For tables length mini 700 mm (chef's table 1200 mm)

## Tap

Mixer tap 1/2", flow rate 30 l/mn	<u>230 300</u>
Mixer tap chavonnet 5640 t3, flow rate 30 l/mn	<u>806 730</u>
Mixer tap with electronic control, flow rate 3 l/mn	<u>230 507</u>
1 Water shower head	<u>230 240</u>
Mixer shower head	<u>507 545</u>
Mixer shower head + swan neck	<u>507 546</u>
Knee operated control for chef's table + disposal	<u>701 054</u>
Extra cost for brass trap	<u>272 110</u>
Cover basin cladding on 3 sides	<u>117 180</u>
Overflow tube and strainer	<u>806 688</u>

## Crosspieces

2 Crosspieces for tables width 600 mm (to order together with the table)	<u>809 131</u>
2 Crosspieces for tables width 700 mm (to order together with the table)	<u>809 132</u>
2 Crosspieces for tables width 800 mm (to order together with the table)	<u>809 133</u>
2 Crosspieces for tables on wheels, width 600 mm (to order together with the table)	<u>809 134</u>
2 Crosspieces for tables on wheels, width 700 mm (to order together with the table)	<u>809 135</u>
2 Crosspieces for tables on wheels, width 800 mm (to order together with the table)	<u>809 136</u>

## Hooked longitudinal

Hooked longitudinal bar length 600 mm can be hooked to braces, per unit	<u>809 150</u>
Hooked longitudinal bar length 700 mm, can be hooked to braces, per unit	<u>809 149</u>
Hooked longitudinal bar length 1000 mm, can be hooked to braces, per unit	<u>809 151</u>
Hooked longitudinal bar length 1200 mm, can be hooked to braces, per unit	<u>809 152</u>
Hooked longitudinal bar length 1400 mm, can be hooked to braces, per unit	<u>809 153</u>
Hooked longitudinal bar length 1500 mm, can be hooked to braces, per unit	<u>809 154</u>
Hooked longitudinal bar length 1600 mm, can be hooked to braces, per unit	<u>809 155</u>
Hooked longitudinal bar length 1800 mm, can be hooked to braces, per unit	<u>809 156</u>
Hooked longitudinal bar length 2000 mm, can be hooked to braces, per unit	<u>809 157</u>
Hooked longitudinal bar length 2200 mm, can be hooked to braces, per unit	<u>809 158</u>
Hooked longitudinal bar length 2400 mm, can be hooked to braces, per unit	<u>809 159</u>



## Others accessories

Description	Reference
Polyethylene sheet 600 × 600 mm on bases, placed on table	<u>801 953</u>
GN 1/1 sliding underframe 5 levels to fit under the frame of the table (2)	<u>801 956</u>
3 Drawers unit to fit under the frame table (width 600 and 700 mm)	<u>801 959</u>

(2) For tables width 700 mm and length mini 800 mm.

## EXTRAS TO BE ADDED TO THE PRICE OF CUSTOMIZED TABLES

The extras listed below require special individual manufacture launched at the time of order.



701 001



701 024



701 102



230 158



Ball corner

## Top

Description	Reference
Lateral right upstand	701 001
Lateral left upstand	701 002
Cut side (allow 2 when tables with shelf)	701 003
Notch for columns	701 004
Anti-drip edges	701 005
Orbital polishing, linear meter (1)	701 024
Mirror polished edging, linear meter (1)	701 025

### Extra-cost for worktop thickness 20/10 mm (upstand not rounded)

For tables length up to 1800 mm, linear meter	701 008
For tables length up to 1800 mm, linear meter	701 009
2 Ball corners for upstand table	701 080
4 Ball corners for central table	701 079

### Waste chute

Waste chute with sloping sides ø 150 mm , on the left	701 101 G
Waste chute with sloping sides ø 150 mm , on the right	701 101 D
Waste chute with sloping sides ø 150 mm , in the center	701 101 C
Waste chute with sloping sides ø 250 mm + rubber flange - grey on the left	701 102 G
Waste chute with sloping sides ø 250 mm + rubber flange - grey on the right	701 102 D
Waste chute with sloping sides ø 250 mm + rubber flange - grey in the center	701 102 C
Rubber flange ø 190 - 280 mm for hole ø 250 mm - grey	<u>230 157</u>
Rubber flange ø 190 - 280 mm for hole ø 250 mm - other colors (2)	702 065
Stainless steel cover for waste chute ø 280 mm	<u>230 158</u>

(1) For lengths < 1 m, take the price of 1 m

(2) Other colors, to be specified on order: yellow, green, red, blue.





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Your shipping date

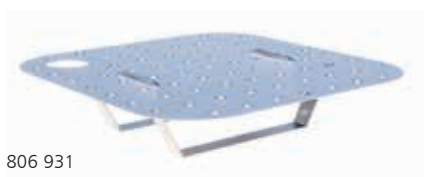


## Basins

Description	Reference
Welded basin 310 × 510 × 215 mm (GN 1/1) on the left	701 030 G
Welded basin 310 × 510 × 215 mm (GN 1/1) disposé à droite	701 030 D
Welded basin 310 × 510 × 215 mm (GN 1/1) disposé au centre	701 030 C
Welded basin 400 × 400 × 250 mm avec surverse on the left (1)	701 051 G
Welded basin 400 × 400 × 250 mm avec surverse disposé à droite	701 051 D
Welded basin 400 × 400 × 250 mm avec surverse disposé au centre	701 051 C
Welded basin 500 × 400 × 300 mm with overflow on the left (1)	701 032 G
Welded basin 500 × 400 × 300 mm with overflow on the right	701 032 D
Welded basin 500 × 400 × 300 mm with overflow in the center	701 032 C
Welded basin 500 × 500 × 300 mm with overflow on the left (1)	701 052 G
Welded basin 500 × 500 × 300 mm with overflow on the right	701 052 D
Welded basin 500 × 500 × 300 mm with overflow in the center	701 052 C
Welded basin 600 × 500 × 300 mm with overflow on the left (1)	701 053 G
Welded basin 600 × 500 × 300 mm with overflow on the right	701 053 D
Welded basin 600 × 500 × 300 mm with overflow in the center	701 053 C
Cylindrical welded sink Ø 300 mm, prof. 160 mm with overflow on the left (1)	701 033 G
Cylindrical welded sink Ø 300 mm, prof. 160 mm with overflow on the right	701 033 D
Cylindrical welded sink Ø 300 mm, depht. 160 mm with overflow in the center	701 033 C

(1) Specify the drilling diameter for the tap (single-hole - two-hole) or non-drilling (wall-mounted tap)

## Risers for chef's tables\*



806 931

Riser	Height (mm)	Reference
Riser for pan 500 × 600 mm	100	806 931
Riser for pan 600 × 600 mm	100	806 932

\* Riser grids for all configurations (right or left outlet) on Tournus tables only.

## EXTRA TO BE ADDED TO THE PRICE OF CUSTOMIZED TABLES

Description	Reference
4 Rubber buffers	701 207
2 Rear bumpers	701 206
Stainless steel discharge tube on drain per pan	701 110
Lateral upstand added to right (+ 20 mm)	701 012
Lateral upstand added to left (+ 20 mm)	701 013
Legs with stainless steel jack	701 070
2 additional central feet for shorter lower shelf	701 007



# TABLES FOR OPENING TINS

For GN 1/1 containers. Welded stainless steel construction with covering on 3 sides, height 900 mm, depth 700 mm (tables on legs). Worktop thickness 1,5 mm, welded corners. Option: shower head.

## Standard tables for opening tins



801 961

**Top overflowing for an easy fixing of tins-openers.**

Description	Overall dim. W × L (mm)	With left sink Ref.	With right sink Ref.
Legged table for 2 pans	700 × 1200	801 961	801 966
Legged table for 3 pans	700 × 1500	801 962	801 967
Legged table for 4 pans	700 × 1800	801 963	801 968
Wall table for 2 pans	700 × 1200	801 971	801 974
Wall table for 3 pans	700 × 1500	801 972	801 975
Wall table for 4 pans	700 × 1800	801 973	801 976

## Customized table on legs for opening tins

Lengths (mm)		Capacity 2 pans GN 1/1		Capacity 3 pans GN 1/1		Capacity 4 pans GN 1/1	
	Pans	Left	Right	Left	Right	Left	Right
1000 to 1200		604 620 G	604 620 D	-	-	-	-
1201 to 1400		604 621 G	604 621 D	604 630 G	604 630 D	-	-
1401 to 1600		604 622 G	604 622 D	604 631 G	604 631 D	604 640 G(1)	604 640 D(1)
1601 à 1800		604 623 G	604 623 D	604 632 G	604 632 D	604 641 G	604 641 D
1801 to 2000		604 624 G	604 624 D	604 633 G	604 633 D	604 642 G	604 642 D
2001 to 2200		604 625 G	604 625 D	604 634 G	604 634 D	604 643 G	604 643 D
2201 to 2400		604 626 G	604 626 D	604 635 G	604 635 D	604 644 G	604 644 D
2401 to 2600		604 627 G	604 627 D	604 636 G	604 636 D	604 645 G	604 645 D

Customized semi-suspended or suspended table for opening tins: price of customized legged table for opening tins + 30 %





## GARNISHING TABLE

Designed to facilitate the preparation of starters and salads. It means all the different ingredients can be kept close to hand for easy and quick plating a large number of plates and small dishes, while limiting operations. Standard TS15N table, height 900 mm, top 1,5 mm thickness with fully sealed double sided laminate panel. Stainless steel tubular legs Ø 45 mm fitted with screw jacks with runner stops at each end. GN stainless steel wire stand on wheels that can be moved alongside the table.



Description	Overall dim. W × l (mm)	Reference
Garnishing table	700 × 1800	<u>801 980</u>

## TABLES ON WHEELS

Welded stainless steel construction. 4 swivel wheels Ø 125 mm, with polyamide cover, including 2 brakes (except ref 801 305, wheels Ø 80 mm).



906 530



801 305

Description	Overall dim. W × l × h (mm)	Reference
Table on wheels with shelf	500 × 800 × 850	<u>906 530</u>
Table on wheels with shelf	670 × 500 × 750	<u>801 300</u>
Table on wheels	450 × 450 × 480	<u>801 305</u>

## APPLIANCE SUPPORT TABLES

Welded stainless steel construction. Square legs 35 × 35 mm with adjustable jacks 0/+25 mm. Plate 15/10th mm thick. Shelf 12/10th mm thick. Maximum weight: 150 kg. Table on wheels: wheels with polyamide cover Ø 125 mm including 2 with brakes.



803 473



803 474

Description	Overall dim. W × l × h (mm)	Reference
Appliance support table	600 × 800 × 700	<u>803 472</u>
Appliance support table	600 × 600 × 850	<u>803 473</u>
Appliance support table on wheels	600 × 600 × 850	<u>803 474</u>





### THE TOURNUS ASSET

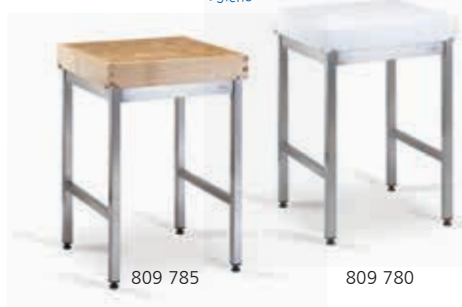
- **Robust design** to receive carcasses up to 200 kg daily.
- The gripping of the plate is facilitated because it exceeds the 25 mm belt.



809 751



809 776



809 785

809 780



809 796

## CARVING TABLES

Stainless steel welded construction. Legs 35 × 35 mm with non-slip adjustable feet. Upper belt 60 × 30 mm. Height 900 mm. Removable carving polyethylene plate 25 mm thick. NF Hygiene Alimentaire.





### Polyethylene top tables



Description	Overall dim. (mm) W × L × h	Tables with welded legs Ref.	Flat packed tables Ref.
Table, polyethylene top	600 × 600	<a href="#">809 750</a>	<a href="#">809 701</a>
Table, polyethylene top	600 × 1200	<a href="#">809 751</a>	<a href="#">809 702</a>
Table, polyethylene top	600 × 1500	<a href="#">809 752</a>	<a href="#">809 703</a>
Table, polyethylene top	600 × 2000	<a href="#">809 753</a>	<a href="#">809 704</a>
Table, polyethylene top	700 × 1000	<a href="#">809 760</a>	<a href="#">809 705</a>
Table, polyethylene top	700 × 1500	<a href="#">809 761</a>	<a href="#">809 706</a>
Table, polyethylene top	700 × 2000	<a href="#">809 762</a>	<a href="#">809 707</a>
Table with s/steel sheet + upstand	700 × 1200	<a href="#">809 773</a>	<a href="#">809 711</a>
Table with s/steel sheet + upstand	700 × 1500	<a href="#">809 774</a>	<a href="#">809 712</a>
Table with s/steel central sheet	1200 × 2000	<a href="#">809 776</a>	<a href="#">809 713</a>

### Butcher blocks on legs and combined blocks

Butcher blocks 100 mm thick.

Description	Overall dim. (mm)	Tables with welded legs Ref.	Flat packed tables Ref.
Wood block for laboratory	600 × 600	<a href="#">809 785</a>	<a href="#">809 722</a>
Wood block for sales area	600 × 600	<a href="#">809 786</a>	<a href="#">809 723</a>
Polyethylene block 	600 × 600	<a href="#">809 780</a>	<a href="#">809 721</a>
Combined wood block for laboratory	600 × 1200	<a href="#">809 795</a>	<a href="#">809 731</a>
Combined wood block for laboratory	600 × 1500	<a href="#">809 796</a>	<a href="#">809 732</a>
Combined wood block for laboratory	600 × 1800	<a href="#">809 797</a>	<a href="#">809 733</a>
Combined polyethylene block 	600 × 1200	<a href="#">809 790</a>	<a href="#">809 734</a>
Combined polyethylene block 	600 × 1500	<a href="#">809 791</a>	<a href="#">809 735</a>
Combined polyethylene block 	600 × 1800	<a href="#">809 792</a>	<a href="#">809 736</a>



Consult'Express



Your shipping date



809 791



809 506

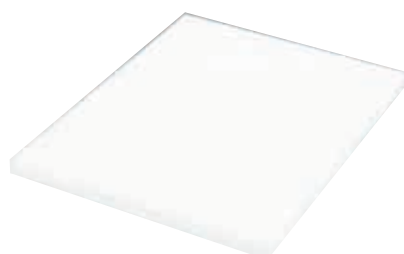
## Removable accessories

Description	Reference
Upstand for table length 1200 mm (1)	<u>809 741</u>
Upstand for table length 1500 mm (1)	<u>809 742</u>
Upstand for table length 2000 mm (1)	<u>809 743</u>
Drawer (please specify position) (2)	<u>701 407</u>
Removable side knife-holder	<u>809 747</u>
Removable frontal knife holder	<u>809 506</u>
Magnetic knife-holder, length 500 mm	<u>228 400</u>
String dispenser	<u>809 746</u>
Undershelf, linear metre	<u>701 408</u>
Reinforced underbar for welded tables length 600 mm	<u>809 737</u>
Reinforced underbar for welded tables length 1000 mm	<u>809 744</u>
Reinforced underbar for welded tables length 1200 mm	<u>809 738</u>
Reinforced underbar for welded tables length 1500 mm	<u>809 739</u>
Reinforced underbar for welded tables length 2000 mm	<u>809 740</u>
Extra for tables with wheels ø 125 mm including 2 brakes (2)	<u>701 402</u>

(1) Upstand for butcher block, please consult us.

(2) The fitting of drawer and wheels requires a prior adaptation. You must order them together with the table.

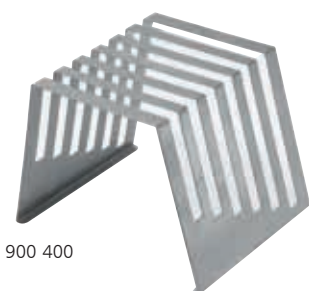
## White polyethylene boards thickness 25 mm



906 452

Dimensions W × P (mm)	Ref.	Dimensions W × P (mm)	Ref.
530 × 325 (GN 1/1)	<u>221 229</u>	600 × 600	<u>232 650</u>
400 × 500	<u>232 602</u>	600 × 900	<u>232 665</u>
400 × 600	<u>232 667</u>	600 × 1200	<u>232 662</u>
400 × 1200	<u>232 666</u>	600 × 1500	<u>232 645</u>
500 × 500	<u>232 604</u>	600 × 2000	<u>232 646</u>
500 × 1500	<u>232 651</u>	700 × 1000	<u>232 658</u>
500 × 2000	<u>232 655</u>	700 × 1500	<u>232 659</u>
		700 × 2000	<u>232 660</u>

Other dimensions: the m<sup>2</sup>: white polyethylene - red polyethylene  
Other thickness: consult us.



900 400

Description	Reference
Carving plate + brackets (400 × 500 × 25 mm)	<u>906 452</u>
4 Rubber brakes fitted on carving plate	<u>701 461</u>
Rack for 6 polyethylene cutting boards thickness 12 mm	<u>900 400</u>
Rack for 6 polyethylene cutting boards thickness 25 mm	<u>900 401</u>



252 004



232 231

## Butcher blocks

Description	Overall dim. W × l (mm)	Reference
Polyethylene block 100 mm thick	600 × 600	<u>252 004</u>
Polyethylene block 100 mm thick raised to 140 mm	600 × 600	<u>803 200</u>
Wood block 100 mm thick for laboratory	600 × 600	<u>232 230</u>
Wood block 100 mm thick for sales area	600 × 600	<u>232 227</u>
Wood block 150 mm thick for laboratory	600 × 600	<u>232 231</u>
Wood block 150 mm thick for sales area	600 × 600	<u>232 228</u>



809 097

## Others tables

Description	Overall dim. W × l (mm)	Reference
Table with 4 anti-drip edges	700 × 1500 × 900	<u>809 095</u>
Gutting table	700 × 1500 × 900	<u>809 097</u>





## Stainless steel writing desks

Stainless steel construction. Tilt worktop with folding cover forming inclined desk.

Description	Overall dim. l × W (mm)	Reference	Reference
Desk on legs	1300	510 × 565	<u>907 001</u>
Desk on wheels	1300	515 × 565	<u>907 011</u>
Desk on wheels with drawer and lock	1300	515 × 565	<u>907 010</u>
Wall desk	170	500 × 450	<u>907 002</u>

## BASKET SUPPORT

906 380

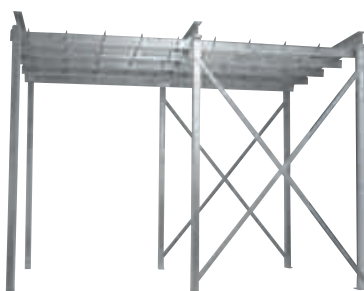


Description	Overall dim. l × W (mm)	Reference
Structure for basket support length 1200 mm fixed to		702 257
Wall supports brackets for s/steel punnet basket (set of 2)		<u>906 425</u>
Stainless steel basket for punnets	1200 × 380 × 510	<u>906 380</u>



## GANTRY (BUTCHER)

Tube poles 60 × 60 × 3 mm, upper cross bars of 120 mm. Flat latching bars of 80 × 10 spaced by 500 mm. Flat x-cross reinforcement bars of 40 × 6 mm. Load: 400 kg/m<sup>2</sup>. Height 2200 mm. **Manufactured on request with drawing.**



Description		Reference
Area < 5 m <sup>2</sup>	the m <sup>2</sup>	702 301
Area from 5 m <sup>2</sup> to 8 m <sup>2</sup>		702 302
Area > 8 m <sup>2</sup>	the m <sup>2</sup>	702 303
Extra cost for fixed hooks *	Unit	702 311
Removable sliding hook		<u>228 340</u>

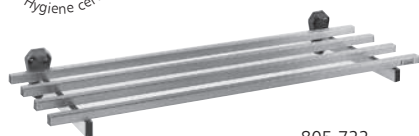
(\*) Hook to fit

**Proud**  
of my  
**equipment**





# WALL SHELVES



805 722

## Wall shelves 4 bars

Stainless steel construction. 4 welded square bars 25 × 25 mm on 2 brackets (3 brackets for length 2200 mm). Wall fastening with screw. Distributed load: 150 kg (according to type of wall). NF Food-Hygiene certification.

Description	Overall dim. W × l (mm)	Reference
Wall shelf 4 bars	400 × 800	<u>805 715</u>
Wall shelf 4 bars	400 × 1000	<u>805 720</u>
Wall shelf 4 bars	400 × 1200	<u>805 721</u>
Wall shelf 4 bars	400 × 1400	<u>805 722</u>
Wall shelf 4 bars	400 × 1500	<u>805 726</u>
Wall shelf 4 bars	400 × 1600	<u>805 723</u>
Wall shelf 4 bars	400 × 1800	<u>805 724</u>
Wall shelf 4 bars	400 × 2000	<u>805 725</u>
Wall shelf 4 bars	400 × 2200	<u>805 727</u>

Others lengths: price of the upper length

THE  
TOURNUS  
ASSET

- Welded corners, radiused front strip and upstand similar to those of the Tournus stainless steel tables and units.
- Rear upstand recessed by 40 mm for clearance for pipes.



509 753

## Wall shelves with stainless steel tray

Stainless steel construction. Adjustable tray, thickness 1,2 mm and rear upstand height 50 mm. Useful width 360 mm. Radiused front strip and splash back similar to those of the Tournus stainless steel tables and units. Distributed load: 100 kg (according to type of wall). Independent brackets, wall-mounted by screws. Rear splash back recessed by 40 mm for clearance for pipes. Possibility of positioning shelves on top of one another to obtain several levels or positioning them side by side to extend the length. NF Food-Hygiene certification

Description	Overall dim. W × l (mm)	Reference
Wall shelf with s/s tray	400 × 800	<u>509 769</u>
Wall shelf with s/s tray	400 × 1000	<u>509 751</u>
Wall shelf with s/s tray	400 × 1200	<u>509 752</u>
Wall shelf with s/s tray	400 × 1400	<u>509 753</u>
Wall shelf with s/s tray	400 × 1500	<u>509 754</u>
Wall shelf with s/s tray	400 × 1600	<u>509 755</u>
Wall shelf with s/s tray	400 × 1800	<u>509 756</u>
Wall shelf with s/s tray	400 × 2000	<u>509 757</u>
Wall shelf with s/s tray	400 × 2200	<u>509 758</u>

Others lengths: price of the upper length







## Wall shelves with racks

Stainless steel construction. Racks' height: 1 level 315 mm, 2 levels 700 mm, pitch 55 mm, fixed by screw. Adjustable trays, thickness 1,2 mm, rear upstand, height 50 mm.



509 974

### WIDTH 290 mm

Overall dim. W x I (mm)	Shelf 1 level Ref.	Shelf 2 levels Ref.
290 x 800	<a href="#">509 971</a>	<a href="#">509 986</a>
290 x 1000	<a href="#">509 972</a>	<a href="#">509 987</a>
290 x 1200	<a href="#">509 973</a>	<a href="#">509 988</a>
290 x 1400	<a href="#">509 974</a>	<a href="#">509 989</a>
290 x 1500	<a href="#">509 975</a>	<a href="#">509 990</a>
290 x 1600	<a href="#">509 976</a>	<a href="#">509 991</a>
290 x 1800	<a href="#">509 977</a>	<a href="#">509 992</a>
290 x 2000	<a href="#">509 978</a>	<a href="#">509 993</a>
290 x 2200	<a href="#">509 979</a>	<a href="#">509 994</a>



509 928

### WIDTH 390 mm

Overall dim. W x I (mm)	Shelf 1 level Ref.	Shelf 2 levels Ref.
390 x 800	<a href="#">509 910</a>	<a href="#">509 925</a>
390 x 1000	<a href="#">509 911</a>	<a href="#">509 926</a>
390 x 1200	<a href="#">509 912</a>	<a href="#">509 927</a>
390 x 1400	<a href="#">509 913</a>	<a href="#">509 928</a>
390 x 1500	<a href="#">509 914</a>	<a href="#">509 929</a>
390 x 1600	<a href="#">509 915</a>	<a href="#">509 930</a>
390 x 1800	<a href="#">509 916</a>	<a href="#">509 931</a>
390 x 2000	<a href="#">509 917</a>	<a href="#">509 932</a>
390 x 2200	<a href="#">509 918</a>	<a href="#">509 933</a>

Others lengths: price of the upper length





## WALL ACCESSORIES



800 622  
Open

800 622  
Closed



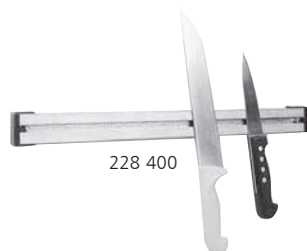
805 775



229 974 and 230 059

Description	Overall dim. W x I (mm)	Reference
Fold wall shelf (for GN and 600 x 400 mm sizes)	485 x 530 x 735	<u>800 622</u>
Utensils-hanging bar	Length: 1000	<u>805 775</u>
Bar to index cards	Length: 915	<u>229 974</u>
Bar to index cards	Length: 1220	<u>230 059</u>
Magnetic knife-holder	Length: 500	<u>228 400</u>
Sloping display- top for 3 GN 1/3 pans (not provided)	Length: 550	<u>805 793</u>
Sloping display-top for 6 GN 1/3 pans (not provided)	Length: 1080	<u>805 794</u>
Sloped stand with 2 levels for 2 GN 1/1 pans (not supplied)	550 x 350 x 600	<u>805 773</u>
Wall-mounted shelf with sloped stand	535 x 330 x 600	<u>805 774</u>
Meat hook bar, 8 teeth per linear meter	The meter	701 410
S/steel wall support for meat hook bar the unit		228 350
S/steel wall support for scraper	900 x 210 x 100	<u>800 623</u>
Rectangular splashback*	The meter	701 415
Rectangular splashback with insulation*	The meter	701 416

\* dimensions to specify when ordering



228 400



805 793



228 350



701 410



800 623



805 773



805 774





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equipment**

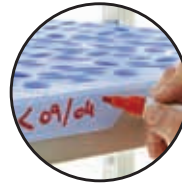




# SHELVING



**Lifetime  
limited warranty  
against corrosion**



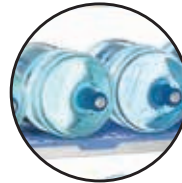
**New shelf:** Innovative design. Overhanging shelves cover up the upper part of the aluminium bar, for an optimal fit.



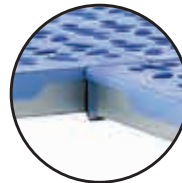
**Tournus exclusive:** there is a space at the edge of the shelves where white board erasable markers can be used to note the contents of the shelf, helps manage the stock of food.



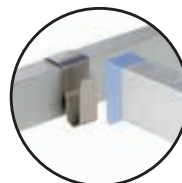
**Hygienic:** removable shelves, machine washable up to 90°C.



**Easy assembly:** by tapered self-locking insertion to strengthen the structure.



**Load resistance:** 200 kg evenly distributed per level.



**Modular:** in line or corner type assembly.



**Easy:** 2 hooks per tier whatever the width 400, 500 or 560 mm.



**Optimum accessibility:** the corner hook does away with the upright so as to store products in the corner. Easy floor cleaning

**Stability:** adjustable jacks without visible threading (hygienic).

**Many accessories:** rear protection bar, floor and wall fixing plate, separations.



Shelving entirely  
recyclable



Flash on our  
documentation !

**TOURNUS  
EQUIPEMENT**





**One person alone can assemble 5 metres  
in 5 minutes without tools.**



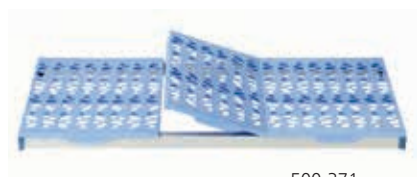




# RACKING WITH REMOVABLE SHELVES



Racking with removable shelves consist of shelves and uprights. Rapid assembly process, without tools, by simply snapping into place. Shaped assembly is possible by replacing an upright by corner hooks (2 corner hooks per tier). Load: up to 200 kg by level. NF Hygiene Certified. Operating temperature: -30°C to + 60°C. Shelving is washable in dishwasher (90°C) and fits over the top of the bar: nicer and more stable. It is also possible to write directly on the shelf with an erasable ink pen. Many accessories: Rear protection bar, separations, plates for fixing to the floor and walls.



500 371

## Removable polypropylene shelves

2 anodised aluminium bars and high density polypropylene shelves.

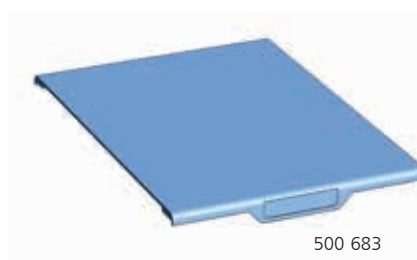
Lengths (mm)	Width 400 mm Ref.	Width 500 mm Ref.	Width 560 mm (GN) Ref.
608	<u>500 366</u>	<u>500 386</u>	<u>500 416</u>
708	<u>500 367</u>	<u>500 387</u>	<u>500 417</u>
808	<u>500 368</u>	<u>500 388</u>	<u>500 418</u>
910	<u>500 369</u>	<u>500 389</u>	<u>500 419</u>
1010	<u>500 370</u>	<u>500 390</u>	<u>500 420</u>
1110	<u>500 371</u>	<u>500 391</u>	<u>500 421</u>
1210	<u>500 372</u>	<u>500 392</u>	<u>500 422</u>
1312	<u>500 373</u>	<u>500 393</u>	<u>500 423</u>
1412	<u>500 374</u>	<u>500 394</u>	<u>500 424</u>
1512	<u>500 375</u>	<u>500 395</u>	<u>500 425</u>
1612	<u>500 376</u>	<u>500 396</u>	<u>500 426</u>
1714	<u>500 377</u>	<u>500 397</u>	<u>500 427</u>

## Removable aluminium shelves

2 anodised aluminium bars and anodised aluminium shelves.



500 471



500 683

Lengths (mm)	Width 400 mm Ref.	Width 500 mm Ref.	Width 560 mm (GN) Ref.
608	<u>500 466</u>	<u>500 516</u>	<u>500 666</u>
708	<u>500 467</u>	<u>500 517</u>	<u>500 667</u>
808	<u>500 468</u>	<u>500 518</u>	<u>500 668</u>
910	<u>500 469</u>	<u>500 519</u>	<u>500 669</u>
1010	<u>500 470</u>	<u>500 520</u>	<u>500 670</u>
1110	<u>500 471</u>	<u>500 521</u>	<u>500 671</u>
1210	<u>500 472</u>	<u>500 522</u>	<u>500 672</u>
1312	<u>500 473</u>	<u>500 523</u>	<u>500 673</u>
1412	<u>500 474</u>	<u>500 524</u>	<u>500 674</u>
1512	<u>500 475</u>	<u>500 525</u>	<u>500 675</u>
1612	<u>500 476</u>	<u>500 526</u>	<u>500 676</u>
1714	<u>500 477</u>	<u>500 527</u>	<u>500 677</u>

## Polypropylene solid shelves

2 anodised aluminium bars and polypropylene solid shelves supprimer anodised aluminium shelves.

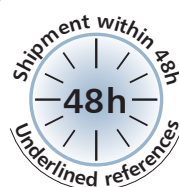
Lengths (mm)	Width 400 mm Ref.	Width 500 mm	Width 560 mm (GN) Ref.
608	<u>500 681</u>	1210	<u>500 687</u>
708	<u>500 682</u>	1312	<u>500 688</u>
808	<u>500 683</u>	1412	<u>500 689</u>
910	<u>500 684</u>	1512	<u>500 690</u>
1010	<u>500 685</u>	1612	<u>500 691</u>
1110	<u>500 686</u>	1714	<u>500 692</u>

When ordering shelves for extra tiers, include for additional fixing studs.

THE  
TOURNUS  
ASSET

- Even more storage capacities.
- Solid shelves and shelves compatible with other models: possibility to mix shelves.





Consult'Express



Your shipping date



500 124

## Uprights

In aluminium with screwed fixing studs determining the number of tiers.

Height 1750 mm	Width 400 mm Ref.	Width 500 mm Ref.	Width 560 mm (GN) Ref.
3 tier	<u>500 103</u>	<u>500 123</u>	<u>500 153</u>
4 tier	<u>500 104</u>	<u>500 124</u>	<u>500 154</u>
5 tier	<u>500 105</u>	<u>500 125</u>	<u>500 155</u>
Height 2050 mm	Width 400 mm Ref.	Width 500 mm Ref.	Width 560 mm (GN) Ref.
4 tier	<u>500 214</u>	<u>500 224</u>	<u>500 234</u>
5 tier	<u>500 215</u>	<u>500 225</u>	<u>500 235</u>
6 tier	<u>500 216</u>	<u>500 226</u>	<u>500 236</u>



## Uprights on wheels\*

2 swivel wheels with ball bearings diameter 125 mm polyamid cover including 1 brake. Load maxi 100 kg/level.

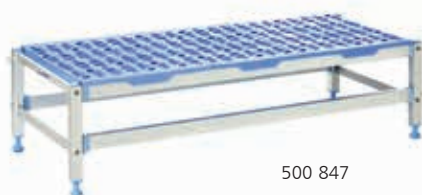
Upright Height 1750 mm	Width 400 mm Ref.	Width 500 mm Ref.	Width 560 mm (GN) Ref.
3 tier with wheels	-	<u>500 133</u>	<u>500 163</u>
4 tier with wheels	-	<u>500 134</u>	<u>500 164</u>
5 tier with wheels	-	<u>500 135</u>	<u>500 165</u>

\* The overall length of an assembly on wheels is increased by 39 mm due to the volume taken up by the bumpers.

WHAT'S  
NEW?

## Dunnage rack

2 low uprights + 1 polypropylene shelf.



500 847

Description	Overall dim. L x W x H (mm)	Référence
Dunnage rack 1 tier	890 x 500 x 300	<u>500 844</u>
Dunnage rack 1 tier	1192 x 500 x 300	<u>500 847</u>
Dunnage rack 1 tier	1494 x 500 x 300	<u>500 850</u>
Dunnage rack 1 tier	890 x 560 x 300	500 854
Dunnage rack 1 tier	1192 x 560 x 300	500 857
Dunnage rack 1 tier	1494 x 560 x 300	500 860

Racks can be wined around a corner.



# COMPLETE SHELVING LINEAR ASSEMBLY

## Height 1750 mm - Polypropylene shelves

To place an order: please indicate the depth code followed by the overall length.



**PLE 1594**

Depth      Length

For lengths less than 1000 mm, add a 0 in front of the length (e.g. PLA0992)

For shelving on wheels: (500 and 560 mm deep only). Add the suffix R at the end of the reference (e.g.: PLE 1594R). Price of the whole combination on wheels: additional cost for every upright to the price of the whole combination per leg (above). The overall length of an assembly on wheels is increased by 39 mm due to the volume taken up by the bumpers.



Overall length (mm)	Combinations	Depth 400 mm			Depth 500 mm			Depth 560 mm GN Size		
		3 tier PLA	4 tier PLB	5 tier PLC	3 tier PLD	4 tier PLE	5 tier PLF	3 tier PLG	4 tier PLH	5 tier PLI
690	608									
790	708									
890	808									
992	910									
1092	1010									
1192	1110									
1292	1210									
1394	1312									
1494	1412									
1594	1512									
1694	1612									
1728	808+808									
1796	1714									
1830	808+910									
1932	910+910									
2032	910+1010									
2132	1010+1010									
2232	910+1210									
2334	910+1312									
2432	1110+1210									
2532	1210+1210									
2634	1210+1312									
2736	1312+1312									
2834	1210+1512									
2936	1312+1512									
3036	1412+1512									
3136	1512+1512									
3172	1010+1010+1010									
3236	1512+1612									
3272	910+1110+1110									
3336	1612+1612									
3372	1010+1110+1110									
3438	1612+1714									
3472	1010+1110+1210									
3540	1714+1714									
3572	1110+1110+1210									
3674	1110+1110+1312									
3772	1210+1210+1210									
3812	910+910+910+910									
3876	1110+1312+1312									
3912	910+910+910+1010									
3976	1210+1312+1312									
4078	1312+1312+1312									
4178	1312+1312+1412									
4278	1312+1312+1512									
4378	1412+1412+1412									
4478	1312+1512+1512									
4578	1412+1512+1512									
4612	1110+1110+1110+1110									
4678	1312+1612+1612									
4712	1110+1110+1110+1210									
4778	1512+1512+1612									
4814	1110+1110+1110+1312									
4878	1512+1612+1612									
4914	1110+1110+1210+1312									
4978	1612+1612+1612									

## ADDITIONAL SHELVING ANGLE

### Height 1750 mm - Polypropylene shelves

To place an order: please indicate depth code followed by the overall length required.



**PCE 1553**

Depth      Length

For lengths less than 1000 mm, add a 0 in front of the length (e.g. PCA0951)

The reference and the price include the angle hooks



Overall length (mm)	Combinations	Depth 400 mm			Depth 500 mm			Depth 560 mm GN Size		
		3 tier PCA	4 tier PCB	5 tier PCC	3 tier PCD	4 tier PCE	5 tier PCF	3 tier PCG	4 tier PCH	5 tier PCI
649	608									
749	708									
849	808									
951	910									
1051	1010									
1151	1110									
1251	1210									
1353	1312									
1453	1412									
1553	1512									
1653	1612									
1687	808+808									
1755	1714									
1789	808+910									
1891	910+910									
1991	910+1010									
2091	1010+1010									
2191	910+1210									
2293	910+1312									
2391	1110+1210									
2491	1210+1210									
2593	1210+1312									
2695	1312+1312									
2793	1210+1512									
2895	1312+1512									
2995	1412+1512									
3095	1512+1512									
3131	1010+1010+1010									
3195	1512+1612									
3231	910+1110+1110									
3295	1612+1612									
3331	1010+1110+1110									
3397	1612+1714									
3431	1010+1110+1210									
3499	1714+1714									
3531	1110+1110+1210									
3633	1110+1110+1312									
3731	1210+1210+1210									
3771	910+910+910+910									
3835	1110+1312+1312									
3871	910+910+910+1010									
3935	1210+1312+1312									
4037	1312+1312+1312									
4137	1312+1312+1412									
4237	1312+1312+1512									
4337	1412+1412+1412									
4437	1312+1512+1512									
4537	1412+1512+1512									
4571	1110+1110+1110+1110									
4637	1312+1612+1612									
4671	1110+1110+1110+1210									
4737	1512+1512+1612									
4773	1110+1110+1110+1312									
4837	1512+1612+1612									
4873	1110+1110+1210+1312									



# COMPLETE SHELVING LINEAR ASSEMBLY

## Height 2050 mm - Polypropylene shelves



To place an order:

please indicate depth code followed by the overall length required.

**PLN 1594**

Depth      Length

For lengths less than 1000 mm,  
add a 0 in front of the length  
(e.g. PLJ0992)



Overall length (mm)	Combinations	Depth 400 mm			Depth 500 mm			Depth 560 mm GN Size		
		4 tier PLJ	5 tier PLK	6 tier PLL	4 tier PLM	5 tier PLN	6 tier PLO	4 tier PLP	5 tier PLQ	6 tier PLR
690	608									
790	708									
890	808									
992	910									
1092	1010									
1192	1110									
1292	1210									
1394	1312									
1494	1412									
1594	1512									
1694	1612									
1728	808+808									
1796	1714									
1830	808+910									
1932	910+910									
2032	910+1010									
2132	1010+1010									
2232	910+1210									
2334	910+1312									
2432	1110+1210									
2532	1210+1210									
2634	1210+1312									
2736	1312+1312									
2834	1210+1512									
2936	1312+1512									
3036	1412+1512									
3136	1512+1512									
3172	1010+1010+1010									
3236	1512+1612									
3272	910+1110+1110									
3336	1612+1612									
3372	1010+1110+1110									
3438	1612+1714									
3472	1010+1110+1210									
3540	1714+1714									
3572	1110+1110+1210									
3674	1110+1110+1312									
3772	1210+1210+1210									
3812	910+910+910+910									
3876	1110+1312+1312									
3912	910+910+910+1010									
3976	1210+1312+1312									
4078	1312+1312+1312									
4178	1312+1312+1412									
4278	1312+1312+1512									
4378	1412+1412+1412									
4478	1312+1512+1512									
4578	1412+1512+1512									
4612	1110+1110+1110+1110									
4678	1312+1612+1612									
4712	1110+1110+1110+1210									
4778	1512+1512+1612									
4814	1110+1110+1110+1312									
4878	1512+1612+1612									
4914	1110+1110+1210+1312									
4978	1612+1612+1612									

## ADDITIONAL SHELVING ANGLE

### Height 2050 mm - Polypropylene shelves

To place an order:

please indicate depth code followed by the overall length required.



**PCN 1553**

Depth      Length

For lengths less than 1000 mm, add a 0 in front of the length (e.g. PCJ0951)

The reference and the price includes the angle hooks.



Overall length (mm)	Combinations	Depth 400 mm			Depth 500 mm			Depth 560 mm GN Size		
		4 tier PCJ	5 tier PCK	6 tier PCL	4 tier PCM	5 tier PCN	6 tier PCO	4 tier PCP	5 tier PCQ	6 tier PCR
649	608									
749	708									
849	808									
951	910									
1051	1010									
1151	1110									
1251	1210									
1353	1312									
1453	1412									
1553	1512									
1653	1612									
1687	808+808									
1755	1714									
1789	808+910									
1891	910+910									
1991	910+1010									
2091	1010+1010									
2191	910+1210									
2293	910+1312									
2391	1110+1210									
2491	1210+1210									
2593	1210+1312									
2695	1312+1312									
2793	1210+1512									
2895	1312+1512									
2995	1412+1512									
3095	1512+1512									
3131	1010+1010+1010									
3195	1512+1612									
3231	910+1110+1110									
3295	1612+1612									
3331	1010+1110+1110									
3397	1612+1714									
3431	1010+1110+1210									
3499	1714+1714									
3531	1110+1110+1210									
3633	1110+1110+1312									
3731	1210+1210+1210									
3771	910+910+910+910									
3835	1110+1312+1312									
3871	910+910+910+1010									
3935	1210+1312+1312									
4037	1312+1312+1312									
4137	1312+1312+1412									
4237	1312+1312+1512									
4337	1412+1412+1412									
4437	1312+1512+1512									
4537	1412+1512+1512									
4571	1110+1110+1110+1110									
4637	1312+1612+1612									
4671	1110+1110+1110+1210									
4737	1512+1512+1612									
4773	1110+1110+1110+1312									
4837	1512+1612+1612									
4873	1110+1110+1210+1312									

# COMPLETE SHELVING LINEAR ASSEMBLY

## Height 1750 mm - Anodised aluminium shelves



To place an order:

please indicate depth code followed by the overall length required.



For lengths less than 1000 mm,  
add a 0 in front of the length  
(e.g. ALA0992)

**For a shelving on wheels:** (depth 500 and 560 mm only) add the suffix R at the end of the reference (ex: ALA1594R). Price of the whole combination on wheels: additional cost for every upright to the price of the whole combination per leg (above). The overall length of an assembly on wheels is increased by 39 mm due to the volume taken up by the bumper.



Overall length (mm)	Combinations	Depth 400 mm			Depth 500 mm			Depth 560 mm GN Size		
		3 tier ALA	4 tier ALB	5 tier ALC	3 tier ALD	4 tier ALE	5 tier ALF	3 tier ALG	4 tier ALH	5 tier ALI
690	608									
790	708									
890	808									
992	910									
1092	1010									
1192	1110									
1292	1210									
1394	1312									
1494	1412									
1594	1512									
1694	1612									
1728	808+808									
1796	1714									
1830	808+910									
1932	910+910									
2032	910+1010									
2132	1010+1010									
2232	910+1210									
2334	910+1312									
2432	1110+1210									
2532	1210+1210									
2634	1210+1312									
2736	1312+1312									
2834	1210+1512									
2936	1312+1512									
3036	1412+1512									
3136	1512+1512									
3172	1010+1010+1010									
3236	1512+1612									
3272	910+1110+1110									
3336	1612+1612									
3372	1010+1110+1110									
3438	1612+1714									
3472	1010+1110+1210									
3540	1714+1714									
3572	1110+1110+1210									
3674	1110+1110+1312									
3772	1210+1210+1210									
3812	910+910+910+910									
3876	1110+1312+1312									
3912	910+910+910+1010									
3976	1210+1312+1312									
4078	1312+1312+1312									
4178	1312+1312+1412									
4278	1312+1312+1512									
4378	1412+1412+1412									
4478	1312+1512+1512									
4578	1412+1512+1512									
4612	1110+1110+1110+1110									
4678	1312+1612+1612									
4712	1110+1110+1110+1210									
4778	1512+1512+1612									
4814	1110+1110+1110+1312									
4878	1512+1612+1612									
4914	1110+1110+1210+1312									
4978	1612+1612+1612									



## ADDITIONAL SHELVING ANGLE

### Height 1750 mm - Anodised aluminium shelves

To place an order:

please indicate depth code followed by the overall length required.



**ACE 1553**

Depth      Length

For lengths less than 1000 mm, add a 0 in front of the length (e.g. ACA0951)



The reference and the price includes the angle hooks.

Overall length (mm)	Combinations	Depth 400 mm			Depth 500 mm			Depth 560 mm GN Size		
		3 tier ACA	4 tier ACB	5 tier ACC	3 tier ACD	4 tier ACE	5 tier ACF	3 tier ACG	4 tier ACH	5 tier ACI
649	608									
749	708									
849	808									
951	910									
1051	1010									
1151	1110									
1251	1210									
1353	1312									
1453	1412									
1553	1512									
1653	1612									
1687	808+808									
1755	1714									
1789	808+910									
1891	910+910									
1991	910+1010									
2091	1010+1010									
2191	910+1210									
2293	910+1312									
2391	1110+1210									
2491	1210+1210									
2593	1210+1312									
2695	1312+1312									
2793	1210+1512									
2895	1312+1512									
2995	1412+1512									
3095	1512+1512									
3131	1010+1010+1010									
3195	1512+1612									
3231	910+1110+1110									
3295	1612+1612									
3331	1010+1110+1110									
3397	1612+1714									
3431	1010+1110+1210									
3499	1714+1714									
3531	1110+1110+1210									
3633	1110+1110+1312									
3731	1210+1210+1210									
3771	910+910+910+910									
3835	1110+1312+1312									
3871	910+910+910+1010									
3935	1210+1312+1312									
4037	1312+1312+1312									
4137	1312+1312+1412									
4237	1312+1312+1512									
4337	1412+1412+1412									
4437	1312+1512+1512									
4537	1412+1512+1512									
4571	1110+1110+1110+1110									
4637	1312+1612+1612									
4671	1110+1110+1110+1210									
4737	1512+1512+1612									
4773	1110+1110+1110+1312									
4837	1512+1612+1612									
4873	1110+1110+1210+1312									

# COMPLETE SHELVING LINEAR ASSEMBLY

## Height 2050 mm - Anodised aluminium shelves



To place an order:

please indicate depth code followed by the overall length required.



For lengths less than 1000 mm,  
add a 0 in front of the length  
(e.g. ALJ0992)



Overall length (mm)	Combinations	Depth 400 mm			Depth 500 mm			Depth 560 mm GN Size		
		4 tier ALJ	5 tier ALK	6 tier ALL	4 tier ALM	5 tier ALN	6 tier ALO	4 tier ALP	5 tier ALQ	6 tier ALR
690	608									
790	708									
890	808									
992	910									
1092	1010									
1192	1110									
1292	1210									
1394	1312									
1494	1412									
1594	1512									
1694	1612									
1728	808+808									
1796	1714									
1830	808+910									
1932	910+910									
2032	910+1010									
2132	1010+1010									
2232	910+1210									
2334	910+1312									
2432	1110+1210									
2532	1210+1210									
2634	1210+1312									
2736	1312+1312									
2834	1210+1512									
2936	1312+1512									
3036	1412+1512									
3136	1512+1512									
3172	1010+1010+1010									
3236	1512+1612									
3272	910+1110+1110									
3336	1612+1612									
3372	1010+1110+1110									
3438	1612+1714									
3472	1010+1010+1210									
3540	1714+1714									
3572	1110+1110+1210									
3674	1110+1110+1312									
3772	1210+1210+1210									
3812	910+910+910+910									
3876	1110+1312+1312									
3912	910+910+910+1010									
3976	1210+1312+1312									
4078	1312+1312+1312									
4178	1312+1312+1412									
4278	1312+1312+1512									
4378	1412+1412+1412									
4478	1312+1512+1512									
4578	1412+1512+1512									
4612	1110+1110+1110+1110									
4678	1312+1612+1612									
4712	1110+1110+1110+1210									
4778	1512+1512+1612									
4814	1110+1110+1110+1312									
4878	1512+1612+1612									
4914	1110+1110+1210+1312									
4978	1612+1612+1612									

## ADDITIONAL SHELVING ANGLE

### Height 2050 mm - Anodised aluminium shelves

To place an order: please indicate depth code followed by the overall length required.



**ACN 1553**

Depth      Length

For lengths less than 1000 mm, add a 0 in front of the length (e.g. ACJ0951)

The reference and the price includes the angle hooks.



Overall length (mm)	Combinations	Depth 400 mm			Depth 500 mm			Depth 560 mm GN Size		
		4 tier ACJ	5 tier ACK	6 tier ACL	4 tier ACM	5 tier ACN	6 tier ACO	4 tier ACP	5 tier ACQ	6 tier ACR
649	608									
749	708									
849	808									
951	910									
1051	1010									
1151	1110									
1251	1210									
1353	1312									
1453	1412									
1553	1512									
1653	1612									
1687	808+808									
1755	1714									
1789	808+910									
1891	910+910									
1991	910+1010									
2091	1010+1010									
2191	910+1210									
2293	910+1312									
2391	1110+1210									
2491	1210+1210									
2593	1210+1312									
2695	1312+1312									
2793	1210+1512									
2895	1312+1512									
2995	1412+1512									
3095	1512+1512									
3131	1010+1010+1010									
3195	1512+1612									
3231	910+1110+1110									
3295	1612+1612									
3331	1010+1110+1110									
3397	1612+1714									
3431	1010+1110+1210									
3499	1714+1714									
3531	1110+1110+1210									
3633	1110+1110+1312									
3731	1210+1210+1210									
3771	910+910+910+910									
3835	1110+1312+1312									
3871	910+910+910+1010									
3935	1210+1312+1312									
4037	1312+1312+1312									
4137	1312+1312+1412									
4237	1312+1312+1512									
4337	1412+1412+1412									
4437	1312+1512+1512									
4537	1412+1512+1512									
4571	1110+1110+1110+1110									
4637	1312+1612+1612									
4671	1110+1110+1110+1210									
4737	1512+1512+1612									
4773	1110+1110+1110+1312									
4837	1512+1612+1612									
4873	1110+1110+1210+1312									

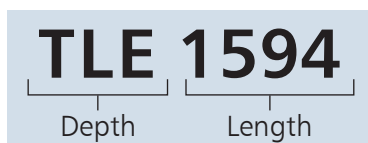


# COMPLETE SHELVING WITH **SOLID SHELVES** ON ALL LEVELS

## Height 1750 mm - Polypropylene solid shelves

To place an order:

please indicate depth code followed by the overall length required.



For lengths less than 1000 mm,  
add a 0 in front of the length  
(e.g. TLD0992)



LINEAR ASSEMBLY					CORNER ASSEMBLY			
Combinations	Overall length (mm)	Depth 500 mm			Overall length (mm)	Depth 500 mm		
		3 tier TLD	4 tier TLE	5 tier TLF		3 tier TCD	4 tier TCE	5 tier TCF
608	690							
708	790							
808	890							
910	992							
1010	1092							
1110	1192							
1210	1292							
1312	1394							
1412	1494							
1512	1594							
1612	1694							
808+808	1728							
1714	1796							
808+910	1830							
910+910	1932							
910+1010	2032							
1010+1010	2132							
910+1210	2232							
910+1312	2334							
1110+1210	2432							
1210+1210	2532							
1210+1312	2634							
1312+1312	2736							
1210+1512	2834							
1312+1512	2936							
1412+1512	3036							
1512+1512	3136							
1010+1010+1010	3172							
1512+1612	3236							
910+1110+1110	3272							
1612+1612	3336							
1010+1110+1110	3372							
1612+1714	3438							
1010+1110+1210	3472							
1714+1714	3540							
1110+1110+1210	3572							
1110+1110+1312	3674							
1210+1210+1210	3772							
910+910+910+910	3812							
1110+1312+1312	3876							
910+910+910+1010	3912							
1210+1312+1312	3976							
1312+1312+1312	4078							
1312+1312+1412	4178							
1312+1312+1512	4278							
1412+1412+1412	4378							
1312+1512+1512	4478							
1412+1512+1512	4578							
1110+1110+1110+1110	4612							
1312+1612+1612	4678							
1110+1110+1110+1210	4712							
1512+1512+1612	4778							
1110+1110+1110+1312	4814							
1512+1612+1612	4878							
1110+1110+1210+1312	4914							
1612+1612+1612	4978							

## COMBINED SETS: SOLID SHELVES AND PERFORATED SHELVES

### Height 1750 mm - Polypropylene shelves

The lower level is composed of solid shelves and the other levels consist of perforated shelves

To place an order: please indicate depth code followed by the overall length required.



# MLE 1594

Depth

Length

For lengths less than 1000 mm,  
add a 0 in front of the length  
(e.g. MLD0992)

Solid shelf  
protects  
products from  
moisture when  
cleaning the  
floor.



#### LINEAR ASSEMBLY

#### CORNER ASSEMBLY

Combinations	Overall length (mm)	Depth 500 mm			Overall length (mm)	Depth 500 mm		
		3 tier MLD	4 tier MLE	5 tier MLF		3 tier MCD	4 tier MCE	5 tier MCF
608	690							
708	790							
808	890							
910	992							
1010	1092							
1110	1192							
1210	1292							
1312	1394							
1412	1494							
1512	1594							
1612	1694							
808+808	1728							
1714	1796							
808+910	1830							
910+910	1932							
910+1010	2032							
1010+1010	2132							
910+1210	2232							
910+1312	2334							
1110+1210	2432							
1210+1210	2532							
1210+1312	2634							
1312+1312	2736							
1210+1512	2834							
1312+1512	2936							
1412+1512	3036							
1512+1512	3136							
1010+1010+1010	3172							
1512+1612	3236							
910+1110+1110	3272							
1612+1612	3336							
1010+1110+1110	3372							
1612+1714	3438							
1010+1110+1210	3472							
1714+1714	3540							
1110+1110+1210	3572							
1110+1110+1312	3674							
1210+1210+1210	3772							
910+910+910+910	3812							
1110+1312+1312	3876							
910+910+910+1010	3912							
1210+1312+1312	3976							
1312+1312+1312	4078							
1312+1312+1412	4178							
1312+1312+1512	4278							
1412+1412+1412	4378							
1312+1512+1512	4478							
1412+1512+1512	4578							
1110+1110+1110+1110	4612							
1312+1612+1612	4678							
1110+1110+1110+1210	4712							
1512+1512+1612	4778							
1110+1110+1110+1312	4814							
1512+1612+1612	4878							
1110+1110+1210+1312	4914							
1612+1612+1612	4978							



## ACCESSORIES



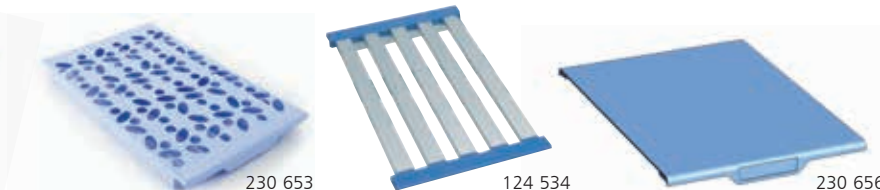
Rear protection bar



Pan under shelving

701 089

Description	Reference
Corner unit	<a href="#">123 014</a>
Supplementary stud (each)	<a href="#">800 711</a>
1/1 GN pan holder with tray runners (34 mm height gap between)	<a href="#">500 817</a>
Hook-on label -holder	<a href="#">500 813</a>
Floor fixing plate	<a href="#">118 728</a>
Wall fixing plate	<a href="#">120 797</a>
Separation width 400 mm (per pair)	<a href="#">500 814</a>
Separation width 500 mm (per pair)	<a href="#">500 815</a>
Separation width 560 mm (per pair)	<a href="#">500 816</a>
Rear protection bar, length 808 mm	<a href="#">500 783</a>
Rear protection bar, length 910 mm	<a href="#">500 784</a>
Rear protection bar, length 1010 mm	<a href="#">500 785</a>
Rear protection bar, length 1110 mm	<a href="#">500 786</a>
Rear protection bar, length 1210 mm	<a href="#">500 787</a>
Rear protection bar, length 1312 mm	<a href="#">500 788</a>
Rear protection bar, length 1412 mm	<a href="#">500 789</a>
Rear protection bar, length 1512 mm	<a href="#">500 790</a>
Rear protection bar, length 1612 mm	<a href="#">500 791</a>
Rear protection bar, length 1714 mm	<a href="#">500 792</a>
Drip container for racking with shelves, height 40 mm, the linear meter	<a href="#">701 089</a>
Polypropylene grids W 397 × L 300 mm	<a href="#">230 643</a>
Polypropylene grids W 397 × L 400 mm	<a href="#">230 644</a>
Polypropylene grids W 497 × L 300 mm	<a href="#">230 653</a>
Polypropylene grids W 497 × L 400 mm	<a href="#">230 654</a>
Polypropylene grids W 567 × L 300 mm	<a href="#">230 663</a>
Polypropylene grids W 567 × L 400 mm	<a href="#">230 664</a>
Anodised aluminium grids W 397 × L 300 mm	<a href="#">124 532</a>
Anodised aluminium grids W 397 × L 400 mm	<a href="#">124 533</a>
Anodised aluminium grids W 497 × L 300 mm	<a href="#">124 534</a>
Anodised aluminium grids W 497 × L 400 mm	<a href="#">124 535</a>
Anodised aluminium grids W 567 × L 300 mm	<a href="#">124 536</a>
Anodised aluminium grids W 567 × L 400 mm	<a href="#">124 537</a>
Polypropylene solid grids W 497 × L 300 mm	<a href="#">230 655</a>
Polypropylene solid grids W 497 × L 400 mm	<a href="#">230 656</a>

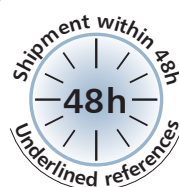


230 653

124 534

230 656





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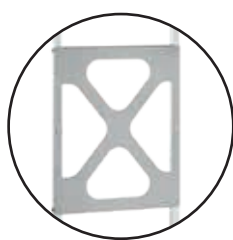
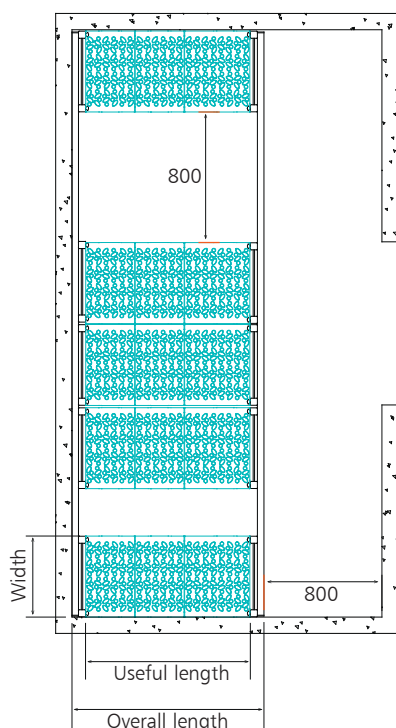


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## MOBILE SHELVING WITH GUIDANCE RAIL

Combinations made up of 2 fixed shelving units placed on the ends connected by 2 guide bars fixed on the upper sides. In the middle, several shelves are arranged on fixed wheels turned to the inside, which can slide freely. 5 tier shelving, height 2050 mm, with polypropylene removable shelves. The unit length varies from 2.5 m to 6 metres. A minimum access space of 80 cm must be provided between the shelvings. Load maxi 100 kg/level.

**To place an order, please provide a plan of the room, indicating the position of the shelving, the location of the doors and any existing evaporators.**



Crosspiece of reinforcement on every mobile upright

Description	Length (mm)	Overall length (mm)	Depth 500 mm Ref.	Depth 560 mm Ref.
2 guidance rails, linear metre*			604 900	604 901
Fixed shelving	1010	1150	PLN 1150 MF	PLQ 1150 MF
Fixed shelving	1210	1350	PLN 1350 MF	PLQ 1350 MF
Fixed shelving	1412	1552	PLN 1552 MF	PLQ 1552 MF
Shelving on wheels	1010	1150	PLN 1150 MR	PLQ 1150 MR
Shelving on wheels	1210	1350	PLN 1350 MR	PLQ 1350 MR
Shelving on wheels	1412	1552	PLN 1552 MR	PLQ 1552 MR

\* Please specify the length (minimum 2.50 metres, maximum 6 metres)



## PALLETS

Stackable polyethylene pallets, food quality. Maximum load (static): 4 tons (reference 806 105), 500 kg (reference 806 106).



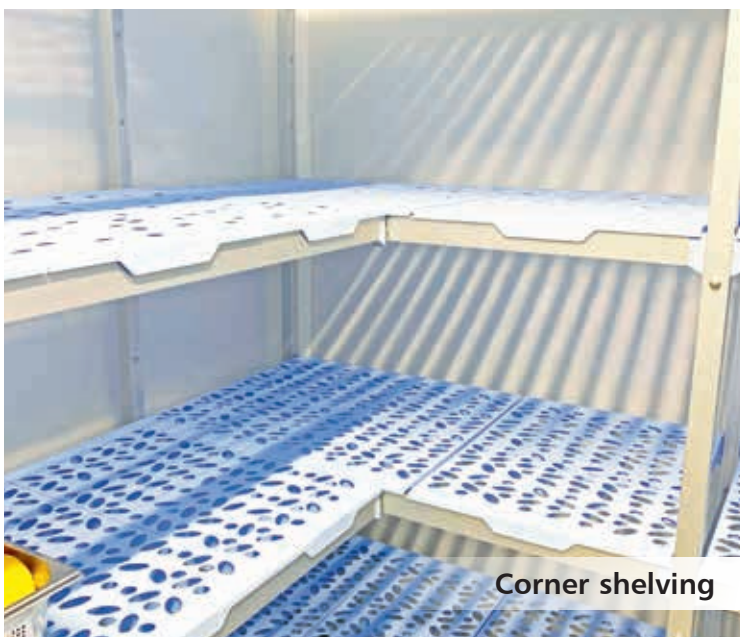
806 106

Description	Overall dimensions W × l (mm)	Reference
Polyethylene pallet, grey flat base	1200 × 800	<u>806 105</u>
Polyethylene pallet, black slatted base	1200 × 800	<u>806 106</u>





Anodised aluminium grid

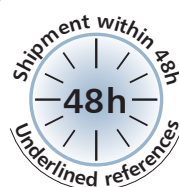


Corner shelving



Linear shelving





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# RACKING UNITS



805 704

## Racking units with s/steel tubes

Stainless steel welded construction. Height 1800 mm. Uprights made in tubes 30 x 30 mm. 4 shelves in tubes 25 x 25 mm. Load: 200 kg per level (with a maximum of 400 kg for all the wheels).

Racking units include 4 adjustable feet, racking units on wheels are equipped with 4 wheels Ø 125 mm including 2 with brakes.

Description	Overall dim. W x l (mm)	Racking units on legs	Racking units on wheels
Racking units, 4 levels	600 x 1000	<u>805 704</u>	<u>825 704</u>
Racking units, 4 levels	600 x 1400	<u>805 705</u>	<u>825 705</u>
Racking units, 4 levels	600 x 1800	<u>805 706</u>	<u>825 706</u>



ALH 1192

## Racking units with aluminium shelves

Racking units made in anodised aluminium. Easy assembly by tapered self-locking insertion without tools. Load: up to 150 kg per level.

Certification NF-Hygiene Alimentaire.

Description	Overall dim. W. x l (mm)	Reference
Racking unit 3 levels	560 x 1200	<u>ALG 1192</u>
Racking unit 4 levels	560 x 1200	<u>ALH 1192</u>
Racking unit 3 levels	560 x 1500	<u>ALG 1494</u>
Racking unit 4 levels	560 x 1500	<u>ALH 1494</u>







## RACKING WITH TRAYS

Racking shelves are made of tubes and either solid or perforated trays. Height adjustment is facilitated by markers engraved on the tube. Load: 200 kg by level. Hygiene Certified.



Adjustable height shelving connection.

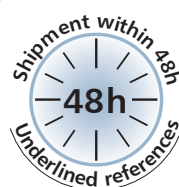
### Trays

Dimensions (mm)	ALUMINIUM	STAINLESS STEEL	
	Solid trays	Solid trays	Perforated trays
	Ref.	Ref.	Ref.
A 610 × 400	<u>805 611</u>		
D 715 × 400	<u>805 618</u>		
F 930 × 400	<u>805 614</u>		
B 1150 × 400	<u>805 612</u>		
E 1255 × 400	<u>805 619</u>		
C 1365 × 400	<u>805 613</u>		
A 610 × 500	<u>805 651</u>	<u>805 671</u>	<u>805 681</u>
D 715 × 500	<u>805 658</u>	<u>805 678</u>	<u>805 688</u>
F 930 × 500	<u>805 660</u>	<u>805 680</u>	<u>805 687</u>
B 1150 × 500	<u>805 652</u>	<u>805 672</u>	<u>805 682</u>
E 1255 × 500	<u>805 659</u>	<u>805 679</u>	<u>805 689</u>
C 1365 × 500	<u>805 653</u>	<u>805 673</u>	<u>805 683</u>
A 610 × 650	<u>805 654</u>	<u>805 674</u>	
B 1150 × 650	<u>805 655</u>	<u>805 675</u>	
C 1365 × 650	<u>805 656</u>	<u>805 676</u>	



### Uprights

Description	Reference
Stainless steel tube height 1780 mm Ø 32 mm with jack	<u>805 677</u>



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## 4 TIER COMBINATIONS

Combinations of elements consisting 4 trays and 4 tubes (positioned side by side). The table below indicates the more cost effective price combinations. Each column is identified by a 2 letters prefix (EA, EC, ED...).

**To place an order:** please indicate depth code followed by the overall length required.



Module A.....Overall length 655 mm  
 Module D.....Overall length 760 mm  
 Module F .....Overall length 975 mm  
 Module B .....Overall length 1195 mm  
 Module E .....Overall length 1300 mm  
 Module C.....Overall length 1410 mm

**For lengths less than 1000 mm,  
 add a 0 in front of the length  
 (e.g. EA0655)**

Overall length (mm)	Combinations	Width 400 (overall 445 mm)	Width 500 (overall 545 mm)		Width 650 mm (overall 695 mm)	
		Aluminium trays with s/steel tubes	Aluminium trays with s/steel tubes	S/steel trays and tubes		Aluminium trays with s/steel tubes
		Solid trays <b>EA</b>	Solid trays <b>EC</b>	Solid trays <b>ED</b>	Perforated trays <b>EE</b>	Solid trays <b>EF</b>
655	A					
760	D					
975	F					
1195	B					
1300	E					
1410	C					
1520	2D					
1630	A+F					
1735	D+F					
1850	A+B					
1950	2F					
2065	A+C					
2170	B+F					
2275	E+F					
2385	C+F					
2495	B+E					
2605	2F+A					
2710	C+E					
2820	2C					
2925	3F					
3045	2B+A					
3150	2B+D					
3250	2F+E					
3365	2B+F					
3470	B+E+F					
3585	3B					
3690	2B+E					
3795	2C+F					
3900	3E					
4015	2C+B					
4120	2C+E					
4230	3C					
4335	C+3F					
4450	2B+E+D					
4560	3B+F					
4665	2B+E+F					
4770	2C+2F					
4885	3B+E					
4995	3B+C					
5095	3E+B					





# HYGIENE



## Eye-catching:

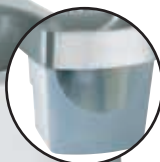
one-piece.

The basin, lip and backsplash assembly is made in one piece.

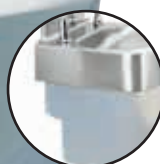
Streamlined design.



**Hygienic:** oversized basin (350 x 275 mm, depth 80 mm).



**Complete kit:** comes as standard with nail brush, bin, electronic tap, connection hoses, sink pipe trap and wall bracket



**Inset bin:** this recess allows straightforward installation of the wash basin, regardless of the room taken up by the water inlet and evacuation pipe



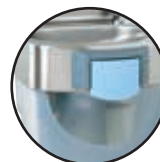
## Easier installation :

thanks to the fixing strip at the rear of the splash-back.



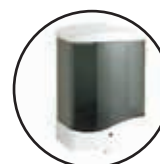
## Ergonomics and sustainable development:

tap with infra red detection cell made in France. Reduced water consumption thanks to immediate stop of flow on removal of hands.



## Also available

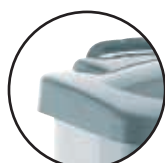
with knee-operated tap.



**Wide choice:** manual, electronic soap dispenser, soap pump.



Flash on our documentation !



**Ergonomic:** oversized carrying handle and easily accessible wide pedal.



**Simplified closure.**



**Easy use:** thanks to the wheels Ø 150 mm for easy movement.



**Sturdiness:** very rigid bag support consisting of a 4 mm flat bar plus elastic strap bag fixing system.



**Acoustic comfort :** injection moulded polypropylene lid, rigid and noiseless.



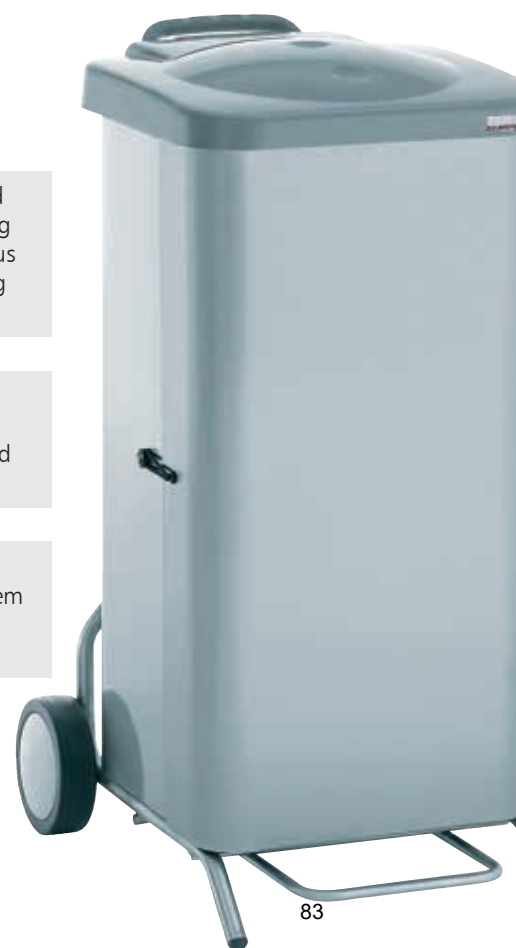
**Reliability:** sturdy, reliable lid lifting system with double stainless steel rod.

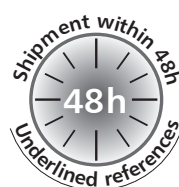


Flash on our documentation !



**TOURNUS EQUIPEMENT**





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## SELF-CONTAINED HAND WASH-BASINS



806 517

Stainless steel construction. 2 fixed wheels and handle for easy moving. Basin 345 × 245 mm, depth 115 mm. Foot control. 2 cans of 13 litres (one for clear water, one for waste water). Supplied with manual soap dispenser 500 ml, paper towel dispenser (one towel roll Ø 120 mm, length 208 mm, supplied), hook-on dustbin.

**Self-contained hand wash-basin, ref: 806 517:** electric pump powered by 2 batteries 6 V supplied.

**Self-contained hand wash-basin with built-in-water heater, ref: 806 519:** integrated electric water heater for instant hot water production. Selection button for continuous adjustment of cold water to hot water and vice versa (up to 45°C). Supplied with 230 V 16 amp connection. Power rating 3.7 kW. Operational stop facility to protect the water heater when there is no water in the jerrycan.

Description	Overall dim. l × w × h (mm)	Reference
Self-contained hand wash-basin	415 × 345 × 1200	<u>806 517</u>
Self-contained hand wash-basin with built-in water heater	415 × 345 × 1200	<u>806 519</u>



806 519

## JANITOR SINK

Stainless steel welded construction, clad to 3 sides. 4 tubular legs 40 × 40 with jacks. Hot and cold water pre-mixer tap with check valves and temperature control. ½" manual control mixer tap. Delivered with PVC sink pipe, overflow tube and goose neck.

Storage buckets with peripheral surround to prevent products from overflowing. Grid supporting stainless steel buckets, removable. Drainage: 1.5" plug hole.

Useful dimensions: top basin L 430 × W 280 × H 130 mm - lower basin: L 400 × W 400 × H 200 mm



806 536

Description	Overall dim. l × w × h (mm)	Reference
Janitor sink	500 × 600 × 890	<u>806 536</u>
Janitor sink	500 × 700 × 890	<u>806 537</u>



## ACCESSORIES FOR HAND WASH-BASIN



806 395



806 396



230 552



230 553



230 554

Description	Overall dim. l x W x h (mm)	Reference
Stainless steel wall dustbin	250 x 140 x 250	<a href="#">806 395</a>
Plastic wall dustbin	250 x 200 x 400	<a href="#">806 396</a>
Paper towel dispenser, capacity 250 towels (1)	280 x 130 x 370	<a href="#">230 552</a>
Box of 3000 towels, 30 packets of 100	300 x 290 x 145	<a href="#">230 398</a>
Paper towel dispenser for rolls ø 120 mm	140 x 155 x 290	<a href="#">230 553</a>
Box of 15 paper towel rolls ø 120 mm	h = 210	<a href="#">806 362</a>
Paper towel dispenser for rolls ø 170 mm	210 x 220 x 320	<a href="#">230 554</a>
Box of 6 paper towel rolls Ø 170 mm	h = 195	<a href="#">806 364</a>
Nails brush on support		<a href="#">806 314</a>
Soap dispenser 500 ml	95 x 95 x 165	<a href="#">230 469</a>
Extra-cost for plug and brass tap + brass siphon		<a href="#">230 234</a>
Knee-control kit: control by rod + swan neck, flexible tube. Enables conversion an existing basin		<a href="#">806 350</a>

(1) Attached to the upstand height 790 mm or the wall



230 469



806 314



806 350







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## HAND SANITIZER GEL DISPENSERS



806 280



806 279



806 285



806 286

Specially designed for hygienic environments, Our range of distribution of hydroalcoholic gel will allow you to combine safety and practicality at a lower cost. Stainless steel construction for all our distributors. Compatible with gel and liquid solutions.

Alcohol gel dispenser: Tube Ø 63.5 mm, brushed finish. Visible gel level. Filling of the pump tank with no tools required. Bottle 400ml (200 doses) supplied, empty.

2 × 5-litre Dispenser: Pouring spout, controlled by a pedal. Removable receptacle under the spout (GN1/9 polypropylene container, depth 65 mm). Removable cover at the back of the dispenser to access bottles, slot to view the gel level. Lug to fit a padlock (not supplied) to secure bottles. Retractable carrying handle. 2 wheels Ø 80 mm.

1-litre Dispenser: Same design for 2 × 5-litre dispenser Can be fixed to the floor. Capacity: 1-litre bottle at the back of the dispenser (supplied, empty). Without wheels or receptacle.

Description	Height (mm)	Dimension (mm)	Ref.
Alcohol gel dispenser «Adults»	1000	Ø 284	<u>806 280</u>
Alcohol gel dispenser «Children»	875	Ø 284	<u>806 279</u>
Gel dispenser 1 litre	1000	P185 × L180	<u>806 285</u>
Gel dispenser , 2 × 5 litres	1000	P285 × L295	<u>806 286</u>



## GUIDE POSTS



904 051 + 904 050



903 020

To create a workspace, reception or waiting area.

Description	Height (mm)	Dimension (mm)	Ref.
Post with cord 1500 mm long	1050	Ø 280	<u>904 051</u>
Post alone to fasten cord	1050	Ø 280	<u>904 050</u>
Cord alone 1500 mm long	-	-	<u>230 923</u>
Barrier post with cassette tape unwinder 2300 mm long	1050	Ø 280	<u>903 020</u>



## STERILIZING CABINETS

Stainless steel construction, rounded edges, transparent Plexiglass doors, stainless steel hinge, magnetic lock. Sloping top and bottom, interior support bar. Control button to outside of cabinet. Timer adjustable from 0 to 2 h. U.V. tube with automatic U.V radiation cut-off system when door is opened. Index of protection IP 24. Voltage 230 V. Power cord length 1,20 m



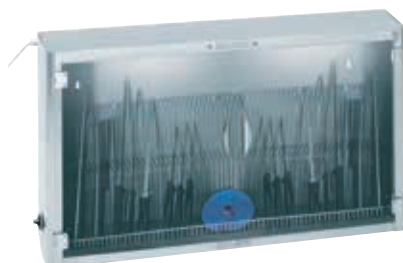
806 421



806 422



806 423



806 424



Key lock

Description	Overall dim. l x W x h (mm)	Without key Ref.	With key Ref.
1 door, 25 knife capacity with grid in cut sheet metal	575 x 170 x 600	<a href="#">806 421</a>	<a href="#">816 421</a>
1 door, 15 knife capacity with magnetized bar	575 x 170 x 600	<a href="#">806 422</a>	<a href="#">816 422</a>
1 door, 25 knife capacity with stainless steel grid	575 x 170 x 600	<a href="#">806 423</a>	<a href="#">816 423</a>
2 doors, 50 knife capacity with stainless steel grid	1030 x 170 x 600	<a href="#">806 424</a>	<a href="#">816 424</a>

### UV tubes

Description	Reference
Tube 15 W, 440 mm for sterilizing cabinet 1 door (before 2018)	<a href="#">262 170</a>
Tube 30 W, 900 mm for sterilizing cabinet 2 doors (before 2018)	<a href="#">262 172</a>
15 W E27 lamp for sterilizing cabinet (since 2018)	<a href="#">1 364 906</a>

\*1-door cabinets have 1 lamp, 2-door cabinets have 2 lamps.





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# INSECT-KILLERS

he destruction of flying insects in kitchen or food shops. Stainless steel construction. Inside grid high voltage and exterior protection grid in stainless steel wires. Stainless steel drawer. Attractive actinic blue light tubes U.V. long lasting effectiveness (1 year). Power cord length 1,20 m. Voltage 230 Volts, 50 - 60 Hz.



806 952



806 945

## Wall-mounted insect killers

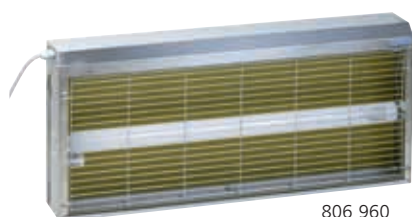
Wall-mounted insect-killers	Protected area	Overall dim. l x W x h (mm)	Reference
<b>40 W</b> (1 tube of 40 W)	50 m <sup>2</sup>	615 × 95 × 240	<a href="#">806 952</a>

## Hanging insect killers

Hanging insect-killers	Protected area	Overall dim. l x W x h (mm)	Reference
<b>15 W</b> (1 tube of 15 W)	40 m <sup>2</sup>	460 × 95 × 235	<a href="#">806 941</a>
<b>30 W</b> (2 tubes of 15 W)	80 m <sup>2</sup>	460 × 110 × 285	<a href="#">806 943</a>
<b>40 W</b> (2 tubes of 20 W)	90 m <sup>2</sup>	615 × 110 × 330	<a href="#">806 945</a>
<b>80 W</b> (2 tubes of 40 W)	180 m <sup>2</sup>	615 × 110 × 330	<a href="#">806 947</a>

# GLUE TYPE INSECT-KILLER

For the destruction of flying insects in kitchen or food shops. Stainless steel construction, exterior grid in stainless steel wires. Glue boards (1 board on wall-mounted model, 2 boards on hanging model) positioned on central part, near attractive actinic U.V. tubes with long lasting effectiveness (1 year). **Killing of insects with no risk of splashing**, for all flying insects even the smallest. Power cord length 1,20 m. Voltage 230 Volts, 50 Hz.



806 960



229 802



807 080

Glue insect-killer	Protected area	Overall dim. l x W x h (mm)	Reference
Wall-mounted <b>40 W</b> (1 tube of 40 W)	50 m <sup>2</sup>	615 × 142 × 285	<a href="#">806 960</a>
Hanging <b>80 W</b> (2 tubes of 40 W)	180 m <sup>2</sup>	615 × 97 × 285	<a href="#">806 967</a>

## Accessories for insect-killers (SAV)

Actinic U.V. tube, long lasting effectiveness.

Description	Overall dim. (mm)	Reference
Actinic tube U.V. 15 W	L = 440	<a href="#">229 800</a>
Actinic tube U.V. 20 W	L = 590	<a href="#">229 801</a>
Actinic tube U.V. 40 W	L = 590	<a href="#">229 802</a>
Pack of 12 actinic tubes U.V. 15 W		<a href="#">806 976</a>
Pack of 12 actinic tubes U.V. 20 W		<a href="#">806 977</a>
Pack of 12 actinic tubes U.V. 40 W		<a href="#">806 978</a>
Pack of 6 glue boards for insect-killers 40 W and 80 W		<a href="#">807 080</a>





## DISINFECTION TRAY

Stainless steel disinfection tray. Water heated by shielded heating element of 1500 W, with thermostat. Tray content renewed 1 to 2 times an hour. 230 V connection.



806 470



262 141



Description	Overall dim. l × W × h (mm)	Reference
Heated disinfection tray	340 × 100 × 715	<u>806 470</u>
Immersion heating for disinfection tray (after sales)		<u>262 141</u>

## STERILIZING UNIT

Hydraulic unit for low-pressure cleaning and sterilizing of surfaces and floors. Foodstuff quality tube length 15 m. Anti-shock gun. Stainless steel 10 kg can support. Concentration adjusted by calibrated nozzles. Drinking water system protected by standard switch. Wall fastening.



806 462

Description	Overall dim. l × W × h (mm)	Reference
Sterilizing unit, 1 product	262 × 110 × 390	<u>806 462</u>
Sterilizing unit, 2 products	700 × 400 × 1000	<u>221 640</u>





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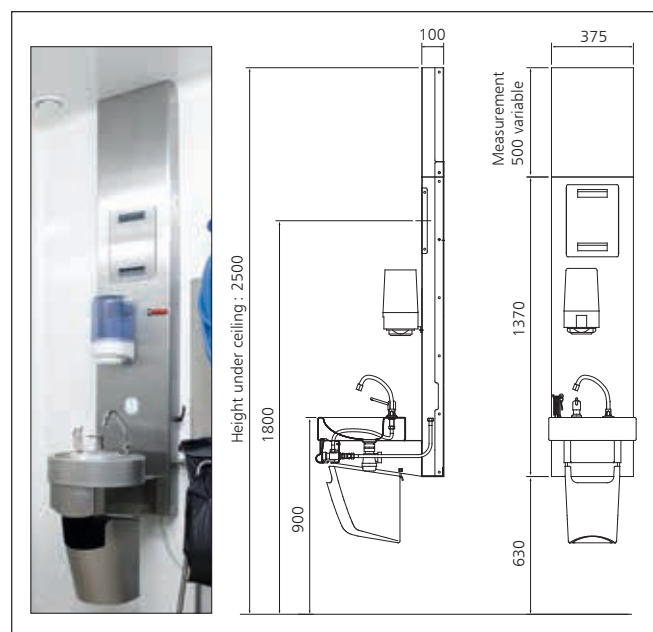
# TECHNICAL COLUMN

Made to measure to layout drawing supplied by customer. The service columns are designed to clad the ceiling fed fluid and power supplies. Installation will take place after positioning of pipelines.

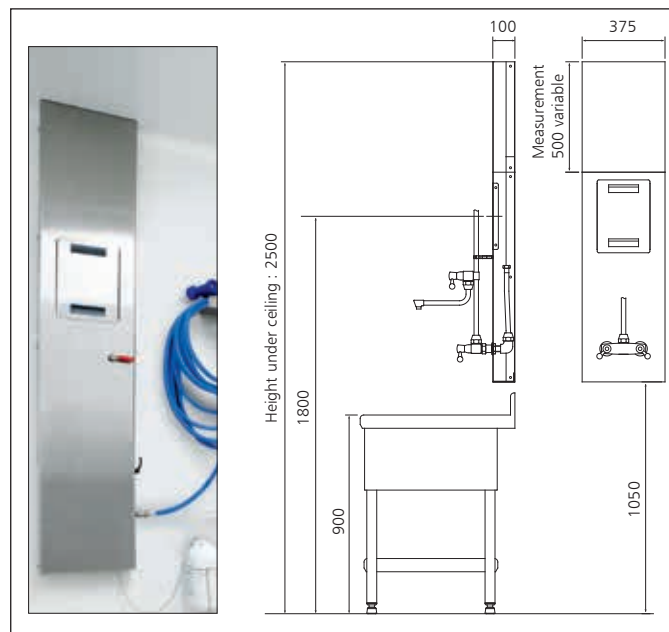
Stainless steel construction, made up of a structure fixed to the wall and a removable hatch 1.80 m from the ground for access to shut-off valves. The wall structure is made up of two parts, the height of the top part varies according to the clearance under the ceiling.

The bottom part of the columns can be fitted with wash basins, disinfection stations, taps or electric connectors.

Description	Reference
Column with TS2000N hand wash basin	605 300
Column with sterilizing unit	605 301
Column with TS2000N hand wash basin and sterilizing unit	605 302
Column with mixer tap	605 303
Column with mixer shower head + swan neck	605 304



605 300



605 304

# BAG HOLDERS



## Mobile bag holders

Made of stainless steel 20 mm diameter tubing. Very rigid bag support consisting of a 4 mm stainless steel flat bar and an elastic strap bag fixing system. Strong and reliable lid opening system consisting of a stainless steel pedal connected to a double stainless steel rod. Injection moulded polypropylene lid, rigid and silent in operation. 2 smooth wheels Ø 150 mm. Generously-sized manoeuvring handle. Rigid stainless steel surround with hinged door and latch.

Description	For bags (litres)	Height (mm)	Overall dim. l x W (mm)	Reference
Bag holder with lid	100 - 130	900	450 x 535	<a href="#">804 465</a>
Bag holder with lid	50 - 100	700	450 x 535	<a href="#">804 464</a>
Bag holder with lid + S/steel surround	100	900	450 x 535	<a href="#">804 468</a>
Bag holder with lid + S/steel surround	70	700	450 x 535	<a href="#">804 467</a>
Bag holder without lid	50 - 100	800	450 x 505	<a href="#">804 460</a>

## Bag holders with clip

Stainless steel construction. 2 swivel wheels Ø 80 mm. 2 feet made of stainless steel tube with non-slip rubber pads to the front. Stainless steel base to support the bag. Clip consisting of 2 stainless steel plates covered in rubber. Pedal operated opening.

Description	For bags (litres)	Height (mm)	Overall dim. l x W (mm)	Reference
Bag holder with clip	100	810	450 x 535	<a href="#">804 452</a>
Bag holder with clip	110	970	450 x 535	<a href="#">804 453</a>

## Options

Description	Reference
<b>FOR MOBILE BAG HOLDERS</b>	
Removable tray for placing on the lower frame (1)	<a href="#">118 845</a>
Labels for sorting waste: 5 colours	<a href="#">296 298</a>
<b>MOBILE BAG HOLDERS WITHOUT SURROUND AND BAG HOLDERS WITH CLIP</b>	
Bag roll holder Ø 100 mm, height 250 mm (2)	<a href="#">804 476</a>

(1): Not suitable for use with s/steel surround model.  
(2): Supplied with clamp







Consult'Express



Your shipping date



804 395

## Snack bar bin

Waste bin for snack and fast food. Stainless steel construction. Top of unit fitted to take trays. Waste flap. Mobile stainless steel front with base at rear and very rigid flat surface 4 mm thick to hold bag.

This device is designed for easy fitting and removal of the bag, held by an elastic strap.

Description	Capacity (litres)	Height (mm)	Overall dim. l x W (mm)	Reference
Snack bar bin	110	1236	444 x 480	<u>804 395</u>



804 405

## Cylindrical bin

Stainless steel construction. Sealed base. Lid with pedal. 2 swivel wheels.

Description	Capacity (litres)	Height (mm)	Ø (mm)	Reference
Cylindrical bin	50	610	370	<u>804 405</u>
Cylindrical bin	100	720	450	<u>804 407</u>



906 505

## Waste bin for fat and bones

Stainless steel construction. Open-ended cylinder, and an independant wheeled base. Lid with hook. 4 swivel wheels.

Description	Ø x H (mm)	Reference
Waste bin for fat and bones, capacity 100 litres	470 x 755	<u>906 505</u>

## Sanitary containers

Polyethylene body and lid + padlock. Capacity 60 litres.

Description	Ø x H (mm)	Reference
"Seizure" sanitary container	400 x 650	<u>804 426</u>
Sanitary container for SRM (specified risk materials)	400 x 650	<u>804 425</u>
Wheel-base for sanitary recipient	425 x 125	<u>906 519</u>



804 425



804 426



906 519

# # EXPORT TEAM



**Romain BRETON**  
**Export Director**  
**Northern Europe**  
Mob: + 33 6 83 66 30 85  
rbreton@tournus.com

**Frédéric DOUX**  
**Benelux, Switzerland,**  
**Caribbean**  
Mob: + 33 6 07 27 10 53  
fdoux@tournus.com

**Giorgia STEFANI**  
**Italy**  
Mob: + 39 338 498 50 09  
gstefani@tournus.com

**Georges WARDE**  
**Middle East, Africa, Asia**  
Mob: + 33 6 11 17 53 98  
gwarde@tournus.com

**Vibin THOMAS**  
**UAE, Oman, Kuwait, Bahrain**  
Mob: + 971 56 441 78 40  
vthomas@tournus.com

**Claudia SCHMITT**  
**Germany**  
Mob: + 49 176 81009375  
claudia.schmitt@vskraus.de

## BACK OFFICE

**Carine VILLANI**  
Mob: + 33 3 85 27 42 43  
cvillani@tournus.com

**Emeline RAVET**  
Tel : + 33 3 85 27 42 74  
eravet@tournus.com

**Virginie POITOUX**  
Mob: + 33 3 85 27 42 65  
vpoitoux@tournus.com

**TOURNUS EQUIPEMENT**  
25 avenue Jean Moulin  
CS 20005  
71700 TOURNUS - FRANCE

Code APE2893 Z - RC Mâcon B383 567 104  
Fax : + 33 3 85 27 42 60  
export@tournus.com

[www.tournus.com](http://www.tournus.com)

Non-contractual documents. The specifications given are subject to change with a view to improvement. • 05/2024 - EN100213-0

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