



## FISH COUNTERS BY TOURNUS



■ STACTIC BACK COOLING ■ ROUNDED DESIGN COUNTERS ■ STRAIGH DESIGN COUNTERS

ACCESSORIES ■ MODULAR COUNTERS ■ DISPLAY UNITS ■ STAINLESS STEEL ENVIRONMENT

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### THE FISH COUNTER SPECIALIST

- Professional service including counter and environment (rear of counter, preparation area, cold chamber).
- Guidance in your project, advice in designing your counter and interface handled with other trades:
  - autocad drawings for architects and site managers
  - dialogue with other tradesmen: misting system, plumbing, electricity, refrigeration, fish breeding,
  - sound knowledge of standards and health and veterinary department requirements

### BESPOKE COUNTERS

- Layout according to your premises and customer flow
- Tailor-made shapes and lengths
- Possibility of associating several types of counters
- Wide choice of legs and glass protections
- All accessories for preparation and sale
- Adaptation to your store's budget

### ADHERING TO COMMITMENTS

- Proximity with your store
- Adherence to lead times
- Worksite monitoring and execution
- Installation carried out by a dedicated team





# COUNTERS WITH STATIC BACK COOLING

Food quality stainless steel construction. Made-to-measure length and installation to drawing. Open or closed corner counters possible.

Cooling coil underneath. At rear of counter, cooling produced by a static evaporator in the top part: the products displayed are enveloped in cold air. Injection moulded polyurethane foam insulation. Smooth base with no projections for optimum cleaning. Rear edge with cut surface to hook accessories.

Direct lighting built into display strip along the whole counter. Curved glass protection including in corners freeing up a maximum of space to load and clean the counter.



## GLASS PROTECTION

### Lift-up glass

Curved safety glass, 6 mm thick, that lifts with gas pistons freeing up a maximum of space to load and clean the counter from the front.

### Tilting glass

Curved safety glass, 6mm thick tilting towards to front of the counter. This allows for easy cleaning of glass. The counter is loaded from the rear.

### Straight glass

Safety glass, 8 mm thick, 350 mm high for front service. Removable glazing held by posts. The counter is loaded from the rear (counter in central position) or the front (counter against a wall).

## LEGS

Legs with jacks to adjust horizontality. Discharge of water into leg via a flexible hose and inspection hatch.

"Boat" shaped legs – stainless steel legs 980 x 400 mm,

Cylindrical legs – stainless steel, diameter 800 mm.

## ACCESSORIES FOR COUNTERS WITH STATIC BACK COOLING

Hook-on cutting station - Ref: 905 383

Support for scales - Réf : 905 362

Paper and scale support including paper rack, bin, strip for hooks, Ref: 905 382

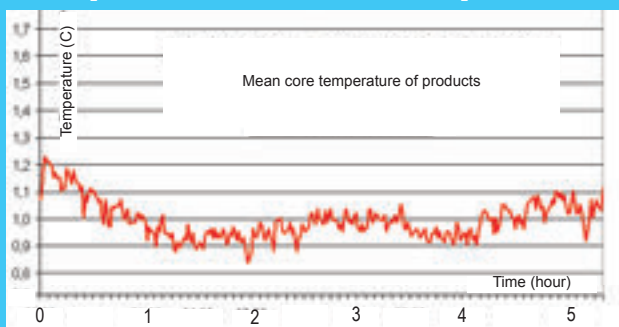


## SHELLFISH COUNTERS

To display shellfish and seafood. Two lengths: 1,300 and 1,500 mm. Legs and front strip identical to counters with static back cooling making for a streamlined counter. Very deep: 125 mm to avoid overflow of water.



## Compliant and tested products



Our counters comply with the European regulation n°852-2004 and the order of 21 December 2009 (core temperature of fish between 0 and + 2°C).

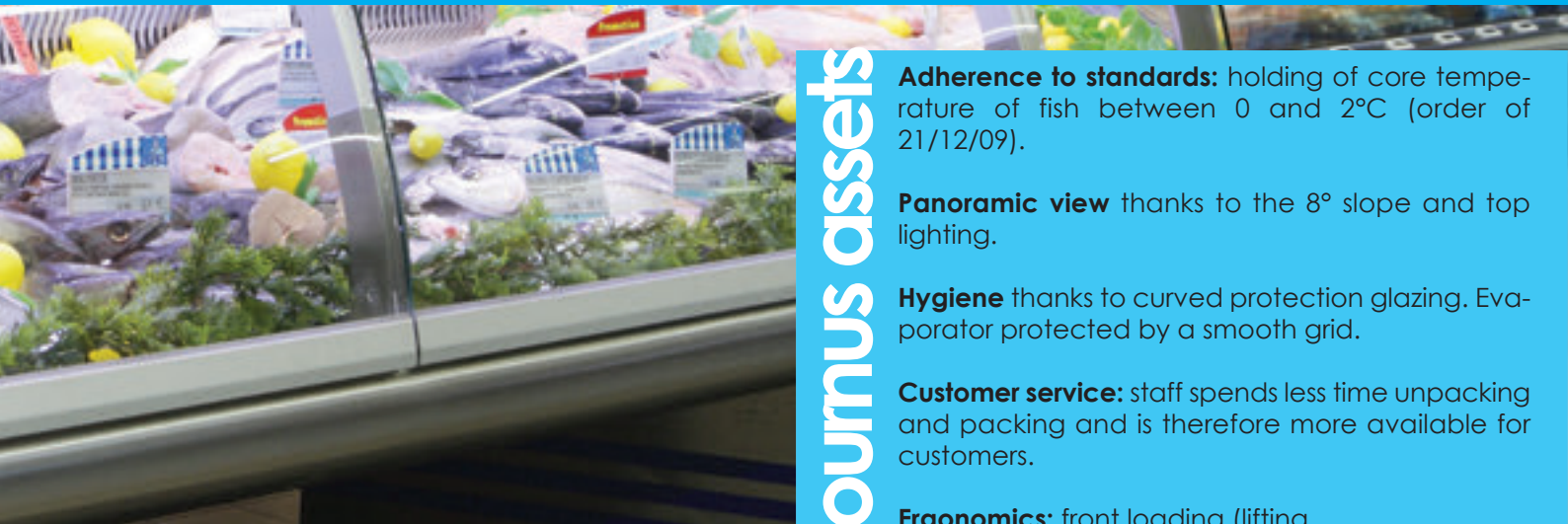
## Counter benefits

30 kg of ice per metre i.e. 3 times less ice than for an isolated counter: **time saving** when setting up the counter.

Smaller ice making machine: **Lower investment cost.**

No spray bank, i.e. a **saving of 360 litres of water** per day for a 10 m counter.

No drying, fish storage time increased: **loss reduced by 30%.**



# The Tournus assets

**Adherence to standards:** holding of core temperature of fish between 0 and 2°C (order of 21/12/09).

**Panoramic view** thanks to the 8° slope and top lighting.

**Hygiene** thanks to curved protection glazing. Evaporator protected by a smooth grid.

**Customer service:** staff spends less time unpacking and packing and is therefore more available for customers.

**Ergonomics:** front loading (lifting glass panels)

**Eye-catching:** electrical power supply and waste water discharge hidden in the legs.



**Panoramic view**  
Optimum presentation of products



**Lift-up type protection glass**  
Front loading of products



**Glass protection with gas pistons**  
Powered easy lifting



**Temperature maintained at all times**  
Rear evaporator + cooling underneath.



**Built-in lighting**  
Optimum presentation of products



**Easy access to discharge pipe**

- Customers cannot touch products and they are protected from saliva
- Fish temperature held between 0 and 2°C
- Shellfish, seafood and fillets not in contact with the ice



# COUNTERS WITH ROUND TUBE IN FRONT

Food quality stainless steel construction. Overall width: 1,140 mm. Made-to-measure length and installation as per your store drawing.

Front edge made of round tube, diameter 130 mm. Height of edge at front: 705 mm, rear: 965 mm, depth: 60 mm, slope: 14°.

Vertical rear edge 40 mm wide taking hook-on type accessories. Smooth base with no projections for optimum cleaning. Injected polyurethane foam insulation included in front tube. Possibility of adding a refrigeration coil.



## GLASS PROTECTION

Removable flat toughened safety glass, 8 mm thick, height: 350 mm or more, held by stainless steel posts. Side glass panel as option.



## DISPLAY STATIONS

Removable half-moon shaped sections that hook on to the rear of the counter to increase the display area during busy periods.

Length: 1,000 mm - ref. 904 305

Length: 1,500 mm - ref. 904 304



## DISPLAY UNITS

Cut stainless steel shelved display units to enhance preparations arranged in stainless steel prof. GN 1/3 containers. 65 mm (as extra, ref. 803 844).

**For 4 containers** - dim. 842 x 335 mm - ref: 904 423

**For 8 containers** - dim. 842 x 670 mm - ref: 904 424



## SCALES SUPPORTS

Hook-on at the back of the counter

500 x 400 mm - ref: 904 107

600 x 450 mm - ref: 904 108



## The Tournus assets

Design, layout, execution, delivery and installation. **Adherence to commitments** for on-time commissioning of counter.

Professional service including counter and environment (rear of counter, preparation area, cold chamber). **Installation performed by a dedicated team.**

**Counters come fully equipped:** cutting station, paper racks, bag dispensers, weighing scales bases. Display station.

**Insulation with no thermal bridges** for optimum ice conditions.

**Eye-catching:** brush finished stainless steel, stainless steel glass holders blending in with the line, concealed run-off.

**14° Slope** designed for optimum showcasing of products.

## LEGS

Legs common to the counters with round tube and multi-faceted counters. For a straight counter provide for: 2 legs up to 4 metres, 3 legs between 4.25 m and 6.50 m and 4 legs between 6.75 m and 8 m. For a counter in a curved or broken line configuration, the number of legs depends on the shape. Water discharge inside the legs with a flexible hose, side access door on closed legs. Possibility of lacquer finish, colours on request.

**Semi-oval leg** - Dim. 800 x 200 mm

**Rectangular stainless steel leg** - Dim. 900 x 150 mm

**Stainless steel boat-shaped leg** - Dim. 980 x 400 mm

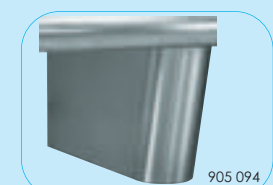
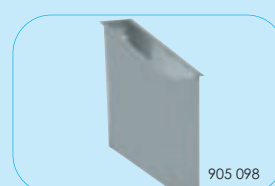
**Stainless steel cylindrical leg** - Diameter 450 mm

Ref : 905 090

Ref : 905 098

Ref : 905 094

Ref : 905 099



# STRAIGHT DESIGN COUNTERS

Food quality stainless steel construction. Bespoke length and layout to drawing, straight counter or with corner units. Overall width: 1,075 mm. Height of front edge: 710 mm, rear: 960 mm, depth: 70 mm.

Front edge with 3 sides, height 120 mm. Injected polyurethane insulation included in front. Possibility of adding a refrigeration coil.

Vertical rear edge 40 mm wide taking hook-on type accessories. Smooth base with no projections for optimum cleaning.



## REMOVABLE GLASS PROTECTIONS

**Curved Altuglas** - front panel, 8 mm thick, 350 mm high on stainless steel pillars Ref : 703 100

**Flat toughened glass** - 8 mm thick in polyethylene profile:

- front glass protection, 350 mm high Ref : 703 110

- lateral protection Ref : 904 036

**Altuglas ice stop** - 6 mm thick, 100 mm high, arranged behind the front edge of the counter Réf : 703 130



*As option: please make enquiries with us for swinging protective glass panels*

## BACK DISPLAY STATIONS

Designed to increase the display area of counters.

### Removable rectangular sections

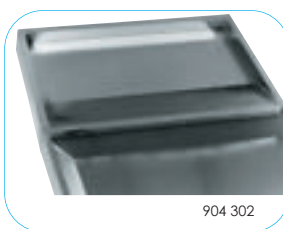
Dim. 1000 x 650 mm Ref : 904 301

Dim. 1500 x 650 mm Ref : 904 302

### Sections welded to rear of counter

Dim. 1000 x 550 mm Ref : 703 050

Dim. 1500 x 550 mm Ref : 703 051



## The Tournus assets

**Long-lasting ice** with no thermal bridges.

**Eye-catching:** brush finished stainless steel, stainless steel glass holders blending in with the line, concealed run-off.

**14° Slope** designed for **optimum showcasing of products**, built-in run-off.

**Fully-equipped counters:** cutting stations, paper racks, bag dispensers, scale supports.

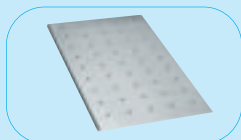
**Modular counters:** possibility of adding front or rear sections, shellfish baskets on removable supports.

**Easy positioning** of counters thanks to adjusting jacks.

**Front** loading possible.

## DRAINAGE GRIDS

Grids common to the counters with round tube and multi-faceted counters made of perforated stainless steel, laid on the bottom of the counter to discharge water and drips under the layer of ice. Tailor-made executions according to shape and length of counter.



## WASH DOWN FACILITIES

Installation common to the counters with round tube and multi-faceted counters. Stainless steel banks, Ø 16 mm perforated for water run-off.

**Spray bank:** slow run-off for discharge of water and drips under the base grid.

**Ice removal bank:** hot water jets for quick melting of ice from the counter at the end of the working day.



# ACCESSORIES



Accessories common to the counters with round tube and multi-faceted counters.

## DISPLAY OF SHELLFISH

**Mussel tray**

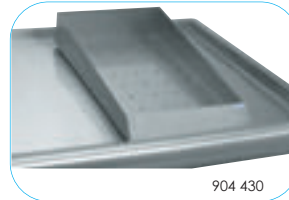
Ref : 904 430

**Wicker basket for shellfish**

Ref : 905 010

**Stainless steel container for wicker basket**

Ref : 905 119



904 430



905 119

905 010

## WORK STATIONS

**Cutting stations with drawer and knife holder**

600 x 325 mm

Ref : 904 323

800 x 400 mm

Ref : 904 324

800 x 400 mm with shower tap holder

Ref : 904 325

**Wash and cutting station** - 700 x 370 mm

Ref : 904 333



904 323



904 333

## SHOWER HEADS

**1 water shower head**

Ref : 230 240

**Overhead spray tap on balancing device**

Ref : 905 190

**Shower head with winder and trigger**

Ref : 905 210

with 11 m of hose

Ref : 905 200

with 15 m of hose



230 240



905 190



905 210

## PACKING

**Precut bag dispenser**

- hooks onto counter

Ref : 904 503

- wall-mounted

Ref : 904 502

**U-shaped paper holder**

Ref : 904 355

**2-compartment paper rack**

Ref : 904 356

**3-compartment paper rack**

Ref : 904 358

**Strips for bag holder hooks**

Ref : 904 042

**Dispenser for paper in continuous roll form**

Ref : 904 504

**Paper unwinding station + heat-sealing stand**

Ref : 904 509

**Heat-sealing support with paper unwinding station**

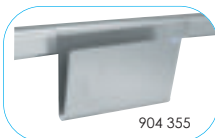
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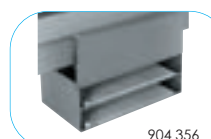
904 503



904 502



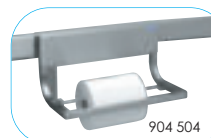
904 355



904 356



904 042



904 504



904 509



904 506



# MODULAR COUNTERS

Standard counters 2,200 x 1,100 mm or 1,100 x 1,100 mm, on legs or wheels. Food quality stainless steel construction.

Rectangular tray, 75 mm deep, 120 mm high, 40 mm wide. Injected polyurethan foam insulation with sealed stainless steel underneath. Tubular leg Ø 60 mm.

Height of counters can be adjusted in the width and length to determine the slope of the tray.

**Multiple combinations possible, in line, corner unit or islands.**

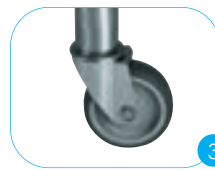
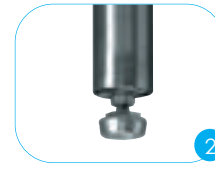


## CHOICE OF LEGS

With polyamide pads

With aluminium jacks

With stainless steel wheels



## ACCESSORIES FOR MODULAR COUNTERS

### Set of drainage grids

for counter 2,200 mm long

for counter 1,100 mm long

**Seal cover**, 1,100 mm long

**Hook-on Altuglas protection**, 1,100 mm long

**Extension to increase slope** (2 per counter)

**Cutting stations with drawer and knife holder**

600 x 325 mm

800 x 400 mm

**Wash and cutting stations**

700 x 370 mm

1000 x 500 mm

**Dispenser for bags in roll form**, 380 mm wide

**Dispenser for paper in continuous roll form**, 380 mm wide

**2-compartment paper rack**

**Removable section** - 1000 x 600 mm

**Scale supports**

500 x 400 mm

650 x 450 mm

**Strips for bag holder hooks**

Ref : 904 001

Ref : 904 024

Ref : 904 007

Ref : 904 004

Ref : 904 011

Ref : 904 103

Ref : 904 105

Ref : 904 106

Ref : 904 026

Ref : 904 503

Ref : 904 504

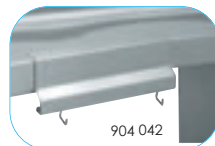
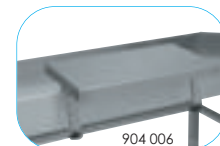
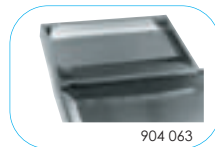
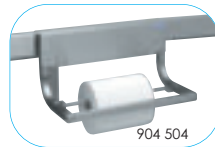
Ref : 904 041

Ref : 904 063

Ref : 904 104

Ref : 904 006

Ref : 904 042



## FRONT SERVING COUNTERS

Legs Ø 130 mm with built-in water run-off. Polyethylene pads for easy movement



## TILTING COUNTERS

Tray can be tilted lengthwise and crosswise for sales and tray swivels to horizontal or vertical position for storage. Tilting front trim to facilitate emptying of ice. Counters 2,200 x 1,100 mm running on wheels with stainless steel flange

### Accessories

Mirrors assembled in rear part to give an illusion of "volume", sections, stainless steel display units, stainless steel dividers, altuglas peripheral stops, octagonal shellfish units.



# DISPLAY UNITS

In addition to the fish counter, display units, shellfish units or ventilated counters bring the "sea" section to life.

Customers have a wide variety of displays:

- **self-service:** ready-packed shellfish, seafood, fresh fish
- **assisted service:** made-up preparations, seafood salads, cooked products.



## SHELLFISH UNITS WITH MULTI-FACETED EDGE

Made of octagonal-shaped welded stainless steel. Height at front: 820 mm, centre: 865 mm, slope: 13°. Injected polyurethan foam insulation and stainless steel underneath. 8 sides set in from the top. 4 holes for water discharge. Comes in 2 diameters: 1,500 or 2,000 mm, on wheels or nylon pads.



## SHELLFISH UNITS WITH CYLINDRICAL EDGES

Made of boat-shaped welded stainless steel. Dimensions 2,065 x 1,345 mm, 850 mm high, base sloped to central discharge, 63 to 95 mm deep. Injected polyurethan foam insulation and stainless steel underneath. Bent stainless steel base set in by 230 mm from the top. Water recovery into a gN 1/1 container on sliders in the lower part. Easily moved thanks to 4 x Ø 125 mm swivelling wheels, 2 with brake.



## OYSTER DISPLAY UNIT

Made of rectangular-shaped welded stainless steel. Height of front: 710 mm, rear: 970 mm, slope: 11°. Water recovery tray in lower part. Tubular welded leg 35 x 35 mm with braces. Easily moved thanks to 4 x Ø 125 mm swivelling castors, 2 with brake.



## VENTILATED COUNTERS

Blend in fully with the line and other Tournus counters. Edge identical to the adjacent counters and of the same width. Food quality stainless steel construction. Dimensions: 4 lengths from 1,300 to 2,100 mm, slope: 14°. Protection glass at front made of straight toughened glass, 250 mm high (self-service) or 350 mm (prepared products) and lateral sides. Semi-oval legs with jacks to adjust horizontality. Forced convection air curtain guaranteeing core temperature of products between 0 and +2°C. Digital control with permanent display of temperature. Available with or without built-in refrigeration unit.





# COUNTER ENVIRONMENT

Fish preparation, setting up and displays calls for suitable and robust equipment.

In addition to its counters, Tournus Equipement also designs and sells products that meet with all these functions: cutting tables, ice containers, trolleys, steps, etc.

This equipment, just like all the Tournus Equipement products, is designed for heavy-duty use in demanding conditions. It is sturdy, ergonomic and easy to maintain.



## PREPARATION TABLES

### **Polyethylene table top with waste disposal hole**

800 x 500 mm – sink to left

1,500 x 600 mm – sink to left

2,000 x 600 mm – sink in centre

### **Polyethylene table top with waste disposal hole and shower head**

1,500 x 600 mm – sink to left

1,500 x 600 mm – sink to left + gooseneck and knee control

2,000 x 600 mm – sink in centre

### **Stainless steel table top with waste disposal hole and shower head**

1,500 x 600 mm with removable polyethylene plate

Ref : 905 140

Ref : 905 141

Ref : 905 142

Ref : 905 130

Ref : 905 131

Ref : 905 132

Ref : 905 208



905 141



905 130

## PREPARATION OF BED OF ICE

### **Polyethylene ice containers**

300 litres - 970 x 795 mm

500 litres - 1170 x 1095 mm

### **Polyethylene raised ice emptying container**

on tubular stainless steel structure with stainless steel side doors  
capacity: 250 litres – 1,045 x 820 mm, 1,525 mm high

### **Stainless steel ice wall mould, 80 mm long**

### **Polyethylene ice shovel**

### **Aluminium ice shovel**

Ref : 816 157

Ref : 816 158

Ref : 816 151

Ref : 904 207

Ref : 904 210

Ref : 906 438



816 157



904 210



904 207

## TROLLEYS

### **Crate trolley**

3 fixed shelves – 1,200 x 850 mm - 850 mm high

### **Glass carrying trolley**

capacity: 14 glass - 1,070 x 600 mm, 850 mm high

Ref : 905 211

Ref : 905 221



905 211



905 221

## STEPS

1 step

2 steps

Ref : 904 190

Ref : 904 191



904 190



905 191

## CORNER PROTECTIONS

Semi-circular floor protection for sensitive areas.  
Stainless steel construction.

Height : 350 mm.

Height : 550 mm.

Ref : 120 512

Ref : 120 513



120 512

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