



www.tournus.com

## THE FOOD SERVICE SPECIALIST

- More than 100 years' experience, 25 of which in meal serving equipment.
- Over 2,000 projects completed in 5 years.
- Ease of assembly taken into consideration during the design stage. Distribution lines are test-assembled in our facilities before delivery.
- The layout of your restaurant is designed to guarantee quick and easy service.

## TECHNICAL EXPERTISE

- 6 technicians working exclusively on drawing up your offers (full installation costing).
- 14 draughtsmen specialised in defining your projects.
- 6 assistants in Customer Service to advise you.
- 11 production lines.
- 14 technical salesmen.

## INDUSTRIAL REACTIVITY

- The products are designed and produced on the same site in Tournus.
- 2 fully automated panelling lines.
- A number of robotic production lines.
- The shortest lead times.



## SELF SERVICE



PROUD OF OUR EQUIPMENT !





# A SOLUTION FOR EVERY ENVIRONMENT



**HOTEL BUFFETS**  
Luxury hotels, gourmet restaurants, holiday clubs...



**SCHOOL CATERING**  
Nursery, primary, upper school, university...



**CORPORATE CATERING**  
Companies, offices, administrations, institutions, etc.



**RECREATIONAL CATERING**  
Leisure parks, holiday centres, exhibition halls, museums...

## SOLUTIONS TO FIT THE JOB



### PLEASURE FOR THE SENSES

Tournus Equipement takes great care over producing original and distinctive lines for each of its product ranges.

The wide-ranging catalogue, the variety of colours on offer for dispensing units and the standard products comprising several levels of finish make it possible to create an array of atmospheres.



### TECHNICAL EXPERTISE

A dedicated team accompanies you from draft project through to installation: **14 specialized draughtsmen and 6 technicians** work on carrying out your offer.

**11 production lines** guarantee 100% French production.

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.**



3D graphic presentation

### INNOVATION - DESIGN

You picture it and our team designs your project in compliance with current hygiene standards.

Each offer is preceded by a feasibility study based on the layout, sections and elevations.





# THE PLEASURE OF A DINING ENVIRONMENT

# TECHNICAL POSSIBILITIES



Scan QR code to see our projects!

This offer, mainly designed for company restaurants and hotels, uses noble materials, polished granite or quartz tops, curved layouts, etc...  
The upmarket look and the infinite number of combinations help to give a prestigious appearance to your dining area.



## QUALITY FINISH

The greatest care is taken to provide the units with the best possible finish. Thanks to the possibility of customizing an infinite number of shapes, you can give free rein to your creativity.  
The sophisticated look creates a customised ambience combining luxury and originality to make every meal a pleasure and a time to relax. The very wide choice of fittings adapts to all your project layouts. Really easy to install.

## UNLIMITED FREEDOM OF CHOICE

To carry out your project, we provide you with the boldest solutions: shapes, sizes and a variety of materials (stainless steel, wood, granite, quartz, lava stone, glass, etc.).  
The huge variety of combinations is obtained by the different line layouts, trims and sunken areas: the front sections are manufactured according to your ideas, in laminate, wood or stainless steel and set off to their best by carefully positioned lighting units.

## GREATER FREEDOM FOR THE SERVICE

The dispensing units make it possible to vary the menus thanks to chafing dishes and stand-alone hot plates made of vitrified tempered glass, refrigerated display cabinets, etc.  
The food service lines improve client circulation, reduce waiting time and enhance contacts with the dining room staff.



## MODULES FOR ALL KINDS OF DECOR

Show kitchen or a mix of several themes in one place, boutique or scramble formation? The built-in modules fit into all types of creations by interior designers that are custom-made by carpenters or fitters.

Their contemporary line, their originality and performance help to create exclusive compositions and attractive, customised dining areas.

## YOUR CUSTOMIZED PROJECTS

A team of more than 20 people made up of sales advisors and design engineers work hand in hand with you for your project from start to finish.

Our teams define the right technical solutions for all your needs: static refrigeration, low frost or bed of ice equipment, water or vapour bain-marie, glass hotplates, stainless steel heated tops, induction hobs and woks, chafing dishes to cause a stir no matter on what you plan to serve.

## FOOD SAFETY

The display cabinets, refrigerated tanks and heated top units ensure temperatures remain at the right level. The rounded food wells, touch controls, and perfect continuity between the tops of units and uprights make for easy cleaning and guarantee faultless hygiene.





# KEEPING EVERYONE HAPPY

Education establishments, businesses, administrations, holiday camps: Tournus Equipement matches the requirements of institutional or business catering structures providing a substantial number of covers on a daily basis, to ensure safe, simplified food service that is economically competitive.

## A WIDE VARIETY OF FINISHES

With a wide choice of units on offer, whether neutral, refrigerated or heated, several levels of finish and an array of colours, our range comes in many versions and enables a restaurant to be truly customised. Straight line, island or scramble formations or salad'bars: all sorts of layouts can be devised to create attractive areas for customers.

## A STREAMLINED FINISH

Tops with curved profile, bright transparent display cabinets with a thin top strip, panels unifying several units for optimum fluidity, discreet seals, Tournus Equipement food service units boast a sober finish, creating a consistent and pleasant overall effect.

## STURDINESS

Our food service line is designed to withstand time and wear and tear : 2 mm thick stainless steel tops, front and sides clad with water-repellent panels with stainless steel corner protection, tray rest brackets firmly fixed to the structure of units and 4-tube tray rests to guide trays smoothly and to protect the front.



# TECHNICAL POSSIBILITIES



Scan QR code to see our projects!

## ERGONOMICS – EASY TO USE

Refrigerated storage compartments with GN 1/1 or GN 2/1 dimensions and GN 1/1 display cabinet shelves to make service easier, and door handles within easy reach. Ergonomic height of 900 mm. Stainless steel top with orbital brushed finish to make cleaning easy. Digital displays tell you when to carry out maintenance operations.

## OPTIMUM HYGIENE

To maintain optimum hygiene after the service, every detail of the line has been carefully thought out: inside of storage compartments and food wells with rounded corners, generously-sized dispenser with flared base and no added parts so there is perfect continuity between the top and uprights, compressible seals between units, stainless steel filler covering panel joints, stainless steel grill can be removed without tools to clean the condensers easily. All these elements avoid areas where deposits and soiling might occur.

## COMPLIANCE WITH STANDARDS

A rigorous approach to guarantee tip-top performance: tray rest at a height of 790 mm to facilitate access for persons with reduced mobility, fan-assisted refrigerated storage compartments eliminating thermal bridges, excellent temperature holding of display cabinets (standard ACD 40-004), easy-clean design. Complies with all the regulations when it comes to institutional catering. Tournus Equipement's ISO 9001 certification guarantees the quality from design through to delivery.





# "MAKING CHILDREN WANT TO EAT HEALTHILY"

bambino<sup>2</sup>



Scan QR code to see our projects!

The bambino<sup>2</sup> self-service line is designed for primary school restaurants. It has the same advantages as adult lines: sturdiness, hygiene, compliance with standards, easy cleaning, thermal performance and ergonomics which all help to introduce young school children to the taste of different foods and teach them to become independent.

## A RANGE DESIGNED FOR THE VERY YOUNG

With an ergonomic tray rest designed to suit the size of primary school children, the bambino<sup>2</sup> self-service line allows them to have their tray at the right height.

**Height of units: 720 mm with tray rest at 620 mm.**

## AN EDUCATIONAL ASPECT

By allowing dishes to be seen at their height, the bambino<sup>2</sup> self-service line lets each child choose their own dish, thereby developing the child's independence and sense of taste.

**Refrigerated display cabinets at a height of 735 mm.**



## ENHANCED SAFETY

bambino<sup>2</sup> is designed with scrupulous respect for current safety standards: its bain-marie can be fitted at right angles to the children so it is totally out of their reach. The child protection against risk of burns means the serving staff can put the plate straight onto the schoolchild's tray. As far as hygiene is concerned, bambino<sup>2</sup> complies with current regulations and good practices and offers users every guarantee.

**Bain-marie at a height of 900 mm and fitted at right angles: ergonomic height for the serving staff. Positioned to keep children safe.**



## THE PLEASURE OF EATING

With bambino<sup>2</sup>, children feel they are being treated like grown-ups eating in a restaurant, in an environment of better quality than a canteen. With its large presentation areas, the bambino<sup>2</sup> range tickles the appetite of even the youngest and helps to highlight the variety of your menus.

**Customized decors possible.**





# A FUN LEARNING ENVIRONMENT FOR YOUNG CHILDREN

# Mandarine



Scan QR code to see Mandarine video!

**Mandarine** is a meal serving line for children where the units come in the form of fruit.

## A LEARNING AREA

**Mandarine** is designed for children eager to learn and discover new tastes. The line enables them to experiment on their own. **Mandarine** enhances children's sense of observation and allows them to let their imagination run wild.

## VIVID COLOURS

**Mandarine** can boast eye-catching, bright and varied colours. The combination of vibrant, dynamic colours and a second-to-none design means you can create a recreational area to brighten up meal times. With **Mandarine**, meals times are fun times.

## LEARNING TO BECOME INDEPENDENT

Away with the traditional school self-service line and in with **Mandarine** where children learn to make their own choice. Each child can make their own way around according to their taste and fancies. Children learn to serve themselves cold starters just like grown-ups and discover new dishes.



## GOOD EATING HABITS

**Mandarine** guides children in discovering new tastes and finding their bearings when it comes to food. **Mandarine** is proactive in promoting healthy, balanced eating from a very early age. With **Mandarine**, all dishes are delicious... even green vegetables!

## MANDARINE MEANS:

### For children:

- a specially adapted height,
- a fun aspect with colours and units in the shape of fruit,
- an educational dimension to the product, for learning, to become independent and to acquire good eating habits, thanks to the food being clearly visible.



### For adults:

- easy cleaning for optimum hygiene,
- simplified service and a more interesting role of guiding children in their choices.



## MANDARINE UNITS

- **The aubergine:** bain-marie unit for hot food
- **The lemon:** self-service buffet for starters.
- **The apple:** tray, cutlery and bread dispensers.





# FOOD SERVICE LINE PERFORMANCE

## DISPLAY CABINETS

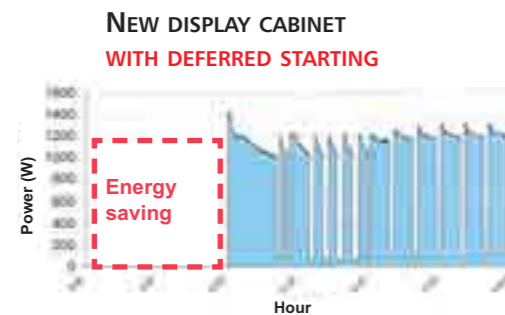
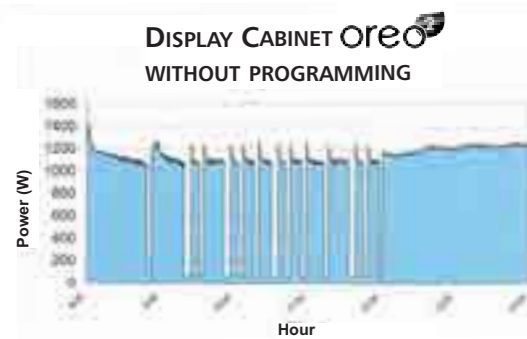


Scan QR code for the environment dossier!

### REDUCED ENERGY CONSUMPTION

- The units are programmed for pre-recorded starting and stopping.
- The liquid crystal display permanently informs the kitchen staff of the actions to be taken.
- The instructions for observing "best practices" are clearly visible and user-friendly.
- Pictograms on doors of display cabinets, the service side, encourage users to keep doors closed.

**The user is safe.**  
Active operating time of the line is reduced without altering the quality of service.



**ENERGY SAVED: - 30 %**

#### Rounded top on both sides

No central bracket.  
Eye-catching.  
Easy to clean, no area where deposits might occur.



#### 2 fixed half-glass panels on the side

Easier cleaning of sides.



#### Sliding glass panels mounted on rail

Glass panel glides smoothly.  
No tools needed to remove for cleaning.

#### Double glazing

Electricity consumption is reduced.  
Food is kept at exactly the right temperature.



#### LED lighting

Protected lighting.  
Less energy consumption.  
Optimum use of display space.  
Easy cleaning.

### ECO-RESPONSIBLE OPERATING

- Pre-recorded starting/stopping and efficient control mean energy consumption is reduced throughout the service.
- Air flows inside the cabinet are optimised.
- Double glazing reinforces the insulation.
- The efficiency of refrigerated circuits and heating systems is increased.
- LED lighting has replaced neon tubes.
- The kitchen manager is alerted in order to service the condenser on a periodic basis.

**The product design allows for eco-responsible operating.**  
The user is guided with a view to reducing energy consumption.  
Temperature holding is further improved.

- All our products have an environmental data sheet. These technical documents specify the materials used and their respective weight, the water consumption, energy consumption, worksite waste and the parts that can be recycled in each product.

#### Pictograms at the rear of the unit



#### Liquid crystal display



To give information about actions to be taken.  
The units are programmed for deferred starting and stopping.

#### Ample space between levels

Light and spacious window.  
Optimum presentation of products.  
Tall containers can be used.



#### Shelves in GN format with a depth of 530 mm

Surface adapted to the most used GN1/1 format.  
Trays in place so less handling.  
Maximum display capacity.



ENVIRONMENT PRODUCT SHEET

**OREO WATER-HEATED BAIN MARIE UNIT**  
Open Structure

Consumption:	1300 DL	1400 DL	1500 DL	2000 DL
Average power rating	1580	2180	2790	3310
Energy consumption (kWh/year)	6.32	8.72	11.16	13.24

Material (Weight in Kg):

Material	Weight (Kg)
Aluminum	1.2
Stainless Steel	1.5
Plastic	0.8
Other	0.5
<b>Total</b>	<b>4.0</b>



# TECHNICAL PERFORMANCE



## TRAY RESTS

### Ramp 4 tubes : 3 round and 1 oval

Single tray rest of up to 6 m: easy to slide and eye-catching.  
Cladding and front strip are protected from friction by the trays.  
Optional endpieces



## DISPENSERS

### Flared base:

Easy cleaning  
High resistance overtime: nowear.

### Plate rest surface:

Rounded front and back edges: eye-catching, ergonomic and hygienic.  
Wide choice: neutral, heating, with lighting, infrared, halogen.



## SERVING UNITS

### A sunken top can be made.

**A removable stand can be added:**  
ergonomical.

### Plate holder with flared base and granite plate rest:

Eye-catching.



## UNITS WITH TEMPERED GLASS TOP

### Vitrified tempered glass with built-in heating elements:

high energy efficiency.

### Touch-sensitive power controller:

Accurate temperature setting.

### On/Off switch on each plate:

Allows for individual management of each plate: energy saving.

### Deferred start/stop programming:

Electricity consumption is reduced.



## AIR- AND WATER-HEATED BAINS-MARIE

### Centring pins:

Containers are stable.  
Containers are held in position.

### Tank fully rounded in the corners:

Easy to clean.  
No area where deposits or soiling might occur.  
Top of tank flush with worktop.



## WATER HEATED BAINS-MARIE

### Automatic filling and level control:

No risk of heating when dry.  
Saves time and water, depth: 170 mm.  
Level detection cell located on the opposite side of the water inlet:  
more efficient operating.



## AIR-HEATED BAINS-MARIE

### Air blowing positioned along the length; one vent per GN container:

Heats up effectively and evenly in all the containers.  
Tangential fan: holes raised above tank bottom to avoid water seepage.

### Heated by stainless steel shielded resistances in an insulated casing:

Protected casing.  
Reduced energy consumption.



## MAINTENANCE

### Single-piece body – Fixed strainer

Condensation water is evacuated through strainer: avoids blocking the discharge.

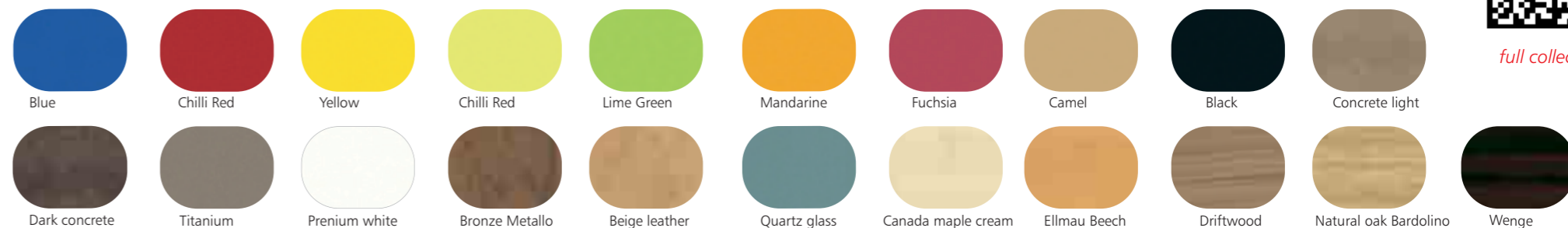
### Ventilation grille can be removed without tools

Easy tool-free access.  
Easy access to clean the condensers at the front: longer lasting thanks to regular cleaning.

# YOUR CUSTOMIZATION

## PANELLING OF SELF-SERVICE LINES

Eurodekor collection - 21 colors



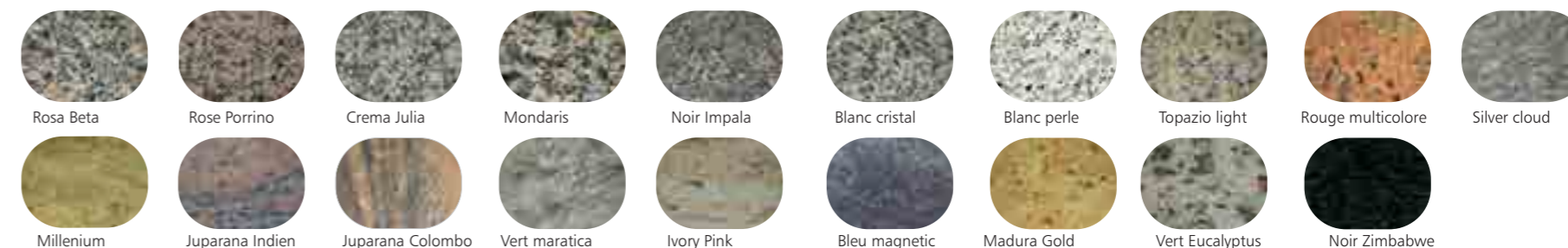
full collection

**Facade panelling supplied :** made of waterproof double sided melamine laminate, thickness 16 mm with edge strips.

**Lateral panelling extra :** made of waterproof double sided melamine laminate, thickness 16 mm with edge strips with stainless steel angle protection or stainless steel panel.

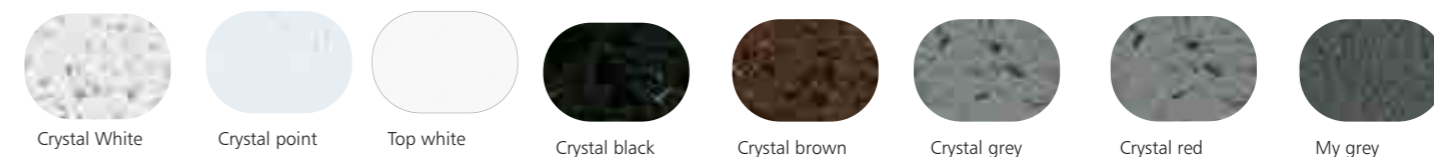
**21 colours of panelling to choose from in the Eurodekor 2012 -16 range by Egger. A choice of 230 colours panelling from the Eurodekor 2012-16 range by Egger in stock.**

## GRANITES TOP



full collection

## QUARTZ TOP



full collection

For more colours, please contact us

As well as providing a quote, Tournus provides 3D views, sectional views, elevations, detailed plans, reservations and manufacturing plans.







