

TEMP UP

TOURNUS
EQUIPEMENT

Reheating and temperature maintenance ovens



Adaptable

EASY TO USE

Reliable

Hygiene

Energy saver

Easy loading

**Rapid
temperature
rise**

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 freestanding 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 multiprogram 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.

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I PREFER *TEMP* *UP*



1 - EASY TO CLEAN: HYGIENE

Radiant interior with stamped slides. Can be cleaned with a low-pressure jet. The fan and heating element protective plates can be removed without tools. They can be washed in a machine or by hand. The door seal is also removable for easy cleaning. The even temperature inside the oven eliminates spills, mess and overcooking of food.



2 - SIMPLE USE

The user sets the reheating time using a large dial. Simple, quick and efficient programming. At the end of the reheating cycle, the ovens automatically switch to 'temperature maintenance' mode. Permanent display of the cycle status with indication of the time remaining. The timer stops when the door is opened.



3 - ERGONOMICS AND SAFETY OF USERS

The slide pitch (71 mm) optimises the use of the most common trays. The anti-tilt boss (GN 1/1) prevents the contents of the trays and racks from tipping over once they are 25% engaged on the stamped slides. Large door opening angle: 240°.



4 - EASY TO INSTALL

The ovens are compact: only 665 mm wide, they can fit into small spaces. The door is reversible on site to adapt to any configuration.

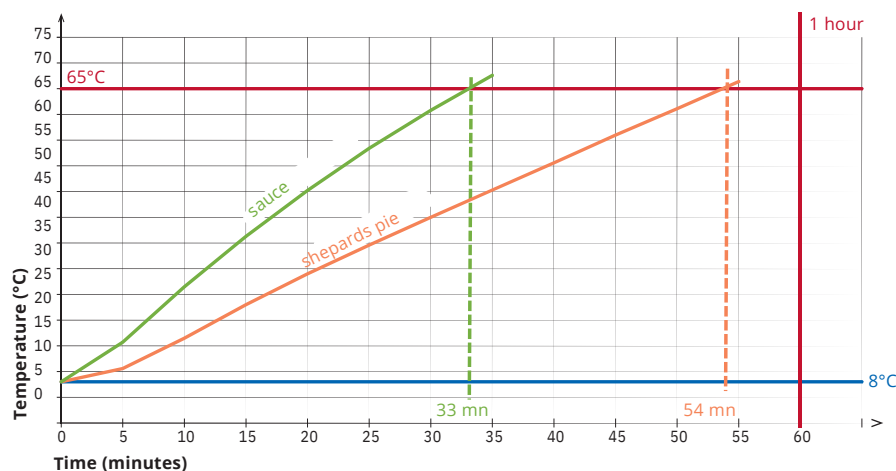


5 - RELIABILITY

Robust construction, single-piece muffle, mechanically welded support integrated into the furnace structure, sealed control panel. Electronic controls protected by a standard fuse that is easy to replace in the event of a power surge.



6 - RAPID REHEATING



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REHEATING AND TEMPERATURE HOLDING



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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)



Multi-program lexan

In addition to the “mono-program” oven:

- “Humidification” button
- Three buttons to select the reheating times of a single unload.



Mono-program ovens GN 1/1

| Ovens | Electrical consumption (kWh) (1) | Installed power (kW) | Overall dimensions WxDxH (mm) | Reference |
|--------------------|----------------------------------|----------------------|-------------------------------|----------------|
| 7 levels on stand | 2,91 | 6,60 | 665x815x1638 | <u>507 610</u> |
| 10 levels on stand | 4,57 | 9,87 | 665x815x1638 | <u>507 615</u> |
| 15 levels on stand | 6,45 | 14,17 | 665x815x1638 | <u>507 620</u> |

Multi-program ovens GN 1/1

| Ovens | Electrical consumption (kWh) (1) | Installed power (kW) (2) | Overall dimensions WxDxH (mm) | Reference |
|--------------------|----------------------------------|--------------------------|-------------------------------|----------------|
| 7 levels on stand | 3,13 | 7,08 | 665x815x1638 | <u>507 630</u> |
| 10 levels on stand | 4,07 | 9,87 | 665x815x1638 | <u>507 635</u> |
| 15 levels on stand | 6,44 | 14,17 | 665x815x1638 | <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.



15 levels with support
507620 / 507640



10 levels with support
507615 / 507635



7 levels with stand
507610 / 507630

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

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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 x D x H overall (mm) | Reference |
|--------------------------|------------------------------|------------------|-----------------------------|----------------|
| 10 level oven with stand | 8,92 | 18,37 | 665 × 1193 × 1636 | <u>507 715</u> |

Multi-program ovens GN 2/1


| Ovens | Electrical consumption (kWh) | Input power (kW) | Dim. L x D x H overall (mm) | Reference |
|--------------------------|------------------------------|------------------|-----------------------------|----------------|
| 10 level oven with stand | 8,92 | 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, lenght 2 meters | 701 962 |
| Pan fried, GN 1/1 with 5 litre capacity (stitch 8 x 8 mm) | <u>903 814</u> |
| Stainless steel grid GN 1/1 | <u>805 081</u> |



LOADING CAPACITY

| Dimensions (mm)  | 5 level oven | | 7 level oven | | 10 level oven | | 15 level oven | | GN2/1 10-level ovens | |
|--|----------------------|------------------|----------------------|------------------|----------------------|------------------|----------------------|------------------|----------------------|------------------|
| | 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* |
| 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)