

NEW !

**TOURNUS
EQUIPEMENT**

REHEATING AND TEMPERATURE MAINTAINING OVENS

TEMP  UP



Now available in 230V

EASE OF INSTALLATION

- Operates with a standard single-phase 230 V power supply, for immediate and hassle-free commissioning, without the need for specific installation.
- Integrates seamlessly into all professional environments, including those equipped with light or standard infrastructure.

2- ECONOMICAL AND SUSTAINABLE

- Displays optimised energy consumption thanks to precise temperature management and power that is perfectly adapted to actual usage.
- Its robust design, developed for quick maintenance, guarantees exceptional durability and consistently optimal performance. Easy to repair, it provides quick access to sensitive components designed for simple replacement. LONGTIME® certified, it meets the durability and reparability requirements of professional equipment.

3- VERSATILITY AND FLEXIBILITY

- Ideal for institutional catering, satellite kitchens, caterers and fast food outlets. It effectively meets the requirements of professionals.
- Available in raised or countertop versions, it adapts to all your spaces and your organisation, with complete flexibility.

4- IMPECCABLE HYGIENE

- Full compliance with HACCP standards thanks to a design that facilitates thorough cleaning, ensuring impeccable hygiene on a daily basis.

5- RAPID AND UNIFORM REHEATING

- Equipped with ventilated heating technology, it ensures even heat distribution throughout the chamber for consistent results.
- It reheats all types of dishes with precision, preserving flavours, textures and nutritional qualities.

6- TIME SAVINGS AND INCREASED PRODUCTIVITY

- Rapid temperature rise thanks to optimised power, reducing preheating time and streamlining the cooking process.
- Simple and intuitive programming for immediate familiarisation, reliable use and maximum efficiency at all times.



- 10 levels



- 7 levels



- 5 levels

