



TEMP UP



REHEATING OVENS



TOURNUS[®]
EQUIPEMENT

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USER SERVICE



The **TEMP7UP** ovens are designed following an in-depth user survey. Our users asked us to focus on **4 criteria**:

1 - ERGONOMICS

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-filling 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.

The capacity of the GN 1/1 oven is compatible with the ROLL'Service temperature holding cabinets (5, 10 and 15 levels).

2- SIMPLE USE

Users program the reheating time of the foods using the well-sized knoched knob. **TEMP7UP** is available in 2 versions:

MONO-PROGRAM OVENS:

- on/off button
- half-load button
- "chip 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 : for one single reheating time.



MULTI-PROGRAMS : to simultaneously save 2 or 3 reheating times. A buzzer signals each successive loading and the removal of the dishes after the reheating.

Simple, quick and effective programming. User safety.

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 count-down is stopped when the door is opened.

MULTI-PROGRAM OVENS:

In addition to the "mono-program" oven:

- "humidification" button
- three buttons to select the reheating times



EXAMPLE OF MULTIPLE PROGRAMMING:

- time 1 (longest):**
mixed vegetables, 45 min
- time 2:**
roast chicken, 25 min
- time 3 (shortest):**
beefburgers, 15 min.

Set the program and insert the vegetables - 1st buzzer after 20 min, insert the roast chicken - 2nd buzzer after 30 min, insert the beefburgers, 3rd buzzer after 45 min, remove all the food.





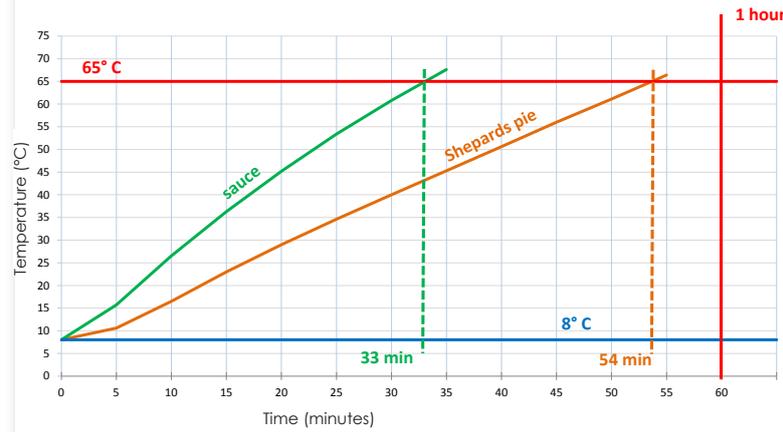
SIMPLICITY

3- HYGIENIC AND EASY TO CLEAN



Like with our ROLL'Service temperature holding, the inside is fully rounded with press-drawn **sliders**. Cleaning is easy and can also be done with a low pressure jet (protection index: IP25).

REHEATING : TEMP↑UP 10 LEVELS



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 foods from overflowing or being recooked therefore making cleaning easier.



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.

4- SAFETY

All the components are contained within the structure of the oven to protect them and prevent any user injury. The sliders are press-drawn meaning the ovens have no projecting edges.

The internal components are protected from thermal and electrical risks. The heating and fan stop when the door is opened.

TEMP↑UP has been designed for users to focus on their top priorities:
EFFICIENCY, FOOD SAFETY, TASTE.



TEMP↑UP Using it !

Michelle - Specialized hospital
"The oven is very easy to clean. Food doesn't overflow. A simple wipe with a sponge and it's all clean."

Catherine - Hospital
"The correct temperatures within the allocated time !"

Sylvie - Retirement home
"This oven is very simple to use."

Description	Power input (kW)	Overall dim. L x D x H (mm)	Mono-program ovens	Multi-program ovens
5-level ovens free-standing	5,41	665 x 815 x 798	507 604	507 624
5-level ovens with support	5,41	665 x 815 x 1638	507 605	507 625
7-level ovens with support	6,62	665 x 815 x 1638	507 610	507 630
10-level ovens with support	9,39	665 x 815 x 1638	507 615	507 635
15-level ovens with support	13,25	665 x 815 x 1638	507 620	507 640

EFFICIENCY DEVOTED TO THE INSTALLER

1- A SMALL RANGE TO MATCH ALL SITUATIONS

The ovens come in 5, 7, 10 and 15 levels GN 1/1 in mono and multi-program versions, on tubular stainless steel legs of Ø 45 mm with non-slip jacks and a lower shelf. The 5-level oven also comes as a free-standing model.



The **TEMP7UP** ovens can be dispatched within a maximum of 4 working days.

2- EASY TO INSTALL

The electrical connection is 400 Volts, three phase terminal block (the 5-level ovens can also be switched to 230 Volts). Frequency: 50/60 Hertz. **Connection to drains for the evacuation of condensation.** The optional condensate drip tray replaces this connection.

The connection to clean, softened water is vital for ovens with a humidifier to avoid any risk of build up of scale on the heating elements.

The offset ventilation at the rear means the oven can be safely placed against a wall. **The reversible door means the ovens are adaptable to all working areas.**

3- RELIABILITY

All the technical principles of the **TEMP7UP** ovens stem from existing technology, proven and controlled by TOURNUS: control panel, heating and ventilation, insulation and mechanical construction.

Electrical heating system: fan at the back determinates the air flow through the watertight stainless steel shielded heating elements.

Robust construction, one-piece oven made of AISI 304 rounded in all the corners, **mechanically welded support built into the structure of the oven,** control panel sealed by compressible seal, **protection of electronic controls by a standard fuse** easy to replace in the event of excess voltage, walls and door insulated with mineral wool. Watertight door seal : no water leaks during the heating process.

4- EASY MAINTENANCE

Components are sourced from reliable, lasting manufacturers. This is a essential to ensure spare part availability for 10 years in compliance with the SYNEG quality charter.



4 stainless steel screws situated on the front panel for easy access to the rear of the control panel.

TOURNUS EQUIPEMENT

25, avenue Jean Moulin - BP 59 - 71700 TOURNUS - France
Tel : + 33 (3) 85 27 42 65 - Fax : + 33 (3) 85 27 42 60
export@tournus.com - www.tournus.com

