

HYGIENE



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one-piece.

The basin, lip and backsplash assembly is made in one piece.
Streamlined design.



Easier installation:

thanks to the fixing strip at the rear of the splash-back.





Ergonomics and sustainable development: tap with infra red detection cell made in France. Reduced water consumption thanks to immediate stop of flow on removal of hands.





Also available with knee-operated tap.

Inset bin: this recess allows straightforward installation of the wash basin, regardless of the room taken up by the water inlet and evacuation pipe



Wide choice: manual, electronic soap dispenser, soap pump.



Flash on our documentation!



Ergonomic: oversized carrying handle and easily accessible wide pedal.



Sturdiness: very rigid bag support consisting of a 4 mm flat bar plus elastic strap bag fixing system.



Simplified closure.



Acoustic comfort: injection moulded polypropylene lid, rigid and noiseless.



Easy use: thanks to the wheels Ø 150 mm for easy movement.



Reliability: sturdy, reliable lid lifting system with double stainless steel rod.



Flash on our documentation!













TS 2000N HAND WASH BASIN

Food quality stainless steel construction monobloc. Hand wash basins supplied with nailbrush and bin under the basin for the disposal of used hand towels. Well 350×275 mm, depth 80 mm. Mixer tap with non-return valves and temperature setting. Supplied with 2 flexible hoses, trap and wall fixing support. The bin includes a recess at the back for easy installation. NF-Hygiene Certified.



TS 2000N with electronic control

Electronically controlled mixer tap, made in France, triggered by infra red detection cell. Automatic opening and closing of tap immediately after hands are placed in front of or removed from the cell, without timer for water saving. The tap also has an aerator giving a softer stream of water which also reduces water consumption.

Battery-operated TS 2000N

Wash basin supplied with CR-P2, 6 volt batteries, service life: 350,000 presses, 3 years.

Description	Overall dim. I×W×h (mm)	Reference
TS 2000N with electronic control	400 × 400 × 755	<u>806 301</u>
TS 2000N with electronic control + manual soap dispenser (500 ml)	400 × 400 × 755	806 302
TS 2000N with electronic control + integrated soap dispenser (500 ml)	400 × 400 × 755	806 304

6 volt battery - Ref: 262 620



Reduced consumption: only 3 litres/minute

Mains supply TS 2000N

Wash basin with transformer for mains connection (230 V single phase).

Description	Description Overall dim. I×W×h (mm)	
TS 2000N with electronic control + transformer	400 × 400 × 755	806 291
TS 2000N with electronic control with manual soap dispenser (500 ml) + transformer	400 × 400 × 755	806 292
TS 2000N with electronic control with integrated soap dispenser (500 ml) + transformer	400 × 400 × 755	806 294

















TS 2000N knee-operated

Push button with oversized control paddle, positioned on front panel.

Description	Overall dim. I×W×h (mm)	Reference
TS 2000N knee-operated	400 × 440 × 755	<u>806 321</u>
TS 2000N knee-operated + manual soap dispenser (500 ml)	400 × 440 × 755	806 322
TS 2000N knee-operated + integrated soap dispenser (350 ml)	400 × 440 × 755	806 324





















G.A. HAND WASH-BASIN

Stainless steel construction. Well Ø 275 mm, depth 115 mm. Knee-operated control. Mixer tap with non-return valve and temperature setting. Supplied with siphon and flexible connecting hose for connection of mitigated water to swan neck. Soap dispenser 500 ml.



Description	Overall dim. I×W×h (mm)	Reference
Without upstand	330 × 330 × 170	806 331
With upstand	350 × 330 × 500	806 332
With upstand and soap dispenser	350 × 330 × 500	806 333

G.C. HAND WASH-BASINS

Stainless steel construction. Well 345×245 mm, depth 120 mm. Mixer tap with non-return valves and temperature setting. Supplied with siphon and flexible connecting hose for connection of mitigated water to swan neck. Soap dispenser 500 ml.



Hand wash-basin with knee control

Push button behind control paddle on front.

Description	Overall dim. I×W×h (mm)	Reference
Without upstand	415 × 310 × 185	806 381
With upstand height 540 mm	440 × 335 × 540	806 382
With upstand height 540 mm + soap dispenser	440 × 335 × 540	806 383
With upstand height 540 mm + soap dispenser and stainless steel bin	440 × 335 × 985	806 397
With upstand height 790 mm	440 × 335 × 790	806 384
With upstand height 790 mm + soap dispenser and paper towel dispenser	440 × 335 × 790	<u>806 385</u>



Electronic control hand wash basin

Mixer tap, made in France, tripped by infrared detection cell.

Description	Overall dim. I×W×h (mm)	Reference
Without upstand	415 × 310 × 185	806 351
With upstand height 540 mm	440 × 335 × 540	806 352
With upstand height 540 mm + soap dispenser	440 × 335 × 540	806 353
With upstand height 790 mm + soap dispenser and paper towel dispenser	440 × 335 × 790	806 355
With upstand height 790 mm + soap dispenser and paper towel dispenser + stainless steel bin	440 × 335 × 1235	806 390







SELF-CONTAINED HAND WASH-BASINS



806 517

Stainless steel construction. 2 fixed wheels and handle for easy moving. Basin 345×245 mm, depth 115 mm. Foot control. 2 cans of 13 litres (one for clear water, one for waste water). Supplied with manual soap dispenser 500 ml, paper towel dispenser (one towel roll Ø 120 mm, length 208 mm, supplied), hook-on dustbin.

Self-contained hand wash-basin, ref: 806 517: electric pump powered by 2 batteries 6 V supplied.

Self-contained hand wash-basin with built-in-water heater, ref: 806 519: integrated electric water heater for instant hot water production. Selection button for continuous adjustment of cold water to hot water and vice versa (up to 45°C). Supplied with 230 V 16 amp connection. Power rating 3.7 kW. Operational stop facility to protect the water heater when there is no water in the jerrycan.

Description	Overall dim. I×W×h (mm)	Reference
Self-contained hand wash-basin	415 × 345 × 1200	806 517
Self-contained hand wash-basin with buit-in water heater	415 × 345 × 1200	806 519



JANITOR SINK

Stainless steel welded construction, clad to 3 sides. 4 tubular legs 40×40 with jacks. Hot and cold water pre-mixer tap with check valves and temperature control. $\frac{1}{2}$ " manual control mixer tap. Delivered with PVC sink pipe, overflow tube and goose neck.

Storage buckets with peripheral surround to prevent products from overflowing. Grid supporting stainless steel buckets, removable. Drainage: 1.5" plug hole.

Useful dimensions: top basin L $430 \times W$ $280 \times H$ 130 mm - lower basin: L $400 \times W$ $400 \times H$ 200 mm



Description	Overall dim. $l \times W \times h$ (mm)	Reference
Janitor sink	500 × 600 × 890	806 536
Janitor sink	500 × 700 × 890	806 537









ACCESSORIES FOR HAND WASH-BASIN





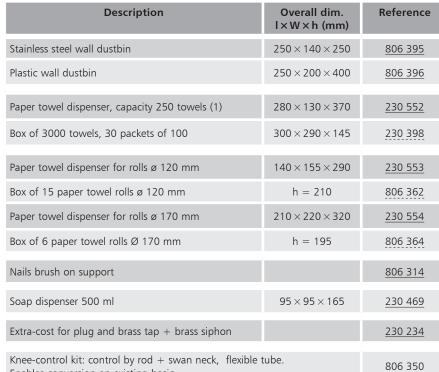
806 396



230 552

230 553





(1) Attached to the upstand height 790 mm or the wall

Enables conversion an existing basin













HAND SANITIZER GEL DISPENSERS





Alcohol gel dispenser: Tube \emptyset 63.5 mm, brushed finish. Visible gel level. Filling of the pump tank with no tools required. Bottle 400ml (200 doses) supplied, empty.

 2×5 -litre Dispenser: Pouring spout, controlled by a pedal. Removable receptacle under the spout (GN1/9 polypropylene container, depth 65 mm). Removable cover at the back of the dispenser to access bottles, slot to view the gel level. Lug to fit a padlock (not supplied) to secure bottles. Retractable carrying handle. 2 wheels Ø 80 mm.

1-litre Dispenser: Same design for 2×5 -litre dispenser Can be fixed to the floor. Capacity: 1-litre bottle at the back of the dispenser (supplied, empty). Without wheels or receptacle.

Description	Height (mm)	Dimension (mm)	Ref.
Alcohol gel dispenser «Adults»	1000	Ø 284	806 280
Alcohol gel dispenser «Children»	875	Ø 284	806 279
Gel dispenser 1 litre	1000	P185 × L180	<u>806 285</u>
Gel dispenser , 2×5 litres	1000	P285 × L295	<u>806 286</u>









GUIDE POSTS





To create a workspace, reception or waiting area.

Description	Height (mm)	Dimension (mm)	Ref.
Post with cord 1500 mm long	1050	Ø 280	904 051
Post alone to fasten cord	1050	Ø 280	904 050
Cord alone 1500 mm long	-	-	230 923
Barrier post with cassette tape unwinder 2300 mm long	1050	Ø 280	903 020







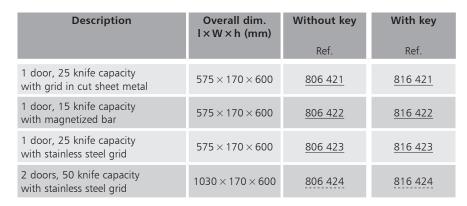


STERILIZING CABINETS

Stainless steel construction, rounded edges, transparent Plexiglass doors, stainless steel hinge, magnetic lock. Sloping top and bottom, interior support bar. Control button to outside of cabinet. Timer adjustable from 0 to 2 h. U.V. tube with automatic U.V radiation cut-off system when door is opened. Index of protection IP 24. Voltage 230 V. Power cord length 1,20 m



806 421





806 422

UV tubes

Description	Reference
Tube 15 W, 440 mm for sterilizing cabinet 1 door (before 2018)	262 170
Tube 30 W, 900 mm for sterilizing cabinet 2 doors (before 2018)	<u>262 172</u>
15 W E27 lamp for sterilizing cabinet (since 2018)	1 364 906

^{*1-}door cabinets have 1 lamp, 2-door cabinets have 2 lamps.



806 423



806 424



Key lock













INSECT-KILLERS

he destruction of flying insects in kitchen or food shops. Stainless steel construction. Inside grid high voltage and exterior protection grid in stainless steel wires. Stainless steel drawer. Attractive actinic blue light tubes U.V. long lasting effectiveness (1 year). Power cord length 1,20 m. Voltage 230 Volts, 50 - 60 Hz.



Wall-mounted insect killers

Wall-mounted insect-killers	Protected area	Overall dim. I×W×h (mm)	Reference
40 W (1 tube of 40 W)	50 m ²	615 × 95 × 240	806 952



Hanging insect killers

Hanging insect-killers	Protected area	Overall dim. I×W×h (mm)	Reference
15 W (1 tube of 15 W)	40 m ²	460 × 95 × 235	806 941
30 W (2 tubes of 15 W)	80 m ²	460 × 110 × 285	806 943
40 W (2 tubes of 20 W)	90 m ²	615×110×330	806 945
80 W (2 tubes of 40 W)	180 m²	615×110×330	806 947

GLUE TYPE INSECT-KILLER

For the destruction of flying insects in kitchen or food shops. Stainless steel construction, exterior grid in stainless steel wires. Glue boards (1 board on wall-mounted model, 2 boards on hanging model) positioned on central part, near attractive actinic U.V. tubes with long lasting effectiveness (1 year). **Killing of insects with no risk of splashing,** for all flying insects even the smallest. Power cord length 1,20 m. Voltage 230 Volts, 50 Hz.



Glue insect-killer	Protected area	Overall dim. I×W×h (mm)	Reference
Wall-mounted 40 W (1 tube of 40 W)	50 m ²	615 × 142 × 285	806 960
Hanging 80 W (2 tubes of 40 W)	180 m²	615 × 97 × 285	806 967



Accessories for insect-killers (SAV)

Actinic U.V. tube, long lasting effectiveness.



Description	Overall dim. (mm)	Reference
Actinic tube U.V. 15 W	L = 440	229 800
Actinic tube U.V. 20 W	L = 590	229 801
Actinic tube U.V. 40 W	L = 590	229 802
Pack of 12 actinic tubes U.V. 15 W		<u>806 976</u>
Pack of 12 actinic tubes U.V. 20 W		806 977
Pack of 12 actinic tubes U.V. 40 W		806 978
Pack of 6 glue boards for insect-killers 40 W and 80 W		807 080









DISINFECTION TRAY

Stainless steel disinfection tray. Water heated by shielded heating element of 1500 W, with thermostat. Tray content renewed 1 to 2 times an hour. 230 V connection.



STERILIZING UNIT

Hydraulic unit for low-pressure cleaning and sterilizing of surfaces and floors. Foodstuff quality tube length 15 m. Anti-shock gun. Stainless steel 10 kg can support. Concentration adjusted by calibrated nozzles. Drinking water system protected by standard switch. Wall fastening.



Description	Overall dim. I×W×h (mm)	Reference
Sterilizing unit, 1 product	262×110×390	806 462
Sterilizing unit, 2 products	700 × 400 × 1000	221 640







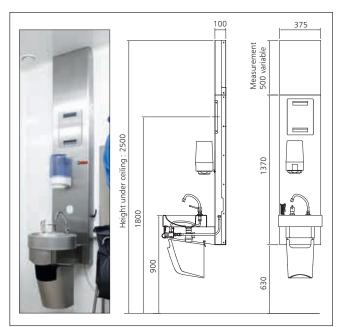
TECHNICAL COLUMN

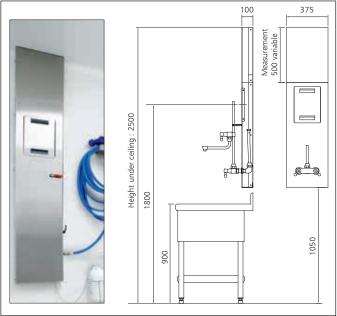
Made to measure to layout drawing supplied by customer. The service columns are designed to clad the ceiling fed fluid and power supplies. Installation will take place after positioning of pipelines.

Stainless steel construction, made up of a structure fixed to the wall and a removable hatch 1.80 m from the ground for access to shut-off valves. The wall structure is made up of two parts, the height of the top part varies according to the clearance under the ceiling.

The bottom part of the columns can be fitted with wash basins, disinfection stations, taps or electric connectors.

Description	Reference
Column with TS2000N hand wash basin	605 300
Column with sterilizing unit	605 301
Column with TS2000N hand wash basin and sterilizing unit	605 302
Column with mixer tap	605 303
Column with mixer shower head + swan neck	605 304





605 300 605 304









BAG HOLDERS





Made of stainless steel 20 mm diameter tubing. Very rigid bag support consisting of a 4 mm stainless steel flat bar and an elastic strap bag fixing system. Strong and reliable lid opening system consisting of a stainless steel pedal connected to a double stainless steel rod. Injection moulded polypropylene lid, rigid and silent in operation. 2 smooth wheels Ø 150 mm. Generously-sized manoeuvring handle. Rigid stainless steel surround with hinged door and latch.

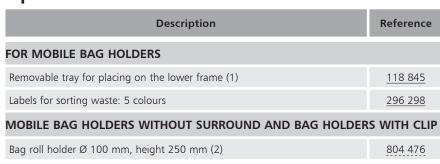
Description	For bags (litres)	Height (mm)	Overall dim. I×W (mm)	Reference
Bag holder with lid	100 - 130	900	450 × 535	804 465
Bag holder with lid	50 - 100	700	450 × 535	804 464
Bag holder with lid + S/steel surround	100	900	450 × 535	804 468
Bag holder with lid + S/steel surround	70	700	450 × 535	804 467
Bag holder without lid	50 - 100	800	450 × 505	804 460



Stainless steel construction. 2 swivel wheels Ø 80 mm. 2 feet made of stainless steel tube with non-slip rubber pads to the front. Stainless steel base to support the bag. Clip consisting of 2 stainless steel plates covered in rubber. Pedal operated opening.

Description	For bags (litres)	Height (mm)	Overall dim. I×W (mm)	Reference
Bag holder with clip	100	810	450 × 535	804 452
Bag holder with clip	110	970	450 × 535	804 453

Options





^{(2):} Supplied with clamp



804 468

118 845



804 476













Snack bar bin

Waste bin for snack and fast food. Stainless steel construction. Top of unit fitted to take trays. Waste flap. Mobile stainless steel front with base at rear and very rigid flat surface 4 mm thick to hold bag.

This device is designed for easy fitting and removal of the bag, held by an elastic strap.

Description	Capacity (litres)	Height (mm)	Overall dim. I×W (mm)	Reference
Snack bar bin	110	1236	444×480	804 395



Cylindrical bin

Stainless steel construction. Sealed base. Lid with pedal. 2 swivel wheels.

Description	Capacity (litres)	Height (mm)	Ø (mm)	Reference
Cylindrical bin	50	610	370	<u>804 405</u>
Cylindrical bin	100	720	450	804 407



Waste bin for fat and bones

Stainless steel construction. Open-ended cylinder, and an independant wheeled base. Lid with hook. 4 swivel wheels.

Description	Ø×H (mm)	Reference
Waste bin for fat and bones, capacity 100 litres	470 × 755	906 505

Sanitary containers

Polyethylene body and lid + padlock. Capacity 60 litres.

Description	Ø×H (mm)	Reference
"Seizure" sanitary container	400 × 650	804 426
Sanitary container for SRM (specified risk materials)	400 × 650	804 425
Wheel-base for sanitary recipient	425 × 125	<u>906 519</u>











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