

Versigen

January 2009



**Regeneration
& Keep Hot** Versigen Bulkfood Trolleys

Versigen Bulk Food Service Trolley

Designed for the regeneration of cook chill/freeze bulk food and to hold refrigerated bulk food until ready to serve. Complete with a hot top service area.

Simple Operation

Easy and Affordable Maintenance

One unit, many functions with Chillogen technology

When a unit is fitted with Chillogen it can hold refrigerated food until required, then at a preset time, the refrigerator converts to an oven and regenerates the chilled food to the recommended temperature. If there is any delay, the trolley will automatically hold the correct temperature until it is convenient to serve the food. the Versigen BF Trolley can keep food hot, hold ice cream, warm plates and refrigerate all in one unit.



Model VG2GR
with optional heated top serving area in heavy duty stainless steel



Cost-effective and versatile solution

The Chillogen V-gen Trolley will pay for itself in a very short time. A highly competitive capital cost, reduction and better organisation of staff, plus savings in overtime hours combine to make this a very sound investment. Maintenance and running costs are also low, making the V-gen Trolley an attractive proposition for schools, colleges and universities, healthcare homes and hospitals.

Flexibility

The Versigen Bulk Food Trolley is indeed your flexible friend.

- You can have it in almost any colour you want. Special transfers or the name of your establishment can be affixed to the front/end panels.
- The electric loading can be changed to suit your installation.
- Zonal heating area in ovens can be varied.
- Full range of accessories.

V-GEN TROLLEY AT A GLANCE

- Increased kitchen capacity
- Suitable for education or health sector bulk food catering either frozen or chilled
- Low capital cost with big returns
- Ideal for day-to-day catering or regular scheduled distribution
- Chillogen technology simplifies the whole system
- Multifan Zonal Temperature control
- Energy Efficient
- LED electronic controls
- 3D Data Logging HACCP compliant
- Wide choice of front and end panel colours
- Curved toughened glass front screen

Education Trolley

The Education Trolley is designed specifically for school meal providers.

- This trolley provides a high capacity throughput to meet the demanding timescales at mealtimes.
- The trolleys perform comfortably when pre set for either cook chill, cook freeze or cook fresh as required.
- These trolleys ensure consistent and high quality results every time.
- All Education Trolleys use the classic Versigen arrangement (a Non PCB Module).



Model VG2HH
with standard thermo panel hot top

The Multifan Technology used in the Versigen Bulk Food Service Trolley provides zonal temperature control which enables the unit to regenerate dense or light textured foods in the same oven at the same time



Model VGIG



Versigen Efficiency

These specifically designed bulk food service trolleys incorporating unique multi-fan technology are some of the fastest most efficient food regeneration units on the market.

These powerful units can Retherm a full load of various types of food (8 or 16 full size Gastronorm containers). Using a standard 3-Phase arrangement for the main Regen operation, a 15 Amp adaptor is supplied for use at the serving area. The adaptor is designed to power the Hot-top, Gantry, Fridge, Boost and Keep Hot at the serving area from a 15 Amp socket.

Dual 15amp electrics can be supplied for both Regeneration and service.

Zone control flexibility

- Allows foods with different densities and textures to be regenerated in one oven compartment for an equal length of time.
- Maximising menu choice for minimum effort.
- Heavy dense food goes in the top zone; light food goes in the bottom zone.
- Adjustable zone divider permits more flexible meal arrangement. Light food zone could be one, two or three shelves in size depending on application.

Do more for less

The Versigen Trolley takes bulk food regeneration to new levels of efficiency, versatility, convenience and cost effectiveness. From a single unit, you can increase day to day capacity or handle regular regeneration and distribution of quality meals, even with modest kitchen size and staff numbers.

Advance preparation, freshly-cooked feel

Regenerated meals from the Versigen Trolley have the look and feel of freshly cooked food, with a quality that will impress your customers. Fast heating time and the uniform heat distribution of the thermo panel hot tops combine to ensure that customers get hot, attractive, nutritious food and prompt, efficient service.



Multi fan efficiency ensures 55% faster heat up time than standard elements.

CHILLOGEN BULKFOOD TROLLEY AT A GLANCE

- Faster regeneration
- Controlled chilled environment - allows safe chill storage at constant temperature
- Better quality results - looks and tastes like freshly-cooked food
- Simple to operate - one switch for automatic regeneration at pre-set time
- Energy efficient - no pre-heat cycle
- Labour efficient - no additional handling

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Versigen Bulk Food Service Trolley



Model VG2GR
with thermo panel
hot top



Model VG1G
with thermo panel hot top



Towing attachment



Features and Options

Key features

- Stainless steel chassis with radius corners, reinforced at stress points and fitted with heavy duty rubber buffers
- 4 x 150mm dia precision bearing castors, 2 swivel with brakes and 2 fixed
- Stainless steel gantry with full curved front sneeze screen in toughened glass and quartz heating/lighting
- Interior of compartments in bright polished stainless steels
- Each compartment supplied with removable hanger slides to accept stainless steel grid shelves or gastronorm containers
- Stainless steel grid shelves with anti tilt stops
- Wide choice of front and end panel colours
- Heating and refrigeration use the Multi-fan recirculating system
- Thermo-panel hot top

Range of options

- Heated top serving area in heavy duty stainless steel
- Open front service system with curved toughened glass overshelf/sneeze guard and complete with front rail
- Towing attachment
- Department identification plate holder
- Cutlery/Condiment dispensers
- Hook on waste bin holder
- Removable lateral serving shelves
- Additional Gastronorm size SS grid shelves with anti-tilt stops
- Gastronorm containers
- Automatic 7 day timer
- On board food probe and temperature display
- "3D" data logging system
- Companion Trolley for full back up system
- Internal cassettes, roll in/out, for transport system
- Temperature retention cover for cassette
- Transfer Dolly
- Ice cream compartment
- Cassette trolley (insulated)
- Triple tube trayslide with openings for cutlery/condiment dispensers
- Electric loading can be varied to suit individual requirements.



Thermo-panel hot top as standard



Optional heavy duty stainless steel top

Colour Finishes

The unique trolley design enables a vast range of colours and finishes to be supplied, shown below are a sample of our standard range.

Metallics, wood and natural textures are also available on request. You may select from this wide range, or you can colour code the trolleys by varying the colour for each ward, the possibilities are limitless.



Your Trolleys can be enhanced even more with additional coachlines and transfers available at extra cost.



Coachlines and transfers are also available at extra cost.

Samples of our Standard Colour Coated Steel Finishes



Whilst every effort is made to represent the true colours of our panels these must be used as a guide only. True colour samples are available upon request.

Versigen

Controls

- LED Electronic Controls designed for easy programming and operation
- Isolator switch
- 3 programme selection touch pads
- Chillogen touch pad
- Automatic or manual Keep Hot
- Boost option
- Pilot lights to indicate which programme is in operation
- Count down timer display
- Regeneration compartment temperature display
- Refrigeration compartment (if fitted) temperature display
- Automatic or manual hot top pre-heat and gantry switch
- Independent refrigeration On/Off switch
- The state of the rethermalisation programme can be easily checked at any time as the Count Down Timer, Regeneration and Refrigeration Temperatures are on display at all times whilst the unit is in operation

The PCB Controller can be replaced with our classic digital arrangement.

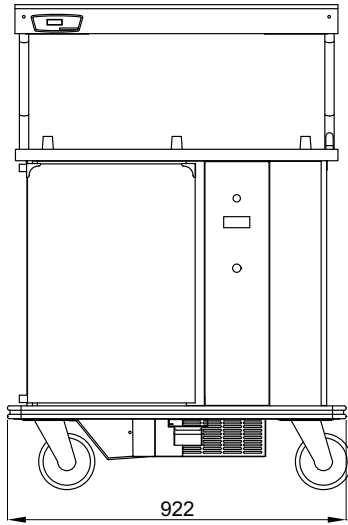


3 programme selection touch pad



Optional heated top serving area in heavy duty stainless steel





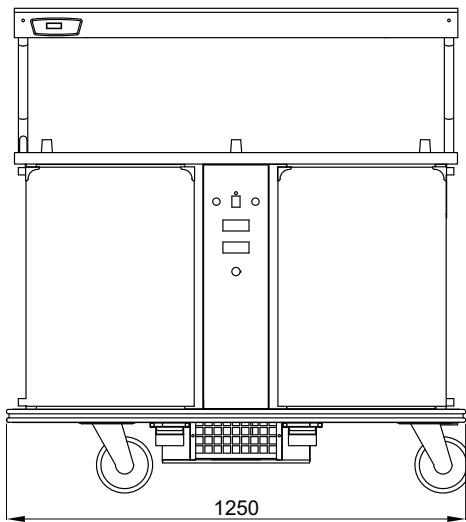
Comprehensive range

The V-gen range is based on models with 1 compartment (VG1) and models with 2 compartments (VG2) and combinations of:

- Hotline** compartment
- Regeneration** compartment
- Chillogen** combined oven/fridge compartment
- Ambient** compartment
- Small ambient** compartment
- Refrigerated** compartment
- Small refrigerated** compartment
- Plate warmer** with capacity for 40 plates

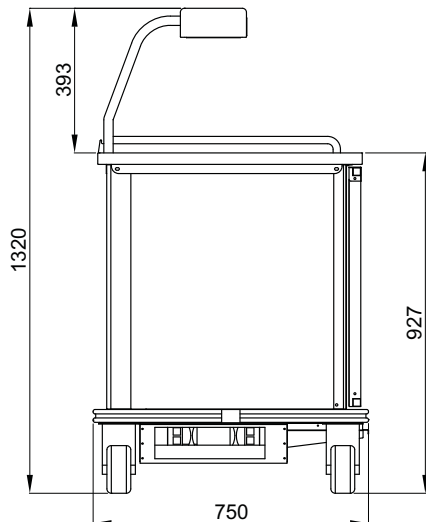
	Hotline	Regeneration	Chillogen	Ambient	Small ambient	Refrigerated	Small refrigerated	Plate warmer	Power Rating _{kW}
VG1H	1	0	0	0	0	0	0	0	1.35
VG1G	0	1	0	0	0	0	0	0	4.5
VG1C	0	0	1	0	0	0	0	0	4.5

Length mm 922 Depth mm 750 Height mm (with gantry) 1320 (worktop) 27



VG2HA	1	0	0	1	0	0	0	0	1.7
VG2HPR	1	0	0	0	0	0	1	1	2.7
VG2HPA	1	0	0	0	1	0	0	1	2.2
VG2HH	2	0	0	0	0	0	0	0	2.7
VG2HR	1	0	0	0	0	1	0	0	2.2
VG2GG	0	2	0	0	0	0	0	0	9.0
VG2GA	0	1	0	1	0	0	0	0	4.5
VG2GH	1	1	0	0	0	0	0	0	5.5
VG2GR	0	1	0	0	0	1	0	0	5.0
VG2GPR	0	1	0	0	0	0	1	1	5.5
VG2GPA	0	1	0	0	1	0	0	1	5.0
VG2CA	0	0	1	1	0	0	0	0	4.5
VG2CPR	0	0	1	0	0	0	1	1	5.5
VG2CPA	0	0	1	0	1	0	0	1	5.0
VG2CR	0	0	1	0	0	1	0	0	5.0

Length mm 1250 Depth mm 750 Height mm (with gantry) 1320 (worktop) 27





Companion Trolleys and Transport Systems

To complement your Versigen Bulk Food Trolley when it is based at ward level or a dedicated food service point. For the movement and service of food, cutlery, crockery trays and all things that may be required to back up your Versigen Bulk Food Service.

Light enough for one person to wheel around the ward after the meal to collect all the soiled trays, cutlery etc. and return to the wash area.

As circumstances vary in each situation these trolleys are designed to suit your exact requirements. Based around a standard design which can be made shorter, longer, higher, open or closed, whatever it needs to carry the items you want at the service point.



Model V2CT



Model V2CT
Complete with extended gantry and containers



Wire Cassette
Code = VG8AC

Cassette Trolley Insulated

Enclosed and fully insulated cassette trolley designed to transfer loaded cassette, plates, trays, cutlery etc. from the kitchen to the service area where the cassettes are inserted into the Versigen Trolley plus dirties return to the wash up area.

Model	Length mm	Depth mm	Height mm
V2CT	1000	720	70

Open Companion Trolley

Open companion trolley for the transfer of plates, trays, cutlery etc from the kitchen to the service area. PLUS dirties return to the wash up area.

Model	Length mm	Depth mm	Height mm	No. of Shelves
VCP2	880	680	925	2
VCP3	880	680	925	3



Model VCP2
 Shown with additional table top plate warmer
 Code = X6HP9



Model VCP3
 with optional hook on waste bin



Model VCP3
 Companion trolley with customised extended legs, containers for cutlery and optional hook on waste bin

Table Top Plate Warmer

Cold plates can ruin a good meal. Our table top Plate Warmer holds 32 plates and heats them to 40°C. The internal rack can be customised to suit various types of plate. Can be incorporated into your companion trolley. Complete with lifting handles and a foldback lid, bright polished stainless steel throughout. Power illuminated switch with thermostat control.

Model	Length mm	Depth mm	Height mm	No. of Plates	Plate size
X6HP9	690	270	340	32	8" (200mm) 9" (230mm)
X6HP11	690	320	340	32	10" (250mm) 11" (280mm)
X6HP13	690	370	340	32	12" (305mm) 13" (330mm)



Retention Cover
 Code = VDTC



Dolly with 2 cassettes



Dolly with 1 cassette



Transfer Dolly
 Code = VTD

Transfer Dolly

Cassettes can be loaded in the kitchen, then complete with the temperature retention cover. conveyed on the Transfer Dolly

to ward/service area where they are inserted into the oven/ refrigerated compartments ready for regeneration/refrigeration.



Our 3D data logging system automates the testing and accurate recording of food, oven and fridge temperatures

To ensure compliance with food regulations, it's essential that you test food temperatures regularly and maintain accurate records. However, traditional methods based on hand-held temperature probes and manual recording can be extremely time consuming. Versigen's 3D data logging system automates the process of testing and recording, saving you time and effort and ensuring proof of due diligence.

Simplify compliance

At some time, you may find it necessary to prove your due diligence in serving food at recommended statutory temperatures. The 3D data logging system automatically records the internal temperatures of the oven/refrigerator at set intervals and also provides a means of probing and recording actual food temperature data. The data is then transferred to a personal computer for storage or analysis. The results can be displayed in graphic or tabular form.



Probe

Information like this is essential for compliance, but it can also be used to highlight unusual events or faults that affect food quality.



Data screens

3D DATA LOGGING SYSTEM AT A GLANCE

- Uses electronic sensors to check food temperatures
- Accurately records information throughout the preparation, storage and regeneration cycle
- Provides an audit trail for 2 years
- Ensures compliance with food regulations
- Information can be transferred to PC for storage, analysis and reporting
- Identifies unusual events affecting food quality
- Automatically archives data every two months

The easy way to compliance



1. Oven and fridge temperatures are checked automatically and data stored on the trolley's hard drive.

The probe is used to check and store the temperature of food from the trolley.



2. The trolley's hard drive stores up to 2 years of data.

Data is retrieved from the trolley using the handheld unit.



3. The handheld unit downloads information at the press of a button.

Up to 63 trolley's data can be stored on one handheld.



4. The handheld unit can then be attached to a PC via a USB connection and data is downloaded to the PC where information can be stored indefinitely and viewed in a variety of tables and graphs.