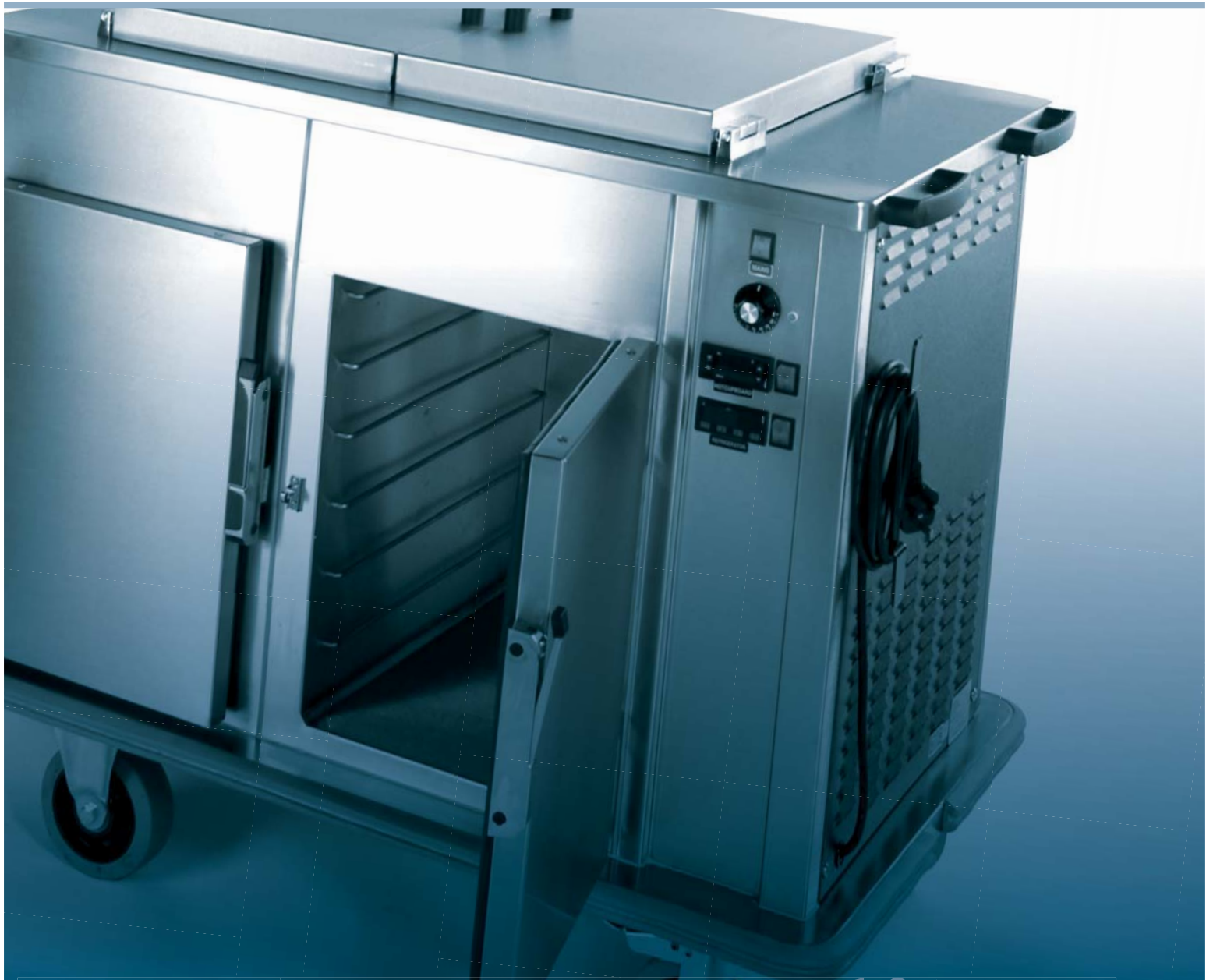


**Versigen**

January 2009



**Regeneration  
& Keep Hot** Keep Hot Trolleys



## VG - Keep Hot Trolleys

### Solutions for keeping fresh food hot

Our range of trolleys and ovens can also be used for keeping fresh food hot. The system ensures that the food is kept at the correct temperature, without burning or drying out until it is ready to serve. The result is that customers get hot, attractive, nutritious food and prompt, efficient service.

For meal distribution in areas such as hospitals, Versigen solutions can be used to bring the kitchen to the customer.



Model VG2HH  
with 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
- Ambient compartment
- Small ambient compartment
- Refrigerated compartment
- Small refrigerated compartment
- Plate warmer with capacity for 40 plates

	Hotline	Ambient	Small ambient	Refrigerated	Small refrigerated	Plate warmer	Power Rating <small>kW</small>
VG1H	1	0	0	0	0	0	1.35

Length mm 922 Depth mm 750  
 Height mm (with gantry) 1320 (worktop) 927

VG2HA	1	1	0	0	0	0	1.7
VG2HPR	1	0	0	0	1	1	2.7
VG2HPA	1	0	1	0	0	1	2.2
VG2HH	2	0	0	0	0	0	2.7
VG2HR	1	0	0	1	0	0	2.2

Length mm 1250 Depth mm 750  
 Height mm (with gantry) 1320 (worktop) 927



The end panels are available in a wide range of colours please see page 11 for colour chart.

These specifically designed Bulkfood Service Trolleys incorporating unique multi-fan technology are some of the fastest most efficient units on the market



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



Model VG1H with standard 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.

**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



Towing attachment



On board food probe and temperature display



Thermo-panel hot top as standard



Optional heavy duty stainless steel top



Transfer dolly



## Versigen Single Tray Service Trolley System



for the transport and distribution of single tray service, suitable for fresh and chilled food, hotline and cook chill.

### Key Features

- Trolley manufactured from a combination of 304 stainless steel and aluminium
- Stainless steel chassis with radius corners, reinforced at stress points and fitted with heavy duty rubber buffers
- 4 x 150mm dia heavy duty non marking precision castors, 2 swivel with brakes and 2 fixed
- Interior of compartments satin polished stainless steel finish
- The end panels are available in a wide choice of colours
- Individual dividers and gaskets are easily removable
- Compartments fully insulated and fitted with a double skinned insulated door to each side. Doors open 270° and are complete with slam catch handles
- Easy replaceable doors seals
- Heating and refrigeration use the Multifan air recirculation system to ensure even temperatures
- Electric loading can be varied to suit individual requirements
- Designed for easy maintenance
- Full length push pull handles
- Stainless steel top platform

### Options

- Towing attachment
- Department identification plate holder
- 3D logging system

### Single Tray

The VTS Trolley is supplied with a complete set of trays. The large capacity tray is divided into two sections, one for hot food and the other for cold. They add to the versatility by extending your choice of crockery. It is not necessary to buy special crockery as it is suitable for your existing plates and covers.



The end panels are available in a wide range of colours please see page 11 for colour chart.



Model VTSL24GR



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



MODEL	VTSL18GR	VTSL24GR	VTSL26GR	VTSH24GR	VTSH30GR	VTSH32GR
Length mm	975	975	975	975	975	975
Depth mm	830	830	830	830	830	830
Height mm	1375	1375	1375	1610	1610	1610
Power rating kw	7.25	7.25	7.25	7.25	7.25	7.25
Capacity Number of trays	18	24	26	24	30	32
Compartments:						
Keep Hot	1	1	1	1	1	1
Refrigeration	1	1	1	1	1	1
Tray Pitch mm	106	80	75	100	80	75

KEEP HOT

## Bulk Food Trolleys

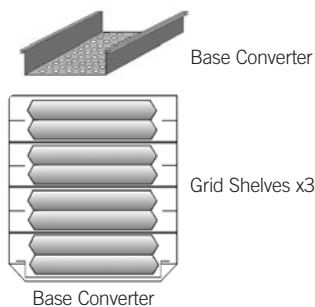
These trolleys are designed for the distribution of bulk food meals in 1/1 gastronorm containers.

This versatile range can be supplied as an ambient trolley, or with keep hot compartments (BF2, BF3), refrigeration compartments or with a combination of these. With the plate converter fitted (either factory or retro) the PM range can accommodate 16 plated meals in each compartment.

The BF2B, BF2BR, BF3B and BF3BR also feature Bains Marie with covers to the top of the unit along with the combinations of ambient, heated or refrigerated compartments below.



**BF2**  
Bulk Food Trolley



Conversion kit to transform compartment to accommodate plated meals (PM).



**BF2B**  
Bulk Food Trolley with Bains Marie

### Capacity

- Each compartment in a BF2 can hold 8 1/1 gastronorm containers 65mm deep.
- The BF2B Trolley has a bains marie well in the top that can hold 2 x 1/1 gastronorm up to 150mm deep, the bains marie is fitted with hinged covers which convert to service areas when opened out. Each compartment in a BF2B can hold 6 1/1 Gastronorm containers 65mm deep.



### Controls

- There is a digital control temperature and display to each compartment pre wired with a 15amp plug and cable.

### Hygiene and Cleaning

- The Trolley is manufactured from 304 stainless steel throughout and all the internal compartments are formed into a one piece unit leaving a crevice free easy clean interior. The trolleys have a spritzer finish to three sides.
- The unit is also fitted with four 150mm diameter precision bearing castors two with brakes for easy manoeuvring.

### Options

- Additional Bulk Food/Plated Meal grid shelf.
- VGEN tow bar.
- Triple tube trayslide.
- Plain trayslide with cutlery cut outs.
- VGEN end shelf.
- Gantry.
- All round tubular gallery rail to plain top.



PM2	PM2R	PM3	PM3R	BF2	BF2R	BF2B	BF2BR	BF2RR	BF3	BF3R	BF3B	BF3BR	MODEL
1195	1195	1635	1635	1195	1195	1195	1195	1195	1635	1635	1635	1635	Length mm
960	960	960	960	960	960	960	960	960	960	960	960	960	Depth mm
710	710	710	710	710	710	710	710	710	710	710	710	710	Height mm
2.5	2.5	3.0	3.0	2.5	2.5	2.5	2.5	2.5	3.0	3.0	3.0	3.0	Power rating kw
32	32	48	48	-	-	-	-	-	-	-	-	-	Capacity plated meals
2x8 GN	1x8 GN	3x8 GN	2x8 GN	2x8 GN	1x8 GN	2x6 GN	1x6 GN	16 GN	3x8 GN	2x8 GN	3x6 GN	2x6 GN	Compartments:
-	-	-	-	-	-	-	-	-	-	-	-	-	Keep Hot
-	1x8 GN	-	1x8 GN	-	1x8 GN	-	1x6 GN	-	-	1x8 GN	-	1x6 GN	Ambient
✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Refrigeration
													Plain top
													Bainmarie top

## Gemini



Model Gemini 30HR

### Gemini Tray on Tray Plated meal trolley

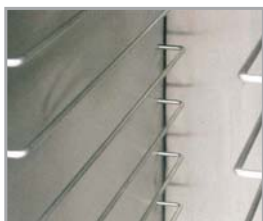
The Gemini trolley is designed for the distribution of trayed meals. It eliminates most of the handling of hot food by using a small tray for hot dishes which is positioned at one end of the larger service tray. The food is plated in the kitchen and the hot dishes are placed on the small tray and the cold dishes are placed in the remainder of the larger service tray. The trolley is loaded from one side, from the bottom up. The service tray is placed in the tray section and the smaller hot tray is transferred to the heated section. The service tray is held out board of the trolley while the transfer takes place, then it is pushed fully into the compartment. A full set of trays are supplied with each trolley. When used for a hot line system the Gemini is pre-heated/(chilled) for approximately 20 minutes before loading. After loading it is taken straight to the service point for distribution. If there is any delay it can be boost heated/(chilled) for 10 minutes using any 15amp socket.



*The end panels are available in a wide range of colours please see page 11 for colour chart.*



Anti-tilt System



Stainless steel rod runners



Heavy duty bumper



Tray identification



Tow bar (optional)



### Specifications

- Gemini trolleys are manufactured from 18/10 (304) stainless steel and end panels are available in a wide choice of colours (see page 11).
- Chassis is 1.5mm thick and reinforced at stress points such as castors fixings.
- Bumper in heavy duty rubber fitted all round chassis.
- Interior and fascia are formed into a one piece unit.
- Castors 125mm diameter with precision bearings for easy manoeuvring, two with brakes.

### Electronic Control Panel

- Easy to programme.
- Easy to operate one switch control.
- Hot temperature display.
- Refrigerated temperature display.

### Options

- Capacity 18, 24 or 30 trays.
- Refrigerated compartment instead of ambient.
- Ward ID card holder.
- Towing attachment.

### Safety

- Electrical isolator.
- Fully fused.
- Over-riding high temperature thermostat.

### Maintenance and Reliability

- All electronic components are of reliable and proven design. They are independent of each other, so in the event of a breakdown they are easily replaced and moderately priced.
- No expensive plastic panels to replace.
- Easy access to electrics.
- Easy replaceable door gaskets.

Gemini 18HA	Gemini 18HR	Gemini 24HA	Gemini 24HR	Gemini 30HA	Gemini 30HR	MODEL
238	263	294	319	350	375	Weight kg
1400	1400	1400	1400	1400	1400	Length mm
883	883	883	883	883	883	Depth mm
1040	1040	1280	1280	1520	1520	Height mm
3.0	3.0	3.0	3.0	3.0	3.0	Power rating kw
18	18	24	24	30	30	Capacity sets of trays
1	1	1	1	1	1	Compartment: Keep Hot
1	-	1	-	1	-	Ambient
-	1	-	1	-	1	Refrigeration



## TT Range

This range of trolleys has been designed for use in conjunction with a typical hotline pellet system for the transport of plated insulated meals to ward level.

A variety of sizes, shelf pitch levels and 2 or 3 doors makes these trolleys suitable for every hospital application.



Model FCTT30



Model TT16



Model TT16



Model FCTT30



MODEL	FCTT10	FCTT20	FCTT24	FCTT30	TT16	TT20	TT24	TT32	TT40
Length mm	950	950	1340	1340	1000	1000	1315	1315	1315
Height mm	960	1560	1315	1555	1290	1530	1060	1300	1540
Width mm	660	660	660	660	680	680	880	880	880
Shelf Pitch	120	120	120	120	120	120	120	120	120
Doors	2 (1 side only)	2 (1 side only)	3 (1 side only)	3 (1 side only)	4 (2 both sides)	4 (2 both sides)	4 (2 both sides)	4 (2 both sides)	4 (2 both sides)

TRANSPORT TROLLEYS

**TT Trolleys**

The standard units are 430 stainless steel interior with a choice of colour finishes to the end panels and doors.

- Hinged doors opening 270°
- J clip to hold doors closed during transit
- Inset tubular push/pull handles to both ends
- Drain hole in the base to complement cleaning
- Stainless steel runners c/w anti tilt channel
- Removable centre tray racks for ease of cleaning
- Recessed top for conveying additional boxed items
- Trolleys have 200mm castors as standard 2 x fixed and 2 x swivel brake.
- All trolleys are tow bar ready
- Trolley range designed to accept 1/1GN trays however additional tray sizes accommodated on request.



J clip to hold doors closed during transit



Model HDTT32



The end panels and doors are available in a wide range of colours please see page 11 for colour chart.

HDTT10	HDTT16	HDTT24	HDTT32	HDTT40	MODEL
1005	1005	1350	1350	1350	<b>Length</b> mm
650	650	775	775	775	<b>Depth</b> mm
1360	1360	1360	1360	1360	<b>Height</b> mm
120	120	160	120	98	<b>Shelf Pitch</b>
2 (1 side only)	2 (1 side only)	4 (2 both sides)	4 (2 both sides)	4 (2 both sides)	<b>Doors</b>

**Versigen**

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.

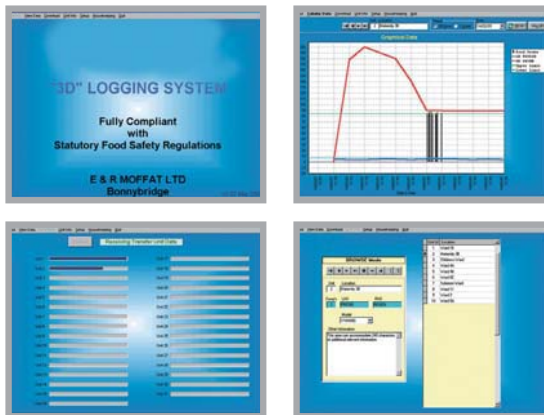
**Simplify compliance**

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 trolleys hard drive.

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



2. The trolleys hard drive stores up to 2 years data.

Data is retrieved from the trolley using the hand held unit.



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

Up to 63 trolleys data can be stored on one handset



4. The handset 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.

## 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.

Metals, 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.



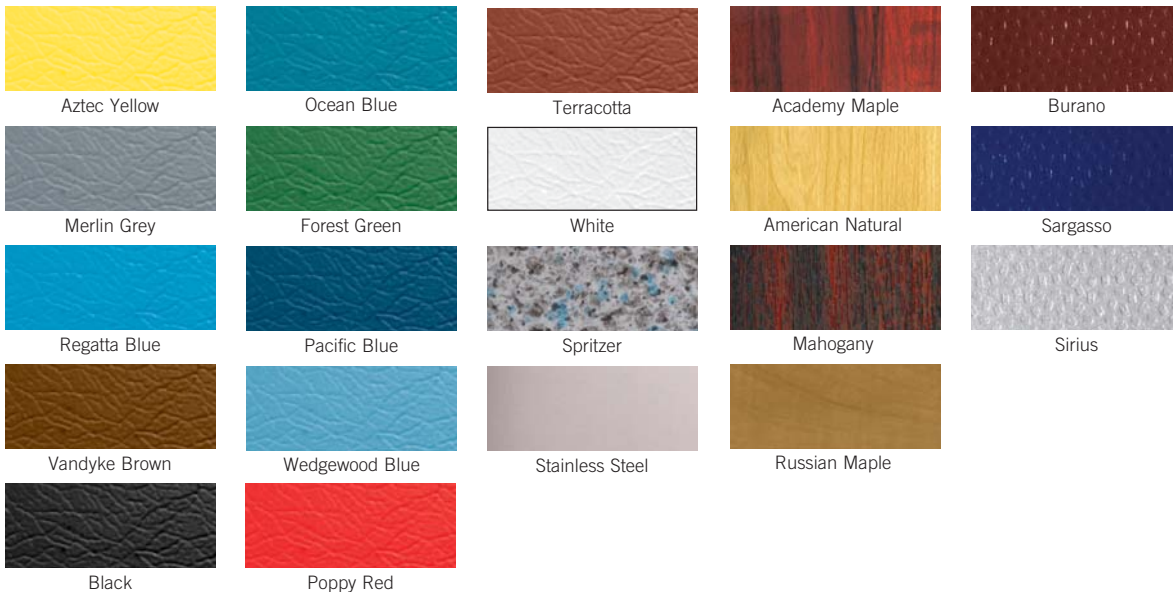
*Your Trolleys can be enhanced even more with additional coachlines and transfers available at extra cost.*

KEEP HOT



*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.*