

Versigen

January 2009



General
Trolleys, Dispensers & Conveyors
Fabrication

Dispensers

Versilift Plate Dispenser

Models UP1, UP2, HP1, HP2

Stainless steel top and base. Spritzer stielvetite outer panels for longer lasting looks. Each tube has four adjustable guides to enable it to take various size plates. The Versigen patented spring system is variable to accommodate different weights of plates. Heated models fitted with the Saharafa forced air heating system which is easily removed for cleaning/maintenance and adjustable temperature control for fast and even heat. Complete with an ABS plastic cover to each heated tube (ambient models, cover extra). Fitted with 100mm dia castors - two swivel with brakes and 2 fixed.

Designed for the storage and dispensing of plates • Pop-up plates, lift one off and the next one automatically moves up into position for lifting

- Capacity 75 plates approx per tube, depending on thickness
- Adjustable to suit 8" - 12" (200mm - 308mm) diameter plates
- Top, base and plate guides in stainless steel
- All heated models fitted with cable and plug f.....

Heated Rack/Basket Lift

Models HR500, HR760

Self levelling heated rack dispenser heated by forced air recirculation.



HP1



MODEL	Versilift Plate Dispenser	Versilift Plate Dispenser	Versilift Heated Plate Dispenser	Versilift Heated Plate Dispenser	MODEL	HR500	HR760
Weight kg	UP1	UP2	HP1	HP2	Weight kg	65	85
Length mm	28	42	32	46	Length mm	670	670
Depth mm	500	780	500	780	Depth mm	730	990
Height mm	432	432	432	432	Height mm	940	940
Power rating kw	870	870	870	870	Basket Size		
No. of Dispensers	-	-	1.0	2.0	Length mm	500	760
Plate Diam. mm	Single	Twin	Single	Twin	Depth mm	500	500
Plate Diam. in.	203-305	203-305	203-305	203-305	Height mm	120	120
Approx. Capacity	8-12	8-12	8-12	8-12	Capacity Racks/Basket	5	5
	75	150	75	150	Power rating kw	2.0	2.0



Rack/Basket Dispenser
 Models PR500, PR760

Self levelling dispenser for racks or baskets. Heavy duty stainless steel construction. Complete with all swivel castors, two with brakes and push/pull handles.

Tray Dispenser
 Models TR400, TR760

Spring adjustable, self levelling tray dispenser, heavy duty stainless steel construction complete with all swivel castors, two with brakes and push/pull handles.

Cantilever Tray Dispenser
 Model CTD

These specially designed dispensers are equipped with a stainless steel Stacking Platform suitable for various types of trays. Compact heavy-duty cantilever design. Can accommodate up to 100 trays. Gastronorm, Euronorm and the moulded sectioned type.

Removable lift off panel for easy access for spring adjustment maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, 2 with brakes. Heavy duty bumper all round.

PR500	PR760	TR400	TR760	CTD	MODEL
47	95	47	95	50	Weight kg
670	670	670	670	590	Length mm
680	950	550	950	670	Depth mm
870	870	900	900	950	Height mm
-	-	500	500	To suit	Tray Size
-	-	380	380	Customer	Length mm
-	-	60	120	Tray Size	Depth mm
500	760	-	-	100	Capacity
500	500	-	-	-	Basket Size
120	120	-	-	-	Length mm
5	5	-	-	-	Depth mm
		-	-	-	Height mm
		-	-	-	Capacity

Mobile Trolleys

General Purpose Trolley

Models T2, T3, T4, TG2, TG3, TG4

The workhorse of the catering industry, the fetcher and carrier has so many uses from a food server to a clearing trolley. Uprights in 30mm square section stainless steel (type 304). Shelves manufactured from 1.2mm stainless steel (type 304) with raised lip fully around to retain load. Shelves and uprights welded together to form a robust unit. All satin polish finish. Fitted with four 125mm diameter swivel castors, two with brakes.

Heavy Duty General Purpose Trolley

Model HT2, HT3, HT4, HTG2, HTG3, HTG4



Heavy duty castor



HT3 Drain holes



T2



T3



HTG3

MODEL	T2	T3	T4	TG2	TG3	TG4	HT2	HT3	HT4	HTG2	HTG3	HTG4
Weight kg	20	25	30	26	33	39	20	25	30	26	33	39
Length mm	800	800	800	1050	1050	1050	800	800	800	1050	1050	1050
Depth mm	550	550	550	550	550	550	550	550	550	550	550	550
Height mm	900	900	1200	900	900	1200	950	950	1250	950	950	1250
No. of Shelves	2	3	4	2	3	4	2	3	4	2	3	4



Mobile Tray Stand
Model MTS

Satin smooth all stainless steel construction mounted on all swivel castors, two with brakes. Capable of transporting various sizes of trays or baskets.



Low Load Trolley
Model MLL

Designed to take racks or baskets and arranged to ensure positive stacking. The angular base frame locates the baskets and the handle arrangement forms an effective support for the stacked baskets.



VMBM2

Mobile Dry Heat Bains Marie Workstation

Model VMBM2, VMBM3, VMBM4

These specially designed electrically powered mobile Bainmarie units are used to store and transport hot pre-cooked food that is ready for serving.

Compact lightweight units designed to accommodate various combinations of interchangeable Gastronorm size containers up to 150mm deep. Maximises the use of limited space. Suitable for many applications but more specifically used as part of a hospital grade food service system.

Simplistic controls comprising an illuminated on/off switch indicating power is on and an energy regulator controlling the fan assisted heating unit.

Removable heating unit for easy maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, two with brakes.

Tidy curly mains lead with plug park. Heavy-duty bumper all round. Gastronorm containers are supplied separately. Please see Price list. (DRY HEAT ONLY)



Tray/Basket Trolley
Model MTBT

An extremely compact unit for the storage of baskets or trays.



Cutlery/Tray Trolley
Model CT5

Stainless steel construction with Spritzer side panels. Ten high level removable, for cleaning, round cutlery containers complete with all swivel castors, two with brakes.



Forced air heating and recirculation which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot spots.

MTS	MLL	MTBT	CT5
14	14	16	28
600	600	580	660
600	600	525	500
900	900	900	875
-	500	500	-
-	500	500	-
-	-	120	-
-	-	4	-

VMBM2	VMBM3	VMBM4
33	42	56
830	1160	1490
650	650	650
900	900	900
-	-	-
-	-	-
-	-	-
-	-	-
2.0	2.0	2.0

MODEL
Weight kg
Length mm
Depth mm
Height mm
Basket Size
Length mm
Depth mm
Height mm
Capacity Racks/Basket
Power rating kW

Conveyors

Food Distribution Conveyor System

These specially designed food standard continuous conveyor systems are electrically powered and constructed with a splash proof satin finish stainless steel superstructure supported on robust tubular legs with adjustable feet for levelling off and floor fixing or with the optional swivel/braked castors if mobility is required. Fitted with a full length heavy duty bumper on both sides for protection when used with ancillary equipment.

Designed to be used as a part of a specific hospital grade foodservice system where reliability, ease of operation, and hygiene standards are of the utmost importance.

The silent smooth running anti-static conveyor units have a simplistic control panel at one end featuring a start and stop button, variable speed control, with the option of forward and reverse motion.

Emergency stop switches are located at each end of the unit. There is also a fundamental photo electric sensor fitted at the receiving end of the unit which automatically prevents trays clashing and breakages.

At each end of the conveyor belt there is 600mm long work area. This is essential at the start of the operation for tray set up, and placement of index cards. This area is of equal importance at the receiving end to aid trolley loading and transporting systems.

As safety and hygiene are paramount when operating a food conveyor system these units are open on the underside to ensure there is no build up of debris or spillage. Rubber cleaning scrapers and finger guards are fitted, automatically cleaning and maintaining belt safety.

Splash proof sockets if fitted are protected by R.C.B.O

The easily accessible splash proof distribution switch board and mains isolator are located at the end of the unit below the main control panel.

An extensive range of matching mobile equipment and accessories are available to create the perfect facility for conveyed food service. The range includes Starter stations, Plate dispensers, Base dispensers, Rack lifts, Tray lifts, Bain-marie, Refrigerated units, General purpose trolleys, Storage carts, Basket stackers, Tables, Ambient units, Mobile shelves, Workstations, Bulk food trolleys, Tray service trolleys and Tray transport trolleys.

Flat Belt Type

300mm wide seamless 'White' synthetic anti-static flat belt, can be used to smoothly transport individual items of crockery or as an integral part of a tray line operation. Optimising staff workload by simplifying handling while increasing productivity and maximising food service efficiency.



Flat Belt Conveyor

Fitted with optional swivel/braked castors & splash proof sockets.

MODEL	Belt Conveyor VCRB3	Belt Conveyor VCRB4	Belt Conveyor VCRB5	Belt Conveyor VCRB6	Belt Conveyor VCRB7	Belt Conveyor VCRB8	Belt Conveyor VCRB9
Length mm	3000	4000	5000	6000	7000	8000	9000
Depth mm	550	550	550	550	550	550	550
Height mm	900	900	900	900	900	900	900
Belt Length mm	1800	2800	3800	4800	5800	6800	7800



Optional splash proof sockets



Control panel & splash proof distribution switch board



Round Cord Type

Parallel 15mm diameter seamless green coloured synthetic round cords run 220mm apart. Designed for maximum hygiene with minimum cleaning.

The cord type conveyor unit can transport various sizes of trays side-by-side, either longitudinally or lateral which depending on the length of the tray is not always possible with the flat belt type conveyor.



Round Cord Conveyor

Fitted with optional swivel/braked castors & splash proof sockets.

Cord Conveyor	Cord Conveyor	Cord Conveyor	Cord Conveyor	Cord Conveyor	Cord Conveyor	Cord Conveyor	MODEL
VCDC3	VCDC4	VCDC5	VCDC6	VCDC7	VCDC8	VCDC9	
3000	4000	5000	6000	7000	8000	9000	Length mm
550	550	550	550	550	550	550	Depth mm
900	900	900	900	900	900	900	Height mm
1800	2800	3800	4800	5800	6800	7800	Belt Length mm