

Versigen

January 2008



Carveries

Countering

Stainless Steel Carvery



American Natural finish



Academy Maple finish



Russian Maple finish



Mahogany finish



V CARTE CARVERY UNIT MODEL VCCV4

Mobile streamlined design with smooth curves and semi obscured castors available with a wide range of fascia panels. The stylish modern compact design allows the unit to be easily stored away when not in use and wheeled out for special carvery events.

Unit comprises

- Two heated carving pads with holding spikes.
- Heated plate dispenser accommodating up to 65 plates.
- Three one third size heated containers for vegetables
- Two one sixth size heated containers for sauces.
- Fan assisted heated storage cupboard.
- Overhead quartz heated gantry.
- Curved glass serving shelf and sneeze guard.
- Triple Tube drop down tray slide.

Pop up plate dispenser has four adjustable guides to enable it to take various size plates 8" to 12" [203mm to 305mm] diameter maximum capacity up to 65 plates depending on type and thickness. Complete with ergonomic black cover.

Two lift off stainless steel carving pads for easy cleaning designed to sit over hole in top with element underneath thermostatically controlled for an even heat distribution. Complete with meat holding spikes for carving.

Bain-marie with fan assisted heating unit designed to accommodate various combination of gastronorm pans up to 150mm deep.

Three one third size and two one sixth size as standard allows various combinations of vegetable and sauces to be served with carved roasts.

Heated storage cupboard with removable sliding doors, rod shelves, and fan heating unit for easy cleaning and maintenance.

Extra roast meat vegetables sauces or plates can be stored in hot cupboard until needed for service.

Quartz heated gantry with illuminated on/off switch indicating power is on complete with curved glass screen and serving shelf.

Option -
Solid drop down tray slide



VCCV4	MODEL
95	Weight kg
1490	Length mm
680	Depth mm
950	with trayslide up
740	with trayslide down
1310	Height including gantry mm
900	Work surf. Ht. mm
2.9	Power rating kw
✓	Hot Cupboard under

Carvery counter

This prestigious servery unit designed to meet the various needs of the modern professional carvery service.

A free flow concept providing assisted service, with enticing food presentation from a creatively styled aesthetic smooth counter line.

Harmoniously integrating into the ambience of the carvery environment this innovative functional system allows the most rational use of available space.

Unit comprises

- Three heated carving pads with holding spikes.
- Removable containers for collection of meat juices or scraps
- Centre plate up point
- Large wet or dry heat bain-marie for vegetables and sauces etcetera
- Fan assisted heated storage cupboard
- Ambient storage shelves
- Central control panel for easy access
- Overhead quartz heated/illuminated gantry
- Curved glass serving shelf and sneeze guard
- Detachable knife and steel holder
- Hygienic kick plate all round
- Specific granite top
- Detailed fascia panels
- Simplistic installation arrangement

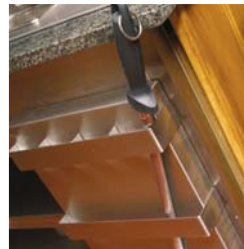
Three lift off stainless steel carving pads for easy cleaning designed to sit over apertures in the worktop with elements underneath, each individually controlled by an energy regulator with green neon indicating power is on.

Carving pads incorporate a run off channel, which leads to a removable stainless steel container to catch meat juices or scraps, complete with meat holding spikes for carving assistance.

Space for plate up point ideally positioned at centre of unit between meats and vegetables for maximum flexibility and customer/operator interchange.



Knife Stowage



Heated Carvery Plates



Bain-marie can be used as dry heat, or wet heat. The sealed well complete with drain valve has attractive perforated lift out stainless steel base plates for use with various types of dishes allowing different combinations of vegetables and sauces to be served with carved roasts.

Alternatively, by removing lift out base plates and adding the supplied bridge bars gastronorm pans up to 100mm deep can be accommodated in a variety of different combinations. Specified dishes [Seven oval 280mm x 200mm two rectangle 290mm x 200mm]

Large heated storage cupboard with on/off illuminated switch indicating power is on controlled by energy regulator, complete with removable sliding doors, heavy-duty rod shelves, and fan heating unit for easy cleaning and maintenance.

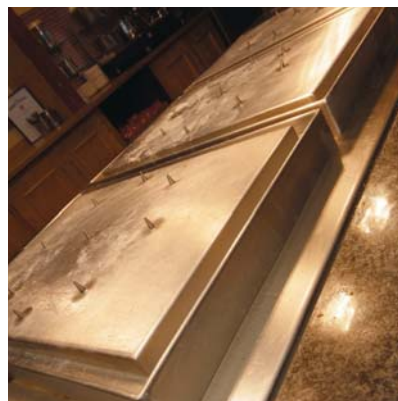
Extra roast meat, vegetables, sauces, or plates, can be stored in the heated storage cupboard until needed for service.

Quartz heated /illuminated gantry with illuminated on/off switch indicating power is on, incorporating curved glass screen and serving shelves.

Generous ambient storage space underneath carving pads utilizing mid and base stainless steel shelves for general merchandise, utensil, and accessory storage.

Detachable carving knife and sharpening steel holding facility, adjacent to carving pads for safe and easy handling and storage of knives

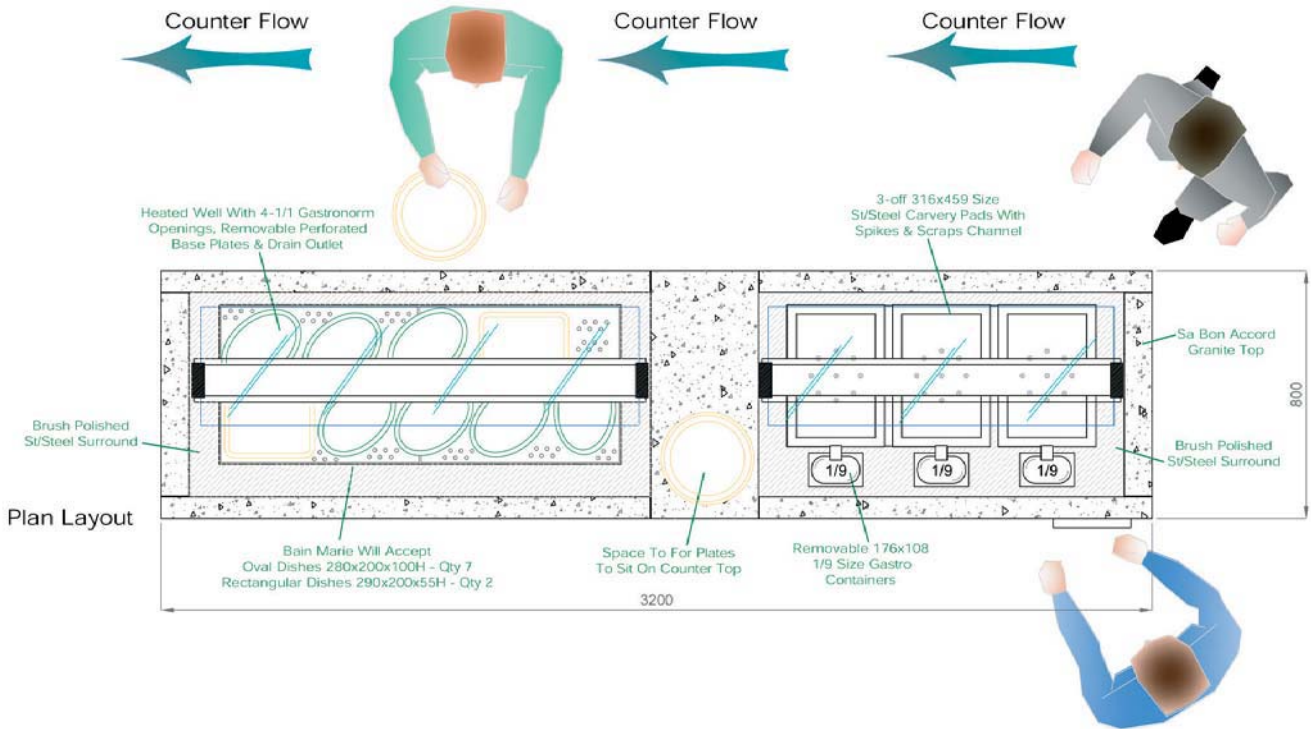
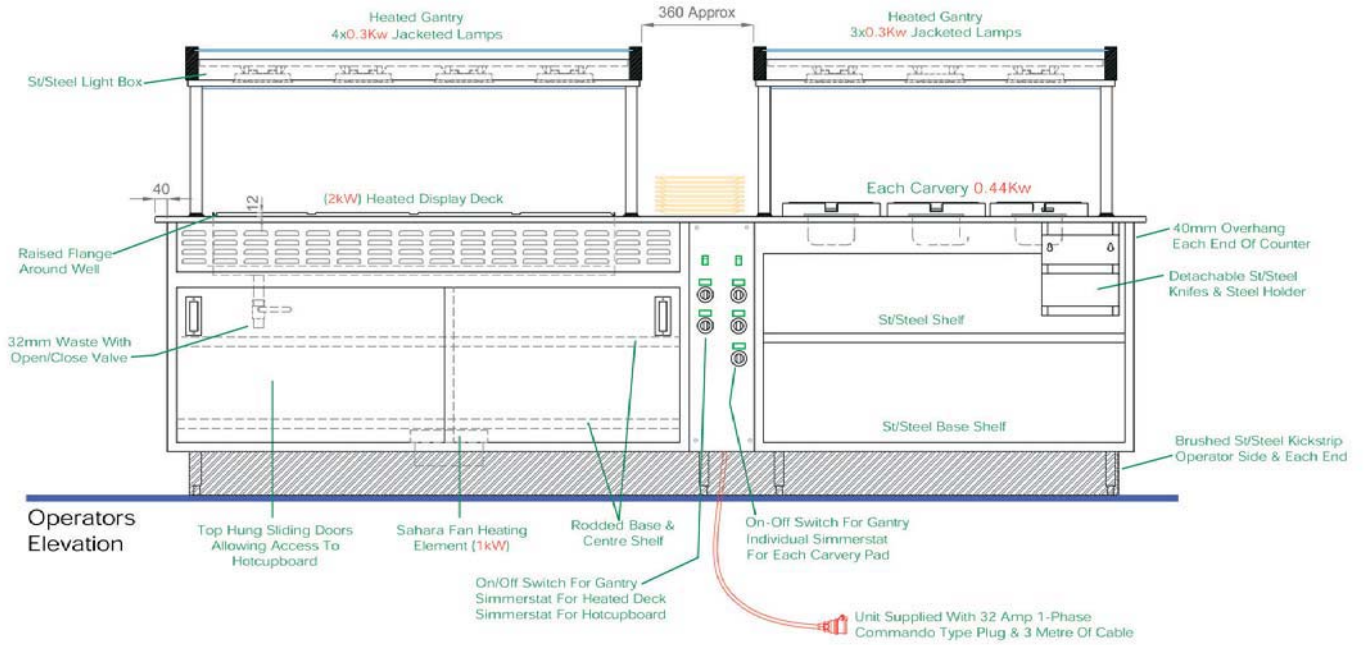
The smooth curves and streamline finish of this unit display a Professional fabricated, and designed unit. Manufactured using specialised state of the art machines combined with the traditional methods of our in house skilled craftsmen. Using the highest quality raw materials and consumables available producing a high-end aesthetic and reliable serving counter, for those special carvery events.

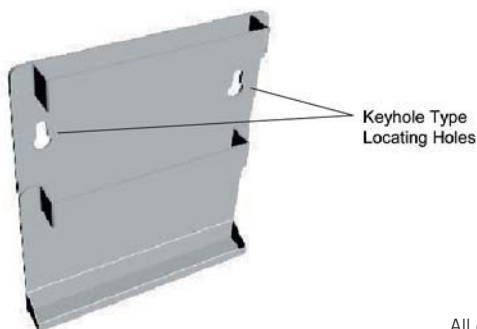
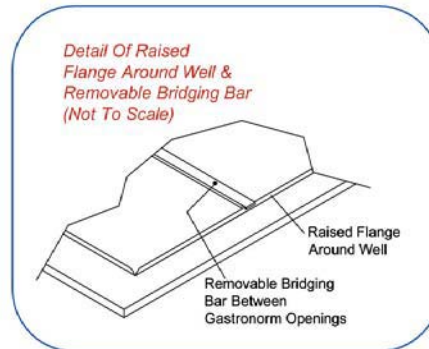
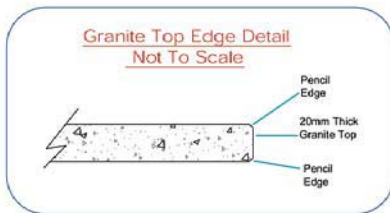
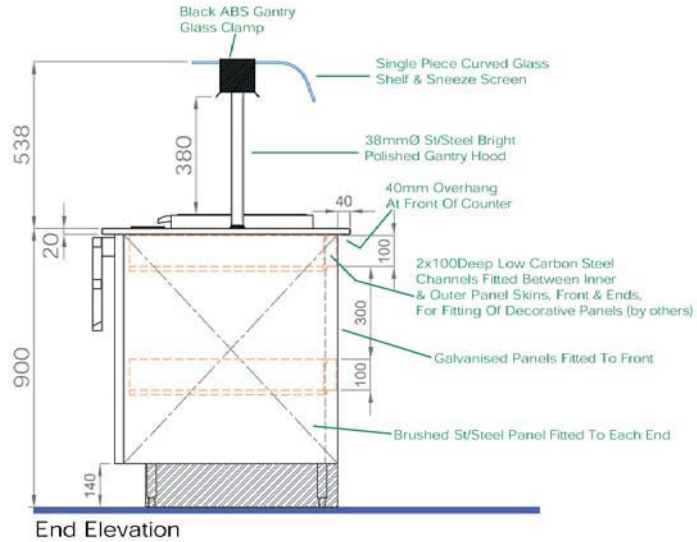




Rear view of Granite Carvery







Indicative Detail Of St/Steel Knife Holder Not To Scale

All dimensions, power ratings and specifications can be found on these pages and although these are standard units with set dimensions, the finishes, configurations and accessories are variable to suit specific needs. Please contact our sales team to discuss your requirements.