

Replaces all previous versions

Effective 14th February 2007

**Versigen**

# GEMINI Tray on Tray Hospital Food Service System

The **Gemini** range of trolleys are designed primarily for the regeneration and distribution of trayed meals using the Tray-on Tray System. They are probably the most economical and user friendly way of regenerating and distributing trayed meals in hospitals. 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 in the normal way when hot dishes are placed on the small tray and the cold dishes etc. on 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 outboard of the trolley while the transfer takes place, then it is pushed fully into the compartment. Trays are non chip, long lasting and of almost unbreakable construction.

A full set of trays are supplied with each trolley.

Regeneration, which takes approximately 45 minutes, can now take place. All you have to do is press one switch and everything happens automatically. If you wish you can have a timer fitted which will do even that for you.

### **MULTI-FAN TECHNOLOGY**

guarantees even temperatures throughout the compartment and provides the fastest regeneration times.

### **PROFILE TEMPERATURE TECHNOLOGY**

automatically alters the temperature in the oven to provide initial high energy input to chilled food and then steps down the heat to avoid burning and drying out.

This system copes with even the most dense and difficult food products, giving excellent food quality.

### **USER FRIENDLY CONTROLS**

minimises staff training problems.

Operating instructions are all on one page.

After the initial programming, operation is by one switch only.

### **REGENERATION COMPARTMENT**

with doors, both sides opening 180°.

Regeneration is by the Moffat Multi-fan and Profile temperature Control Technology.

Capacity - two trays to each level.

### **AMBIENT COMPARTMENT**

with doors, both sides opening 270°. Capacity - two trays

### **REFRIGERATED COMPARTMENT**

for keeping cold food cold (if fitted) can replace the ambient compartment. Doors, both sides opening 270°. Refrigeration is by blown air system which ensures a balanced temperature of 3°C to 5°C. When used in conjunction with the Chillogen option it allows chilled food to be held in both compartments until ready for regeneration.

### **CHILLOGEN COMPARTMENT**

Combination Regeneration / Refrigeration, generally as above. Chillogen allows chilled food to be held for an indefinite period until ready for regeneration. When used in conjunction with the 7 day programme timer it will automatically convert to regeneration at the chosen time.

### **TRAYS**

A full set of trays are supplied with each trolley.

### **HYGIENE/CLEANING**

Easy clean, one piece interior with stainless steel rod runners eliminating all crevices.



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When used for a Hotline System the **Gemini** is pre-heated / (chilled) for approximately 20 minutes before loading. After loading it is taken straight to the ward for distribution. If there is any delay it can be boost heated / (chilled) for 10 minutes using any 13 amp electric socket.

The **Gemini** Chillogen operation is all as above but the chilled food can be held in both compartments of the trolley for an indefinite time until ready for regeneration.

## SPECIFICATION

- Gemini trolleys are manufactured entirely from 18/10 (304) stainless Steel.
- 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.

## ELECTRONIC CONTROL PANEL

- Easy to programme.
- Totally automatic regeneration/hotline cycle. (If fitted with a 7 day timer.)
- Easy to operate one switch control.
- Hot temperature display.
- Refrigerated temperature display.
- Countdown timer.
- Audible/visual alarm at end of cycle.

## OPTIONS

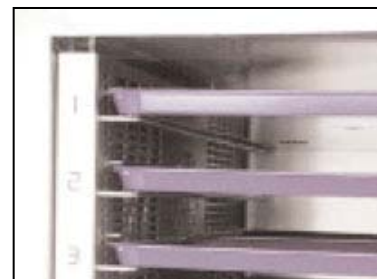
- Capacity 24 or 30 trays.
- Refrigerated compartment instead of ambient.
- Automatic seven day programme timer.
- Ward ID card holder.
- Towing attachment.
- "3D" Logging System.
- Different castor configuration.

## SAFETY

- Electrical isolation contactor.
- Fully fused.
- Over-riding high temperature thermostat.

## MAINTENANCE and RELIABILITY

- Low maintenance costs built-in.
- 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.



Tray Identification



Anti-tilt System



Stainless Steel Rod Runners



Tow-bar (Optional)



Heavy Duty Bumper



Fold down end shelf and temperature probe and read out for sample testing and recording of food temperatures.



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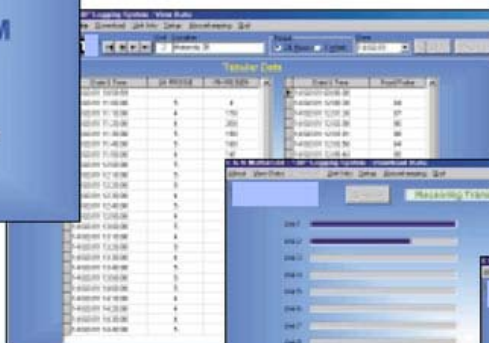


# GEMINI Tray on Tray Hospital Food Service System

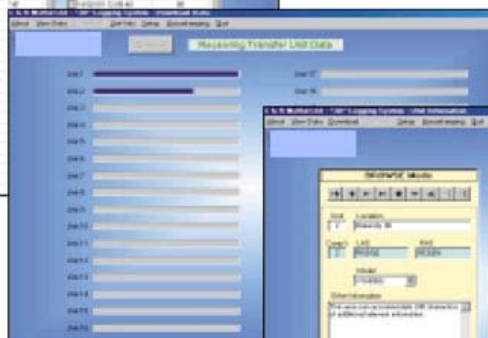


At some time you may find it necessary to prove your due diligence in serving food at the recommended and statutory temperatures.

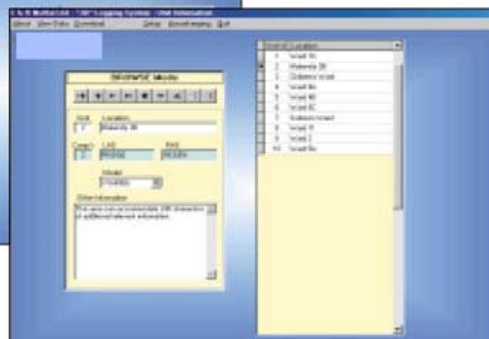
This of course can be carried out using a hand held temperature probe and manual recording. However Versigen offer this system to simplify and extend the taking and keeping of food temperature records by electronic means and computer storage. It automatically records the internal temperatures of the oven/refrigerator at set intervals and also provides means of probing and recording the actual food temperatures. The records can be in Graphic or Tabular form.



Tabular Temperatures



Download Display



Unit Information

**MINIMUM SYSTEM REQUIREMENTS**

Windows 95 or higher

Pentium I Processor or higher

32 Mb RAM

Part Number	Capacity	Description	Electrics	Plugs	
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### COOK CHILL REGENERATION

GEMINI 18RA	18 set of trays	1 Regeneration and 1 Ambient Compartment	5 Kw	2 x 15amp	
GEMINI 18RF	18 set of trays	1 Regeneration and 1 Refrigeration Compartment	6 Kw	2 x 15amp	
GEMINI 24RA	24 set of trays	1 Regeneration and 1 Ambient Compartment	5 Kw	2 x 15amp	
GEMINI 24RF	24 set of trays	1 Regeneration and 1 Refrigeration Compartment	6 Kw	2 x 15amp	
GEMINI 30RA	30 set of trays	1 Regeneration and 1 Ambient Compartment	5 Kw	2 x 15amp	
GEMINI 30RF	30 set of trays	1 Regeneration and 1 Refrigeration Compartment	6 Kw	2 x 15amp	

### CHILLOGEN STORAGE AND REGENERATION

GEMINI 18CR	18 set of trays	1 Chillogen and 1 Refrigeration Compartment	6 Kw	2 x 15amp	
GEMINI 24CR	24 set of trays	1 Chillogen and 1 Refrigeration Compartment	6 Kw	2 x 15amp	
GEMINI 30CR	30 set of trays	1 Chillogen and 1 Refrigeration Compartment	6 Kw	2 x 15amp	

### HOTLINE KEEP HOT

GEMINI 18HA	18 set of trays	1 Keep Hot and 1 Ambient Compartment	3 Kw	1 x 15amp	
GEMINI 18HR	18 set of trays	1 Keep Hot and 1 Refrigeration Compartment	3 Kw	1 x 15amp	
GEMINI 24HA	24 set of trays	1 Keep Hot and 1 Ambient Compartment	3 Kw	1 x 15amp	
GEMINI 24HR	24 set of trays	1 Keep Hot and 1 Refrigeration Compartment	3 Kw	1 x 15amp	
GEMINI 30HA	30 set of trays	1 Keep Hot and 1 Ambient Compartment	3 Kw	1 x 15amp	
GEMINI 30HR	30 set of trays	1 Keep Hot and 1 Refrigeration Compartment	3 Kw	1 x 15amp	

WCH	ACCESSORIES For Gemini Trolleys - Ward ID Card Holder (each)	
VT	ACCESSORIES For Gemini Trolleys - Towing Attachment (each)	

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