

Versigen

January 2009



**Regeneration
& Keep Hot**
CR Regeneration Ovens

Versigen



REGENERATION & KEEP HOT

Innovative technologies

With our innovative Chillogen technology, regenerated food looks and tastes like it's fresh from the chef's oven

Chillogen is an innovative development from Versigen that combines the functions of a chilled storage unit and a regeneration oven in one convenient compartment. It provides a controlled environment for chilling, storing and regenerating bulk cooked food automatically, without intervention.

Faster service

The Chillogen compartment allows you to hold chilled food until required and then regenerate it without removing the food from the fridge/oven. At a preset time, the Chillogen compartment reverts to an oven and regenerates the food to the HACCP recommended temperature of 80-85°C in around an hour. That's a real bonus when you're under pressure to deliver a large number of meals at a set time.

Easier planning

With Chillogen technology in place, you can take the hassle out of planning and food preparation. Food can be prepared in advance, when it's quiet, with no more last minute rushes. You can store the food in correct chilled conditions for the required period, so it's ready when you need it. If you've got a regular distribution cycle, Chillogen can keep your planned meals on schedule, efficiently and cost-effectively. If you're catering for a special event, Chillogen can eliminate guesswork and ensure that the event runs smoothly.

Better food quality

Used in conjunction with other Versigen regeneration innovations, Chillogen helps give your food that freshly-cooked look and taste. Our fast heating times make your roast potatoes and chips crisp and brown, and your pastries golden. If there is any unexpected delay in serving, the Chillogen oven maintains its core temperature to keep the food piping hot.



CHILLOGEN 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
- Labour efficient - no additional handling



Regeneration Ovens

Save time, space and effort with regeneration ovens that can chill, when fitted with Chillogen, store and regenerate cooked food all in the same compartment



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



CR5



CR10
(complete with stand as shown)

If you've got limited space in your kitchen or if you want to improve productivity and efficiency, our range of regeneration ovens can give your business a real boost.

The ovens are now available with innovative Chillogen technology which allows you to chill, store and regenerate cooked food in a single compartment without removing or replacing the containers.

Once it's cooked, you can hold the food in a controlled chilled environment until required. You load the chilled food at a convenient time, say the night before it's required. Switch on the power and the unit will automatically go into refrigeration mode. When fitted with a 7 day timer, at a pre-determined time, say 11.00 am, it will automatically switch to regeneration and heat the food ready for serving at 12.00 noon.

That improves convenience, cuts down handling and avoids those last minute rushes.

Oven compartment and fascia are formed in stainless steel with a thermal break between to ensure a cool exterior. The door is also in stainless steel and is fitted with heavy duty hinges and catch.

Range of options

- Spare internal racks
- Transport/loading trolleys
- Additional Grid shelves
- Support stands
- Automatic 7 day timer
- On board food probe and temperature display, complete with pass/fail indicator
- 3D data logging system



CR20

REGENERATION OVENS AT A GLANCE

- Available with Chillogen chill/store/regeneration facility in a single compartment
- Multi-fan technology provide the fastest heat up times
- Even temperatures throughout the oven and high energy efficiency
- Simple user friendly controls can be mastered in a few minutes
- Low capital cost with big returns
- Interior of compartments in bright polished stainless steel
- Each compartment fully-insulated and fitted with a double-skinned insulated door opens 180° and is fitted with a slam catch locking handle
- The CR10(C) and CR20(C) compartments are supplied with a stainless steel, roll in/out cassette with slides to accept stainless steel grid shelves or gastronorm containers
- Easy replaceable door seals
- Electronic loading can be varied to suit individual requirements

CONTROLS

- LED electronic controls designed for easy programming
- Isolator switch
- Countdown timer display
- Buzzer signals the end of the cycle
- Regeneration temperature display
- Refrigeration (if fitted) temperature display
- The state of programme can be easily checked at any time as the countdown timer, regeneration and refrigeration temperatures are on display at all times whilst the unit is in operation

Regeneration Ovens

Regeneration Ovens with Chillogen

Simpler compliance

Our optional 3D data logging system automates the process of testing and recording, saving you time and effort and ensuring proof of due diligence. The system automatically records the internal temperatures of the unit as well as actual probed food temperatures. The data can be stored on a personal computer.

	CR5 table top	CR10	CR20
	5-1/1 GN	10-1/1 GN	20-1/1 GN
	5 (2 supplied)	10 (3 supplied)	20 (6 supplied)
	5 x 1/1 65mm deep	10 x 1/1 65mm deep	20 x 1/1 65mm deep
	44	130	160
	700	800	800
	510	1695	1800
	620	650	650
	3.0	4.0 or 6.0	9.0 or 12.0

	CR5(C) table top	CR10(C)	CR20(C)
	5-1/1 GN	10-1/1 GN	20-1/1 GN
	5 (2 supplied)	10 (3 supplied)	20 (6 supplied)
	5 x 1/1 65mm deep	10 x 1/1 65mm deep	20 x 1/1 65mm deep
	49	137	169
	700	800	800
	510	1695	1800
	620	650	650
	3.0	4.0 or 6.0	9.0 or 12.0

MODEL
Capacity
Grids
Gastronorm Container Capacity
Weight kg
Length mm
Height mm
Depth mm
Power rating kw

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.

