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Versigen



Removable grid shelves make cleaning easy and in heated and refrigerated units help air circulation.



Coiled flex keeps electrical connection tidy. Hooking the flex to the unit improves portability.

Versicarte Plus

Versigen's Versicarte food servery trolleys have been totally redesigned to meet your changing needs. The new Versicarte Plus range has been developed in consultation with catering organisations, so as well as helping caterers comply with hygiene, HACCP, energy efficiency and healthy eating initiatives, these great-looking food service trolleys will help attract customers to your meal service.

Food safety and quality have always been at the heart of the Versicarte. The Versicarte Plus further enhances this: for example, hot cupboards are now fan-assisted to give fast, even heating and ensure the best quality.

And the famous Versicarte versatility has been further expanded. Innovative features include the glass screens that can be adjusted, so that the trolley can switch from self-service to assisted service easily.

The wide range of options allows most modules to be customised to your individual requirements.



All Versicarte Plus units can be fitted with the option of a triple tube drop down tray slide or solid drop down tray slide

Gantry lighting is fitted with safety bulbs featuring an outer glass casing.

Versicarte modules can be butted together to form a straight or angular service counter. Alternatively, stand alone units can be placed around the dining area to

create a free-flow self-service environment.

The new trolleys' streamlined design, including curved gantry, smooth body and semi obscured castors, is not just highly practical: the stylish lines will appeal directly to your young customers. What's more, the Versicarte Plus fascia panels can be easily changed. So if you want a fresh look in the dining area, simply change the panels for a new colour scheme!

New products in the range include the Versicarte Plus Salad Bar, designed to keep those healthy greens looking great and in tip-top condition.

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Lockable castors make moving and positioning of units effortless



Optional extras such as this menu holder can be added to each unit

Versicarte Plus Finishes

Versicarte Plus's unique design enables a vast range of colours and finishes to be supplied, below are a sample of our Standard Range. Metalics, woods and natural textures are also available on request.









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.

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Rear view of

hotcupboard





Optional Solid Drop Down Tray Slide

Optional Triple Tube Drop Down Tray Slide



VCHT4 - Shown with ontional triple tube drop down tray slide and coach lines. Gantry shown in self

Hot Top, Inset with Glass Thermal Panels, plus Hot Cupboard

Models VCHT2, VCHT3, VCHT4, VCHT4

- Store hot food ready for serving.
- Illuminated on/off switch indicates power is on.
- Top inset with toughened glass thermo panels with variable temperature control up to approximately 110°C.
- Thermostatically controlled hot cupboard with fan-assisted heating unit.
- Sliding doors and all internal grid shelves are removable for cleaning.
- · Cupboard heating unit can easily be removed for maintenance and cleaning.
- Optional heated gantry with interchangeable curved glass screen. Quartz heated gantry with illuminated on/off switch



VCBM4 - shown with optional triple tube drop down trav slide and coach lines. Gantry shown in self service position.

Dry Heat Bains Marie with Hot Cupboard Models VCBM2, VCBM3, VCBM4, VCBM5

- Store hot food ready for serving.
- Illuminated on/off switch indicates power is on.
- Thermostatically controlled Bain-marie with fanassisted heating unit.
- Designed to accommodate various combinations of interchangeable Gastronorm pans up to 150mm deep all Gastronorm pans sold separately please see price
- Sliding doors and internal grid shelves are removable for easy cleaning and maintenance.
- · Optional heated gantry with interchangeable curved glass screen. Quartz heated gantry with illuminated on/off switch





Optional menu display holder. Please see price list for details.

VCUTO VCUTO VCUTA VCUTE VCDMO VCDMO VCDMA VCDME

Removeable grid shelves.



VCCP optional lift off carving plate to suit thermo glass panel. Please see price list for details.

VUN12	VUNIS	VUN14	VUNIO	V G D IVI Z	VUDIVIS	VUDIVI4	VUDIVIO
55	82	110	137	45	67	90	112
830	1160	1490	1815	830	1160	1490	1815
1310 680 950 740							
900	900	900	900	900	900	900	900
2.1 1.9	2.5 2.1	2.7 2.3	3.1 2.5	2.45 2.25	2.65 2.25	2.9 2.5	3.1 2.5
-	-	-	-	2	3	4	5
2	3	4	5	-	-	-	-
3	3	3	3	3	3	3	3

All electrical units under 3kw complete with mains lead and 13 amp plug.

Depth mm with trayslide up with trayslide down
Work surf. Ht. mm
Power rating kw including gantry excluding gantry

MODEL Weight kg Length mm **Height including** gantry mm

1/1 Gastronorm Capacity No. of Gastronorm panels Hot cupboard under

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Rear view of VCRD4R. Shown with refrigerated storage cupboard.

Note: All refrigerated units are available with refrigerated storage cupboard. Add R to the standard code.

Note: Refrigerated units are designed for straight through ventilation. If units are to be placed against a wall alternative ventilation arrangements are available at extra cost.

Refrigerated Multi-Tier Display Unit with Ambient Shelf Under Models VCRD3, VCRD4, VCRD5

- Refrigerated multi tier display unit with chilled well, three glass adjustable shelves and ambient shelf under.
- · Curtain of cold re-circulating air cascades down from top, ensuring even temperature of 2C to 8C.

These units are not designed to operate in full mode for more than 24 hours, unless an optional front blind has been fitted.

- If the unit is to be used over a 24 hour period with the optional front blind, the blind should be pulled down as soon as possible after service has stopped.
- Stream of re-circulating cold air is blown up and across the display shelves and chilled well, ensuring temperature is maintained safely
- Glass display shelves are removable and have adjustable brackets.
- Chilled well has removable base sections for easy cleaning and
- · Automatic defrost cycle.
- Pull out condensate drip tray.

Performance

On units with Refrigerated Storage Cupboard under

- · Storage cupboard with fan-assisted refrigeration.
- · Internal mid and base shelves are removable for easy cleaning.
- · Hinged doors seal cupboard with magnetic gaskets.



VCRW4 - Shown with optional coach lines and solid drop down tray slide. Gantry shown in assisted service position.

Refrigerated Well with Ambient Shelf Under Models VCRW3, VCRW4, VCRW5

- Refrigerated blown air well complete with ambient shelf under and optional illuminated gantry with interchangeable glass screen.
- Re-circulating cold air blows across the display well ensuring an even temperature of 2C to 8C.
- Chilled well has removable base sections for easy cleaning and maintenance.
- Automatic defrost cycle.
- · Pull out condensate drip tray.

On units with Refrigerated Storage Cupboard under

- Storage cupboard with fan-assisted refrigeration.
- Internal mid and base shelves are removable for easy cleaning.
- Hinged doors seal cupboard with magnetic gaskets.

MODEL
Weight kg
Length mm
Height including
gantry mm
Depth mm
with trayslide up
with trayslide down
Work surf. Ht. mm
Power rating kw
including gantry
excluding gantry
1/1 Gastronorm capacity
Refrigerated storage
cupboard under

VCRD3	VCRD4	VCRD5	VCRD3R	VCRD4R	VCRD5R	VCRW3	VCRW4	VCRW5	VCRW3R	VCRW4R	VCRW5R
	Display Ambient S				d Storage Cupboard		Display Ambient S				d Storage Cupboard
156	208	260	156	208	260	127	170	212	127	170	212
1160	1490	1815	1160	1490	1815	1160	1490	1815	1160	1490	1815
1640 680 950 740	1640 680 950 740 900	1640 680 950 740 900	1640 680 950 740 900	1640 680 950 740 900	1640 680 950 740	1310 680 950 740	1310 680 950 740 900	1310 680 950 740 900	1310 680 950 740 900	1310 680 950 740 900	1310 680 950 740
2.0	2.0	2.0	2.0	2.0	2.0	1.0 0.75	1.0 0.75	2.0 1.75	1.0 0.75	1.0	2.0
3	4	5	3	4	5	3	4	5	3	4	5
-	-	-	3	3	3	-	-	-	3	3	3

See price list for detailed specification

OPERATING CONDITIONS FOR REFRIGERATED WELL AND MULTI TIER DISPLAYS

IMPORTANT

To obtain the maximum performance and efficiency from these units it is imperative that the ambient room conditions where the units are being used do not exceed a temperature off 25c or exceed a relative room humidity of 50%.

WARNING

Should conditions exceed the above? The display units will not maintain food temperatures at required levels E&R Moffat cannot accept responsibility for the performance of the units being used in extreme conditions.

- Do not install units in draughty conditions where the air movement is greater than 0.2mtr./sec. (For example near entrance/ exit doors, open windows, under air conditioning vents or ceiling mounted fan).
- . Do not install units where there is high solar radiated heat (for example, direct sunlight, room heaters or bright spotlights)
- When loading refrigerated display units for best performance and refrigeration efficiency a gap should be left between the products allowing the cold air to pass through and re-circulate.







Optional Triple Tube Drop Down Tray Slide



VCPW4 - Shown with optional standard triple tube drop down tray slide.



Polar Plates

Polar plates must firstly be charged for 12/24 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for a minimum of two hours. Once used, other polar plates can then be substituted thus keeping the well cold.



Interior view of polar well.

Polar Well with Polar Plates and Ambient Storage **Cupboard Underneath**

Models VCPW2, VCPW3, VCPW4, VCPW5

- Polar well supplied with E&R Moffat Polar Plates, ambient storage cupboard, optional illuminated gantry and interchangeable glass screen.
- Polar Plates keep food chilled for 2 to 3 hours. Before use, the Polar Plates are charged for 8 to 12 hours in a deep freeze. If longer periods of operation are required, extra Polar Plates can be charged and used in rotation
- · Storage cupboard sliding doors are removable for easy cleaning.
- All internal shelves are removable for cleaning.
- Optional illuminated gantry with on/off switch indicating power is on.

Performance

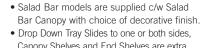
			enomiance
VCPW2	VCPW3	VCPW4	VCPW5
58	87	117	145
830	1160	1490	1815
1310 680 950 740	1310 680 950 740	1310 680 950 740	1310 680 950 740
900	900	900	900
0.026	0.026	0.026	0.026
2	3	4	5
-	-	-	-

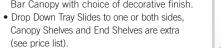
All electrical units under 3kw complete with mains lead and 10/15 amp plug.

Lengt	h mm
Heigh	it including
gantry	y mm
Depth	mm
	rayslide up
with t	rayslide down
Work	surf. Ht. mm
Powe	r rating kw
includ	ding gantry
exclu	ding gantry
No. of	1/1 Polar Plates
Refrig	erated storage
ounho	ard under

MODEL

The leathy Opti







Salad bar Canopy can have any picture or logo added at no extra cost











Polar Plates

Polar plates must firstly be charged for 12/24 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for a minimum of two hours. Once used, other polar plates can then be substituted thus keeping the well cold.



Interior view of polar well.

Performance

MODEL	VCRW3C Blown Air Refri		VCRW5C	VCRW3RC Blown Air Refrige Storage Cuphoan	VCRW4RC erated Salad Bar Rei		VCPW2C Polar Plate Sala	VCPW3C ad Bar Ambient Sho	VCPW4C elf Under	VCPW5C
Weight kg	137	180	222	137	180	222	68	97	127	155
Length mm Height including	1160	1490	1815	1160	1490	1815	830	1160	1490	1815
canopy mm Depth mm with tray slides up with tray slides down	1880 680 1220 800	1880 680 1220 800	1880 680 1220 800	1880 680 1220 800	1880 680 1220 800	1880 680 1220 800	1880 680 1220 800	1880 680 1220 800	1880 680 1220 800	1880 680 1220 800
Work surf. Ht. mm	900	900	900	900	900	900	900	900	900	900
Power rating kw including canopy	1.0	1.0	2.0	1.0	1.0	2.0	0.026	0.026	0.052	0.052
1/1 Gastronorm capacity	3	4	5	3	4	5	2	3	4	5
Refrigerated storage cupboard under	-	-	-	3	3	3	-	-	-	-

See price list for detailed specification.

Note: Refrigerated units are designed for straight through ventilation. If units are to be placed against a wall alternative ventilation arrangements are available at extra cost.







- Sliding doors are removable for easy cleaning.
- All internal grid shelves are removable for cleaning.
- Optional illuminated gantry with on/off switch indicating power is on, complete with interchangeable curved glass screen.







Optional Triple Tube Drop Down Tray Slide



VCHC4 with optional coach lines and solid drop down tray slide.



Rear view of storage cupboard.



Internal fan.

Hot Cupboard

Model's, VCHC2, VCHC3, VCHC4, VCHC5

- Hot cupboard can store pre-heated food for serving.
- Thermostatically controlled hot cupboard with fan assisted removable heating unit.
- Sliding doors are removable for easy cleaning.
- All internal grid shelves are removable for cleaning.
- The heating unit (located on the base of the cupboard) can easily be removed for maintenance and cleaning.
- Optional quartz heated gantry with interchangeable curved glass screen.

VCSC2	VCSC3	VCSC4	VCSC5
10002			
30	45	60	75
830	1160	1490	1815
1310 680 950 740	1310 680 950 740	1310 680 950 740	1310 680 950 740
900	900	900	900
0.026	0.026	0.052	0.052
2	3	4	5

VCHC2	VCHC3	VCHC4	VCHC5
34	51	68	85
830	1160	1490	1815
1310 680 950 740	1310 680 950 740	1310 680 950 740	1310 680 950 740
900	900	900	900
1.7 1.5	1.9 1.5	1.9 1.5	2.1 1.5
2	3	4	5

We	ight kg
Ler	igth mm
Не	ight including
gaı	ntry mm
De	oth mm
wit	h tray slide up
wit	h tray slide dowi
Wo	rk surf. Ht. mn
Pov	wer rating kw
inc	luding gantry
exc	luding gantry
_	Gastronorm
1/1	

All electrical units under 3kw complete with mains lead and 10/15 amp plug.

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Optional lockable cash drawer

Cashier Section with Cable Port and Double Electrical Socket

Model's, VCCS(R), VCCS(L) (R) denotes right handed, (L) denotes left handed

- Suitable for most types of cash registers, barcode scanners and Epos systems.
- Fitted with a cable port and double electric socket as standard.
- Complete with sloping rubber footrest.



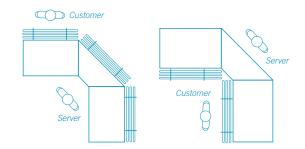
Transposeable Right Angle Corner Section Model VCCU - Shown with optional triple tube drop down tray slide

• Transposable right angle corner section creating a 90° change in direction.



Low Level Infill Unit Model VCSL

- Low unit can be used to create a split level effect when used in line with any other unit in the range.
- Storage space underneath.



MODEL

Weight kg
Length mm Height including
gantry mm Depth mm
with tray slide up with tray slide down

Work surf. Ht. mm

Power rating kw including gantry excluding gantry

No. of panels

Performa	nce		
VCCS(R)	VCCS(L)	VCCU	VCSL
62	62	72	25
1160	1160	1380	680
- 680 950 740	- 680 950 740	- 480 750 540	- 680 -
900	900	900	500
-	-	-	-

See price list for detailed specification

Low level Versicarte Plus

Low level modules designed for use with younger children. Advantages include the easy and safe viewing of food. Designs such as cartoon characters and logos can be applied using durable vinyl. All the specifications and options, as per full size modules, are available. Low level Versicarte Plus units are 800mm high to the work surface.

Note: Refrigerated units are designed for straight through ventilation. If units are to be placed against a wall alternative ventilation arrangements are available at extra cost.





Optional Solid Drop Down Tray slide

Optional Triple Tube Drop Down Tray slide



All Versicarte units are available as low level units for children. Add "B" to standard code ie VCBM4(B). Height = 800mm.



Coachlines and bespoke designs can be incorporated at extra cost.



Above - Low level Versicarte Plus height comparison with full size module