

Versigen Hostess Trolley

Designed for the regeneration of cook chill/freeze bulk food and to hold refrigerated bulk food until ready to serve. Complete with a hot top service area

Simple Operation

Easy and Affordable Maintenance

One unit, many functions with Chillogen technology

When a unit is fitted with Chillogen it can hold refrigerated food until required, then at a preset time, the refrigerator converts to an oven and regenerates the chilled food to the recommended temperature. If there is any delay, the trolley will automatically hold the correct temperature until it is convenient to serve the food. The Versigen Hostess Trolley can keep food hot, hold ice cream, warm plates and refrigerate all in one unit.



Model VG2GR with optional heated top serving area in heavy duty stainless steel

Cost-effective and versatile solution

The Chillogen V-gen Trolley will pay for itself in a very short time. A highly competitive capital cost, reduction and better organisation of staff, plus savings in overtime hours combine to make this a very sound investment. Maintenance and running costs are also low, making the V-gen Trolley an attractive proposition for schools, colleges and universities, healthcare homes and hospitals.

Flexibility

The Versigen Hostess Trolley is indeed your flexible friend.

- You can have it in almost any colour you want. Special transfers or the name of your establishment can be affixed to the front/end panels.
- The electric loading can be changed to suit your installation.
- Zonal heating area in ovens can be varied.
- Full range of accessories.



optional solid stainless steel top



Wire end shelf



twin compartments hot & cold



Heavy Duty bumpers



HACCP Data logger

CHILLOGEN BULKFOOD TROLLEY AT A GLANCE

- Faster regeneration
- Controlled chilled environment - allows safe chill storage at constant temperature
- Better quality results - looks and tastes like freshlycooked food
- Simple to operate - one switch for automatic regeneration at pre-set time
- Energy efficient - no pre-heat cycle
- Labour efficient - no additional handling

V-GEN TROLLEY AT A GLANCE

- Suitable for education or health sector bulk food catering either frozen or chilled
- Low capital cost with big returns
- Ideal for day-to-day catering or regular scheduled distribution
- Chillogen technology simplifies the whole system
- Multifan Zonal Temperature control
- Energy Efficient
- LED electronic controls
- Wide choice of front and end panel colours
- Curved toughened glass front screen



Versigen Keep Hot Ward Trolleys

Solutions for keeping fresh food hot

Our range of trolleys and ovens can also be used for keeping fresh food hot. The system ensures that the food is kept at the correct temperature, without burning or drying out until it is ready to serve. The result is that customers get hot, attractive, nutritious food and prompt, efficient service.

For meal distribution in areas such as hospitals, Versigen solutions can be used to bring the kitchen to the customer.

New Data log system

VGDL	Data log unit (one fitted to each trolley)
VGBU	Base unit (one fitted in supervisors office linked to PC)
VGRE	Repeater unit (required to be fitted in corridor when base unit is more than 300m away)

Accessories

VG1TTS	Tube tray slide
VG2TTS	Tube tray slide for VG2 models
VG1PTS VG1	models solid tray slide with aperture for Gn 1/4 pans
VG2PTS	VG2 models solid tray slide with aperture for Gn1/4 pans
VTB	Towing attachment
OG2OB	Oven rod shelf
PPGAST	Polar plate
V7DT	7 day timer (normally for automatic Chillogen operation)
VOBP	Food probe / temperature display with pass fail indication
WESA	Wire end shelf
WESS	Wire end shelf with solid base plate
WESB	Wire end shelf complete with plastic waste bin
WESL	End shelf complete with waste sack holder on operators left hand
WESR	End shelf complete with waste sack holder on operators right hand
V4AC	4GN cassette
VBAC	8GN cassette
VTD	Transfer dolly (double)
VDTC	Transfer dolly thermo cover (double)



Model VG2HH
 with optional heated top serving area in heavy duty stainless steel

Range of options

- Open front service with curved glass shelf/sneeze screen
- Solid stainless steel heated top (add S to Code)
- Ice cream compartment fitted to bottom of fridge
- Cassette (shelf system) replaces oven/fridge shelf hangers
- ID card holder
- Cutlery/condiment containers (Gn1/4 pans)
- Gastronome pans (various)
- Ward power adaptor
- Electrical loading to customer specification
- Colour choice for front and end panels

	Hotline	Ambient	Small Ambient	Refrigerated	Small Refrigerated	Plate Warmer	Power Rating
VG1H	1	0	0	0	0	0	1.5
Length mm 950		Depth mm 780		Height mm (with gantry) 1335 (worktop) 935			
VG2HA	1	1	0	0	0	0	2.0
VG2HPR	1	0	0	0	1	1	2.9
VG2HPA	1	0	1	0	0	1	2.5
VG2HH	2	0	0	0	0	0	2.8
VG2HR	1	0	0	1	0	0	2.5

Length mm1280 **Depth mm**780
Height mm(with gantry) 1335 (worktop) 935

Versigen Hostess Trolley



Model VG2GR
with standard thermo
panel hot top



Model VG1G
with standard
thermo panel
hot top

Features and Options

Key features

- Stainless steel chassis, reinforced at stress points and fitted with heavy duty rubber buffers
- 4 x 150mm dia precision bearing castors, 2 swivel with brakes and 2 fixed
- Stainless steel gantry with full curved front sneeze screen in toughened glass and quartz heating/lighting
- Interior of compartments in bright polished stainless steel
- Each compartment supplied with removable hanger slides to accept stainless steel grid shelves (optional) or gastronorm containers (optional)
- Wide choice of front and end panel colours
- Heating and refrigeration use the Multi-fan recirculating system
- Thermo-panel hot top
- Zonal heating

Comprehensive range

The V-gen range is based on models with 1 compartment (V-gen1) and models with 2 compartments (V-gen2) and combinations of:

- Hotline** compartment
- Regeneration** compartment
- Chillogen** combined oven/fridge compartment
- Ambient** compartment
- Small ambient** compartment
- Refrigerated** compartment
- Small refrigerated** compartment
- Plate warmer** with capacity for 40 plates

Range of options

- Heated top serving area in heavy duty stainless steel
- Open front service system with curved toughened glass overshelf/sneeze guard and complete with front rail
- Towing attachment
- Department identification plate holder
- Cutlery/Condiment dispensers
- Hook on waste bin holder
- Hook on wire end shelf (can hold up to 27kg)
- Gastronorm size SS grid shelves with anti-tilt stops
- Gastronorm containers
- Automatic 7 day timer
- On board food probe and temperature display
- Companion Trolley for full back up system
- Internal cassettes, roll in/out, for transport system
- Temperature retention cover for cassette
- Transfer Dolly
- Ice cream compartment
- Cassette trolley (insulated)
- Triple tube trayslide with openings for cutlery/condiment dispensers
- Electric loading can be varied to suit individual requirements



Towing attachment



Hook on wire
end shelf

Hook on wire end
shelf with bin holder

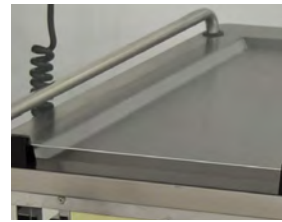
Versigen

Controls

- LED Electronic Controls designed for easy programming and operation
- Isolator switch
- 3 programme selection touch pads
- Chillogen touch pad
- Automatic or manual Keep Hot
- Boost option
- Pilot lights to indicate which programme is in operation
- Count down timer display
- Regeneration compartment temperature display
- Refrigeration compartment (if fitted) temperature display
- Automatic or manual hot top pre-heat and gantry switch
- Independent refrigeration On/Off switch
- The state of the rethermalisation programme can be easily checked at any time as the Count Down Timer, Regeneration and Refrigeration Temperatures are on display at all times whilst the unit is in operation
- The PCB Controller can be replaced with the Versigen classic digital arrangement.



3 programme selection touch pad



Optional heated top serving area in heavy duty stainless steel



Thermo-panel hot top as standard

Optional Plate Warmer

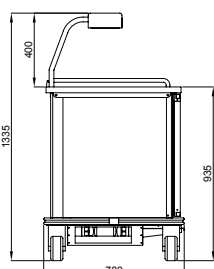
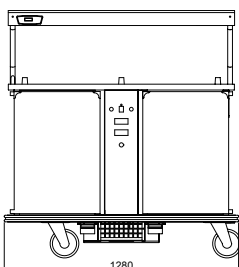
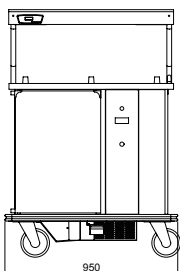


Open for service



In closed position

Add S to code for solid stainless steel hot top



- Keep Hot Cupboard & Shelf positions
- Keep Hot Cupboard 4 Shelf positions
- Regeneration Oven 8 Shelf positions
- Regeneration Oven 4 Shelf positions
- Chillogen (Drew/Fridge) 8 Shelf positions
- Chillogen (Drew/Fridge) 4 Shelf positions
- Ambient Cupboard & Shelf positions
- Ambient Cupboard 4 Shelf positions
- Refrigerated Cupboard & Shelf positions
- Refrigerated Cupboard 4 Shelf positions
- Plate Warmer Compartment 40 plates
- Power Rating 1 x 1.5kW Multi-Phase
- Power Rating 2 x 1.5kW
- Power Rating 1 x 1.5kW Supply Option
- Power Share Function

VG1H	1	0	0	0	0	0	0	0	0	0	0	0	0	1.5	n/a	1.5	0
VG1G	0	0	1	0	0	0	0	0	0	0	0	0	0	4.5	4.4	2.9*	†
VG1C	0	0	0	0	1	0	0	0	0	0	0	0	0	4.5	4.4	2.9*	†
VG1HR	0	1	0	0	0	0	0	0	0	0	1	0	0	2.0	2.0	2.0	0
VG1GR	0	0	0	1	0	0	0	0	0	0	1	0	0	2.9	2.9	2.9	0
VG1CR	0	0	0	0	0	1	0	0	0	0	1	0	0	2.9	2.9	2.9	0

Length mm 950 Depth mm 780 Height mm (with gantry) 1335 (worktop) 935

VG2HA	1	0	0	0	0	0	1	0	0	0	0	0	0	2.0	n/a	2.0	0
VG2HPR	1	0	0	0	0	0	0	0	0	0	1	1	0	2.9	n/a	2.9	0
VG2HPA	1	0	0	0	0	0	0	1	0	0	1	0	0	2.5	n/a	2.5	0
VG2HH	2	0	0	0	0	0	0	0	0	0	0	0	0	2.8	2.8	2.8	0
VG2HR	1	0	0	0	0	0	0	0	0	1	0	0	0	2.5	2.5	2.5	0
VG2GG	0	0	2	0	0	0	0	0	0	0	0	0	0	8.0	5.8	n/a	†
VG2GA	0	0	1	0	0	0	1	0	0	0	0	0	0	4.5	4.4	2.9*	†
VG2GH	1	0	1	0	0	0	0	0	0	0	0	0	0	5.5	4.3	2.9*	†
VG2GR	0	0	1	0	0	0	0	0	0	1	0	0	0	5.5	4.4	2.9*	†
VG2GPR	0	0	1	0	0	0	0	0	0	0	1	1	0	5.5	4.4	2.9*	†
VG2GPA	0	0	1	0	0	0	0	0	0	1	0	0	1	5.0	4.3	2.9*	†
VG2CA	0	0	0	0	1	0	1	0	0	0	0	0	0	4.5	4.4	2.9*	†
VG2CPR	0	0	0	0	1	0	0	0	0	1	1	0	0	5.5	4.4	2.9*	†
VG2CPA	0	0	0	0	1	0	0	0	0	1	0	0	1	5.0	4.4	2.9*	†
VG2CR	0	0	0	0	1	0	0	0	0	1	0	0	0	5.5	4.4	2.9*	†

Length mm 1280 Depth mm 780 Height mm (with gantry) 1335 (worktop) 935

† Hot Top and Gantry Inhibited During Regen * Reduced Oven Power

Companion Trolleys and Transport Systems

To complement your Versigen Hostess Trolley when it is based at ward level or a dedicated food service point. For the movement and service of food, cutlery, crockery trays and all things that may be required to back up your Versigen Bulk Food Service.

Light enough for one person to wheel around the ward after the meal to collect all the soiled trays, cutlery etc. and return to the wash area.

As circumstances vary in each situation these trolleys are designed to suit your exact requirements. Based around a standard design which can be made shorter, longer, higher, open or closed, whatever it needs to carry the items you want at the service point.

Cassette Trolley Insulated

Enclosed and fully insulated cassette trolley designed to transfer loaded cassette, plates, trays, cutlery etc. from the kitchen to the service area where the cassettes are inserted into the Versigen Trolley plus dirties return to the wash up area.

MODEL	Dimensions L x D x H mm
V2CT	1000 x 720 x 970



Model V2CT
Complete with extended gantry and containers

Open Companion Trolley

Open companion trolley for the transfer of plates, trays, cutlery etc from the kitchen to the service area. PLUS dirties return to the wash up area.



Model VCP3
Companion trolley with customised extended legs, containers for cutlery and optional hook on waste bin

MODEL	Dimensions L x D x H mm	No. Shelves
VCP2	880 x 680 x 925	2
VCP3	880 x 680 x 925	3

Transfer Dolly

Cassettes can be loaded in the kitchen, then complete with the temperature retention cover, conveyed on the Transfer Dolly to ward/service area where they are inserted into the oven/refrigerated compartments ready for regeneration/refrigeration.



V4AC - 4GN Cassette
V8AC - 8GN Cassette
VTD - Transfer Dolly (Double)
VDTC - Transfer Dolly Thermo Cover (Double)

Transfer Dolly Model VGTD



Retention Cover Model VGDTG



Transfer Dolly Model VGTD with 2 cassettes Model VG8AC