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## **VERSITOP PLUS WITH HEATED GANTRY & SNEEZE SCREEN**

Using the same black tempered glass heating panels as Versitop units, Versitop Plus also include temperature control.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



The Versitop Plus range is an ideal solution for pubs, clubs, colleges and any buffet table. Providing a smart, low power consumption hot food display with the additional benefit of adjustable temperature control. Featuring top and bottom heating sources.

## **Features**

- Stock units are finished in stainless steel.
   Other colours available to order
- A range of accessories allow standard Versitops to be instantly converted to a;
  - Burger Station
  - Chip Dump
  - Bain Marie
  - Carvery Station

MODEL	DESCRIPTION	SPECIFICATIONS
VTG2	2 x 1/1GN size Versitop Plus with heated / illuminated gantry	Length: 740 mm Depth: 560 mm Height: 500 mm Weight: 22 kg Power Rating: 1.5 kW No of GN size panels: 2
VTG3	3 x 1/1GN size Versitop Plus with heated / illuminated gantry	Length: 1060 mm Depth: 560 mm Height: 500 mm Weight: 29 kg Power Rating: 1.8 kW No of GN size panels: 3
VTG4	4 x 1/1GN size Versitop Plus with heated / illuminated gantry	Length: 1390 mm Depth: 560 mm Height: 500 mm Weight: 36 kg Power Rating: 2.0 kW No of GN size panels: 4

## Note:

Versitops are designed to maintain cooked food temperatures. They are not induction type units and can be used with any heatproof food container, except cast iron and terracotta dishes. Chafing dishes not required All units supplied with 10 amp cable and plug.