

SMART FOOD SYSTEMS

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VERSIGEN TROLLEYS

- Increase kitchen capacity for functions
- Rent from \$99 per wk
- Serve multiple menus to different groups - at the same time!
- Reduce labour cost and key staff workload
- Maximize cooking equipment use

SUPERSONIC SERVICE FROM BANQUETING TROLLEYS

When the last Concorde flight landed at Heathrow airport in October 2003, a host of celebrity guests and officials descended on the Renaissance Hotel Heathrow for a series of functions to salute its passing.

Over a single 8-hour period the hotel served lunch, afternoon tea and dinner for more than 1,800 guests, stretching catering facilities to the limit.

Fortunately the hotel had invested in 6 Versigen Banquet trolleys. Versigen has the only mobile banqueting trolley capable of chilling, refrigerating and regenerating cooked food automatically, safely and all in the same compartment. For the first time high quality function

meals can be provided from even the most modest kitchen - well in advance and without interrupting normal kitchen operations.

The 'Concorde Day' 6-course lunch included a fillet steak choice. Meals were plated well in advance; rapidly chilled by the trolleys then moved from the kitchen to the various serving locations and plugged in.

At the preset time, the trolleys switched to regeneration mode and quickly heated the plated meals.

Although some guests arrived 30 minutes late, their steaks were served at the right temperature, presented beautifully and the vegetables were crisp and tasty.

All preparation and cooking for the lunch was carried out on the previous day, significantly reducing the number of kitchen staff required.



Setting up large display mirrors full of cakes and numerous trays of sandwiches for afternoon tea took over the entire kitchen. Previously this would have placed enormous pressure on preparation for the evening dinner service.

However, the Versigen Banqueting trolleys allowed staff to prepare and plate dinner well in advance, ensuring tea was properly served.

SAVING LABOUR COSTS

The hotel would have needed at least six additional agency staff to cope with the catering demands of the day, without the Versigen Banqueting trolleys.

"The trolleys were brilliant" reported one chef. "In fact, a visitor told me he had never seen a kitchen so calm"

Versigen foodservice equipment is imported and distributed by Versigen Australia P/L. All equipment is designed and manufactured by the company's factory in the town of Bonnybridge in Scotland.

Versigen Australia provides a full warranty on all new

equipment and provides 24/7 service and maintenance, backed up by factory trained engineers.

Through it's association with a major finance company, Versigen can now offer rental and lease financing, providing customers with a very cost-effective solution for functions.

ROYAL ARMOURIES HOOKED ON 'BRILLIANT' CHILLOGEN

Gary Calder, who together with his colleague Neil Moore-McCarthy runs the banqueting operation at the Royal Armouries Museum in Leeds, says he's an 'old fashioned' chef. So when it was suggested that the museum should install Versigen Banqueting trolleys, he just wasn't interested.

"Never seen them. Didn't want them," Gary says

succinctly.

But then Gary and Neil were taken to see a demonstration in a hotel's banqueting department and after talking through the pros and cons with the hotel chef they decided to give them a go. And now the story is very different. "They're brilliant!" Gary admits.

The museum currently has 9 Banqueting trolleys and so

delighted is Gary that they are about to acquire 12 more. "We have a number of function rooms serving from ten to 800 covers and the actual museum itself can be hired for functions," Gary elaborates. And their function business can be very busy. "Even in a quiet week we serve around 1,400 meals, but last Christmas we produced over 15,000 in just four weeks."

MULTI-PURPOSE SOLUTION

"Meals are cooked in our central production kitchen and chilled", Gary explains. "On the day of service we load them into the trolley's refrigerated compartment and wheel them to the function location".

The Banqueting trolleys have cut Gary's need for serving staff by half, he says.

And that's especially helpful,

not because he wants to loose good silver service staff, but because it's very hard to recruit the best in the first place. Another huge advantage is that when not being used for functions, the trolleys can be used as temporary refrigerators or hot cupboards.

Versigen Chillogen works, in effect, like a mobile satellite kitchen, one that caterers

can take to their customers. So the chef can load the trolleys in his kitchen and rapid-chill the plated food before moving it to the point of service. It will regenerate the meals, fully automatically and where they are needed. And if speeches overrun or guests are delayed, food is kept hot and in perfect condition until the guests are ready to eat.

TAKE THE KITCHEN TO THE CUSTOMER

The Chillogen banqueting trolleys used by the Royal Armouries Museum are currently catering for up to 800 covers at a time in the existing complex. The 12 new trolleys are needed to service the museum's brand new 1,500 seat banqueting complex, which has its own purpose-built kitchen. "And

the automatic probes and logging system provide due diligence cover in the event of any problems", Gary adds.



Chillogen banqueting trolleys are now available in Australia in two sizes to hold up to either 60 or 90 ten-inch (245-265mm) covered plates. They operate from two standard 15 amp power sockets, allowing them to be used virtually anywhere. Three-phase power can also be used if required.



Loading a Versigen Chillogen Banqueting trolley. The trolley chills & holds meals at <5°C before heating to >70°C just before service - automatically!

"Even in a quiet week we serve around 1,400 meals, but last Christmas we produced 15,000 meals in four weeks"



Moving a Versigen Banqueting Trolley to position hours before the meal service

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