Kitchen Service

Dining Room Service

Meal Tray Service

Cook-Chill Retherm & Service

Drop-In Foodservice Display

Modular Foodservice Counters

Pro-Serve

Breakfast & Beverage Service

Terms & Conditions

Versigen

FOODSERVICE EQUIPMENT

Celebrating 20 years

MYUNGSE CMK

METALCARRELLI SINCE 1964

Emos Emotion Service

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Technical Information

Gastronorm Containers

Gastronorm is a measurement system used worldwide in catering and food processing. The use of standardised sizes makes it possible to exchange food pans. The basic size of the Gastronorm (GN) 1/1 is 530mm x 325mm (20.9"x12.8"). Gastronorm items are available in different depths (20mm, 40mm, 65mm, 100mm, 150mm and 200mm) and a range of other sizes, all interchangeable with each other — for example an oven or bain-marie well based on a 1/1GN capacity can accommodate different combinations such as three 1/3 GN or two 1/2 GN.

Module Dimensions in mm (outside flange)

SIZE	DIMENSIONS (MM)	DESCRIPTION
2/1 GN	530 x 650	Double size
1/1 GN	530 x 325	Full size
2/3 GN	354 x 325	Two thirds size
1/2 GN	265 x 325	Half size
1/3 GN	176 x 325	Third size
1/4 GN	265 x 162	Quarter size
1/6 GN	176 x 162	Sixth size
1/9 GN	176 x 108	Ninth size

EN Tray

A European standard tray. EN 1/1 corresponds to 530mm x 370mm (20.9"x14.6"). EN 1/2 corresponds to 370mm x 265mm (14.6"x10.4").

VESKA Tray

VESKA standard are items used for distributing food in hospitals, principally in Switzerland; VESKA corresponds to 530mm x 375mm.

Grundy Tins

Grundy baking trays are a traditional heavy duty aluminium pan type with optional lids used in many schools' kitchens. Grundy corresponds to 409mm x 267mm, and a half size 206mm x 267mm.

Bakers Trays/Sheets (French patisserie pastry trays)

Traditional standard baking trays:

- 650mm x 450mm (26"x18"): full size.
- 550mm x 400mm (22"x16"): three quarter size.
- 330mm x 450mm (13"x18"): half size.

HACCP (Hazard Analysis Critical Control Point)

HACCP is a preventive system that is designed to ensure the safety of foods and consumers:

- Looking closely at what could go wrong and what risks there are to food safety.
- Identifying any critical control points ensuring risks are removed or reduced to safe levels.
- Deciding what action you need to take if something goes wrong.
- Making sure that your procedures are being followed and are working.
- Keeping records to show your procedures are working.

It is important to have food safety management procedures that are appropriate for your business.

Colour Chart — Standard

COLOUR	RAL CODE	BS CODE
Stainless Steel	N/A	N/A
Black	9005	00E53
Merlin Grey	1804005	18B25
Goosewing Grey	7038	10A05
Wedgewood Blue	2205015	18C37
Regatta Blue	2604040	18E53
Ocean Blue	5001	18C39
Forest Green	6002	N/A
Aztec Yellow	N/A	10E55

Colour Chart — Optional (*subject to additional charge)

COLOUR	RAL CODE	BS CODE
White	9003	00E55
Buttermilk	1015	10C31
Bamboo	N/A	08C35
Terracotta	8004	04C39
Vandyke Brown	8014	08B29
Poppy Red	2002	04E53
Mahogany*	N/A	N/A
Academy Maple*	N/A	N/A
Lampre Beech*	N/A	N/A

Cleaning and Care of Stainless Steel

Stainless steel of all grades can stain and discolour due to surface deposits. Contrary to the name, stainless steel is not maintenance free and the surface must be kept clean to avoid contamination and the formation of surface deposits. To maximise corrosion resistance the surface must be regularly cleaned and dried.

Daily Cleaning

Wash down the surface regularly using a warm damp cloth and soap or a mild detergent. Rinse the surface with clean water and dry with a soft cloth to prevent water marks.

Removing Persistent Marks

Soap powders (non-abrasive) or cleaning powders can be used to help remove stubborn deposits. Oil, grease and finger marks can be removed with a soap and water solution. Glass cleaner is very effective on bright mirror polished type stainless steel.

Prevent Surface Scratches

Do not use wire wool scouring pads, wire brushes, scrapers or any abrasive cleaning materials as these will leave marks and scratches on the surface. Always clean and wipe in straight strokes following the grain of the metal.

Avoid Surface Contamination

Never leave wet cloths on the surface, always wipe dry — dish wash liquids and cutlery cleaners contain chlorides that if left on the surface may cause pit marks and corrosion. Minute particles of iron or rust from other sources can form and contaminate the metal especially during installation; atmospheric conditions can also cause corrosion, such as salt deposits in marine situations or acid solutions used during building work.

Do not use solvents, bleach, caustic cleaners or biological powders.

Technical and Installation: Essential Requirements

PLEASE NOTE — IT IS THE RESPONSIBILITY OF THE PURCHASER TO

- Ensure compliance with the technical and installation requirements provided below. If in any doubt or if further guidance is required, please contact Tel: 1300 653 330 or email: **sales@versigen.com.au**
- Check that orders placed relate to official information provided by Versigen for sign off, and highlight any inaccuracies immediately to **sales@versigen.com.au**

Any changes to specification may lead to extra charges and possible delay of delivery. Versigen will not accept any responsibility for any models purchased and/or operated without the conditions listed below or stated within the operating manual. Failure to do so may result in invalidating warranty and incurring a service charge.

1 Refrigerated models

- Refrigerated units (R452A/R290) are designed to comply with operating requirements of EN23953, providing M1 standard performance in a Class 3 climate, maintaining the core product temperature of pre-chilled food below 5°C in ambient conditions not exceeding 25°C and 60% relative humidity.
- To obtain maximum performance and efficiency it is the responsibility of the site to comply with the relevant user operating and maintenance manual prior to use. It is essential that sufficient defrost times are allowed and condenser coils are subject to regular inspection and cleaning — this will be site dependent.
- Adequate fresh air intake for the appliance condenser must be provided.
- It is essential that ‘condenser exit air’ does not re-enter the appliance.
- Refrigerated display units have an automatic defrost; the display units can be switched off but the mains plug should be left with power on to allow condensate evaporation after hours.
- Most refrigerated multi-deck units are not designed for GN 1/1 pans. Recommended a 10mm minimum gap for air flow between fridge products.

WARNING: DO NOT INSTALL, POSITION OR OPERATE WHEN

- Room ambient temperature exceeds a maximum of 25°C.
- Relative humidity exceeds 60%.
- Air movement / draughts may cause air movement greater than 0.2 m/s — avoid positioning near air conditioning vents, windows or door entrances/exits.
- Near solar radiated sources such as direct sunlight, room heaters, warm lighting etc.
- The appliance has been overloaded with product and insufficient air gaps have been left for circulation/re-circulation.

2 Electrical requirements

- All electrical units are configured to suit a single phase supply operation unless specified or requested prior to the order.
- H07RN-F cable type fitted as standard.
- It is the purchaser’s responsibility to outline any particular site requirements such as electrical supply and phase requirements, cable type, length and control requirements prior to order.
- All model units 3.0kW or less come factory fitted with 2 metre supply cable(s).
- Units above 3.0kW must be hardwired or fitted with the appropriate plug and specified at time of order.
- Electrical diversity is not applicable; as a non-domestic installation, provision must be included for all appliances, socket-outlets etc, to operate simultaneously at full power.

WARNING

- Multiple units must not be connected to a double 10amp power socket — each unit should be connected to a separate 10amp power socket.
- Any Versigen appliances fitted with 2 plugs must also be connected to two separate power sockets. Do not connect two plugs to a double socket.
- It is the client’s responsibility to check that all sockets to be used are in good working order and not old or worn. Where possible please avoid using double sockets.

3 Models, images and accessories

- Some models shown may be for illustration purposes only.
- It is the purchaser’s responsibility to check prior to placing an order what is included within the price.
- Gantries, tray slides, containers, shelves and mains cables are optional accessories unless specified accordingly.

4 Recommended work top — maximum load weight (kg)

- **4.1 Plain Top Cupboards** — Standard plain top cupboards and tables can accommodate a maximum of 75kg displaced evenly over an area of 650mm x 650mm.
- **4.2 Dimensions** — all dimensions shown are nominal. Please take into account access requirements for models and make an allowance for extraneous parts fitted to units such as handles.

5 Temperatures of parts

- Some models may become warm in areas as a by-product of their operation.
- Prior to order, it is the purchaser's responsibility to highlight any particular site needs that require special design considerations.

6 Neo Ceram Hotplates

- Neo Ceram Hotplates provide an easy to clean and hygienic display surface for food presentation in various types of tableware. Dishes should be flat bottomed with no ridges for best heat transfer; care should be taken when using heavy ceramic or cast iron type food chargers.

7 Tray Slides and Tray Rails

- Tray slides and tray rails have a maximum load capacity of 90kg per two brackets. This is the maximum limit when fitted to a solid structure. Consideration should be taken not to overload the tray slide on mobile or single item units as, depending on stability, these could topple over.

8 Carving Pads

- Carving pads are designed to be used on Neo-Ceram hot plates and drop-in fan assisted bain-marie units only.

9 Drop-in requirements

- Details of cut-out dimensions to take drop-in units and the ventilation system can be found in our Drop-in users manual and spec sheets.
- For all our drop-in models, height = from work surface to the top of gantry. Check dimensions in the brochure and operational manual.

10 Hot hold and display models

- Hot display units, bain-maries and hot tops are designed to hold pre-heated food products at regulated temperatures in an ambient room temperature above 16°C.
- Consideration should be made when siting to avoid positioning close to air conditioning vents, windows and doors where cold draughts may be present (food temperature and quality might be affected).

11 Installation excluded unless otherwise stated

- Deliveries are made to a loading dock or kerbside.
- Delivery may be made by a truck requiring a forklift to unload at the delivery site.
- Delivery may be made by a truck fitted with a hydraulic lift, enabling the goods to be placed on a suitable flat area.
- Please ensure that any issues regarding access are discussed with Versigen prior to the goods being dispatched from our warehouse.

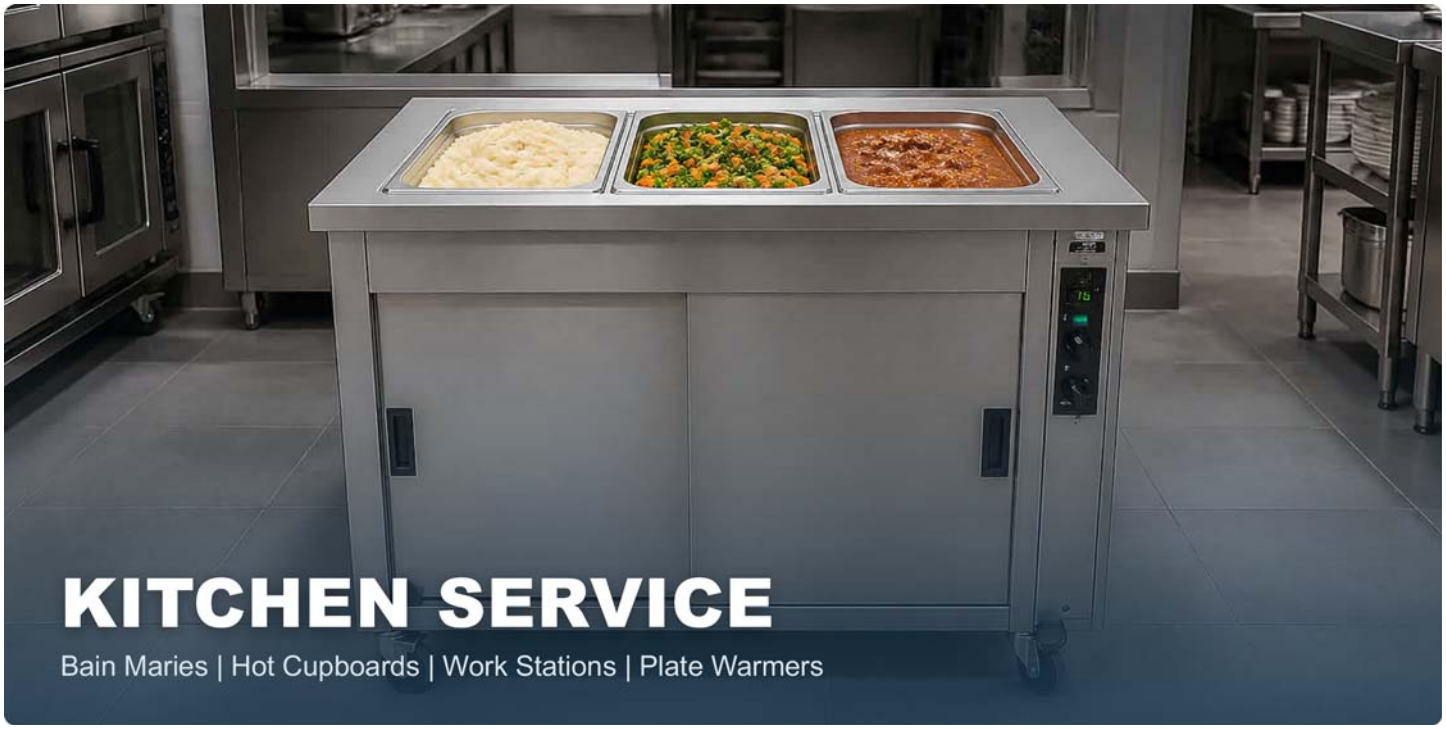
12 Delivery statement

- Prices are exclusive of delivery charge, unless stated otherwise.

13 After sales service

- Versigen offers a comprehensive Nationwide After Sales Service.
- Call 1300 653 330 or email **service@versigen.com.au** for service.

If in doubt please call +61 1300 653 330 or email: sales@versigen.com.au



Our full range of kitchen-side servery equipment, from premier bain maries and hot cupboards through to plate warming and dispensing systems.

IN THIS SECTION

- **Bain Maries | Premier**
- **Bain Maries | Premier Pass-Through**
- **Hot Cupboards | Premier**
- **Hot Cupboards | Premier Pass-Through**
- **Overshelves | Kitchen Pass (Heated)**
- **Overshelves | Kitchen Pass (Ambient)**
- **Work Stations | Multi-temp Bain Marie**
- **Work Stations | Refrigerated**
- **Work Stations | Mobile Bain Marie**
- **Work Stations | Mobile Refrigerated Well**
- **Plate Warmers | Dispensers (Plates)**
- **Plate Warmers | Dispensers (Crockery)**
- **Plate Warmers | Mobile Dispensers (Unheated)**
- **Plate Warmers | Cabinets**
- **Plate Lowerators**
- **Plate Lowerators (Refrigerated)**
- **Basket Lowerators**

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

HB SERIES Heavy Duty Bain Marie with Hot Cupboard

Available in 4 lengths designed to accommodate 1/1 GN pans. Excellent for pre-heating plates and dishes, as well as the temporary storage of pre-cooked food. These units incorporate a very efficient heating system, additional to the fully enclosed heating elements fitted under the Bain Marie Well. Excess residual hot air from the hot cupboard is also used to maintain temperature.
Options: Castors fitted as standard, legs can be supplied at no extra cost (specify at order).

HOT RETENTION

STAINLESS STEEL

HEAVY DUTY

Model shown: HB3

FEATURES

- Heavy duty bain marie / hot cupboard designed for commercial catering
- Stainless steel Bain Marie top with opening well to take GN containers
- Bain Marie opening has a raised lip all round to prevent the ingress of debris into the well and to make it easy to remove the gastronorm containers (no need to use implements to raise the pan edge for lifting)
- Even flow of hot air re-circulates throughout the hot cupboard
- Bain Marie has 3 position energy regulator
- Modern insulating methods help keep running costs low reducing the carbon footprint
- Thermostatically controlled hot cupboard with fan assisted removable heating unit, 30°- 110°C

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT (MM)	WEIGHT (KG)	POWER	1/1GN CAPACITY
HB2	947	700	910	65	15amp / 2.4kW	2
HB3	1275	700	910	81	15amp / 2.9kW	3
HB4	1603	700	910	100	15amp / 2.9kW	4
HB5	1931	700	910	118	20amp / 3.7kW	5

DCP Spiked carvery pad

MODEL HB2

MODEL HB5

OVERSHELF OPTIONS AVAILABLE

MODEL HB5 WITH OVERSHELF

PASS-THROUGH PREMIER BAIN MARIES

Wet or Dry Bain Marie Operation

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

HB_DBS SERIES Heavy Duty Bain Marie with Hot Cupboard and Doors on each side

Available in 4 lengths designed to accommodate 1/1 GN pans. Excellent for pre-heating plates and dishes, as well as the temporary storage of pre-cooked food. These units incorporate a very efficient heating system, additional to the fully enclosed heating elements fitted under the Bain Marie Well. Excess residual hot air from the hot cupboard is also used to maintain temperature.
Options: Castors fitted as standard, legs can be supplied at no extra cost (specify at order).

HOT RETENTION

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- Modern insulating methods help keep running costs low reducing the carbon footprint
- Thermostatically controlled hot cupboard with fan assisted removable heating unit, 30°- 110°C

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT (MM)	WEIGHT (KG)	POWER	1/1GN CAPACITY
HB2DBS	947	700	910	65	15amp / 2.4kW	2
HB3DBS	1275	700	910	81	15amp / 2.9kW	3
HB4DBS	1603	700	910	100	15amp / 2.9kW	4
HB5DBS	1931	700	910	118	20amp / 3.7kW	5

MODEL HB5

OVERSHELF OPTIONS AVAILABLE

MODEL HB5 WITH OVERSHELF

PREMIER HOT CUPBOARDS

Fan-Heated with Stainless Steel Worktop

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

HC SERIES Mobile hot-cupboards with sliding doors

Compact, high capacity units available in 4 GN lengths. Fully insulated robust stainless-steel construction with a solid plain top. A heavy-duty range aimed at the busy kitchen. Excellent for pre-heating plates and dishes, as well as the temporary storage of pre-cooked food. With a rapid heat-up, recovery forced air heating and recirculation system, the heat is evenly and energy-efficiently spread throughout the cupboard.

Options: Castors fitted as standard, legs can be supplied at no extra cost (specify at order).

HOT RETENTION

STAINLESS STEEL

HEAVY DUTY

EASY CLEAN

Model shown: HC3

FEATURES

- Heavy duty all stainless steel construction
- Flat insulated reinforced top with bright polished stainless steel interior
- 2 heavy duty shelves fitted with sectional chrome plated racks
- Flat stainless steel base with no element recess to collect debris
- Base and door track in one piece for easy cleaning
- Stainless steel sliding doors lift off for cleaning & maintenance
- Doors fitted with heavy duty slides for easy operation & double long life
- Fan assisted heating system lifts out for cleaning & maintenance
- Control panel slides out for ease of installation & maintenance
- Thermostatically controlled hot cupboard, 30°- 110°C

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT (MM)	WEIGHT (KG)	POWER	1/1GN CAPACITY
HC2	947	700	900	63	10amp / 0.9kW	2
HC3	1275	700	900	78	10amp / 1.5kW	3
HC4	1603	700	900	95	10amp / 1.5kW	4
HC5	1931	700	900	111	10amp / 1.9kW	5

MODEL HC4

PASS-THROUGH PREMIER HOT CUPBOARDS

Fan-heated

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

HC_DBS SERIES Mobile hot-cupboards with sliding doors on each side

Compact, high capacity units available in 4 GN lengths. Fully insulated robust stainless-steel construction with a solid plain top. A heavy-duty range aimed at the busy kitchen. Excellent for pre-heating plates and dishes, as well as the temporary storage of pre-cooked food. With a rapid heat-up, recovery forced air heating and recirculation system, the heat is evenly and energy-efficiently spread throughout the cupboard.

Options: Castors fitted as standard, legs can be supplied at no extra cost (specify at order).

HOT RETENTION

STAINLESS STEEL

HEAVY DUTY

EASY CLEAN

Model shown: HC3

FEATURES

- Heavy duty all stainless steel construction
- Flat insulated reinforced top with bright polished stainless steel interior
- 2 heavy duty shelves fitted with sectional chrome plated racks
- Flat stainless steel base with no element recess to collect debris
- Base and door track in one piece for easy cleaning
- Stainless steel sliding doors lift off for cleaning & maintenance
- Doors fitted with heavy duty slides for easy operation & double long life
- Fan assisted heating system lifts out for cleaning and maintenance
- Control panel slides out for ease of installation & maintenance
- Thermostatically controlled hot cupboard, 30°- 110°C

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT (MM)	WEIGHT (KG)	POWER	1/1GN CAPACITY
HC2DBS	947	700	900	63	10amp / 0.9kW	2
HC3DBS	1275	700	900	78	10amp / 1.5kW	3
HC4DBS	1603	700	900	95	10amp / 1.5kW	4
HC5DBS	1931	700	900	111	10amp / 1.9kW	5

MODEL HC4

KITCHEN PASS OVERSHELVES

Heated | Pass Through

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

KP_H SERIES Pass-through quartz lamp heated overshelves

Robust over-shelving with Quartz lamp heating, Cleverly designed offering a choice of one, two, or three tiers. Standard lengths are made to suit the Versigen Premier range of hot cupboard and bain maries, creating a functional heavy duty kitchen pass.

MODEL	DMC MODEL	GN SIZE	WEIGHT (KG)	DIMENSIONS L X D X H (MM)	220W LAMPS	POWER
KP2H1	KP2H1DMC	2	8	876 x 311 x 322	2	10amp / 0.44kW
KP3H1	KP3H1DMC	3	11	1196 x 311 x 322	3	10amp / 0.66kW
KP4H1	KP4H1DMC	4	15	1492 x 311 x 322	4	10amp / 0.88kW
KP5H1	KP5H1DMC	5	18	1796 x 311 x 322	5	10amp / 1.10kW

MODEL	DMC MODEL	GN SIZE	WEIGHT (KG)	DIMENSIONS L X D X H (MM)	220W LAMPS	POWER
KP2H2	KP2H2DMC	2	16	876 x 311 x 632	4	10amp / 0.88kW
KP3H2	KP3H2DMC	3	22	1196 x 311 x 632	6	10amp / 1.32kW
KP4H2	KP4H2DMC	4	28	1492 x 311 x 632	8	10amp / 1.76kW
KP5H2	KP5H2DMC	5	34	1796 x 311 x 632	10	10amp / 2.20kW

MODEL	DMC MODEL	GN SIZE	WEIGHT (KG)	DIMENSIONS L X D X H (MM)	220W LAMPS	POWER
KP2H3	KP2H3DMC	2	24	876 x 311 x 942	6	10amp / 1.32kW
KP3H3	KP3H3DMC	3	32	1196 x 311 x 942	9	10amp / 1.96kW
KP4H3	KP4H3DMC	4	42	1492 x 311 x 942	12	15amp / 2.64kW
KP5H3	KP5H3DMC	5	52	1796 x 311 x 942	15	15amp / 3.30kW

Note: DMC = dimmer control lamps

Optional Accessories

MJG Tab grabber per 400mm

- Flexible choice off one, two, or three, tier design
- Available in five standard lengths
- Standard sizes specific to Premier Hot Cup. & Bain Maries
- Alternate lengths & configuration available priced on application
- Heavy duty robust 300mm wide shelving
- Low maintenance, easily cleaned and highly efficient
- Attractive Illuminated end sections indicates service is “on”
- 24 hour operation
- Supplied with a 2 metre long power cable and plug as standard
- Can also be hard wired into a Versigen supporting unit

KITCHEN PASS OVERSHELVES

Ambient | Pass Through

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

KP_A SERIES Pass-through ambient overshelves

Robust over-shelving cleverly designed offering a choice of one, two, or three tiers. Standard lengths are made to suit standard tabling and the Versigen Premier range of hot cupboard and bain maries, creating a functional heavy duty kitchen pass. The pass facilitates an easy two-way communication work station between restaurant front of house and the kitchen, where checks are placed and orders processed. Chefs plate up and place on the pass to be served.

One Tier Ambient

MODEL	GN SIZE	WEIGHT (KG)	DIMENSIONS L X D X H (MM)	STANDARD TABLE LENGTH (MM)
KP2A1	2	7	876 x 307 x 312	900
KP3A1	3	9	1196 x 307 x 312	1200
KP4A1	4	12	1492 x 307 x 312	1500
KP5A1	5	14	1796 x 307 x 312	1800

Two Tier Ambient

MODEL	GN SIZE	WEIGHT (KG)	DIMENSIONS L X D X H (MM)	STANDARD TABLE LENGTH (MM)
KP2A2	2	14	876 x 307 x 622	900
KP3A2	3	18	1196 x 307 x 622	1200
KP4A2	4	24	1492 x 307 x 622	1500
KP5A2	5	28	1796 x 307 x 622	1800

Three Tier Ambient

MODEL	GN SIZE	WEIGHT (KG)	DIMENSIONS L X D X H (MM)	STANDARD TABLE LENGTH (MM)
KP2A3	2	21	876 x 307 x 932	900
KP3A3	3	27	1196 x 307 x 932	1200
KP4A3	4	36	1492 x 307 x 932	1500
KP5A3	5	42	1796 x 307 x 932	1800

- Flexible choice off one, two, or three, tier design
- Available in five standard lengths
- Standard sizes specific to standard tabling & Premier units
- Alt. lengths & configuration are available priced on application
- Heavy duty robust 300mm wide shelving
- Low maintenance, easily cleaned & highly efficient.

MULTI TEMP BAIN MARIE WORK STATIONS

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

MC. 737 SERIES Bain-Marie trolleys (no hot cupboard)

WET HEAT

PLUG AND GO

Model shown: MC. 7375

FEATURES

- 2.5 x 2.5 cm square steel tube construction with AISI 304 stainless steel sheet panels
- Brushed finish polyurethane foam insulation panels
- Heat-proof pushing handle
- Lower welded shelf
- Bain-Marie wells with separate temperature control in pressed steel sheet with no sharp edges for up to 20cm deep GN pans (not included)
- Bain-Marie drain tap
- Bain-Marie dry heating element underneath the well
- ON/OFF switch with warning light
- Control panel with adjustable thermostat, operating temperature range between +65° C to +90° C
- Rubber corner bumpers
- Swivel castors

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT (MM)	POWER	1/1GN CAPACITY
MC. 7370	870	650	860	10amp / 1.2kw	2
MC. 7375	1250	650	860	10amp / 1.8kw	3
MC. 7378	1630	650	860	10amp / 2.4kw	4

Optional Accessories

MC. CUP2 2 x 1/1GN Plexiglass dome
MC. CUP3 3 x 1/1GN Plexiglass dome
MC. CUP4 4 x 1/1GN Plexiglass dome
MC. A132 2 x 1/1GN Front drop-down shelf
MC. A133 3 x 1/1GN Front drop-down shelf
MC. A134 4 x 1/1GN Front drop-down shelf
MC. A142 2 x 1/1GN drop-down tray slide
MC. A143 3 x 1/1GN Drop-down tray slide
MC. A144 4 x 1/1GN Drop-down tray slide
MC. A10 1/1GN Flat tray base
MC. A20 1/1GN Perforated tray base

PLEXIGLASS DOME

FRONT DROP-DOWN SHELF

DROP-DOWN TRAY SLIDE

FLAT TRAY BASE

REFRIGERATED WORK STATIONS

Stainless Steel Refrigerated Trolleys

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

MC. 6962 SERIES Mobile Cold Well with Refrigeration

REFRIGERATED

DRAIN VALVE

PLUG AND GO

Model shown: MC. 6962.3

FEATURES

- 2.5 x 2.5cm square steel tube construction with AISI 304 stainless steel sheet, brushed finish
- Side pushing handle
- Lower shelf
- AISI 304 stainless steel 19 cm-deep well for up to 15 cm-deep GN pans (not included)
- Condensate drain at the base of the well with drain tap
- Control panel with digital thermostat thermometer and ON/OFF switch with warning light
- Mains supply: 230V, 50Hz (60Hz upon request), single-phase
- Static refrigeration +4°C +10°C
- Grey non marking rubber bumper
- Swivel castors (12.5cm), 2 with brakes

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT (MM)	POWER	1/1GN CAPACITY
MC. 6962.2	870	750	880	10amp / 0.19kw	2
MC. 6962.3	1200	750	880	10amp / 0.35kw	3
MC. 6962.4	1680	750	880	10amp / 0.45kw	4

Optional Accessories

MC. CUP2 2 x 1/1GN Plexiglass dome

MC. CUP3 3 x 1/1GN Plexiglass dome

MC. CUP4 4 x 1/1GN Plexiglass dome

MC. A132 2 x 1/1GN Front drop-down shelf

MC. A133 3 x 1/1GN Front drop-down shelf

MC. A134 4 x 1/1GN Front drop-down shelf

MC. A142 2 x 1/1GN drop-down tray slide

MC. A143 3 x 1/1GN Drop-down tray slide

MC. A144 4 x 1/1GN Drop-down tray slide

MC. A10 1/1GN Flat tray base

MC. A20 1/1GN Perforated tray base

PLEXIGLASS DOME

FRONT DROP-DOWN SHELF

DROP-DOWN TRAY SLIDE

FLAT TRAY BASE

PERFORATED TRAY BASE

BAIN MARIE WORKSTATIONS

Mobile Heated Bain Marie Units for Storage, Transport & Plating

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VMBM SERIES Mobile Bain Marie Workstation

Highly manoeuvrable and compact lightweight units designed to accommodate various combinations of interchangeable Gastronorm size containers up to 150 mm deep, maximising the use of limited space. Suitable for many applications, including plate-line service systems. Complete with illuminated on/off switch and energy regulator for the fan-forced heating unit. All stainless steel construction, fitted with push/pull handles and four swivel castors (two with brakes), curly cable and heavy-duty bumpers. Gastronorm pans and lids not included.

HOT RETENTION

FAN ASSISTED

STAINLESS STEEL

PLUG AND GO

Model shown: VMBM2

FEATURES

- Compact & manoeuvrable — maximises the use of limited space
- Maintains hot food temperatures during plating
- Fan-forced heating system with energy regulator
- Illuminated on/off switch
- All stainless steel construction with push/pull handles
- Four swivel castors, two with brakes
- Heavy-duty corner bumpers and tidy curly cable
- Takes 1/1GN containers, or smaller equivalents, up to 150 mm deep (pans not included)

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT (MM)	WEIGHT (KG)	POWER	1/1GN CAPACITY
VMBM2	830	650	900	33	1.0 kW	2
VMBM3	1160	650	900	42	1.0 kW	3
VMBM4	1490	650	900	56	2.0 kW	4

REFRIGERATED WORKSTATIONS

Mobile Cold Wells with Sealed On-Board Refrigeration

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VMCW SERIES Mobile Refrigerated Well Workstation

Versatile mobile cold wells maintain chilled food for storage and plating. The powerful on-board sealed refrigeration system requires very little maintenance. The 200 mm deep well can be used to store and dispense packaged chilled products, or hold various sizes of Gastronorm pan up to 150 mm deep. Radiused internal corners with removable perforated trays make cleaning easy, and a thermal break at the top of the well reduces condensation. Curly cable keeps the power lead tidy when not in use. Gastronorm pans and lids not included.

REFRIGERATED

DRAIN VALVE

STAINLESS STEEL

PLUG AND GO

Model shown: VMCW2

FEATURES

- Sealed on-board refrigeration system — powerful and low-maintenance
- Illuminated on/off switch and adjustable thermostat
- Fitted with a drain valve
- Radiused internal corners with removable perforated trays for easy cleaning
- Thermal break at the top of the well
- All stainless steel construction with push/pull handles
- Stainless steel hinged and lift-off cover
- Four swivel castors, two with brakes; heavy-duty corner bumpers
- 200 mm deep well takes 1/1GN pans up to 150 mm deep (pans not included)

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT (MM)	WEIGHT (KG)	POWER	1/1GN CAPACITY
VMCW2	830	650	900	64	0.75 kW	2
VMCW3	1160	650	900	74	0.75 kW	3
VMCW4	1490	650	900	84	0.75 kW	4

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

HP SERIES Mobile Fan Heated Plate Dispenser

Each tube has four adjustable guide rods to accommodate different size plates from 8” to 12” (205mm - 305mm) in diameter, with a maximum capacity of around 75 plates per tube (dependent upon plate thickness). The plate dispensers also have a variable spring system to accommodate different plates weights. Lift off top plate & the next one automatically moves up into position. Heated units are fitted with the renowned Versigen Sahara Fan forced air system complete with Impact resistant ABS covers & 10 amp plug and cable. Temperature is thermostatically controlled and is adjustable between 30°C & 110° C.

SAHARA FAN

PLUG AND GO

Model shown: HP2

FEATURES

- Spring loaded, heated plate dispensers
- Pop-up plates; lift one off and the next one automatically moves up into position for lifting
- Capacity 75 plates approx per tube, depending on thickness
- Adjustable to suit 8” - 12” (203mm - 305mm) diameter plates
- Top, base and plate guides in stainless steel
- All heated models fitted with cable and plug for 10 amp supply

MODEL	WEIGHT (KG)	DIMENSIONS L X D X H MM	HEIGHT TO WORKTOP MM	POWER RATING	# DISPENSERS	PLATE DIAMETER MM	PLATE DIAMETER INCH	APPROX CAPACITY
HP1	32	485 x 525 x 1015	885	10amp / 0.9kw	Single	203-305	8-12	75
HP2	46	485 x 800 x 1015	885	10amp / 1.9kw	Twin	203-305	8-12	150

MODEL HP1

MODEL HP1 WITH COVER

MODEL HP2 WITH COVERS

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

UHD SERIES Universal Heated Crockery Dispenser

Mobile and heated pop up crockery dispensers. Designed for the storage and dispensing of any size or shape of plate or bowl, oval, square or designer shaped that can fit within a 305mm (12”) square. With a maximum capacity of around 75 plates per tube (dependant upon plate weight). The dispensers have a variable spring system to accommodate different weights of plates. Lift off top plate and the next one automatically moves up into position. Heated units fitted with well proven solid state elements provide evenly distributed heat. Complete with Stainless steel covers and a 10 amp plug and cable. The heating is automatically controlled providing an internal air temperature of 40°C, for convenience there is a handy cover /lid holder.

RADIATED

PLUG AND GO

Model shown: UHD2

FEATURES

- Ideal for oval or square designer type plates
- Well proven elements/components provide evenly distributed heat
- Factory set thermostatic control at 40°C
- Interior finished in clinical bright polished stainless steel
- Exterior panels in grey plastic coated steel (stainless steel at extra cost)
- Complete with stainless steel lid
- Convenient facility for storing lids during service
- Heavy duty robust corner bumpers for protection
- Approx 75 plates per tube based on a standard 9” plate
- Easy adjust spring systems allows repeated pop up plate presentation
- Fitted with 4 x 100mm castors, 2 fixed & 2 swivel with brakes.

MODEL	WEIGHT (KG)	DIMENSIONS L X D X H MM	POWER RATING	# DISPENSERS	PLATE DIAMETER MM	PLATE DIAMETER INCH	APPROX CAPACITY
UHD1	26	480 x 465 x 900	10amp / 0.6kw	Single	305	12	75
UHD2	42	480 x 750 x 900	10amp / 1.2kw	Twin	305	12	150

MODEL UHD1

MODEL UHD1 WITH COVER

MODEL UHD2

MOBILE PLATE DISPENSERS

Versilift Unheated Plate & Crockery Dispensers

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

UP / UAD SERIES Versilift Unheated Plate & Crockery Dispenser

Mobile pop-up dispensers for the storage, transport and dispensing of plates and bowls. A variable spring system adjusts for different plate weights — lift off the top plate and the next one automatically rises into position. The **UP** range has adjustable guide rods for round plates from 203 mm to 305 mm (8”–12”) diameter; the **UAD** range takes any plate or bowl — round, oval, square or designer shape — that fits within a 305 mm (12”) square. Stainless steel top, base and plate guides. Exterior panels in durable Merlin grey plastic-coated steel (stainless steel at extra cost). Fitted with four 100 mm castors, two fixed and two swivel with brakes.

STAINLESS STEEL

HEAVY DUTY

Model shown: UP2

FEATURES

- Spring-loaded pop-up plate presentation — the next plate rises automatically as one is lifted off
- Variable spring system adjusts for different plate weights
- UP range: adjustable guide rods suit 203–305 mm (8”–12”) round plates
- UAD range: takes any plate or bowl fitting a 305 mm (12”) square
- Approx. 75 plates per tube, depending on plate type, profile and thickness
- Stainless steel top, base and plate guides
- Exterior panels in Merlin grey plastic-coated steel (stainless steel at extra cost)
- Heavy-duty corner bumpers for protection
- Fitted with 4 × 100 mm castors, two fixed and two swivel with brakes

MODEL	WEIGHT (KG)	DIMENSIONS L X D X H MM	HEIGHT TO WORKTOP MM	# DISPENSERS	PLATE DIAMETER MM	PLATE DIAMETER INCH	APPROX CAPACITY
UP1	28	485 x 525 x 1015	885	Single	203-305	8-12	75
UP2	42	485 x 800 x 1015	885	Twin	203-305	8-12	150
UAD1	24	480 x 465 x 900	—	Single	305	12	75
UAD2	40	480 x 750 x 900	—	Twin	305	12	150

Models

MODEL UP2

MODEL UAD2

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

MC.96 SERIES Plate and dish warmers

Compact Hot Cupboards designed for cost effective hot food storage, or for holding crockery warm ready for service. Fitted with a reliable solid state element and adjustable rotary controlled energy regulator. Designed to maintain pre-heated, cooked food or dishes at a regulated temperature. Internally the trolley has a two adjustable perforated shelves and fixed base mid shelf. Suitable for the storage of most types of plates and dishes. Double-skinned and insulated stainless steel construction with plain top, on/off illuminated switch, adjustable thermostat. Doors open 180 degrees and are fitted with key lock. Designed as a plate and dish warmer, these compact hot cupboards maximise the use of minimum space. Ideal for holding and warming plates and crockery or for holding pre-cooked food warm ready for service.

Model shown: MC. 96120G

FEATURES

- Double skinned, stainless steel sheet construction insulated with expanded polyurethane panels
- Insulated double skinned hinged front doors opening to 180°, with mechanical key lock
- Internal perforated height-adjustable shelves
- Static heating
- ON/OFF switch with warning light
- Adjustable thermostat
- Mains supply: 230V, 50/60 Hz, single-phase
- Adjustable feet
- Swivel castors

MODEL	DIMENSIONS L X D X H MM	ELECTRICAL SUPPLY	POWER RATING KW	PLATE DIAMETER MM	APPROX CAPACITY
MC. 9630G	400 x 410 x 550	10amp	0.4	320 max	30
MC. 9660G	400 x 410 x 900	10amp	0.75	320 max	60
MC. 96120G	700 x 410 x 900	10amp	1.5	320 max	120

MODEL MC. 9630G

MODEL MC. 9660G

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

9701/9702 Series Heated Plate Dispenser, Adjustable Column

Spring-loaded, height-adjustable plate dispenser with heated column, for keeping stacked plates warm and ready for service.

PLUG AND GO

Model: 9701-1828RC

FEATURES

- 1 or 2 adjustable columns, plate diameter range 180-280mm or 280-320mm depending on model.
- Approx. 50-60 plate capacity per column.
- Ventilated heating, thermostat adjustable 30-90°C.
- Stainless steel AISI 304 construction, brushed finish.
- Isolated push handle; 4 swivel castors (2 with brake); includes lid.

MODEL	DIMENSIONS L X D X H MM	PLATE DIAMETER RANGE MM	PLATE CAPACITY	POWER RATING (KW)	ELECTRICAL SUPPLY
MC. 9701-2832RC	600 x 500 x 890	280-320	50-60	0.9	230V 1PH
MC. 9702-2832RC	950 x 500 x 890	280-320	100-120	0.9	230V 1PH

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

9701/9702 Series Refrigerated Plate Dispenser, Adjustable Column

Spring-loaded, height-adjustable plate dispenser with refrigerated, ventilated column, for keeping stacked plates chilled and ready for service.

REFRIGERATED

Model MC. 9701-2832RR

FEATURES

- 1 or 2 adjustable columns, plate diameter range 180-280mm or 280-320mm depending on model.
- Approx. 50-60 plate capacity per column.
- Refrigerated, ventilated column.
- Stainless steel AISI 304 construction, brushed finish.
- Isolated push handle; 4 swivel castors (2 with brake); includes lid.

MODEL	DIMENSIONS L X D X H MM	PLATE DIAMETER RANGE MM	PLATE CAPACITY	POWER RATING (KW)	ELECTRICAL SUPPLY
MC. 9701-2832RR	600 x 500 x 890	280-320	50-60		
MC. 9702-2832RR	950 x 500 x 890	280-320	100-120		

BASKET LOWERATORS

Constant-Level Rack Lowerator Trolleys – Neutral, Heated, Refrigerable & Refrigerated

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

9704 SERIES Rack Lowerator Trolley — Neutral / Heated / Refrigerable / Refrigerated

Single-column, spring-loaded lowerator trolley for the storage and transport of 50 × 50 cm baskets (racks). The spring platform self-levels as baskets are added or removed, keeping the top basket at a constant working height. AISI 304 stainless steel throughout, with a sliding rilsan-finished carriage and a hinged polycarbonate lid that hooks to the side when not in use. Four versions share the same basket carriage: **Neutral** (MC. 9704N), **Refrigerable** (MC. 9704R, pre-cooled externally before use), **Heated** (MC. 9704C, adjustable thermostat), and **Refrigerated** (MC. 9704F, its own built-in refrigeration — no external cold source needed, on a larger chassis).

STAINLESS STEEL

NEUTRAL

REFRIGERABLE

HEATED

REFRIGERATED

Model: MC. 9704N (Neutral)

FEATURES

- AISI 304 stainless steel sheet construction, brushed finish (perforated on the Refrigerable version).
- One column sized for 50 × 50 cm baskets; carrying load set by spring adjustment.
- Sliding basket carriage with rilsan finish.
- Polycarbonate lid with side support for hooking in the rest position.
- Grey non-marking rubber corner bumpers.
- 4 swivel castors ø 125 mm, 2 with brake.
- Overall height 1080 mm with the lid fitted (N / R / C) — 9704F is taller; see dimensions table.
- Heated version (9704C): ON/OFF switch with warning light, adjustable thermostat, ventilated heating, 3 m coiled power cable.
- Heated version (MC. 9704C): temperature adjustable from 30C to 90C
- Refrigerated version (9704F): ventilated refrigeration +2°C to +10°C, automatic defrost, digital thermostat.
- Mains supply 230V 50Hz single-phase (60Hz on request).

MODEL	VERSION	BASKET SIZE	BASKET CAPACITY	POWER RATING (KW)	ELECTRICAL SUPPLY	DIMENSIONS L X D X H MM
MC. 9704N	Neutral	500 x 500 mm	5 x 115mm or 9 x 75mm	—	—	760 x 794 x 930
MC. 9704R	Refrigerable	500 x 500 mm	5 x 115mm or 9 x 75mm	—	—	760 x 794 x 930
MC. 9704C	Heated	500 x 500 mm	5 x 115mm or 9 x 75mm	0.9	230V 1PH	760 x 894 x 930
MC. 9704F	Refrigerated	500 x 500 mm	5 x 115mm or 9 x 75mm	0.167	230V 1PH	1170 x 760 x 1110

Optional Accessories

MC. 9704-75CEST - 75mm high stainless steel rack

MC. 9704-115CEST - 115mm high stainless steel rack

MC. 9704N — NEUTRAL

MC. 9704R — REFRIGERABLE

MC. 9704C — HEATED

MC. 9704F — REFRIGERATED

Our full range of dining room servery equipment, from versitop countertop displaythrough to bain maries and hot cupboards.

IN THIS SECTION

- **Versitop Counter Top Display**
- **Versitop In-Counter Display**
- **Metalcarrelli Counter Top Hotplates**
- **Focus Hot Cupboards**
- **Focus Bain Maries**
- **Focus Bain Marie Plus**
- **Multi-Temp Bain Maries with Hot Cupboards**
- **Multi-Temp Bain Maries with Heated and Refrigerated Cupboards**
- **Banquet Hot Cupboards**
- **PF Heavy Duty Hot Cupboards**
- **Metalcarrelli Refrigerated Banquet Cupboard**
- **Metalcarrelli Refrigerated Banquet Cupboard — Reinforced Construction**

VERSITOP COUNTER TOP DISPLAY

Countertop Hot Food Display

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

FT SERIES Versitop

Table Top Neo-Ceram glass hot tops, self regulating with optional adaptors designed to hold Gastonorm pans up to 100mm deep

Model FT3

MODEL	WEIGHT (KG)	DIMENSIONS L X D X H (MM)	ELECTRIC SUPPLY	POWER RATING (KW)	NO. PANELS
FT1	8	422 x 539 x 80	10amp	0.18	1
FT2	13	750 x 539 x 80	10amp	0.36	2
FT3	18	1078 x 539 x 80	10amp	0.54	3
FT4	23	1406 x 539 x 80	10amp	0.72	4

FTG SERIES Versitop with Gantry

Models fitted with an over head quartz heated gantry to illumimate the serving area and provide an envelope of heat above the pans.

Model FTG2

MODEL	WEIGHT (KG)	DIMENSIONS L X D X H (MM)	ELECTRIC SUPPLY	POWER RATING (KW)	NO. PANELS
FTG1	15	422 x 539 x 475	10amp	0.40	1
FTG2	18	750 x 539 x 475	10amp	0.58	2
FTG3	23	1078 x 539 x 475	10amp	0.98	3
FTG4	30	1406 x 539 x 475	10amp	1.38	4

- Portable and easy to transport
- Electric - plug in to any standard 10 amp outlet
- Exceptionally low power consumption
- Safe to use - no dangerous steam
- Easy to clean - no exposed heating elements
- Extend with accessories - Bain Marie Adaptor, Chip Dump, Bag Holder, Carving Plate
- Fast Heat-Up and Cool-Down times
- No heat is generated from the bottom or sides
- Specially designed acrylic screens available to prevent access to hot food from the front and sides

Optional Accessories

BAIN MARIE ADAPTER, FTBA

BAG HOLDER, FTBH

CARVING PLATE, FTPC

CHIP DUMP, FTCS

VERSITOP IN-COUNTER DISPLAY

Flush fitting

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

SFD SERIES The economical solution for breakfast buffets

In-Counter Neo-Ceram glass hot tops are designed to maintain cooked food temperatures. They are not induction type units which require dedicated food pans, and with the exception of cast iron can be used with any suitable heatproof food container. Special Chafing dishes are not required. These Hot Tops are designed to suit standard Gastronorm GN 1/1 size. All units are supplied with a remote-control box complete with 10-amp cable and plug. These In counter fitted heated tops have a 20 mm flange to support the unit. The control box is connected to the underside of the unit by approximately 1.5 metres of cable. A minimum clearance of 30 mm below each unit is required to allow for cable exit. The control box has an illuminated on/off switch and energy regulated temperature control. The surface temperature of the panels is adjustable to a maximum of around 95ºC.

RADIATED

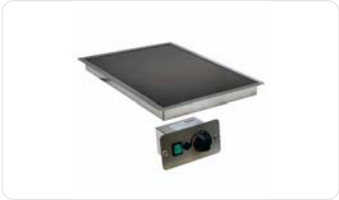
PLUG AND GO

Model SFD2

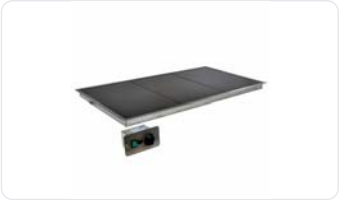
FEATURES

- Even temperature across the entire surface area of each panel with no hot spots
- Units supplied with stainless steel flange to facilitate simple installation
- Very low power consumption
- Supplied with a remote-control box containing illuminated on/off switch and temperature control
- Rapid heat up and cool down time
- Can be installed in any type of bench with a suitable cut-out and access to a standard 10-amp power point

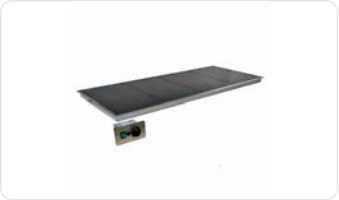
MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER	NO. OF GH 1/1 PANELS
SFD1	375 x 580 x 40	8	10amp / 0.18kw	1
SFD2	703 x 580 x 40	13	10amp / 0.36kw	2
SFD3	1031 x 580 x 40	18	10amp / 0.54kw	3
SFD4	1359 x 580 x 40	23	10amp / 0.72kw	4
SFD5	1687 x 580 x 40	28	10amp / 0.9kw	5



MODEL SFD1



MODEL SFD3



MODEL SFD4

MODEL SFD5

METALCARRELLI COUNTER TOP HOTPLATES

Stainless Steel Heated Display Plates

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

MC. 9080 – 9086 SERIES Countertop Hotplate

Low-profile stainless steel hotplate that keeps food in GN pans, casseroles and serving dishes warm on the counter or buffet. It has an adjustable thermostat from +30°C to +90°C and plugs into a standard power point. Sizes run from 1 to 4 × 1/1 GN.

FEATURES

- AISI 304 stainless steel sheet top.
- Heated by an electrical heating element.
- ON/OFF switch with warning light.
- Adjustable thermostat, +30°C to +90°C.
- Mains supply: 230V single phase – 50/60Hz.
- Rubber feet.
- Custom sizes available up to 132 cm wide × 60 cm deep (minimum order 5 pcs).

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT (MM)	POWER
MC. 9080	330	530	60	10amp / 0.3kW
MC. 9082	660	530	60	10amp / 0.6kW
MC. 9084	990	530	60	10amp / 0.9kW
MC. 9086	1320	530	60	10amp / 1.2kW

MODEL MC. 9080

MODEL MC. 9082

MODEL MC. 9084

MODEL MC. 9086

FOCUS HOT CUPBOARDS

Fan Heating System

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

FHCM SERIES Mobile Hot Cupboard for Food Distribution

Mobile hot cupboard designed for cost effective hot food storage, transport, and service. Fitted with Versigen's renowned innovative sahara fan heating cell, which lifts out for easy cleaning and maintenance. Forced air heating and recirculation gives fast heat up and recovery times and an even temperature throughout, without troublesome hot spots. Controlled by a 30° to 110° thermostat. Plain stainless steel top, bright polished stainless steel interior with two grid shelves, and stainless steel sliding doors that lift off for cleaning. Designed to maintain pre-heated, cooked food at a regulated temperature.

RADIATED

PLUG AND GO

Focus Hot Cupboard

FEATURES

- Fast heat up and recovery time
- Thermostatically controlled
- Unique, removable, forced air heating cell
- Optional triple tube drop down trayslide
- Low maintenance, easily cleaned, and highly efficient

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
2FHCM	800 x 665 x 900	54	10amp / 1.0kw
3FHCM	1085 x 665 x 900	63	10amp / 2.0kw
4FHCM	1413 x 665 x 900	73	10amp / 2.0kw

Optional Accessories

FOLD DOWN SOLID TRAY SLIDE Sizes 2FPTS / 3FPTS / 4FPTS

PLUG AND GO!

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

FHCM SERIES

Mobile Dry Heat Bain Marie Hot Cupboard complete with base and mid grid shelves

Versigen Mobile Bain Maries are ideal for cost effective hot food storage, transport & service. Available in three sizes & feature a very efficient force air heating & recirculation system. Excess residual hot air from the hot cupboard maintains core temperature of the bain marie pans for extended periods, which offers new levels of energy saving efficiency, faster heat-up times, quicker heat recovery times & even distribution of heat with no hot-spots. Stainless steel sliding doors lift off for maintenance & cleaning, inside panels are bright polished stainless steel. Rodded shelves allow for good heated air circulation.

SAHARA FAN

RESIDUAL HEAT

PLUG AND GO

Model 3FBM

FEATURES

- Fast heat up and recovery time
- Thermostatically controlled
- Unique, removable, forced air heating cell
- Hot cupboards fitted with digital temperature display
- Low maintenance, easily cleaned, and highly efficient
- Gastronorm pans can be swapped out and replenished during service
- A unique raised lip around the well allows the easy removal of pans
- 3 models in the range holding 2 to 4 gn 1/1 gastronorm type containers
- Various mixed sizes of gastronorm pans can be used in unison
- Plug and Go, complete with 2 metre long power cable and plug
- Mobile all swivel castors two with brakes

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER	1/1GN PAN CAPACITY
2FBM	800 x 665 x 900	54	10amp / 1.9kw	2
3FBM	1085 x 665 x 900	63	10amp / 1.9kw	3
4FBM	1413 x 665 x 900	73	10amp / 1.9kw	4

Optional Accessories

FTD Hot Cupboard Temperature Display

FCB Four Corner Buffers

LEGS Legs to replace castors (must be stated at time of order)

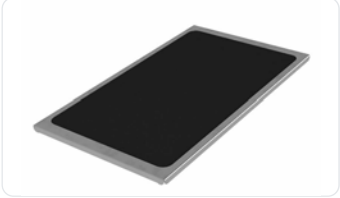
QUARTZ GANTRY SNEEZE SCREEN Sizes 2FG / 3FG / 4FG

FOLD DOWN SOLID TRAY SLIDE Sizes 2FPTS / 3FPTS / 4FPTS

DNCA Neo-Ceram top adaptor

DRP4 Round-pot adaptor — 2 × 4 L pans + lids

DRP7 Round-pot adaptor — 2 × 7 L pans + lids



MODEL DNCA

MODEL DRP7

PLUG AND GO!

FOCUS BAIN MARIE PLUS

Bain Marie, Hot Cupboard & Heated Gantry

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

FBMD SERIES Mobile Bain Marie with Hot Cupboard and Heated Gantry

Focus Bain Maries are designed for cost-effective hot food storage, transport and service. Strong but lightweight and easy to push/pull. The Bain Maries feature forced air heating and recirculation, offering energy saving efficiency, faster heat-up times, quicker heat recovery times and even distribution of heat with no hot spots. Designed to hold 1/1GN size Gastronorm containers or smaller equivalents (1/2GN, 1/3GN), up to 150 mm deep. The units are finished with attractive easy to clean coated steel panels with high resistance to marking and scuffing. Front and end panels in specially coated grey steel. Hot Cupboard stainless steel sliding doors lift off for maintenance and cleaning. Inside panels are finished in bright polished stainless steel. Rodded shelves maximise hot air circulation.

SAHARA FAN

RESIDUAL HEAT

QUARTZ GANTRY

PLUG AND GO

Model: Mobile Bain Marie with Hot Cupboard and Heated Gantry

FEATURES

- Transfer hot food directly from oven to the Bain Marie
- Hot Cupboards are designed to hold additional food Gastronorm containers
- Worktop is designed to enable fast and safe removal of hot food containers
- Fan-heated Hot Cupboard has two rodded shelves to hold additional containers or plates
- Highly efficient and safe, lightweight, no water, easy to clean and maintain
- Heated Gantry fitted with safety jacketed quartz heat lamps
- Economic to buy, economic to operate.
- Fan assisted heating system, lifts out for maintenance and cleaning.
- Even temperatures throughout.
- Dry heat Bain Marie tops take gastronorm containers (not supplied).
- Front and end panels in Merlin Grey durable plastic coated steel.
- Bright polished stainless steel interior.
- Stainless steel sliding doors lift off for cleaning.
- Complete with 125 mm diameter all swivel castors 2 with brakes.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
2FBMD	884 x 715 x 1285	56	10amp / 2.12kw
3FBMD	1168 x 715 x 1285	80	10amp / 2.34kw
4FBMD	1496 x 715 x 1285	100	15amp / 2.56kw

Standard Inclusions

FTD Hot Cupboard Temperature Display

FCB Four Corner Buffers

FG Quartz Gantry / Sneeze Screen

FPTS Fold Down Solid Tray Slide

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

GS Series

Bain Marie Cupboard Trolleys with Separate Wells & Configurable Lower Compartments

Mobile bain-marie trolleys with independently thermostat-controlled, separate water-bath wells above a choice of neutral or heated lower compartments. Stainless steel AISI 304 construction with polyurethane foam insulation, pressed guides for easy pan loading, and digital controls. Operating range 30° to 90°C.

WET HEAT

PLUG AND GO

Model: MC. 7375A3-GS

FEATURES

- Separate bain-marie wells with independent thermostats.
- Stamped guides (5.5cm pitch) for easy 1/1 GN pan loading, up to 20cm pan height.
- Stainless steel AISI 304 construction, polyurethane foam insulation.
- Digital control panel, IPX5 rated.
- 4 castors, Ø160mm (2 fixed, 2 swivel with brake).
- Supplied with a 3m spiralled cable and Schuko plug.

MODEL	DIMENSIONS L X D X H MM	LOWER COMPARTMENTS	POWER RATING (KW)	ELECTRICAL SUPPLY
MC. 7370A0-GS	950 x 720 x 960	2 Neutral	1.0	230V 1PH
MC. 7370A1-GS	950 x 720 x 960	1 Neutral + 1 Heated	1.3	230V 1PH
MC. 7370A2-GS	950 x 720 x 960	2 Heated	1.6	230V 1PH
MC. 7375A0-GS	1340 x 720 x 960	3 Neutral	1.5	230V 1PH
MC. 7375A1-GS	1340 x 720 x 960	2 Neutral + 1 Heated	1.8	230V 1PH
MC. 7375A2-GS	1340 x 720 x 960	1 Neutral + 2 Heated	2.1	230V 1PH
MC. 7375A3-GS	1340 x 720 x 960	3 Heated	2.4	230V 1PH

Optional Accessories

T-2018 Tow handle with hook

MC. ME2 2x 1/1 GN Tray slide shelf

MC. ME3 3x 1/1 GN Tray slide shelf

MC. C2 180° opening lids for 2x 1/1 GN Bain-Marie trolleys

MC. C3 180° opening lids for 3x 1/1 GN Bain-Marie trolleys

MC. L2 2/3 + 1/3 opening lids for 2x 1/1 GN Bain-Marie trolleys

MC. L3 2/3 + 1/3 opening lids for 3x 1/1 GN Bain-Marie trolleys

MC. S2 Sliding lids for 2x 1/1 GN Bain-Marie trolleys

MC. S3 Sliding lids for 3x 1/1 GN Bain-Marie trolleys

MC. PAR2L 2x 1/1 GN Glass sneeze guard (standard)

MC. PAR3L 3x 1/1 GN Glass sneeze guard (standard)

MC. PAR2H 2x 1/1 GN Glass sneeze guard (“Kid-service” opening)

MC. PAR3H 3x 1/1 GN Glass sneeze guard (“Kid-service” opening)

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

F Series Bain Marie Trolleys with Refrigerated Lower Compartments

Mobile trolleys combining separate, independently thermostat-controlled bain-marie wells with refrigerated lower compartments (4° to 10°C), for meal services needing hot and cold holding in one unit. Stainless steel AISI 304 construction with polyurethane foam insulation, digital controls, and stamped guides for easy pan loading.

WET HEAT

REFRIGERATED

PLUG AND GO

Model: MC. 7375A1-F1

FEATURES

- Separate bain-marie wells with independent thermostats; refrigerated compartments 4° to 10°C.
- Stamped guides for easy 1/1 GN pan loading, up to 20cm pan height.
- Stainless steel AISI 304 construction, polyurethane foam insulation.
- Digital control panel, IPX5 rated.
- 4 castors, 160mm (2 fixed, 2 swivel with brake).
- Supplied with a 3m spiralled cable and Schuko plug.

MODEL	DIMENSIONS L X D X H MM	LOWER COMPARTMENTS	POWER RATING (KW)	ELECTRICAL SUPPLY
MC. 7370A0F1	950 x 720 x 960	1 Refrigerated	1.25	230V 1PH
MC. 7375A0F2	1340 x 720 x 960	2 Refrigerated	1.8	230V 1PH
MC. 7375A1F1	1340 x 720 x 960	1 Heated + 1 Refrigerated	2.05	230V 1PH
MC. 7378A0F2	1720 x 720 x 960	1 Neutral + 2 Refrigerated	2.3	230V 1PH
MC. 7378A1F2	1720 x 720 x 960	1 Heated + 2 Refrigerated	2.6	230V 1PH
MC. 7378A2F1	1720 x 720 x 960	2 Heated + 1 Refrigerated	2.85	230V 1PH

Optional Accessories

MC. C2 180° opening lids for 2x 1/1 GN Bain-Marie trolleys
MC. C3 180° opening lids for 3x 1/1 GN Bain-Marie trolleys
MC. L2 2/3 + 1/3 opening lids for 2x 1/1 GN Bain-Marie trolleys
MC. L3 2/3 + 1/3 opening lids for 3x 1/1 GN Bain-Marie trolleys
MC. S2 Sliding lids for 2x 1/1 GN Bain-Marie trolleys
MC. S3 Sliding lids for 3x 1/1 GN Bain-Marie trolleys
MC. PAR2L 2x 1/1 GN Glass sneeze guard (standard)
MC. PAR2H 2x 1/1 GN Glass sneeze guard (“Kid-service” opening)
MC. PAR3L 3x 1/1 GN Glass sneeze guard (standard)
MC. PAR3H 3x 1/1 GN Glass sneeze guard (“Kid-service” opening)
MC. PAR4L 4x 1/1 GN Glass sneeze guard (standard)
MC. PAR4H 4x 1/1 GN Glass sneeze guard (“Kid-service” opening)
MC. ME2 2x 1/1 GN Tray slide shelf
MC. ME3 3x 1/1 GN Tray slide shelf
MC. ME4 4x 1/1 GN Tray slide shelf
T-2018 Tow handle with hook

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

GS Series Heated Cabinets for GN Trays with Stamped Guides

Heated cabinets for bulk banquet-style hot holding, with stamped guides at 5.5cm spacing for GN 1/1 or GN 2/1 trays. Double-wall stainless steel AISI 304 construction with polyurethane foam insulation, ventilated heating system, and a digital thermostat. Operating range 30° to 90°C.

RADIATED

PLUG AND GO

Model: MC. 3411-20GS

FEATURES

- Double-wall stainless steel AISI 304 construction, brushed finish, polyurethane foam insulation.
- Stamped guides at 5.5cm spacing for GN tray loading.
- Front hinged door, 270° opening with magnetic hold-open catch.
- Ventilated heating system with motorised fan.
- Digital thermostat, adjustable 30° to 90°C.
- 4 castors, Ø125mm (2 swivel, 2 swivel with brake).

MODEL	DIMENSIONS L X D X H MM	CAPACITY	POWER RATING (KW)	ELECTRICAL SUPPLY
MC. 3411-10GS	550 x 800 x 1100	10 x GN 1/1	1.6	230V 1PH
MC. 3411-20GS	550 x 800 x 1660	20 x GN 1/1	1.6	230V 1PH
MC. 3421-10GS	720 x 920 x 1100	10 x GN 2/1	1.6	230V 1PH
MC. 3421-20GS	720 x 920 x 1660	20 x GN 2/1	1.6	230V 1PH

PF HEAVY DUTY HOT CUPBOARDS

12 & 20 GN Pan Models

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

PF Series Heavy Duty Hot Cupboards

'PF' heavy duty hot cupboards are available in two sizes: with capacity for twelve or twenty 1/1GN gastronorm pans. The removable pan cassette also holds 1/3GN and 1/2GN pans, with 70mm height between each pan runner.

HEAVY DUTY

PLUG AND GO

Model: PF12

FEATURES

- Designed to hold hot food in 1/1 GN pans (not included) at optimum temperature.
- Perfect for serving meals anywhere; connect to any standard 10 amp GPO.
- All units supplied with a manual humidifier.
- Removable gastronorm rack simplifies cleaning.
- 80mm pitch (height between runners).

MODEL	NUMBER OF SHELVES	DIMENSIONS L X D X H MM	1/1GN PAN CAPACITY	ELECTRICAL SUPPLY	POWER RATING (KW)
PF12	12	730 x 730 x 1365	12	10amp	2
PF20	20	730 x 730 x 1800	20	10amp	2

METALCARRELLI REFRIGERATED BANQUET CUPBOARD

Refrigerated Insulated Pan Mobile Cupboard

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

MC. 3415-16GS Refrigerated Insulated Pan Mobile Cupboard

Refrigerated banquet cupboard for chilled 1/1 GN pan storage and transport, with ventilated refrigeration from +2°C to +10°C, automatic defrost, and 16 pressed runners in compliance with the H1 hygiene standard.

REFRIGERATED

Model: MC. 3415-16GS

FEATURES

- AISI 304 stainless steel insulated structure, brushed finish.
- 270° opening front door with magnet (to keep the door open).
- Handle with snap closure, optional with lock.
- Pushing handles.
- Inside compartment equipped with 16 pressed runners suitable for 1/1 GN containers made with round corners, in compliance with H1 hygiene standard.
- Ventilated refrigeration +2°C to +10°C.
- Automatic defrosting and evaporation.
- Control panel with ON/OFF switch, operation warning light and digital thermostat; coiled power cord on the rear.
- Mains supply: 230V single phase – 50Hz (60Hz upon request).
- All-round grey non-marking rubber bumper.
- Swivel castors, ø 12.5 cm, 2 with brake.

MODEL	TYPOLOGY	GN CAPACITY	RUNNER SPACING	POWER	MAX DIMENSIONS
MC. 3415-16GS	Refrigerated +2°C / +10°C	16 x 1/1 GN	5.5 cm	330W	55.5 x 79.5 x 165h cm

MC. E Set of 4 resilient castors, 2 with brake, for uneven floors / outdoor use

MA Closure handle with lock

MC. A0170 1/1 GN stainless steel wire shelf

METALCARRELLI REFRIGERATED BANQUET CUPBOARD

Reinforced Construction — Heavy-Duty Use

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

MC. 3415-16GS.R Refrigerated Insulated Mobile Cupboard — Reinforced Construction

Heavy-duty version of the Refrigerated Banquet Cupboard, with a reinforced stainless steel outer frame, double-wall polyurethane foam insulation, and a structural HDPE base built for uneven floors and outdoor use.

REFRIGERATED

HEAVY DUTY

Model: MC. 3415-16GS.R

FEATURES

- AISI 304 stainless steel sheet construction, brushed finish.
- AISI 304 stainless steel outer frame with reinforced thickness.
- Double-wall construction with polyurethane foam insulation.
- 1 front hinged door, opening to 270°.
- Handle with snap closure, optional with lock.
- Door seal removable without the use of tools.
- 2 insulated pushing handles.
- Interior compartment with no-sharp edges, compliant with H1 hygiene standard.
- Built-in control panel with ON/OFF switch, operation warning light and digital thermostat/thermometer.
- Ventilated refrigeration +2°C to +10°C.
- Automatic defrosting and evaporation.
- 3m coiled power cable with Schuko plug.
- Mains supply: 230V single phase – 50Hz (60Hz upon request).
- Heavy-duty HDPE structural base that also functions as a bumper.
- 4 resilient swivel castors, ø 125 mm, 2 with brake.

MODEL	TYPOLOGY	GN CAPACITY	RUNNER SPACING	POWER	MAX DIMENSIONS
MC. 3415-16GS.R	Refrigerated +2°C / +10°C	16 x 1/1 GN	5.5 cm	330W	55 x 78 x 166h cm

MA Closure handle with lock

MC. A0170 1/1 GN stainless steel wire shelf

IN THIS SECTION

Tray Distribution Trolleys

Universal Tray Trolleys

EMOS | Single-Tray Meal Service Trolleys

EMOS | Enclosed Return Trolleys

EMOS | Open Return Trolleys

TRAY DISTRIBUTION TROLLEYS

Ambient TT Range

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

MTT SERIES

Stainless steel interior with sliding doors (racks removable for easy cleaning)

Tray transport trolleys for storing meal components on Gastronorm or Euronorm trays. These robust trolleys are fully insulated, have a bright polished stainless steel interior and plastic coated outer panels. The standard outer panel colour is goose wing grey with other colour choices available on request. Featuring recessed push pull handle bars on both sides and double-wing doors that can be opened 270°, doors lock via a transport “J” clip latch. The Interior is split in two for easy cleaning, with removable support ledge frames and L-shaped angles, adjustable for 10/16/20/24/30GN or 10/16/20/24/30EN standard trays, in a portrait configuration. Suitable for hooking up to a delivery transport system with the optional tow bar. Additionally the chassis design allows for a specified automatic trolley transport option. Complete with corner buffers and fitted with four heavy duty castors two fixed and two all swivel with brakes.

A
AMBIENT

Model MTT24

FEATURES

- Hinged doors open 270°
- Fully insulated
- Simplistic J clip hold doors closed during transport
- Inset push pull handle bars to both ends
- Drain hole in base to compliment cleaning
- Stainless steel runners with anti-tilt channel
- Removable support racks allow easy cleaning access
- Recessed top for conveying additional boxed items
- 160mm smooth running rubber type wheels
- 2 fixed castors, 2 all swivel with brakes, heavy duty corner buffers
- Adjustable design allows the internal racks to accommodate either Gastronorm 1/1 or Euronorm trays

MODEL	WEIGHT KG	DIMENSIONS L X D X H MM	SHELF PITCH MM	MAX TRAY SPACE MM
MTT10	110	1095 x 715 x 950	120	GN = 560 x 335 EN = 560 x 380
MTT16	120	1095 x 715 x 1310	120	GN = 560 x 335 EN = 560 x 380
MTT20	130	1095 x 715 x 1550	120	GN = 560 x 335 EN = 560 x 380
MTT24	145	1095 x 715 x 1310	120	GN = 560 x 335 EN = 560 x 380
MTT30	165	1095 x 715 x 1550	120	GN = 560 x 335 EN = 560 x 380

MODEL MTT10

MODEL MTT20

MODEL MTT30

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

MC. 147 SERIES Ideal for Room Service, Tray Collection or as a Tray Return Station.

These strong but highly manoeuvreable trolleys complement any foodservice operation. Ideal for meal delivery or as a tray return station. Manufactured from 20 x 20 mm stainless square tube and chrome wire runners, with a generous 110 mm space between each tray. Panels have an attractive dark oak coloured and textured finish.

A
AMBIENT

Model MC.1476SUT.

FEATURES

- Stainless steel 2x2cm square tube construction with bolted cross-members
- Chrome-plated steel wire tray runners
- Shelf spacing: 110 mm
- Suitable for tray sizes up to 530 x 390, accomodating different sizes and shapes
- Stainless steel frame and wide runners with panels on three sides, top shelf with rails
- Grey rubber ring buffers
- Four swivel castors, two with brakes
- Strong but light and very manoeuvrable

MODEL	DIMENSIONS L X D X H MM	SHELF PITCH MM
MC. 1471SUT	520 x 600 x 1590	10 trays
MC. 1474SUT	520 x 600 x 1830	12 trays
MC. 1476SUT	950 x 600 x 1590	20 trays

MODEL MC. 1471SUT

MODEL MC. 1474SUT

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

EMOS-CS Series Motorised & Manual Single-Tray Meal Service Trolleys

A single-chamber, 2-door meal service trolley holding meals hot and cold simultaneously via an insulated tray divider, for cook-serve style meal distribution. Available with either Manual (push) or fully integrated Electromotive drive. Trolleys are available for 20, 24 or 30 trays.

REFRIGERATED

PLUG AND GO

Model: EMOS-CS24E-80

FEATURES

- Insulated tray divider maintains separate hot and cold compartment temperatures.
- All internal panels have rounded corners to facilitate cleaning.
- Anti-static handles; heavy duty urethane bumper protection surrounds the entire chassis.
- Fitted with hygienic sealed & low-noise castors.
- Single-phase power cable and plug.
- **Electromotive (E) models add:** integrated drive system; touch screen control panel with temperature setting, meal information and front-facing camera; USB port for data backup; manual switching lever to disengage the drive system; emergency stop button and front collision sensor; circuit breaker window for immediate power isolation; optional Wi-Fi integrated control system (licensed per building, not per trolley).
- **Manual (M) models** include a manual door lock with key as standard.

MODEL	DRIVE	DIMENSIONS L X D X H MM	WEIGHT KG	NO. OF TRAYS	TRAY PITCH MM	POWER (KW)
EMOS-CS20-96	Manual	1200 x 800 x 1490	250	20	96	3.9
EMOS-CS24-80	Manual	1200 x 800 x 1490	250	24	80	3.9
EMOS-CS24-96	Manual	1200 x 800 x 1730	300	24	96	3.9
EMOS-CS30-80	Manual	1200 x 800 x 1730	300	30	80	3.9
EMOS-CS20E-96	Electromotive	1265 x 800 x 1540	320	20	96	3.9
EMOS-CS24E-80	Electromotive	1265 x 800 x 1540	320	24	80	3.9
EMOS-CS24E-96	Electromotive	1265 x 800 x 1780	370	24	96	3.9
EMOS-CS30E-80	Electromotive	1265 x 800 x 1780	370	30	80	3.9

Optional Accessories

EMOS-T575 Tray (colour: ivory) — suits both this trolley and the EMOS distribution trolleys

Wi-Fi Integrated Control System (Electromotive models only) — includes laptop, AP and wireless LAN; licensed per building

EMOS TROLLEY, DOORS OPEN

EMOS TROLLEY, REAR VIEW

EMOS TROLLEY - SAFETY FEATURES

EMOS TROLLEY - FEATURES

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

EMOS-R..A Series Fully Enclosed Meal Tray Return Trolley

Improve meal tray returns and enhance your infection control program. Fitted with 'pass-through' stainless steel tray runners, and manufactured to suit most meal tray sizes — an essential component of your patient/resident meal delivery service.

PLUG AND GO

Model: EMOS-R24A-96

FEATURES

- Minimises the risk of contaminated trays, crockery & cutlery returning to the kitchen
- Fitted with 'pass-through' stainless steel tray runners
- Doors open 270° to facilitate loading and unloading
- Fitted with antibacterial, magnetised door seals
- Fitted with hygienic sealed & low-noise castors
- Strong but lightweight and manoeuvrable
- Heavy duty bumpers

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	NO. OF TRAYS	TRAY PITCH MM	NO. OF DOORS
EMOS-R20A-96	742 x 980 x 1400	90	20	96	4
EMOS-R24A-96	742 x 980 x 1590	95	24	96	4
EMOS-R30A-80	742 x 980 x 1640	100	30	80	4

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

EMOS-R..-110-T575 Series Open Meal Tray Return Trolley

An open-shelf tray return trolley for meal tray collection, sized to suit the EMOS-T575 tray. A simpler, lighter alternative to the fully enclosed return trolley where infection control requirements permit an open design.

A
AMBIENT

PLUG AND GO

Model: EMOS-R24-110-T575

FEATURES

- Open-shelf design for straightforward tray return and collection
- Sized to suit the EMOS-T575 tray
- Fitted with hygienic sealed & low-noise castors
- Strong but lightweight and manoeuvrable
- Heavy duty bumpers

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	NO. OF TRAYS	TRAY PITCH MM
EMOS-R20-110-T575	864 x 685 x 1574	30	20	110
EMOS-R24-110-T575	1194 x 685 x 1354	38	24	110
EMOS-R30-110-T575	1194 x 685 x 1574	43	30	110

Optional Accessories

EMOS-T575 Tray (colour: ivory) — suits both this trolley and the EMOS distribution trolleys

IN THIS SECTION

- Regeneration Ovens
- Mobile Regeneration Ovens

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

CR SERIES

Designed for the cooking/regeneration & serving of fresh, chilled or frozen bulk food

These ovens can also be used for pre-chilled plated meal regeneration. The unique multi-fan air circulation system allows fast and even heat distribution throughout. The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged door and slam shut door catch.

CR5L13 models have five shelf positions (two grid shelves supplied as standard).

CR8PM13 models have eight shelf positions (three grid shelves supplied as standard).

CR10L13 models have ten shelf positions (three grid shelves supplied as standard).

CR20L163 has twenty shelf positions (six grid shelves supplied as standard).

MULTI FAN

PLUG AND GO

Model CR10L13

FEATURES

- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances
- Digital timer and thermostat guarantees precise time and temperature control
- Simply rotary controls, temperature and count down timer display, with an audible buzzer indicating when food is ready
- Multi fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results
- Designed for bulk production (shelf pitch is 71mm)
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation

MODEL	WEIGHT (KG)	DIMENSIONS L X D X H (MM)	ELECTRIC SUPPLY	POWER RATING (KW)	OVEN CAPACITY L X D X H (MM)	# SHELVES
CR5L13	40	815 x 751 x 572	15amp	2.5	561 x 347 x 397	5
CR8PM13	125	658 x 739 x 836	15amp	2.7	363 x 550 x 610	8
CR10L13	125	815 x 751 x 927	20amp	3.75	561 x 347 x 752	10
CR10L163	125	815 x 751 x 927	20amp - 3PH	3.75	561 x 347 x 752	10
CR20L163	140	815 x 751 x 1839	16amp - 3PH	7.5	561 x 347 x 1515	20

Optional Accessories

VLS Landscape orientation rod shelf

VPS Portrait orientation rod shelf

REGEN OVEN, MODEL CR5L13

REGEN OVEN, MODEL CR8PM13

CRLHS Mobile support stand

CRLLS Low Support Stand Landscape

WITH MOBILE SUPPORT STAND, CRLHS

MOBILE REGENERATION OVENS

Retherm technology

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

Regenerating cabinet, 16 GN 2/1, pressed runners

Management of differentiated regeneration cycles according to the type of food AISI 304 stainless steel sheet construction, brushed finish. Double wall construction polyurethane foam and fiberglass insulation panels. Heating by means of ventilated unit with 3 motorized fans and 3 heating elements. 2 pairs of "C"-shaped runners with a maximum capacity of 16 GN 2/1 trays or 32 GN 1/1 trays.

Model MC.AR2116

FEATURES

- 2 front hinged doors, opening to 180°
- Door seal removable without the use of tools
- Electronic control panel equipped with LCD display for controlling temperature, time and humidity
- Operating temperature +30 ÷ +160°C
- Manual excess humidity evacuation vent
- 4 swivel castors Ø mm 160, 2 with brake

MODEL	DIMENSIONS L X D X H (MM)	OVEN CAPACITY	POWER RATING (KW)	ELECTRICAL SUPPLY
MC.AR2116	870 x 990 x 1810	16 GN 2/1	9.45	400V 3PH

Drop-in units for building into your own counter — bain maries, hot tops, refrigerated wells and frost tops, in standard and island (double-sided) configurations.

IN THIS SECTION

- **Drop-In | Bain Marie Dry Heat**
- **Drop-In | Bain Marie Wet Heat**
- **Drop-In | Hot Top Models**
- **Drop-In | Refrigerated Well Models**
- **Drop-In | Refrigerated Well — Options**
- **Drop-In | Refrigerated Frost Tops**
- **Drop-In | Island Bain-Marie Dry Heat**
- **Drop-In | Island Bain-Marie Wet Heat**
- **Drop-In | Island Hot Top Models**
- **Drop-In | Island Refrigerated Well Models**
- **Drop-In | Island Refrigerated Frost Tops**
- **Drop-In | Refrigerated (3 Shelf)**
- **Drop-In | Refrigerated (2 Shelf)**
- **Drop-In | Roll-Under Hot Cupboards**
- **Drop-In | Accessories**
- **Drop-In Service Units - Heated Display Models**

DROP-IN SERVICE UNITS

Bain-Marie Dry Heat Models

No Gantry

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMNG	23	830 x 660	13	2	N/A	10amp	0.9
D3BMNG	29	1158 x 660	13	3	N/A	10amp	1.5
D4BMNG	36	1486 x 660	13	4	N/A	10amp	1.5
D5BMNG	44	1814 x 660	13	5	N/A	10amp	1.9

Curved Glass Open Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BM	30	830 x 660	408	2	1	10amp	1.12
D3BM	38	1158 x 660	408	3	2	10amp	1.94
D4BM	47	1486 x 660	408	4	3	10amp	2.16
D5BM	57	1814 x 660	408	5	4	15amp	2.78

Curved Glass Closed Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMF	38	830 x 660	408	2	1	10amp	1.12
D3BMF	47	1158 x 660	408	3	2	10amp	1.94
D4BMF	57	1486 x 660	408	4	3	10amp	2.16
D5BMF	68	1814 x 660	408	5	4	15amp	2.78

Square Glass Open Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMSL	36	830 x 660	396	2	1	10amp	1.12
D3BMSL	47	1158 x 660	396	3	2	10amp	1.94
D4BMSL	59	1486 x 660	396	4	3	10amp	2.16
D5BMSL	71	1814 x 660	396	5	4	15amp	2.78

Square Glass Closed Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMSLF	44	830 x 660	396	2	1	10amp	1.12
D3BMSLF	55	1158 x 660	396	3	2	10amp	1.94
D4BMSLF	67	1486 x 660	396	4	3	10amp	2.16
D5BMSLF	79	1814 x 660	396	5	4	15amp	2.78

Curved Glass Deli (shelf not heated)

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMD	40	830 x 660	540	2	1	10amp	1.12
D3BMD	52	1158 x 660	540	3	2	10amp	1.94
D4BMD	65	1486 x 660	540	4	3	10amp	2.16
D5BMD	76	1814 x 660	540	5	4	15amp	2.78

Square Glass Deli (shelf not heated)

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMDSL	44	830 x 660	540	2	1	10amp	1.12
D3BMDSL	54	1158 x 660	540	3	2	10amp	1.94
D4BMDSL	67	1486 x 660	540	4	3	10amp	2.16
D5BMDSL	79	1814 x 660	540	5	4	15amp	2.78

Optional Accessories

DCP Spiked carvery pad
DNCA Neo-Ceram top adaptor
DRP4 Round-pot adaptor — 2 × 4 L pans + lids
DRP7 Round-pot adaptor — 2 × 7 L pans + lids

DROP-IN SERVICE UNITS

Bain-Marie Wet Heat Models

No Gantry

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMWNG	27	830 x 660	13	2	N/A	10amp	2.0
D3BMWNG	35	1158 x 660	13	3	N/A	15amp	3.0
D4BMWNG	44	1486 x 660	13	4	N/A	32amp	4.0
D5BMWNG	54	1814 x 660	13	5	N/A	32amp	5.0

Curved Glass Open Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMW	34	830 x 660	408	2	1	10amp	2.22
D3BMW	44	1158 x 660	408	3	2	16amp	3.44
D4BMW	55	1486 x 660	408	4	3	32amp	4.66
D5BMW	67	1814 x 660	408	5	4	32amp	5.88

Curved Glass Closed Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMWF	44	830 x 660	408	2	1	10amp	2.22
D3BMWF	53	1158 x 660	408	3	2	16amp	3.44
D4BMWF	65	1486 x 660	408	4	3	32amp	4.66
D5BMWF	78	1814 x 660	408	5	4	32amp	5.88

Square Glass Open Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMWSL	40	830 x 660	396	2	1	10amp	2.22
D3BMWSL	53	1158 x 660	396	3	2	16amp	3.44
D4BMWSL	67	1486 x 660	396	4	3	32amp	4.66
D5BMWSL	81	1814 x 660	396	5	4	32amp	5.88

Square Glass Closed Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMWSLF	48	830 x 660	396	2	1	10amp	2.22
D3BMWSLF	61	1158 x 660	396	3	2	16amp	3.44
D4BMWSLF	75	1486 x 660	396	4	3	32amp	4.66
D5BMWSLF	89	1814 x 660	396	5	4	32amp	5.88

Curved Glass Deli (shelf not heated)

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMWD	44	830 x 660	540	2	1	10amp	2.22
D3BMWD	58	1158 x 660	540	3	2	16amp	3.44
D4BMWD	76	1486 x 660	540	4	3	32amp	4.66
D5BMWD	86	1814 x 660	540	5	4	32amp	5.88

Square Glass Deli (shelf not heated)

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMWDSL	48	830 x 660	540	2	1	10amp	2.22
D3BMWDSL	60	1158 x 660	540	3	2	16amp	3.44
D4BMWDSL	75	1486 x 660	540	4	3	32amp	4.66
D5BMWDSL	89	1814 x 660	540	5	4	32amp	5.88

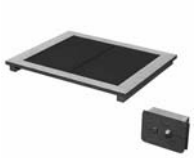
Optional Accessories

DWF Wet-well faucet (fill tap)
DCP Spiked carvery pad
DNCA Neo-Ceram top adaptor
DRP4 Round-pot adaptor — 2 × 4 L pans + lids
DRP7 Round-pot adaptor — 2 × 7 L pans + lids

DROP-IN SERVICE UNITS

Hot Top Models

No Gantry



MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2HTNG	18	830 x 660	0	2	N/A	10amp	0.36
D3HTNG	24	1158 x 660	0	3	N/A	10amp	0.54
D4HTNG	31	1486 x 660	0	4	N/A	10amp	0.72
D5HTNG	39	1814 x 660	0	5	N/A	10amp	0.90

Curved Glass Open Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2HT	24	830 x 660	408	2	1	10amp	0.58
D3HT	31	1158 x 660	408	3	2	10amp	0.98
D4HT	39	1486 x 660	408	4	3	10amp	1.38
D5HT	48	1814 x 660	408	5	4	10amp	1.78

Curved Glass Closed Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2HTF	36	830 x 660	408	2	1	10amp	0.58
D3HTF	46	1158 x 660	408	3	2	10amp	0.98
D4HTF	57	1486 x 660	408	4	3	10amp	1.38
D5HTF	68	1814 x 660	408	5	4	10amp	1.78

Square Glass Open Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2HTSL	30	830 x 660	396	2	1	10amp	0.58
D3HTSL	40	1158 x 660	396	3	2	10amp	0.98
D4HTSL	51	1486 x 660	396	4	3	10amp	1.38
D5HTSL	63	1814 x 660	396	5	4	10amp	1.78

Square Glass Closed Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2HTSLF	38	830 x 660	396	2	1	10amp	0.58
D3HTSLF	48	1158 x 660	396	3	2	10amp	0.98
D4HTSLF	59	1486 x 660	396	4	3	10amp	1.38
D5HTSLF	71	1814 x 660	396	5	4	10amp	1.78

Curved Glass Deli (shelf not heated)

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2HTD	34	830 x 660	540	2	1	10amp	0.58
D3HTD	46	1158 x 660	540	3	2	10amp	0.98
D4HTD	57	1486 x 660	540	4	3	10amp	1.38
D5HTD	68	1814 x 660	540	5	4	10amp	1.78

Square Glass Deli (shelf not heated)

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2HTDSL	38	830 x 660	540	2	1	10amp	0.58
D3HTDSL	48	1158 x 660	540	3	2	10amp	0.98
D4HTDSL	59	1486 x 660	540	4	3	10amp	1.38
D5HTDSL	71	1814 x 660	540	5	4	10amp	1.78

DROP-IN SERVICE UNITS

Refrigerated Well Models

No Gantry

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RWNG	67	830 x 660	25	2	N/A	10amp	1.0
D3RWNG	76	1158 x 660	25	3	N/A	10amp	1.5
D4RWNG	85	1486 x 660	25	4	N/A	10amp	1.5
D5RWNG	93	1814 x 660	25	5	N/A	10amp	2.0

Curved Glass Open Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RW	74	830 x 660	408	2	yes	10amp	1.0
D3RW	85	1158 x 660	408	3	yes	10amp	1.5
D4RW	95	1486 x 660	408	4	yes	10amp	1.5
D5RW	105	1814 x 660	408	5	yes	10amp	2.0

Curved Glass Closed Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RWF	82	830 x 660	408	2	yes	10amp	1.0
D3RWF	94	1158 x 660	408	3	yes	10amp	1.5
D4RWF	105	1486 x 660	408	4	yes	10amp	1.5
D5RWF	116	1814 x 660	408	5	yes	10amp	2.0

Square Glass Open Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RWSL	80	830 x 660	396	2	yes	10amp	1.0
D3RWSL	94	1158 x 660	396	3	yes	10amp	1.5
D4RWSL	106	1486 x 660	396	4	yes	10amp	1.5
D5RWSL	116	1814 x 660	396	5	yes	10amp	2.0

Square Glass Closed Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RWSLF	82	830 x 660	396	2	yes	10amp	1.0
D3RWSLF	94	1158 x 660	396	3	yes	10amp	1.5
D4RWSLF	105	1486 x 660	396	4	yes	10amp	1.5
D5RWSLF	116	1814 x 660	396	5	yes	10amp	2.0

Curved Glass Deli (shelf not chilled)

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RWD	78	830 x 660	540	2	yes	10amp	1.0
D3RWD	91	1158 x 660	540	3	yes	10amp	1.5
D4RWD	102	1486 x 660	540	4	yes	10amp	1.5
D5RWD	115	1814 x 660	540	5	yes	10amp	2.0

Square Glass Deli (shelf not chilled)

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RWDSL	82	830 x 660	540	2	yes	10amp	1.0
D3RWDSL	94	1158 x 660	540	3	yes	10amp	1.5
D4RWDSL	105	1486 x 660	540	4	yes	10amp	1.5
D5RWDSL	117	1814 x 660	540	5	yes	10amp	2.0

OPTIONS FOR REFRIGERATED WELL

MODEL	DESCRIPTION
DRAF	Non-Standard Air Flow Kit
DGPA	Gastronormpad 3 x 1/3 Adaptor (pans not included)

OPTIONS FOR REFRIGERATED WELL DELI

MODEL	DESCRIPTION
D2PS	Rear prep shelf and slide along cutting board, size 2
D3PS	Rear prep shelf and slide along cutting board, size 3
D4PS	Rear prep shelf and slide along cutting board, size 4
D5PS	Rear prep shelf and slide along cutting board, size 5
D2DD	Rear sliding doors, size 2
D3DD	Rear sliding doors, size 3
D4DD	Rear sliding doors, size 4
D5DD	Rear sliding doors, size 5
DRAF	Non-Standard Air Flow Kit
DGPA	Gastronormpad 3 x 1/3 Adaptor (pans not included)

DROP-IN SERVICE UNITS

Refrigerated Frost Tops

No Gantry

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2FTNG	50	830 x 660	25	2	N/A	10amp	1.0
D3FTNG	60	1158 x 660	25	3	N/A	10amp	1.0
D4FTNG	70	1486 x 660	25	4	N/A	10amp	1.0
D5FTNG	80	1814 x 660	25	5	N/A	10amp	1.0

Curved Glass Open Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2FT	60	830 x 660	408	2	yes	10amp	1.0
D3FT	70	1158 x 660	408	3	yes	10amp	1.0
D4FT	85	1486 x 660	408	4	yes	10amp	1.0
D5FT	90	1814 x 660	408	5	yes	10amp	1.0

Curved Glass Closed Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2FTF	70	830 x 660	408	2	yes	10amp	1.0
D3FTF	80	1158 x 660	408	3	yes	10amp	1.0
D4FTF	95	1486 x 660	408	4	yes	10amp	1.0
D5FTF	105	1814 x 660	408	5	yes	10amp	1.0

Square Glass Open Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2FTSL	60	830 x 660	396	2	yes	10amp	1.0
D3FTSL	70	1158 x 660	396	3	yes	10amp	1.0
D4FTSL	85	1486 x 660	396	4	yes	10amp	1.0
D5FTSL	95	1814 x 660	396	5	yes	10amp	1.0

Square Glass Closed Front

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2FTSLF	70	830 x 660	396	2	yes	10amp	1.0
D3FTSLF	85	1158 x 660	396	3	yes	10amp	1.0
D4FTSLF	95	1486 x 660	396	4	yes	10amp	1.0
D5FTSLF	105	1814 x 660	396	5	yes	10amp	1.0

Curved Glass Deli (shelf not chilled)

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2FTD	70	830 x 660	540	2	yes	10amp	1.0
D3FTD	75	1158 x 660	540	3	yes	10amp	1.0
D4FTD	85	1486 x 660	540	4	yes	10amp	1.0
D5FTD	95	1814 x 660	540	5	yes	10amp	1.0

Square Glass Deli (shelf not chilled)

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2FTDSL	70	830 x 660	540	2	yes	10amp	1.0
D3FTDSL	80	1158 x 660	540	3	yes	10amp	1.0
D4FTDSL	90	1486 x 660	540	4	yes	10amp	1.0
D5FTDSL	102	1814 x 660	540	5	yes	10amp	1.0

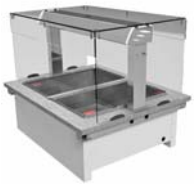
DROP-IN ISLAND MODELS

Bain-Marie Dry Heat

Curved Glass

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMI	30	830 x 660	408	2	1	10amp	1.12
D3BMI	38	1158 x 660	408	3	2	10amp	1.94
D4BMI	47	1486 x 660	408	4	3	10amp	2.16
D5BMI	57	1814 x 660	408	5	4	15amp	2.78

Square Glass



MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMSLI	36	830 x 660	396	2	1	10amp	1.12
D3BMSLI	47	1158 x 660	396	3	2	10amp	1.94
D4BMSLI	59	1486 x 660	396	4	3	10amp	2.16
D5BMSLI	71	1814 x 660	396	5	4	15amp	2.78

DROP-IN ISLAND MODELS

Bain-Marie Wet Heat

Curved Glass

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMWI	34	830 x 660	408	2	1	10amp	2.22
D3BMWI	44	1158 x 660	408	3	2	16amp	3.44
D4BMWI	55	1486 x 660	408	4	3	32amp	4.66
D5BMWI	67	1814 x 660	408	5	4	32amp	5.88

Square Glass

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2BMWSLI	40	830 x 660	396	2	1	10amp	2.22
D3BMWSLI	53	1158 x 660	396	3	2	16amp	3.44
D4BMWSLI	67	1486 x 660	396	4	3	32amp	4.66
D5BMWSLI	81	1814 x 660	396	5	4	32amp	5.88

DROP-IN ISLAND MODELS

Hot Top Models

Curved Glass

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2HTI	24	830 x 660	408	2	1	10amp	0.58
D3HTI	31	1158 x 660	408	3	2	10amp	0.98
D4HTI	39	1486 x 660	408	4	3	10amp	1.38
D5HTI	48	1814 x 660	408	5	4	10amp	1.78

Square Glass

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	NO. OF 220W LAMPS	ELECTRIC SUPPLY	POWER RATING (KW)
D2HTSLI	30	830 x 660	396	2	1	10amp	0.58
D3HTSLI	40	1158 x 660	396	3	2	10amp	0.98
D4HTSLI	51	1486 x 660	396	4	3	10amp	1.38
D5HTSLI	63	1814 x 660	396	5	4	10amp	1.78

DROP-IN ISLAND MODELS

Refrigerated Well

Curved Glass

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RWI	74	830 x 660	408	2	Yes	10amp	1.0
D3RWI	85	1158 x 660	408	3	Yes	10amp	1.5
D4RWI	95	1486 x 660	408	4	Yes	10amp	1.5
D5RWI	105	1814 x 660	408	5	Yes	10amp	2.0

Square Glass

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RWSLI	80	830 x 660	396	2	Yes	10amp	1.0
D3RWSLI	94	1158 x 660	396	3	Yes	10amp	1.5
D4RWSLI	106	1486 x 660	396	4	Yes	10amp	1.5
D5RWSLI	116	1814 x 660	396	5	Yes	10amp	2.0

DROP-IN ISLAND MODELS

Refrigerated Frost Tops

Curved Glass

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2FTI	60	830 x 660	408	2	Yes	10amp	1.0
D3FTI	70	1158 x 660	408	3	Yes	10amp	1.0
D4FTI	85	1486 x 660	408	4	Yes	10amp	1.0
D5FTI	90	1814 x 660	408	5	Yes	10amp	1.0

Square Glass

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	1/1 GN CAPACITY	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2FTSLI	60	830 x 660	396	2	Yes	10amp	1.0
D3FTSLI	70	1158 x 660	396	3	Yes	10amp	1.0
D4FTSLI	85	1486 x 660	396	4	Yes	10amp	1.0
D5FTSLI	90	1814 x 660	396	5	Yes	10amp	1.0

DROP-IN SERVICE UNITS

Refrigerated Display (3 Shelf Models)

Curved Glass Open Front, Doors to Rear

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RD	124	830 x 660	750	3	Yes	10amp	1.5
D3RD	149	1158 x 660	750	3	Yes	10amp	1.7
D4RD	171	1486 x 660	750	3	Yes	10amp	1.7
D5RD	196	1814 x 660	750	3	Yes	10amp	1.7

Curved Glass Closed Front, Doors to Rear

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDF	132	830 x 660	750	3	Yes	10amp	1.5
D3RDF	158	1158 x 660	750	3	Yes	10amp	1.7
D4RDF	181	1486 x 660	750	3	Yes	10amp	1.7
D5RDF	207	1814 x 660	750	3	Yes	10amp	1.7

Curved Glass Open Front, Closed Rear Front Controls

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDFC	114	830 x 660	750	3	Yes	10amp	1.5
D3RDFC	134	1158 x 660	750	3	Yes	10amp	1.7
D4RDFC	151	1486 x 660	750	3	Yes	10amp	1.7
D5RDFC	182	1814 x 660	750	3	Yes	10amp	1.7

Lockable Front Shutters, Doors to Rear

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDSA	129	830 x 660	800	3	Yes	10amp	1.5
D3RDSA	155	1158 x 660	800	3	Yes	10amp	1.7
D4RDSA	178	1486 x 660	800	3	Yes	10amp	1.7
D5RDSA	204	1814 x 660	800	3	Yes	10amp	1.7

Lockable Front Shutter, Closed Back, Front controls

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDSAFC	129	830 x 660	800	3	Yes	10amp	1.5
D3RDSAFC	155	1158 x 660	800	3	Yes	10amp	1.7
D4RDSAFC	178	1486 x 660	800	3	Yes	10amp	1.7
D5RDSAFC	204	1814 x 660	800	3	Yes	10amp	1.7

Square Glass Open Front, Doors to Rear

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDSL	126	830 x 660	750	3	Yes	10amp	1.5
D3RDSL	152	1158 x 660	750	3	Yes	10amp	1.7
D4RDSL	175	1486 x 660	750	3	Yes	10amp	1.7
D5RDSL	201	1814 x 660	750	3	Yes	10amp	1.7

Square Glass Closed Front, Doors to Rear

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDSLF	134	830 x 660	750	3	Yes	10amp	1.5
D3RDSLF	161	1158 x 660	750	3	Yes	10amp	1.7
D4RDSLF	185	1486 x 660	750	3	Yes	10amp	1.7
D5RDSLF	212	1814 x 660	750	3	Yes	10amp	1.7

Square Glass Open Front, Closed Rear Front Controls

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDSLFC	124	830 x 660	750	3	Yes	10amp	1.5
D3RDSLFC	146	1158 x 660	750	3	Yes	10amp	1.7
D4RDSLFC	165	1486 x 660	750	3	Yes	10amp	1.7
D5RDSLFC	187	1814 x 660	750	3	Yes	10amp	1.7

DROP-IN SERVICE UNITS

Refrigerated Display (2 Shelf Models)

Curved Glass Open Front, Doors to Rear

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDL	114	830 x 660	540	2	Yes	10amp	1.5
D3RDL	134	1158 x 660	540	2	Yes	10amp	1.7
D4RDL	151	1486 x 660	540	2	Yes	10amp	1.7
D5RDL	171	1814 x 660	540	2	Yes	10amp	1.7

Curved Glass Closed Front, Doors to Rear

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDLF	122	830 x 660	540	2	Yes	10amp	1.5
D3RDLF	143	1158 x 660	540	2	Yes	10amp	1.7
D4RDLF	161	1486 x 660	540	2	Yes	10amp	1.7
D5RDLF	182	1814 x 660	540	2	Yes	10amp	1.7

Curved Glass Open Front, Closed Rear Front Controls

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDLFC	104	830 x 660	540	2	Yes	10amp	1.5
D3RDLFC	119	1158 x 660	540	2	Yes	10amp	1.7
D4RDLFC	131	1486 x 660	540	2	Yes	10amp	1.7
D5RDLFC	157	1814 x 660	540	2	Yes	10amp	1.7

Lockable Front Shutters, Doors to Rear

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDLSA	119	830 x 660	590	2	Yes	10amp	1.5
D3RDLSA	140	1158 x 660	590	2	Yes	10amp	1.7
D4RDLSA	158	1486 x 660	590	2	Yes	10amp	1.7
D5RDLSA	179	1814 x 660	590	2	Yes	10amp	1.7

Lockable Front Shutter, Closed Back, Front controls

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDLSAFC	119	830 x 660	590	2	Yes	10amp	1.5
D3RDLSAFC	140	1158 x 660	590	2	Yes	10amp	1.7
D4RDLSAFC	158	1486 x 660	590	2	Yes	10amp	1.7
D5RDLSAFC	179	1814 x 660	590	2	Yes	10amp	1.7

Square Glass Open Front, Doors to Rear

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDLSL	116	830 x 660	540	2	Yes	10amp	1.5
D3RDLSL	137	1158 x 660	540	2	Yes	10amp	1.7
D4RDLSL	155	1486 x 660	540	2	Yes	10amp	1.7
D5RDLSL	176	1814 x 660	540	2	Yes	10amp	1.7

Square Glass Closed Front, Doors to Rear

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDLSLF	124	830 x 660	540	2	Yes	10amp	1.5
D3RDLSLF	146	1158 x 660	540	2	Yes	10amp	1.7
D4RDLSLF	165	1486 x 660	540	2	Yes	10amp	1.7
D5RDLSLF	187	1814 x 660	540	2	Yes	10amp	1.7

Square Glass Open Front, Closed Rear Front Controls

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	NO OF SHELVES	LED ROLL ILLUMINATION	ELECTRIC SUPPLY	POWER RATING (KW)
D2RDLSLFC	114	830 x 660	540	2	Yes	10amp	1.5
D3RDLSLFC	131	1158 x 660	540	2	Yes	10amp	1.7
D4RDLSLFC	145	1486 x 660	540	2	Yes	10amp	1.7
D5RDLSLFC	162	1814 x 660	540	2	Yes	10amp	1.7

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

HCRU Series Roll-Under Hot Cupboards

Mobile hot cupboards designed to roll into place beneath a Drop-In counter installation, with a clear air space all round. Completely separate modules to the Drop-In units above, ideal for pre-heating plates and dishes or the temporary storage of pre-cooked food.

HOT RETENTION

Model: Roll-Under Hot Cupboards

FEATURES

- 4 models in the holding range.
- Designed to roll into place under a Drop-In counter with a clear air space all round.
- A completely separate module to the Drop-In units it sits beneath.
- Mobile castors for easy positioning.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
HC2RU	870 x 660 x 550	34	10amp / 0.9kw
HC3RU	1198 x 660 x 550	49	10amp / 1.5kw
HC4RU	1526 x 660 x 550	65	10amp / 1.5kw
HC5RU	1854 x 660 x 550	81	10amp / 1.9kw

SOUP DISPENSER (POTS INCLUDED)

D2SD

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	CAPACITY	ELECTRIC SUPPLY	POWER RATING (KW)
D1SD	5	300 x 455	70	4 Litre	10amp	0.35
D2SD	8	550 x 455	70	4 Litre x 2	10amp	0.7

CUTLERY/CONDIMENT DISPENSER (CONTAINERS INCLUDED)

D4CC

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	CAPACITY	ELECTRIC SUPPLY	POWER RATING (KW)
D3CC	4	500 x 456	289	-	-	-
D4CC	5	667 x 456	289	-	-	-

DISPLAY SHELF (BASKETS INCLUDED)

D2WB

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	CAPACITY	ELECTRIC SUPPLY	POWER RATING (KW)
D2WB	6	550 x 439	568	-	-	-

IN-COUNTER UNIVERSAL CROCKERY DISPENSERS (ANY PLATE UP TO 300MM/12" SQUARE)

DHD1

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	CAPACITY	ELECTRIC SUPPLY	POWER RATING (KW)
DHD1	13	420 x 345	30	65	10amp	0.6
DAD1	11	420 x 345	30	65	-	-

IN-COUNTER DISPENSERS (H = HEATED, U = UNHEATED)

DHP2

MODEL	WEIGHT (KG)	DIMENSIONS L X D (MM)	HEIGHT ABOVE DISPLAY TOP	CAPACITY	ELECTRIC SUPPLY	POWER RATING (KW)
DUP1	15	400 x 400	150	65	-	-
DUP2	27	400 x 740	150	2 x 65	-	-
DHP1	16	400 x 400	150	65	10amp	0.6
DHP2	28	400 x 740	150	2 x 65	10amp	1.2

DROP-IN SERVICE UNITS - HEATED DISPLAY MODELS

Heated Display Models

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

Heated grab & go display units for hot snacks, pies, soup and similar ready-to-eat food. A tangential fan recirculates warm air through the cabinet, a digital controller holds pre-heated food at a set temperature, and on open-front models the airflow forms an air curtain that helps keep flies and pests out. LED lighting shows the food at its best. Available with curved or square glass, open (self-serve) or closed (staff-served) front, in two lengths.

FEATURES

- Supplied with feet for counter-top mounting
- Fast heat-up and recovery
- Digital thermostat, with the controls inside the hood
- Tangential fan gives an even, laminar flow of warm air
- Efficient hot-air recirculation; low maintenance and easy to clean
- Smooth sliding rear doors for easy loading
- Removable shelves, adjustable for height and angle
- LED lighting
- Front box for food bags and tongs
- Self-contained with integral electrics - no separate control box under the counter
- Fully insulated, suitable for 24-hour operation
- Closed-front models: tempered glass front and sides keep food out of customers' reach

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT (MM)	WEIGHT (KG)	POWER
D2HD	830	660	750	66	15amp / 2.5kW
D3HD	1158	660	750	87	15amp / 2.5kW
D2HDF	830	660	750	74	15amp / 2.5kW
D3HDF	1158	660	750	97	15amp / 2.5kW
D2HDSL	830	660	750	68	15amp / 2.5kW
D3HDSL	1158	660	750	90	15amp / 2.5kW
D2HDSLF	830	660	750	68	15amp / 2.5kW
D3HDSLF	1158	660	750	90	15amp / 2.5kW

CURVED GLASS, CLOSED FRONT

SQUARE GLASS, CLOSED FRONT

The Versicarte modular counter system — bain maries, hot cupboards, refrigerated and heated display, gantries and service modules, all built to a shared module width for flexible counter layouts.

IN THIS SECTION

- **Versicarte | Dry Heat Bain Marie**
- **Versicarte | Wet or Dry Heat Bain Marie**
- **Versicarte | Ceramic Glass Hot Food Display**
- **Versicarte | Hot Top & Hot Cupboard, Stainless Steel Solid Top**
- **Versicarte | Refrigerated Wells**
- **Versicarte | Polar Wells**
- **Versicarte | Gantries, Quartz Heated**
- **Versicarte | Gantries, LED Illuminated**
- **Versicarte | Carvery Stations**
- **Versicarte | Hot Cupboards with Stainless Steel Plain Top**
- **Versicarte | Plate Dispensers**
- **Versicarte | Crockery Dispensers**
- **Versicarte | Soup Station**
- **Versicarte | Cashier Sections**
- **Versicarte | Cutlery & Tray Pickup Point**
- **Versicarte | Storage Cupboard**
- **Versicarte | Corner Sections**
- **Versicarte | Low Level Section**

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_BM Series Dry Heat Bain Maries with Hot Cupboard

Hot display units incorporating a dry well bain marie and hot cupboard fitted with Versigen's renowned innovative Sahara fan heating cell. Easily removable for cleaning and maintenance. The energy efficient bain marie and hot cupboard work in sync, residual heat from the hot cupboard is used to compliment the bain marie heating element. Hot cupboard and bain marie are controlled by a 30° to 110° thermostat. This convection, heated bain marie and hot cupboard offers unparalleled flexibility of use. No additional plumbing. No need to maintain water levels. No issues with water scale. Designed to maintain pre-heated, cooked food at a regulated temperature. Suitable for the display of most types of hot foods, designed to accommodate various combinations of interchangeable gastronome type pans up to 150mm deep.

Model: Dry Heat Bain Maries with Hot Cupboard

FEATURES

- Fast heat up and recovery time
- Thermostatically controlled
- Unique, removable, forced air heating cell
- Low maintenance, easily cleaned, and highly efficient
- Gastronorm pans can be swapped out and replenished during service
- A unique raised lip around the well allows the easy removal of pans
- 4 models in the range holding 2 to 5 GN 1/1 gastronorm type containers
- Various mixed sizes of gastronorm pans can be used in unison
- 24 hour operation [Bain-marie opening must be fitted with Pans or covers during service]
- Fully insulated
- Mobile all swivel castors two with brakes

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER	1/1GN PAN CAPACITY
VC2BM	830 x 680 x 900	45	10amp / 1.65kw	2
VC3BM	1158 x 680 x 900	67	10amp / 1.90kw	3
VC4BM	1486 x 680 x 900	90	10amp / 1.90kw	4
VC5BM	1814 x 680 x 900	112	10amp / 2.00kw	5

VC4BM BAIN MARIE

VC3BM BAIN MARIE

VC3BM BAIN MARIE

VC4BM BAIN MARIE

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_BMW Series Wet or Dry Heat Bain Maries with Hot Cupboard

Hot display units incorporating a wet well bain-marie and hot cupboard fitted with Versigen's renowned innovative Sahara fan heating cell. Versigen were the originators of a bain-marie that could be either wet or dry heat. This type of system was designed to offer flexibility and was developed to eliminate the need to fit a low water level warning system or the expense of replacing burned out elements. Wet heat water level is an economic 20mm deep, complete with drain valve and swing out run off tube for easy emptying/ cleaning available in 4 lengths designed to accommodate 1/1 GN pans, These units incorporate a very efficient heating system, additional to the fully enclosed heating elements fitted under the bain-marie well, excess residual hot air from the hot cupboard is also used to maintain temperature. Designed to maintain pre-heated, cooked food at a regulated temperature. Suitable for the display of most types of hot foods, designed to accommodate various combinations of interchangeable gastronom type pans up to 150mm deep.

Model: Wet or Dry Bain Maries with Hot Cupboard

FEATURES

- Fast heat up and recovery time.
- Thermostatically controlled.
- Unique, removable, forced air heating cell.
- Low maintenance, easily cleaned, and highly efficient.
- Gastronorm pans can be swapped out and replenished during service.
- A unique raised lip around the well allows the easy removal of pans.
- 4 models in the range holding 2 to 5 GN 1/1 gastronorm type containers.
- Various mixed sizes of gastronorm pans can be used in unison.
- 24 hour operation [Bain-marie opening must be fitted with Pans or covers during service].
- Fully insulated.
- Mobile all swivel castors two with brakes.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER	1/1GN PAN CAPACITY
VC2BMW	830 x 680 x 900	51	15amp / 2.4kw	2
VC3BMW	1158 x 680 x 900	75	15amp / 2.9kw	3
VC4BMW	1486 x 680 x 900	101	15amp / 2.90kw	4
VC5BMW	1814 x 680 x 900	125	15amp / 2.90kw	5

VERSICARTE SAMPLE LAYOUT

VC3BM BAIN MARIE

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_HT Series Ceramic Glass Hot Food Display with Hot Cupboard

Versicarte PRO Hot Food Service Counters have a heated top using 1/1 GN size, Neo-Ceram ceramic glass self regulating thermo panels, providing an even temperature across the entire hot food display surface, without hot spots, maintaining hot food at the correct temperature for extended periods without food burning or drying out. Versicarte Hot cupboards are fitted with Versigen's renowned innovative Sahara Fan heating system, which is easily removable for cleaning and maintenance.

Fitted with internal and external panels, with high density, environmentally-friendly insulation between. Internal panels are in mirror-polished stainless steel to assist hot cupboard heat retention and circulation. External panels are manufactured from hardwearing colour coated steel panels, available in a large range of colours. Please refer to the colour chart below. Panels can also be supplied in virtually any custom colour, with logos and other design features to suit the customer's specific requirements. Versicarte PRO Foodservice Counters enhance any dining room or service area.

Model: Ceramic Glass Hot Food Display with Hot Cupboard

FEATURES

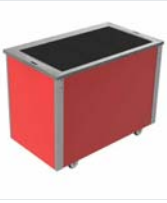
- Fast heat up and recovery time.
- Thermostatically controlled hot cupboard. 24 hour operation.
- Unique, removable, forced air heating cell.
- Low maintenance, easily cleaned, and highly efficient.
- Simple self regulating hot top.
- Guaranteed evenly distributed heat with no hot spots.
- Even flat surface with no distortion or discolouring.
- 4 models in the range holding 2 to 5 GN 1/1 gastronorm type containers.
- Various types of flat bottom dishes can be used.
- Fully insulated.
- Mobile all swivel castors two with brakes.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER	1/1GN PAN CAPACITY	HOT CUPBOARD UNDER
VC2HT	830 x 680 x 900	55	10amp / 1.26kw	2	Yes
VC3HT	1158 x 680 x 900	82	10amp / 2.04kw	3	Yes
VC4HT	1486 x 680 x 900	110	10amp / 2.22kw	4	Yes
VC5HT	1814 x 680 x 900	137	10amp / 1.80kw	5	Yes

VC3HT WITH GANTRY & SCREEN

FOODSERVICE COUNTER, VC4HT

FOODSERVICE COUNTER, VC4HT



VERSICARTE COUNTER WITH RED PANELS

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_HTS Series Recessed Stainless-Steel Solid Hot Top with Hot Cupboard

Hot display units with a recessed stainless-steel solid top and hot cupboard, fitted with Versigen's renowned innovative Sahara fan heating cell. Easily removable for cleaning and maintenance. The energy efficient hot top and hot cupboard work in sync, residual heat from the hot cupboard complements the top element. Thermostatically controlled for 24 hour operation, designed to maintain pre-heated, cooked food at a regulated temperature.

Model: Hot Top & Hot Cupboard, Stainless Steel Solid Top

FEATURES

- Fast heat up and recovery time.
- Thermostatically controlled hot cupboard. 24 hour operation.
- Unique, removable, forced air heating cell.
- Low maintenance, easily cleaned, and highly efficient.
- Recessed stainless-steel solid top.
- 4 models in the range holding 2 to 5 GN 1/1 gastronorm type containers.
- Fully insulated.
- Mobile all swivel castors two with brakes.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER	1/1GN PAN CAPACITY
VC2HTS	830 x 680 x 900	45	10amp / 1.65kw	2
VC3HTS	1158 x 680 x 900	67	10amp / 1.90kw	3
VC4HTS	1486 x 680 x 900	90	10amp / 1.90kw	4
VC5HTS	1814 x 680 x 900	112	10amp / 2.00kw	5

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_RW Series Refrigerated Wells

Chilled display units incorporating a cold well, the unique Versigen innovative “Polar Air Stream” system provides a constant wall of cold air which moves across the well blanketing the food displayed and recirculates back through the system. Holding pre-chilled food at a safe and regulated temperature. Retaining taste and freshness throughout, perfect for fruit and vegetables, salads, and cold drinks. Self-contained units with accurate digital control, automatic defrost, high pressure warning, and automatic condensate evaporation. Utilising a highly efficient, naturally occurring hermetically sealed hydrocarbon refrigeration gas type R290 reducing the carbon footprint and energy consumption. The chilled well is designed to accommodate various type of dishes, alternatively Gastronorm GN1/1 pans can be used.

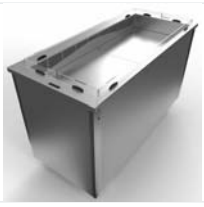
Model: Versicarte Refrigerated Wells

FEATURES

- 4 models in the range holding 2 to 5 GN 1/1 Gastronorm type containers.
- Mobile all swivel castors two with brakes.
- Size 3, 4 & 5 have condensing unit set at 90° angle. Removes the need for unsightly vents in the front panel.
- Accommodates 60mm deep 1/1 GN pans [not supplied].
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar air stream technology.
- Fully insulated efficient, eco-friendly, refrigeration. 24 hour operation.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity.
- Automatic condensate water evaporation [no need to empty drip trays).

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER	1/1GN PAN CAPACITY
VC2RW	830 x 680 x 900	95	10amp / 1.2kw	2
VC3RW	1158 x 680 x 900	125	10amp / 1.2kw	3
VC4RW	1486 x 680 x 900	155	10amp / 1.2kw	4
VC5RW	1814 x 680 x 900	185	10amp / 1.5kw	5

VERSICARTE COLDWELL



VC4RW

VC3RW

VC3RW WITH GANTRY

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_PW Series Polar Wells

Unpowered chilled display wells fitted with eutectic Polar Plates, with an ambient storage cupboard under. Before use, the Polar Plates are charged for 8 to 12 hours in a deep freeze, keeping food chilled for 2 to 3 hours — before use, and used in rotation for longer periods of operation. The well requires no power itself; power is only needed if fitted with an illuminated gantry.

A

NO POWER REQUIRED

Model: Polar Wells

FEATURES

- 4 models in the range.
- Mobile all swivel castors two with brakes.
- No power required for the well itself — power only needed with an illuminated gantry.
- Deep well fitted with eutectic Polar Plates (charge 8-12 hours before use).
- Ambient storage cupboard under.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER (WITH GANTRY)
VC2PW	830 x 680 x 900	58	N/A / 0.023kw
VC3PW	1158 x 680 x 900	87	N/A / 0.027kw
VC4PW	1486 x 680 x 900	117	N/A / 0.032kw
VC5PW	1814 x 680 x 900	145	N/A / 0.037kw

Gantry options (curved/square/deli/island glass, quartz or LED) — see Versicarte Gantries.

VERSICARTE GANTRIES

Quartz Heated — fits Bain Marie / Hot Cupboard / Hot Top base units

Curved Glass, Open Front

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2QG	405	1 x 220w lamp	0.22
VC3QG	405	2 x 220w lamps	0.44
VC4QG	405	3 x 220w lamps	0.66
VC5QG	405	4 x 220w lamps	0.88

Curved Glass, Closed Front

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2QGF	405	1 x 220w lamp	0.22
VC3QGF	405	2 x 220w lamps	0.44
VC4QGF	405	3 x 220w lamps	0.66
VC5QGF	405	4 x 220w lamps	0.88

Square Glass, Open Front

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2QGSL	405	1 x 220w lamp	0.22
VC3QGSL	405	2 x 220w lamps	0.44
VC4QGSL	405	3 x 220w lamps	0.66
VC5QGSL	405	4 x 220w lamps	0.88

Square Glass, Closed Front

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2QGSLF	405	1 x 220w lamp	0.22
VC3QGSLF	405	2 x 220w lamps	0.44
VC4QGSLF	405	3 x 220w lamps	0.66
VC5QGSLF	405	4 x 220w lamps	0.88

Deli, Curved Glass, Closed Front (shelf not heated)

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2QGD	538	1 x 220w lamp	0.22
VC3QGD	538	2 x 220w lamps	0.44
VC4QGD	538	3 x 220w lamps	0.66
VC5QGD	538	4 x 220w lamps	0.88

Deli, Square Glass, Closed Front (shelf not heated)

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2QGDSL	538	1 x 220w lamp	0.22
VC3QGDSL	538	2 x 220w lamps	0.44
VC4QGDSL	538	3 x 220w lamps	0.66
VC5QGDSL	538	4 x 220w lamps	0.88

Island, Curved Glass

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2QGi	405	1 x 220w lamp	0.22
VC3QGi	405	2 x 220w lamps	0.44
VC4QGi	405	3 x 220w lamps	0.66
VC5QGi	405	4 x 220w lamps	0.88

Island, Square Glass

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2QGiSL	405	1 x 220w lamp	0.22
VC3QGiSL	405	2 x 220w lamps	0.44
VC4QGiSL	405	3 x 220w lamps	0.66
VC5QGiSL	405	4 x 220w lamps	0.88

VERSICARTE GANTRIES

LED Illuminated — fits Polar Well / Refrigerated Well base units

Curved Glass, Open Front

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2LG	405	LED illuminated	0.023
VC3LG	405	LED illuminated	0.027
VC4LG	405	LED illuminated	0.032
VC5LG	405	LED illuminated	0.037

Curved Glass, Closed Front

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2LGF	405	LED illuminated	0.023
VC3LGF	405	LED illuminated	0.027
VC4LGF	405	LED illuminated	0.032
VC5LGF	405	LED illuminated	0.037

Square Glass, Open Front

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2LGSL	405	LED illuminated	0.023
VC3LGSL	405	LED illuminated	0.027
VC4LGSL	405	LED illuminated	0.032
VC5LGSL	405	LED illuminated	0.037

Square Glass, Closed Front

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2LGSLF	405	LED illuminated	0.023
VC3LGSLF	405	LED illuminated	0.027
VC4LGSLF	405	LED illuminated	0.032
VC5LGSLF	405	LED illuminated	0.037

Deli, Curved Glass, Closed Front (shelf not chilled)

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2LGD	538	LED illuminated	0.023
VC3LGD	538	LED illuminated	0.027
VC4LGD	538	LED illuminated	0.032
VC5LGD	538	LED illuminated	0.037

Deli, Square Glass, Closed Front (shelf not chilled)

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2LGDSL	538	LED illuminated	0.023
VC3LGDSL	538	LED illuminated	0.027
VC4LGDSL	538	LED illuminated	0.032
VC5LGDSL	538	LED illuminated	0.037

Island, Curved Glass

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2LGi	405	LED illuminated	0.023
VC3LGi	405	LED illuminated	0.027
VC4LGi	405	LED illuminated	0.032
VC5LGi	405	LED illuminated	0.037

Island, Square Glass

MODEL	HEIGHT ABOVE TOP (MM)	ILLUMINATION	POWER RATING (KW)
VC2LGiSL	405	LED illuminated	0.023
VC3LGiSL	405	LED illuminated	0.027
VC4LGiSL	405	LED illuminated	0.032
VC5LGiSL	405	LED illuminated	0.037

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC4CS & VC4CSSL Series Curved & Square Glass Carvery Units with Open Front

Designed specifically for a carvery type food service with a hot cupboard, over head heated gantry, integrated twin spiked carvery pads, three 1/3 and two 1/6 bain-marie type containers for veg sauces etc, and a pop up heated plate dispenser. The hot cupboard is fitted with Versigen's renowned innovative Sahara fan heating cell (easily removable for cleaning and maintenance). The energy efficient carvery pads, bain-marie and hot cupboard work in sync, residual heat from the hot cupboard is used to compliment the spiked pads and bain-marie heating element. Controlled by a 30° to 110° thermostat. The pop up plates system has a multi spring floating platform, lift off top plate and the next one automatically moves up into position. Designed for the storage and dispensing of any size or shape of plate, be it round, oval, square or designer shape, that can fit within a 305mm (12”) square.

Model: Curved glass carvery with open front

FEATURES

- Fast heat up and recovery time.
- Thermostatically controlled.
- Unique, removable, forced air heating cell.
- Low maintenance, easily cleaned, and highly efficient.
- Gastronorm pans can be swapped out and replenished during service.
- A unique raised lip around the well allows the easy removal of pans and spiked pads.
- 24 hour operation [Bain marie opening must be fitted with Pans or covers during service].
- Fully insulated.
- Mobile all swivel castors two with brakes.

MODEL	GLASS TYPE	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC4CS	Curved	1486 x 680 x 1443	95	15amp / 2.9kw
VC4CSSL	Square	1486 x 680 x 1443	95	15amp / 2.9kw

CURVED GLASS OPEN FRONT CARVERY STATION WITH QUARTZ HEATED AND ILLUMINATED GANTRY, MODEL VC4CS

SQUARE GLASS OPEN FRONT CARVERY STATION WITH QUARTZ HEATED AND ILLUMINATED GANTRY, MODEL VC4CSSL

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_HC Series Hot Cupboards with Stainless Steel Plain Top

Mobile hot-cupboards with sliding doors. Based on gastronorm GN1/1 pans available in four lengths. Compact high capacity units, hot food or plates and dishes can be held warm ready for service. Fully insulated robust stainless-steel construction with a solid plain top. Fitted with Versigen's renowned innovative Sahara fan heating cell, an energy saving, fast heat up, recovery forced air heating and recirculation system, spreading the heat evenly throughout the cupboard. The heating cell is easily removed for cleaning and maintenance. Excellent for pre-heating plates and dishes, as well as the temporary storage of precooked food (e.g. cooked meats, poultry, vegetables, sauces, etc.).

PLUG AND GO

POLAR AIR STREAM

LED

Model VC3HC

FEATURES

- Unique, removable, forced air heating cell.
- Thermostatically controlled.
- Doors are very easily removed for cleaning. The sliding doors have unique double life skid pads. Doors can be fully rotated and reinserted allowing the spare skid pads to be used offering a long and trouble-free service.
- Easy lift out GN1/1 size multiple grid shelving, and heavy-duty supports.
- Fast heat up and recovery time.
- 4 models in the range holding 2 to 5 GN 1/1 gastronorm type containers.
- 24 hour operation.
- Fully insulated.
- Mobile all swivel castors two with brakes.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2HC	830 x 680 x 900	45	10amp / 0.9kw
VC3HC	1158 x 680 x 900	67	10amp / 1.5kw
VC4HC	1486 x 680 x 900	90	10amp / 1.5kw
VC5HC	1814 x 680 x 900	112	10amp / 1.9kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

EXTRA COST APPLIES TO THESE FINISHES

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_PD Series Plate Dispensers (Ambient / Heated)

Each Tube has four adjustable guide rods to enable it to take various size plates for 8”-12” (205mm-305mm) diameter with a maximum capacity of around 65 plates per tube. The dispensers have a Pop-Up variable spring system to accommodate different weights of plates. Lift off top plate and the next one automatically moves up into position. Heated units complete with Impact resistant ABS covers. The heated models temperature is controlled by an internal thermostat with surface level illuminated on/off switch for easy operation. Heated units are also supplied with a moulded 10 amp plug & 2 metre cord for easy installation. [13A 230V]

PLUG AND GO

RADIATED

AMBIENT

Model VC2PD

FEATURES

- Can accommodate multiple stacks of small bowls etc.
- Interior finished in clinical bright polished stainless steel.
- Capacity approximately 65 plates per tube depending on type, profile and thickness.
- Simplistic easy adjustable spring systems allows repeated pop up plate presentation.
- 24/7 operation.
- Self-contained unit.
- Mobile all swivel castors two with brakes.
- Complete with stainless steel lid.
- Heated models: well proven elements provide evenly distributed heat.
- Heated models: Factory set thermostat controls internal air at 60°C.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2PDH	830 x 680 x 939	56	10amp / 1.2kw
VC2PDA	830 x 680 x 927	55	amp / kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

EXTRA COST APPLIES TO THESE FINISHES

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_CD Series Universal Crockery Dispenser

Pop up plates system with a multi spring floating platform. Lift off the top plate and the next one automatically moves up into position. Designed for the storage and dispensing of any size or shape of plate, be it round, oval, square or designer shape, that can fit within a 305mm (12”) square. The heated versions temperature is controlled by an internal thermostat with surface level illuminated on/off switch for easy operation. Heated units also have a stainless-steel type cover to each tube as standard. With a maximum capacity of around 65 plates per tube. Heated units are also supplied with a moulded 10amp plug & 2 metre cord for easy installation.

PLUG AND GO

RADIATED

AMBIENT

Model VC2CD

FEATURES

- Can accommodate multiple stacks of small bowls etc.
- Interior finished in clinical bright polished stainless steel.
- Capacity approximately 65 plates per tube depending on type, profile and thickness.
- Simplistic easy adjustable spring systems allows repeated pop up plate presentation.
- 24/7 operation.
- Self-contained unit.
- Mobile all swivel castors two with brakes.
- Complete with stainless steel lid.
- Heated models: well proven elements provide evenly distributed heat.
- Heated models: Factory set thermostat controls internal air at 60°C.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2CDH	830 x 680 x 939	56	10amp / 1.2kw
VC2CDA	830 x 680 x 927	55	amp / kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

VERSICARTE UNIVERSAL CROCKERY DISPENSER, MODEL VC2CD SHOWN WITH BOWLS

EXTRA COST APPLIES TO THESE FINISHES

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_SS Series Soup Station

A dedicated soup service module for the Versicarte modular counter range, sized to match the other counter units for a consistent servery line.

Model: Soup Station

FEATURES

- Matches the Versicarte Modular Foodservice Counter range.
- Mobile all swivel castors two with brakes.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	WITH TRAYSLIDE UP/DOWN	POWER
VC2SS	830 x 680 x 900	45	930/740	10amp / 0.7kw

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_CS Series Cashier Sections

Counter modules with a recess for a cashier, a top cable port and double 10amp electrical sockets for till facilitation. Available in right- or left-handed configuration.

Model: Cashier Section (right handed)

FEATURES

- Recess for cashier with top cable port.
- Double 10amp electrical sockets for till facilitation.
- Available right-handed (VCRCS) or left-handed (VCLCS).
- Mobile all swivel castors two with brakes.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	WITH TRAYSLIDE UP/DOWN	POWER
VCRCS R	1158 x 680 x 900	60	930/740	10amp / 2.9kW
VCRCS L	1158 x 680 x 900	60	930/740	10amp / 2.9kW

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_CT Series Cutlery & Tray Pickup Point

An ambient base unit fitted with a D4CC cutlery unit, for tray and cutlery pickup at the start of the servery line.

A
AMBIENT

Model: Cutlery & Tray Pickup Point

FEATURES

- Base unit fitted with a D4CC cutlery unit.
- Mobile all swivel castors two with brakes.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG
VCCT	830 x 680 x 900	35

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_SC Series Storage Cupboard

Ambient storage cupboard units matching the Versicarte Modular Foodservice Counter range, for dry storage within a servery line. When supplied with a gantry, all models have a 10amp power supply.

A
AMBIENT

Model: Storage Cupboard

FEATURES

- 4 models in the range holding 2 to 5 GN 1/1 pans.
- Mobile all swivel castors two with brakes.
- When supplied with a gantry, all models have a 10amp power supply.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	WITH TRAYSLIDE UP/DOWN	1/1 PAN CAPACITY
VC2SC	830 x 680 x 900	30	930/740	2
VC3SC	1158 x 680 x 900	45	930/740	3
VC4SC	1486 x 680 x 900	60	930/740	4
VC5SC	1814 x 680 x 900	75	930/740	5

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_CU Series Corner Sections

Ambient corner modules designed to set a linear Versicarte counter off at 90° or 45°, for angled or wraparound servery layouts.

A
AMBIENT

Model: Corner Section, 90°

FEATURES

- Sets a linear counter off at 90° or 45°.
- Mobile all swivel castors two with brakes.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	WITH TRAYSLIDE UP/DOWN
VCCU90	1382 x 481 x 900	65	930/740
VCCU45	963 x 628 x 900	75	930/740

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_LL Series Low Level Section

An ambient module designed at a low level, ideal as a tray pickup station or for large tabletop equipment such as soup kettles.

A
AMBIENT

Model: Low Level Section

FEATURES

- Designed at a low level for a tray pickup station or tabletop equipment like soup kettles.
- Not available at the 800mm kids height.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG
VCLL	680 x 680 x 500	25

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_CX Series Cutlery Station

A cutlery storage solution that promotes independence and helps children develop a routine by providing a designated place to easily locate the utensils they need.

A
AMBIENT

Model: Cutlery Station

FEATURES

- Promotes independence and routine for children locating their own cutlery.
- VCCXB is the low-level (800mm) base variant.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG
VCCX	668 x 650 x 996	65
VCCXB	668 x 650 x 896	30

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_CS Series Clearing Station

A waste management module complete with multiple recycling bins and tray & plate return storage, colour-coded for correct sorting.

A
AMBIENT

Model: Clearing Station

FEATURES

- Complete with recycle bins colour-coded for sorting: turquoise (liquids), red (plastics), blue (paper), green (food waste), yellow (non-recyclable/cutlery).
- Tray & plate return storage included.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG
VCCS	1764 x 650 x 996	65

VERSICARTE REFRIGERATED DISPLAY

Curved Glass, Open Front

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_RD Series 3 Shelf Refrigerated Display (Curved Glass / Open Front)

Chilled display units incorporating a cold well and 3 glass display shelves. The unique Versigen innovative "Polar Air Stream" system provides a constant recirculating cold air curtain completely enveloping the food displayed, holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness. Perfect for sandwiches, fruit, yogurt and cold drinks. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally occurring, hermetically sealed, hydrocarbon gas type R290 reducing carbon footprint and energy consumption.

PLUG AND GO

POLAR AIR STREAM

LED

Model VC3RD

FEATURES

- Rear sliding doors
- High visibility glass display with LED illumination
- Mobile all swivel castors two with brakes
- Size 3, 4 & 5 have condensing unit set at 90° angle
- Chilled well and three fully adjustable glass shelves
- Digital thermostat and temperature control with automatic defrost
- Advanced air flow design with unique polar air stream technology
- Fully insulated efficient, eco-friendly, refrigeration
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity
- Automatic condensate water evaporation [no need to empty drip trays)
- 24 hour operation

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2RD	830 x 680 x 1650	110	10amp / 1.5kw
VC3RD	1158 x 680 x 1650	150	10amp / 1.7kw
VC4RD	1486 x 680 x 1650	190	10amp / 1.7kw
VC5RD	1814 x 680 x 1650	230	10amp / 1.7kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE REFRIGERATED DISPLAY

Curved Glass, Closed Front

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_RDF Series 3 Shelf Refrigerated Display (Curved Glass / Closed Front)

Chilled display units incorporating a cold well and 3 glass display shelves. The unique Versigen innovative “Polar Air Stream” system provides a constant recirculating cold air curtain completely enveloping the food displayed. Holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness. Perfect for sandwiches, fruit, yogurts and cold drinks. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally occurring, hermetically sealed, hydrocarbon gas type R290 reducing carbon footprint and energy consumption.

PLUG AND GO

POLAR AIR STREAM

LED

Model VC3RDF

FEATURES

- Rear sliding doors
- High visibility glass display with LED illumination
- Mobile all swivel castors two with brakes
- Size 3, 4 & 5 have condensing unit set at 90° angle
- Chilled well and three fully adjustable glass shelves
- Digital thermostat and temperature control with automatic defrost
- Advanced air flow design with unique polar air stream technology
- Fully insulated efficient, eco-friendly, refrigeration
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity
- Automatic condensate water evaporation [no need to empty drip trays)
- 24 hour operation

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2RDF	830 x 680 x 1650	110	10amp / 1.5kw
VC3RDF	1158 x 680 x 1650	150	10amp / 1.7kw
VC4RDF	1486 x 680 x 1650	190	10amp / 1.7kw
VC5RDF	1814 x 680 x 1650	230	10amp / 1.7kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE REFRIGERATED DISPLAY

Curved Glass, Open Front, Solid Back

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_RDFC Series 3 Shelf Refrigerated Display (Curved Glass / Open Front / Solid Back)

Chilled display units incorporating a cold well and 3 glass display shelves. The unique Versigen innovative “Polar Air Stream” system provides a constant recirculating cold air curtain completely enveloping the food displayed. Holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness. Perfect for sandwiches, fruit, yogurts and cold drinks. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally occurring, hermetically sealed, hydrocarbon gas type R290 reducing carbon footprint and energy consumption.

PLUG AND GO

POLAR AIR STREAM

LED

Model VC3RDFC

FEATURES

- High visibility glass display with LED illumination.
- Mobile all swivel castors two with brakes.
- Size 3, 4 & 5 have condensing unit set at 90° angle. Removes the need for unsightly vents in the front panels.
- Chilled well and three fully adjustable glass shelves.
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar air stream technology.
- Fully insulated efficient, eco-friendly, refrigeration.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity.
- Automatic condensate water evaporation [no need to empty drip trays).
- 24 hour operation.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC3RDFC	1158 x 680 x 1650	150	10amp / 1.7kw
VC4RDFC	1486 x 680 x 1650	190	10amp / 1.7kw
VC5RDFC	1814 x 680 x 1650	230	10amp / 1.7kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE REFRIGERATED DISPLAY

Square Glass, Open Front, Rear Sliding Doors

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_RDSL Series

3 Shelf Refrigerated Display (Square Glass / Open Front / Rear Sliding Doors)

Chilled display units incorporating a cold well and 3 glass display shelves. The unique Versigen innovative “Polar Air Stream” system provides a constant recirculating cold air curtain completely enveloping the food displayed. Holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness. Perfect for sandwiches, fruit, yogurts and cold drinks. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally occurring, hermetically sealed, hydrocarbon gas type R290 reducing carbon footprint and energy consumption.

PLUG AND GO

POLAR AIR STREAM

LED

Model VC3RDSL

FEATURES

- High visibility glass display with LED illumination.
- Mobile all swivel castors two with brakes.
- Size 3, 4 & 5 have condensing unit set at 90° angle. Removes the need for unsightly vents in the front panels.
- Chilled well and three fully adjustable glass shelves.
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar air stream technology.
- Fully insulated efficient, eco-friendly, refrigeration.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity.
- Automatic condensate water evaporation [no need to empty drip trays).
- 24 hour operation.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2RDSL	830 x 680 x 1665	110	10amp / 1.5kw
VC3RDSL	1158 x 680 x 1665	150	10amp / 1.7kw
VC4RDSL	1486 x 680 x 1665	190	10amp / 1.7kw
VC5RDSL	1814 x 680 x 1665	230	10amp / 1.7kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE REFRIGERATED DISPLAY

Square Glass, Closed Front, Rear Sliding Doors

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_RDSLF Series

3 Shelf Refrigerated Display (Square Glass / Closed Front / Rear Sliding Doors)

Chilled display units incorporating a cold well and 3 glass display shelves. The unique Versigen innovative “Polar Air Stream” system provides a constant recirculating cold air curtain completely enveloping the food displayed. Holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness. Perfect for sandwiches, fruit, yogurts and cold drinks. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally occurring, hermetically sealed, hydrocarbon gas type R290 reducing carbon footprint and energy consumption.

PLUG AND GO

POLAR AIR STREAM

LED

Model VC3RDSLF

FEATURES

- High visibility glass display with LED illumination.
- Mobile all swivel castors two with brakes.
- Size 3, 4 & 5 have condensing unit set at 90° angle. Removes the need for unsightly vents in the front panels.
- Chilled well and three fully adjustable glass shelves.
- Digital thermostat and temp control with automatic defrost.
- Advanced air flow design with unique polar air stream technology.
- Fully insulated efficient, eco-friendly, refrigeration.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity.
- Automatic condensate water evaporation (no need to empty drip trays).
- 24 hour operation.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2RDSLF	830 x 680 x 1665	110	10amp / 1.5kw
VC3RDSLF	1158 x 680 x 1665	150	10amp / 1.7kw
VC4RDSLF	1486 x 680 x 1665	190	10amp / 1.7kw
VC5RDSLF	1814 x 680 x 1665	230	10amp / 1.7kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE REFRIGERATED DISPLAY

Square Glass, Open Front, Solid Back

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_RDSLFC Series

3 Shelf Refrigerated Display (Square Glass / Open Front / Solid Back)

Chilled display units incorporating a cold well and 3 glass display shelves. The unique Versigen innovative “Polar Air Stream” system provides a constant recirculating cold air curtain completely enveloping the food displayed. Holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness. Perfect for sandwiches, fruit, yogurts and cold drinks. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally occurring, hermetically sealed, hydrocarbon gas type R290 reducing carbon footprint and energy consumption.

PLUG AND GO

POLAR AIR STREAM

LED

Model VC3RDSLFC

FEATURES

- High visibility glass display with LED illumination.
- Mobile all swivel castors two with brakes.
- Size 3, 4 & 5 have condensing unit set at 90° angle. Removes the need for unsightly vents in the front panels.
- Chilled well and three fully adjustable glass shelves.
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar air stream technology.
- Fully insulated efficient, eco-friendly, refrigeration.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity.
- Automatic condensate water evaporation [no need to empty drip trays).
- 24 hour operation.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC3RDSLFC	1158 x 680 x 1665	150	10amp / 1.7kw
VC4RDSLFC	1486 x 680 x 1665	190	10amp / 1.7kw
VC5RDSLFC	1814 x 680 x 1665	230	10amp / 1.7kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE REFRIGERATED DISPLAY

Lockable Roller Shutter, Rear Sliding Door

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_RDSA Series

3 Shelf Refrigerated Display (Lockable Roller Shutter / Rear Sliding Door)

Chilled display units incorporating a cold well and 3 glass display shelves. The unique Versigen innovative “Polar Air Stream” system provides a constant recirculating cold air curtain completely enveloping the food displayed. Holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness. Perfect for sandwiches, fruit, yogurts and cold drinks. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally occurring, hermetically sealed, hydrocarbon gas type R290 reducing carbon footprint and energy consumption.

PLUG AND GO

POLAR AIR STREAM

LED

Model VC3RDSA

FEATURES

- High visibility glass display with LED illumination.
- Mobile all swivel castors two with brakes.
- Size 3, 4 & 5 have condensing unit set at 90° angle. Removes the need for unsightly vents in the front panels.
- Chilled well and three fully adjustable glass shelves.
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar air stream technology.
- Fully insulated efficient, eco-friendly, refrigeration.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity.
- Automatic condensate water evaporation [no need to empty drip trays).
- 24 hour operation.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2RDSA	830 x 680 x 1755	120	10amp / 1.5kw
VC3RDSA	1158 x 680 x 1755	165	10amp / 1.7kw
VC4RDSA	1486 x 680 x 1755	210	10amp / 1.7kw
VC5RDSA	1814 x 680 x 1755	255	10amp / 1.7kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE REFRIGERATED DISPLAY

Lockable Roller Shutter, Solid Back

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_RDSAFC Series 3 Shelf Refrigerated Display (Lockable Roller Shutter / Solid Back)

Chilled display units incorporating a cold well and 3 glass display shelves. The unique Versigen innovative “Polar Air Stream” system provides a constant recirculating cold air curtain completely enveloping the food displayed. Holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness. Perfect for sandwiches, fruit, yogurts and cold drinks. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally occurring, hermetically sealed, hydrocarbon gas type R290 reducing carbon footprint and energy consumption.

PLUG AND GO

POLAR AIR STREAM

LED

Model VC3RDSAFC

FEATURES

- High visibility glass display with LED illumination.
- Mobile all swivel castors two with brakes.
- Size 3, 4 & 5 have condensing unit set at 90° angle.
- Chilled well and three fully adjustable glass shelves.
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar air stream technology.
- Fully insulated efficient, eco-friendly, refrigeration.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity.
- Automatic condensate water evaporation [no need to empty drip trays).
- 24 hour operation.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC3RDSAFC	1158 x 680 x 1755	165	10amp / 1.7kw
VC4RDSAFC	1486 x 680 x 1755	210	10amp / 1.7kw
VC5RDSAFC	1814 x 680 x 1755	255	10amp / 1.7kw

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE PRO HEATED DISPLAY

Curved Glass, Open Front, Rear Sliding Doors

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_HD SERIES 3 Shelf Heated Display (Curved Glass / Open Front / Rear Sliding Doors)

Heated Grab & Go display with an ambient storage cupboard underneath. Three heated shelves are ideal for hot food such as soup, pies, pasties and pastries, and the unheated bottom deck suits sweet pastries like croissants and pain au chocolat. The unique radiated-heat anodised alloy shelving holds pre-heated food at a safe, regulated temperature while keeping its taste and freshness, with accurate digital control and LED lighting to show it off. Designed to match the Versicarte refrigerated displays, with rear sliding doors for easy loading from behind the counter. For room temperatures above 16°C. Ideal as an impulse-buy display at payment points.

PLUG AND GO

RADIATED

AMBIENT

LED

Model: Heated, curved glass, open front and rear sliding doors

FEATURES

- High visibility glass display with LED illumination.
- Three heated shelves of radiated-heat anodised alloy, plus an unheated bottom deck.
- Digital thermostatic temperature control, housed in the cabinet hood for easy access.
- Smooth rear sliding doors for easy loading.
- Ambient (unheated) storage cupboard underneath.
- Point-of-sale / display ticket strips.
- Superstructure in bright polished stainless steel, inside and out.
- Mobile, on all-swivel castors, two with brakes.
- 24 hour operation.
- Supplied with a 2m power cord and 10 amp plug.
- Low height models (800mm high, for children up to 12) are available: add "B" to the model code.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2HD	830 x 680 x 1650	90	10amp / 1.05kW
VC3HD	1158 x 680 x 1650	125	10amp / 1.5kW

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

VC2TS Fold down solid tray slide (size 2 units)

VC3TS Fold down solid tray slide (size 3 units)

VC2TR Tubular tray rail (size 2 units)

VC3TR Tubular tray rail (size 3 units)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE PRO HEATED DISPLAY

Square Glass, Open Front, Rear Sliding Doors

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_HDSL SERIES

3 Shelf Heated Display (Square Glass / Open Front / Rear Sliding Doors)

Heated Grab & Go display with an ambient storage cupboard underneath. Three heated shelves are ideal for hot food such as soup, pies, pasties and pastries, and the unheated bottom deck suits sweet pastries like croissants and pain au chocolat. The unique radiated-heat anodised alloy shelving holds pre-heated food at a safe, regulated temperature while keeping its taste and freshness, with accurate digital control and LED lighting to show it off. Designed to match the Versicarte refrigerated displays, with rear sliding doors for easy loading from behind the counter. For room temperatures above 16°C. Ideal as an impulse-buy display at payment points.

PLUG AND GO

RADIATED

AMBIENT

LED

Model: Heated, square glass, open front and rear sliding doors

FEATURES

- High visibility glass display with LED illumination.
- Three heated shelves of radiated-heat anodised alloy, plus an unheated bottom deck.
- Digital thermostatic temperature control, housed in the cabinet hood for easy access.
- Smooth rear sliding doors for easy loading.
- Ambient (unheated) storage cupboard underneath.
- Point-of-sale / display ticket strips.
- Superstructure in bright polished stainless steel, inside and out.
- Mobile, on all-swivel castors, two with brakes.
- 24 hour operation.
- Supplied with a 2m power cord and 10 amp plug.
- Low height models (800mm high, for children up to 12) are available: add "B" to the model code.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2HDSL	830 x 680 x 1655	90	10amp / 1.05kW
VC3HDSL	1158 x 680 x 1655	125	10amp / 1.5kW

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

VC2TS Fold down solid tray slide (size 2 units)

VC3TS Fold down solid tray slide (size 3 units)

VC2TR Tubular tray rail (size 2 units)

VC3TR Tubular tray rail (size 3 units)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE PRO HEATED DISPLAY

Curved Glass, Closed Front, Rear Sliding Doors

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_HDF SERIES

3 Shelf Heated Display (Curved Glass / Closed Front / Rear Sliding Doors)

Heated Grab & Go display with an ambient storage cupboard underneath. Three heated shelves are ideal for hot food such as soup, pies, pasties and pastries, and the unheated bottom deck suits sweet pastries like croissants and pain au chocolat. The unique radiated-heat anodised alloy shelving holds pre-heated food at a safe, regulated temperature while keeping its taste and freshness, with accurate digital control and LED lighting to show it off. Designed to match the Versicarte refrigerated displays, with rear sliding doors for easy loading from behind the counter. For room temperatures above 16°C. Ideal as an impulse-buy display at payment points.

PLUG AND GO

RADIATED

AMBIENT

LED

Model: Heated, curved glass, closed front and rear sliding doors

FEATURES

- High visibility glass display with LED illumination.
- Three heated shelves of radiated-heat anodised alloy, plus an unheated bottom deck.
- Digital thermostatic temperature control, housed in the cabinet hood for easy access.
- Smooth rear sliding doors for easy loading.
- Ambient (unheated) storage cupboard underneath.
- Point-of-sale / display ticket strips.
- Superstructure in bright polished stainless steel, inside and out.
- Mobile, on all-swivel castors, two with brakes.
- 24 hour operation.
- Supplied with a 2m power cord and 10 amp plug.
- Low height models (800mm high, for children up to 12) are available: add "B" to the model code.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2HDF	830 x 680 x 1650	90	10amp / 1.05kW
VC3HDF	1158 x 680 x 1650	125	10amp / 1.5kW

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

VC2TS Fold down solid tray slide (size 2 units)

VC3TS Fold down solid tray slide (size 3 units)

VC2TR Tubular tray rail (size 2 units)

VC3TR Tubular tray rail (size 3 units)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE PRO HEATED DISPLAY

Square Glass, Closed Front, Rear Sliding Doors

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VC_HDSLF SERIES

3 Shelf Heated Display (Square Glass / Closed Front / Rear Sliding Doors)

Heated Grab & Go display with an ambient storage cupboard underneath. Three heated shelves are ideal for hot food such as soup, pies, pasties and pastries, and the unheated bottom deck suits sweet pastries like croissants and pain au chocolat. The unique radiated-heat anodised alloy shelving holds pre-heated food at a safe, regulated temperature while keeping its taste and freshness, with accurate digital control and LED lighting to show it off. Designed to match the Versicarte refrigerated displays, with rear sliding doors for easy loading from behind the counter. For room temperatures above 16°C. Ideal as an impulse-buy display at payment points.

PLUG AND GO

RADIATED

AMBIENT

LED

Model: Heated, square glass, closed front and rear sliding doors

FEATURES

- High visibility glass display with LED illumination.
- Three heated shelves of radiated-heat anodised alloy, plus an unheated bottom deck.
- Digital thermostatic temperature control, housed in the cabinet hood for easy access.
- Smooth rear sliding doors for easy loading.
- Ambient (unheated) storage cupboard underneath.
- Point-of-sale / display ticket strips.
- Superstructure in bright polished stainless steel, inside and out.
- Mobile, on all-swivel castors, two with brakes.
- 24 hour operation.
- Supplied with a 2m power cord and 10 amp plug.
- Low height models (800mm high, for children up to 12) are available: add "B" to the model code.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER
VC2HDSLF	830 x 680 x 1655	90	10amp / 1.05kW
VC3HDSLF	1158 x 680 x 1655	125	10amp / 1.5kW

Versicarte Stelvetite Panel Colour Option (Default colour is Merlin Grey)

VC2TS Fold down solid tray slide (size 2 units)

VC3TS Fold down solid tray slide (size 3 units)

VC2TR Tubular tray rail (size 2 units)

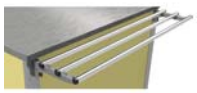
VC3TR Tubular tray rail (size 3 units)

EXTRA COST APPLIES TO THESE FINISHES

VERSICARTE TRAY RAILS & SLIDES

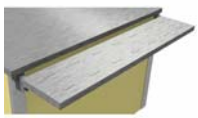
Optional accessories for Versicarte counter modules

TRAY RAILS
VC3TR



MODEL	MATCHING UNIT SIZE	LENGTH MM	DEPTH MM
VC2TR	2	780	250
VC3TR	3 & Cash Sections	1108	250
VC4TR	4	1436	250
VC5TR	5	1764	250
VC90TR	VCCU90	1298	250
VC45TR	VCCU45	889	250

TRAY SLIDE
VC3TS



MODEL	MATCHING UNIT SIZE	LENGTH MM	DEPTH MM
VC2TS	2	780	250
VC3TS	3 & Cash Sections	1108	250
VC4TS	4	1436	250
VC5TS	5	1764	250
VC90TS	VCCU90	1298	250
VC45TS	VCCU45	889	250

VERSICARTE ACCESSORIES

Night blinds, well & bain marie adaptors, hot plate adaptors, polar plates, end shelf

NIGHT BLINDS FOR MULTI-TIER DISPLAYS

MODEL	DESCRIPTION
NB2	Matches Unit 2 refrigerated display — material length 692mm
NB3	Matches Unit 3 refrigerated display — material length 1020mm
NB4	Matches Unit 4 refrigerated display — material length 1348mm
NB5	Matches Unit 5 refrigerated display — material length 1676mm

REFRIGERATED WELL ADAPTORS (PANS NOT INCLUDED)

MODEL	DESCRIPTION
DGPA	3 x GN1/3 adaptor, pans not included. Note: the small perspex screen that normally surrounds the display well is not required when fitted.

BAIN MARIE ADAPTORS

MODEL	DESCRIPTION
DNCA	Neo-Ceram top adaptor
DRP4	Round pot adaptor with two 4 litre pans and lids
DRP7	Round pot adaptor with two 7 litre pans and lids

HOT PLATE ADAPTORS

MODEL	DESCRIPTION
VCCP	Spiked carvery pad. Designed for Neo-Ceram hot plates — not suitable for Versicarte PRO bain marie units.

POLAR PLATES FOR POLAR WELL

MODEL	DESCRIPTION
PPGAST	Eutectic plate, GN1/1

END SHELF

MODEL	DESCRIPTION
VPESR	End Shelf (right hand) — shown fitted on the operator's right hand
VPESL	End Shelf (left hand)

VERSICARTE DELI OPTIONS

Only suitable for Refrigerated or Polar Well models

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

Deli Options Prep Shelves, Chop Boards & Sliding Doors

Optional deli-service accessories for Versicarte Refrigerated and Polar Well units — prep shelves with chop boards in pan-adaptor or standard mounting, a spare chopping board, and sliding rear Perspex doors.

FEATURES

- Only suitable for Refrigerated or Polar Well models.
- DPSA type: use when units are supplied with pan adaptors.
- DPS type: the standard option for all standard chilled deli and chilled well units.

MODEL	DESCRIPTION
D2PSA	Prep shelf & chop board, size 2 — pan adaptor type
D3PSA	Prep shelf & chop board, size 3 — pan adaptor type
D4PSA	Prep shelf & chop board, size 4 — pan adaptor type
D5PSA	Prep shelf & chop board, size 5 — pan adaptor type
D2PS	Prep shelf & chop board, size 2 — standard type
D3PS	Prep shelf & chop board, size 3 — standard type
D4PS	Prep shelf & chop board, size 4 — standard type
D5PS	Prep shelf & chop board, size 5 — standard type
DCB	Extra chopping board, 250 x 325mm
D2DD	Sliding rear Perspex doors, size 2
D3DD	Sliding rear Perspex doors, size 3
D4DD	Sliding rear Perspex doors, size 4
D5DD	Sliding rear Perspex doors, size 5

Core products for cooking, holding, transporting and serving food, designed for healthcare, education and institutional catering.

IN THIS SECTION

Cook-Chill | Hot Top / Cook / Hold Hot / Hold Chilled

Cook-Chill | As P2GR with Plate Rack

Cook-Chill | Hot Top / Cook / Hold Hot

Cook-Chill | Twin Oven Hot Top

Cook-Chill | Dual Ovens with Neo-Ceram Hot Top

Cook-Chill | Oven & Fridge with Neo-Ceram Hot Top

Cook-Chill | Oven with Neo-Ceram Hot Top

Cook-Serve | Dual Hot Cupboards

Cook-Serve | Hot Cupboard & Fridge

Cook-Serve | Dual Hot Cupboard with Bain-Marie Top

Cook-Serve | Hot Cupboard & Fridge with Bain-Marie Top

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P2GR Series Hot Top, Cook, Hold Hot, Hold Chilled, Transport & Serve

Core meal-delivery trolley for cooking, holding and serving food, designed for the healthcare sector. A multi-fan oven (8 x GN1/1) sits above a refrigerated cupboard (8 x GN1/1), with a Neo-Ceram thermo-panel hot top for service. Touch-screen control with 3 independently controllable oven zones, food-probe HACCP data logging, and an automatic steam evac door air curtain.

MULTI FAN

RADIATED

LED

REFRIGERATED

PLUG AND GO

Model: P2GR

FEATURES

- 24/7 programmable touch-pad with colour-lit function indication.
- Food probe and HACCP data gathering system.
- 1/1 GN compatible — transfers straight to serving area or a companion trolley.
- Neo-Ceram thermo-panel hot top, self-regulates around 95°C.
- 3 fully controllable oven zones (landscape configuration), multi-fan for even cooking.
- 8 shelf capacity in both the oven and the fridge (shelf pitch 71mm).
- R290 refrigeration with clean-free, fan assisted condenser.
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch door with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).
- Operating modes: Cook & Serve, Cook Chilled, Cook Frozen, Keep Hot, Keep Chilled, Serve Hot.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P2GR13	1330 x 740 x 1372	182	2.90	1 x 10amp 1PH
P2GR16	1330 x 740 x 1372	182	2.90	1 x 16amp 1PH
P2GR163	1330 x 740 x 1372	182	4.15	1 x 16amp 3PH
P2GR323	1330 x 740 x 1372	182	4.15	1 x 32amp 3PH

Optional Accessories

P2TS Tray slide for P2GG models

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VPS Portrait orientation rod shelf

VLS Landscape orientation rod shelf

VTB Tow bar and hitch

V4CP 4GN shelving cassette

V8CP 8GN shelving cassette

V2D Cassette dolly to suit P2GR/P2GPR models

VC4 Insulated cassette covers to suit V4CP/V8CP

VC8 Insulated cassette cover to suit V8CP

QH2 Gantry heat lamps

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P2GPR Series

Hot Top, Cook, Hold Hot, Hold Chilled, Transport & Serve (with Plate Rack)

As the P2GR, with a special compartment and pull-out rack holding up to 40 plates. A multi-fan oven (8 x GN1/1) sits above a refrigerated cupboard (3 x GN1/1 plus the plate rack), with a Neo-Ceram thermo-panel hot top for service.

MULTI FAN

RADIATED

LED

REFRIGERATED

PLUG AND GO

Model: P2GPR

FEATURES

- 24/7 programmable touch-pad with colour-lit function indication.
- Heavy duty pull-out plate rack holds up to 40 plates.
- Food probe and HACCP data gathering system.
- Neo-Ceram thermo-panel hot top, self-regulates around 95°C.
- 3 fully controllable oven zones (landscape configuration), multi-fan for even cooking.
- 8 shelf capacity in the oven, 3 in the fridge (shelf pitch 71mm).
- R290 refrigeration with clean-free, fan assisted condenser.
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch door with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).
- Operating modes: Cook & Serve, Cook Chilled, Cook Frozen, Keep Hot, Keep Chilled, Serve Hot.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P2GPR13	1330 x 740 x 1372	190	2.90	1 x 10amp 1PH
P2GPR16	1330 x 740 x 1372	190	2.90	1 x 16amp 1PH
P2GPR163	1330 x 740 x 1372	190	5.40	1 x 16amp 3PH
P2GPR323	1330 x 740 x 1372	190	5.40	1 x 32amp 3PH

Optional Accessories

P2TS Tray slide for P2GG models

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VPS Portrait orientation rod shelf

VLS Landscape orientation rod shelf

VTB Tow bar and hitch

V4CP 4GN shelving cassette

V8CP 8GN shelving cassette

V2D Cassette dolly to suit P2GR/P2GPR models

VC4 Insulated cassette covers to suit V4CP/V8CP

VC8 Insulated cassette cover to suit V8CP

QH2 Gantry heat lamps

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P1G Series Hot Top, Cook, Hold Hot, Transport & Serve

A single multi-fan oven (8 x GN1/1) with a Neo-Ceram thermo-panel hot top for service — for cooking, hot holding, transporting and serving, with no refrigerated compartment.

MULTI FAN

RADIATED

LED

PLUG AND GO

Model: P1G

FEATURES

- 24/7 programmable touch-pad with colour-lit function indication.
- Food probe and HACCP data gathering system.
- Neo-Ceram thermo-panel hot top, self-regulates around 95°C.
- 3 fully controllable oven zones (landscape configuration), multi-fan for even cooking.
- 8 shelf capacity in the oven (shelf pitch 71mm).
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch door with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).
- Operating modes: Cook & Serve, Cook Chilled, Cook Frozen, Keep Hot, Serve Hot.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P1G13	820 x 740 x 1372	109	2.50	1 x 10amp 1PH
P1G16	820 x 740 x 1372	109	2.50	1 x 16amp 1PH
P1G163	820 x 740 x 1372	109	3.75	1 x 16amp 3PH
P1G323	820 x 740 x 1372	109	3.75	1 x 32amp 3PH

Optional Accessories

P1TS Tray slide for P1G model

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VLS Landscape orientation rod shelf

VTB Tow bar and hitch

V8CP 8GN shelving cassette

V1D Cassette dolly to suit P1G model

VC8 Insulated cassette cover to suit V8CP

QH1 Gantry heat lamps

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P2GG Series Hot Top, Cook, Hold Hot, Transport & Serve (Twin Oven)

Two independent multi-fan ovens (8 x GN1/1 each) with a Neo-Ceram thermo-panel hot top for service — for cooking, hot holding, transporting and serving larger volumes, with no refrigerated compartment.

MULTI FAN

RADIATED

LED

PLUG AND GO

Model: P2GG

FEATURES

- 24/7 programmable touch-pad with colour-lit function indication.
- Left and right hand ovens each hold 8 x GN1/1 pans.
- Food probe and HACCP data gathering system.
- Neo-Ceram thermo-panel hot top, self-regulates around 95°C.
- 3 fully controllable oven zones per oven (landscape configuration), multi-fan for even cooking.
- 8 shelf capacity in each oven (shelf pitch 71mm).
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch door with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).
- Operating modes: Cook & Serve, Cook Chilled, Cook Frozen, Keep Hot, Serve Hot.

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P2GG13	1330 x 740 x 1372	175	5.0	2 x 10amp 1PH
P2GG163	1330 x 740 x 1372	175	5.0	1 x 16amp 3PH

Optional Accessories

P2TS Tray slide for P2GG models

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VPS Portrait orientation rod shelf

VTB Tow bar and hitch

V8CP 8GN shelving cassette

V3D Cassette dolly to suit P2GG model

VC8 Insulated cassette cover to suit V8CP

QH2 Gantry heat lamps

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P2GGE Series Dual Ovens with Neo-Ceram Hot Top, With or Without Gantry

Two independent multi-fan ovens (8 x GN1/1 each) below a Neo-Ceram thermo-panel hot top, for the education sector. **P2GGE** adds a quartz-heated gantry with an over shelf and full-front perspex screen; **P2GGENG** is the same unit without the gantry. Simple rotary heat control with a count-down timer and digital display.

MULTI FAN

RADIATED

QUARTZ LAMPS

PLUG AND GO

Model: P2GGE (with gantry)

FEATURES

- Rotary heat control and count-down timer with individual digital displays.
- Multi-fan ovens for even cooking; 8 shelf capacity per oven (shelf pitch 71mm).
- Neo-Ceram thermo-panel hot top, self-regulates around 95°C.
- Steam automatic evac and oven door air curtains.
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch door with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).
- Operating modes: Cook (full power to ovens, hot top/gantry inhibited), Standby (all off), Serve (ovens keep-hot only, hot top/gantry powered).

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P2GGE13	1330 x 740 x 1282	182	5.40	2 x 10amp 1PH
P2GGE32	1330 x 740 x 1282	182	5.40	1 x 32amp 1PH
P2GGE163	1330 x 740 x 1282	182	5.40	1 x 16amp 3PH
P2GGE323	1330 x 740 x 1282	182	5.40	1 x 32amp 3PH
P2GGENG13	1330 x 740 x 960	171	5.40	2 x 10amp 1PH
P2GGENG32	1330 x 740 x 960	171	5.40	1 x 32amp 1PH
P2GGENG163	1330 x 740 x 960	171	5.40	1 x 16amp 3PH
P2GGENG323	1330 x 740 x 960	171	5.40	1 x 32amp 3PH

Optional Accessories

P2TS Tray slide for P2GG models

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VPS Portrait orientation rod shelf

VTB Tow bar and hitch

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P2GRE Series Oven & Fridge with Neo-Ceram Hot Top, With or Without Gantry

A multi-fan oven and refrigerated cupboard (8 x GN1/1 each) below a Neo-Ceram thermo-panel hot top, for the education sector. **P2GRE** adds a quartz-heated gantry with an over shelf and full-front perspex screen; **P2GRENG** is the same unit without the gantry. Simple rotary heat control with a count-down timer and digital display.

MULTI FAN

RADIATED

QUARTZ LAMPS

REFRIGERATED

PLUG AND GO

Model: P2GRE (with gantry)

FEATURES

- Rotary heat control and count-down timer with digital displays.
- Multi-fan oven for even cooking; 8 shelf capacity in the oven and fridge (shelf pitch 71mm).
- Neo-Ceram thermo-panel hot top, self-regulates around 95°C.
- Steam automatic evac system and oven door air curtain.
- R290 refrigeration with clean-free, fan assisted condenser.
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch door with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).
- Operating modes: Cook (full power to oven, hot top/fridge/gantry inhibited), Standby (all off), Serve (oven keep-hot only, hot top/fridge/gantry powered).

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P2GRE13	1478 x 740 x 1282	180	2.70	1 x 10amp 1PH
P2GRE32	1478 x 740 x 1282	180	2.70	1 x 32amp 1PH
P2GRE163	1478 x 740 x 1282	180	2.70	1 x 16amp 3PH
P2GRE323	1478 x 740 x 1282	180	2.70	1 x 32amp 3PH
P2GRENG13	1478 x 740 x 960	169	2.70	1 x 10amp 1PH
P2GRENG32	1478 x 740 x 960	169	2.70	1 x 32amp 1PH
P2GRENG163	1478 x 740 x 960	169	2.70	1 x 16amp 3PH
P2GRENG323	1478 x 740 x 960	169	2.70	1 x 32amp 3PH

Optional Accessories

P2TSX Tray slide for P2GRE & P2GRENG models

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VPS Portrait orientation rod shelf

VLS Landscape orientation rod shelf

VTB Tow bar and hitch

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P1GE Series Oven with Neo-Ceram Hot Top, With or Without Gantry

A single multi-fan oven (8 x GN1/1) below a Neo-Ceram thermo-panel hot top, for the education sector. **P1GE** adds a quartz-heated gantry with an over shelf and full-front perspex screen; **P1GENG** is the same unit without the gantry. Simple rotary heat control with a count-down timer and digital display.

MULTI FAN

RADIATED

QUARTZ LAMPS

PLUG AND GO

Model: P1GE (with gantry)

FEATURES

- Rotary heat control and count-down timer with digital displays.
- Multi-fan oven for even cooking; 8 shelf capacity (shelf pitch 71mm).
- Neo-Ceram thermo-panel hot top, self-regulates around 95°C.
- Steam automatic evac system and oven door air curtain.
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch door with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).
- Operating modes: Cook (full power to oven, hot top/gantry inhibited), Standby (all off), Serve (oven keep-hot only, hot top/gantry powered).

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P1GE13	950 x 740 x 1282	115	2.70	1 x 10amp 1PH
P1GE16	950 x 740 x 1282	115	2.70	1 x 16amp 1PH
P1GE163	950 x 740 x 1282	115	2.70	1 x 16amp 3PH
P1GE323	950 x 740 x 1282	115	2.70	1 x 32amp 3PH
P1GENG13	950 x 740 x 960	107	2.70	1 x 10amp 1PH
P1GENG16	950 x 740 x 960	107	2.70	1 x 16amp 1PH
P1GENG163	950 x 740 x 960	107	2.70	1 x 16amp 3PH
P1GENG323	950 x 740 x 960	107	2.70	1 x 32amp 3PH

Optional Accessories

P1TSX Tray slide for P1GE & P1GENG models

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VPS Portrait orientation rod shelf

VTB Tow bar and hitch

MODEL P1GENG (WITHOUT GANTRY)

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P2HH Series Dual Hot Cupboards with Neutral Plain Top, With or Without Gantry

Two heated hot-cupboard compartments and a neutral flat top for flexible service, optimised for GN containers to keep hot food at serving temperature during transport and service. **P2HHG** adds a quartz-heated gantry with an over shelf and full-front perspex screen; **P2HH** is the same unit without the gantry.

SAHARA FAN

QUARTZ LAMPS

Model: P2HHG (with gantry)

FEATURES

- 1/1 GN compatible — transfers straight to serving equipment or a companion trolley.
- Rotary heat control with digital displays; fan assisted hot cupboards.
- 8 shelf capacity in each hot cupboard (shelf pitch 71mm).
- Steam automatic evac system and hot cupboard door air curtains.
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch doors with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P2HHG	1330 x 740 x 1282	162	2.46	1 x 10amp 1PH
P2HH	1330 x 740 x 960	151	1.80	1 x 10amp 1PH

Optional Accessories

P2TS Tray slide for P2GG models

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VPS Portrait orientation rod shelf

VTB Tow bar and hitch

PGR Top galley rail for P2HH model

MODEL P2HH (WITHOUT GANTRY)

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P2HR Series Hot Cupboard & Fridge with Neutral Plain Top, With or Without Gantry

A heated hot-cupboard compartment and a refrigerated compartment below a neutral flat top for flexible service, optimised for GN containers to keep food at the correct hot or chilled temperature during transport and service. **P2HRG** adds a quartz-heated gantry with an over shelf and full-front perspex screen; **P2HR** is the same unit without the gantry.

SAHARA FAN

QUARTZ LAMPS

REFRIGERATED

Model: P2HRG (with gantry)

FEATURES

- 1/1 GN compatible — transfers straight to serving equipment or a companion trolley.
- Rotary heat control with digital displays; fan assisted hot cupboard and fridge compartments.
- 8 shelf capacity in the hot cupboard and fridge (shelf pitch 71mm).
- Steam automatic evac system and hot cupboard door air curtain.
- Both the fridge and hot cupboard can run simultaneously.
- R290 refrigeration with clean-free condenser.
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch doors with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P2HRG	1478 x 740 x 1282	173	1.96	1 x 10amp 1PH
P2HR	1478 x 740 x 960	162	1.30	1 x 10amp 1PH

Optional Accessories

P2TSX Tray slide for P2GRE & P2GRENG models

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VPS Portrait orientation rod shelf

LPS Landscape orientation rod shelf

VTB Tow bar and hitch

PGRX Top galley rail for P2HR model

MODEL P2HR (WITHOUT GANTRY)

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P2HHB Series Dual Hot Cupboard with Bain-Marie Top, With or Without Gantry

Two heated hot-cupboard compartments below a dry-heat bain-marie top with fold-back lids that fold out to create an extended serving area, optimised for GN containers. **P2HHBG** adds a quartz-heated gantry with an over shelf and full-front perspex screen; **P2HHB** is the same unit without the gantry. No problematic water-scale issues or filling/draining — the bain-marie is dry heated.

SAHARA FAN

QUARTZ LAMPS

Model: P2HHBG (with gantry)

FEATURES

- 1/1 GN compatible — transfers straight to serving equipment or other appliances.
- Digitally controlled dry heat bain-marie accommodates 3 x GN1/1 pans (pans not included).
- Rotary heat control with digital displays; fan assisted hot cupboards.
- 5 shelf capacity in each hot cupboard (shelf pitch 71mm).
- Steam automatic evac system and hot cupboard door air curtains.
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch doors with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P2HHBG	1330 x 740 x 1282	182	2.70	1 x 10amp 1PH
P2HHB	1330 x 740 x 1046	175	2.04	1 x 10amp 1PH

Optional Accessories

P2TS Tray slide for P2GG models

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VPS Portrait orientation rod shelf

VTB Tow bar and hitch

Gastronorm pans (various sizes)

MODEL P2HHB (WITHOUT GANTRY)

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

P2HRB Series Hot Cupboard & Fridge with Bain-Marie Top, With or Without Gantry

A heated hot-cupboard compartment and a refrigerated compartment below a dry-heat bain-marie top with fold-back lids that fold out to create an extended serving area, optimised for GN containers. **P2HRBG** adds a quartz-heated gantry with an over shelf and full-front perspex screen; **P2HRB** is the same unit without the gantry. Both the fridge and hot cupboard can run simultaneously.

SAHARA FAN

QUARTZ LAMPS

REFRIGERATED

Model: P2HRBG (with gantry)

FEATURES

- 1/1 GN compatible — transfers straight to serving equipment or other appliances.
- Digitally controlled dry heat bain-marie accommodates 3 x GN1/1 pans (pans not included).
- Rotary heat control with digital displays; fan assisted hot cupboard and fridge.
- 5 shelf capacity in the hot cupboard and fridge (shelf pitch 71mm).
- Steam automatic evac system and hot cupboard door air curtain.
- R290 refrigeration with clean-free condenser (no messy fridge coil cleaning required).
- 4 precision castors (2 swivel with brakes, 2 fixed), offset for a tight turning circle.
- Hi-Tech insulation; cool-to-touch doors with heavy duty hinges and a slam-catch seal.
- Wide choice of coloured front & end panels (standard: Goose Wing Grey).

MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	POWER RATING (KW)	ELECTRICAL SUPPLY
P2HRBG	1478 x 740 x 1282	182	2.35	1 x 10amp 1PH
P2HRB	1478 x 740 x 1046	175	1.69	1 x 10amp 1PH

Optional Accessories

P2TSX Tray slide for P2GRE & P2GRENG models

CC3 3 cutlery cups to suit tray slide

PES End shelf

PWF Waste bag holder

VPS Portrait orientation rod shelf

LPS Landscape orientation rod shelf

VTB Tow bar and hitch

Gastronorm pans (various sizes)

MODEL P2HRB (WITHOUT GANTRY)

IN THIS SECTION

VBT Beverage Trolley

Breakfast & Beverage Trolley

Mobile Breakfast Trolley with Fridge

VBT BEVERAGE TROLLEY

Hot / Cold Drink Service

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

VBT Series The VBT Trolley is designed for tea and coffee service

Lightweight and robust, the VBT Beverage Trolley is ideal for the service of hot and cold drinks. Designed with input from many Australian caterers, the VBT Trolley provides an attractive & efficient solution for a mobile hot beverage service. The worktop has a rail to the front and sides. Below the worktop there are runners to accept standard 500 x 500 mm dishwasher baskets (not supplied) and removable 1/1GN size polythene containers that can be used to store biscuits, cakes etc. Front & side panels can be supplied in virtually any custom colour, including the mahogany finish shown. Complete with 1/1GN size poly containers and runners for dishwasher baskets (not included).

Model: VBT_C Custom Beverage Trolley

FEATURES

- Exterior panels can be finished in virtually any hard wearing custom colour, including the mahogany panels shown
- Heavy duty bumpers
- Conveniently located push handles
- Four swivel castors, two with brakes
- **VBT** is the classic model; **VBT_C** the custom model — all the same features but without the two shelves, for a larger worktop and extra space for food display.

MODEL	LENGTH (MM)	DEPTH (MM)	HEIGHT TO WORKTOP (MM)	HEIGHT TO GALLEY RAIL (MM)	HEIGHT TO GANTRY (MM)	WEIGHT KG
VBT	1050	620	900	1000	1426	50
VBT_C	1050	620	900	981		46

VBT_C Optional Accessories

NVI. CB794 Twin shelf chilled food display with roll top cover

NVI. E842 Large silicone mat (for placement under food display)

NVI. DL166 Lever Action Airpot (double wall stainless steel lever action airpot with removable lid & wide neck for easy cleaning)

NVI. GF992 Stainless steel drip tray base for airpot

NVI. F977 Rubber non-slip mat

VBT DETAIL

VBT WITH CUSTOM DECAL

VBT SERVING OPTIONS

BEVERAGE TROLLEY FRONT

BREAKFAST & BEVERAGE TROLLEY

BTC Compact — Ward & Bedside Service

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

BT SERIES Breakfast & Beverage Trolley — Compact

Specially designed for breakfast, tea & coffee service. An attractive, easy to manoeuvre and very compact trolley with space for everything required — perfect for aged care facilities and hospitals. The mobile ward service trolley allows beverages, refreshments and light meals to be served to patients and visitors at the bedside or in lounges and other communal areas. Push-pull handles at each end and a simple layout make for easy positioning and set up. A practical, hygienic and versatile design with a wide range of options and features, and multiple drawers and runners for holding baskets, pans and ingredient containers. Crockery, cutlery and condiments carried on board.

A
AMBIENT

PLUG AND GO

Model: BTC (Compact)

FEATURES

- Easy to keep clean.
- Light and easy to manoeuvre, with push-pull handles at each end.
- Solid stainless steel top set at 900mm from floor level.
- Robust and ergonomic dispenser shroud with lockable lid.
- Integral double socket for the water boiler and toast warmer.
- Mains power breaker cable automatically disconnects power if pulled from the wall.
- 10 litre water boiler with drip tray and boil-dry protection.
- Handy flip-down cup rest; water tap set at a level to allow jugs and teapots to be filled easily.
- Fully extendible top drawer with six lift-out containers.
- Lockable top drawer with a 4-section cutlery box; lockable second drawer with 4 cereal containers.
- Fold-down waste bag holder; discreet pan in the base.
- Three dishwash baskets (500mm sq type) on fully extendible runners.
- Goose-wing grey durable plastic-coated steel outer panels.
- **BTC** compact model; **BTC_R** as BTC with a refrigerated lower compartment.

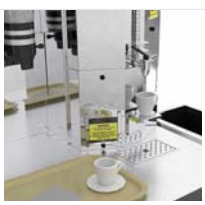
MODEL	DIMENSIONS L X D X H MM	WEIGHT KG	HEIGHT TO WORKTOP (MM)	ELECTRICAL SUPPLY	POWER RATING (KW)	POWER RATING WITH TOAST WARMER (KW)
BTC	1111 x 620 x 1501	50	900	10amp	2.3	2.6
BTCR	1111 x 620 x 1501	50	900	10	2.3	2.6

Optional Accessories

TW1 30 slice toast warmer

TW2 45 slice toast warmer

BES Fold-down end shelf (state operator's left or right side with order)



MOBILE BREAKFAST TROLLEY WITH FRIDGE

Refrigerated Breakfast Service

WARRANTY — 2 YEARS PARTS / 1 YEAR LABOUR

Mobile Breakfast Trolley with Refrigerated Lower Compartment

AISI 304 stainless steel structure with a Scotch Brite finish. The lower compartment operates between +4°C and +8°C, keeping cold items chilled and ready for immediate service.

REFRIGERATED

Model: MC. Breakfast Trolley

FEATURES

- Lower 60L capacity refrigerated compartment
- Lower neutral compartment with 2 open shelves (no doors)
- Pushing handles on both sides
- All-round grey rubber bumper
- 160mm resilient wheels, 2 swivel with brake

MODEL	DIMENSIONS L X D X H MM
MC. GBEV	1300 x 760 x 1110

TERMS & CONDITIONS

Terms & Conditions of Sale

The following terms and conditions apply to the sale of goods (“Goods”) by Versigen Australia Pty Ltd (“Versigen”) to a Customer.

NOTES

- This price list supersedes all previous price lists.
- Versigen reserves the right to alter product specifications and prices without notice.

1. DEFINITIONS

a. ACL means the Australian Consumer Law as set out in Schedule 2 of the Competition and Consumer Act 2010 (Cth).

b. Customer means a person, partnership, corporation or entity whose order for the purchase of Goods is accepted by Versigen and includes a Reseller.

c. GST together with “input tax credit”, “Tax Invoice”, “recipient” and “taxable supply” have the meanings given to those expressions in A New Tax System (Goods & Services Tax) Act 1998.

d. PPSA means Personal Property Securities Act 2009 (Cth).

e. Reseller means a person, partnership, corporation or entity that purchases the Goods with the intention of reselling them.

2. TERMS

a. Unless otherwise agreed in writing by Versigen, any terms and conditions of the Customer’s order deviating from or inconsistent with these terms and conditions are expressly rejected by Versigen.

b. Any variations to these terms and conditions not expressly agreed to in writing by Versigen are expressly rejected by Versigen.

c. A quotation shall not constitute an offer to sell Goods to the Customer. No contract for the supply of Goods shall exist between Versigen and the Customer until a Customer’s order for the Goods has been accepted by Versigen (such acceptance of Customer’s orders may be made and communicated by Versigen in writing or by an overt act of acceptance). Versigen may accept or refuse any order for Goods in its absolute discretion and may make its acceptance of an order conditional.

d. These terms and conditions and all obligations are binding on the Customer’s personal representatives, successors and permitted assigns and shall be for the benefit of Versigen’s successors and assigns.

3. PRICES

a. Unless otherwise stated, all prices do not include insurance, packaging or installation of the Goods. The cost of road freight from the Versigen depot and the Customer’s nominated delivery address will be the Customer’s responsibility.

b. Unless otherwise expressly stated, all amounts payable by the Customer under these terms and conditions are exclusive of GST.

c. If GST is imposed on any supply made under or in accordance with these terms and conditions, the recipient of the taxable supply must pay to Versigen an additional amount equal to the GST payable or for the taxable supply. Payment of the additional amount will be made at the same time as payment for the taxable supply is required to be made in accordance with this document, subject to the provision of a tax invoice.

4. PAYMENT

a. Unless otherwise expressly agreed between Versigen and the Customer the Customer shall pay Versigen 50% of the price for the Goods within seven days of acceptance of the order and the balance in full as a condition precedent to the dispatch of the Goods from our factory.

b. If Versigen agrees to extend terms to the Customer and payment is not received by Versigen by the due date Versigen reserves the right to charge interest on so much of the price as shall from time to time remain unpaid at a rate being two (2) per cent greater than that charged by Versigen's main banker on overdrafts of One Hundred Thousand Dollars ($100,000.00) or more computed on a daily basis from the due date for payment until the date of payment in full.

c. In the event of a default by the Customer in the payment of the full price of the Goods Versigen may (without prejudice to any other rights it may have) retain all moneys paid on account of the Goods by the Customer and the same shall be forfeited in favour of Versigen and Versigen may cease all further deliveries to the Customer.

d. If the Customer does not make payment in full for the Goods to Versigen in accordance with the terms of the invoice for the Goods, Versigen may on demand require the Customer to return the Goods to it and may enter upon the premises of the Customer to inspect and repossess the Goods.

5. DELIVERY

a. Goods will be delivered or deemed to be delivered when they are delivered to the delivery place nominated by the Customer at the time of ordering. If no such address is nominated by the Customer when requested by Versigen, then delivery will be deemed to occur at the time when the Goods are ready for collection at Versigen's premises.

b. Once the Customer has been notified that the Goods are ready for dispatch, Versigen reserves the right to charge the Customer for storage if:

   i. delivery instructions are not provided by the Customer within 7 days of a request by Versigen for such information; or

   ii. within a reasonable amount of time after the notification, the Goods are not collected or unable to be delivered as a result of an act or omission of the Customer.

c. The Customer authorises Versigen to deliver Goods to the place nominated by the Customer and to leave the Goods at such place whether or not any person is present to accept delivery. Versigen shall not be liable on any basis whatsoever for loss suffered by the Customer after delivery to the nominated delivery place.

d. Versigen shall not be obliged to obtain a signed receipt or other acknowledgement from any person at the nominated place for delivery but if a signed receipt or other acknowledgement is obtained from someone believed by Versigen to be authorised by the Customer to sign or otherwise take delivery, then such signed receipt or other acknowledgement shall be conclusive evidence of the Customer's acceptance of the Goods delivered.

e. Any times expressed for delivery are estimates only, time not being of the essence of the contract unless separately agreed to in writing by Versigen and further where a time for delivery has been agreed but delivery is delayed for any reason beyond the control of Versigen, a reasonable extension of time will be allowed to Versigen.

f. Versigen shall not be liable to the Customer for any failure to deliver or for delay in delivery of Goods occasioned by instructions or lack thereof from the Customer, strike, lockout or other industrial dispute, shortage of stock, shortage of labour, lack of skilled labour, delays in transit, fire, flood, hostility, civil commotion or any other cause whatsoever whether or not beyond the control of Versigen.

g. The Customer shall not be relieved of any obligation to accept or pay for Goods by reason of any delay in delivery.

h. Versigen reserves the right to deliver Goods by instalments and each instalment shall be deemed to be sold under a separate contract. Failure to deliver any instalment or deliver any instalment on time shall not entitle the Customer to repudiate the contract in whole or in part.

i. The Customer must inform Versigen in writing immediately upon discovering or being informed that any of the Goods delivered are at variance with the Goods referred to in the invoice for the Goods or that any Goods are defective or missing.

j. The Customer may, upon obtaining a return authorisation from Versigen, return to Versigen (without cost to the Customer) Goods that are at variance with the Goods referred to in the Order. Goods returned pursuant hereto shall be accompanied by a dispatch note stating the original Order number and date of supply and the return authorisation number.

6. CONNECTION TO ELECTRICITY

The Goods will be delivered with appropriate power cables and plugs connected as per specification. The Goods will be tested by a qualified electrician before dispatch to the Customer's premises. It is the Customer's responsibility to ensure a qualified electrician connects and tests the Goods at the Customer's premises before commissioning or use.

7. TRAINING

Unless otherwise stated in the quotation, any training requested by the customer in respect of the operation, repair or maintenance of the Goods will be at the Customer's expense.

8. PROPERTY AND RISK

a. All risk in the Goods passes to the Customer upon the unloading of the Goods on the ground at the delivery place nominated by the Customer or if a deemed delivery when the goods are ready for collection by the Customer from Versigen.

b. Title and property in the Goods will remain with Versigen until such time as payment in full is made by the Customer to Versigen.

c. If the Customer in the meantime takes custody of the Goods the Customer shall do so as fiduciary and bailee of Versigen.

d. The Customer shall insure the Goods against fire, accident, theft or any damage from the date of delivery or deemed delivery of the Goods until the Goods have been paid for in full in accordance with the terms of the invoice and Versigen shall be entitled to call for details of the insurance policy. If the Customer does not insure the Goods or fails to supply details of its insurance policy the Customer will reimburse Versigen for the cost of any insurance which Versigen may reasonably arrange in respect of the Goods supplied of the Customer.

9. ALLOCATION OF PROCEEDS

Versigen may at its discretion and in such manner as it may determine allocate payments made by the Customer in relation to the Goods.

10. NEGATIVE PLEDGE

The Customer shall not enter into any security agreement with any other party that permits that party to register a security interest in respect of the Goods or proceeds of those Goods.

11. PPSA

For the purposes of the PPSA:

a. The Customer acknowledges that Versigen holds a purchase money security interest in the following:

   i. the Goods;

   ii. all proceeds in relation to the Goods, including without limitation, money, accounts receivable and insurance proceeds;

   iii. any goods for which any of the Goods have been exchanged or traded or that have been acquired in lieu of the Goods, as security for Versigen's interest in the Goods.

b. The Customer acknowledges that Versigen also holds a security interest in the Goods supplied by Versigen from time to time and all proceeds in relation to those Goods for all monies payable by the Customer to Versigen at any time, together with all of The Customer's present and after-acquired property (including without limitation all freehold and lease hold real estate).

c. If requested by Versigen, the Customer shall promptly and without undue delay execute any documents (including any new contracts or mortgages over real estate), provide all information required in order to complete a financing statement (as defined under the PPSA) and comply with any other reasonable requests by Versigen to ensure that Versigen's purchase money security interest(s) and general security interest is perfected as a first ranking security interest over the Goods and proceeds.

d. The Customer shall immediately notify Versigen in writing of any change in the Customer's name and shall also provide all information required in order to complete a financing change statement (as defined under the PPSA).

e. The Customer waives its right to receive a copy of the verification statement confirming registration of a financing statement or a financing change statement in relation to Versigen's security interests.

f. The Customer shall be responsible for all costs, expenses and other charges incurred, expended or payable by Versigen in relation to the filing of a financing statement or a financing change statement.

g. The Customer irrevocably grants Versigen the right to enter upon its property or premises, without notice, and without being in any way liable to the Customer or any third party, if Versigen has cause to exercise any of its rights under section 123 and/or sections 128, 129 or 134 of the PPSA, and the Customer shall indemnify Versigen from any claims made by any third party as a result of such exercise. Versigen in its discretion may deal with the Goods or any goods it repossesses or takes, in any manner that it sees fit, including, without limitation, by leasing, disposing of, or otherwise dealing with all or any part of them.

h. The Customer waives its rights under sections 95 (notice of removal of accession), 118 (enforcing security interests in accordance with land law decisions), 121(4) (enforcement of liquid assets), 125 (obligation to dispose of or retain collateral), 128 (secured party may dispose of collateral), 129 (disposal by purchase), 130 (notice of disposal), 132(3)(d) (contents of statement of account after disposal), 132(4) (statement of account if no disposal), 135 (notice of retention), 142 (redemption of collateral) and 143 (reinstatement of security interest) of the PPSA and the parties agree that those provisions do not apply to this Agreement.

12. PACKING

The cost of any special packing and packing material used in relation to the Goods shall be at the expense of the Customer notwithstanding that such cost may have been omitted from the quotation.

13. WARRANTY

The Versigen Focus Range of Goods are provided with a 24 month parts warranty and 12 months labour warranty (retail customers not trade customers). All other Goods are provided with a 12 month parts and labour warranty (retail customers not trade customers) to repair or replace from the date of the invoice/installation of goods (whichever occurs first). The warranty includes the cost of both parts and labour costs (for the relevant period) during normal business hours (9am–5pm Monday to Friday). Such repair or replacement is subject to the following conditions:

a. To be eligible for the warranty Versigen must be notified in writing within seven (7) days of the alleged defect occurring with the following information:

i. Customer details, invoice number and date of purchase, delivery and installation (if applicable);

ii. Location of Goods (Name of premises and address);

iii. Model and serial number of Goods;

b. The Goods have been properly handled and used and have been operated and maintained in accordance with instructions issued by Versigen.

c. The defects have not, in the reasonable opinion of Versigen, arisen from accident, misuse, neglect, incorrect installation, lack of reasonable maintenance or any other cause beyond the reasonable control of Versigen.

d. Versigen shall have been provided with an adequate opportunity to examine the Goods.

e. The Goods have not been moved at any time from the Customer's premises or nominated place of delivery at the place of delivery without the consent of Versigen first had and obtained which consent shall not be unreasonably withheld.

f. Versigen shall not be liable for that portion of the Goods of a consumable nature, or those having a low rated service life such as electric lamps, temperature probes and glass components or where any unauthorised repair or alteration to the Goods has been performed by the Customer or others.

g. The liability of Versigen under this warranty is limited to the repair or replacement of defective Goods or components. All other costs including, without limitation, cartage, carriage and installation will be borne by the Customer. Travelling time is not part of the warranty and will be charged on the distance from the technician to the repair site.

h. Without limiting the generality of the above warranty terms, this section applies to "Consumers" as defined in the Competition and Consumer Act 2010 (Cth): In addition to the extended warranties set out in these terms, certain legislation (including the ACL) may give you rights which cannot be excluded, restricted or modified. The extended warranties must be read subject to such legislation and nothing in this warranty has the effect of excluding, restricting, replacing or modifying those rights. If Versigen fails to meet a guarantee under the ACL, your remedy for such failure may be limited to any one or more of the following:

i. replacement of the Goods;

ii. repair of the Goods;

iii. refunding the cost of the Goods;

iv. payment of reasonable costs of having the Goods repaired;

v. payment in respect of the reduced value of the Goods.

As required under legislation, including the ACL, any claims for damage, or any consequential loss either directly or indirectly due to defects of any kind in a Machine will only be met by Versigen where the damage or loss was reasonably foreseeable by Versigen.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

14. LIABILITY

a. Subject to these terms and conditions Versigen will not be under any liability whether in contract, tort or otherwise from any cause whatsoever, whether occasioned by negligence or otherwise, for any injury, damage or loss, including indirect, incidental or consequential damage, loss of profits or loss whether to persons or property, arising out of these terms and conditions of Goods supplied pursuant hereto including any defects therein or anything connected therewith or with repair or replacement or any other work related thereto.

b. Except as set out herein all guarantees, conditions, warranties and rights are excluded from these terms and conditions. Where the Competition and Consumer Act 2010 (Cth) or other laws imply guarantees, conditions or warranties or give other rights in respect of these terms and conditions, Versigen's liability for any breach of such a condition, warranty or right will (but only to the extent permitted by law), at Versigen's option, be limited to:

   i. in the case of goods supplied, to the replacement or repair of the goods or the supply of equivalent goods, the payment of the cost of repairing or replacing the goods or of acquiring equivalent goods;

   ii. in the case of services supplied, to the supplying of the services again or the payment of the reasonable cost of having the services supplied again.

c. If any advice, recommendation, information or assistance is provided by Versigen in relation to the handling, preparation, treatment or storage of food incidental to the use of the Goods the Customer acknowledges that the same has been provided without any liability whatsoever and that the Customer does not rely on any such advice recommendation, information, or assistance but rather on its own investigation, assessment and advice.

15. CANCELLATION FEES

a. A 25% cancellation fee will be charged on any Goods listed in Versigen's Price List confirmed by written order from the Customer for returning/ cancel to Versigen's warehouse in Sydney.

b. A 75% cancellation fee will be charge for any special order Goods or custom made goods confirmed by written order by the Customer (whether or not listed in Versigen's price list) for returning/cancel to Versigen's warehouse in Sydney.

16. INTELLECTUAL PROPERTY

These terms and conditions are not a licence of, and the Customer will not acquire any interest of any nature in any of Versigen's intellectual property rights in the Goods or any other material supplied or created in connection with the supply of Goods.

17. GENERAL

a. In the event of war, invasion, act of foreign enemy, hostility (whether war has been declared or not) civil war rebellion, revolution, insurrection or military or usurped powers, Versigen shall be relieved of liabilities incurred under the contract wherever and to the extent to which fulfilment of such obligations is prevented, frustrated or impeded as a consequence of any such event or by rules, regulations, orders or requisitions issued by a government department, council or duly constituted authority, or from strikes lock-outs breakdown of plant or any other cause (whether or not of like nature) beyond control.

b. Notice to be given by the Customer to Versigen may be delivered personally or sent to Versigen at PO Box 1194, Bowral, New South Wales 2576 and unless the contrary is proved shall be taken as delivered when received by Versigen. Notice to be given to the Customer by Versigen may be delivered personally, or sent to the Customer's last known address and unless the contrary is proved shall be taken as delivered on the second business day following posting by ordinary pre-paid post.

c. Acceptance by the Customer of these terms and conditions (as amended by Versigen from time to time) may be by any of the following ways; signing and returning a copy, by performing an act with the intention of adopting or accepting these terms including placing an order, or by oral acceptance.

d. Failure by Versigen to insist on the strict performance of any term, warranty or condition of these terms and conditions will not be deemed a waiver thereof or of any rights Versigen may have and no express waiver will be deemed a waiver of any subsequent breach of any term, warranty or condition.

e. In the event that the whole or any part or parts of any provisions of these terms and conditions should be held to be void or unenforceable in whole or in part such provision or part thereof shall to that extent be severed from these terms and conditions but the validity and enforceability of the remainder of these terms and conditions shall not be affected.

f. All contracts entered into by Versigen shall be subject to the law of New South Wales and Versigen and the Customer agree to submit all disputes arising between them to the courts of New South Wales and any court competent to hear appeals therefrom.