Versigen
Catering Equipment

AGED and HEALTH CARE
Food Service Equipment

www.versigen.com.au
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Versigen Australia is the local division of E&R Moffat (UK) Ltd. E&R Moffat, FCSI Manufacturer of the Year, is one of the most respected names in the catering industry & has an enviable reputation for quality & innovation built over 50 years. Producing food displays, servery counters, backbar, regeneration & kitchen equipment, the company prides itself on bespoke manufactured products, but also produces a vast range of standard equipment.

Neither Versigen or E&R Moffat (UK) Ltd have any connection with Moffat Pty Ltd or the Moffat Group.
Aged & Health Care Meal Delivery Systems

**Traditional Hot Line**

Where food is cooked fresh each day portioned onto trays using a conveyor assembly line method and with the use of insulated trayware distributed using insulated meal delivery trolleys. By using insulated plate domes and bases food temperature will be retained for up to 30 minutes from time of plating.

**Tray Line - Single tray trolleys**

Hot and cold system all on one tray. Food is cooked fresh each day and portioned onto the single trays using a conveyor assembly line. The trays are loaded into the tray serve trolley and are given a temperature boost before travelling to the ward level. There the trolleys can be powered keeping the hot side hot and the cold side cold until ready to serve.

**Tray Line with Heated Bases**

A more robust temperature maintenance system compared with Traditional Hot Line using wax filled bases that lengthen the time of temperature retention to 60 minutes from time of plating.

**Hot Line with Induction Bases**

Using the “Smart Therm” induction system the method of heat retention is similar to that of heated bases except less equipment is required and handling is easier. The heat store bases will continue to gently add heat to the food for a period of up to 45 minutes.

**Bulk Serve**

Food is fresh cooked and distributed to each ward in insulated containers. Special bulk serve ward level mobile service counters provide the perfect meal plating centre. The service units will provide both hot and refrigerated sections and can be manufactured to suit various ward sizes and menu variations.

**Regeneration Bulk Serve**

Food is distributed to ward level in bulk in either a chilled or frozen condition for regeneration using Versigen’s state of the art thermal technology that combines both a heating and holding facility for plating at the most convenient time all within the same piece of equipment.

**Hot-Cold Split System**

A hot and cold regeneration system all on one tray. Trays are assembled centrally with precooked food ready for regeneration on one side and cold food on the other. Food regeneration programming has the patient meal tray ready exactly at the desired time ready to serve at ward level.

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Versigen catalogues, brochures & our Terms & Conditions are available to download from our website: [www.versigen.com.au](http://www.versigen.com.au)
Versigen Hostess Regeneration Trolley

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

**Simple Operation**

**Easy and Affordable Maintenance**

**One unit, many functions with Chillogen technology**

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

**Cost-effective and versatile solution**

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

**Flexibility**

The Versigen Bulk Food Trolley is indeed your flexible friend.

- Available in a wide range of attractive colours. Special transfers or the name of your establishment can be affixed to the front/end panels.
- The electric loading can be changed to suit your installation.
- Zonal heating area in ovens can be varied.
- Full range of accessories.

**CHILLOGEN BULKFOOD TROLLEY AT A GLANCE**

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

**V-GEN TROLLEY AT A GLANCE**

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

Solutions for keeping fresh food hot

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

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

New Data log system

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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<tbody>
<tr>
<td>VGDL</td>
<td>Data log unit (one fitted to each trolley)</td>
</tr>
<tr>
<td>VGBU</td>
<td>Base unit (one fitted in supervisors office linked to PC)</td>
</tr>
<tr>
<td>VGRE</td>
<td>Repeater unit (required to be fitted in corridor when base unit is more than 300m away)</td>
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Accessories

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
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<tbody>
<tr>
<td>VG1TS</td>
<td>Tube tray slide</td>
</tr>
<tr>
<td>VG2TS</td>
<td>Tube tray slide for VG2 models</td>
</tr>
<tr>
<td>VG1PTS VG1</td>
<td>models solid tray slide with aperture for Gn 1/4 pans</td>
</tr>
<tr>
<td>VG2PTS</td>
<td>VG2 models solid tray slide with aperture for G11/4 pans</td>
</tr>
<tr>
<td>VTB</td>
<td>Towing attachment</td>
</tr>
<tr>
<td>O620B</td>
<td>Oven rod shelf</td>
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<tr>
<td>PPGAST</td>
<td>Polar plate</td>
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<td>V7DT</td>
<td>7 day timer (normally for automatic Chillogen operation)</td>
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<tr>
<td>VOBP</td>
<td>Food probe / temperature display with pass fail indication</td>
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<tr>
<td>WESA</td>
<td>Wire end shelf</td>
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<tr>
<td>WESS</td>
<td>Wire end shelf with solid base plate</td>
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<tr>
<td>WESB</td>
<td>Wire end shelf complete with plastic waste bin</td>
</tr>
<tr>
<td>WESL</td>
<td>End shelf complete with waste sack holder on operators left hand</td>
</tr>
<tr>
<td>WESR</td>
<td>End shelf complete with waste sack holder on operators right hand</td>
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<tr>
<td>V4AC</td>
<td>4GN cassette</td>
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<tr>
<td>VBAC</td>
<td>8GN cassette</td>
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<tr>
<td>VTD</td>
<td>Transfer dolly (double)</td>
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<tr>
<td>VDTC</td>
<td>Transfer dolly thermo cover (double)</td>
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</tbody>
</table>

Range of options

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

<table>
<thead>
<tr>
<th>Model</th>
<th>Wire</th>
<th>Ambient</th>
<th>Small Ambient</th>
<th>Small Refrigerated</th>
<th>Small Freezer</th>
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<td>(worktop) 935</td>
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<th>Small Ambient</th>
<th>Small Refrigerated</th>
<th>Small Freezer</th>
<th>Power Rating</th>
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<td>0</td>
<td>0</td>
<td>2.0</td>
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<tr>
<td>VG2HPR</td>
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<td>0</td>
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<td>2.9</td>
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<tr>
<td>VG2HPA</td>
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<td>0</td>
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<td>2.8</td>
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<td>VG2HR</td>
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<td>(with gantry) 1335</td>
<td>(worktop) 935</td>
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Versigen Hostess Trolley

Features and Options

Key features

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

Model VG1G with standard thermo panel hot top and optional towing attachment

Comprehensive range

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

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

Range of options

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

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

Optional heated top serving area in heavy duty stainless steel

Thermo-panel hot top as standard

Optional Plate Warmer

Add S to code for solid stainless steel hot top

Power Rating 3 Phase
Power Rating 1 x 15amp Supply Option
Power Share Function

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

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

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

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

Hot Top and Gantry Inhibited During Regen
Reduced Oven Power
Companion Trolleys and Transport Systems

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

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

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

Cassette Trolley Insulated

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

Clearing Trolley

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

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Dimensions L x D x H mm</th>
<th>No. Shelves</th>
</tr>
</thead>
<tbody>
<tr>
<td>V2CT</td>
<td>1000 x 720 x 970</td>
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<table>
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<th>MODEL</th>
<th>Dimensions L x D x H mm</th>
<th>No. Shelves</th>
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</thead>
<tbody>
<tr>
<td>VCP2</td>
<td>880 x 680 x 925</td>
<td>2</td>
</tr>
<tr>
<td>VCP3</td>
<td>880 x 680 x 925</td>
<td>3</td>
</tr>
</tbody>
</table>

Transfer Dolly

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

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

Transfer Dolly Model VGTD
Retention Cover Model VGDTC
Transfer Dolly Model VGTD with 2 cassettes Model V8AC
Conveyance Trolley

Model CA13

Versatile food conveyance trolley, suitable for the distribution of food from a food prep area to multiple points of service. Ideal for hospitals and other catering facilities providing a thermally insulated transport between main kitchen and wards satellite kitchens. Design to compliment the V-Gen range of trolleys chilled food can be held/ prepared in a cold room and moved up to and loaded into the Re-gen Oven.

- Can hold up to thirteen 1/1GN Trays or Gastronorm pans 65mm deep
- Lightweight and easy to move, made from a combination of Stainless Steel and Anodised Alloy
- Hygienic and easy to clean
- Push Pull handles and corner bumper protection
- Wide range of colour choice
- 13 shelf positions 4 shelves supplied as standard
- All round Galley rail on top for added storage
- Door opens 270°
- Robust door slam catch / handle
- Accommodates Eutectic Polar plates for longer storage periods

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions L x D x H mm</th>
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</thead>
<tbody>
<tr>
<td>CA13</td>
<td>48</td>
<td>700 x 495 x 1310</td>
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</tbody>
</table>
Versigen Single Tray Service Trolley System

for the transport and distribution of single tray service, suitable for fresh and chilled food, fresh cook or cook chill

Key Features

- Trolley manufactured from a combination of 304 stainless steel and aluminium
- Stainless steel chassis with reinforced stress points and fitted with heavy duty rubber buffers
- 4 x 150mm dia heavy duty non marking precision castors, 2 swivel with brakes and 2 fixed
- The end panels are available in a wide choice of colours Individual dividers and gaskets.
- Compartments fully insulated and fitted with a double skinned insulated door to each side. Doors open 180° and are complete with slam catch handles
- Easy replaceable doors seals
- Heating and refrigeration use the Multifan air recirculation system to ensure even temperatures
- Electric loading can be varied to suit individual requirements
- Designed for easy maintenance
- Full length push pull handles
- Stainless steel top platform

Cost effective and versatile solutions

The VTS trolley will pay for itself in a very short time, a highly competitive capital cost, reduction and better organisation of staff plus savings in overtime hours combine to make this a very sound investment. Maintenance and running costs are also low making the VTS trolley an attractive proposition for aged care facilities and hospitals.

Labour saving

The trays are plated in the kitchen, loaded into the VTS trolley and no further handling is required until service. After the meal the soiled trays can be loaded into the trolley and returned to the wash up area.

Colour Choice

The Versigen Tray Service trolley end panels are available in a wide choice of colours so you can customise your trolleys to suit the decor or have a different colour for each ward.

Options

- Towing attachment
- Department identification plate holder
- 7 day timer.
Choice of compartments

Refrigerated compartment for holding cold food and regeneration compartment for hot food. Can be used for the regeneration of chilled food on the hot section of the tray while keeping the food on the cold section cold. Also for a Hotline system where the trayed food is placed into the trolley and the hot section is given a boost in temperature while the cold section temperature is reduced ready for service.

Chillogen compartment and refrigeration compartment.

With the Chillogen model, both sides of the trays are refrigerated so chilled food can be held for long periods. When ready for regeneration the Chillogen compartment converts from refrigeration to a heating system and the regeneration programme starts. During this cycle the refrigeration compartment continues in operation to keep the cold side at the desired temperature.

CR (Chillogen) Controls

- LED Electronic Controls designed for easy programming and operation
- Isolator switch
- 3 programme timer
- Automatic or manual Keep Hot
- Pilot lights to indicate which programme is in operation
- Countdown timer display
- Buzzer signals the end of the cycle
- Heated section temperature display
- Refrigeration section temperature display
- The state of the Regeneration programme can be easily checked at any time as the Countdown timer, Regeneration and Refrigeration temperatures are on display at all times whilst the unit is switched on.

Single Tray

The VTS Trolley is supplied with a complete set of trays. The large capacity tray is divided into two sections, one for hot food and the other for cold. They add to the versatility by extending your choice of crockery. It is not necessary to buy special crockery as it is suitable for your existing plates and covers.
VTSL Units (low height)

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<th>Power Rating kw</th>
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<td>1</td>
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</tr>
</tbody>
</table>
VTSH Units (high height)

Multi fan efficiency ensures 55% faster heat up time than standard elements.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions L x D x H mm</th>
<th>Capacity No. of Trays</th>
<th>Power Rating kw</th>
<th>Compartments Regeneration</th>
<th>Compartments Chillogen</th>
<th>Compartments Refrigeration</th>
<th>Tray Pitch mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>VTSH24GR</td>
<td>190</td>
<td>990 x 840 x 1615</td>
<td>24</td>
<td>7.7</td>
<td>1</td>
<td>-</td>
<td>-</td>
<td>100</td>
</tr>
<tr>
<td>VTSH30GR</td>
<td>190</td>
<td>990 x 840 x 1615</td>
<td>30</td>
<td>7.7</td>
<td>1</td>
<td>-</td>
<td>1</td>
<td>80</td>
</tr>
<tr>
<td>VTSH24CR</td>
<td>195</td>
<td>990 x 840 x 1615</td>
<td>24</td>
<td>7.7</td>
<td>-</td>
<td>1</td>
<td>1</td>
<td>100</td>
</tr>
<tr>
<td>VTSH30CR</td>
<td>195</td>
<td>990 x 840 x 1615</td>
<td>30</td>
<td>7.7</td>
<td>-</td>
<td>1</td>
<td>1</td>
<td>80</td>
</tr>
</tbody>
</table>
Bulk Food Trolleys

These trolleys are designed for the distribution of bulk food meals in 1/1 gastronorm containers.

This versatile range can be supplied as an ambient trolley, or with keep hot compartments (BF2, BF3), refrigeration compartments or with a combination of these. With the plate converter fitted (either factory or retro) the PM range can accommodate 16 plated meals in each compartment.

The BF2B, BF2BR, BF3B and BF3BR also feature Bains Marie with covers to the top of the unit along with the combinations of ambient, heated or refrigerated compartments below.

Capacity

- Each compartment in a BF2 can hold 8 1/1 gastronorm containers 65mm deep.

- The BF2B Trolley has a Bain Marie well in the top that can hold 2 x 1/1 gastronorm up to 150mm deep, the Bain Marie is fitted with hinged covers which convert to service areas when opened out. Each compartment in a BF2B can hold 6 1/1 Gastronorm containers 65mm deep.

Controls

- There is a digital control temperature and display to each compartment pre wired with a 10amp plug and cable.

Hygiene and Cleaning

- The Trolley is manufactured from 304 stainless steel.

- The unit is also fitted with four 150mm diameter precision bearing castors two with brakes for easy manoeuvring.

## Specifications

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions L x D x H mm</th>
<th>Capacity No. of Plated Meals</th>
<th>Power Rating kw</th>
<th>Compartment Keep Hot</th>
<th>Compartment Refrigeration</th>
<th>Plain Top</th>
<th>Bain Marie Top</th>
</tr>
</thead>
</table>
Banquet Hot Cupboards

Mobile 1/1 GN banquet hot cupboards for the transportation of hot food ready to serve

- Mobile bulk food hot holding cabinets
- Ideal when used in a modern hospital catering unit
- Excellent back up facilities for conveyor belt service bain-marie trolleys
- Easy food transportation when replenishing satellite serving stations
- Designed to hold hot food in 1/1 Gastronorm pans at optimum temperature
- When fitted with shelves can be used as a compact trolley for banquets
- Perfect for serving meals on time at conference meetings and gala events
- Can be used as a compact plated meal trolley as well as bulk food
- Versatile compact unit ideal when space is tight as they have a small footprint
- Three sizes available 6 pans, 12 pans and 20 pans

- Force air heating system ensures fast heat up times and energy efficiencies
- The heating unit is easily removable for maintenance and cleaning
- Complete with a humidifier tray for maintaining the moisture content in food
- All stainless steel construction
- Heavy duty push handles
- Industrial type castors 2 fixed, 2 swivel braked
- Rigid bumper on chassis for protection
- Internal removable rack system for easy conveyance and cleaning
- Illuminated on off switch with energy regulated adjustable control
- Slam catch door latch

Forced air heating and recirculation which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot spots.

![Model PF6](image)

![Model PF12](image)

![Model PF20](image)

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions L x D x H mm</th>
<th>No. of Shelves</th>
<th>Power Rating kw</th>
</tr>
</thead>
<tbody>
<tr>
<td>PF6</td>
<td>70</td>
<td>730 x 730 x 880</td>
<td>6</td>
<td>1.0</td>
</tr>
<tr>
<td>PF12</td>
<td>89</td>
<td>730 x 730 x 1365</td>
<td>12</td>
<td>2.0</td>
</tr>
<tr>
<td>PF20</td>
<td>130</td>
<td>730 x 730 x 1800</td>
<td>20</td>
<td>2.0</td>
</tr>
</tbody>
</table>
Conveyor for Hotline Pellet System

Model HDTT32
Patient Meal Delivery Trolley
Multiple Tray Options
Suitable for Common Tray Sizes

Model HTG3
3 Tier General Purpose Support Trolleys

Model VCDC3
Round Cord Conveyor
Auto stop, variable speed.
Fitted with optional swivel/braked castors & splash proof sockets underneath.

Model VCRB3
Flat Belt Conveyor
Auto stop, variable speed.
Fitted with optional swivel/braked castors & splash proof sockets underneath.

Model CBD
Basket Dispenser for Bowls

Models CBD
Basket Dispenser for Bowls

Model VMCW2
Model VMBPH
Versigen catalogues, brochures & our Terms & Conditions are available to download from our website: www.versigen.com.au
Single Tray Conveyor System for Hotline, Regeneration or Chillogen
Versigen catalogues, brochures & our Terms & Conditions are available to download from our website: www.versigen.com.au
Conveyors

Food Distribution Conveyor System

These specially designed food standard continuous conveyor systems are electrically powered and constructed with a splash proof satin finish stainless steel superstructure supported on robust tubular legs with adjustable feet for levelling off and floor fixing or with the optional swivel/braked castors if mobility is required. Fitted with a full length heavy duty bumper on both sides for protection when used with ancillary equipment.

Designed to be used as a part of a specific hospital grade foodservice system where reliability, ease of operation, and hygiene standards are of the upmost importance.

The silent smooth running anti-static conveyor units have a simplistic control panel at one end featuring a start and stop button, variable speed control, with the option of forward and reverse motion.

Emergency stop switches are located at each end of the unit. There is also a fundamental photo electric sensor fitted at the receiving end of the unit which automatically prevents trays clashing and breakages.

At each end of the conveyor belt there is 600mm long work area. This is essential at the start of the operation for tray set up, and placement of index cards. This area is of equal importance at the receiving end to aid trolley loading and transporting systems.

Flat Belt Type

300mm wide seamless ‘White’ synthetic anti-static flat belt, can be used to smoothly transport individual items of crockery or as an integral part of a tray line operation. Optimising staff workload by simplifying handling while increasing productivity and maximising food service efficiency.

As safety and hygiene are paramount when operating a food conveyor system these units are open on the underside to ensure there is no build up of debris or spillage. Rubber cleaning scrapers and finger guards are fitted, automatically cleaning and maintaining belt safety.

Splash proof sockets if fitted are protected by R.C.B.O

The easily accessible splash proof distribution switch board and mains isolator are located at the end of the unit below the main control panel.

An extensive range of matching mobile equipment and accessories are available to create the perfect facility for conveyed food service. The range includes Starter stations, Plate dispensers, Base dispensers, Rack lifts, Tray lifts, Bain-marie, Refrigerated units, General purpose trolleys, Storage carts, Basket stackers, Tables, Ambient units, Mobile shelves, Workstations, Bulk food trolleys, Tray service trolleys and Tray transport trolleys.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Type</th>
<th>Dimensions L x D x H mm</th>
<th>Overall Length mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>VCRB3</td>
<td>Belt Conveyor</td>
<td>3000 x 550 x 900</td>
<td>1800</td>
</tr>
<tr>
<td>VCRB4</td>
<td>Belt Conveyor</td>
<td>4000 x 550 x 900</td>
<td>2800</td>
</tr>
<tr>
<td>VCRB5</td>
<td>Belt Conveyor</td>
<td>5000 x 550 x 900</td>
<td>3800</td>
</tr>
<tr>
<td>VCRB6</td>
<td>Belt Conveyor</td>
<td>6000 x 550 x 900</td>
<td>4800</td>
</tr>
<tr>
<td>VCRB7</td>
<td>Belt Conveyor</td>
<td>7000 x 550 x 900</td>
<td>5800</td>
</tr>
<tr>
<td>VCRB8</td>
<td>Belt Conveyor</td>
<td>8000 x 550 x 900</td>
<td>6800</td>
</tr>
<tr>
<td>VCRB9</td>
<td>Belt Conveyor</td>
<td>9000 x 550 x 900</td>
<td>7800</td>
</tr>
</tbody>
</table>
**Round Cord Type**

Parallel 15mm diameter seamless green coloured synthetic round cords run 220mm apart. Designed for maximum hygiene with minimum cleaning.

The cord type conveyor unit can transport various sizes of trays side-by-side, either longitudinally or lateral which depending on the length of the tray is not always possible with the flat belt type conveyor.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Type</th>
<th>Dimensions L x D x H mm</th>
<th>Overall Length mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>VCDC3</td>
<td>Cord Conveyor</td>
<td>3000 x 550 x 900</td>
<td>1800</td>
</tr>
<tr>
<td>VCDC4</td>
<td>Cord Conveyor</td>
<td>4000 x 550 x 900</td>
<td>2800</td>
</tr>
<tr>
<td>VCDC5</td>
<td>Cord Conveyor</td>
<td>5000 x 550 x 900</td>
<td>3800</td>
</tr>
<tr>
<td>VCDC6</td>
<td>Cord Conveyor</td>
<td>6000 x 550 x 900</td>
<td>4800</td>
</tr>
<tr>
<td>VCDC7</td>
<td>Cord Conveyor</td>
<td>7000 x 550 x 900</td>
<td>5800</td>
</tr>
<tr>
<td>VCDC8</td>
<td>Cord Conveyor</td>
<td>8000 x 550 x 900</td>
<td>6800</td>
</tr>
<tr>
<td>VCDC9</td>
<td>Cord Conveyor</td>
<td>9000 x 550 x 900</td>
<td>7800</td>
</tr>
</tbody>
</table>

*Optional splash proof sockets*

*Control panel & splash proof distribution switch board*
Dispensers

Fan Assisted Mobile Dry Well Bains Marie Workstation
Model VMBM2, VMBM3, VMBM4

These specially designed electrically powered mobile Bainmarie units are used to store and transport hot pre-cooked food that is ready for serving.

Compact lightweight units designed to accommodate various combinations of interchangeable Gastronorm size containers up to 150mm deep. Maximises the use of limited space. Suitable for many applications but more specifically used as part of a hospital grade food service system.

Simple controls comprising an illuminated on/off switch indicating power is on and an energy regulator controlling the fan assisted heating unit.

Removable heating unit for easy maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, two with brakes.

Tidy curly mains lead with plug park and heavy-duty corner bumpers. Gastronorm containers are supplied separately. (DRY HEAT ONLY)

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight</th>
<th>Dimensions</th>
<th>Capacity</th>
<th>Power Rating</th>
</tr>
</thead>
<tbody>
<tr>
<td>VMBM2</td>
<td>33 kg</td>
<td>850 x 665 x 950</td>
<td>2x1/1Gn</td>
<td>1.0 kw</td>
</tr>
<tr>
<td>VMBM3</td>
<td>42 kg</td>
<td>1175 x 665 x 950</td>
<td>3x1/1Gn</td>
<td>1.0 kw</td>
</tr>
<tr>
<td>VMBM4</td>
<td>56 kg</td>
<td>1505 x 665 x 950</td>
<td>4x1/1Gn</td>
<td>2.0 kw</td>
</tr>
</tbody>
</table>

Mobile Cold Wells
Model VMCW2, VMCW3, VMCW4

These specially designed electrically powered mobile units with a 200 mm deep refrigerated well are used to store and transport chilled food that is ready for serving.

Compact lightweight units can be used to hold various types of chilled product.

Suitable for many applications but more specifically used as part of a hospital grade food service system.

Simple controls comprising an on/off switch indicating power is on and a adjustable thermostat controlling the refrigeration.

The well has a drain valve radius internal corners with removable perforated trays for easy cleaning.

All stainless steel construction fitted with push/pull handles and 4 all swivel castors, 2 fitted with brakes.

Stainless Steel Hinged/Lift Off Well Cover.

Tidy curly mains cable with plug park and heavy duty corner bumpers.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight</th>
<th>Dimensions</th>
<th>Capacity</th>
<th>Power Rating</th>
</tr>
</thead>
<tbody>
<tr>
<td>VMCW2</td>
<td>64 kg</td>
<td>850 x 665 x 950</td>
<td>2x1/1Gn</td>
<td>0.3 kw</td>
</tr>
<tr>
<td>VMCW3</td>
<td>74 kg</td>
<td>1175 x 665 x 950</td>
<td>3x1/1Gn</td>
<td>0.3 kw</td>
</tr>
<tr>
<td>VMCW4</td>
<td>84 kg</td>
<td>1505 x 665 x 950</td>
<td>4x1/1Gn</td>
<td>0.3 kw</td>
</tr>
</tbody>
</table>

Mobile Polar Wells
Model VMPW2, VMPW3, VMPW4

These specially designed ambient mobile units with a 200 mm deep well are used to store and transport chilled food that is ready for serving.

Food is kept chilled by Versigen Polar Plates, which are placed in the base of the well.

Polar Plates keep food chilled for up to 2 hours. Before use the polar plates are charged for 8 to 12 hours in a deep freeze if longer periods of operation are required extra polar plates can be charged and used in rotation.

Compact lightweight units can be used to hold various types of chilled product.

Made to accommodate different combinations of interchangeable Gastronorm containers up to 150 mm deep.

Suitable for many applications but more specifically used as part of a hospital food service system.

The well has a drain valve radius internal corners.

All stainless steel construction fitted with push/pull handles and 4 all swivel castors, 2 fitted with brakes.

Stainless Steel Hinged/Lift Off Well Cover.

Heavy duty corner bumpers.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight</th>
<th>Dimensions</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>VMPW2</td>
<td>34 kg</td>
<td>850 x 665 x 950</td>
<td>2x1/1Gn</td>
</tr>
<tr>
<td>VMPW3</td>
<td>44 kg</td>
<td>1175 x 665 x 950</td>
<td>3x1/1Gn</td>
</tr>
<tr>
<td>VMPW4</td>
<td>54 kg</td>
<td>1505 x 665 x 950</td>
<td>4x1/1Gn</td>
</tr>
</tbody>
</table>

Polar plates must firstly be charged for 12 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for up to 2 hours. Once used, other polar plates can then be substituted thus keeping the well cold.
Dispensers

**Universal Heated Basket/Rack Dispenser**
Model URD

Self levelling heated rack dispenser heated by forced air recirculation.

**Versilift Plate Dispenser**
Models UP1, UP2, HP1, HP2

Stainless steel top and base. stainless steel outer panels for longer lasting looks. Each tube has four adjustable guides to enable it to take various size plates. The Versigen patented spring system is variable to accommodate different weights of plates. Heated models are fitted with the Sahara fan forced air heating system which is easily removed for cleaning/ maintenance and adjustable temperature control for fast and even heat. Complete with an ABS plastic cover to each heated tube (ambient models, cover extra). Fitted with 100mm dia castors - two swivel with brakes and 2 fixed.

Designed for the storage and dispensing of plates

- Pop-up plates, lift one off and the next one automatically moves up into position for lifting
- Capacity up to 75 plates per tube (depending on thickness & manufacturer)
- Adjustable to suit 8” - 12” (200mm - 308mm) diameter plates
- Top, base and plate guides in stainless steel
- All heated models fitted with cable and plug for 10 amp supply.
- Heavy duty robust corner bumpers for extra protection.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions Ext. L x D x H mm</th>
<th>Basket size L x D x H mm</th>
<th>Capacity Racks/Basket</th>
<th>Power rating kw</th>
</tr>
</thead>
<tbody>
<tr>
<td>URD</td>
<td>40</td>
<td>680 x 610 x 1010</td>
<td>500 x 500 x 100</td>
<td>5</td>
<td>0.6</td>
</tr>
</tbody>
</table>

*Depending on manufacturer
Universal Tray Dispenser
Model UTD

Spring adjustable, self levelling tray dispenser, heavy duty stainless steel construction complete with all swivel castors, two with brakes and push/pull handles.

Universal unheated Basket/Rack Dispenser
Model UBD

Self levelling dispenser for racks or baskets. Heavy duty stainless steel construction. Complete with all swivel castors, two with brakes and push/pull handles.

Cantilever Basket
Dispenser Model CBD

Cantilever Tray
Dispenser Model CTD

These specially designed dispensers are equipped with a stainless steel Stacking Platform suitable for various types of trays. Compact heavy-duty cantilever design. Can accommodate up to 100 meal trays Removable lift off panel for easy access for spring adjustment maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, 2 with brakes and heavy duty corner bumpers.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions Ext. L x D x H mm</th>
<th>Tray size L x D mm</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>UTD</td>
<td>30</td>
<td>660 x 560 x 890</td>
<td>550 x 380</td>
<td>100</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions Ext. L x D x H mm</th>
<th>Basket size L x D x H mm</th>
<th>Capacity Racks/Basket</th>
</tr>
</thead>
<tbody>
<tr>
<td>UBD</td>
<td>35</td>
<td>680 x 610 x 1010</td>
<td>500 x 500 x 100</td>
<td>5</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions Ext. L x D x H mm</th>
<th>Tray Size L x D mm</th>
<th>Basket Size L x D x H mm</th>
<th>Capacity Tray/Basket</th>
</tr>
</thead>
<tbody>
<tr>
<td>CTD</td>
<td>50</td>
<td>605 x 635 x 950</td>
<td>To Suit Customer Tray size</td>
<td>-</td>
<td>100</td>
</tr>
<tr>
<td>CBD</td>
<td>60</td>
<td>755 x 635 x 950</td>
<td>-</td>
<td>500 x 500 x 75</td>
<td>8</td>
</tr>
</tbody>
</table>

*Depending on thickness & manufacturer
Mobile Trolleys

Versigen Plate Cover Trolley
Model VPCT

Designed to hold high temp covers for a 9” (230mm) plate. Cover Diameter 240mm

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions L x D x H mm</th>
<th>Capacity Racks/Basket</th>
</tr>
</thead>
<tbody>
<tr>
<td>VPCT</td>
<td>28</td>
<td>870 x 570 x 900</td>
<td>approx 250 covers (depending on type of cover used)*</td>
</tr>
</tbody>
</table>

*Depending on manufacturer

Heavy Duty General Purpose Trolley
Model HT2, HT3, HT4, HTG2, HTG3, HTG4

The workhorse of the catering industry, the fetcher and carrier has so many uses from a food server to a clearing trolley. Uprights in 30mm square section stainless steel (type 304). Shelves manufactured from 1.2mm stainless steel (type 304) with radius bottom corners and 40mm raised lip fully around to retain load. Round stainless steel handle at both ends. All welded construction to form a heavy duty unit. 4 Revolving buffers fitted as standard. Complete with 125mm dia. swivel castors 2 with brakes.

Max load = 225kg
Max per shelf = 100kg
Tray/Basket Trolley
Model MTBT
An extremely compact unit for the storage of baskets or trays.

Cutlery/Tray Trolley
Model CT5
Stainless steel construction with black side panels. Ten high level removable, for cleaning, round cutlery containers complete with all swivel castors, two with brakes.

Mobile Tray Stand
Model MTS
Satin smooth all stainless steel construction mounted on all swivel castors, two with brakes. Capable of transporting various sizes of trays or baskets.

Low Load Trolley
Model MLL
Designed to take racks or baskets and arranged to ensure positive stacking. The angular base frame locates the baskets and the handle arrangement forms an effective support for the stacked baskets.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions L x D x H mm</th>
<th>Basket Size L x D x H mm</th>
<th>Capacity Racks/Basket</th>
</tr>
</thead>
<tbody>
<tr>
<td>MTBT</td>
<td>16</td>
<td>580 x 525 x 900</td>
<td>500 x 500 x 120</td>
<td>4</td>
</tr>
<tr>
<td>CT5</td>
<td>28</td>
<td>660 x 500 x 875</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>MTS</td>
<td>14</td>
<td>600 x 600 x 900</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>MLL</td>
<td>14</td>
<td>660 x 600 x 900</td>
<td>500 x 500</td>
<td>-</td>
</tr>
</tbody>
</table>
Beverage Trolley
Model VBT

Lightweight and robust, the Versigen Beverage Trolley is ideal for the service of all beverages Available in Mahogany (as shown), or in stainless steel.

Features
- 4 swivel castors, 2 with brakes
- 6 x cutlery dispensers
- 3 x 1/9 GN plastic containers ideal for sugar, spoons etc
- 1 x 1/3 GN plastic container for waste (inset into the worktop).
- 4 plastic bins to suit runners under worktop
- suitable for use with a range of Beverage Dispensers (not supplied)

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Dimensions Ext. L x D x H mm</th>
<th>Capacity Basket</th>
</tr>
</thead>
<tbody>
<tr>
<td>VBT</td>
<td>1040 x 620 x 1440</td>
<td>4</td>
</tr>
</tbody>
</table>

Note: Beverage Dispensers & Dishwasher Racks are not included
Ward Beverage/Breakfast System

Model BBT

The mobile ward service trolley allows beverages, refreshments and light meals to be served to patients and visitors at the bed side or in lounges and other communal areas. Perfect for use in busy hospitals and Aged Care facilities.

Easy to manoeuvre and simple to use and keep clean, a practical hygienic and versatile design with a wide range of options and features, multiple drawers and runners, for holding baskets pans and ingredient containers etc. Crockery carried on board.

- Easy to keep clean
- Light and easy to manoeuvre
- Corner bumper protection
- Solid stainless steel top
- Drawer complete with 4 section cutlery box
- Drawer complete with Polypropylene pan
- Robust and ergonomic galley rail on three sides
- Discreet pan for cleaning cloth / spray
- Push pull handles
- All swivel castors two with brakes
- Wide choice of colour front and end panels
- Holds up to four dish wash baskets [500mm sq type - not included]

Note: Beverage Dispensers, Toast Warmer & Dishwasher Racks are not included

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Max Weight Loaded</th>
<th>Dimensions Ext. L x D x H mm</th>
<th>Height to work top mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBT</td>
<td>50</td>
<td>150</td>
<td>1050 x 620 x 1440</td>
<td>900</td>
</tr>
</tbody>
</table>
 Ambient TT Insulated Trolleys

This range of trolleys has been designed for use in conjunction with a typical hotline pellet system for the transport of plated insulated meals to ward level.

A variety of sizes, shelf pitch levels and 2 or 3 doors makes these trolleys suitable for every hospital application.

- All stainless steel construction
- Rear panels removable for cleaning
- Hinged doors
- Slam type door catches
- Recessed top for carrying additional items
- Heavy duty protective bumper all round
- Fitted 200mm dia. castors

### Ambient TT Insulated Trolleys Specifications

<table>
<thead>
<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions L x D x H mm*</th>
<th>Shelf Pitch</th>
<th>Doors 1 side only</th>
<th>Doors 2 both sides</th>
</tr>
</thead>
<tbody>
<tr>
<td>FCTT10</td>
<td>117</td>
<td>950 x 660 x 960</td>
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</tbody>
</table>

Dimensions based on 1/1GN 530 x 325 trays and are indicative only.

- Stainless steel interior
- Stainless steel or coloured outer panels
- Sliding doors both sides
- Recessed top for carrying additional items
- Heavy duty protective bumper all round
- Fitted 200mm dia. castors

### Ambient TT Insulated Trolleys Specifications

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<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions L x D x H mm</th>
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<tbody>
<tr>
<td>SDTT16</td>
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</table>

Dimensions based on 1/1GN 530 x 325 trays and are indicative only.

Versigen catalogues, brochures & our Terms & Conditions are available to download from our website: www.versigen.com.au
HDTT Trolleys

The standard units are 430 stainless steel interior with a choice of colour finishes to the end panels and doors.

- Hinged doors opening 270˚ on HD and FC models
- J clip to hold doors closed during transit
- Inset tubular push/pull handles to both ends
- Drain hole in the base to complement cleaning
- Stainless steel runners c/w anti tilt channel
- Removable centre tray racks for ease of cleaning
- Recessed top for conveying additional boxed items
- Trolleys have 200mm sturdy castors as standard 2 x fixed and 2 x swivel brake.
- All trolleys are tow bar ready
- Trolley range designed to accept 1/1/ GN 530 mm x 352 mm trays however additional tray sizes accommodated on request.
- Heavy duty protective bumper all round
- Choice of colours for panels

Options

- Tugging facility
- Top gallery rail
- Ward card holder

### J clip to hold doors closed during transit

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<tr>
<th>MODEL</th>
<th>Weight kg</th>
<th>Dimensions * L x D x H mm</th>
<th>Shelf Pitch</th>
<th>Doors 1 side only</th>
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<tbody>
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</tbody>
</table>

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<thead>
<tr>
<th>MODEL</th>
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<th>Doors 1 side only</th>
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<tbody>
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</tbody>
</table>

*Dimension based on 1/1/ GN 530 mm x 352 mm trays and are indicative only*
Data Log Units

The Delta ohm system is wireless and sends info back to the base unit automatically, eliminating the need for a hand held data transfer unit.

The base unit would normally be connected to a PC in the supervisors office and the information is automatically stored on the PC.

A repeater unit is also available if needed, this is used when the data logger is more than 300 meters away, or obstructed from, the base unit. It may be fitted in a corridor for example. There are three channels available normally for On-board food probe, Oven, and fridge. The sales codes are:

- **VGDL** - Data log unit [one fitted to each trolley] Battery powered, batteries should be replaced every two years.
- **VGBU** - Base unit (one fitted in supervisors office linked to PC) powered by PC through the USB connection.
- **VGRE** - Repeater unit Required fitted in corridor when Base unit is more than 300 meters away or an obstructed blocks the signal, powered by a 10 amp plug.
Colour Finishes

The unique design of our Versigen trolley range enables a vast array of colours and finishes to be supplied, shown below are a sample of our standard range.

Metallics, wood and natural textures are also available on request. You may select from this wide range, or you can colour code the trolleys by varying the colour for each ward, the possibilities are limitless.

Whilst every effort is made to represent the true colours of our panels these must be used as a guide only. True colour samples are available upon request.

Coachlines and transfers are also available at extra cost.

Versigen catalogues, brochures & our Terms & Conditions are available to download from our website: www.versigen.com.au
Versigen Catering Equipment

Administration and Distribution Centre:
182 Hartley Road
Smeaton Grange NSW 2567

Tel: 1300 653 330
Sales: sales@versigen.com.au
Admin: admin@versigen.com.au
Service & spare parts: service@versigen.com.au

www.versigen.com.au