

Versigen Single Tray Service Trolley System

for the transport and distribution of single tray service, suitable for fresh and chilled food, hotline and 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
- Supplementary plug for ward level use.

Options

- Towing attachment
- Department identification plate holder
- 7 day timer.

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 healthcare, homes 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.

	Tray Pitch	Length mm	Depth mm	Height mm	No. of Trays
VTSL18GR	106	990	840	1385	18
VTSL24GR	80	990	840	1385	24
VTSL18CR	106	990	840	1385	18
VTSL24CR	80	990	840	1385	24
VTSH24GR	100	990	840	1615	24
VTSH30GR	80	990	840	1615	30
VTSH24CR	100	990	840	1615	24
VTSH30CR	80	990	840	1615	30

Codes ending with GR = 1 Refrigeration compartment
1 Regeneration compartment

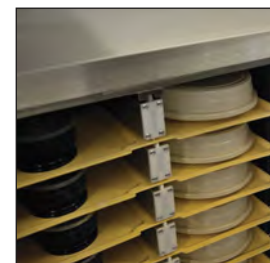
Codes ending with CR = 1 Refrigeration compartment
1 Chillogen compartment



Model VTSH30GR



Heavy Duty bumpers



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 and keeps the cold side at the desired temperature.



CR (Chillogen) Controls

- LED Electronic Controls designed for easy programming and operation (optional)
- Isolator switch
- 3 programme selection touch pads
- Automatic or manual Keep Hot
- Pilot lights to indicate which programme is in operation
- Countdown timer display
- Buzzer signals the end of the cycle
- Regeneration 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)



Model VTSL24CR



Model VTSL24CR



Towing attachment



Heavy Duty bumpers

MODEL	Weight kg	Dimensions L x D x H mm	Capacity No. of Trays	Power Rating kw	Compartments Regeneration	Compartments Chillogen	Compartments Refrigeration	Tray Pitch mm
VTSL18GR	180	990 x 840 x 1385	18	7.3	1	-	1	106
VTSL24GR	180	990 x 840 x 1385	24	7.3	1	-	1	80
VTSL18CR	185	990 x 840 x 1385	18	7.3	-	1	1	106
VTSL24CR	185	990 x 840 x 1385	24	7.3	-	1	1	80

VTSH Units (high height)



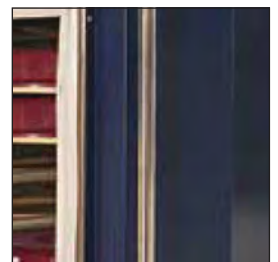
Model VTSH30GR



Model VTSH30GR



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



MODEL	Weight kg	Dimensions L x D x H mm	Capacity No. of Trays	Power Rating kw	Compartments Regeneration	Compartments Chillogen	Compartments Refrigeration	Tray Pitch mm
VTSH24GR	190	990 x 840 x 1615	24	7.7	1	-	1	100
VTSH30GR	190	990 x 840 x 1615	30	7.7	1	-	1	80
VTSH24CR	195	990 x 840 x 1615	24	7.7	-	1	1	100
VTSH30CR	195	990 x 840 x 1615	30	7.7	-	1	1	80