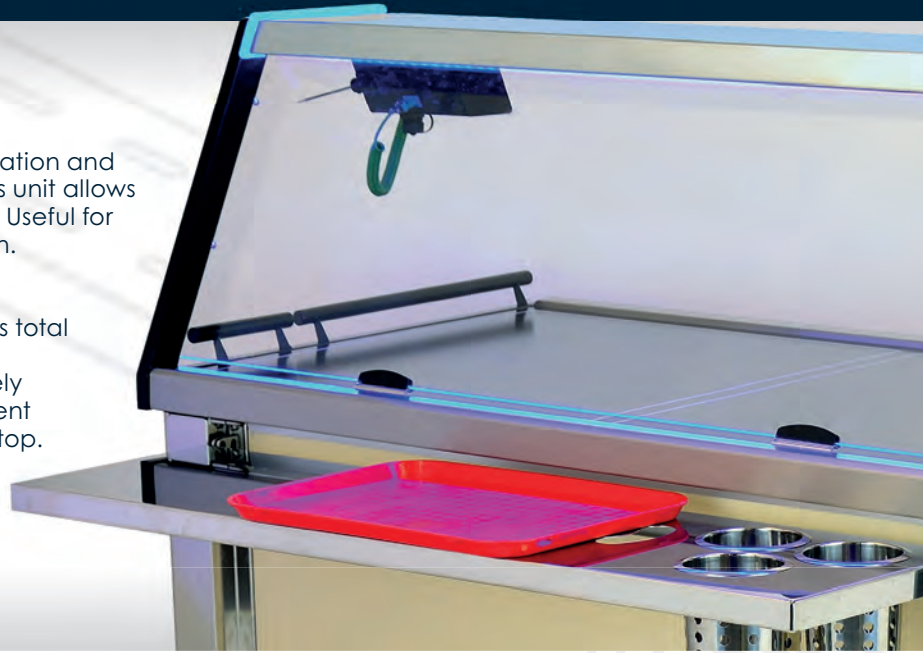


Overview

Designed specifically for the cooking/regeneration and serving of fresh, chilled or frozen bulk food. This unit allows customer choice at the point of consumption. Useful for multi-food portioning and multi-food distribution.

Featuring Versigen's pioneering, three-zone, multi-heat, control oven system. VGen enables total control of food temperature, texture and presentation. Complete with an accurately controlled, forced air refrigeration compartment and illuminated two-zone, self-regulating hot-top.



Operating modes

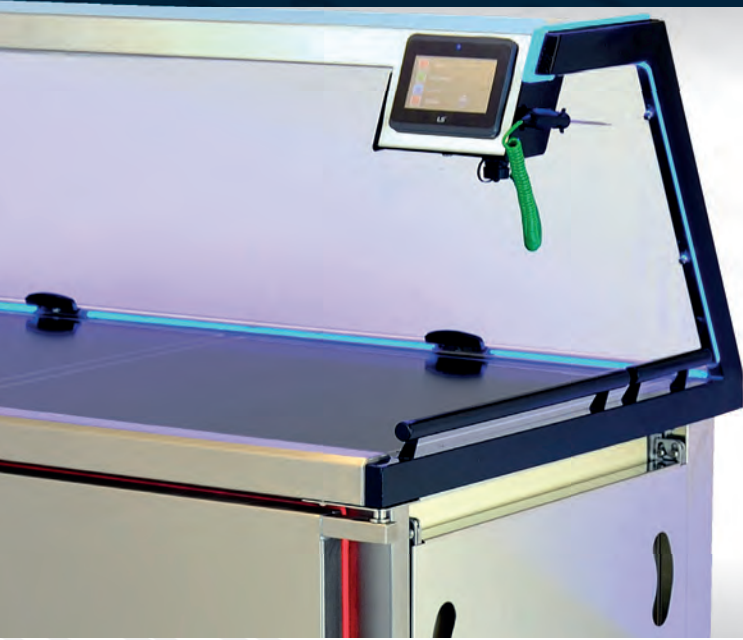
- **Cook Serve:** Use in the same manner as a traditional convection oven.
- **Cook Chill:** Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- **Cook Freeze:** Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- **Keep Hot:** Holding Hot bulk food above 63°C compartment controlled at 90°C
- **Keep Chilled:** Holding Chilled bulk food below 5°C compartment controlled between 0°C and 5°C
- **Hot Serving Top:** Hot top serving area controlled at 90°C

Key Features

- LED display lighting
- Data logging system with temperature probe fitted as standard
- Coloured LED operation indication (LEDs flash to signal warning when oven door is open)
- 3 fully controllable oven zones in a landscape configuration
- One-piece 2 zone thermo-panel hot top
- Steam evac & oven door air curtain
- Touch screen, total control system with multi-function display & simplistic program choice
- Each compartment supplied with removable shelf hangers
- Wide choice of coloured front and end panels (standard colour is Buttermilk)
- Both refrigeration and Oven use Versigen renown multi fan recirculating air system
- R290 Refrigeration with clean-free, fan assisted condenser
- Lift-up hob for easy servicing

Benefits

- Works from a standard 15amp power supply
- Food probe & HACCP compliant, data recording system
- 24/7 program timer
- Keep hot & boost functions
- 3 program total control system
- Easily maneuverable, lightweight & compact design



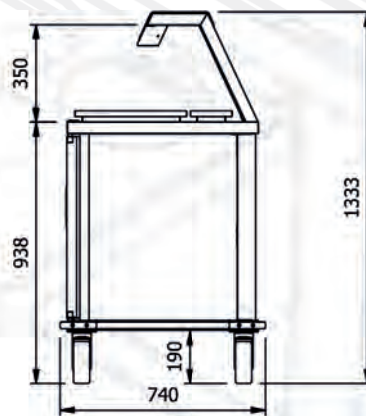
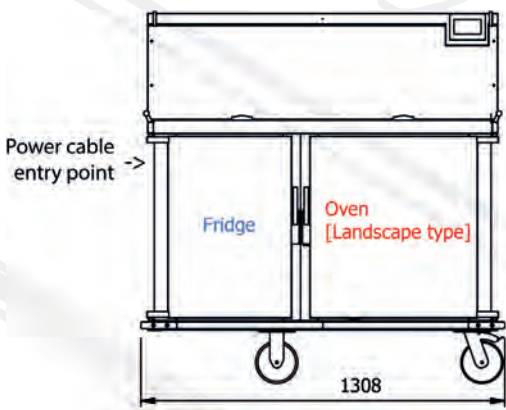
Accessories

- Fold down end shelves or optional recessed end shelf with flip out waste bag holder
- Fold Down front Tray slide with three apertures for Cutlery holders
- Gastronorm containers and additional Grid shelves
- Tow bar attachment and hitch
- Cassette system in place of the standard shelf hangers with heat retention cover and Dolly for transportation

	Oven Capacity (per shelf)
Width	530 mm
Depth/Length	325 mm
Pitch	70 mm
	8 Grid Shelf Positions (8 Supplied)

	Fridge Capacity (per shelf)
	325 mm
	530 mm
	70 mm
	8 Grid Shelf Positions (4 Supplied)

	Hot-Top Capacity (per area)
	575 mm
	550 mm
	n/a
	2 Hot-Top Areas



Weight of Unit: 175 kg

Electrical Specification

- Oven Rating: 2.9 kW
- Supply Voltage: 230V N~
- Amps Per Phase: L1 - 15 A



MADE IN BRITAIN

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