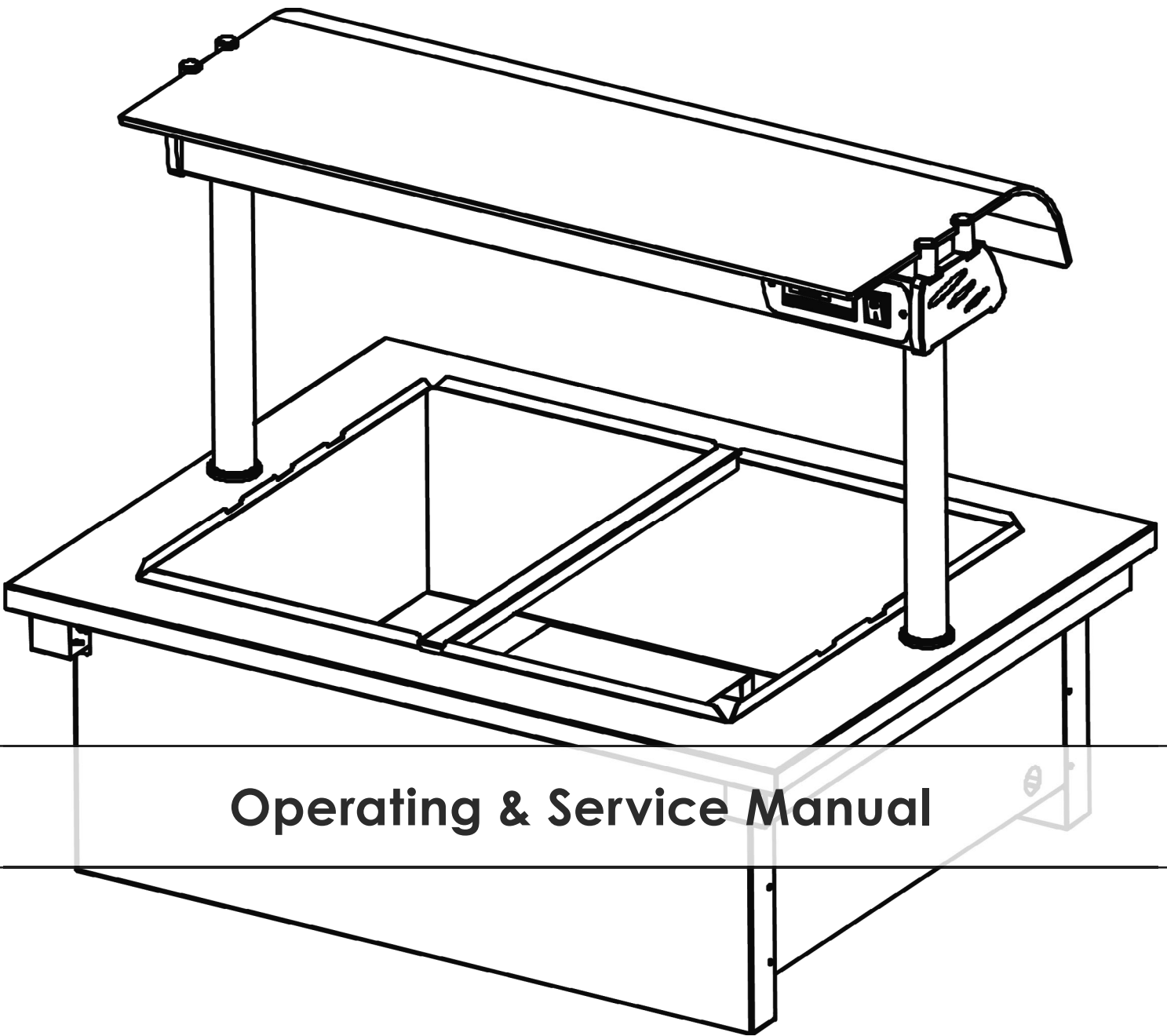


| Drop-In



Operating & Service Manual



To ensure the best results from this unit please take the time to read and follow all safety, installation and maintenance guidelines carefully before proceeding to install. Keep this manual in a safe place for future consultation.



These appliances are CE-marked in compliance with the relevant Low Voltage & EMC Directives. Voltage stated on unit data plate.



Warning! Please pay attention to sections of the manual displaying this symbol.



Warning! Do not attempt to use a hose or water jet to clean this unit. For cleaning instructions, refer to section 6.



Warning! Depending on your unit model, this unit's system may be charged with a flammable refrigerant (R290).

The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this trolley is used must be dry, clean with temperatures between 3°C and 26°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.

Contents

		page
1	Electrical Specification	4
2	General Installation	5
2.1	Installation Method	6
2.2	Cut-Out Dimensions	8
2.3	Refrigerated Vent Dimensions	10
2.4	Additional Operation Conditions	14
3	Hot Top	
3.1	Specification	20
3.2	Operation	21
4	Bain-marie Dry Heat	
4.1	Specification	22
4.2	Operation	23
5	Bain-marie Wet Heat	
5.1	Specification	26
5.2	Operation	27
6	Heated Display [Grab and Go]	
6.1	Specification	31
6.2	Operation	32
7	Refrigerated Units	
7.1	Specification	34
7.2	Operation	37
8	Plate Dispensers	
8.1	Specification	40
8.2	Operation	
9	Universal Crockery Dispenser	
9.1	Specification	46
9.2	Operation	
10	Soup Station	50
10.1	Specification	
10.2	Operation	
11	Cleaning	52
12	Changing Lights	54

1: Electrical Specification



This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!

	1 Phase Cable	3 Phase Cable
Live (L1)	Brown	Brown
L2	X	Black
L3	X	Grey
Neutral	Blue	Blue
Earth	Yellow & Green (Striped)	Yellow & Green (Striped)



A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied.

2: General Installation

Before installation please read the following points:

- When designing the counter body ensure there is adequate access.
- The counter top must be perfectly level before the drop-in units are installed.
- It is advisable to protect the counter top surface with thick card, hardboard, thin plywood sheet or similar, to avoid accidental damage during positioning.
- Each drop-in is secured to the countertop with a continuous bead of silicon sealant between the unit & work surface.
- An adequate amount of personnel (or lifting gear if available) should be used, to avoid any risk of injury or damage to equipment.
- Before installing, it is recommended that the work top is protected & all loose items are removed from unit to aid handling i.e. Glass screens, canopies, etc.

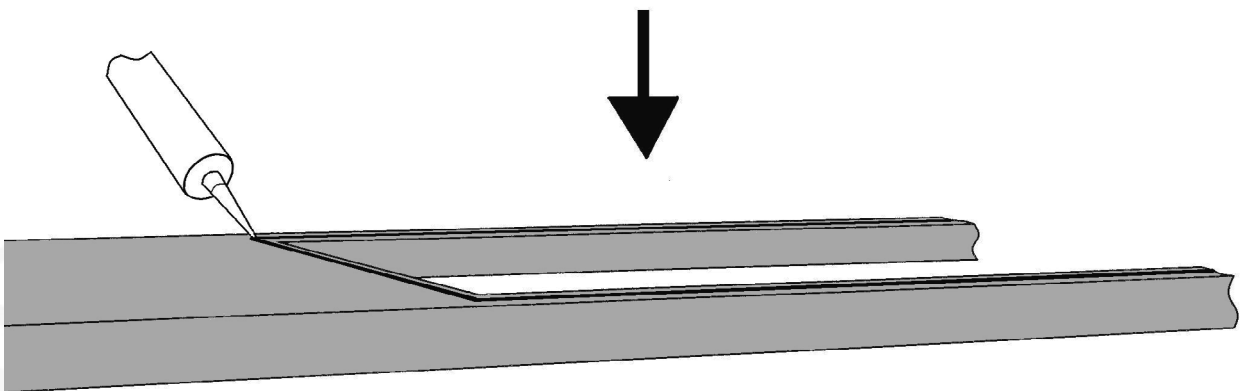
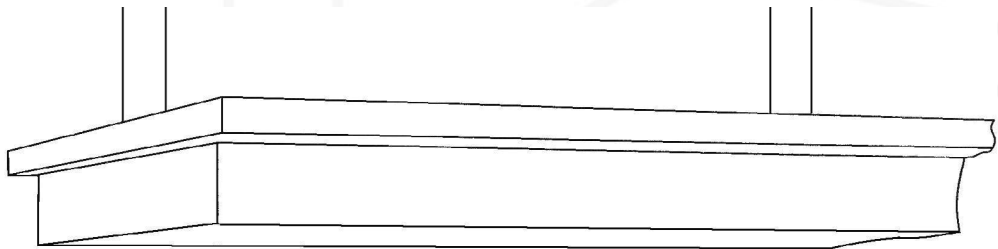


This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E., show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.

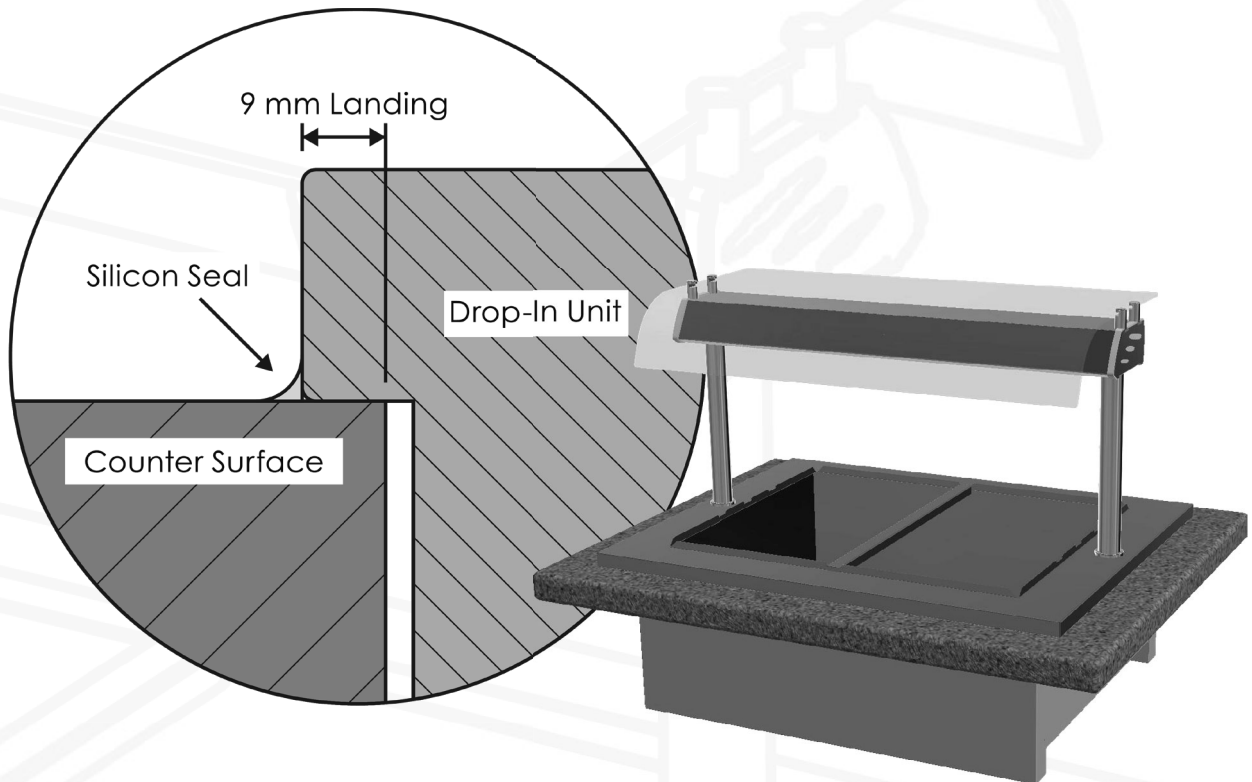
1. Remove all packaging & plastic coatings from the appliance. Check for any damage.
2. Assemble all parts, including shelves, food containers etc.
3. Bain-marie Dry Well: Ensure that the heater is located correctly and plugged in.
4. Heated units: Fit the supplied halogen bulbs to the holders under the gantry.
5. Ensure all switches and thermostat controls are in the OFF position.
6. Connect the mains input plug to the socket outlet.
7. Turn on and check the unit is functioning correctly.

2.1: Method

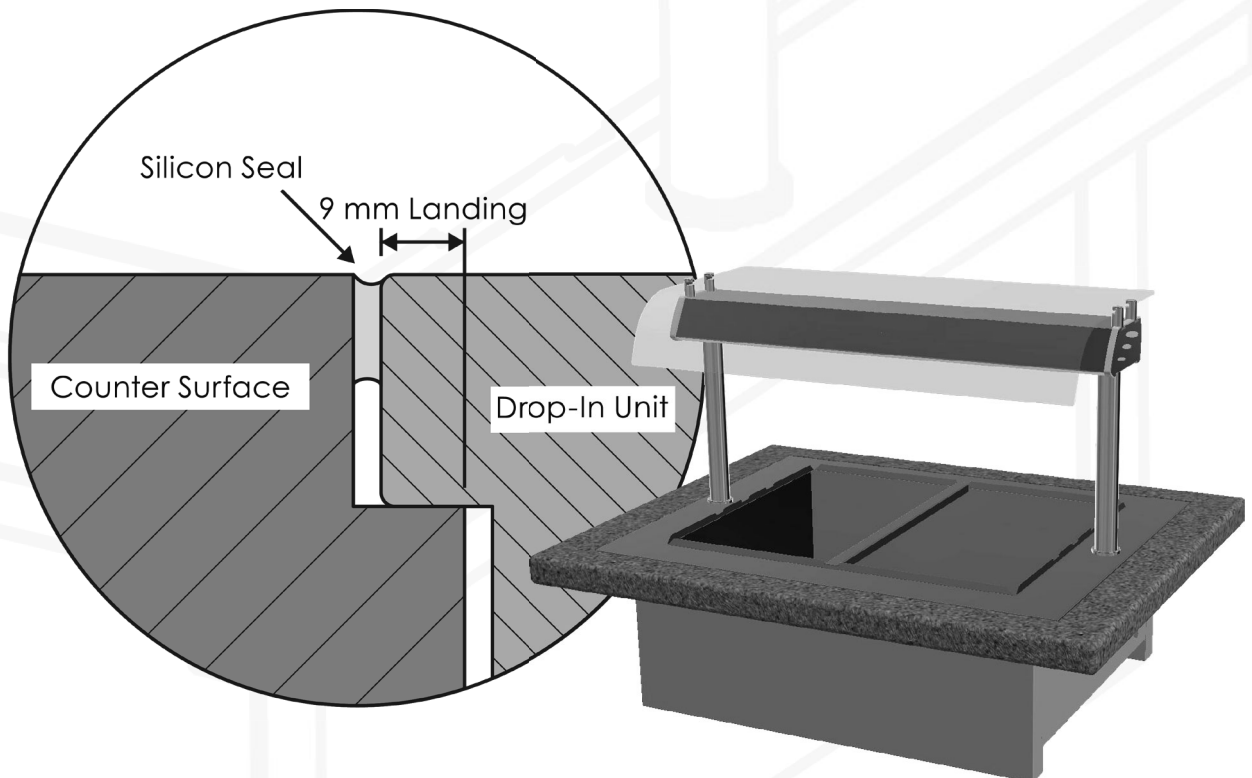
- Drop-In units are designed for installation using the minimum of tools.
- They can be installed into any type of counter body so long as the carcass construction is strong enough to support their weight.
- Drop-In models require a bed of sealant to fix them in place.
- All models require a cut out in the top of the counter body. Therefore, a void or empty cupboard directly under the Drop-in should be allowed for.



Surface Mounted



Flush with Surface



2.2: Cut-out Dimensions

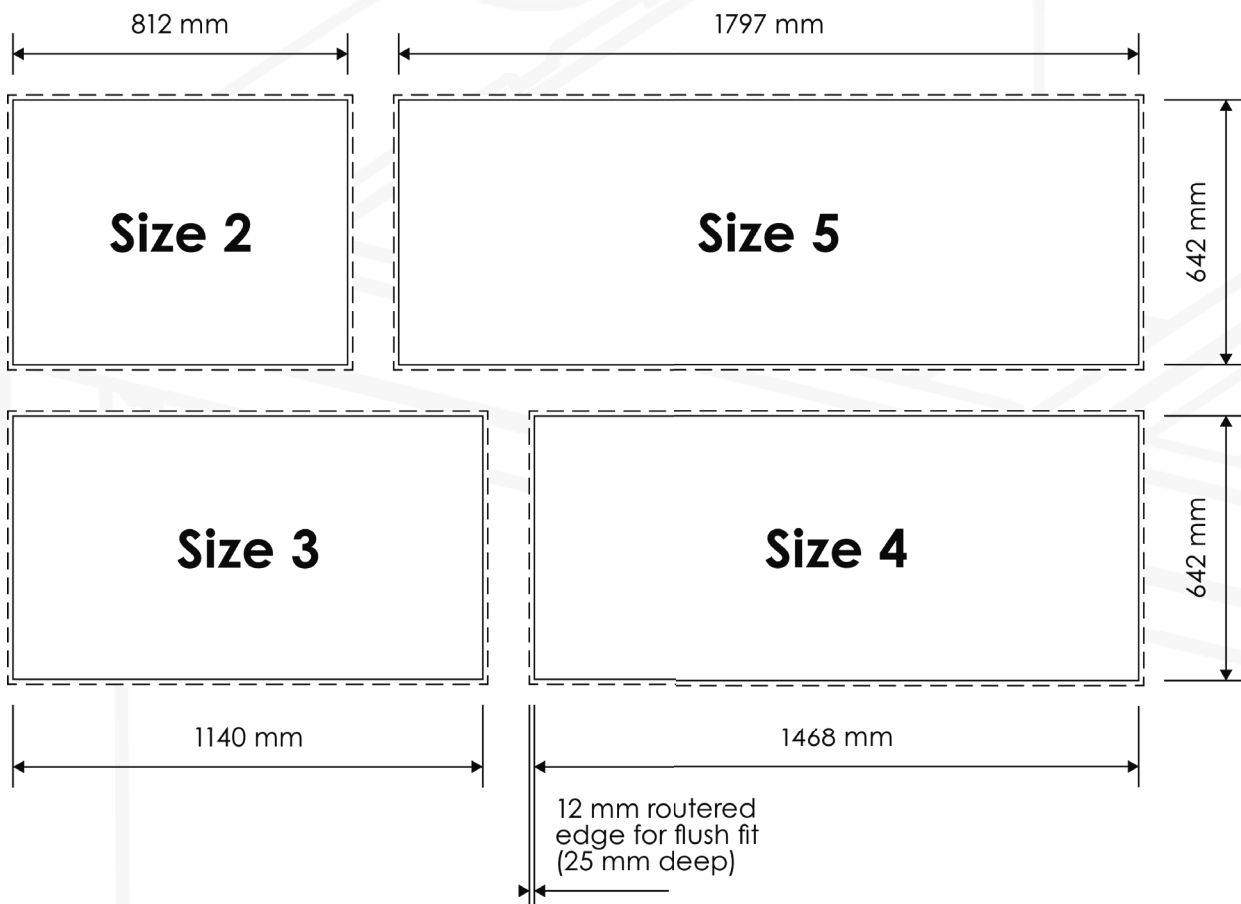
Depending on the type of counter top material. Installers may choose to cut-out the proposed hole onsite. Use the table below to establish & mark out the correct cut-out size of your chosen drop-in model. Alternatively, CNC operators can use the table when preparing materials that can only be machined off site (i.e. Stone, metal, etc).



Note: When laying out the cut-out position, care should be taken to make sure the 'drop-in' body does not foul the inside of the unit carcass under.

For a flush fit, the routed edge provides a 3mm gap to seal with..

Standard Dimensions



Soup Station

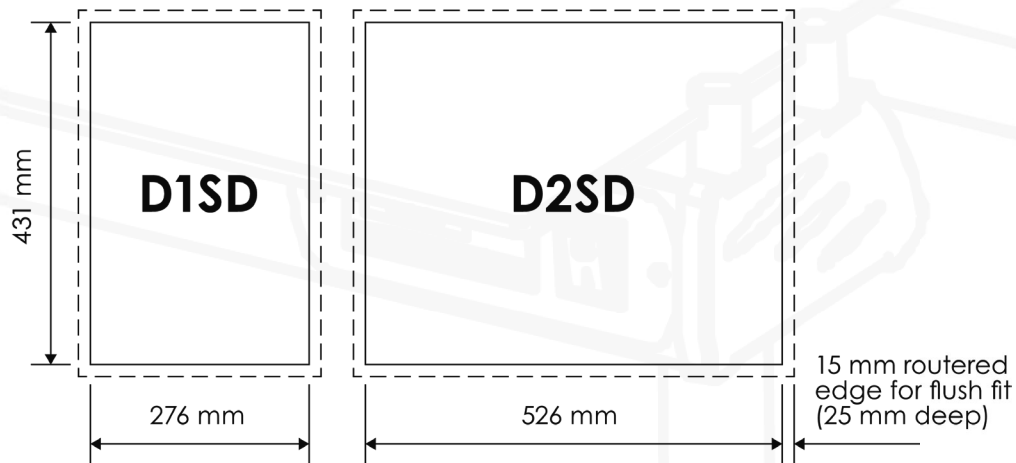
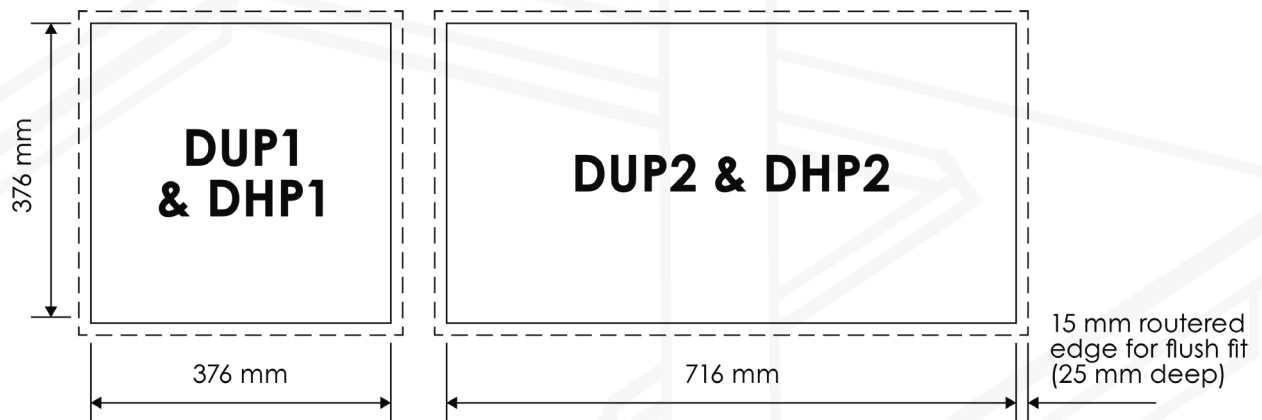
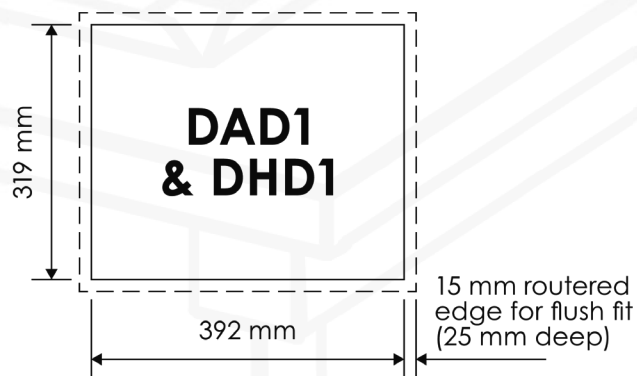


Plate Dispenser



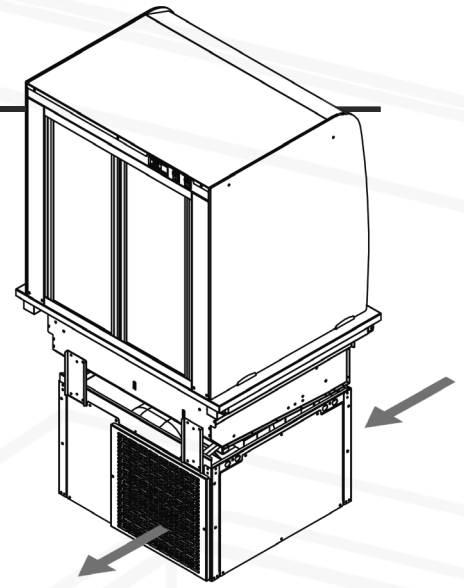
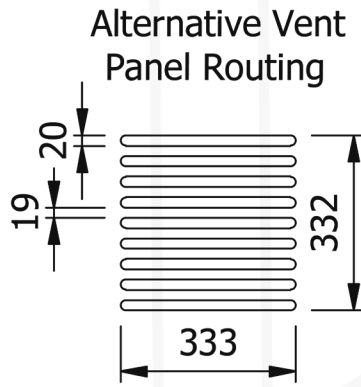
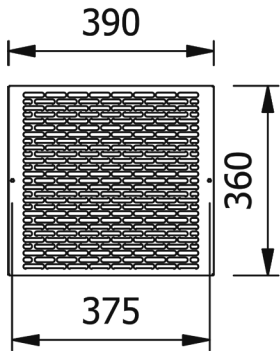
Universal Crockery Dispenser



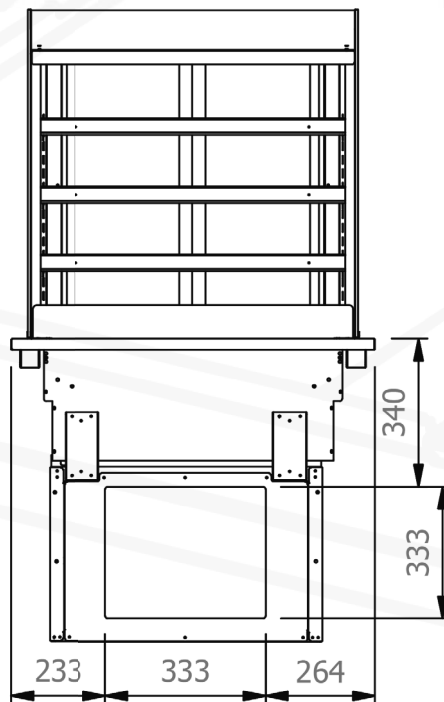
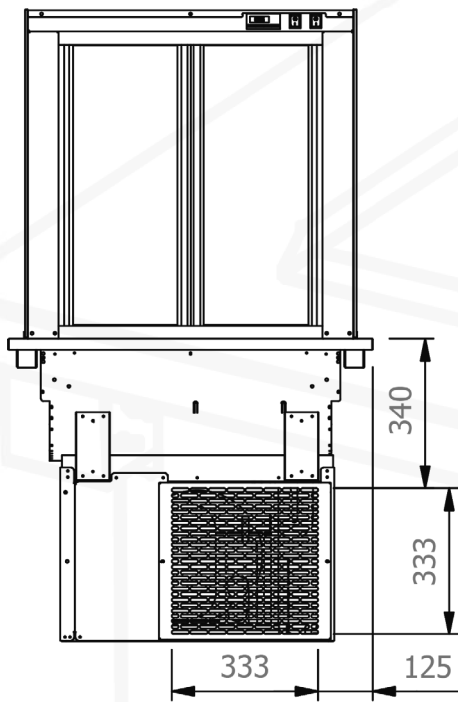
2.3: Air Vent Cut-Out Dimensions

All Size 2 Refrigerated Units

(D2RD Illustrated)

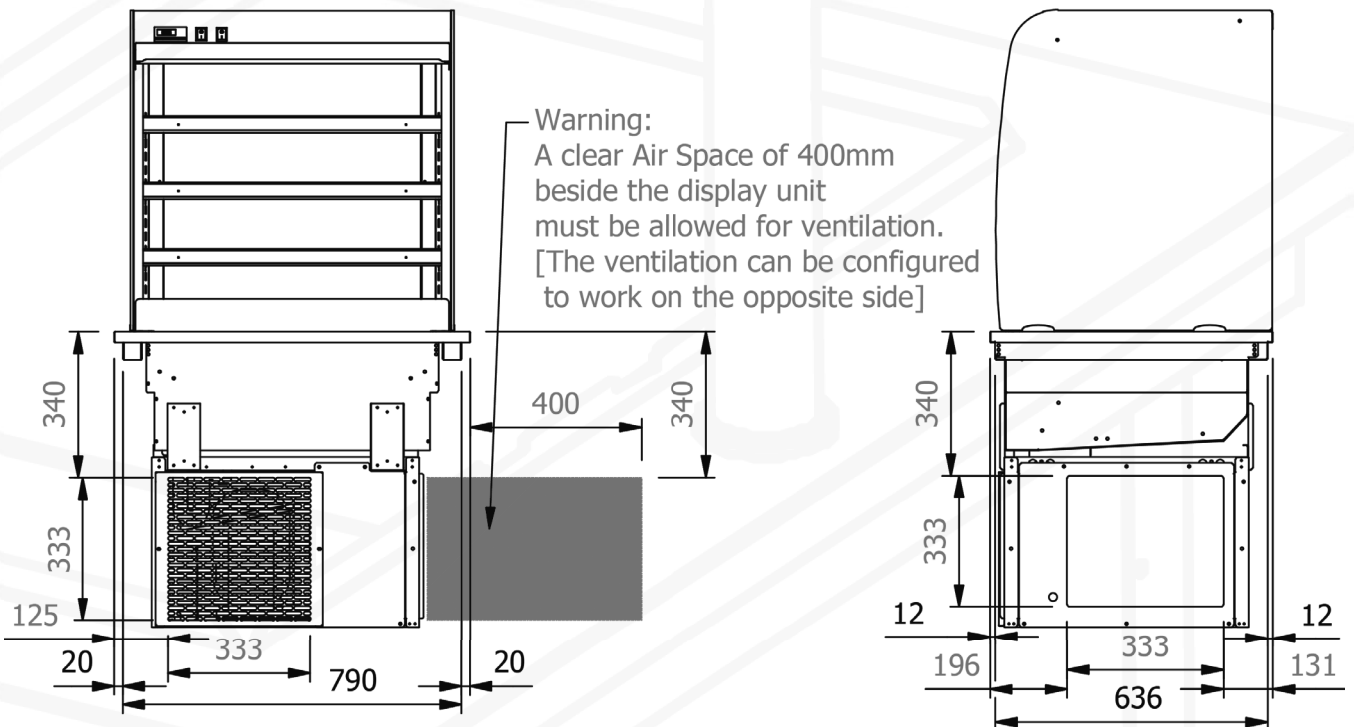
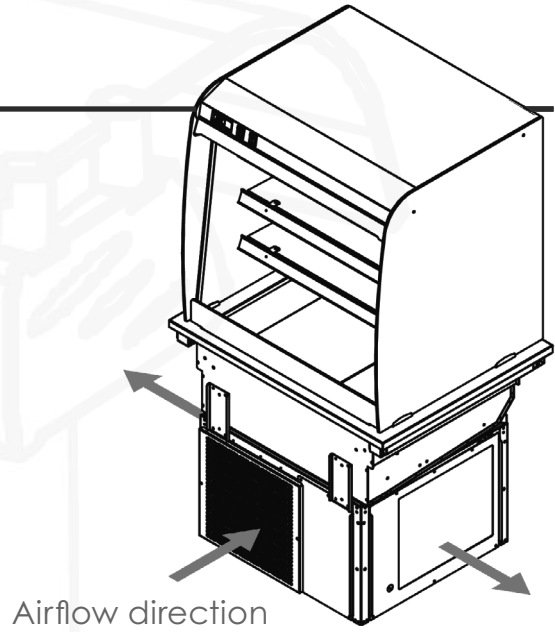
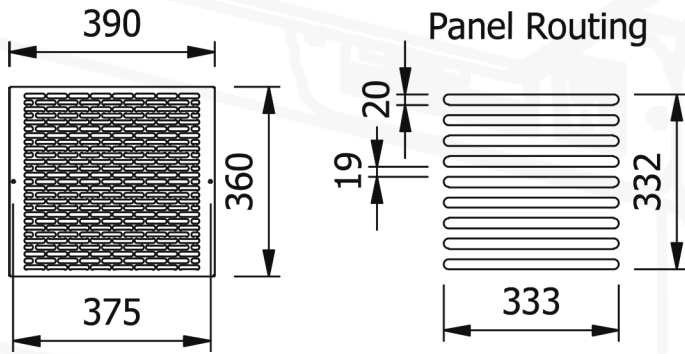


Airflow direction



All size 2 units with back to wall

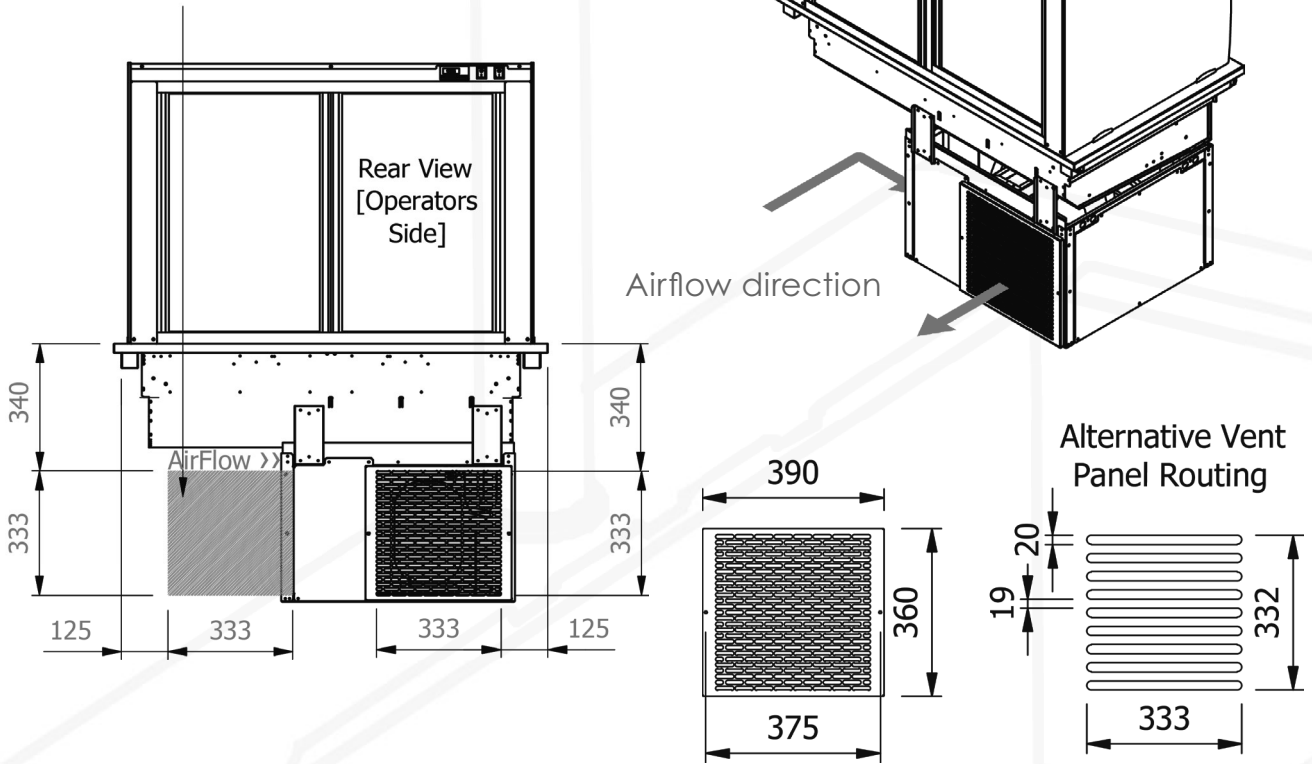
(D2RDFC Illustrated)



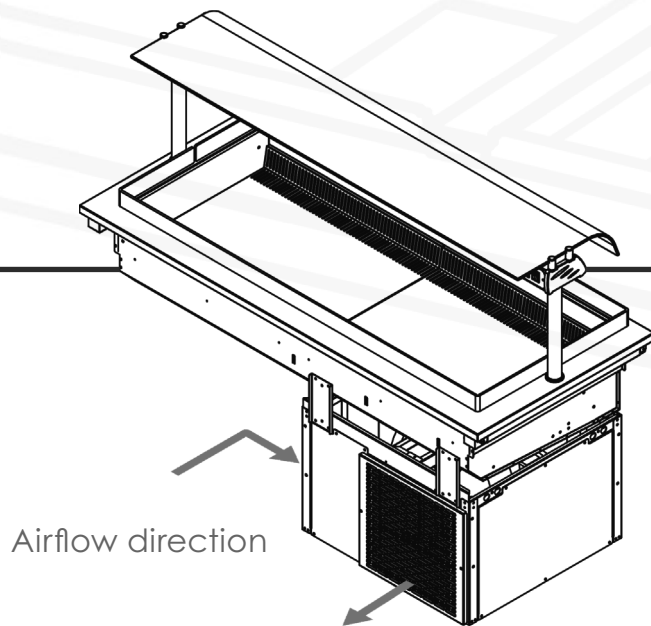
All size 3, 4 & 5 refrigerated units

(D3RD Illustrated)

Important
Position of air intake vent
This area must be clear for air flow



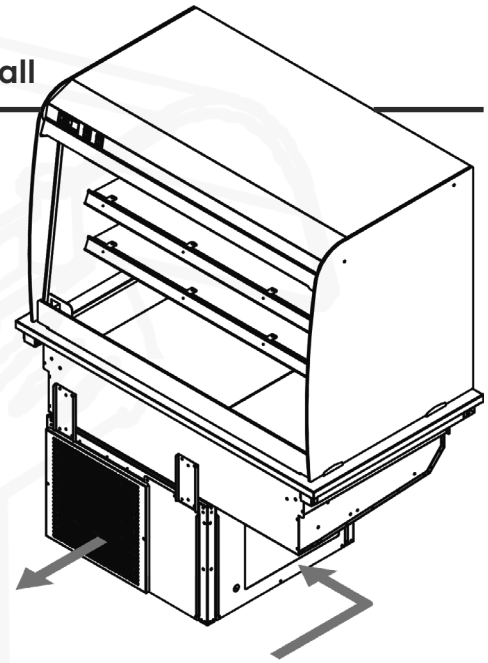
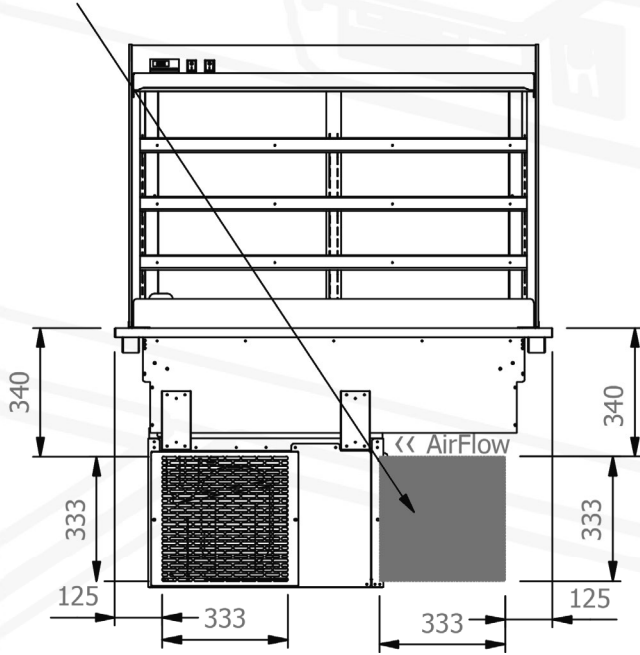
(D4RW Illustrated)



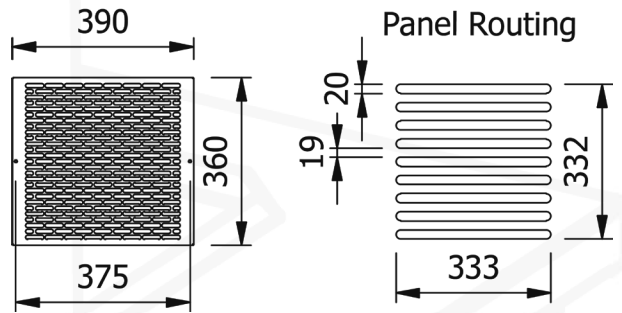
All size 3, 4 & 5 refrigerated units with back to wall

(D3RDFC Illustrated)

Important
Position of air intake vent
This area must be clear for air flow

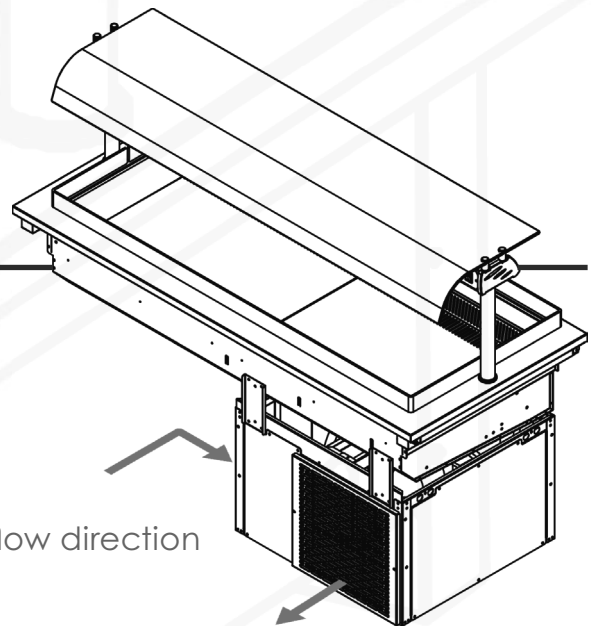


Airflow direction



Alternative Vent Panel Routing

(D4RW Illustrated)



Airflow direction

2.4: Refrigerated Units Additional Operation & Installation Conditions



To ensure the satisfactory operation and optimum efficiency of this unit, it is imperative that the ambient room conditions where the units are being used **do not exceed a room temperature of 25°C** or **exceed a relative room humidity of 60%**.



Should conditions exceed the above, the display units may not maintain food temperatures at the required levels. Versigen cannot accept responsibility for the performance of the units being used in extreme conditions.

Do not:



- install units where there is high radiated heat, e.g. direct sunlight, room heaters, or bright spot lights
- install units in draughty conditions where the air movement is greater than 0.2mtr/sec. (e.g. near doors, windows, air conditioning units or fans).

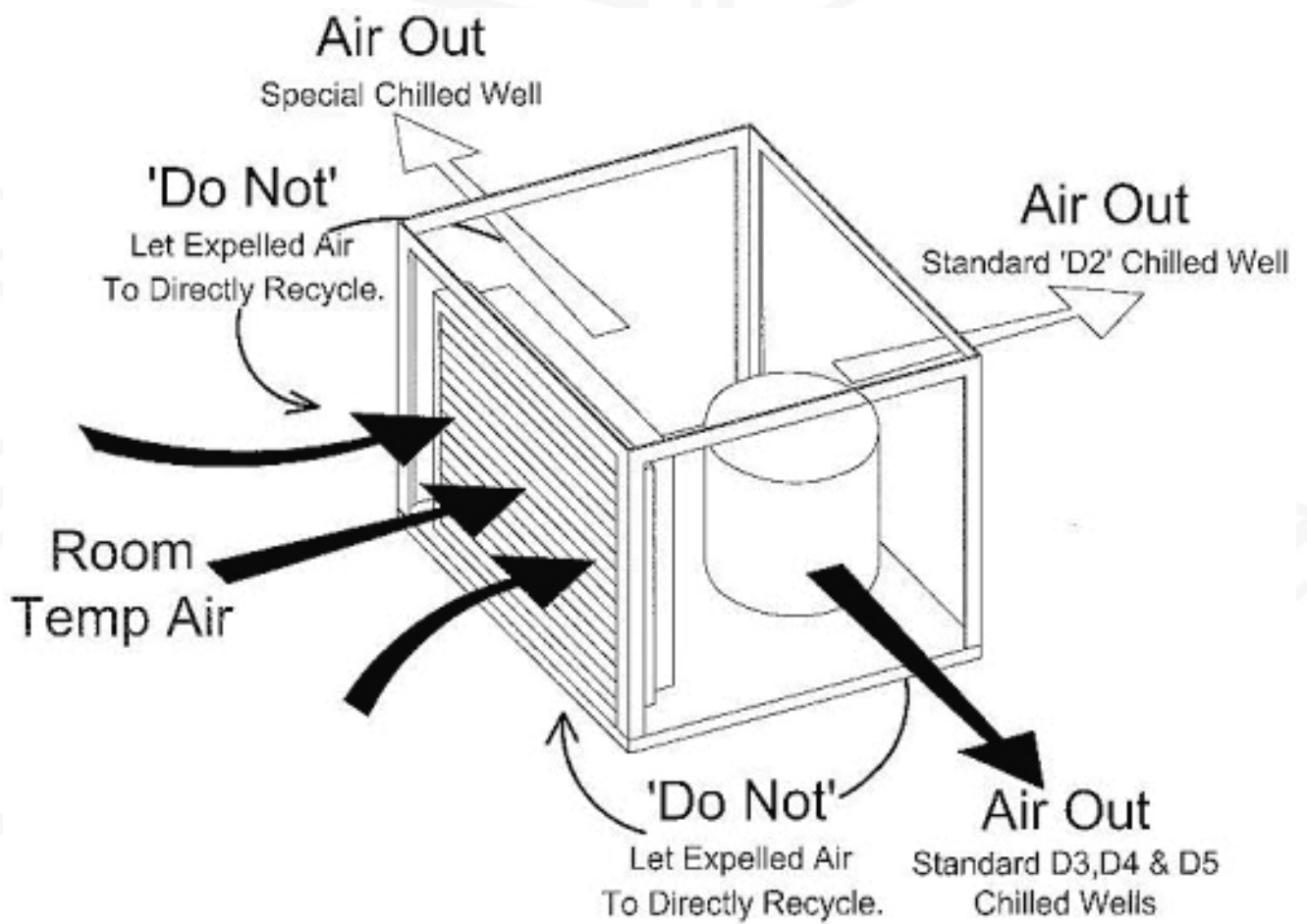
When installing these refrigerated units, allowances must be made for air venting. It is crucial that there is an unrestricted air flow through the under slung compressor and condensing coil.

Proper venting must be provided ensuring cool air from the room can be pumped in through the condensing coil and out the other side.

The hot air blown out from the opposite side 'must not' be allowed to be sucked back through the condensing coil [see image on page 15].



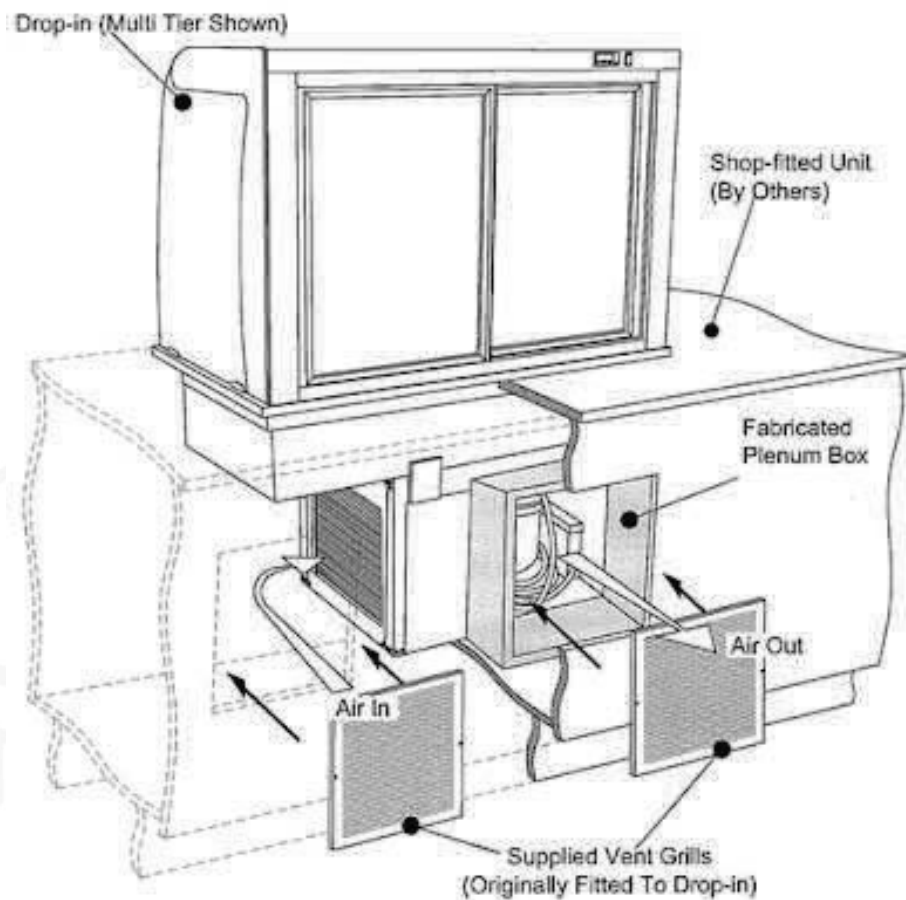
Air Flow (see image on page 15) provides a general understanding of the compressor airflow through our standard refrigerated Drop-in compressor housing. Do not let the warm expelled air from the compressor recycle directly back through the Condensing coil.



Where the drop-in requires boxing in the 'Plenum Duct' supplied should be fitted to fill in the void between the drop-in body & the shop-fitted counter panels.



Blocked vents will cause reduced efficiency and lead to malfunction:



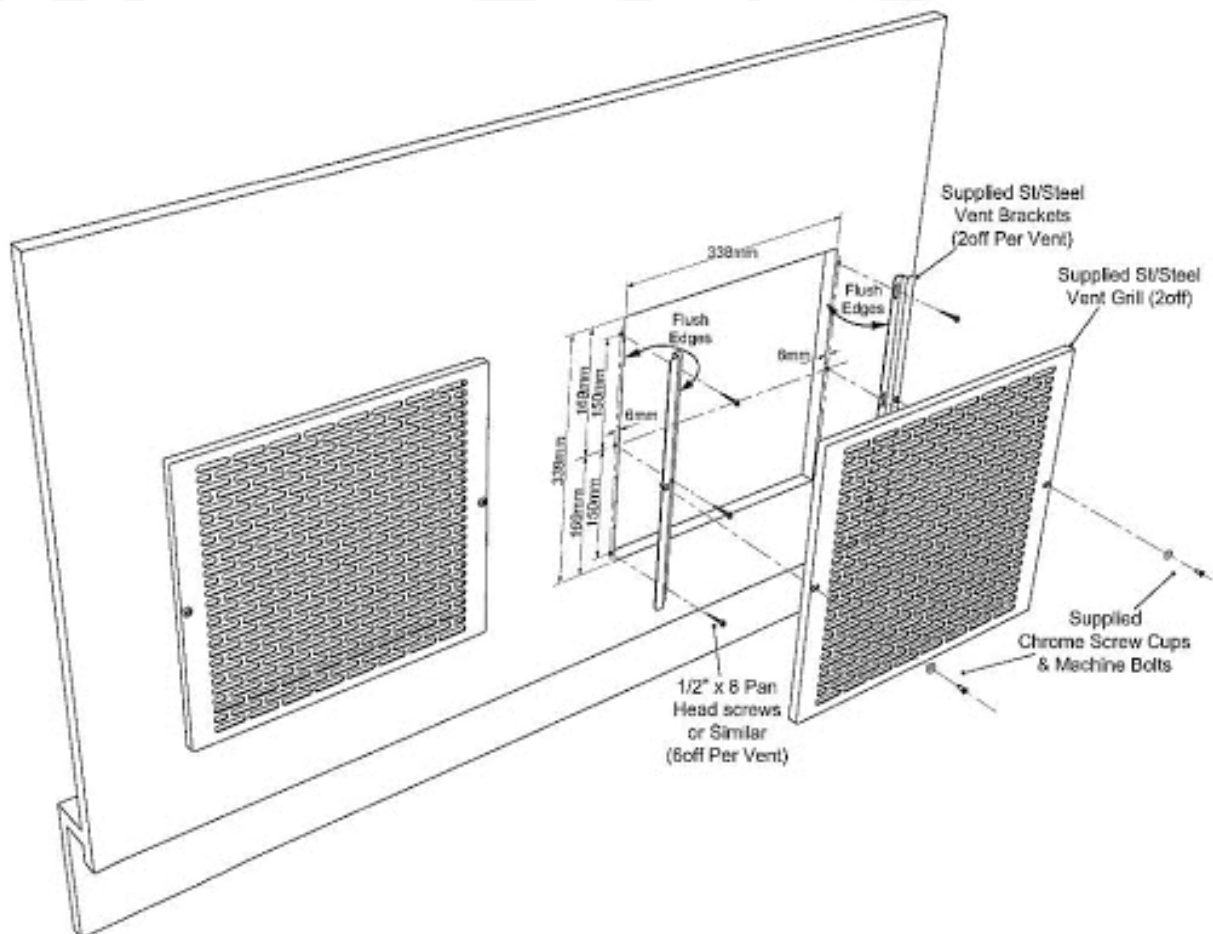
Plenum Duct in Situ, a 'plenum duct' will be required in certain situations to stop expelled air from the compressor being directly recycled into the coil vent. This box should be fitted to suit the gap between drop-in and the counter panel.

Vent Grill Installation

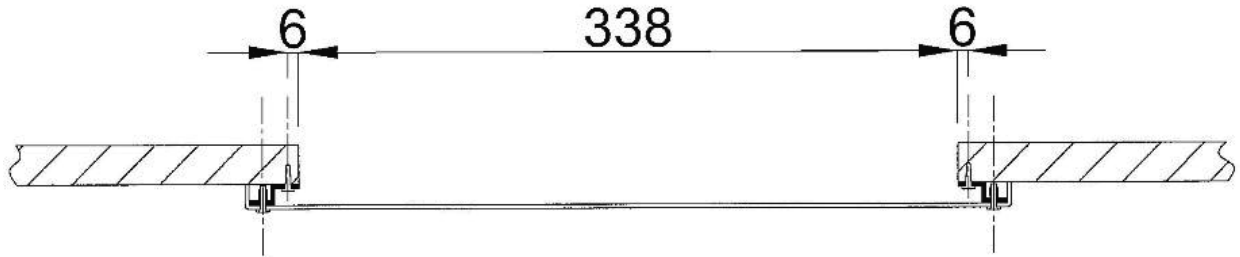


Drop-in units are designed to slot into a pre-fabricated counter that's open to the rear (Operators Side), to allow a free circulation of air through the compressor housing. If the design of the counter dictates the rear to be panelled off, remove the two vent grills that are factory fitted and relocating them onto the shop-fitted rear panel (By others). The 'plenum duct' would need to be fitted, to fill in the void behind the panel.

1. Remove the two Vent panels from the compressor housing.
2. Referring to the diagrams on pages 10 & 13, mark and cut out the vent holes.
3. Referring to the dimensions on the diagram below, mark out the centre hole for both vent brackets make sure there is an even overhang top & bottom of the vent cut-out.



4. Drill a pilot hole & secure brackets using 1/2" (12mm) x 8 pan head screws or similar.



5. Drill pilot holes for the four remaining top and bottom bracket fixings, & secure.
6. Offer up the Vent Grill on to the brackets and secure using the machine bolts provided.

The vent grill can be removed, providing access to clean the compressor coil.

Lifting Unit into Position

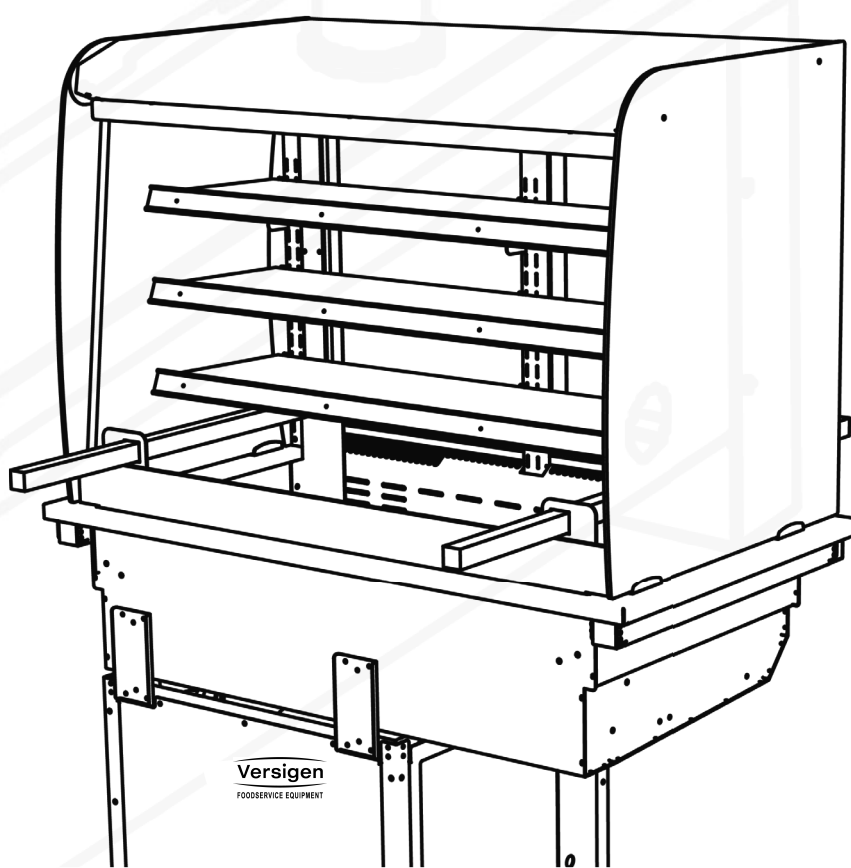
Two lifting tubes are supplied with each unit. These tubes should be used when moving or lifting the unit into position. Lifting eyes are positioned at each corner of the unit to enable lifting. These lifting eyes are temporarily fitted to the unit and must be removed after installation is complete.

1. Slide each lifting tube through a set of lifting eyes, one at each end of the unit.
2. Allow an even amount of tube to protrude from each side (800mm Approx.).

This will provide enough room for two people to get a comfortable grip at each corner. Consult the unit specifications to decide on the number of people needed to lift the unit, approximately 25Kg per person is recommended.

Check your own company's health and safety policy before attempting to lift. Alternatively, a small portable lifting hoist can be used to lift the unit. Pass lifting ropes through the lifting eyes taking care not to cut or damage the ropes.

3. When the unit has been lowered into place remove lifting eyes.
4. Remove lifting eyes with the Allen key provided and replace airflow grilles.



Hot-Top: Specifications

Model	Weight (kg)	Length x Depth (mm)	Height above display top	No. of 180w Neo Ceram Hot Plates	No of 220w lamps	Electrical 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
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
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
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
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
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
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

Operation

Hot-Tops are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods. They are fitted with easy to clean Neo-Ceram thermo panels. Their energy regulated surface temperature is controlled at around 90°.

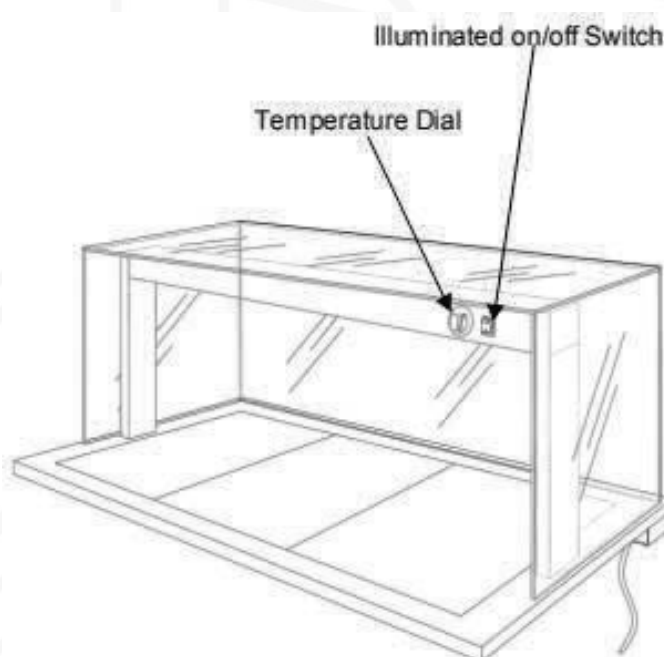


These units are not designed to heat up cold food.

The correct serving temperature is dependent on the food type, and quantity. Flat base dishes are recommended to allow best heat transfer.

The Hot Top & Gantry are both controlled by a green neon on/off switch and energy regulating control knob.

1. Connect plug to 10-Amp socket and switch on at mains socket.
2. Power on with green illuminated Switch
3. Turn Control Knob to position 3 [Full Power]
4. Leave for 15mins to reach serving temperature
5. Set the temperature of the Hotplate to the desired position (Control range between 1-3 with 3 being full power).
6. Dishes with 'precooked' food can now be loaded.
7. When serving is complete all switches should be turned off.
8. To maintain the life clean regularly with a damp cloth.



Bainmarie Dry Heat: Specifications

Model	Weight (kg)	Length x Depth (mm)	Height above display top	GN 1/1 Capacity	No of 220w lamps	Electrical 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
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	10amp	2.78
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	10amp	2.78
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	10amp	2.78
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	10amp	2.78
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	10amp	2.78
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	10amp	2.78

Bainmarie Dry Heat: Operation

Bain-marie units are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods, complete with an inset well designed to accommodate various combinations of interchangeable Gastronome type pans up to 150 mm deep. Each opening can also be fitted with an optional spiked carvery pad or Neo-Ceram Hot Top adaptor.



These units are not designed to heat up cold food.

The correct serving temperature is dependent on the food type, amount of food in container, etc. Fit empty pans and lids into their openings before switching the unit on. After the 30mins has elapsed load food and replace lids. Do not remove lids until service is due to commence.

The Bain-marie & Gantry are both controlled by a green neon on/off switch and a digital temperature control.

1. Connect plug to 10-Amp socket and switch on at mains socket.
2. Power on with green illuminated Switch
3. Digital illuminates and controls the Bain-marie well temperature
4. Leave for 30mins to reach serving temperature
5. Set the temperature of the Bain-marie to the desired position (Factory set at 95° adjustable between 80° and 100°).
6. Precooked food can now be loaded.
7. When serving is complete all switches should be turned off.

To maintain the life clean regularly with a damp cloth.

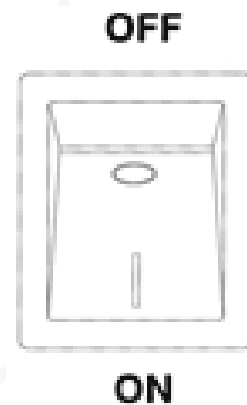
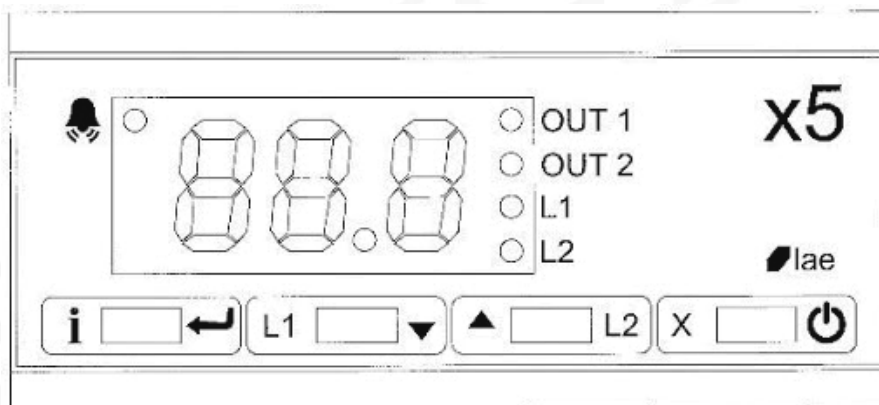
Changing Temperature Setting



These units are not designed to heat up cold food.

To access the temperature in the controller:

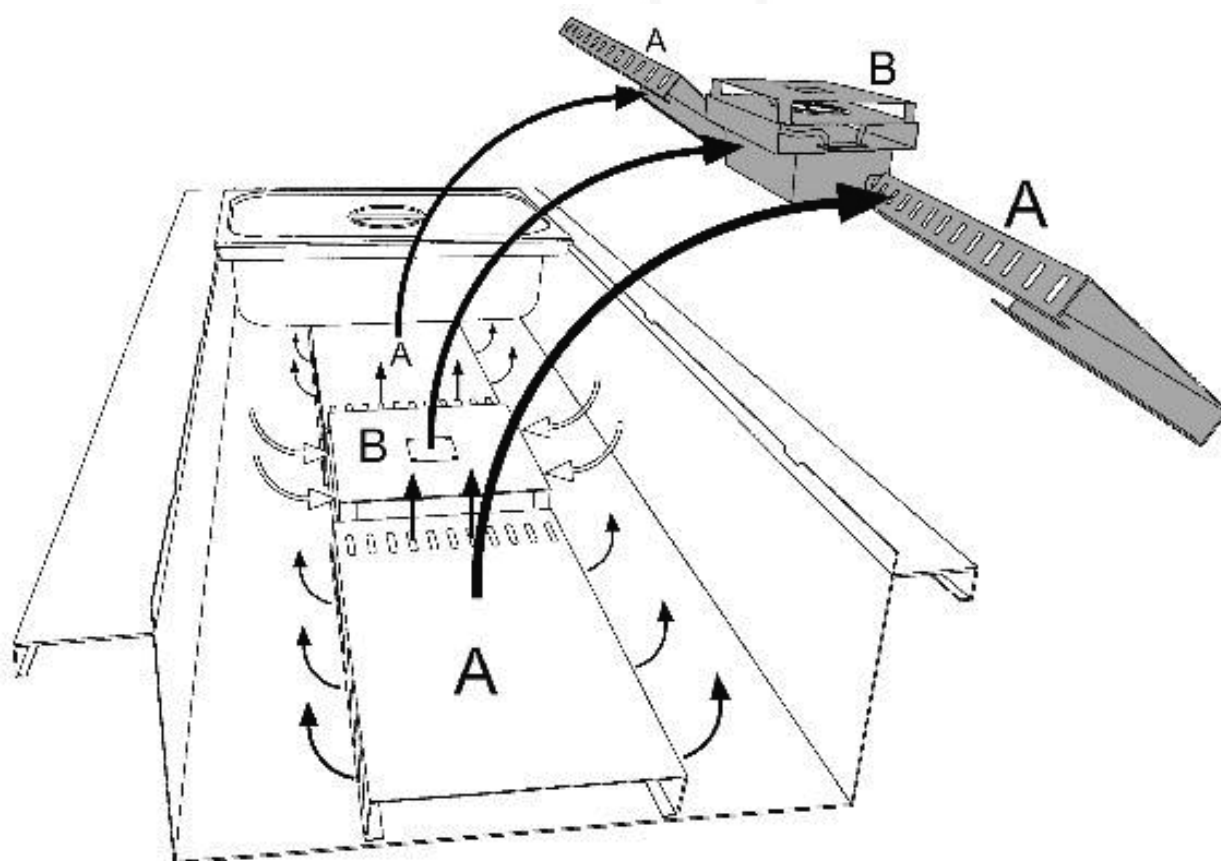
1. Press the L1 key. The display will show 1SP for 1 second and then the temperature.
2. Use the L1 and L2 keys to adjust the temperature L1 for a lower or L2 for a higher temperature
3. To save the temperature. Press the i key or wait 10 seconds
4. To exit without changing the setting, press the X key.



The Dry heat Bain-marie well incorporates an innovative fan assisted heating unit. This compact heating unit is removable for easy cleaning and maintenance.

There are two hot air distribution channels - one on either side of the fan. Note: The smaller Size 2 units have the Fan only.

- A** Hot Air Distribution channels (Take hold of channel and lift upwards)
- B** Sahara Fan (Take hold of casing and lift upwards) Replacing both items is a reversal:



These units will remain hot for a long period of time after use. Air flow vents must not be blocked.

- The 4 clear arrows represent air entering the Sahara fan 'B'
- The Black arrows show the regenerated hot air being evenly distributed

Bainmarie Wet Heat: Specifications

Model	Weight (kg)	Length x Depth (mm)	Height above display top	GN 1/1 Capacity	No of 220w lamps	Electrical 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
D2BMW	34	830 x 660	408	2	1	10amp	2.22
D3BMW	44	1158 x 660	408	3	2	15amp	3.44
D4BMW	55	1486 x 660	408	4	3	32amp	4.66
D5BMW	67	1814 x 660	408	5	4	32amp	5.88
D2BMWF	44	830 x 660	408	2	1	10amp	2.22
D3BMWF	53	1158 x 660	408	3	2	15amp	3.44
D4BMWF	65	1486 x 660	408	4	3	32amp	4.66
D5BMWF	78	1814 x 660	408	5	4	32amp	5.88
D2BMWSL	40	830 x 660	396	2	1	10amp	2.22
D3BMWSL	53	1158 x 660	396	3	2	15amp	3.44
D4BMWSL	67	1486 x 660	396	4	3	32amp	4.66
D5BMWSL	81	1814 x 660	396	5	4	32amp	5.88
D2BMWSLF	48	830 x 660	396	2	1	10amp	2.22
D3BMWSLF	61	1158 x 660	396	3	2	15amp	3.44
D4BMWSLF	75	1486 x 660	396	4	3	32amp	4.66
D5BMWSLF	89	1814 x 660	396	5	4	32amp	5.88
D2BMWD	44	830 x 660	540	2	1	10amp	2.22
D3BMWD	58	1158 x 660	540	3	2	15amp	3.44
D4BMWD	76	1486 x 660	540	4	3	32amp	4.66
D5BMWD	86	1814 x 660	540	5	4	32amp	5.88
D2BMWDSL	48	830 x 660	540	2	1	10amp	2.22
D3BMWDSL	60	1158 x 660	540	3	2	15amp	3.44
D4BMWDSL	75	1486 x 660	540	4	3	32amp	4.66
D5BMWDSL	89	1814 x 660	540	5	4	32amp	5.88

Operation

Bain-marie units are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods, complete with an inset well designed to accommodate various combinations of interchangeable Gastronome type pans up to 150 mm deep. Each opening can also be fitted with an optional spiked carvery pad or Neo-Ceram Hot Top adaptor.



These units are not designed to heat up cold food.

The correct serving temperature is dependent on the food type, amount of food in container, etc. Fit empty pans and lids into their openings before switching the unit on. After the 45mins has elapsed load food and replace lids. Do not remove lids until service is due to commence.



This a wet heat only unit. The heating elements must always be fully immersed in water. Before switching on fill with water up to the level mark and make sure the drain valve is in the closed position.



Filling and maintaining the water level refer to page 29.

The Bain-marie & Gantry are both controlled by a green neon on/off switch and a digital temperature control.

1. Connect plug and switch on at mains outlet
2. Power on with green illuminated Switch
3. Digital illuminates and controls the Bain-marie well temperature
4. Leave for 45mins to reach serving temperature
5. Set the temperature of the Bain-marie to the desired position (Factory set at 95° adjustable between 80° and 100°)
6. Precooked food can now be loaded.
7. When serving is complete all switches should be turned off.

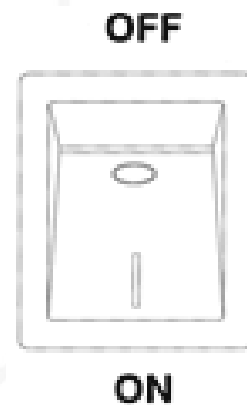
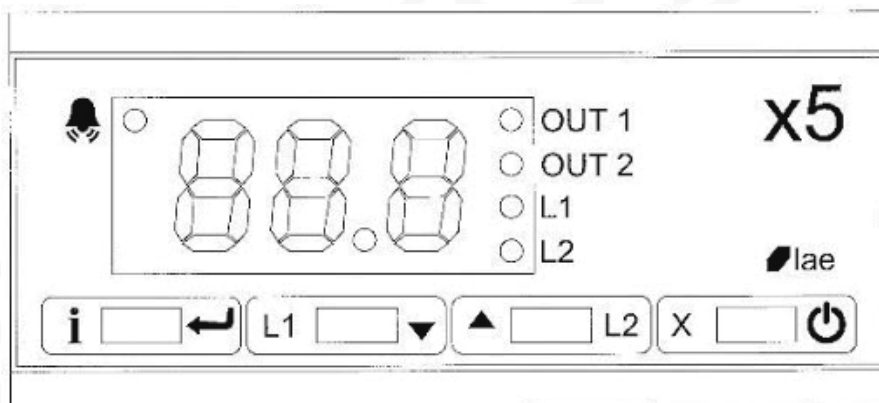
Changing Temperature Setting



These units are not designed to heat up cold food.

To access the temperature in the controller:

1. Press the L1 key. The display will show 1SP for 1 second and then the temperature.
2. Use the L1 and L2 keys to adjust the temperature L1 for a lower or L2 for a higher temperature
3. To save the temperature. Press the i key or wait 10 seconds
4. To exit without changing the setting, press the X key.



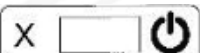
Filling the Well

1. First check the drain valve is fitted correctly and in the closed position.
2. Carefully fill well with warm water (if available) up to the water level mark.
3. Fit empty pans and lids into their openings before switching the unit on.
4. Leave for 45mins to reach serving temperature

Low Water Level Sensor

This Wet Well Bain-marie is fitted with a low water sensor, which sends a flashing 'hl' message to the display on the digital controller when the water level falls below an acceptable level.

If this message appears, ["flashing" hl]:

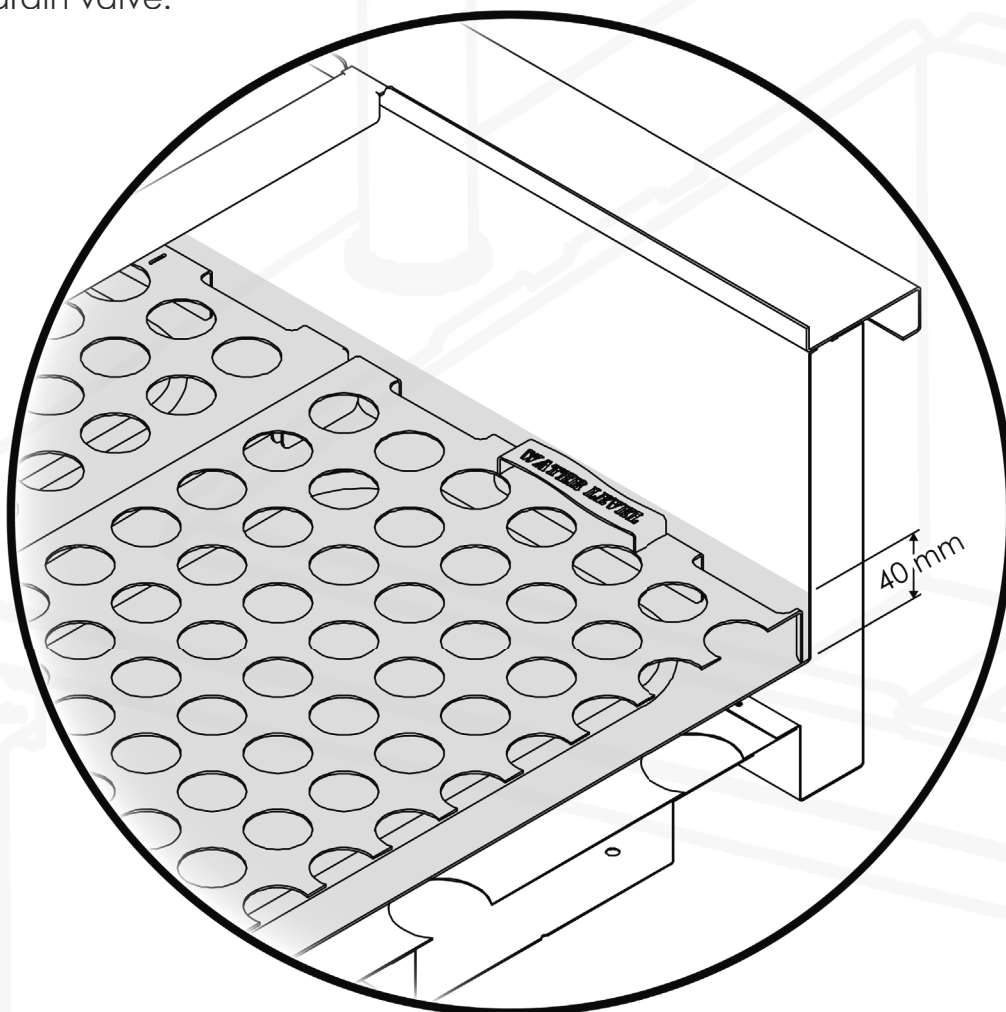
1. Immediately refill with water.
2. Press  on the digital control.



If the water level is left to fall below the heating element, premature failure of the heating element may result.

Draining the Well

1. Switch off & disconnect unit from mains power.
2. Wait until water cools down to room temperature.
3. Open drain valve & fill container.
4. Switch off valve & empty container when full in a suitable place.
5. Repeat until well is empty.
6. Close drain valve.



These units will remain hot for a long period of time after use.



If required to top up the water level in mid service, use suitable heat insulated gloves when removing the hot Bain Marie containers.

Heated Display [Grab & Go]: Specifications

Model	Weight (kg)	Length x Depth (mm)	Height above display top	No. of Display Shelves	No of 220w lamps	Electrical Supply	Power Rating (kw)
D2GH	66	830 x 660	750	3	N/A	10amp	2.5
D3GH	87	1158 x 660	750	3	N/A	10amp	2.5
D2GHFC	60	830 x 660	750	3	N/A	10amp	2.5
D3GHFC	81	1158 x 660	750	3	N/A	10amp	2.5
D2GA	61	830 x 660	750	3	N/A	10amp	2.5
D3GA	82	1158 x 660	750	3	N/A	10amp	2.5
D2GAFC	60	830 x 660	750	3	N/A	10amp	2.5
D3GAFC	81	1158 x 660	750	3	N/A	10amp	2.5
D2GHSL	68	830 x 660	756	3	N/A	10amp	2.5
D3GHSL	90	1158 x 660	756	3	N/A	10amp	2.5
D2GASL	62	830 x 660	756	3	N/A	10amp	2.5
D3GASL	84	1158 x 660	756	3	N/A	10amp	2.5
D2GASLFC	61	830 x 660	756	3	N/A	10amp	2.5
D3GASLFC	82	1158 x 660	756	3	N/A	10amp	2.5

Heated Display [Grab & Go]: Operation

Heated display units can be either free standing as a Table Top or inset as a Drop-in unit.

Designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods. Utilising forced hot air technology with adjustable perforated shelving for maximum heat distribution.

Complete with either sliding glass rear doors or a solid back with front controls.



These units are not designed to heat up cold food.

The correct serving temperature is dependent on the food type, quantity and packaging, etc.

The Display unit is controlled by a green neon on/off switch and a digital temperature control.

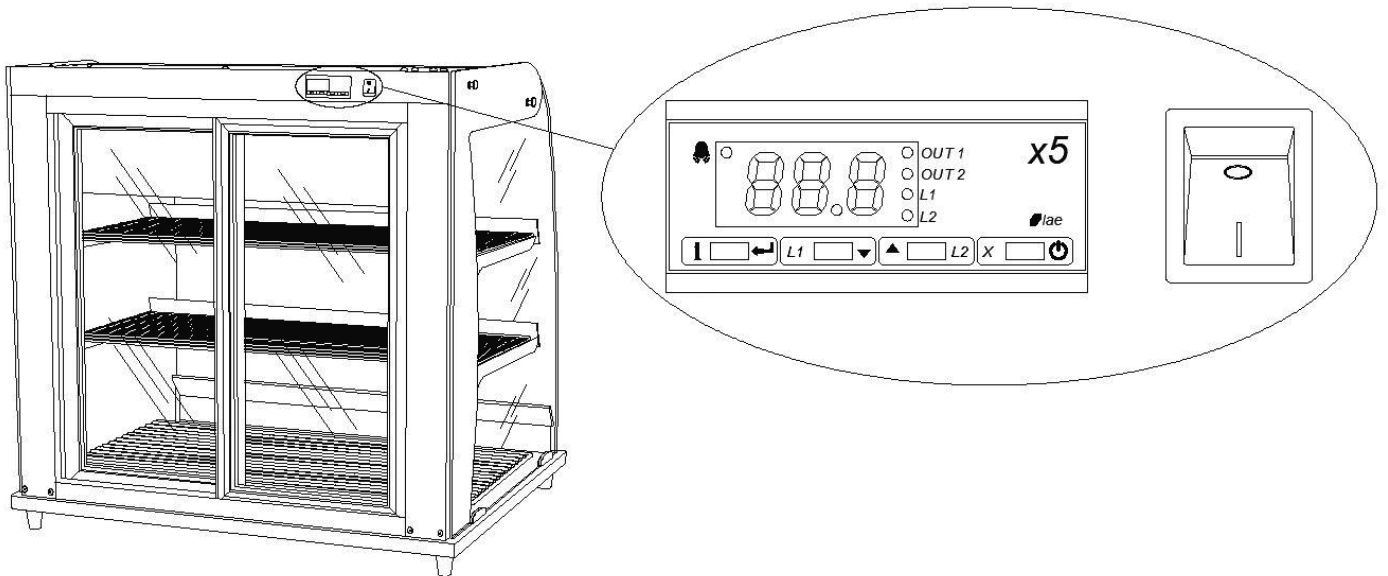
1. Connect plug to 10-Amp socket and switch on at mains socket.
2. Power on with green illuminated Switch.
3. Digital illuminates and controls the display temperature.
4. Leave for 30mins to reach serving temperature.
5. Set the temperature of the display to the desired position (Factory set at 80° adjustable between 60° and 95°)
6. Precooked food can now be loaded.
7. When serving is complete all switches should be turned off.

To maintain the life clean regularly with a damp cloth.

Changing Temperature Settings

To access the temperature in the controller:

1. Press the L1 key. The display will show 1SP for 1 second and then the temperature.
2. Use the L1 and L2 keys to adjust the temperature. L1 for a lower or L2 for a higher temperature.
3. To save the temperature. Press the i key or wait 10 seconds
4. To exit without changing the setting, press the X key.



Refrigerated Well: Specifications

Model	Weight (kg)	Length x Depth (mm)	Height above display top	GN 1/1 Capacity	No of G4 LED lamps	Electrical Supply	Power Rating (kw)
D2RWNG	67	830 x 660	25	2	4	10amp	1.0
D3RWNG	76	1158 x 660	25	3	5	10amp	1.5
D4RWNG	85	1486 x 660	25	4	6	10amp	1.5
D5RWNG	93	1814 x 660	25	5	7	10amp	2.0
D2RW	74	830 x 660	408	2	4	10amp	1.0
D3RW	85	1158 x 660	408	3	5	10amp	1.5
D4RW	95	1486 x 660	408	4	6	10amp	1.5
D5RW	105	1814 x 660	408	5	7	10amp	2.0
D2RWF	82	830 x 660	408	2	4	10amp	1.0
D3RWF	94	1158 x 660	408	3	5	10amp	1.5
D4RWF	105	1486 x 660	408	4	6	10amp	1.5
D5RWF	116	1814 x 660	408	5	7	10amp	2.0
D2RWSL	74	830 x 660	396	2	4	10amp	1.0
D3RWSL	85	1158 x 660	396	3	5	10amp	1.5
D4RWSL	95	1486 x 660	396	4	6	10amp	1.5
D5RWSL	105	1814 x 660	396	5	7	10amp	2.0
D2RWSLF	82	830 x 660	396	2	4	10amp	1.0
D3RWSLF	94	1158 x 660	396	3	5	10amp	1.5
D4RWSLF	105	1486 x 660	396	4	6	10amp	1.5
D5RWSLF	116	1814 x 660	396	5	7	10amp	2.0
D2RWD	78	830 x 660	540	2	4	10amp	1.0
D3RWD	91	1158 x 660	540	3	5	10amp	1.5
D4RWD	102	1486 x 660	540	4	6	10amp	1.5
D5RWD	115	1814 x 660	540	5	7	10amp	2.0
D2RWDSL	82	830 x 660	540	2	4	10amp	1.0
D3RWDSL	94	1158 x 660	540	3	5	10amp	1.5
D4RWDSL	105	1486 x 660	540	4	6	10amp	1.5
D5RWDSL	117	1814 x 660	540	5	7	10amp	2.0

Refrigerated Display [2 Shelf]: Specifications

Model	Weight (kg)	Length x Depth (mm)	Height above display top	No. of Display Shelves	LED Roll Illumination	Electrical Supply	Power Rating (kw)
D2RDL	114	830 x 660	540	2	Yes	10amp	1.5
D3RDL	134	1158 x 660	540	2	Yes	10amp	1.5
D4RDL	151	1486 x 660	540	2	Yes	10amp	2.0
D5RDL	171	1814 x 660	540	2	Yes	10amp	2.5
D2RDLF	122	830 x 660	540	2	Yes	10amp	1.5
D3RDLF	143	1158 x 660	540	2	Yes	10amp	1.5
D4RDLF	161	1486 x 660	540	2	Yes	10amp	2.0
D5RDLF	182	1814 x 660	540	2	Yes	10amp	2.5
D2RDLC	104	830 x 660	540	2	Yes	10amp	1.5
D3RDLC	119	1158 x 660	540	2	Yes	10amp	1.5
D4RDLC	131	1486 x 660	540	2	Yes	10amp	2.0
D5RDLC	157	1814 x 660	540	2	Yes	10amp	2.5
D2RDLSA	119	830 x 660	645	2	Yes	10amp	1.5
D3RDLSA	140	1158 x 660	645	2	Yes	10amp	1.5
D4RDLSA	158	1486 x 660	645	2	Yes	10amp	2.0
D5RDLSA	179	1814 x 660	645	2	Yes	10amp	2.5
D2RDLSL	116	830 x 660	645	2	Yes	10amp	1.5
D3RDLSL	137	1158 x 660	645	2	Yes	10amp	1.5
D4RDLSL	155	1486 x 660	645	2	Yes	10amp	2.0
D5RDLSL	176	1814 x 660	645	2	Yes	10amp	2.5
D2RDLSLF	124	830 x 660	645	2	Yes	10amp	1.5
D3RDLSLF	146	1158 x 660	645	2	Yes	10amp	1.5
D4RDLSLF	165	1486 x 660	645	2	Yes	10amp	2.0
D5RDLSLF	187	1814 x 660	645	2	Yes	10amp	2.5
D2RDLSLFC	114	830 x 660	645	2	Yes	10amp	1.5
D3RDLSLFC	131	1158 x 660	645	2	Yes	10amp	1.5
D4RDLSLFC	145	1486 x 660	645	2	Yes	10amp	2.0
D5RDLSLFC	162	1814 x 660	645	2	Yes	10amp	2.5

Refrigerated Display [3 Shelf]: Specifications

Model	Weight (kg)	Length x Width (mm)	Height above display top	No. of Display Shelves	LED Roll Illumination	Electrical Supply	Power Rating (kw)
D2RD	124	830 x 660	750	3	Yes	10amp	1.5
D3RD	149	1158 x 660	750	3	Yes	10amp	2.0
D4RD	171	1486 x 660	750	3	Yes	10amp	2.0
D5RD	196	1814 x 660	750	3	Yes	10amp	2.5
D2RDF	132	830 x 660	750	3	Yes	10amp	1.5
D3RDF	158	1158 x 660	750	3	Yes	10amp	2.0
D4RDF	181	1486 x 660	750	3	Yes	10amp	2.0
D5RDF	207	1814 x 660	750	3	Yes	10amp	2.5
D2RDFC	114	830 x 660	750	3	Yes	10amp	1.5
D3RDFC	134	1158 x 660	750	3	Yes	10amp	2.0
D4RDFC	151	1486 x 660	750	3	Yes	10amp	2.0
D5RDFC	182	1814 x 660	750	3	Yes	10amp	2.5
D2RDSA	129	830 x 660	855	3	Yes	10amp	1.5
D3RDSA	155	1158 x 660	855	3	Yes	10amp	2.0
D4RDSA	178	1486 x 660	855	3	Yes	10amp	2.0
D5RDSA	204	1814 x 660	855	3	Yes	10amp	2.5
D2RDSL	126	830 x 660	756	3	Yes	10amp	1.5
D3RDSL	152	1158 x 660	756	3	Yes	10amp	2.0
D4RDSL	175	1486 x 660	756	3	Yes	10amp	2.0
D5RDSL	201	1814 x 660	756	3	Yes	10amp	2.5
D2RDSLFC	134	830 x 660	756	3	Yes	10amp	1.5
D3RDSLFC	161	1158 x 660	756	3	Yes	10amp	2.0
D4RDSLFC	185	1486 x 660	756	3	Yes	10amp	2.0
D5RDSLFC	212	1814 x 660	756	3	Yes	10amp	2.5
D2RDSLFC	124	830 x 660	756	3	Yes	10amp	1.5
D3RDSLFC	146	1158 x 660	756	3	Yes	10amp	2.0
D4RDSLFC	165	1486 x 660	756	3	Yes	10amp	2.0
D5RDSLFC	187	1814 x 660	756	3	Yes	10amp	2.5

Operation



Warning! This unit's system is charged with a flammable refrigerant (R290).



Before commencing there are certain environmental parameters that must be followed please read the additional installation conditions on page 14.

Refrigerated display units are designed to keep pre-chilled food at a regulated serving temperature and are suitable for the display of most types of cold food. Designed to provide a gentle flow of cold air maintaining a safe and compliant temperature within. The Chilled display has an automatic defrost, and automatic condensate water evaporation system, eliminating the need to manually empty drip trays or install onsite drainage.



The controlled air temperature is factory set to operate between 2° and 5°.



To enable automatic condensate evaporation, the 10A plug must be constantly switched on.

The green switch can be switched off when the cooling is no longer required, however, do not un-plug the unit from the mains power. The Display unit is controlled by a green neon on/off switch and a digital temperature control.

1. Connect plug to 10-Amp socket and switch on at mains socket.
2. Power on with green illuminated Switch.
3. Digital illuminates and controls the display temperature.
4. Allow 30mins for the display too cool down before loading product.
5. The controlled air temperature is factory set to operate between 2° and 5°.
6. Defrost is factory set
7. When serving is complete all switches should be turned off.



These units require good airflow inside and outside. It is essential the vents in the external panels do not become blocked as this can cause the unit to fail, due to overheating. Internally good air flow must also be maintained, a small space should be left between all products.

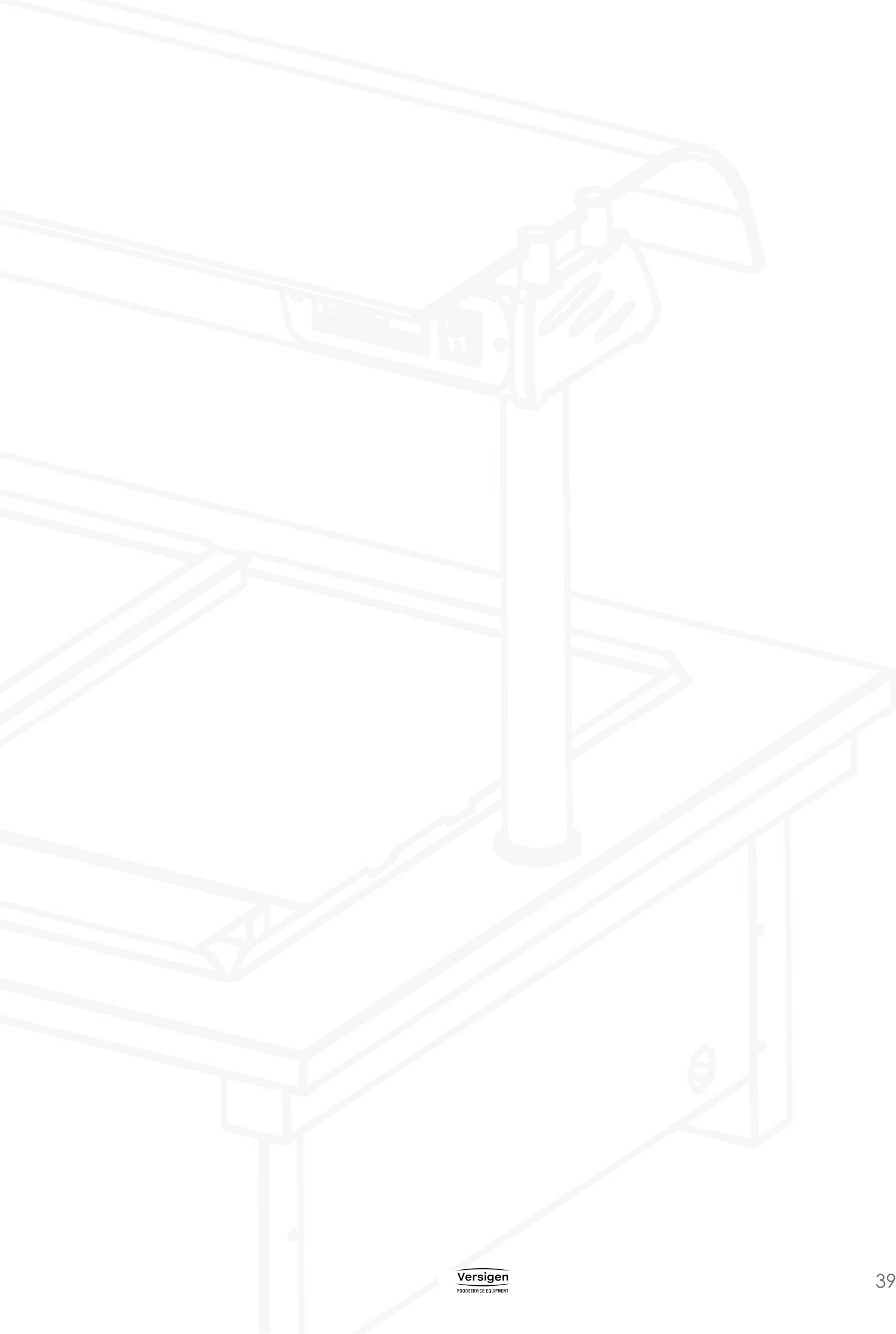


Plate Dispenser: Specifications

Model	Weight (kg)	Length x Depth (mm)	Height above display top	Capacity	No of 220w lamps	Electrical Supply	Power Rating (kw)
DUP1	15	400 x 400	150	65	N/A	N/A	N/A
DUP2	27	400 x 740	150	2 x 65	N/A	N/A	N/A
DHP1	16	400 x 400	150	65	N/A	10amp	0.6
DHP2	28	400 x 740	150	2 x 65	N/A	10amp	1.2

Plate Dispenser: Operation

In-counter spring-loaded pop-up plate dispensers Single or twin plate dispensers, in both ambient & heated formats.

- Adjustable guides to suit 8" - 12" (203mm - 305mm) diameter plates.
- Variable spring system to accommodate different plate weights.
- Each tube can take a maximum of 65 plates (Depending on type of plate used).

Heated Models:

- Thermostat controlled internal air temperature approximately 60°.
- Complete with ergonomic black ABS plate cover.
- Supplied with a 2-meter cable fitted with a 10-amp molded plug for easy installation.

Operation:

- Load the Tube & cover plates with the supplied black ABS plate cover.
- Switch on the unit using the green switch.
- Allow approximately 60min to warm the plates before serving.
- When serving; remove the top plate & the plate below will automatically pop up.
- Allow all heated units to cool after service before cleaning. (Cleaning instructions are given on page 52).

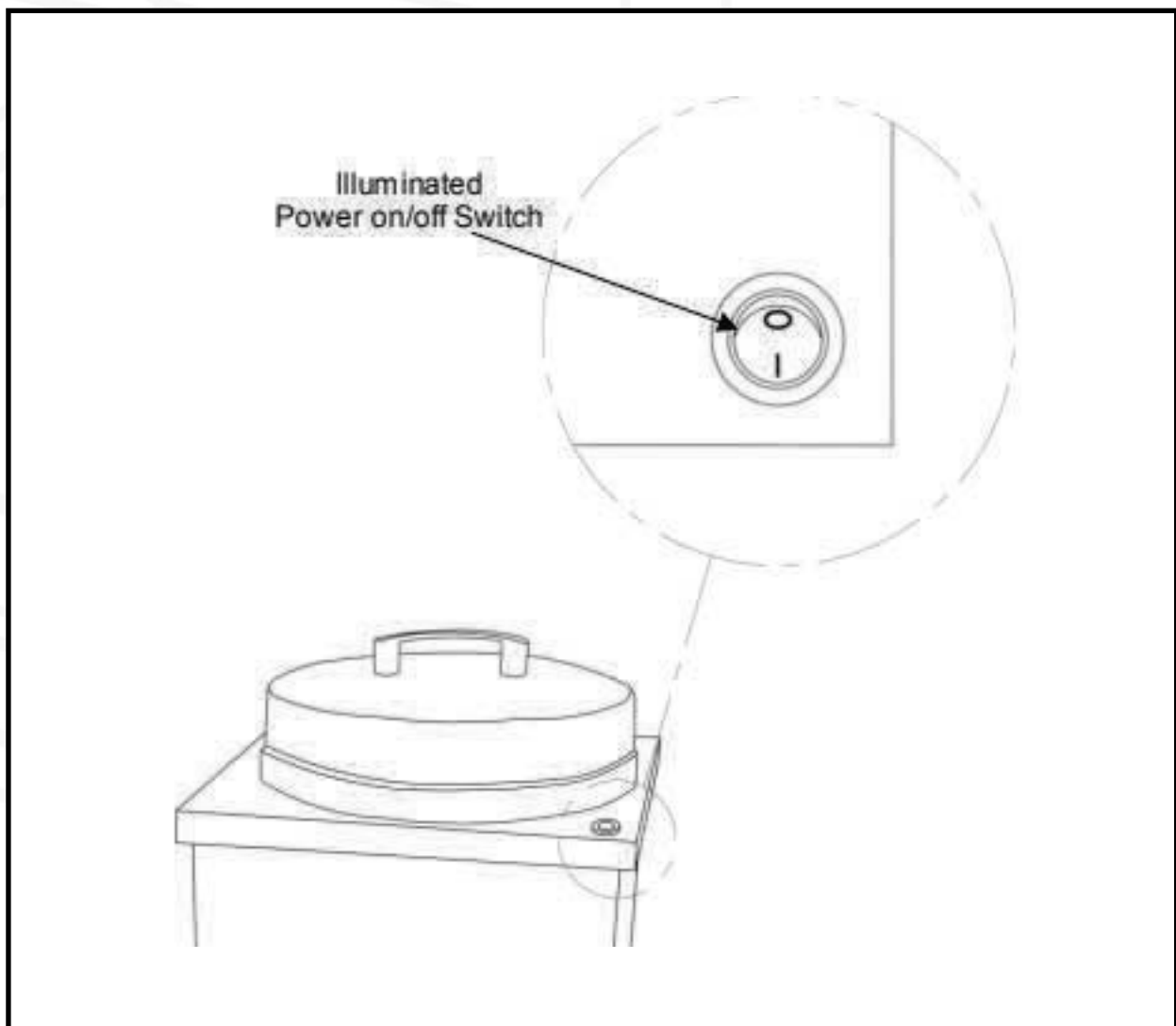


Plate Dispensers Additional Setting Up And Commissioning



The element on the heated units will remain hot for a period after use. Care should be taken to avoid injury.

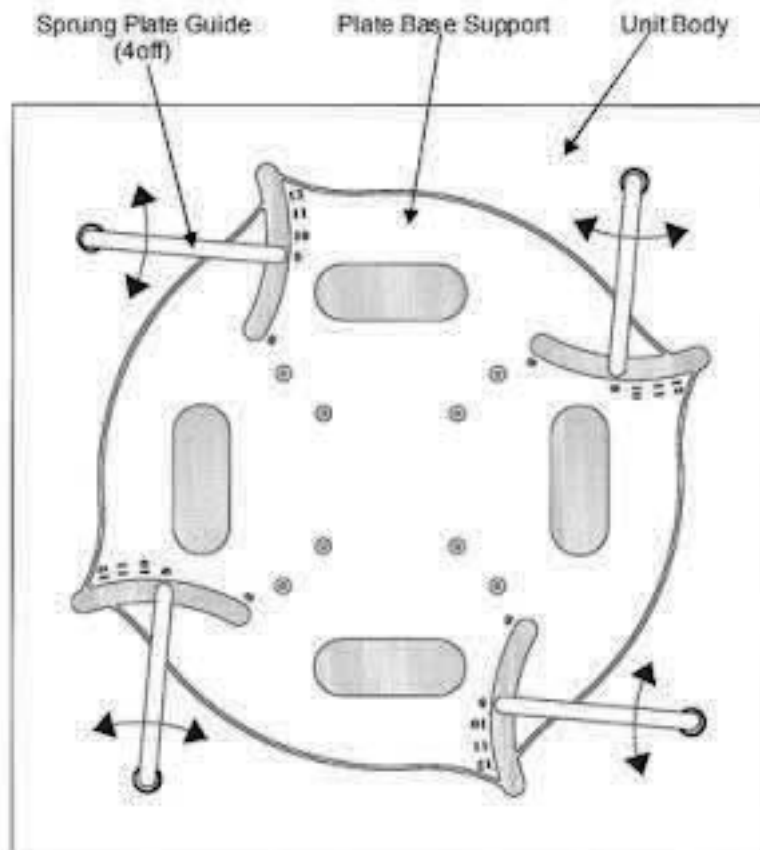
Setting the Plate Diameter

Using one plate only set the guides to their correct positions for the size of plate.



All 4 guides must be set to the same position/number

Plate Diameter	Plate Guide Position
8" (203mm)	8
9" (229mm)	9
10" (254mm)	10
11" (279mm)	11
12" (305mm)	12



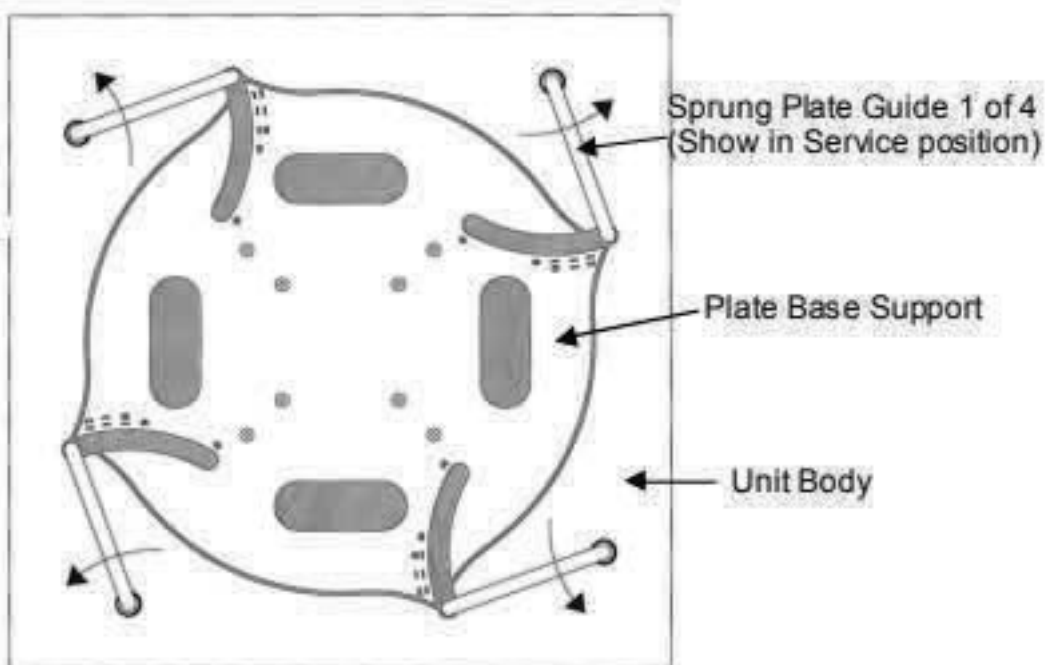
Setting the Spring Tension

Plates sit on a removable Plate Base Support which in turn rests on a floating platform. This 'Floating Platform' in turn, is supported by several tension springs.

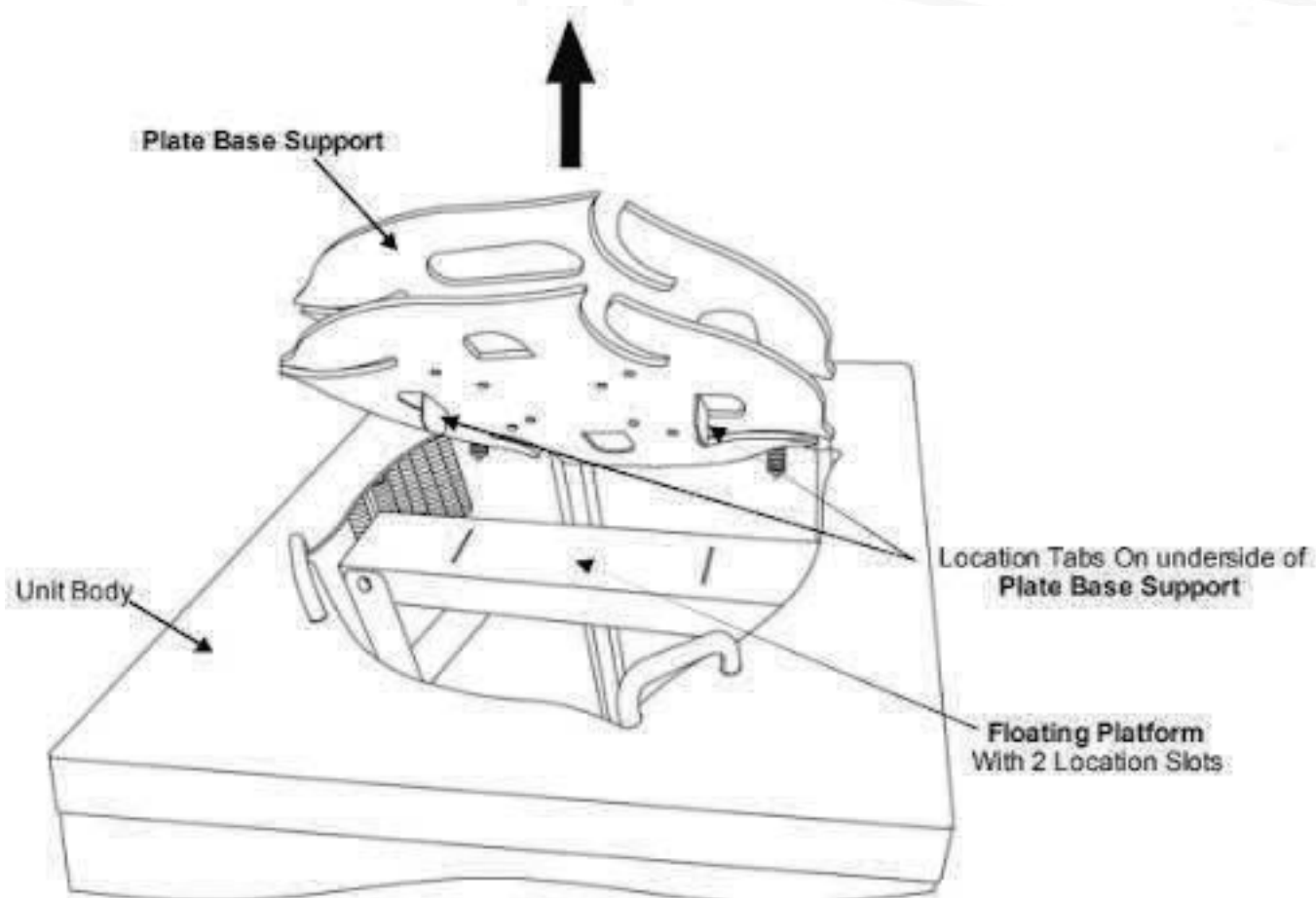
The tension springs are fastened symmetrically on two sides.

In order to access the tension springs the Plate Base Support needs to be removed.

1. Pull up the spring loaded 'Plate Guides' and swivel anticlockwise to their extreme outer positions & lower down again for them to lock into their 'service' positions.



- Lift 'Plate Base' straight upwards until the location tabs on the underside are fully removed from the 'Floating Platform' slots.



- The 'Floating Platform' is supported by an equal amount of tension springs on each corner. The number of springs equates to the size of plate being used.

Use the chart below as a starting point; add or remove springs accordingly (in groups of four, one each corner), until the top plate is at the required serving level)

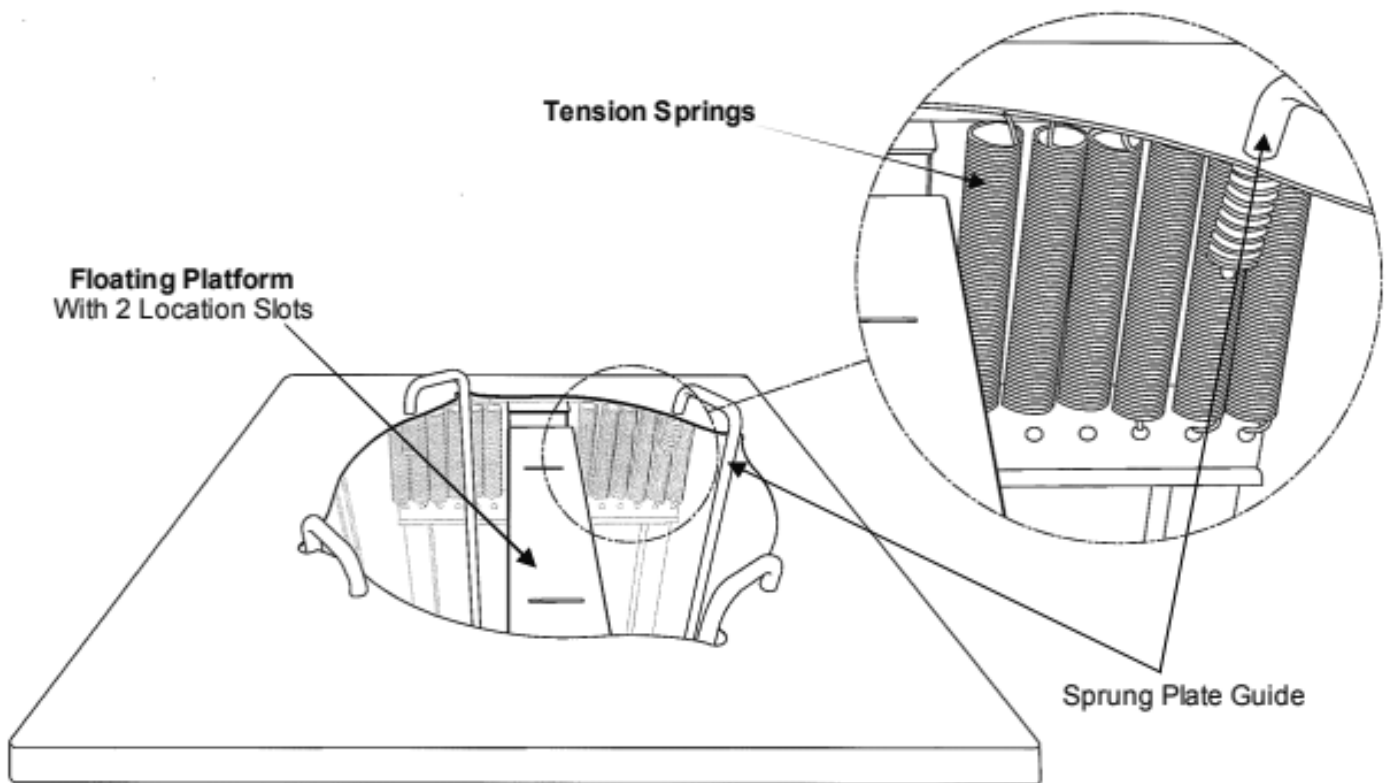
The Springs are held in place using a hook & eye arrangement top & bottom. They can be easily attached or detached by just hooking or unhooking the end in to or out of the corresponding hole on the Floating support Arm.



There must be an equal amount of springs on all four corners. The four corner springs should not be removed. When removing springs, start from the centre outwards. When adding springs work from the corners inwards. Keep the spring numbers symmetrical whenever possible.

Plate Diameter	Number of Springs on Each Corner	Total Number of Springs
8" (203mm)	2	8
9" (229mm)	3	12
10" (254mm)	4	16
11" (279mm)	5	20
12" (305mm)	6	24

Below shows the Plate lift set up for the weight of 9" Plates. Only the 3 outer springs are attached to each corner of the Floating Platform. The 3 inner springs on the left, are shown in their storage position. [hook on top only]



Universal Crockery Dispenser: Specifications

Model	Weight (kg)	Lenght x Depth (mm)	Height above display top	Capacity	No of 220w lamps	Electrical Supply	Power Rating (kw)
DHD1	13	420 x 345	30	65	N/A	10amp	0.6
DAD1	11	420 x 345	30	65	N/A	N/A	N/A

Universal Crockery Dispenser: Operation

In-counter spring-loaded pop-up plate dispensers. Single tube in both ambient & heated formats. Ideal for oval, round & square crockery including bowls up to 305mm (12"). bowl capacity may be less depending on the type.

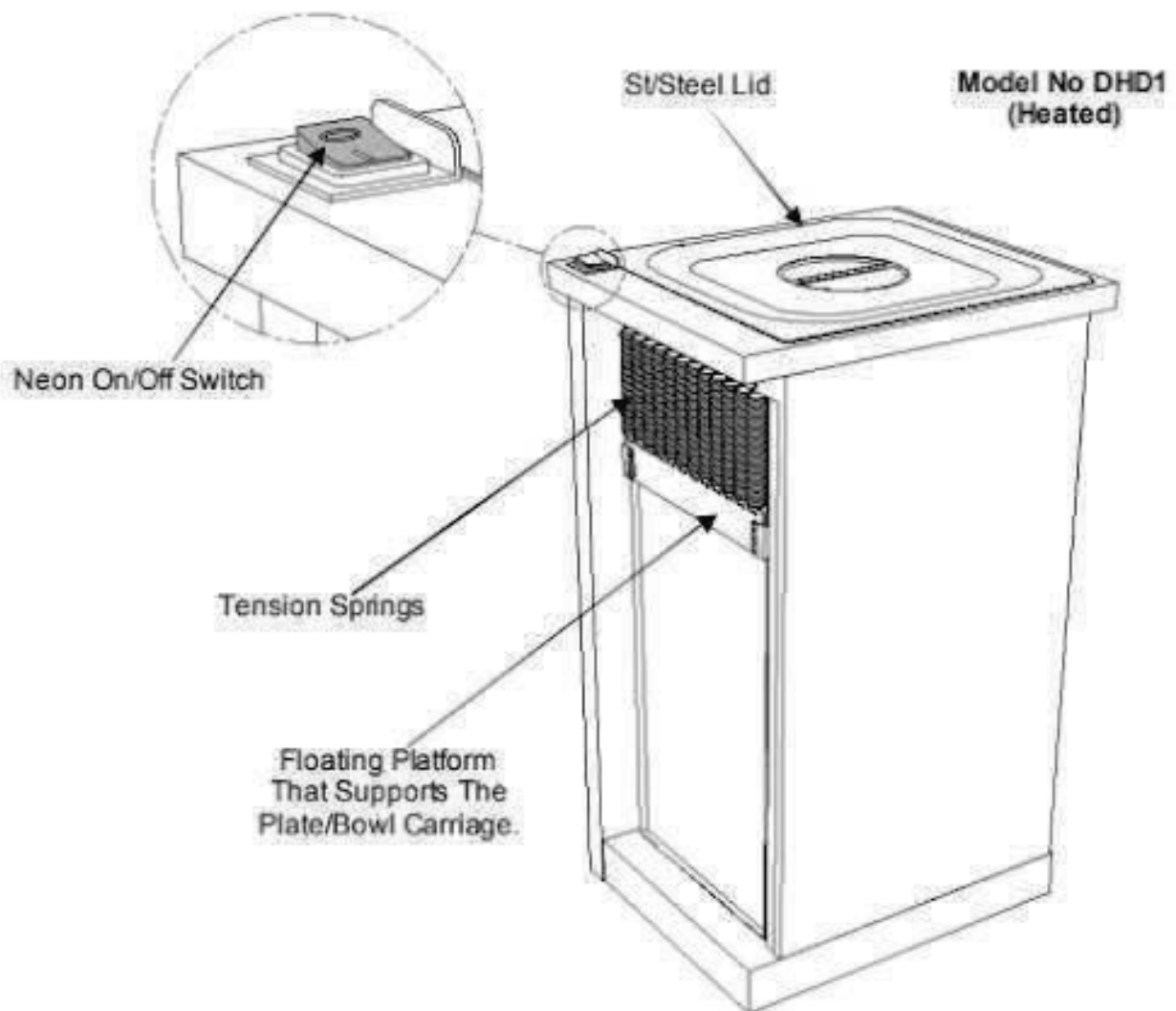
- Adjustable guides to suit 8" - 12" (203mm - 305mm) diameter plates.
- Variable spring system to accommodate different plate weights.
- Each tube can take a maximum of 65 plates (Depending on type of plate used).

Heated Models:

- Thermostat controlled internal air temperature approximately 60°.
- Complete with ergonomic Stainless-Steel lid.
- Supplied with a 2-meter cable fitted with a 10-amp molded plug for easy installation.

Operation:

- Load the Tube & cover plates with the supplied Stainless-Steel lid.
- Switch on the unit using the green switch.
- Allow approximately 60min to warm the plates before serving.
- When serving; remove the top plate & the plate below will automatically pop up.
- Allow all heated units to cool after service before cleaning.



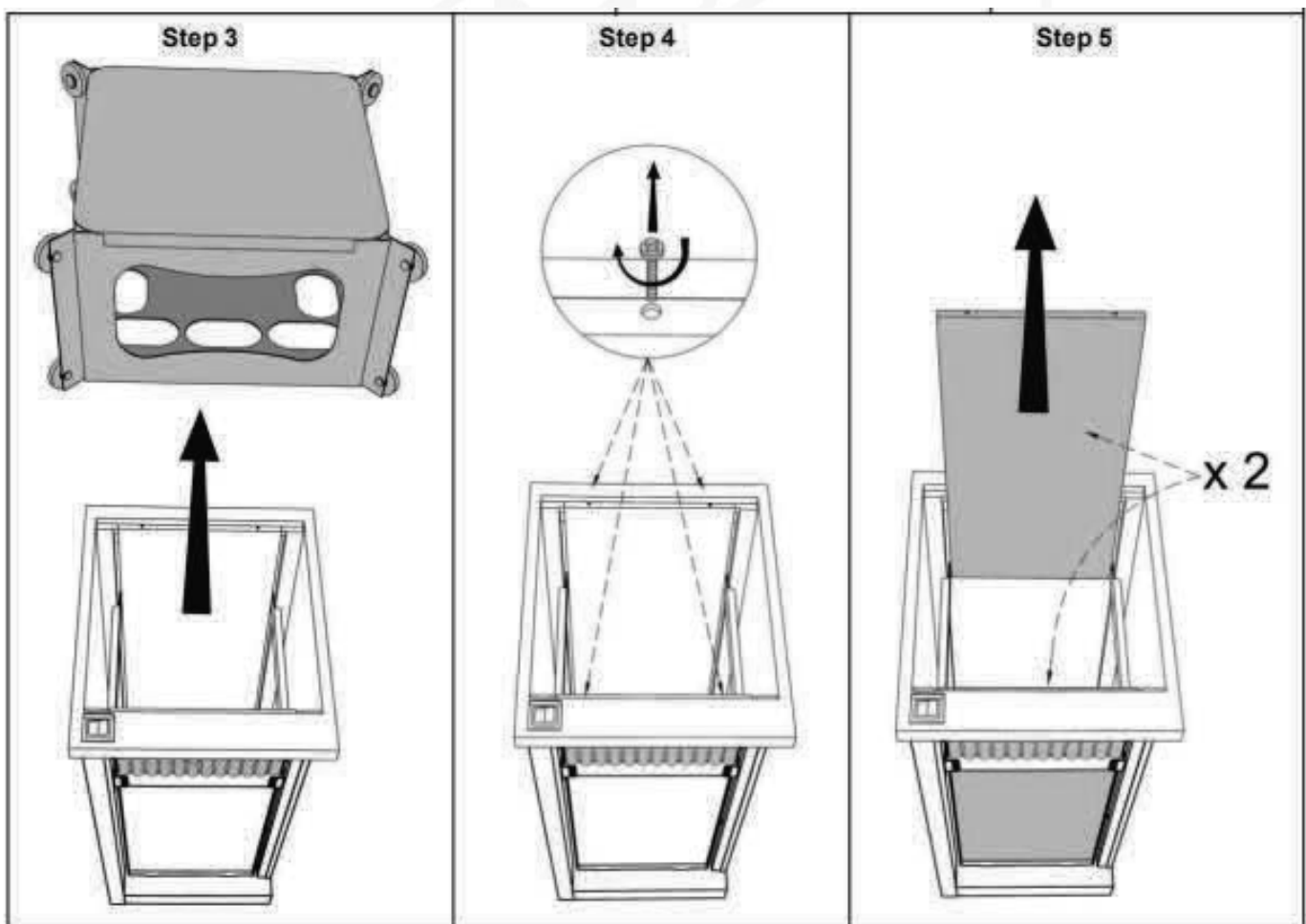
The element on the heated units will remain hot for a period after use. Care should be taken to avoid injury.

Setting the Spring Tension

Plates sits on a removable Plate Base Support which in turn rests on a floating platform. This 'Floating Platform' in turn, is supported by several tension springs. The tension springs are fastened symmetrically on two sides.

In order to access the tension springs the Plate Base Support needs to be removed.

1. Remove lid & store in safe place.
2. Lift out plate/bowl carriage & store in safe place.
3. Unscrew the 4 bolts which secure the two inner panels and remove.
4. Adjust the springs (refer to page 49).
5. Relocate the inner panels. 2 Tabs on the bottom 2 screws on the top of each.



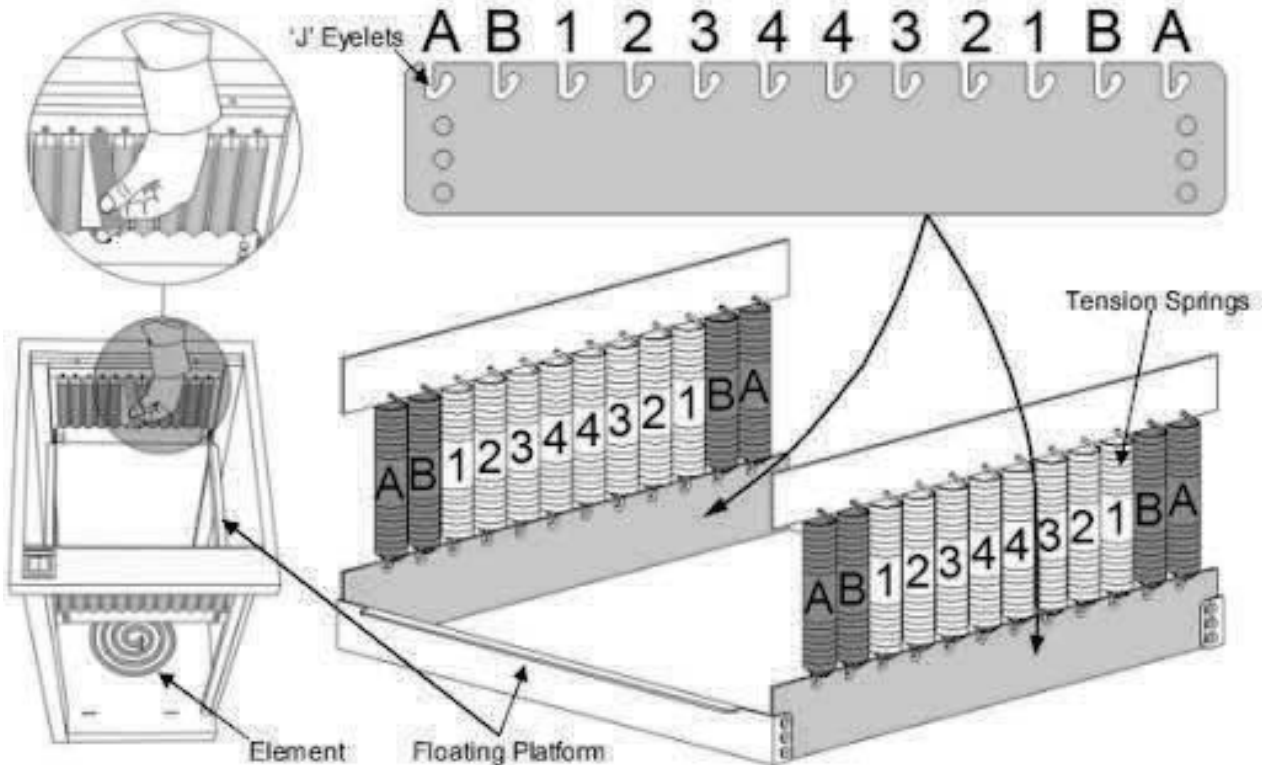
- The 'Floating Platform' is supported by an equal amount of tension springs on each corner. The number of springs equates to the size of plate being used. Use the chart below as a starting point; add or remove springs accordingly (in groups of four, one each corner), until the top plate is at the required serving level).

The Springs are held in place using a hook & eye arrangement top & bottom. They can be easily attached or detached by just hooking or unhooking the end in to or out of the corresponding hole on the Floating support Arm.



The element on the heated units will remain hot for a period after use. Care should be taken to avoid injury.

Plate Diameter	Number of Springs on Each Corner	Total Number of Springs
8" (203mm)	2	8
9" (229mm)	3	12
10" (254mm)	4	16
11" (279mm)	5	20
12" (305mm)	6	24



Soup Station: Specifications

Model	Weight (kg)	Lenght x Depth (mm)	Height above display top	Capacity	No of 220w lamps	Electrical Supply	Power Rating (kw)
D1SD	5	300 x 455	70	1x 4lt	N/A	10amp	0.35
D2SD	8	550 x 455	70	1x 4lt	N/A	10amp	0.70

Soup Station: Operation



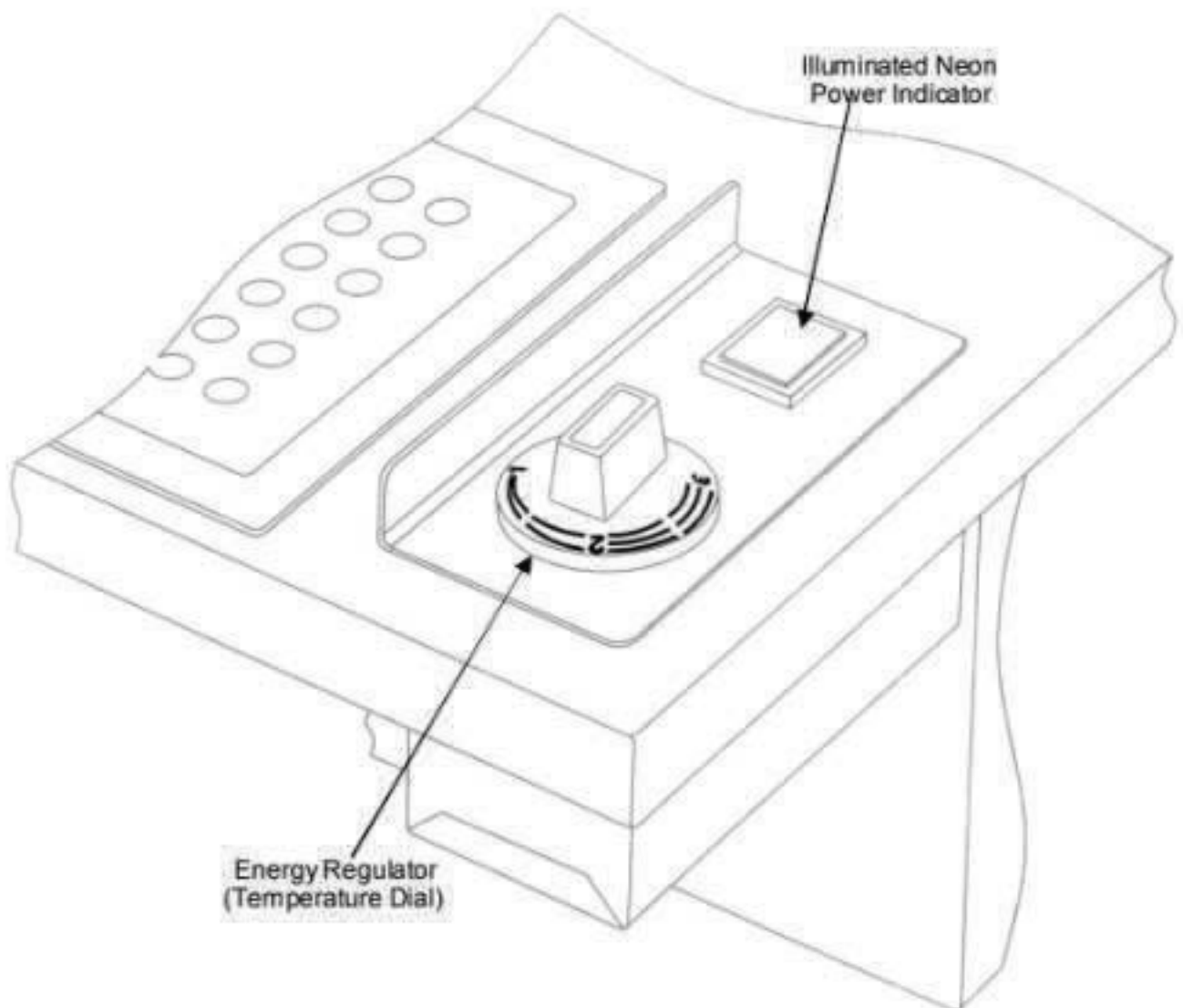
These units are not designed to heat up cold food.

Along with a removable drip tray which aids cleaning, they also come supplied with the appropriate amount of 4,5litre stainless steel pots, complete with stainless steel lids. Controls are surface mounted for convenience, and consist of an neon power indicator and an energy regulator dial.

The correct serving temperature is dependent on the food type / amount etc.

1. Connect plug to 10-Amp socket and switch on at mains socket.
2. Fit empty pans and lids into their openings
3. Power on with green illuminated Switch
4. Turn control Knob to position No 3.
5. Leave for 30mins to reach serving temperature.
6. Set the Knob to the desired position.
(Position No 3 is full power, Position 1.5 half power].

7. Precooked Soup can now be loaded.
8. Do not remove lids until service is due to commence.
9. When serving is complete all switches should be turned off.
10. To maintain the life clean regularly with a damp cloth.



11: Cleaning



Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.

Do not use a water jet or pressure spray to clean this appliance.

1. Disconnect trolley from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Refrigeration compartment should be washed and then dried with a cloth after each service.
5. The chilled well has removable base sections for easy cleaning and maintenance. They should be removed periodically and the area beneath wiped clean.
6. The drain hole must also be kept clear from blockage.
7. Wipe down sneeze screen and glass top with a damp, clean cloth.
8. Finish by carefully drying with a soft dry cloth or Kitchen Towels.



Do not use scouring pads or abrasive cleaners of any type.

Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.

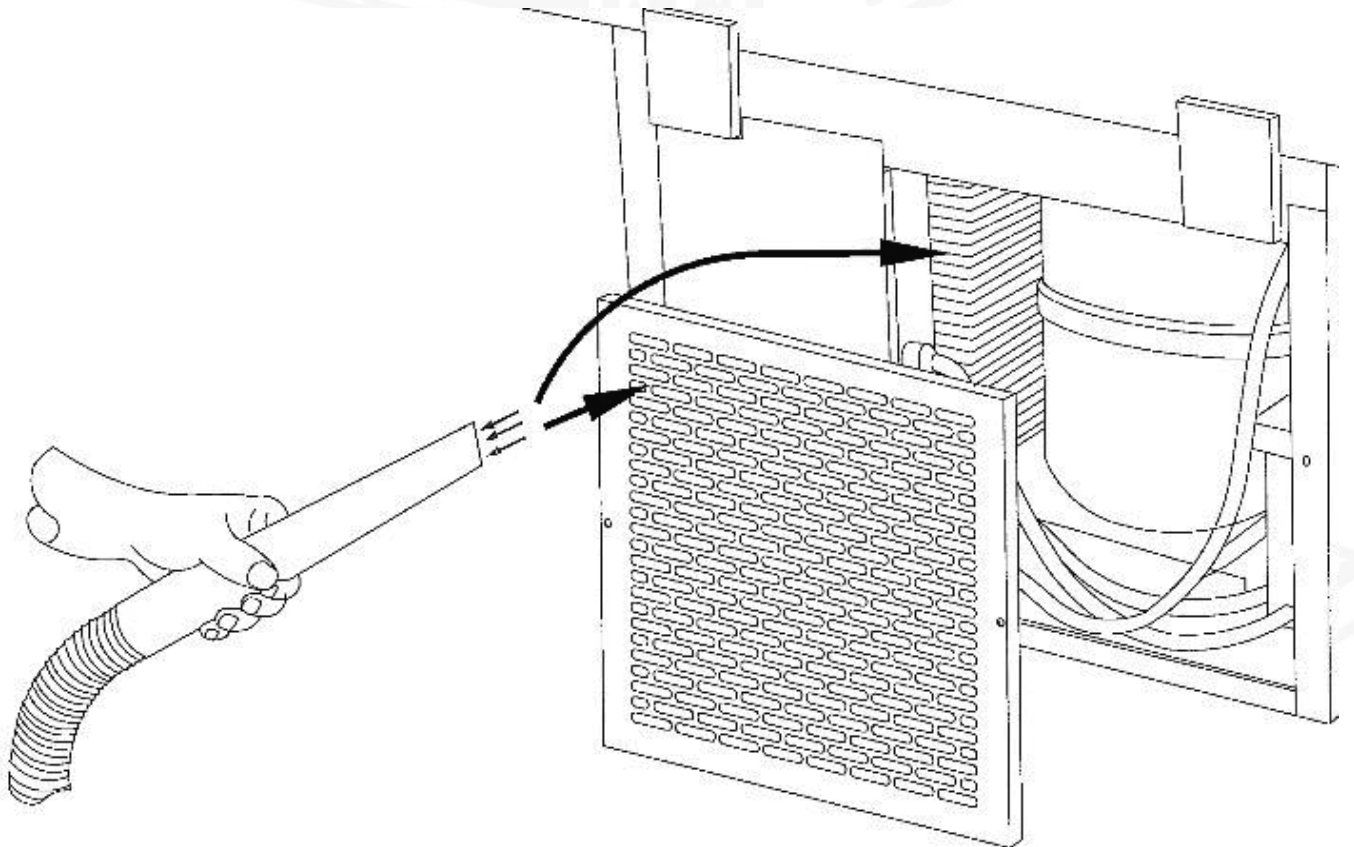
Special care should be taken around electrical parts, avoided excessive use of water.



Take special care when cleaning glass use a soft duster & glass cleaner spray.



The condensing coil & vents requires regular cleaning to maintain the performance of the unit, as air borne particles will choke the coils fins. They should be cleaned with a soft brush and vacuum.



12: Quartz Lamp Replacement

Ensure appliance is disconnected from mains before servicing.

Lamps should not be touched with bare hands, as this may cause premature failure. If lamp is touched, wipe clean with a cloth and alcohol prior to use.



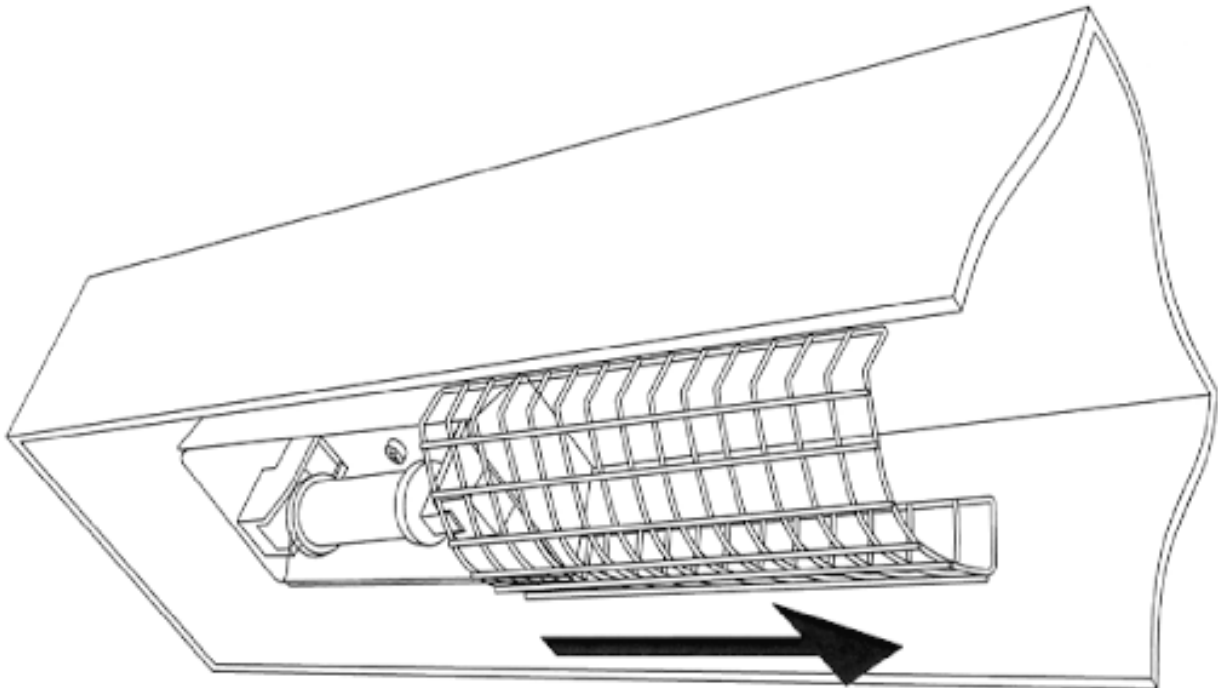
Replacement quartz lamps must never exceed the loading specified.

Wear safety glasses.

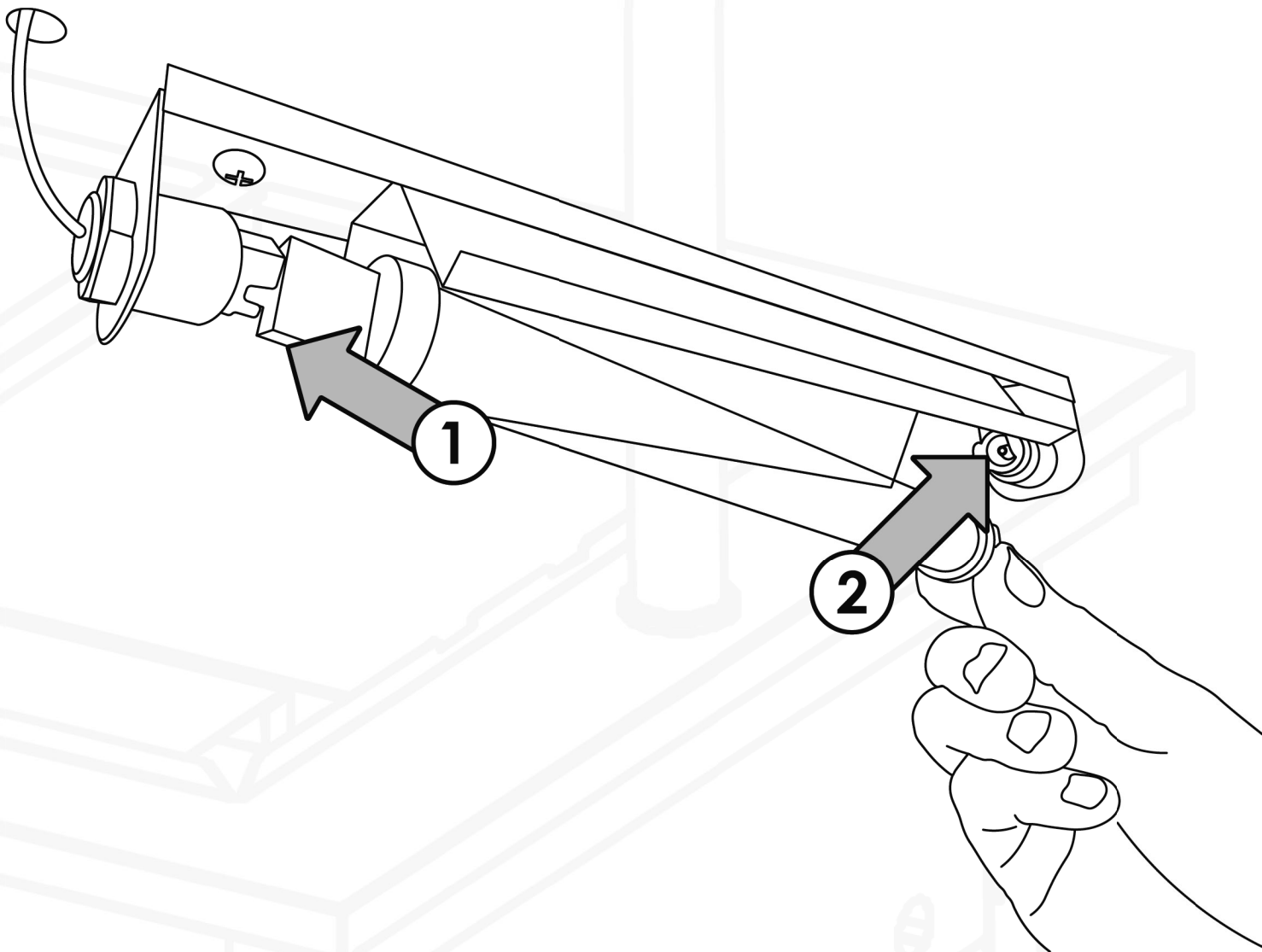
Don't touch hot halogen bulbs.

Only use replacement bulbs that match the wattage and design of the fixture.

1. Isolate appliance from power supply and allow cooling down before commencing lamp replacement.
2. Carefully slide mesh guard to one side until it clears the bulb area.



3. Remove faulty lamp by pushing to one side then pull down. Hold the insulated end of the new lamp (Any end).
4. At a slight angle, slot the end of the new lamp into one of the Housing
5. Push against the sprung contact & hold it there.
6. Raise the opposite end of the lamp into the other end of the Lamp.



Each replacement Quartz lamp must never exceed 220W.



Thank you for choosing Versigen!

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