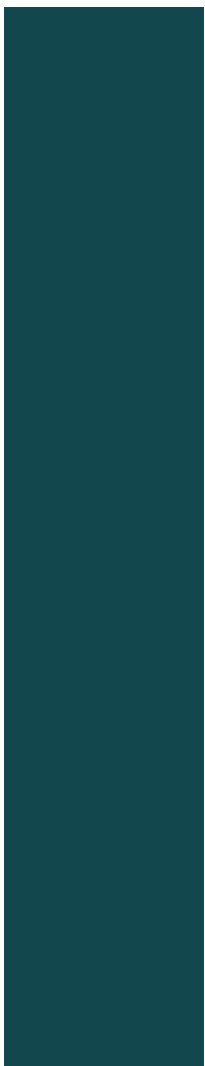


# Foodservice Equipment for Aged Care & Healthcare



FOODSERVICE EQUIPMENT  
DESIGNED TO ENHANCE FOOD  
TEMPERATURES, FOOD SAFETY &  
THE PATIENT & RESIDENT MEAL  
EXPERIENCE.

# Versigen Foodservice Equipment & Systems.

## ABOUT US

Our business was created as a result of many year's experience as foodservice managers in healthcare. Our inability to source the type of equipment needed to service our patients and residents led us to find equipment that could provide the type and quality of foodservice equipment we were looking for.

## DEMAND

Since 2005, Versigen has responded to the ever-changing resident needs of Healthcare & Aged Care Providers throughout Australia by offering practical, good-value and reliable foodservice equipment. We are very conscious of the increasing demand from the sector for equipment that not only helps deliver meals at the correct temperature, but also enhances the **Meal Experience**.

## OUR RANGE

Our range includes equipment for Meal Tray Service, Temperature Controlled Food Distribution, Buffet Systems, Individual Resident Meal Trays, Hot & Cold Bulk Food distribution and Cook-Chill Retherm & Service.



## Our value proposition.

We offer Aged Care & Healthcare Providers and Caterers equipment that improves Meal Presentation, Food Temperatures and Food Safety, while minimising risk and labour costs.



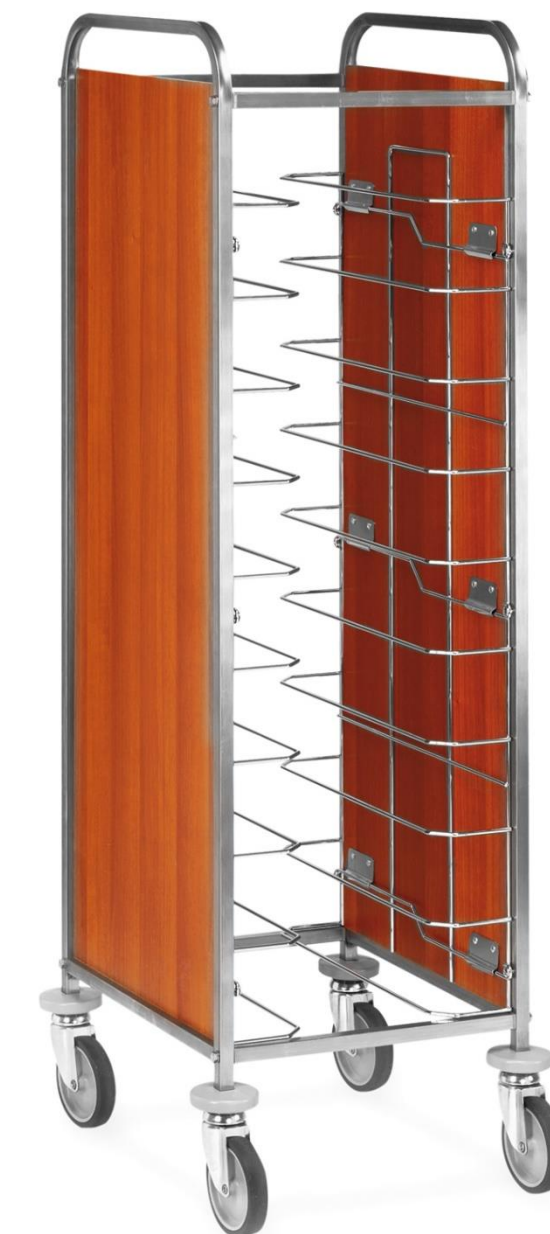
### Versigen Foodservice Equipment:

- ✓ Is designed for purpose
- ✓ Guarantees food temperatures to the point of service
- ✓ Enhances food and meal service presentation
- ✓ Contributes to a Hospitality-Based model of care
- ✓ Is well built to provide a long useful/operating life
- ✓ Represents good value and low amortisation/depreciation costs
- ✓ Is simple to maintain and repair – spare parts are quickly available
- ✓ Is available for purchase nationally from your preferred equipment supplier
- ✓ Is provided with a 2-year warranty on parts
- ✓ Is backed by our national service contractor network



# Our Products

Foodservice Equipment designed to improve Food Temperatures, Food Safety and the consumer's Meal Experience.



Click on any of the following images for detailed specifications





# Emos single tray trolley.

## HEATED & REFRIGERATED TRAY TROLLEY WITH INTEGRATED DRIVE SYSTEM

- ✓ Motorised trolley holds Hot & Cold food on ONE tray.
- ✓ Features include data logging AND real-time temperature monitoring, rear-view video camera, auto door locking & more.
- ✓ Models available for Fresh-Cook & Cook-Chill





# HDTT tray trolley.

## ENCLOSED MEAL TRAY TROLLEY – AMBIENT & INSULATED



Fully enclosed & insulated trolleys built to suit your tray size.



Trolleys available for 10, 16 & 24 trays.



Large range of panel colours available.





# Universal tray trolley.

SMART TROLLEY FOR MEAL DELIVERY OR  
TABLE CLEARING



Available with side panels only or side & back panels (as shown).



Panels can be customised to suit your décor.





# Multi-portion (hostess) food trolleys.

PERFECT FOR DINING ROOM / BUFFET SERVICE.



Replaces a built-in servery.



Distribute & plate food from GN pans.



Features a 3-zone oven, refrigerated section, data logging, touch-screen controls.



Plate warmer option.





# Versicarte foodservice counters

HEATED MODELS WITH CERAMIC GLASS HOT-TOP OR BAIN MARIE.

- ✓ All with fan-heated Hot Cupboard.
- ✓ Matching blown-air Refrigerated well units also available.
- ✓ In a range of panel colours.





# Heated & refrigerated buffet.

LARGE RANGE OF HEATED & REFRIGERATED BUFFETS AVAILABLE.



Including combined heated & refrigerated units (as shown).



Models available in a range of colours.





# Versitop food warmers.

## COUNTERTOP HOT FOOD DISPLAY.



Countertop black-ceramic Hot Tops designed to display hot food in any heat-proof dish.



Used by many Aged Care providers to hold food at the right temperature while plating for service.





# In-counter Versitops.

IN-COUNTER VERSITOPS REPLACE OLD FASHIONED BAIN MARIES.



Using the same 1/1GN size ceramic glass heating panels as countertop units.



Models with heated gantry & full screen also available.





# Drop-in Heated Modules.

BAIN MARIES, CERAMIC GLASS HOT TOPS,  
MULTI-TIER DISPLAY



Features temperature control & display, simple to install, low power consumption.



Screen options: sneeze screens, open or full front – square & curved. Manufactured in clear tempered glass.





# Drop-in Refrigerated Modules.

COLD WELLS, MULTI-TIER DISPLAY



Features temperature control & display, simple to install, low power consumption.



Screen options: sneeze screens, open or full front – square & curved. Manufactured in clear tempered glass.



# VBT Beverage Trolley.

THIS SMART TROLLEY ENHANCES  
BEVERAGE & SNACK SERVICE.



Front & side panels finished in mahogany.



Other colours also available.





# BBT Breakfast Trolley.

OFFER A PERSONALISED BREAKFAST SERVICE THROUGHOUT YOUR FACILITY.



Easy to manoeuvre and simple to use and keep clean.



Multiple drawers and runners. Crockery carried on board.



# Cantilever tray dispenser.

KEEPS TRAYS IN ONE PLACE AFTER CLEANING, READY FOR THE NEXT SERVICE.

- ✓ Tray platform can be supplied to suit many tray sizes.
- ✓ Compact heavy duty self levelling system.





# Cantilever basket dispenser.

KEEPS DISHWASHER BASKETS OFF THE FLOOR, WHERE THEY CAN BECOME A SAFETY HAZARD.



Compact heavy duty self levelling system.



All stainless steel construction.



# Modular food distribution.

## HEATED & REFRIGERATED FOOD DISTRIBUTION

- ✓ Lightweight, easy to manoeuvre.
- ✓ Insulated, Heated & Refrigerated containers for GN size pans & trays available.
- ✓ Individual containers can be transported in any vehicle.





# Mobile bain maries with hot cupboard.

## DRY HEAT BAIN MARIES WITH HOT CUPBOARD



Bain Maries to suit from 2GN to 5GN.



Complete with fan-heated hot cupboard.



Model shown supplied with heated gantry, sneeze screen & drop-down tray slide.

# Premier bain maries with hot cupboard.

PREMIER KITCHEN BAIN MARIE WITH HOT  
CUPBOARD UNDER.



Heavy duty Bain Marie with wet/dry well and fan-heated hot cupboard.



Heated & ambient overhead shelves available.



Supplied with castors as standard.





# Multi-temp bain maries.

## MULTI-TEMPERATURE MOBILE BAIN MARIE UNITS.



Each well can be set at a different temperature.



Sliding and hinged tops available.



# Heated & refrigerated GN trolleys.

## HEATED AND/OR REFRIGERATED FOOD TROLLEYS



Heavy-duty temperature controlled food distribution.



Heated and/or refrigerated Gastronorm pan compartments.



Flat stainless steel worktop or Bain Marie top (as shown).





# Heated plate & crockery dispensers.



Store, heat and transfer round, square & oval plates, plus cups & bowls.



# Heated plate dispensers.

## MOBILE FAN-HEATED PLATE DISPENSERS.

- ✓ Our most popular heated plate dispensers.
- ✓ Adjustable for plate diameter and weight.
- ✓ Fan heating system with temperature controller.
- ✓ Single & Twin-tube models available.



# Individual meal tray service.

## INDIVIDUAL RESIDENT MEAL TRAYS.



Provides individual Resident choice.



Cold plate all dishes, hold chilled for extended periods.



When the tray is placed on the induction unit, single or multiple dishes are heated automatically.



# Banquet cart for plated meals.

CHILL, HOLD & REHEAT PLATED MEALS  
IN ONE TROLLEY.



Cold or hot plate, refrigerate & hold until meals required.



Switch from refrigeration to regeneration to rapidly heat meals for service.





# Chillogen retherm cart for GN pans.

CHILL, HOLD & RETHERM FOOD IN GN  
PANS.



Load cook-chilled food in Gastronorm pans, hold until required, then regenerate for plating and service – all in ONE trolley.



# Regeneration / convection ovens

## BENCHTOP REGENERATION OVEN ( 5 X 1/1GN)



Ideal for heating chilled food in a servery.



Guarantee food temperatures, reduce labour costs.



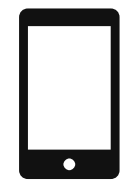
Combine with a Versitop food warmer for a complete dining room hot meal service.



# Contact us

## FOODSERVICE EQUIPMENT & SYSTEMS FOR RESIDENTIAL AGED CARE

Versigen equipment is sold from by approved dealers throughout Australia and New Zealand. Please contact your preferred supplier or Versigen for more information or advice regarding our equipment.



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