

# Versigen

FOODSERVICE EQUIPMENT



Serving the Healthcare Sector for 55 years

## VGen

Multi-portion Hostess Trolley

[www.versigen.com.au](http://www.versigen.com.au)

## VGen: model V2GR

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 self-regulating hot-top.



### Operating modes:

<b>Cook &amp; Serve</b>	Use in the same manner as a traditional convection oven
<b>Cook Chilled</b>	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
<b>Cook Frozen</b>	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
<b>Keep Hot</b>	Holding hot bulk food above 63°C, compartment controlled at 90°C
<b>Keep Chilled</b>	Holding chilled bulk food below 5°C, compartment controlled between 0°C & 5°C
<b>Serve Hot</b>	Hot-top serving area controlled at 90°C

### Key Features:

- LED display lighting
- 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, neo ceram, 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 & end panels (standard colour is Dobel Grey)
- Both refrigeration & oven use Versigen's renowned multi-fan recirculating air system
- R290 Refrigeration with clean-free, fan assisted condenser
- Lift-up hob for easy servicing

### Benefits:

- Complete with 2m long cable & 15amp plug, as standard
- Food probe & HACCP compliant data recording system
- 24/7 program timer
- Keep hot & boost functions
- Three-program, total control system
- Easily manoeuvrable, lightweight & compact design



MODEL	Weight kg	Dimensions L x D x H mm	Power Rating kw	Oven Capacity Litre	Grid shelf positions	Fridge Capacity Litre	Grid shelf positions	Shelf Pitch mm	Hot Top Capacity L x D mm
V2GR	175	1308 x 740 x 1338	2.9	98	8 (8 supplied)	98	8 (4 supplied)	71	1210 x 590

### Optional Extras

V1TS Size 1 Tray Slide  
V2TS Size 2 Tray Slide  
CC3 3 cutlery cups to suit trayslides  
VES End Shelf  
VWR End shelf with waste bag holder on operators' right hand  
VWL End shelf with waste bag holder on operators' left hand  
VTB Tow Bar and Hitch  
VPS Portrait Rod Shelf  
VLS Landscape Rod Shelf

V4CP 4GN Cassette [Portrait]  
V8CP 8GN Cassette [Portrait]  
V8CL 8GN Cassette [landscape]  
V1D Cassette Dolly for V1G & V1C Trolley  
V2D Cassette Dolly for V2GR, V2CR & V2GPR Trolley  
V3D Cassette Dolly for V2GG Trolley  
VC8 Cover for 8GN Cassette Portrait or Landscape type  
VC4 Cover for 4GN Cassette

## Vgen: model V2CR

Designed specifically for the regeneration and serving of chilled bulk food. Using “ChilloGen”, this VGen model allows refrigeration and regeneration in one holding space. First keep food chilled, then simply switch to regeneration manually/automatically without further handling of food. VGen then automatically holds food at the correct serving temperature until you are ready to serve.

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, illuminated, self-regulating hot-top. All in one convenient unit.



### Operating modes:

<b>Keep Chilled</b>	Holding chilled bulk food below 5°C, compartment controlled between 0°C & 5°C
<b>Cook Chilled</b>	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
<b>Keep Hot</b>	Holding hot bulk food above 63°C, compartment controlled at 90°C
<b>Serve Hot</b>	Hot-top serving area controlled at 90°C

### Key Features:

- LED display lighting
- 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, neo ceram, 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 & end panels (standard colour is Dobel Grey)
- Oven with Versigen's renowned, multi-fan, recirculating air system
- Lift-up hob for easy servicing
- Lockable doors open out 270°
- 4 x precision castors, 2 swivel with breaks & 2 fixed

### Benefits:

- Complete with 2m long cable & 15amp plug, as standard
- Food probe & HACCP compliant data recording system
- 24/7 program timer
- Keep hot & boost functions
- 3 program total control system
- Easily manoeuvrable, lightweight & compact design



MODEL	Weight kg	Dimensions L x D x H mm	Power Rating kw	Oven Capacity Litre	Grid shelf positions	Fridge Capacity Litre	Grid shelf positions	Shelf Pitch mm	Hot Top Capacity L x D mm
V2CR	170	1308 x 740 x 1338	2.9	98	8 (8 supplied)	98	8 (4 supplied)	71	1210 x 590

### Optional Extras

V1TS Size 1 Tray Slide  
V2TS Size 2 Tray Slide  
CC3 3 cutlery cups to suit trayslides  
VES End Shelf  
VWR End shelf with waste bag holder on operators' right hand  
VWL End shelf with waste bag holder on operators' left hand  
VTB Tow Bar and Hitch  
VPS Portrait Rod Shelf  
VLS Landscape Rod Shelf

V4CP 4GN Cassette [Portrait]  
V8CP 8GN Cassette [Portrait]  
V8CL 8GN Cassette [landscape] P  
V1D Cassette Dolly for V1G & V1C Trolley  
V2D Cassette Dolly for V2GR, V2CR & V2GPR Trolley  
V3D Cassette Dolly for V2GG Trolley  
VC8 Cover for 8GN Cassette Portrait or Landscape type  
VC4 Cover for 4GN Cassette

## Vgen: model V2GG

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, illuminated, self-regulating hot-top.

### Operating modes:

<b>Cook &amp; Serve</b>	Use in the same manner as a traditional convection oven
<b>Cook Chilled</b>	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
<b>Cook Frozen</b>	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
<b>Keep Hot</b>	Holding hot bulk food above 63°C, compartment controlled at 90°C
<b>Serve Hot</b>	Hot-top serving area controlled at 90°C



### Key Features:

- LED display lighting
- Coloured LED operation indication (LEDs flash to signal warning when oven door is open)
- 3 fully controllable oven zones in a portrait configuration
- One-piece, neo ceram, 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 & end panels (standard colour is Dobel Grey)
- Oven with Versigen's renowned, multi-fan, recirculating air system
- Lift-up hob for easy servicing
- Lockable doors open out 270°
- 4 x precision castors, 2 swivel with breaks and 2 fixed

### Benefits:

- Complete with 2m long cable and 32amp, single-phase commando plug, as standard
- Food probe & HACCP compliant data recording system
- 24/7 program timer
- Keep hot & boost functions
- 3-program total control system
- Easily manoeuvrable, lightweight & compact design

MODEL	Weight kg	Dimensions L x D x H mm	Power Rating kw	Left-Hand Oven Capacity Litre	Grid shelf positions	Right-Hand Oven Capacity Litre	Grid shelf positions	Shelf Pitch mm	Hot Top Capacity L x D mm
V2GG	160	1308 x 740 x 1338	5.8	98	8 (8 supplied)	98	8 (8 supplied)	71	1210 x 590

### Optional Extras

V1TS Size 1 Tray Slide  
V2TS Size 2 Tray Slide  
CC3 3 cutlery cups to suit trayslides  
VES End Shelf  
VWR End shelf with waste bag holder on operators' right hand  
VWL End shelf with waste bag holder on operators' left hand  
VTB Tow Bar and Hitch  
VPS Portrait Rod Shelf  
VLS Landscape Rod Shelf

V4CP 4GN Cassette [Portrait]  
V8CP 8GN Cassette [Portrait]  
V8CL 8GN Cassette [landscape]  
V1D Cassette Dolly for V1G & V1C Trolley  
V2D Cassette Dolly for V2GR, V2CR & V2GPR Trolley  
V3D Cassette Dolly for V2GG Trolley  
VC8 Cover for 8GN Cassette Portrait or Landscape type  
VC4 Cover for 4GN Cassette



## Vgen: model V2GPR

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, self-regulating hot-top.



### Operating modes:

<b>Cook &amp; Serve</b>	Use in the same manner as a traditional convection oven
<b>Cook Chilled</b>	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
<b>Cook Frozen</b>	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
<b>Keep Hot</b>	Holding hot bulk food above 63°C, compartment controlled at 90°C
<b>Keep Chilled</b>	Holding chilled bulk food below 5°C, compartment controlled between 0°C & 5°C
<b>Serve Hot</b>	Hot-top serving area controlled at 90°C
<b>Plate Warmer</b>	Heats up and holds plates, controlled at 40°C



### Key Features:

- LED display lighting with 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, neo ceram, 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 Dobel Grey)
- Both refrigeration and oven use Versigen's renowned multi-fan recirculating air system
- R290 Refrigeration with clean-free, fan assisted condenser
- Lift-up hob for easy servicing
- Lockable doors open out 270°
- 4 x precision castors, 2 swivel with breaks and 2 fixed
- Heavy duty, fully extendable plate rack, holds 40 x 9" plates (230mm diameter)

### Benefits:

- Complete with 2m long cable and 15amp plug, as standard
- Food probe & HACCP compliant data recording system
- 24/7 program timer
- Keep hot & boost functions
- 3 program total control system
- Easily manoeuvrable, lightweight & compact design
- Handy plate rack system

MODEL	Weight kg	Dimensions L x D x H mm	Power Rating kw	Oven Capacity Litre	Grid shelf positions	Fridge Capacity Litre	Grid shelf positions	Plate Capacity	Shelf Pitch mm	Hot Top Capacity L x D mm
V2GPR	175	1308 x 740 x 1338	2.9	98	8 (8 supplied)	49	4 (2 supplied)	40 (9")	71	1210 x 590

### Optional Extras

V1TS Size 1 Tray Slide  
V2TS Size 2 Tray Slide  
CC3 3 cutlery cups to suit trayslides  
VES End Shelf  
VWR End shelf with waste bag holder on operators' right hand  
VWL End shelf with waste bag holder on operators' left hand  
VTB Tow Bar and Hitch  
VPS Portrait Rod Shelf  
VLS Landscape Rod Shelf

V4CP 4GN Cassette [Portrait]  
V8CP 8GN Cassette [Portrait]  
V8CL 8GN Cassette [landscape]  
V1D Cassette Dolly for V1G & V1C Trolley  
V2D Cassette Dolly for V2GR, V2CR & V2GPR Trolley  
V3D Cassette Dolly for V2GG Trolley  
VC8 Cover for 8GN Cassette Portrait or Landscape type  
VC4 Cover for 4GN Cassette

## VGen: model V1G

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, illuminated, self-regulating hot-top.

### Operating modes:

<b>Cook &amp; Serve</b>	Use in the same manner as a traditional convection oven
<b>Cook Chilled</b>	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
<b>Cook Frozen</b>	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
<b>Keep Hot</b>	Holding hot bulk food above 63°C, compartment controlled at 90°C
<b>Serve Hot</b>	Hot-top serving area controlled at 90°C



### Key Features:

- LED display lighting
- 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, neo ceram, 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 & end panels (standard colour is Dobel Grey)
- Oven with Versigen's renowned, multi-fan, recirculating air system
- Lift-up hob for easy servicing
- Lockable doors open out 270°
- 4 x precision castors, 2 swivel with breaks and 2 fixed

### Benefits:

- Complete with 2m long cable and 15amp plug, as standard
- Food probe & HACCP compliant data recording system
- 24/7 program timer
- Keep hot & boost functions
- 3-program total control system
- Easily manoeuvrable, lightweight & compact design

MODEL	Weight kg	Dimensions L x D x H mm	Power Rating kw	Oven Capacity Litre	Grid shelf positions	Shelf Pitch mm	Hot Top Capacity L x D mm
<b>V1G</b>	120	798 x 740 x 1338	2.9	98	8 (8 supplied)	71	700 x 590

### Optional Extras

**V1TS** Size 1 Tray Slide  
**V2TS** Size 2 Tray Slide  
**CC3** 3 cutlery cups to suit trayslides  
**VES** End Shelf  
**VWR** End shelf with waste bag holder on operators' right hand  
**VWL** End shelf with waste bag holder on operators' left hand  
**VTB** Tow Bar and Hitch  
**VPS** Portrait Rod Shelf  
**VLS** Landscape Rod Shelf

**V4CP** 4GN Cassette [Portrait]  
**V8CP** 8GN Cassette [Portrait]  
**V8CL** 8GN Cassette [landscape]  
**V1D** Cassette Dolly for V1G & V1C Trolley  
**V2D** Cassette Dolly for V2GR, V2CR & V2GPR Trolley  
**V3D** Cassette Dolly for V2GG Trolley  
**VC8** Cover for 8GN Cassette Portrait or Landscape type  
**VC4** Cover for 4GN Cassette

## Vgen: model V1C

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, illuminated, self-regulating hot-top.

### Operating modes:

<b>Cook &amp; Serve</b>	Use in the same manner as a traditional convection oven
<b>Cook Chilled</b>	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
<b>Keep Hot</b>	Holding hot bulk food above 63°C, compartment controlled at 90°C
<b>Serve Hot</b>	Hot-top serving area controlled at 90°C



### Key Features:

- LED display lighting
- 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, neo ceram, 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 & end panels (standard colour is Dobel Grey)
- Oven with Versigen's renowned, multi-fan, recirculating air system
- Lift-up hob for easy servicing
- Lockable doors open out 270°
- 4 x precision castors, 2 swivel with breaks & 2 fixed

### Benefits:

- Complete with 2m long cable & 15amp plug, as standard
- Food probe & HACCP compliant data recording system
- 24/7 program timer
- Keep hot & boost functions
- 3 program total control system
- Easily manoeuvrable, lightweight & compact design

MODEL	Weight kg	Dimensions L x D x H mm	Power Rating kw	Oven Capacity Litre	Grid shelf positions	Shelf Pitch mm	Hot Top Capacity L x D mm
<b>V1C</b>	130	798 x 740 x 1338	2.9	98	8 (8 supplied)	71	700 x 590

### Optional Extras

**V1TS** Size 1 Tray Slide  
**V2TS** Size 2 Tray Slide  
**CC3** 3 cutlery cups to suit trayslides  
**VES** End Shelf  
**VWR** End shelf with waste bag holder on operators' right hand  
**VWL** End shelf with waste bag holder on operators' left hand  
**VTB** Tow Bar and Hitch  
**VPS** Portrait Rod Shelf  
**VLS** Landscape Rod Shelf

**V4CP** 4GN Cassette [Portrait]  
**V8CP** 8GN Cassette [Portrait]  
**V8CL** 8GN Cassette [landscape]  
**V1D** Cassette Dolly for V1G & V1C Trolley  
**V2D** Cassette Dolly for V2GR, V2CR & V2GPR Trolley  
**V3D** Cassette Dolly for V2GG Trolley  
**VC8** Cover for 8GN Cassette Portrait or Landscape type  
**VC4** Cover for 4GN Cassette

## 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. Image shown is in Buttermilk. Standard colour is Dobel Grey

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 dining area, the possibilities are limitless.



*Your Trolleys can be enhanced even more with additional coachlines and transfers available at extra cost.*



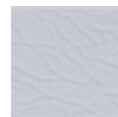
*Coachlines and transfers are also available at extra cost.*



Black



Merlin Grey



Gooswing Grey



Navy



Regatta Blue



Wedgewood Blue



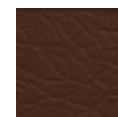
Academy Maple



Ocean Blue



Forest Green



Vandyke Brown



Terracotta



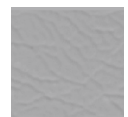
Poppy Red



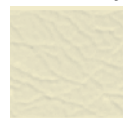
Aztec Yellow



Lampre Beech



Dobel Grey



Buttermilk



Bamboo



White



Stainless Steel



Mahogany

*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.*





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