



The Catering Equipment
Company



Hospital Catering

Serving the Healthcare Industry



www.ermoffat.co.uk

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Moffat offer many solutions;



Traditional Hot Line

Where food is cooked fresh each day portioned onto trays using a conveyor assembly line method and with the use of insulated trayware distributed using ambient meal delivery trolleys to the patients. By using insulated plate domes and bases food temperature will be retained for a maximum of 30 minutes from time of portioning.

Hot Line Single tray system

Hot and cold system all on one tray. Food is cooked fresh each day and portioned onto the single trays using a conveyor assembly line. The trays are loaded into the tray serve trolley and are given a super boost before travelling to the ward level. There the trolleys can be connected to a 13 amp socket keeping the hot side hot and the cold side cold until ready to serve.



Hot Line with High Heat Store Pellets

A more robust temperature maintenance system compared with Traditional Hot Line using wax filled heat store pellets and pellet underliners that lengthen the time of temperature retention to 60 minutes from time of portioning.

Hot Line with Induction Heat Store Bases

Using the "Smart Therm" induction system the method of heat retention is similar to that of heat store pellets except less equipment is required and handling is easier. The heat store bases will continue to gently add heat to the food for a period of up to 45 minutes.

Bulk Serve

Food is cooked fresh daily and distributed to each ward in insulated containers. Special bulk serve ward level mobile service counters provide the perfect meal plating centre. The service units will provide both hot and refrigerated sections and can be manufactured to suit various ward sizes and menu variations.



Retherm Bulk Serve

Food is distributed to ward level in bulk in either a chilled or frozen condition for regeneration using Moffat's state of the art thermal technology that combines both a heating and holding facility for plating at the most convenient time all within the same piece of equipment.

Hot-Cold Split System

A hot and cold regeneration system all on one tray. Trays are assembled centrally with precooked food ready for regeneration on one side and cold food on the other. Food regeneration programming has the patient meal tray ready exactly at the desired time ready to serve at ward level.



Our Green Thinking logo highlights innovation in our manufacturing which makes our products environmentally conscious through energy savings, sustainability and efficiency in production

Versigen Bulk Food Ward Service Trolley

Designed for the regeneration of cook chill/freeze bulk food and to hold refrigerated bulk food until ready to serve. Complete with a hot top service area

Simple Operation

Easy and Affordable Maintenance

One unit, many functions with Chillogen technology

When a unit is fitted with Chillogen it can hold refrigerated food until required, then at a preset time, the refrigerator converts to an oven and regenerates the chilled food to the recommended temperature. If there is any delay, the trolley will automatically hold the correct temperature until it is convenient to serve the food. the Versigen BF Trolley can keep food hot, hold ice cream, warm plates and refrigerate all in one unit.



Model VG2GR
with optional heated top serving area in heavy duty stainless steel

Cost-effective and versatile solution

The Chillogen V-gen 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 V-gen Trolley an attractive proposition for schools, colleges and universities, healthcare homes and hospitals.

Flexibility

The Versigen Bulk Food Trolley is indeed your flexible friend.

- You can have it in almost any colour you want. Special transfers or the name of your establishment can be affixed to the front/end panels.
- The electric loading can be changed to suit your installation.
- Zonal heating area in ovens can be varied.
- Full range of accessories.



optional solid stainless steel top



Wire end shelf



twin compartments hot & cold



Heavy Duty bumpers



HACCP Data logger

CHILLOGEN BULKFOOD TROLLEY AT A GLANCE

- Faster regeneration
- Controlled chilled environment - allows safe chill storage at constant temperature
- Better quality results - looks and tastes like freshlycooked food
- Simple to operate - one switch for automatic regeneration at pre-set time
- Energy efficient - no pre-heat cycle
- Labour efficient - no additional handling

V-GEN TROLLEY AT A GLANCE

- Suitable for education or health sector bulk food catering either frozen or chilled
- Low capital cost with big returns
- Ideal for day-to-day catering or regular scheduled distribution
- Chillogen technology simplifies the whole system
- Multifan Zonal Temperature control
- Energy Efficient
- LED electronic controls
- Wide choice of front and end panel colours
- Curved toughened glass front screen

Versigen Keep Hot Ward Trolleys

Solutions for keeping fresh food hot

Our range of trolleys and ovens can also be used for keeping fresh food hot. The system ensures that the food is kept at the correct temperature, without burning or drying out until it is ready to serve. The result is that customers get hot, attractive, nutritious food and prompt, efficient service.

For meal distribution in areas such as hospitals, E&R Moffat solutions can be used to bring the kitchen to the customer.

New Data log system

VGDL	Data log unit (one fitted to each trolley)
VGBU	Base unit (one fitted in supervisors office linked to PC)
VGRE	Repeater unit (required to be fitted in corridor when base unit is more than 300m away)

Accessories

VG1TTS	Tube tray slide
VG2TTS	Tube tray slide for VG2 models
VG1PTS VG1	models solid tray slide with aperture for Gn 1/4 pans
VG2PTS	VG2 models solid tray slide with aperture for Gn1/4 pans
VTB	Towing attachment
O620B	Oven rod shelf
PPGAST	Polar plate
V7DT	7 day timer (normally for automatic Chillogen operation)
VOBP	Food probe / temperature display with pass fail indication
WESA	Wire end shelf
WESS	Wire end shelf with solid base plate
WESB	Wire end shelf complete with plastic waste bin
WESL	End shelf complete with waste sack holder on operators left hand
WESR	End shelf complete with waste sack holder on operators right hand
V4AC	4GN cassette
VBAC	8GN cassette
VTD	Transfer dolly (double)
VDTC	Transfer dolly thermo cover (double)



Model VG2HH
with optional heated top serving area in heavy duty stainless steel

Range of options

- Open front service with curved glass shelf/sneeze screen
- Solid stainless steel heated top (add S to Code)
- Ice cream compartment fitted to bottom of fridge
- Cassette (shelf system) replaces oven/fridge shelf hangers
- ID card holder
- Culltury/condiment containers (Gn1/4 pans)
- Gastronome pans (various)
- Ward power adaptor
- Electrical loading to customer specification
- Colour choice for front and end panels

	Hotline	Ambient	Small Ambient	Refrigerated	Small Refrigerated	Plate Warmer	Power Rating
VG1H	1	0	0	0	0	0	1.5
Length mm950 Depth mm780 Height mm(with gantry) 1335 (worktop) 935							
VG2HA	1	1	0	0	0	0	2.0
VG2HPR	1	0	0	0	1	1	2.9
VG2HPA	1	0	1	0	0	1	2.5
VG2HH	2	0	0	0	0	0	2.8
VG2HR	1	0	0	1	0	0	2.5
Length mm 1280 Depth mm780 Height mm(with gantry) 1335 (worktop) 935							

Versigen Bulk Food Ward Service Trolley



Model VG2GR
with standard thermo
panel hot top



Model VG1G
with standard
thermo panel
hot top

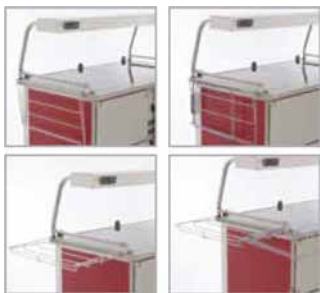
Features and Options

Key features

- Stainless steel chassis, reinforced at stress points and fitted with heavy duty rubber buffers
- 4 x 150mm dia precision bearing castors, 2 swivel with brakes and 2 fixed
- Stainless steel gantry with full curved front sneeze screen in toughened glass and quartz heating/lighting
- Interior of compartments in bright polished stainless steel
- Each compartment supplied with removable hanger slides to accept stainless steel grid shelves (optional) or gastronorm containers (optional)
- Wide choice of front and end panel colours
- Heating and refrigeration use the Multi-fan recirculating system
- Thermo-panel hot top
- Zonal heating



Towing attachment



Hook on wire
end shelf



Hook on wire end
shelf with bin holder

Comprehensive range

The V-gen range is based on models with 1 compartment (V-gen1) and models with 2 compartments (V-gen2) and combinations of:

- Hotline** compartment
- Regeneration** compartment
- Chillogen** combined oven/fridge compartment
- Ambient** compartment
- Small ambient** compartment
- Refrigerated** compartment
- Small refrigerated** compartment
- Plate warmer** with capacity for 40 plates

Range of options

- Heated top serving area in heavy duty stainless steel
- Open front service system with curved toughened glass overshelf/sneeze guard and complete with front rail
- Towing attachment
- Department identification plate holder
- Cutlery/Condiment dispensers
- Hook on waste bin holder
- Hook on wire end shelf (can hold up to 27kg)
- Gastronorm size SS grid shelves with anti-tilt stops
- Gastronorm containers
- Automatic 7 day timer
- On board food probe and temperature display
- Companion Trolley for full back up system
- Internal cassettes, roll in/out, for transport system
- Temperature retention cover for cassette
- Transfer Dolly
- Ice cream compartment
- Cassette trolley (insulated)
- Triple tube trayslide with openings for cutlery/condiment dispensers
- Electric loading can be varied to suit individual requirements

Controls

- LED Electronic Controls designed for easy programming and operation
- Isolator switch
- 3 programme selection touch pads
- Chillogen touch pad
- Automatic or manual Keep Hot
- Boost option
- Pilot lights to indicate which programme is in operation
- Count down timer display
- Regeneration compartment temperature display
- Refrigeration compartment (if fitted) temperature display
- Automatic or manual hot top pre-heat and gantry switch
- Independent refrigeration On/Off switch
- The state of the rethermalisation programme can be easily checked at any time as the Count Down Timer, Regeneration and Refrigeration Temperatures are on display at all times whilst the unit is in operation
- The PCB Controller can be replaced with the Moffat classic digital arrangement.



3 programme selection touch pad



Optional heated top serving area in heavy duty stainless steel



Thermo-panel hot top as standard

Optional Plate Warmer

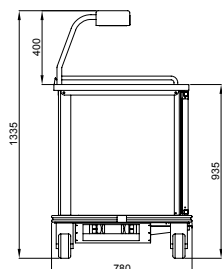
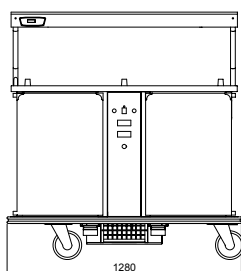
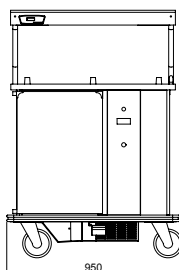


Open for service



In closed position

Add S to code for solid stainless steel hot top



Keep Hot Cupboard 8 Shelf positions
 Keep Hot Cupboard 4 Shelf positions
 Regeneration Oven 8 Shelf positions
 Regeneration Oven 4 Shelf positions
 Chillogen (Oven/Fridge) 8 Shelf positions
 Chillogen (Oven/Fridge) 4 Shelf positions
 Ambient Cupboard 8 Shelf positions
 Ambient Cupboard 4 Shelf positions
 Refrigerated Cupboard 8 Shelf positions
 Refrigerated Cupboard 4 Shelf positions
 Plate Warmer Compartment 40 plates
 Power Rating Standard Multi-Phase
 Power Rating 2 x 16amp
 Power Rating 1 x 13amp Supply Option
 Power Share Function

VG1H	1	0	0	0	0	0	0	0	0	0	0	0	1.5	n/a	1.5	0
VG1G	0	0	1	0	0	0	0	0	0	0	0	0	4.5	4.4	2.9*	†
VG1C	0	0	0	0	1	0	0	0	0	0	0	0	4.5	4.4	2.9*	†
VG1HR	0	1	0	0	0	0	0	0	0	0	1	0	2.0	2.0	2.0	0
VG1GR	0	0	0	1	0	0	0	0	0	0	1	0	2.9	2.9	2.9	0
VG1CR	0	0	0	0	0	1	0	0	0	0	1	0	2.9	2.9	2.9	0

Length mm 950 Depth mm 780 Height mm (with gantry) 1335 (worktop) 935

VG2HA	1	0	0	0	0	0	0	1	0	0	0	0	2.0	n/a	2.0	0
VG2HPR	1	0	0	0	0	0	0	0	0	0	1	1	2.9	n/a	2.9	0
VG2HPA	1	0	0	0	0	0	0	1	0	0	1	1	2.5	n/a	2.5	0
VG2HH	2	0	0	0	0	0	0	0	0	0	0	0	2.8	2.8	2.8	0
VG2HR	1	0	0	0	0	0	0	0	0	1	0	0	2.5	2.5	2.5	0
VG2GG	0	0	2	0	0	0	0	0	0	0	0	0	8.0	5.8	n/a	†
VG2GA	0	0	1	0	0	0	1	0	0	0	0	0	4.5	4.4	2.9*	†
VG2GH	1	0	1	0	0	0	0	0	0	0	0	0	5.5	4.3	2.9*	†
VG2GR	0	0	1	0	0	0	0	0	0	1	0	0	5.5	4.4	2.9*	†
VG2GPR	0	0	1	0	0	0	0	0	0	1	1	1	5.5	4.4	2.9*	†
VG2GPA	0	0	1	0	0	0	0	1	0	0	1	1	5.0	4.3	2.9*	†
VG2CA	0	0	0	0	1	0	1	0	0	0	0	0	4.5	4.4	2.9*	†
VG2CPR	0	0	0	0	1	0	0	0	0	1	1	1	5.5	4.4	2.9*	†
VG2CPA	0	0	0	0	1	0	1	0	0	1	1	1	5.0	4.4	2.9*	†
VG2CR	0	0	0	0	1	0	0	0	0	1	0	0	5.5	4.4	2.9*	†

Length mm 1280 Depth mm 780 Height mm (with gantry) 1335 (worktop) 935

† Hot Top and Gantry Inhibited During Regen * Reduced Oven Power

Companion Trolleys and Transport Systems

To complement your Versigen Bulk Food Trolley when it is based at ward level or a dedicated food service point. For the movement and service of food, cutlery, crockery trays and all things that may be required to back up your Versigen Bulk Food Service.

Light enough for one person to wheel around the ward after the meal to collect all the soiled trays, cutlery etc. and return to the wash area.

As circumstances vary in each situation these trolleys are designed to suit your exact requirements. Based around a standard design which can be made shorter, longer, higher, open or closed, whatever it needs to carry the items you want at the service point.

Cassette Trolley Insulated

Enclosed and fully insulated cassette trolley designed to transfer loaded cassette, plates, trays, cutlery etc. from the kitchen to the service area where the cassettes are inserted into the Versigen Trolley plus dirties return to the wash up area.

Open Companion Trolley

Open companion trolley for the transfer of plates, trays, cutlery etc from the kitchen to the service area. PLUS dirties return to the wash up area.



Model VCP3
Companion trolley and
optional hook on waste bin

MODEL	Dimensions L x D x H mm	No. Shelves
VCP2	880 x 680 x 925	2
VCP3	880 x 680 x 925	3
VCP2E	880 x 680 x 1180	2
VCP3E	880 x 680 x 1180	3

Optional Extras

WESB Hook on Waste Bin

includes two large plastic containers

Models ending with "E" = extended legs with additional four plastic pans for cutlery etc.



Model V2CT
Complete with extended
gantry and containers

MODEL	Dimensions L x D x H mm
V2CT	1000 x 720 x 970

Transfer Dolly

Cassettes can be loaded in the kitchen, then complete with the temperature retention cover, conveyed on the Transfer Dolly to ward/service area where they are inserted into the oven/refrigerated compartments ready for regeneration/refrigeration.



V4AC - 4GN Cassette
V8AC - 8GN Cassette
VTD - Transfer Dolly (Double)
VDTC - Transfer Dolly Thermo Cover (Double)

Transfer Dolly Model VGTD



Retention Cover Model VGDT



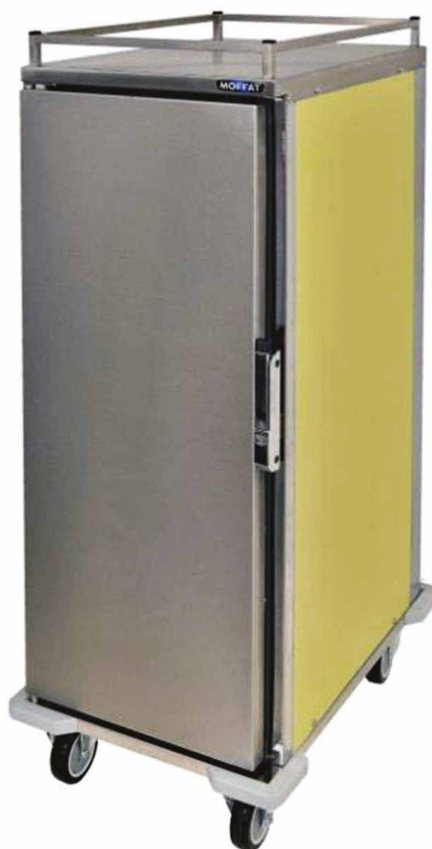
Transfer Dolly Model VGTD
with 2 cassettes Model VG8AC

Conveyance Trolley

Model CA13

Versatile food conveyance trolley, suitable for the distribution of food from a food prep area to multiple points of service. Ideal for hospitals and other catering facilities providing a thermally insulated transport between main kitchen and wards satellite kitchens. Design to compliment the V-Gen range of trolleys chilled food can be held/prepared in a cold room and moved up to and loaded into the Re-gen Oven.

- Can hold up to thirteen Gn1/1 Trays or Gastronorm pans 65mm deep
- Lightweight and easy to move, made from a combination of Stainless Steel and Anodised Alloy
- Hygienic and easy to clean
- Push Pull handles and corner bumper protection
- Wide range of colour choice
- 13 shelf positions 4 shelves supplied as standard
- All round Galley rail on top for added storage
- Door opens 270°
- Robust door slam catch / handle
- Accommodates Eutectic Polar plates for longer storage periods



MODEL	Weight kg	Dimensions L x D x H mm
CA13	48	700 x 495 x 1310

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



Model VTSL24CR

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
- 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

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
VTSL18GRC	180	990 x 840 x 1385	18	7.3	1	-	1	106
VTSL24GRC	180	990 x 840 x 1385	24	7.3	1	-	1	80
VTSL18CRC	185	990 x 840 x 1385	18	7.3	-	1	1	106
VTSL24CRC	185	990 x 840 x 1385	24	7.3	-	1	1	80

Optional Extras

VTSD Cassette Dolly
VTSC Retention Cover

VTSLC Additional Cassette For Low Units

Models ending in "C" have an internal roll in roll out cassette

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

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
VTSH24GRC	190	990 x 840 x 1615	24	7.7	1	-	1	100
VTSH30GRC	190	990 x 840 x 1615	30	7.7	1	-	1	80
VTSH24CRC	195	990 x 840 x 1615	24	7.7	-	1	1	100
VTSH30CRC	195	990 x 840 x 1615	30	7.7	-	1	1	80

Optional Extras

VTSD Cassette Dolly
VTSC Retention Cover

VTSHC Additional Cassette For High Units

Models ending in "C" have an internal roll in roll out cassette

Bulk Food Trolleys

These trolleys are designed for the distribution of bulk food meals in 1/1 gastronorm containers.

This versatile range can be supplied as an ambient trolley, or with keep hot compartments (BF2, BF3), refrigeration compartments or with a combination of these. With the plate converter fitted (either factory or retro) the PM range can accommodate 16 plated meals in each compartment.

The BF2B, BF2BR, BF3B and BF3BR also feature Bains Marie with covers to the top of the unit along with the combinations of ambient, heated or refrigerated compartments below.

Capacity

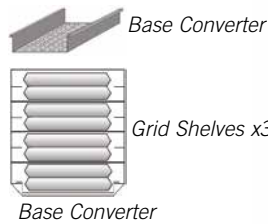
- Each compartment in a BF2 can hold 8 1/1 gastronorm containers 65mm deep.
- The BF2B Trolley has a bain marie well in the top that can hold 2 x 1/1 gastronorm up to 150mm deep, the bain marie is fitted with hinged covers which convert to service areas when opened out. Each compartment in a BF2B can hold 6 1/1 Gastronorm containers 65mm deep

Controls

- There is a digital control temperature and display to each compartment pre wired with a 13amp plug and cable.

Hygiene and Cleaning

- The Trolley is manufactured from 304 stainless steel throughout and all the internal compartments are formed into a one piece unit leaving a crevice free easy clean interior.
- The unit is also fitted with four 150mm diameter precision bearing castors two with brakes for easy manoeuvring.



Conversion kit to transform compartment to accommodate plated meals (PM).



Options

- Additional Bulk Food/Plated Meal grid shelf.
- VGEN tow bar.
- Triple tube trayslide.
- Plain trayslide with cutlery cut outs.
- VGEN end shelf.
- Gantry (for plain top units only).
- All round tubular gallery rail to plain top.



MODEL	Weight kg	Dimensions L x D x H mm	Capacity No. of Plated Meals	Power Rating kw	Compartment Keep Hot	Compartment Refrigeration	Plain Top	Bainmarie Top
PM2	110	1195 x 710 x 960	32 Hot	1.5	2x8 GN	-	✓	
PM2R	136	1195 x 710 x 960	16 Hot/16 Cold	1.4	1x8 GN	1x8 GN	✓	
PM3	128	1195 x 710 x 960	48	2.25	3x8 GN	-	✓	
PM3R	150	1195 x 710 x 960	32 Hot/16 Cold	2.9	2x8 GN	1x8 GN	✓	
BF2	100	1195 x 710 x 960	-	1.5	2x8 GN	-	✓	
BF2R	126	1195 x 710 x 960	-	1.4	1x8 GN	1x8 GN	✓	
BF2B	114	1195 x 710 x 960	-	2.5	2x6 GN	-		✓
BF2BR	140	1195 x 710 x 960	-	2.4	1x6 GN	1x6 GN		✓
BF2RR	130	1195 x 710 x 960	-	0.75	-	1x6 GN	✓	
BF3	140	1195 x 710 x 960	-	2.25	3x8 GN	-	✓	
BF3R	166	1195 x 710 x 960	-	2.15	2x8 GN	1x8 GN	✓	
BF3B	155	1195 x 710 x 960	-	2.9	3x6 GN	-		✓
BF3BR	180	1195 x 710 x 960	-	2.9	2x6 GN	1x6 GN		✓

Hot Carts

Mobile compact hot carts for the transportation of hot food ready to serve



Model PF6



Model PF12



Forced air heating and recirculation which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot spots.

- Mobile bulk food hot holding cabinets
- Ideal when used in a modern hospital catering unit
- Excellent back up facilities for conveyor belt service bain-marie trolleys
- Easy food transportation when replenishing satellite serving stations
- Designed to hold hot food in 1/1 Gastronorm pans at optimum temperature
- When fitted with shelves can be used as a compact trolley for banquets
- Perfect for serving meals on time at conference meetings and gala events
- Can be used as a compact plated meal trolley as well as bulk food
- Versatile compact unit ideal when space is tight as they have a small footprint
- Three sizes available 6 pans, 12 pans and 20 pans
- Force air heating system ensures fast heat up times energy efficiencies
- The heating unit is easily removable for maintenance and cleaning
- Complete with a humidifier tray for maintaining the moisture content in food
- All stainless steel construction
- Heavy duty push handles
- Industrial type castors 2 fixed, 2 swivel braked
- Rigid bumper on chassis for protection
- Internal removable rack system for easy conveyance and cleaning
- Illuminated on off switch with energy regulated adjustable control
- Simplistic gravity door latch operation



Model PF20

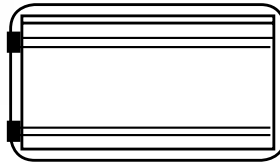
MODEL	Weight kg	Dimensions L x D x H mm	No. of Shelves	Power Rating kw
PF6	70	730 x 730 x 880	6	1.0
PF12	89	730 x 730 x 1365	12	2.0
PF20	130	730 x 730 x 1800	20	2.0

Conveyor for Hotline Pellet System



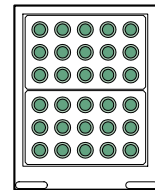
Model HDTT32

Patient Meal Delivery Trolley
Multiple Tray Options
Suitable for Common Tray Sizes



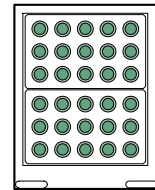
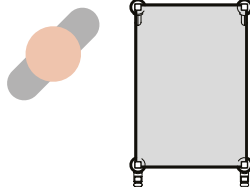
Models CBD

Basket Dispenser for Bowls



Model HTG3

3 Tier General Purpose
Support Trolleys



Basket Dispenser for Bowls



Model VCDC3

Round Cord Conveyor
Auto stop, variable speed.
Fitted with optional swivel/braked castors
& splash proof sockets underneath.



Model VCRB3

Flat Belt Conveyor
Auto stop, variable speed.
Fitted with optional swivel/braked castors
& splash proof sockets underneath.



Model VMCW2



Model FCHB2

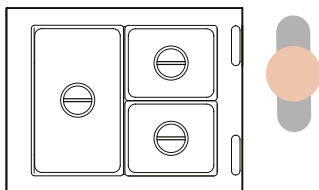
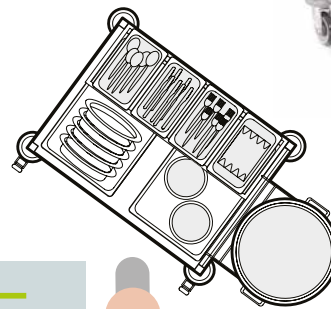
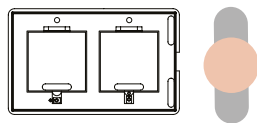
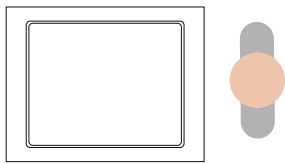
Work Station for cutlery, napkins, menu cards etc.



Model VCP3E
Companion trolley with customised extended legs, containers for cutlery and optional hook on waste bin

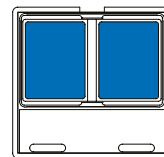
Mobile cold well or Polar Well

High Heat Pellet/Plate Dispenser



Mobile Fan Assisted heat Bains Marie Workstation

High Heat Pellet/Plate Dispenser



Tray Dispenser



Model CTD



Model VMBM2



Model FCHB2

Single Tray Conveyor System for Hotline, Regeneration or Chillogen



Model VTSL24GR



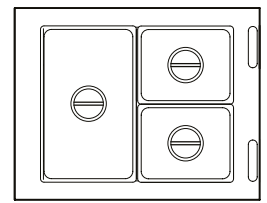
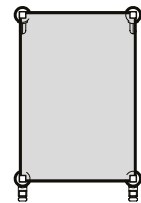
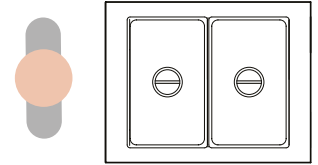
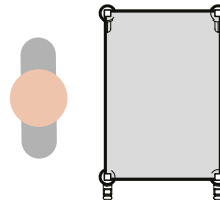
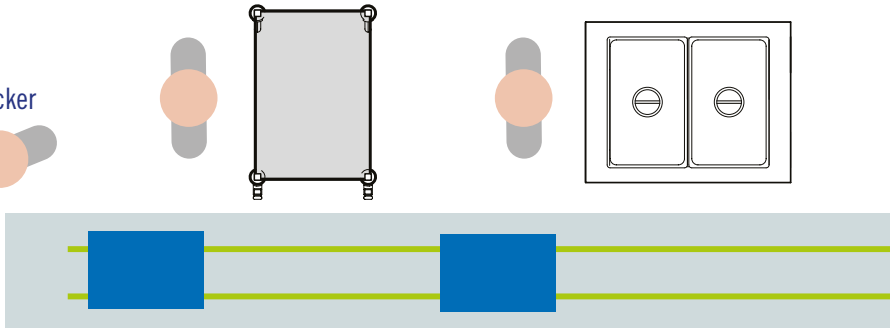
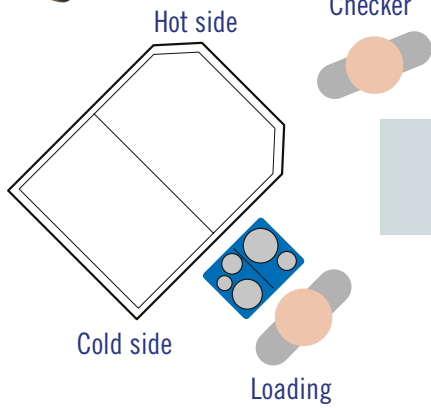
Model HTG3

Sandwich
Biscuit etc

Yoghurt
Ice Cream etc

General Purpose
Trolleys

Mobile cold well or
Polar Well



General Purpose
Trolleys

Mobile Fan Assisted heat
Bains Marie Workstation

Accessories

Hot Soup, Sauces
and Custard etc



Model HTG3



Model VDC3

Round Cord Conveyor

Auto stop, variable speed.
Fitted with optional swivel/braked castors
& splash proof sockets underneath.



Model VCRB3

Flat Belt Conveyor

Auto stop, variable speed.
Fitted with optional swivel/braked castors
& splash proof sockets underneath.



Model VPCT

Plate Covers



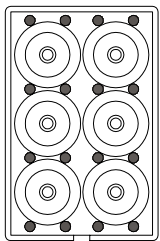
Model HP2

Warm or Cold Plates

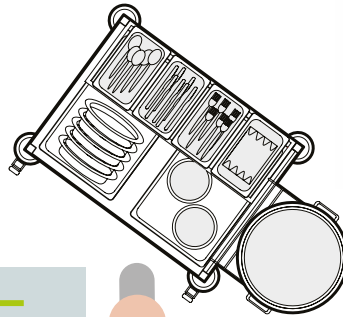
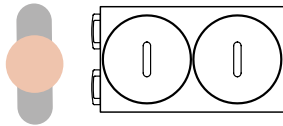
Menu Cards
Napkins and Cutlery etc



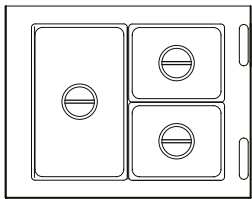
Model VCP3E
Companion trolley with customised extended legs, containers for cutlery and **optional** hook on waste bin



Heated or Ambient Plate Dispenser

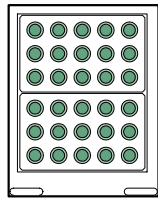


Initiator



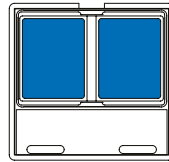
Mobile Fan Assisted heat Bains Marie Workstation

Main Hot Food



Basket Dispenser for Bowls

Bowls and Cups



Tray Dispenser

Trays



Model VMBM2



Model CBD



Model CTD

Conveyors

Food Distribution Conveyor System

These specially designed food standard continuous conveyor systems are electrically powered and constructed with a splash proof satin finish stainless steel superstructure supported on robust tubular legs with adjustable feet for levelling off and floor fixing or with the optional swivel/braked castors if mobility is required. Fitted with a full length heavy duty bumper on both sides for protection when used with ancillary equipment.

Designed to be used as a part of a specific hospital grade foodservice system where reliability, ease of operation, and hygiene standards are of the utmost importance.

The silent smooth running anti-static conveyor units have a simplistic control panel at one end featuring a start and stop button, variable speed control, with the option of forward and reverse motion.

Emergency stop switches are located at each end of the unit. There is also a fundamental photo electric sensor fitted at the receiving end of the unit which automatically prevents trays clashing and breakages.

At each end of the conveyor belt there is 600mm long work area. This is essential at the start of the operation for tray set up, and placement of index cards. This area is of equal importance at the receiving end to aid trolley loading and transporting systems.

As safety and hygiene are paramount when operating a food conveyor system these units are open on the underside to ensure there is no build up of debris or spillage. Rubber cleaning scrapers and finger guards are fitted, automatically cleaning and maintaining belt safety.

Splash proof sockets if fitted are protected by R.C.B.O

The easily accessible splash proof distribution switch board and mains isolator are located at the end of the unit below the main control panel.

An extensive range of matching mobile equipment and accessories are available to create the perfect facility for conveyed food service. The range includes Starter stations, Plate dispensers, Base dispensers, Rack lifts, Tray lifts, Bain-marie, Refrigerated units, General purpose trolleys, Storage carts, Basket stackers, Tables, Ambient units, Mobile shelves, Workstations, Bulk food trolleys, Tray service trolleys and Tray transport trolleys.

Flat Belt Type

300mm wide seamless 'White' synthetic anti-static flat belt, can be used to smoothly transport individual items of crockery or as an integral part of a tray line operation. Optimising staff workload by simplifying handling while increasing productivity and maximising food service efficiency.



*Flat Belt Conveyor
Fitted with optional swivel/braked
castors & splash proof sockets.*

MODEL	Type	Dimensions L x D x H mm	Overall Length mm
VCRB3	Belt Conveyor	3000 x 550 x 900	1800
VCRB4	Belt Conveyor	4000 x 550 x 900	2800
VCRB5	Belt Conveyor	5000 x 550 x 900	3800
VCRB6	Belt Conveyor	6000 x 550 x 900	4800
VCRB7	Belt Conveyor	7000 x 550 x 900	5800
VCRB8	Belt Conveyor	8000 x 550 x 900	6800
VCRB9	Belt Conveyor	9000 x 550 x 900	7800

Round Cord Type

Parallel 15mm diameter seamless green coloured synthetic round cords run 220mm apart. Designed for maximum hygiene with minimum cleaning.

The cord type conveyor unit can transport various sizes of trays side-by-side, either longitudinally or lateral which depending on the length of the tray is not always possible with the flat belt type conveyor.



*Round Cord Conveyor
Fitted with optional swivel/braked castors
& splash proof sockets.*



Optional splash proof sockets



*Control panel & splash proof
distribution switch board*

MODEL	Type	Dimensions L x D x H mm	Overall Length mm
VCDC3	Cord Conveyor	3000 x 550 x 900	1800
VCDC4	Cord Conveyor	4000 x 550 x 900	2800
VCDC5	Cord Conveyor	5000 x 550 x 900	3800
VCDC6	Cord Conveyor	6000 x 550 x 900	4800
VCDC7	Cord Conveyor	7000 x 550 x 900	5800
VCDC8	Cord Conveyor	8000 x 550 x 900	6800
VCDC9	Cord Conveyor	9000 x 550 x 900	7800

Dispensers

High Temperature System

- Up to 60 minutes heat retention using the wax filled pellet system.
- Using a High Heat Pellet Dispenser is the only solution for ensuring pellets reach a minimum of 110°C.
- Stainless steel hinged lids prevents overloading and lowers operating costs by reduced heat loss. No covers to break or lose.
- Fan assisted high heat dispenser ensures every pellet and plate is dispensed at the correct temperature.
- Pellet Underliners are an essential component to protect patients and reduce heat loss. In addition the food underliner will protect cold food.
- Modern insulation materials used in the plate domes will guarantee food plated at 80°C will remain above 65°C for up to an hour.
- Old systems can be upgraded in stages by incorporating some of the components to assist budgetary constraints.



High Temperature Base and Plate Dispensers

Models VMBH Base Heater, VMPH Plate Heater, VMBPH Plate on Base Heater

These specially designed electrically powered mobile dispensers can be used to heat. • Special wax filled stainless steel bases to 110°C • Plates to 80°C • Or a combination of plate on base.

Compact lightweight units designed to be used as part of a specific hospital grade food service system. Simplistic controls with fan assisted heating. All dispensers are designed for easy maintenance and cleaning.

All stainless steel construction fitted with push/pull handles and fitted with four castors. Two fixed, two swivel with brakes. Tidy curly mains lead with plug park and heavy-duty corner bumpers. Complete with lock down lids. Fully insulated.



Forced air heating and recirculation which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot or cold spots.



MODEL	Type	Weight kg	Dimensions L x D x H mm	Plate Size	Heating Time options	Plates/base per Tube	Average Temperature	Power Rating kw
VMPH	Ceramic Plates or Plastic Base	74	840 x 530 x 1025	9" (230mm)	135 mins	40	80°C	2.0
VMBPH	Plate on Metal Base Heater	74	840 x 530 x 1025	9" (230mm)	75 mins	19Plates/19Bases	90°C	2.9
VMBH	Metal Base Heater	74	840 x 530 x 1025	9" (230mm)	135 mins	40	110°C	2.9

Fan Assisted Mobile Dry Well Bains Marie Workstation

Model VMBM2, VMBM3, VMBM4

These specially designed electrically powered mobile Bainmarie units are used to store and transport hot pre-cooked food that is ready for serving.

Compact lightweight units designed to accommodate various combinations of interchangeable Gastronorm size containers up to 150mm deep. Maximises the use of limited space. Suitable for many applications but more specifically used as part of a hospital grade food service system.

Simplistic controls comprising an

illuminated on/off switch indicating power is on and an energy regulator controlling the fan assisted heating unit.

Removable heating unit for easy maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, two with brakes.

Tidy curly mains lead with plug park and heavy-duty corner bumpers. Gastronorm containers are supplied separately. Please see Price list. (DRY HEAT ONLY)



MODEL	Weight kg	Dimensions L x D x H mm	Capacity	Power Rating kw
VMBM2	33	850 x 665 x 900	2x1/1Gn	1.0
VMBM3	42	1175 x 665 x 900	3x1/1Gn	1.0
VMBM4	56	1505 x 665 x 900	4x1/1Gn	2.0

Mobile Cold Wells

Model VMCW2, VMCW3, VMCW4

These specially designed electrically powered mobile units with a 200 mm deep refrigerated well are used to store and transport chilled food that is ready for serving.

Compact lightweight units can be used to hold various types of chilled product.

Made to accommodate different combinations of interchangeable Gastronorm containers up to 150mm deep.

Suitable for many applications but more specifically used as part of a hospital grade food service system.

Simplistic controls comprising an on/off switch indicating power is on and an adjustable thermostat controlling the refrigeration.

The well has a drain valve radius internal corners with removable perforated trays for easy cleaning.

All stainless steel construction fitted with push/pull handles and 4 all swivel castors, 2 fitted with brakes.

Stainless Steel Hinged/Lift Off Well Cover.

Tidy curly mains cable with plug park and heavy duty corner bumpers.



MODEL	Weight kg	Dimensions L x D x H mm	Capacity	Power Rating kw
VMCW2	64	850 x 665 x 900	2x1/1Gn	0.3
VMCW3	74	1175 x 665 x 900	3x1/1Gn	0.3
VMCW4	84	1505 x 665 x 900	4x1/1Gn	0.3

Mobile Polar Wells

Model VMPW2, VMPW3, VMPW4

These specially designed ambient mobile units with a 200 mm deep well are used to store and transport chilled food that is ready for serving.

Food is kept chilled by E&R Moffat polar plates, which are placed in the base of the well.

Polar plates keep food chilled for 2 to 3 hours before use the polar plates are charged for 8 to 12 hours in a deep freeze if longer periods of operation are required extra polar plates can be charged and used in rotation.

Compact lightweight units can be used to hold various types of chilled product.

Made to accommodate different combinations of interchangeable gastronorm containers up to 150 mm deep.

Suitable for many applications but more specifically used as part of a hospital grade food service system.

The well has a drain valve radius internal corners.

All stainless steel construction fitted with push/pull handles and 4 all swivel castors, 2 fitted with brakes.

Stainless Steel Hinged/Lift Off Well Cover.

Heavy duty corner bumpers.



Polar plates must firstly be charged for 12 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for approx 2 to 3 hours. Once used, other polar plates can then be substituted thus keeping the well cold.

MODEL	Weight kg	Dimensions L x D x H mm	Capacity
VMPW2	34	850 x 665 x 900	2x1/1Gn
VMPW3	44	1175 x 665 x 900	3x1/1Gn
VMPW4	54	1505 x 665 x 900	4x1/1Gn

Dispensers

Universal Heated Basket/Rack Dispenser

Model URD

Self levelling heated rack dispenser heated by forced air recirculation.



MODEL	Weight kg	Dimensions Ext. L x D x H mm	Basket size L x D x H mm	Capacity Racks/Basket	Power rating kw
URD	40	680 x 610 x 1010	500 x 500 x 100	5	0.6

Versilift Plate Dispenser

Models UP1, UP2, HP1, HP2

Stainless steel top and base. stainless steel outer panels for longer lasting looks. Each tube has four adjustable guides to enable it to take various size plates. The Moffat patented spring system is variable to accommodate different weights of plates. Heated models fitted with the Saharafan forced air heating system which is easily removed for cleaning/ maintenance and adjustable temperature control for fast and even heat. Complete with an ABS plastic cover to each heated tube (ambient models, cover extra). Fitted with 100mm dia castors - two swivel with brakes and 2 fixed.

Designed for the storage and dispensing of plates

- Pop-up plates, lift one off and the next one automatically moves up into position for lifting
- Capacity 75 plates approx per tube, depending on thickness
- Adjustable to suit 8" - 12" (200mm - 308mm) diameter plates
- Top, base and plate guides in stainless steel
- All heated models fitted with cable and plug for 13 amp supply.
- Heavy duty robust corner bumpers for extra protection.



Model HP1



Model HP2

MODEL	Weight kg	Dimensions L x D x H mm	Number of Dispensers	Plate Diam. mm	Plate Diam. inch	Approx. Capacity	Power Rating kw
UP1	28	485 x 525 x 1015	Single	203-305	8/12	75	-
UP2	42	485 x 800 x 1015	Twin	203-305	8/12	150	-
HP1	32	485 x 525 x 1015	Single	203-305	8/12	75	1.0
HP2	46	485 x 800 x 1015	Twin	203-305	8/12	150	2.0

Universal Tray Dispenser

Model UTD

Spring adjustable, self levelling tray dispenser, heavy duty stainless steel construction complete with all swivel castors, two with brakes and push/pull handles.



MODEL	Weight kg	Dimensions Ext. L x D x H mm	Tray size L x D mm	Capacity
UTD	30	660 x 560 x 890	550 x 380	100

Universal unheated Basket/Rack Dispenser

Model UBD

Self levelling dispenser for racks or baskets. Heavy duty stainless steel construction. Complete with all swivel castors, two with brakes and push/pull handles.

MODEL	Weight kg	Dimensions Ext. L x D x H mm	Basket size L x D x H mm	Capacity Racks/Basket
UBD	35	680 x 610 x 1010	500 x 500 x 100	5

Cantilever Basket

Dispenser Model CBD

Cantilever Tray

Dispenser Model CTD

These specially designed dispensers are equipped with a stainless steel Stacking Platform suitable for various types of trays. Compact heavy-duty cantilever design. Can accommodate up to 100 trays. Gastronorm, Euronorm and the moulded sectioned type. Removable lift off panel for easy access for spring adjustment maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, 2 with brakes and heavy duty corner bumpers.



MODEL	Weight kg	Dimensions L x D x H mm	Tray Size L x D mm	Basket Size L x D x H mm	Capacity Tray/Basket
CTD	50	605 x 635 x 950	To Suit Customer Tray size	-	100
CBD	60	755 x 635 x 950	-	500 x 500 x 75	8

Mobile Trolleys

Versigen Plate Cover Trolley

Model VPCT

Designed to hold standard covers for a 9" (230mm) plate. Cover Diameter 240mm



MODEL	Weight kg	Dimensions L x D x H mm	Capacity Racks/Basket
VPCT	28	870 x 570 x 900	approx 250 covers (depending on type of cover used)

Heavy Duty General Purpose Trolley

Model HT2, HT3, HT4, HTG2, HTG3, HTG4

The workhorse of the catering industry, the fetcher and carrier has so many uses from a food server to a clearing trolley. Uprights in 30mm square section stainless steel (type 304). Shelves manufactured from 1.2mm stainless steel (type 304) with radius bottom corners and 40mm raised lip fully around to retain load. Round stainless steel handle at both ends. All welded construction to form a heavy duty unit. 4 Revolving buffers fitted as standard. Complete with 125mm dia. swivel castors 2 with brakes.



MODEL	Weight kg	Dimensions L x D x H mm	No. of Shelves	Max Load capacity in KG per unit
HT2	20	800 x 550 x 950	2	120
HT3	25	800 x 550 x 950	3	180
HT4	30	800 x 550 x 1250	4	180
HTG2	26	1050 x 550 x 950	2	120
HTG3	33	1050 x 550 x 950	3	180
HTG4	39	1050 x 550 x 1250	4	180

Max load = 225kg

Max per shelf = 100kg

Tray/Basket Trolley

Model MTBT

An extremely compact unit for the storage of baskets or trays.



Model MTBT

Cutlery/Tray Trolley

Model CT5

Stainless steel construction with black side panels. Ten high level removable, for cleaning, round cutlery containers complete with all swivel castors, two with brakes.



Model CT5

Mobile Tray Stand

Model MTS

Satin smooth all stainless steel construction mounted on all swivel castors, two with brakes. Capable of transporting various sizes of trays or baskets.



Model MTS

Low Load Trolley

Model MLL

Designed to take racks or baskets and arranged to ensure positive stacking. The angular base frame locates the baskets and the handle arrangement forms an effective support for the stacked baskets.



Model MLL

MODEL	Weight kg	Dimensions L x D x H mm	Basket Size L x D x H mm	Capacity Racks/Basket
MTBT	16	580 x 525 x 900	500 x 500 x 120	4
CT5	28	660 x 500 x 875	-	-
MTS	14	600 x 600 x 900	-	-
MLL	14	660 x 600 x 900	500 x 500	-

Beverage Trolley

Model VBT

Lightweight and robust, the Versigen Beverage Trolley is ideal for the service of all beverages Available in Mahogany (as shown), or in stainless steel.



Features

- 4 swivel castors, 2 with brakes
- 6 x cutlery dispensers
- 3 x 1/9 GN plastic containers ideal for sugar, spoons etc
- 1 x 1/3 GN plastic container for waste (inset into the worktop).
- 4 plastic bins to suit runners under worktop
- suitable for use with Carlise Beverage Dispensers (not supplied)

Note: Water Boilers/Liquid Dispensers are not included

MODEL	Dimensions Ext. L x D x H mm	Capacity Basket
VBT	1040 x 620 x 1440	4

Ward Beverage/Breakfast System

Model BBT

The mobile ward service trolley allows beverages, refreshments and light meals to be served to patients and visitors at the bed side or in lounges and other communal areas. Perfect for use in busy hospitals retirement homes and various other types of healthcare facilities.

Easy to manoeuvre and simple to use and keep clean, a practical hygienic and versatile design with a wide range of options and features, multiple drawers and runners, for holding baskets pans and ingredient containers etc. Crockery carried on board.

- Easy to keep clean
- Light and easy to manoeuvre
- Corner bumper protection
- Solid stainless steel top
- Drawer complete with 4 section cutlery box
- Drawer complete with Polypropylene pan
- Robust and ergonomic galley rail on three sides
- Discreet pan for cleaning cloth / spray
- Push pull handles
- All swivel castors two with brakes
- Wide choice of colour front and end panels
- Holds up to four dish wash baskets [500mm sq type]



MODEL	Weight kg	Max Weight Loaded	Dimensions Ext. L x D x H mm	Height to work top mm
BBT	50	150	1050 x 620 x 1440	900

Optional Extras

- BTB** 1 off Crockery baskets 500 x500 type [Trolley can hold up to 4 Baskets]
- BTWB** 1 off 10 litre Water Boiler Complete with retaining base and built in removable drip tray
- TW1** 30 slice Toast warmer
- BCC** 4 off Cereal containers with drawer adaptor

- BID** 2 off Ingredient dispensers [coffee sugar etc]
- BES** Fold Down End Shelf with galley rail
- BESW** Fold Down End Shelf with Waste bag aperture
- BDL** Lockable drawers / dispensers [per lock]

Ambient TT Range

This range of trolleys has been designed for use in conjunction with a typical hotline pellet system for the transport of plated insulated meals to ward level.

A variety of sizes, shelf pitch levels and 2 or 3 doors makes these trolleys suitable for every hospital application.



Model FCTT30

- All stainless steel construction
- Rear panels removable for cleaning
- Hinged doors open 270°
- Slam type door catches
- Recessed top for carrying additional items
- Heavy duty protective bumper all round
- Fitted 200mm dia. castors



Model FCTT30

MODEL	Weight kg	Dimensions L x D x H mm	Shelf Pitch	Doors 1 side only	Doors 2 both sides
FCTT10	117	950 x 660 x 960	120	2	-
FCTT20	120	950 x 660 x 1560	120	2	-
FCTT24	127	1340 x 660 x 1320	120	3	-
FCTT30	130	1340 x 660 x 1560	120	3	-



Model TT16
with sliding doors

- Stainless steel interior
- Stainless steel or coloured outer panels
- Sliding doors both sides
- Recessed top for carrying additional items
- Heavy duty protective bumper all round
- Fitted 200mm dia. castors



MODEL	Weight kg	Dimensions L x D x H mm	Shelf Pitch	Doors 1 side only	Doors 2 both sides
TT16	100	1070 x 725 x 1015	120	-	4
TT20	102	1070 x 725 x 1615	120	-	4
TT24	118	1480 x 835 x 1135	120	-	4
TT32	120	1480 x 835 x 1375	120	-	4
TT40	123	1480 x 835 x 1615	120	-	4

TT Trolleys

The standard units are 430 stainless steel interior with a choice of colour finishes to the end panels and doors.

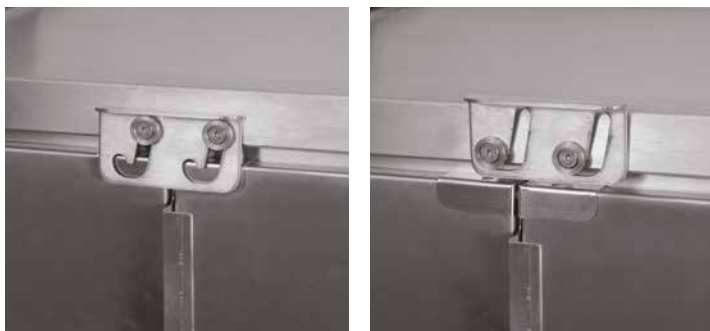
- Hinged doors opening 270° on HD and FC models
- J clip to hold doors closed during transit
- Inset tubular push/pull handles to both ends
- Drain hole in the base to complement cleaning
- Stainless steel runners c/w anti tilt channel
- Removable centre tray racks for ease of cleaning
- Recessed top for conveying additional boxed items
- Trolleys have 200mm sturdy castors as standard 2 x fixed and 2 x swivel brake.
- All trolleys are tow bar ready
- Trolley range designed to accept 1/1GN trays however additional tray sizes accommodated on request.
- Heavy duty protective bumper all round
- Choice of colours for panels



Model HDTT32

Options

- Tugging facility
- Top gallery rail
- Ward card holder



J clip to hold doors closed during transit



MODEL	Weight kg	Dimensions L x D x H mm	Shelf Pitch	Doors 1 side only	Doors 2 both sides
HDTT10	93	995 x 725 x 1000	120	2	-
HDTT16	95	995 x 725 x 1360	120	2	-

MODEL	Weight kg	Dimensions L x D x H mm	Shelf Pitch	Doors 1 side only	Doors 2 both sides
HDTT24	113	1350 x 725 x 1360	120	-	4
HDTT32	115	1405 x 835 x 1360	120	-	4
HDTT40	118	1405 x 835 x 1600	120	-	4

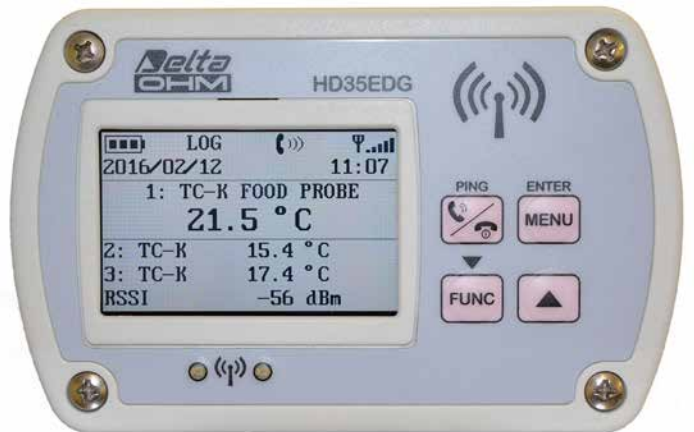
Data Log Units

The Delta ohm system is wireless and sends info back to the base unit automatically, eliminating the need for a hand held data transfer unit

The base unit would normally be connected to a PC in the supervisors office and the information is automatically stored on the PC.

A repeater unit is also available if needed, this is used when the data logger is more than 300 meters away, or obstructed from, the base unit. It may be fitted in a corridor for example. There are three channels available normally for On-board food probe, Oven, and fridge, The sales codes are

- **VGDL** - Data log unit [one fitted to each trolley] Battery powered, batteries should be replaced every two years.
- **VGBU** - Base unit (one fitted in supervisors office linked to PC) powered by PC through the USB connection
- **VGRE** - Repeater unit Required fitted in corridor when Base unit is more than 300 meters away or an obstructed blocks the signal, powered by a 13amp plug.



VGDL Data logger



VGBU Base unit



VGRE Repeater

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.

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 ward, the possibilities are limitless.



VG1GR

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.



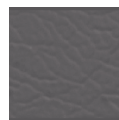
Black



Pacific Blue



Aztec Yellow



Merlin Grey



Ocean Blue



Buttermilk



Gooswing Grey



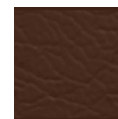
Forest Green



Bamboo



Navy



Vandyke Brown



White



Regatta Blue



Terracotta



Stainless Steel



Wedgewood Blue



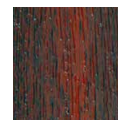
Poppy Red



Academy Maple



Lampre Beech



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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