

MOFFAT

The Catering Equipment
Company



Regeneration
& Keep Hot

Versigen Single Tray Service Trolley

17.01

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



Model VTSL24CR

Key Features

- Trolley manufactured from a combination of 304 stainless steel and aluminium
- Stainless steel chassis with radius corners, reinforced at 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 gasket.
- Compartments fully insulated and fitted with a double skinned insulated door to each side. Doors open 270° 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 height push pull handles
- Stainless steel recessed top platform
- Supplementary plug for ward level use.

Options

- Towing attachment
- Department identification plate holder
- 3D logging system
- 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.



The end panels are available in a wide range of colours please see page 7 for colour chart.

	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 = Refrigeration compartment
1 Chilligen compartment

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.

Chilligen compartment and refrigeration compartment.

With the Chilligen model, both sides of the trays are refrigerated so chilled food can be held for long periods. When ready for regeneration the Chilligen 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.



Model VTSH30GR

CR (Chilligen) 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.

GR Controls

- GR controls use the classic Moffat digital arrangement (a Non PCB Module).

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.

Minor VTS Units



Model VTSL24CR



Model VTSL24CR



The end panels are available in a wide range of colours please see page 7 for colour chart.

Major VTS Units



Model VTSH30GR



Model VTSH30GR



Multi fan efficiency ensures 55% faster heat up time than standard elements.



MODEL	VTSL18GR	VTSL24GR	VTSL18CR	VTSL24CR	VTSH24GR	VTSH30GR	VTSH24CR	VTSH30CR	MODEL
Weight kg	180	180	185	185	190	190	195	195	Weight kg
Length mm	990	990	990	990	990	990	990	990	Length mm
Depth mm	840	840	840	840	840	840	840	840	Depth mm
Height mm	1385	1385	1385	1385	1615	1615	1615	1615	Height mm
Power rating kw	7.3	7.3	7.3	7.3	7.7	7.7	7.7	7.7	Power rating kw
Capacity Number of trays	18	24	18	24	24	30	24	30	Capacity Number of trays
Compartments:									Compartments:
Regeneration	1	1	-	-	1	1	-	-	Regeneration
Chillogen	-	-	1	1	-	-	1	1	Chillogen
Refrigeration	1	1	1	1	1	1	1	1	Refrigeration
Tray Pitch mm	106	80	106	80	100	80	100	80	Tray Pitch mm

3D Due Diligence Data Logging System

Automates the testing and accurate recording of food, oven and fridge temperatures

To ensure compliance with food regulations, it's essential that you test food temperatures regularly and maintain accurate records. However, traditional methods based on hand-held temperature probes and manual recording can be extremely time consuming. E&R Moffat's 3D data logging system automates the process of testing and recording, saving you time and effort and ensuring proof of due diligence.

Simplify compliance

At some time, you may find it necessary to prove your due diligence in serving food at recommended statutory temperatures. The 3D data logging system automatically records the internal temperatures of the oven/refrigerator at set intervals and also provides a means of probing and recording actual food temperature data. The data is then transferred to a personal computer for storage or analysis. The results can be displayed in graphic or tabular form.



Probe

Information like this is essential for compliance, but it can also be used to highlight unusual events or faults that affect food quality.



Data screens

3D DATA LOGGING SYSTEM AT A GLANCE

- Uses electronic sensors to check food temperatures
- Accurately records information throughout the preparation, storage and regeneration cycle
- Provides an audit trail for 2 years
- Ensures compliance with food regulations
- Information can be transferred to PC for storage, analysis and reporting
- Identifies unusual events affecting food quality
- Automatically archives data every two months

The easy way to compliance



1. Oven and fridge temperatures are checked automatically and data stored on the trolleys hard drive.

The probe is used to check and store the temperature of food from the trolley.

2. The trolleys hard drive stores up to 2 years data.

Data is retrieved from the trolley using the hand held unit.

3. The hand held unit downloads information at the press of a button.

Up to 63 trolleys data can be stored on one handset

4. The handset can then be attached to a PC via a USB connection and data is downloaded to the PC where information can be stored indefinitely and viewed in a variety of tables and graphs.

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.

Metals, 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.

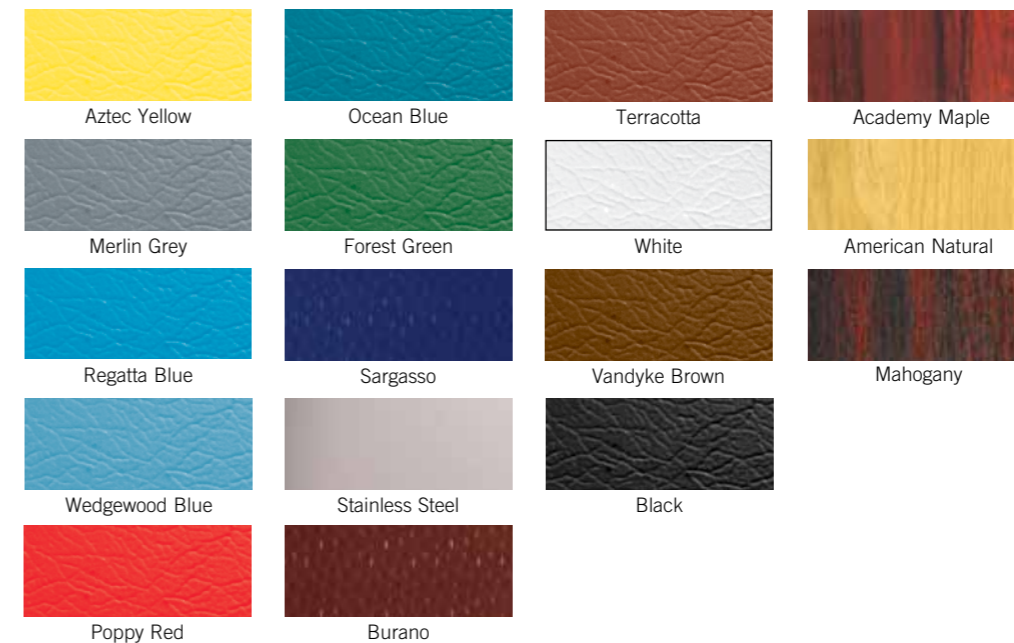


Your Trolleys can be enhanced even more with additional coachlines and transfers available at extra cost.



Coachlines and transfers are also available at extra cost.

Samples of our Standard Colour Coated Steel Finishes



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.



**The Catering Equipment
Company**



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



**Regeneration
& Keep Hot**



**General
Fabrication**



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