

Vangen - Hot Meals for Hot Wheels

Our solution to Meals on Wheels. Vangen, allows caterers to either regenerate or hold cooked meals in motor vehicles 'en route'.

It is based around our Multi-fan Food Regeneration System that is now in use all over the world, so it is a well tried and tested technology. The Vangen itself has been supplied to several UK Meals on Wheels Organisations.

The system's versatility and reliability has the potential to set new standards of food quality and customer satisfaction in this increasingly important sector. AND, being an electric system means it is very safe and easy to operate. It can be adapted to a variety of vehicles and is equally suited to cook, chill or hotline food.

We understand the introduction of the Vangen system is a very big undertaking, so if you are thinking along these lines, may we suggest that, at an early stage, you arrange a visit from our specialist who can assist you with any questions you may have. What type and size of vehicle, what site electrics do you need, what loading and unloading arrangements are needed, the distance it will have to travel, to mention but a few. Of course, most importantly, the type of food and service you hope to offer, we can work with you to ensure that the food is delivered to your customers at the highest standards possible.

Pauline Batty, manager of Monmouthshire's Community Meals Service, says:

"Van Gen has reduced our labour costs, staff really like working with the system and food quality is excellent - we've had very positive feedback from customers."

Van Gen delivers:

- Improved food quality
- Electric powered - safe operation
- Regen 'en route'
- Effective, reliable, proven design
- Economic
- Easy to use, simple handling and loading
- Spill-proof transport trays
- Versatile: can be adapted to most vehicles and meals on wheels systems, cook chill, cook freeze, hotline.

