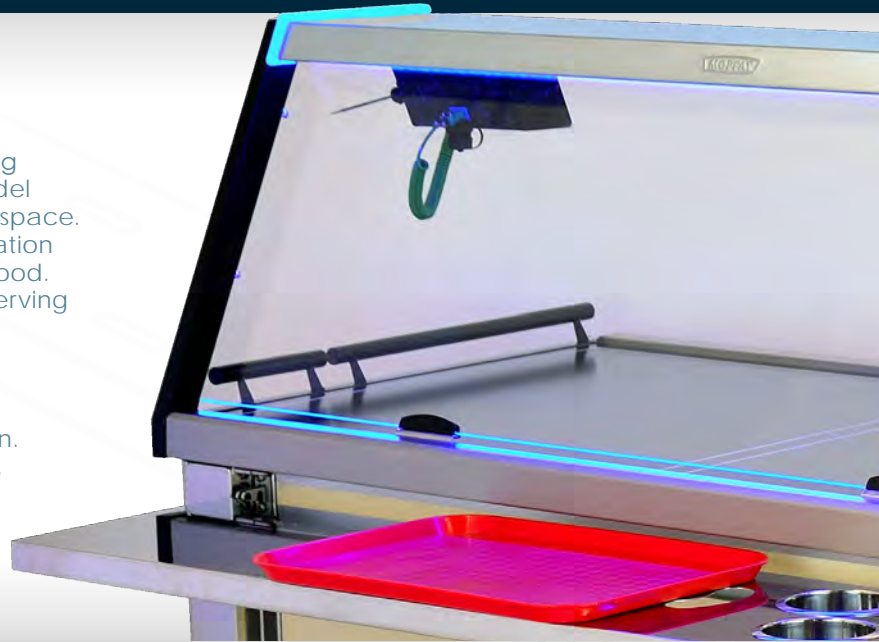


## Overview

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:

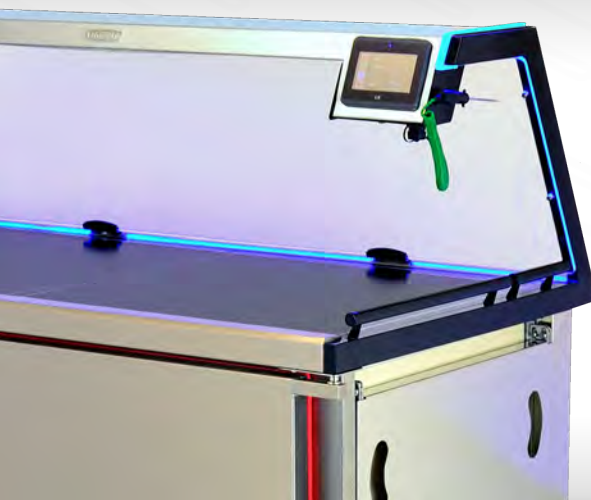
- **Keep Chilled** - Holding chilled bulk food below 5°C, compartment controlled between 0°C & 5°C
- **Cook Chilled** - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- **Keep Hot** - Holding hot bulk food above 63°C, compartment controlled at 90°C
- **Serve Hot** - Hot-top 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, ceran, 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 buttermilk)
- 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:

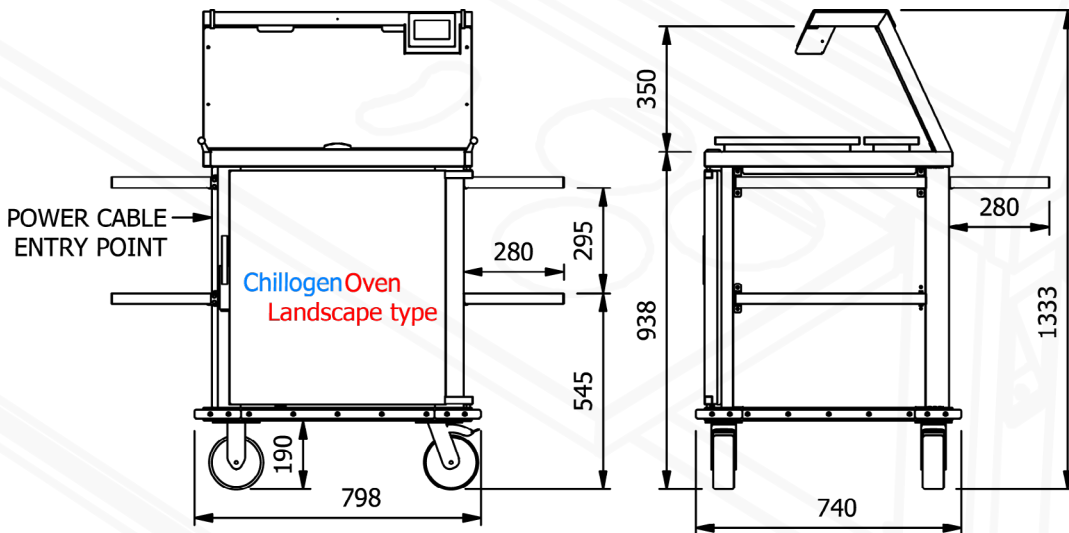
- Complete with 2m long cable & 15amp plug, as
- standard Food probe & HACCP compliant data
- recording system 24/7 program timer
- Keep hot & boost functions
- 3 program total control system
- Easily manoeuvrable, lightweight & compact design



**Accessories:**

- Fold-down end shelves or optional, recessed end shelf with flip-out waste bag holder
- Fold-down front tray-slide with 3 apertures for cutlery holders
- Gastronorm containers & additional grid shelves
- Tow bar attachment & hitch
- Cassette system in place of the standard shelf hangers with heat retention cover & dolly for transportation

	<p><b>Oven Capacity</b> (usable space totals 98 litres)</p>	<p><b>Hot-Top Capacity</b> (per area)</p>	<p><b>Weight of Unit:</b> 130 kg</p>
<b>Width</b>	530 mm	575 mm	<p><b>Electrical Specification:</b></p> <ul style="list-style-type: none"> <li>• <b>Rating</b> - 2.9 kW</li> <li>• <b>Supply Voltage</b> - 230V N-</li> <li>• <b>Amps Per Phase</b> - L1 - 15A</li> </ul>
<b>Depth/Length</b>	325 mm	550 mm	
<b>Pitch (per shelf)</b>	71 mm	n/a	
	8 Grid Shelf Positions (8 Supplied)	1 Hot-Top Area	



MADE IN BRITAIN

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