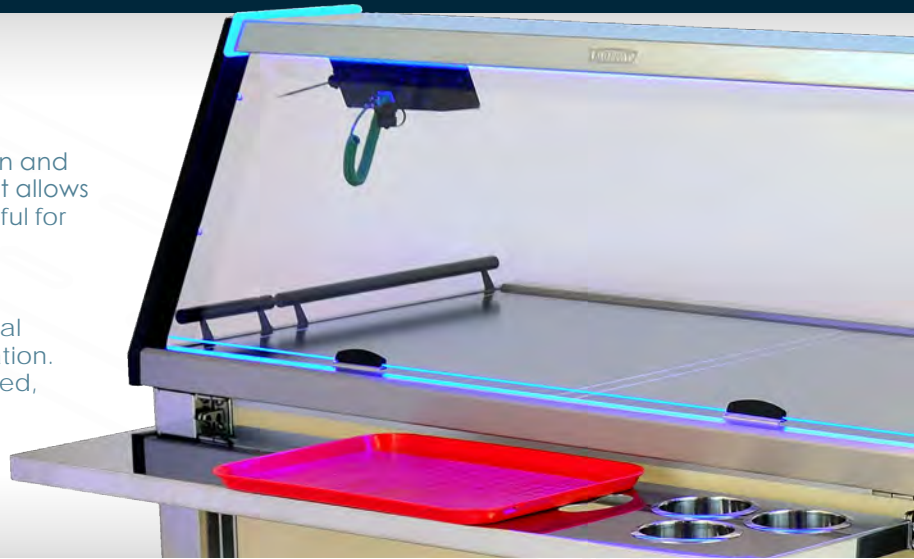


Overview

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:

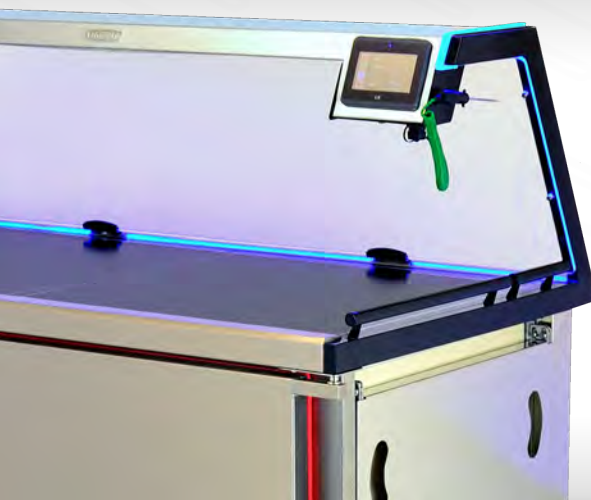
- **Cook & Serve** - Use in the same manner as a traditional convection oven
- **Cook Chilled** - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- **Cook Frozen** - Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- **Keep Hot** - Holding hot bulk 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 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



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

	Oven Capacity (usable space totals 98 litres)	Hot-Top Capacity (per area)	Weight of Unit: 120 kg
Width	530 mm	575 mm	Electrical Specification:
Depth/Length	325 mm	550 mm	
Pitch (per shelf)	71 mm	n/a	
	8 Grid Shelf Positions (8 Supplied)	2 Hot-Top Areas	
			<ul style="list-style-type: none"> • Rating - 2.9 kW • Supply Voltage - 230V N~ • Amps Per Phase - L1 - 15A

