

Overview

Hot display units incorporating a wet well bain-marie and hot cupboard fitted with Moffat's renowned innovative sahara fan heating cell. Versigen were the originators of a bain-marie that could be either wet or dry heat. This type of system was designed to offer flexibility and was developed to eliminate the need to fit a low water level warning system or the expense of replacing burned out elements. Wet heat water level is an economic 20 mm deep, complete with drain valve and swing out run off tube for easy emptying/cleaning available in 4 lengths designed to accommodate 1/1 GN pans, These units incorporate a very efficient heating system, additional to the fully enclosed heating elements fitted under the bain-marie well, excess residual hot air from the hot cupboard is also used to maintain temperature. Designed to maintain pre-heated, cooked food at a regulated temperature. Suitable for the display of most types of hot foods, designed to accommodate various combinations of Interchangeable gastronorm type pans up to 150 mm deep.



Key Features:

- Fast heat up and recovery time
- Thermostatically controlled.
- Unique, removable, forced air heating cell.
- Low maintenance, easily cleaned, and highly efficient
- Gastronorm pans can be swapped out and replenished during service.
- A unique raised lip around the well allows the easy removal of pans.
- 4 models in the range holding 2 to 5 GN 1/1 gastronorm type containers.
- Various mixed sizes of gastronorm pans can be used in unison.
- 24 hour operation [bain-marie opening must be fitted with Pans or covers during service]
- Plug and Go, complete with 2 metre long power cable and plug
- Fully insulated
- Mobile all swivel castors two with brakes

Note:

Low height models are available set at 800mm high. Ideal for children up to 12 years. These low height models have a "B" added to the model code.

Options:

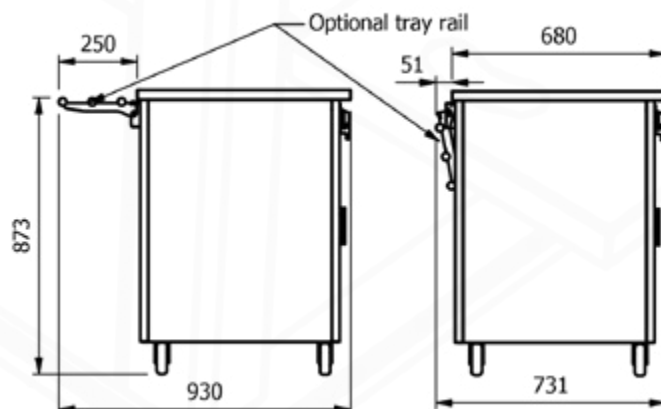
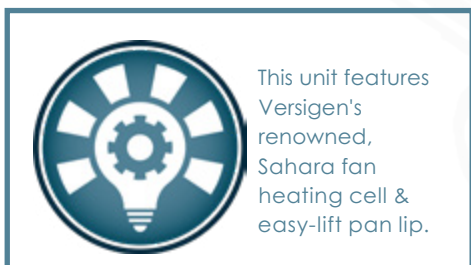
- Various heated / illuminated overhead gantry options
- Wide choice of coloured outer panels (durable plastic coated steel)
- Glass hot top adaptor [Neo-Ceram] (Code: DNCA)
- Round pot adaptor & 2 x 4.5 litre pots with lids(code: DRP4)
- Round pot adaptor & 2 x 7.0 litre pots with lids (code: DRP7)
- Gastronorm pans.
- Fold down solid tray slide or tubular tray rail

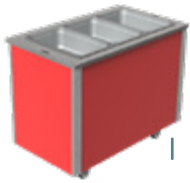
Optional solid tray slide

Model	Matching unit size
VC2TS	2
VC3TS	3
VC4TS	4
VC5TS	5

Optional tubular tray rail

Model	Matching unit size
VC2TR	2
VC3TR	3
VC4TR	4
VC5TR	5





Model	GN 1/1 Capacity	Weight (kg)	L x W x H (mm)	Bain-marie (kw)	Hot cupboard (kw)	Power Rating (kw)	Power rating with gantry (kw)	Power Supply Without / with gantry
Base Unit No Gantry	VC2BMW	2	830 x 680 x 900	2 x 0.75	0.9	2.40	2.62	15amp / 15amp
	VC3BMW	3	1158 x 680 x 900	2 x 1.00	0.9	2.90	3.34	15amp / 20amp
	VC4BMW	4	1486 x 680 x 900	2 x 1.00	0.9	2.90	3.56	15amp / 20amp
	VC5BMW	5	1814 x 680 x 900	2 x 1.00	0.9	2.90	3.78	15amp / 20amp

Gantry options

Curved glass type, open or closed front with quartz heated and illuminated gantry



Open Front	Closed Front	Height above top (mm)	Number of 220w lamps	Power Rating (kw)
VC2QG	VC2QGF	405	1	0.22
VC3QG	VC3QGF	405	2	0.44
VC4QG	VC4QGF	405	3	0.66
VC5QG	VC5QGF	405	4	0.88

Square glass type, open or closed front with quartz heated and illuminated gantry



Open Front	Closed Front	Height above top (mm)	Number of 220w lamps	Power Rating (kw)
VC2QGSL	VC2QGSLF	405	1	0.22
VC3QGSL	VC3QGSLF	405	2	0.44
VC4QGSL	VC4QGSLF	405	3	0.66
VC5QGSL	VC5QGSLF	405	4	0.88

Deli curved or square glass type, closed front with quartz heated and illuminated gantry [Note the shelf is not heated]



Open Front	Closed Front	Height above top (mm)	Number of 220w lamps	Power Rating (kw)
VC2QGD	VC2QGDSL	538	1	0.22
VC3QGD	VC3QGDSL	538	2	0.44
VC4QGD	VC4QGDSL	538	3	0.66
VC5QGD	VC5QGDSL	538	4	0.88

Island curved or square glass type, with quartz heated and illuminated gantry



Open Front	Closed Front	Height above top (mm)	Number of 220w lamps	Power Rating (kw)
VC2QGi	VC2QGiSL	405	1	0.22
VC3QGi	VC3QGiSL	405	2	0.44
VC4QGi	VC4QGiSL	405	3	0.66
VC5QGi	VC5QGiSL	405	4	0.88



MADE IN BRITAIN