HEALTHCARE

HEALTHCARE GUIDE

System Selection

Views vary as to what is the perfect meal distribution system and certainly there is not a “one size fits all” but by consulting us we can offer a number of solutions including demonstrations that are costed to determine what is best suited to a particular hospital. Many hospitals still operate a freshly cooked food policy where the menu is plated, assembled on trays and distributed by ambient trolleys from ward to ward.

Some hospitals will boost food temperatures by investing in regeneration equipment, which ensures food is served at the regulatory temperature.

Because some existing “Hot Line” systems date back many years it is likely that the plated meals are covered by metal domes using a heat store pellet positioned under the plate. This is no longer the ideal meal distribution method. Metal, as a perfect conductor of heat, is the most likely cause of food not maintaining temperature for the journey from kitchen to patient, as although food is boosted from the heat store pellet it is quickly lost through the dome, made worse by a large vent in the top.

Boosting the plated meals for 15 minutes at kitchen or ward level does nothing more than increase surface temperatures, especially the dome. Core food temperatures cannot be raised significantly without properly regulated thermalisation over a predetermined period, usually longer than 30 minutes.

An immediate and economic remedy is to replace metal domes with insulated domes without having to replace other pieces of assembly equipment or trolleys, so long as trolley tray spacing allows for the extra tray height.

For a Hot Line to work efficiently it must have well maintained modern heating equipment that will heat and dispense heat store pellets at a minimum of 110°C, plates at 80°C and food must be plated also at 80°C. Without these temperatures food cannot be guaranteed to arrive with the patient above 63°C within the given time.

Hospitals who decide to dispense with central food preparation and cooking have a choice of two systems from Versigen. The first being the regeneration of chilled or frozen multi portion packs that can be regenerated at ward level. Alternatively, chilled food can be plated on split hot-cold trays which are assembled centrally and then transported in the regeneration equipment to ward level in advance of meal service times.

Within these two significantly differing systems Versigen and Dinex-Carlisle have many options of meal management systems that can be tailored to meet the demands of good meal distribution practice.

HEALTHCARE INDEX

Versigen and Dinex-Carlisle offer many solutions;

• Traditional Hot Line where food is cooked fresh each day portioned onto trays using a conveyor assembly line method and with the use of insulated trayware distributed using ambient meal delivery trolleys to the patients. By using insulated plate domes and bases food temperature will be retained for a maximum of 30 minutes from time of portioning.

• Hot Line Single tray system. Hot and cold system all on one tray. Food is cooked fresh each day and portioned onto the single trays using a conveyor assembly line. The trays are loaded into the tray serve trolley and are given a super boost before travelling to the ward level. There the trolleys can be connected to a 15 Amp socket keeping the hot side hot and the cold side cold until ready to serve.

• Hot Line with High Heat Store Pellets. A more robust temperature maintenance system compared with Traditional Hot Line using wax filled heat store pellets and pellet underliners that lengthen the time of temperature retention to 60 minutes from time of portioning.

• Hot Line with Induction Heat Store Bases. Using the “Smart Therm” induction system the method of heat retention is similar to that of heat store pellets except less equipment is required and handling is easier. The heat store bases will continue to gently add heat to the food for a period of up to 45 minutes.

• Bulk Serve. Food is cooked fresh daily and distributed to each ward in insulated containers. Special bulk serve ward level mobile service counters provide the perfect meal plating centre. The service units will provide both hot and refrigerated sections and can be manufactured to suit various ward sizes and menu variations.

• Retherm Bulk Serve. Food is distributed to ward level in bulk in either a chilled or frozen condition for regeneration using Versigen’s state of the art thermal technology that combines both a heating and holding facility for plating at the most convenient time all within the same piece of equipment.

• Hot-Cold Split System. A hot and cold regeneration system all on one tray. Trays are assembled centrally with precooked food ready for regeneration on one side and cold food on the other. Food regeneration programming has the patient meal tray ready exactly at the desired time ready to serve at ward level.

Versigen
The Catering Equipment Company

NEW! RANGE

DINEX | CARLISLE
INNOVATION FOR HEALTHCARE FOODSERVICE

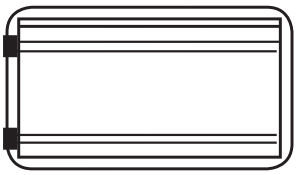
NEW! RANGE

Versigen
The Catering Equipment Company

Conveyor for Hotline Pellet System

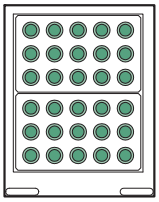
VRHDTT16 & VRHDTT24

VRCBD

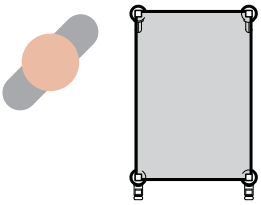


Patient Meal Delivery Trolley
Mulitple Tray Options
Suitable for Common Tray Sizes

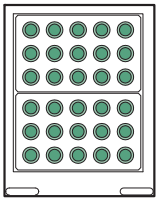
Basket Dispenser for Bowls



TITR-530



3 Tier General Purpose
Support Trolleys



Basket Dispenser for Bowls

VRVCRB3
Flat Belt Conveyor
Auto stop, variable speed.
Fitted with optional swivel/braked castors
& splash proof sockets underneath.

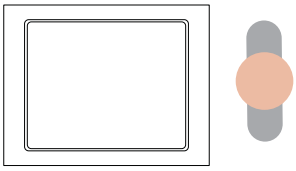
VRVMCW2

VRFCHB2

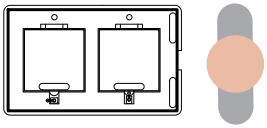
Work Station for cutlery, napkins, menu cards etc.

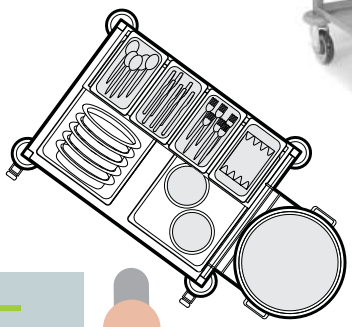
VRVCP3

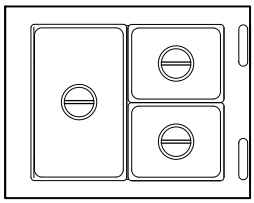
Mobile cold well or Polar Well



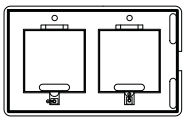
High Heat Pellet/Plate Dispenser



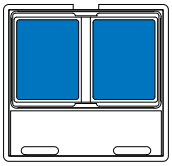




Mobile Fan Assisted heat Bains Marie Workstation



High Heat Pellet/Plate Dispenser



Tray Dispenser

VRCTD

VRVMBM2

VRFCHB2

Versigen
The Catering Equipment Company

Single Tray Conveyor System for Hotline, Regeneration or Chillogen

VRTITR-530

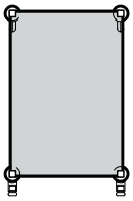
Sandwich
Biscuit etc

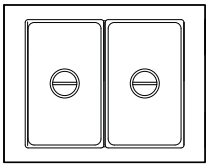
Yoghurt
Ice Cream etc

VRVTSL24GR & VRVTSL24CR

General Purpose Trolleys

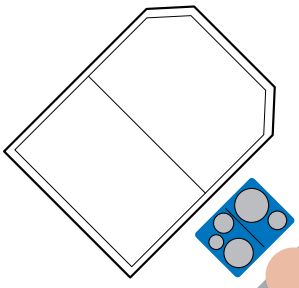
Mobile cold well or Polar Well





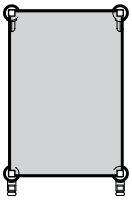
Hot side

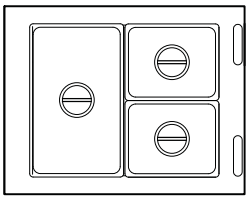
Checker



Cold side

Loading





General Purpose Trolleys

Mobile Fan Assisted heat Bains Marie Workstation

Accessories

Hot Soup, Sauces and Custard etc

VRTITR-530

VRVCDC3
Round Cord Conveyor
Auto stop, variable speed.
Fitted with optional swivel/braked castors
& splash proof sockets underneath.

VRVCRB3
Flat Belt Conveyor
Auto stop, variable speed.
Fitted with optional swivel/braked castors
& splash proof sockets underneath.

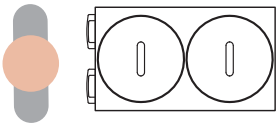
VRHP1 & VRHP2

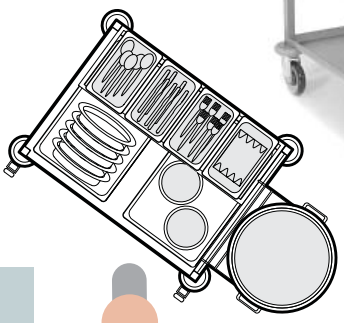
Warm or Cold Plates

Menu Cards
Napkins and Cutlery etc

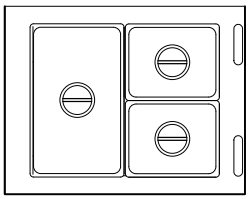
VRVCP3

Heated or Ambient Plate Dispenser

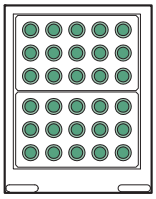




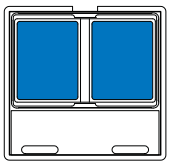
Initiator



Mobile Fan Assisted heat Bains Marie Workstation



Basket Dispenser for Bowls



Tray Dispenser

Main Hot Food

Bowls and Cups

Trays

VRCTD

VRVMBM2

VRCBD