



**Versigen - Meal Management Systems from kitchen to ward to patient. For our full range of Meal Management Systems, including Bulk Food Trolley, Regeneration Ovens, Conveyor Systems, Dispensers and Trolleys please refer to our specialist Healthcare Meal Management Systems catalogue**



CODE	DESCRIPTION / CAPACITY / LENGTH / DEPTH / HEIGHT	MOQ	IMAGE
<b>VRVG1G</b>	Hostess Trolley - Hot Food or Cook-Chill Regeneration 8 x 1/1GN or smaller equivalents, 922mm, 750mm, 1320mm (with gantry), 927mm (worktop)	Each	1
<b>VRVG2HR</b>	Hostess Trolley - Hot Food and Refrigerated Compartments. 8 x GN Hot and 8 x GN Cold, 1250mm, 750mm, 1320mm (with gantry) 927mm (worktop)	Each	2
<b>VRVTSL24GR</b>	Single Tray Service Trolley: Hotline/Regeneration/Refrigerated 24 trays, 80mm, 975mm, 830mm, 1375mm	Each	3
<b>VRVTSL24CR</b>	Single Tray Service Trolley: Double Regeneration/Refrigerated 24 trays, 80mm, 975mm, 830mm, 1375mm	Each	4
<b>VRBF2</b>	Bulk Food (GN) Trolley 16 x 1/1GN or smaller equivalents, 1195mm, 710mm, 960mm	Each	5
<b>VRBF2R</b>	Bulk Food Trolley for Hot & Chilled Food 8 x GN Hot and 8 x GN Cold, 1195mm, 710mm, 950mm	Each	-
<b>VRHDTT16</b>	Insulated Meal Tray Distribution Trolley 16 Trays ( 2 doors), 120mm, 1005mm, 650mm, 1360mm	Each	6
<b>VRHDTT24</b>	Insulated Meal Tray Distribution Trolley 24 Trays ( 4 doors), 160mm, 1350mm, 775mm, 1360mm	Each	-



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CODE	DESCRIPTION / CAPACITY / LENGTH / DEPTH / HEIGHT	MOQ	IMAGE
<b>VRHP1</b>	Single Tube Heated Plate Dispenser. 203-305mm plate. Approx 75 plates, 500mm, 432mm, 870mm	Each	1
<b>VRHP2</b>	Twin Tube Heated Plate Dispenser. 203-305mm plate. Approx 150 plates, 780mm, 432mm, 870mm	Each	-
<b>VRVMBM2</b>	Bain Marie Workstation. 2 x 1/1 GN or smaller equivalents, 830mm, 650mm, 900mm	Each	2
<b>VRVMCW2</b>	Mobile Cold Well. 830mm, 650mm, 900mm	Each	3
<b>VRFCHB2</b>	High Temp Base Heater for Plates & Dinex Bases. Up to 40 plates or bases (230mm), 820mm, 510mm, 1030mm	Each	4
<b>VRVCP3</b>	Work Station for cutlery, napkins, menu cards etc. 3 shelves, 880mm, 680mm, 925mm	Each	5
<b>VRCTD</b>	Cantilever Self Leveling Tray Dispenser. Up to 100 trays, 590mm, 625mm, 950mm	Each	6
<b>VRCBD</b>	Cantilever Basket Dispenser for Bowls. Up to 8 racks/baskets, 740mm, 625mm, 950mm Basket size 500x500x75mm(LxDxH)	Each	7