PROserve

Versigen

HEALTHCARE MEAL DELIVERY SYSTEM





"Built to move. Made to serve. Engineered to deliver."

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Key Features

- Multi fan heating
- Quartz illumination
- Fan cooling
- Neo-Ceram hot top
- Zonal heat control
- Plug & Go
- Eco-efficient















Transport & Serve



Food regeneration
is a process that involves thawing and then heating the ingredients of a dish. The main purpose of this process is to maintain the quality and sensory characteristics of the dishes, while also extending their storage times and reducing preparation times.

Contents

Models:	Page
P2GR	5
P2GPR	6
P2GG	7
P1G	8

ACCESSORIES	Page
Fold Down End Shelves and Tray Slides	9
Companion Trolleys	10
Towing System, Cassette & Dolly System	11



P2GPR
(shown with optional shelving)



P2GR
(shown with optional shelving)

MADE IN BRITAIN

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Make it Versigen

Versigen core products for transporting and serving food, designed specifically to support the Healthcare sector. Cooking, Regeneration, Hot or Cold Storage, Transportation and Serving. These trolleys are packed with unique features and built to last.

PRO serve

Four basic models

1. *Oven and Fridge with Neo-Ceram Hot Top.*
2. *Oven, Fridge & Plate-warmer with Neo-Ceram Hot Top.*
3. *Double Ovens with Neo-Ceram Hot Top.*
4. *Single Oven with Neo-Ceram Hot Top.*

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Model: P2GR

- **Eight Shelf Cook / Re-gen Oven.**
- **Eight Shelf Fridge Compartment.**
- **Neo Ceram Hot Top with illuminated gantry / shelf.**

Healthcare

Plug and Go | Fan cooling | Radiated

LED | Eco efficient | Multi Fan

Smart touch-screen controls a unique three-zone oven with energy-efficient power-sharing technology

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.
This zonal heating system enables total control of food temperature, texture and presentation. Complete with an accurately controlled, forced air refrigeration compartment and illuminated self-regulating hot-top..

Operating models:

- 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, simply set control to 90°C
- Serve Hot - Top serving area controlled at 90°C





(shown with optional shelving)

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Model: P2GPR

- **Eight Shelf Cook / Re-gen Oven.**
- **Five Shelf Fridge Compartment.**
- **40 Capacity Plate Warmer.**
- **Neo Ceram Hot Top with illuminated gantry / shelf.**

Healthcare

Plug and Go | Fan cooling | Radiated

LED | Eco efficient | Multi Fan

Smart touch-screen controls a unique three-zone oven with energy-efficient power-sharing technology

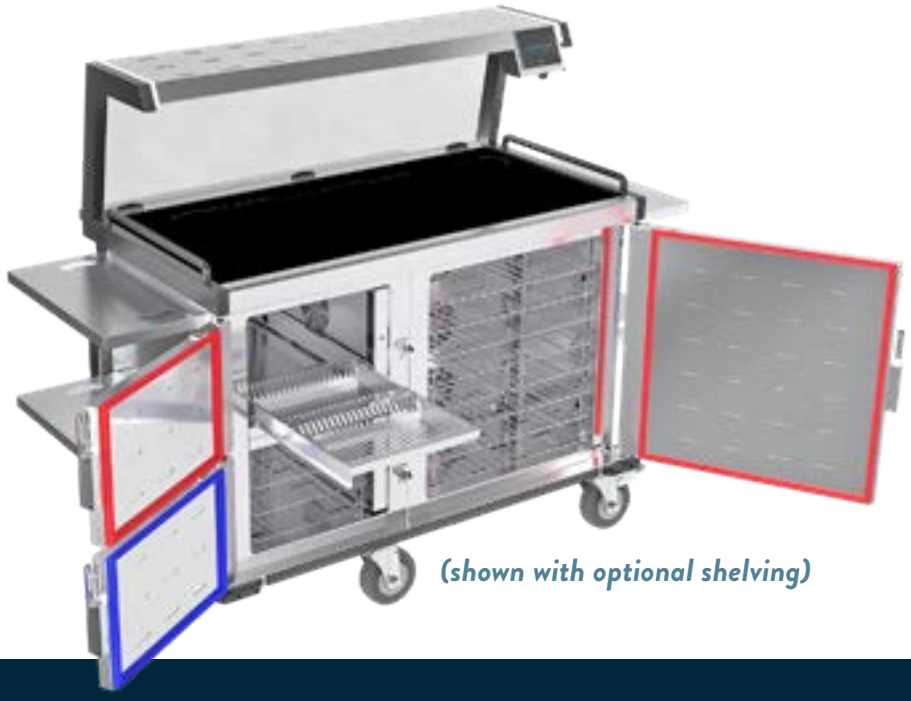
Engineered for the preparation, regeneration, and service of fresh, chilled, or frozen bulk foods, this unit is ideal for environments where customer choice at the point of consumption is essential. Perfect for multi-portion serving and diverse food distribution scenarios.

It features Versigen's innovative three-zone, multi-heat control oven system - providing precise, zonal control over food temperature, texture, and presentation.

The unit also includes a dedicated plate warming compartment, a highly accurate, forced-air refrigeration compartment and an illuminated, self-regulating hot top for optimum service efficiency.

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
- Keep Chilled - Holding chilled bulk food below 5°C, compartment controlled between 0°C & 5°C
- Serve Hot - Top serving area controlled at 90°C
- Plate Warmer - Heats up and holds plates, controlled at 40°C



(shown with optional shelving)



MADE IN BRITAIN

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Model: P2GG

- **Two Eight Shelf Cook / Re-gen Ovens.**
- **Neo Ceram Hot Top with illuminated gantry / shelf.**

Healthcare

Plug and Go

Radiated

LED

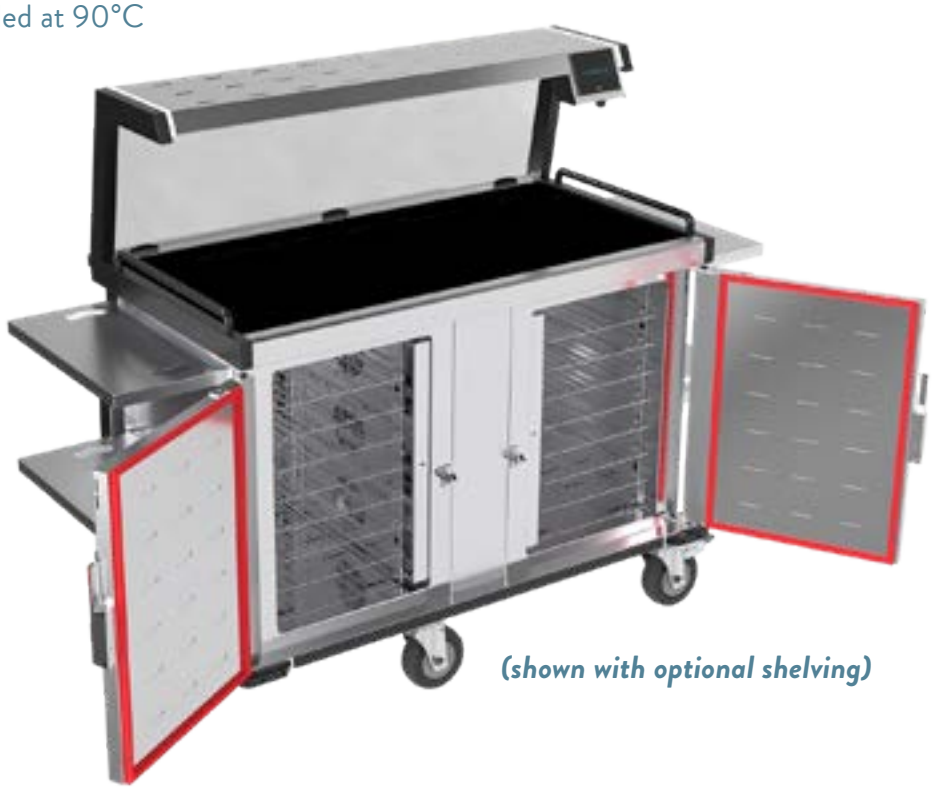
Multi Fan

Smart touch-screen controls a unique three-zone ovens with energy-efficient power-sharing technology

Designed for the efficient cooking, regeneration, and serving of fresh, chilled, or frozen bulk meals, this versatile unit supports flexible service where customer choice is essential. It's ideally suited for high-capacity operations or where separate oven zones are required to accommodate different food types—such as Halal meals—ensuring proper separation and compliance with dietary requirements.
It features Versigen's innovative three-zone, multi-heat control oven system - providing precise, zonal control over food temperature, texture, and presentation.
Additional benefits include a self-regulating hot top with integrated illumination—ensuring optimal conditions for hot food service.

Operating modes:

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- 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 - Top serving area controlled at 90°C



(shown with optional shelving)



MADE IN BRITAIN

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Model: P1G

- **One Eight Shelf Cook / Re-gen Ovens.**
- **Neo Ceram Hot Top with illuminated gantry / shelf.**

Healthcare

Plug and Go

Radiated

LED

Multi Fan

Smart touch-screen controls a unique three-zone oven with energy-efficient power-sharing technology

Purpose-built for the cooking, regeneration, and service of fresh, chilled, or frozen bulk food, this unit is designed to support customer choice at the point of consumption. Ideal for multi-portion service and the distribution of a variety of food types.

At it's core is Versigen's pioneering three-zone, multi-heat control oven system - providing precise, zonal control over food temperature, texture, and presentation. The unit also includes a self-regulating, illuminated hot top, delivering consistent performance and reliable heat distribution.

Operating modes:

- Cook & Serve - Use in the same manner as a traditional convection oven
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- 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 - Top serving area controlled at 90°C



(shown with optional shelving)



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Accessories & Options

- **Fold Down Tray Slide**
- **Fold Down End Shelves**

Healthcare

Innovation

Available as an accessory option on all healthcare, education, and institutional trolleys.









Tray Slide & End Shelves

Strong solid stainless steel tray slides and end shelving fold down neatly into recessed secti
trolley panels. Front tray slide includes apertures to securely hold three cutlery cups.
Four end shelf options: two on each end, can be fitted serving height or at lower level.





Waste Bin

Bin bag holder designed to match the end shelves, featuring hinged framework to securely clamp a bin bag.
Sales Code
VWFR: fitted on operators right side
VWFL: fitted on operators left side

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Accessories & Options

- **Companion Trolley Model CT13.**
- **Heavy Duty General Purpose Trolley Model HTG3.**

Healthcare

Ambient

Conveyance Trolley

By reducing the need for main trolley movement, the companion trolley helps extend its lifespan and lower maintenance demands.

A versatile food conveyance trolley, suitable for the distribution of food from a food prep area to multiple points of service. Ideal for hospitals and other catering facilities providing a thermally insulated transport between main kitchen and the main food service station or trolley.

Ideal for supplying hospital ward satellite kitchens, chilled food can be held /prepared in a cold room and moved up to and loaded into the main food service trolley.







General Purpose Trolley

The workhorse of the catering industry, the fetcher and carrier has so many uses from a food server to a clearing trolley. Full width robust stainless steel push pull handles at both ends. All welded construction to form a heavy duty unit. Four revolving buffers fitted as standard. Complete with 125mm diameter. Swivel castors two with brakes. The robust compact mobile design provides sturdy and hygienic conveyance in a busy catering kitchen.





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Accessories & Options

- **Towing System.**
- **Shelf Cassette Transport System**

Healthcare

Innovation

Offered as an option across all food trolley.

Tow bar and hitch

Tow bar and Hitch allows up to three food trolleys to be towed using a motorized towing system.
This system has a fold-down tow bar on one end and a tow pin on the opposite end. Designed to link onto a motorized unit for efficient and easy transportation of multiple trolleys.







Cassette & Dolly

The Dolly transfer system serves as a link between the kitchen and food service, streamlining operations, and improving service flow. Lightweight, and durable, it enables food to be loaded in the kitchen, kept within a temperature-controlled environment, and seamlessly transferred. Allowing much of the preparation to be done in advance. By minimizing movement of the main trolley, the system also extends its lifespan and reduces maintenance requirements.







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Delivering quality products, from concept to installation.
Managed by continuous improvement, growth, and innovation.

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