



The Catering Equipment
Company



Versicarte Plus

Countering

Versicarte Plus Finishes

Versicarte Plus's unique design enables a vast range of colours and finishes to be supplied, below are a sample of our Standard Range. Metallics, woods and natural textures are also available on request.

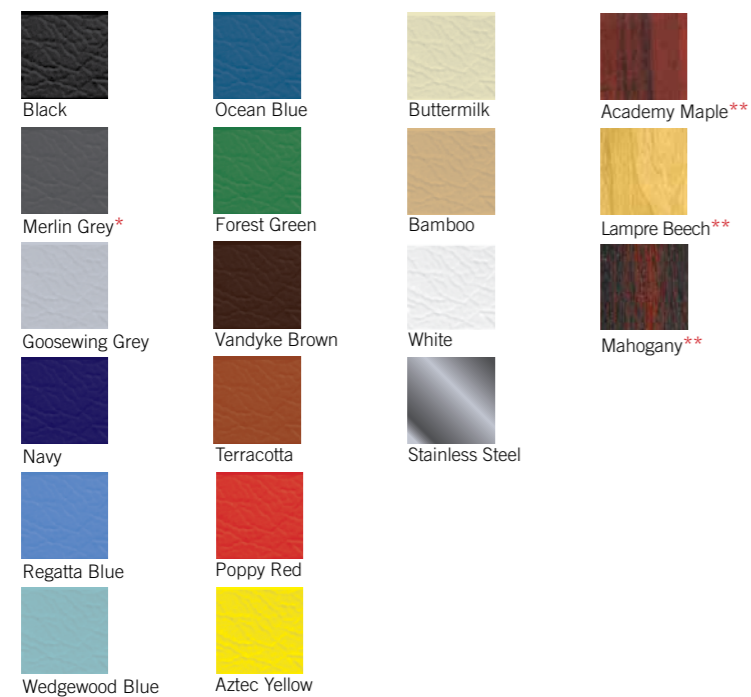


Various colours shown with non standard colours & wood finishes priced on application.



Coachlines and transfers are also available at extra cost.

Stelvetite Panel Colour Option (must be specified at time of order)



Note: Any panel colour changes after order has been processed may be chargeable.

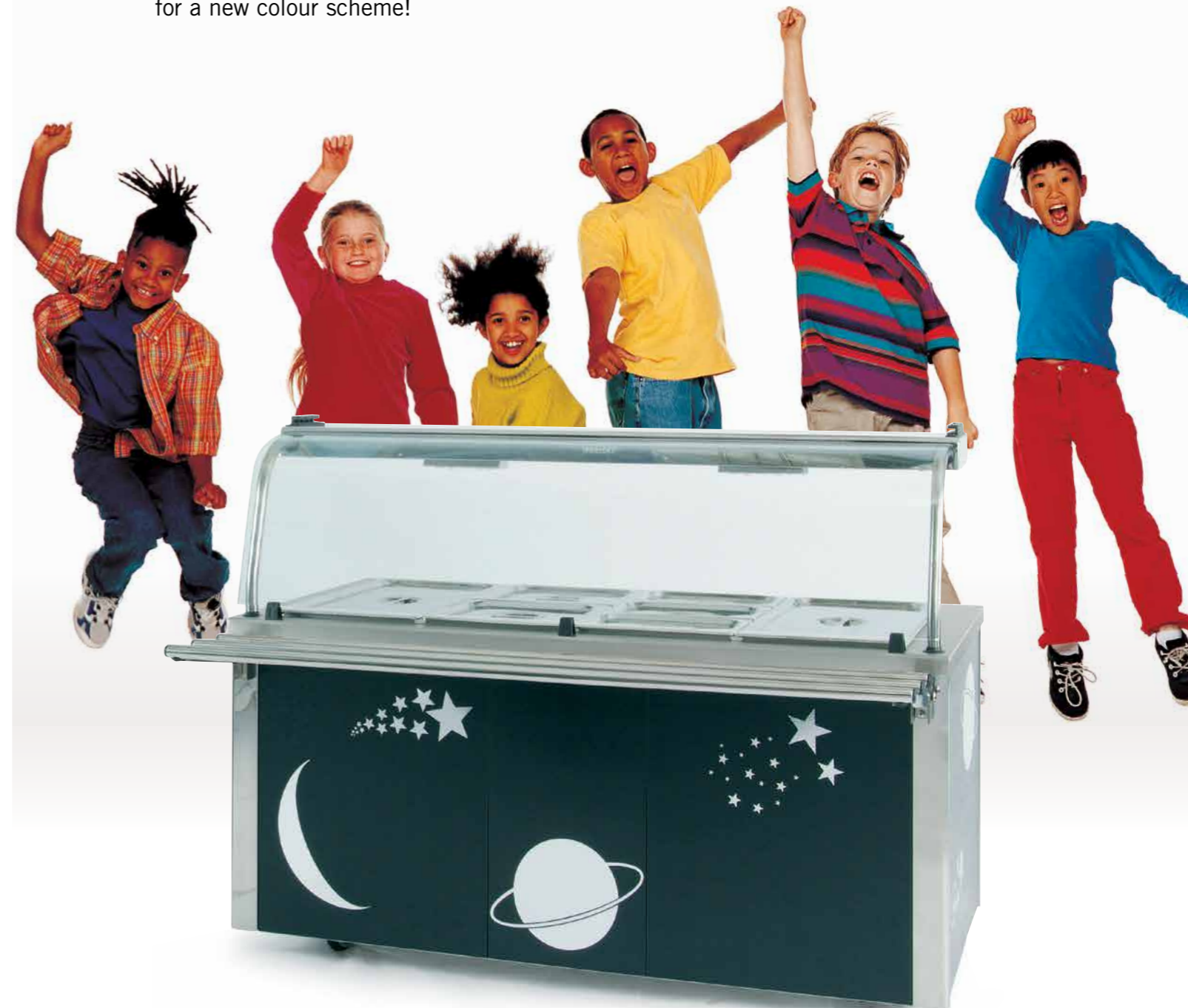
- * Default Colour is Merlin Grey
- ** Extra cost applies to these finishes

Due to variations in monitors and printers the colours of manufactured panels may vary from what appears online. The images should be taken as indicative only and physical samples should be requested where the colour choice is critical.

Versicarte Plus

Moffat's **Versicarte** food servery trolleys have been totally redesigned to meet your changing needs. The new **Versicarte Plus** range has been developed in consultation with school meals organisations, so as well as helping caterers comply with hygiene, HACCP, energy efficiency and healthy eating initiatives, these great-looking food service trolleys will help attract children to your meal service.

The new trolleys' streamlined design, including curved gantry, smooth body and semi-obscured castors, is not just highly practical: the stylish lines will appeal directly to your young customers. What's more, the **Versicarte Plus** fascia panels can be easily changed. So if you want a fresh look in the dining area, simply change the panels for a new colour scheme!



NEW Versicarte Street Cart

Street Food style concept models

- optional gantry with glass shelf, overhead sign and bespoke magnetic board graphics.
- Low cost retail style solution ideal for school catering!
- Eye catching magnetic graphic panels can be easily swapped to suit changing menus
- Graphic design can be made to order and incorporate individual branding and artwork.



Example of chilled unit

Base unit **VCRW3** with
Fluorescent Type Gantry **VCFS3**
Tray rail **VCTT3**
and Graphics package **VCGR3** (bespoke artwork)

Example of Hot units

Base units **VCBM2** with
Quartz Gantry **VCQS2**
Tray rail **VCTT2**
and Graphics package **VCGR2** (bespoke artwork)

Street Cart Graphics

MODEL	VCGR2 Size 2 graphics kit	VCGR3 Size 3 graphics kit	VCGR4 Size 4 graphics kit	VCGR5 Size 5 graphics kit	VCGCS Cash Unit graphics kit	VCGCU Corner Unit graphics kit
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Street Cart Gantries

Quartz lamp illuminated gantry with glass shelf and overhead sign

MODEL	VCQS2	VCQS3	VCQS4	VCQS5
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Fluorescent lamp illuminated gantry with glass shelf and overhead sign

MODEL	VCFS2	VCFS3	VCFS4	VCFS5
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Street Cart Graphics board break down

Panel	Left Side	Right Side	Front	Over Head Sign
VCGR2	✓	✓	✓	✓
VCGR3	✓	✓	✓	✓
VCGR4	✓	✓	✓	✓
VCGR5	✓	✓	✓	✓
VCGCS	✓	-	✓	-
VCGCU	-	-	✓	-

Versicarte Plus

Food safety and quality have always been at the heart of the Versicarte. The **Versicarte Plus** further enhances this; for example, hot cupboards are now fan-assisted to give fast, even heating and ensure the best quality.

And the famous **Versicarte** versatility has been further expanded. Innovative features include the glass screens that can be adjusted, so that the trolley can switch from self-service to assisted service easily.

The wide range of options allows most modules to be customised to your individual requirements.

Versicarte modules can be butted together to form a straight or angular service counter. Alternatively, stand alone units can be placed around the dining area to create a free-flow self-service environment.

New products in the range include the **Versicarte Plus** Salad Bar, designed to keep those healthy greens looking great and in tip-top condition.

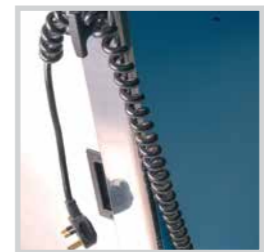
The Versatile new **Versicarte Plus**: making food service as easy as A, B, C.



Removable grid shelves make cleaning easy and in heated and refrigerated units help air circulation.



Glass panel in self service position



Coiled flex keeps electrical connection tidy. Hooking the flex to the unit improves portability.



Glass panel in assisted service position



All Versicarte Plus units can be fitted with the option of a triple tube drop down tray slide or solid drop down tray slide



Gantry lighting is fitted with safety bulbs featuring an outer glass casing.



Lockable castors make moving and positioning of units effortless



Optional extras such as this menu holder can be added to each unit

Versicarte Plus

Heated Top Deli Display

Models VHTDD3, VHTDD4

- Hot Tops are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods.
- Complete with easy to clean full Gastronorm size toughened glass thermo panels with built in elements that guarantee even heat distribution, with no cold spots distortion or discoloration.
- Aesthetic full front curved toughened glass screen and glass side panels for increased food display.
- Fitted with an intermediate ambient toughened glass shelf.
- Open to rear display case for easy access.
- Optional sliding Perspex doors to rear.
- The energy regulated surface temperature is controlled at approximately 90° the controls are housed conveniently within the over head gantry for easy access.
- The quartz heated illuminated gantry is mounted above the hot top for increased heat and food presentation.



Optional Triple Tube Drop Down Tray Slide



VCREG1 - Shown with optional triple tube drop down tray slide and laminate panels. Gantry shown in self service position.

Regeneration Module

Model VCREG1

The Versicarte Plus Regeneration Module extends the Versicarte Plus Range to a new level. It enables you to put packs of chilled or frozen food directly into the oven where the food is regenerated ready for serving on the Thermo-Panel top. This is a "high efficiency" product as it saves lots of time and labour by reducing the movement and handling of food down to a minimum.

Energy efficiency also plays a big part in this product, the Multi-fan regeneration system, as used in the Moffat Versigen System, extracts the maximum heat from the power used. The Thermo-Panel top uses built-in elements to give even temperatures over the full area with no heat losses to the surrounding metal.

The exterior of the Versicarte Regeneration Plus is as all the specifications for all other Versicarte Plus Modules. The regeneration oven is all bright polished stainless steel construction, fully insulated, with side hinged door and slam catch. It has a capacity of 8 - 1/1 gastronorm at 70mm pitch. The Zone Control Flexibility enables it to regenerate high or low density food at the same time.

The Thermo-Panel top, all as described below, comes complete with overhead stainless steel gantry, fitted quartz heat/illumination featuring safety bulbs. A curved toughened glass full front sneeze guard is supplied which can be repositioned to form an overhead shelf and part front sneeze guard for self service.

Position Choice of front sneeze guard. The curved toughened glass sneeze guard/shelf has two positions as standard. Fitted as glass serving shelf and part front sneeze guard for self service, as shown in the main picture. Or, with full front screen guard and stainless steel serving shelf for assisted service.



Optional Solid Drop Down Tray Slide Optional Triple Tube Drop Down Tray Slide VCCP optional lift off carving plate to suit thermo glass panel.



VCHT4 - Shown with optional triple tube drop down tray slide and coach lines. Gantry shown in self service position.

Hot Top, Inset with Glass Thermal Panels, plus Fan Assisted Hot Cupboard

Models VCHT2, VCHT3, VCHT4, VCHT5

- Store hot food ready for serving.
- Illuminated on/off switch indicates power is on.
- Top inset with toughened glass thermo panels with variable temperature control up to approximately 110°C.
- Thermostatically controlled hot cupboard with fan-assisted heating unit.
- Sliding doors and all internal grid shelves are removable for cleaning.
- Cupboard heating unit can easily be removed for maintenance and cleaning.
- Optional heated gantry with interchangeable curved glass screen. Quartz heated gantry with illuminated on/off switch



Forced air heating and recirculation which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot spots.



Rear view of hot cupboard



VCBM4 - shown with optional triple tube drop down tray slide and coach lines. Gantry shown in self service position.

Dry Well Bains Marie with Hot Cupboard

Models VCBM2, VCBM3, VCBM4, VCBM5

- Store hot food ready for serving.
- Illuminated on/off switch indicates power is on.
- Thermostatically controlled Bain-marie with fan-assisted heating unit.
- Designed to accommodate various combinations of interchangeable Gastronorm pans up to 150mm deep all Gastronorm pans sold separately please see price list for details.
- Sliding doors and internal grid shelves are removable for easy cleaning and maintenance.
- Optional heated gantry with interchangeable curved glass screen. Quartz heated gantry with illuminated on/off switch



Optional menu display holder. Please see price list for details.



Removeable grid shelves.

MODEL	VHTDD3	VHTDD4	VCREG1	VCHT2	VCHT3	VCHT4	VCHT5	VCBM2	VCBM3	VCBM4	VCBM5	MODEL
Weight kg	90	120	95	55	82	110	137	45	67	90	112	Weight kg
Length mm	1190	1490	830	830	1160	1490	1815	830	1160	1490	1815	Length mm
Height including gantry mm	1440	1440	1310	1310	1310	1310	1310	1310	1310	1310	1310	Height including gantry mm
Depth mm	680	680	680	680	680	680	680	680	680	680	680	Depth mm
with trayslide up	950	950	950	950	950	950	950	950	950	950	950	with trayslide up
with trayslide down	740	740	740	740	740	740	740	740	740	740	740	with trayslide down
Work surf. Ht. mm	900	900	900	900	900	900	900	900	900	900	900	Work surf. Ht. mm
Power rating kw including gantry	2.5	2.7	4.7	2.1	2.5	2.7	2.6	2.45	2.9	2.9	2.85	Power rating kw including gantry
excluding gantry	-	-	-	1.9	2.1	2.3	2.0	2.25	2.5	2.5	2.25	excluding gantry
1/1 Gastronorm Capacity	3	4	-	-	-	-	-	2	3	4	5	1/1 Gastronorm Capacity
No. of Gastronorm panels	-	-	2	2	3	4	5	-	-	-	-	No. of Gastronorm panels
Hot cupboard under	✓	✓		✓	✓	✓	✓	✓	✓	✓	✓	Hot cupboard under

Versicarte Plus



VCRD4 - Shown with optional triple tube drop down tray slide.



Note: These models are also available with the option of a square top canopy combined with built-in lockable roller shutter. Shutters are supplied in white finish only, if coloured shutters are required these are priced on an individual basis. **Please add the letters LSA after the codes below and see price list for details.**



Refrigerated Multi-Tier Display Unit with Ambient Shelf Under

Models VCRD3, VCRD4, VCRD5

- Refrigerated multi tier display unit with chilled well, three glass adjustable shelves and ambient shelf under.
- Curtain of cold re-circulating air cascades down from top, ensuring even temperature of 2C to 8C.

WARNING
These units are not designed to operate in full mode for more than 24 hours, unless an optional front blind has been fitted.

- If the unit is to be used over a 24 hour period with the optional front blind, the blind should be pulled down as soon as possible after service has stopped.
- Stream of re-circulating cold air is blown up and across the display shelves and chilled well, ensuring temperature is maintained safely
- Glass display shelves are removable and have adjustable brackets.
- Chilled well has removable base sections for easy cleaning and maintenance.
- Automatic defrost cycle.
- Pull out condensate drip tray.



VCRW4 - Shown with optional coach lines and solid drop down tray slide. Gantry shown in assisted service position.



Refrigerated Well with Ambient Shelf Under

Models VCRW3, VCRW4, VCRW5

- Refrigerated blown air well complete with ambient shelf under and optional illuminated gantry with interchangeable glass screen.
- Re-circulating cold air blows across the display well ensuring an even temperature of 2C to 8C.
- Chilled well has removable base sections for easy cleaning and maintenance.
- Automatic defrost cycle.
- Pull out condensate drip tray.

OPERATING CONDITIONS FOR REFRIGERATED WELL AND MULTI TIER DISPLAYS

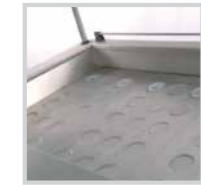
IMPORTANT
To obtain the maximum performance and efficiency from these units it is imperative that the ambient room conditions where the units are being used do not exceed a temperature off 25C or exceed a relative room humidity of 60%.

WARNING
Should conditions exceed the above? The display units will not maintain food temperatures at required levels E&R Moffat cannot accept responsibility for the performance of the units being used in extreme conditions.

Versicarte Refrigerated Deli Display

Models VCRDD3, VCRDD4

- Chilled blown air wells are designed to keep pre-chilled food at a regulated serving temperature and are suitable for the display of most types of cold foods.
- Complete with an inset well designed to provide a gentle flow of cold air maintaining a safe and compliant temperature within.
- Aesthetic full front curved toughened glass screen and glass side panels for increased food display.
- Fitted with an intermediate ambient toughened glass shelf.
- Open to rear display case for easy access.
- Optional Perspex doors to rear.
- The illuminated gantry is mounted above the well for increased food presentation.
- All models CFC free R404A refrigeration gas.
- Automatic defrost system.
- Pull out condensate drip tray.



Interior view of polar well.

Polar Plates

Polar plates must firstly be charged for 12/24 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for a minimum of two hours. Once used, other polar plates can then be substituted thus keeping the well cold.

Polar Well with Polar Plates and Ambient Storage Cupboard Underneath

Models VCPW2, VCPW3, VCPW4, VCPW5

- Polar well supplied with E&R Moffat Polar Plates, ambient storage cupboard, optional illuminated gantry and interchangeable glass screen.
- Polar Plates keep food chilled for 2 to 3 hours. Before use, the Polar Plates are charged for 8 to 12 hours in a deep freeze. If longer periods of operation are required, extra Polar Plates can be charged and used in rotation.
- Storage cupboard sliding doors are removable for easy cleaning.
- All internal shelves are removable for cleaning.
- Optional illuminated gantry with on/off switch indicating power is on.



Optional Solid Drop Down Tray Slide



Optional Triple Tube Drop Down Tray Slide

VCPW4 - Shown with optional standard triple tube drop down tray slide.

- Do not install units in draughty conditions where the air movement is greater than 0.2mtr./sec. (For example near entrance/ exit doors, open windows, under air conditioning vents or ceiling mounted fan).
- Do not install units where there is high solar radiated heat (for example, direct sunlight, room heaters or bright spotlights)
- When loading refrigerated display units for best performance and refrigeration efficiency a gap should be left between the products allowing the cold air to pass through and re-circulate.

Note: Refrigerated units are designed for straight through ventilation. If units are to be placed against a wall alternative ventilation arrangements are available at extra cost.

VCRDD3	VCRDD4
150	200
1190	1490
1440	1440
680	680
950	950
740	740
900	900
2	2
-	-
3	4
✓	✓

VCPW2	VCPW3	VCPW4	VCPW5
58	87	117	145
830	1160	1490	1815
1310	1310	1310	1310
680	680	680	680
950	950	950	950
740	740	740	740
900	900	900	900
0.026	0.026	0.026	0.026
-	-	-	-
2	3	4	5
-	-	-	-

All electrical units under 3kw complete with mains lead and 13 amp plug.

MODEL	VCRD3	VCRD4	VCRD5	VCRW3	VCRW4	VCRW5
	Refrigerated Display Ambient Shelf Under			Refrigerated Display Ambient Shelf Under		
Weight kg	156	208	260	127	170	212
Length mm	1160	1490	1815	1160	1490	1815
Height including gantry mm	1640	1640	1640	1310	1310	1310
Depth mm	680	680	680	680	680	680
with trayslide up	950	950	950	950	950	950
with trayslide down	740	740	740	740	740	740
Work surf. Ht. mm	900	900	900	900	900	900
Power rating kw including gantry	2.0	2.0	2.0	1.5	1.5	2.0
excluding gantry	-	-	-	1.4	1.4	1.9
1/1 Gastronorm capacity	3	4	5	3	4	5
Refrigerated storage cupboard under	-	-	-	-	-	-

See price list for detailed specification

MODEL
Weight kg
Length mm
Height including gantry mm
Depth mm
with trayslide up
with trayslide down
Work surf. Ht. mm
Power rating kw including gantry
excluding gantry
No. of 1/1 Polar Plates
Refrigerated storage cupboard under

Versicarte Plus Wall Unit Displays

This range contains all the attributes of the standard models, however, this design allows for the unit to be placed up to a wall.

The controls are mounted within the front panel for easy operator access.

The unit incorporates on board evaporation to avoid moving the unit to empty drip trays. An additional fan aids the compressor ventilation process.

Available for blown air and Multideck. The Multideck unit can be supplied with full size double glazed back panel or stainless steel back panel at the same cost. Double glazed doors come as standard.

These units do not come with refrigerated cupboards under.

- For full double glazed back panels add DB to code
- For full stainless steel back panels add SB to code

Note: All refrigerated units are available with refrigerated storage cupboard. Add 'R' to the end of the standard code. Please see price list for details.



Note: These models are also available with the option of a square top canopy combined with built-in lockable roller shutter. Shutters are supplied in white finish only, if coloured shutters are required these are priced on an individual basis. See LSA codes below and price list for details.



Refrigerated cold wells and vent panels designed to allow maximum air flow, enable us to offer improved energy efficiency and reduced running costs.



Refrigerated Multi-Tiered Display (Wall Unit) with Ambient Shelf Under
Display Models VCRD3FC, VCRD4FC, VCRD5FC



Refrigerated Well (Wall Unit) with Ambient Shelf Under
Well Models VCRW3FC, VCRW4FC, VCRW5FC

OPERATING CONDITIONS FOR REFRIGERATED WELL AND MULTI TIER DISPLAYS

IMPORTANT

To obtain the maximum performance and efficiency from these units it is imperative that the ambient room conditions where the units are being used do not exceed a temperature of 25°C or exceed a relative room humidity of 60%.

WARNING

Should conditions exceed the above? The display units will not maintain food temperatures at required levels E&R Moffat cannot accept responsibility for the performance of the units being used in extreme conditions.

- Do not install units in draughty conditions where the air movement is greater than 0.2mtr./sec. (For example near entrance/ exit doors, open windows, under air conditioning vents or ceiling mounted fan).
- Do not install units where there is high solar radiated heat (for example, direct sunlight, room heaters or bright spotlights)
- When loading refrigerated display units for best performance and refrigeration efficiency a gap should be left between the products allowing the cold air to pass through and re-circulate.

Versicarte Grab and Go

Grab and go unit with three shelves. Use as standalone units or combined to create an attractive, mobile Food Servery Counter.



Heated display, open front, doors to rear, ambient cupboard
Display Models VCGH2, VCGH3

Heated display, open front, solid rear, ambient cupboard
Display Models VCGBH2, VCGBH3

Ambient display, open front, doors to rear, ambient cupboard
Display Models VCGA2, VCGA3

Ambient display, open front, solid rear, ambient cupboard
Display Models VCGBA2, VCGBA3

MODEL	VCRD3FC	VCRD4FC	VCRD5FC	VCRD3FCLSA	VCRD4FCLSA	VCRD5FCLSA	MODEL	VCRW3FC	VCRW4FC	VCRW5FC	MODEL	VCGH2	VCGH3	VCGBH2	VCGBH3	VCGA2	VCGA3	VCGBA2	VCGBA3
	Versicarte refrigerated multi tier display ambient shelf under			Versicarte refrigerated multi tier display ambient shelf under with lockable roller shutter															
Weight kg	156	208	260	166	218	270	Weight kg	127	170	212	Weight kg	96	132	90	126	90	120	84	114
Length mm	1160	1490	1815	1160	1490	1815	Length mm	1160	1490	1815	Length mm	830	1160	830	1160	830	1160	830	1160
Height including gantry mm	1640	1640	1640	1800	1800	1800	Height including gantry mm	1310	1310	1310	Height including gantry mm	680	680	680	680	680	680	680	680
Depth mm	680	680	680	680	680	680	Depth mm	680	680	680	Depth mm	1640	1640	1640	1640	1640	1640	1640	1640
with trayslide up	950	950	950	950	950	950	with trayslide up	950	950	950	with trayslide up	2.7	2.8	2.7	2.8	0.026	0.026	0.026	0.026
with trayslide down	740	740	740	740	740	740	with trayslide down	740	740	740	with trayslide down	13amp	13amp	13amp	13amp	13amp	13amp	13amp	13amp
Work surf. Ht. mm	900	900	900	900	900	900	Work surf. Ht. mm	900	900	900	Work surf. Ht. mm								
Power rating kw including gantry excluding gantry	2.7 -	2.7 -	2.7 -	2.7 -	2.7 -	2.7 -	Power rating kw including gantry excluding gantry	2.2 2.1	2.2 2.1	2.7 2.1	Power rating kw including gantry excluding gantry								
1/1 Gastronorm capacity	3	4	5	3	4	5	1/1 Gastronorm capacity	3	4	5	1/1 Gastronorm capacity								
Refrigerated storage cupboard under	✓	✓	✓	-	-	-	Refrigerated storage cupboard under	-	-	-	Refrigerated storage cupboard under								

Versicarte Plus



- Salad Bar models are supplied c/w Salad Bar Canopy with choice of decorative finish.
- Drop Down Tray Slides to one or both sides, Canopy Shelves and End Shelves are extra (see price list).



Salad bar Canopy can have any picture or logo added at no extra cost



Optional Salad Bar Shelves Fully adjustable.



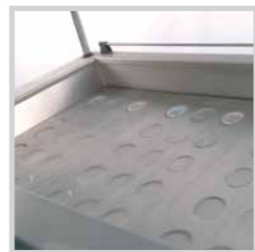
VCPW3C - shown c/w Canopy and optional Solid Drop Down Tray Slide to one side and one optional Plain Salad Bar Shelf (fully adjustable) and one optional Versicarte Plus End Shelf.

VCPW3C - Shown with c/w canopy, Optional Triple Tube Drop Down Tray Slides to both sides and two optional Plain Salad Bar Shelves (fully adjustable) and optional coachlines.



Optional Island Adjustable Shelf

VCPW3C - shown c/w Canopy and optional Triple Tube Drop Down Tray Slides to both sides and optional Salad Bar Island Shelf (fully adjustable) and optional transfers.



Polar Plates

Polar plates must firstly be charged for 12/24 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for a minimum of two hours. Once used, other polar plates can then be substituted thus keeping the well cold.

Interior view of polar well.



VCSC4 with optional triple tube drop down tray slide and transfers.

Ambient Storage Cupboard With Plain Top

Models VCSC2, VCSC3, VCSC4, VCSC5

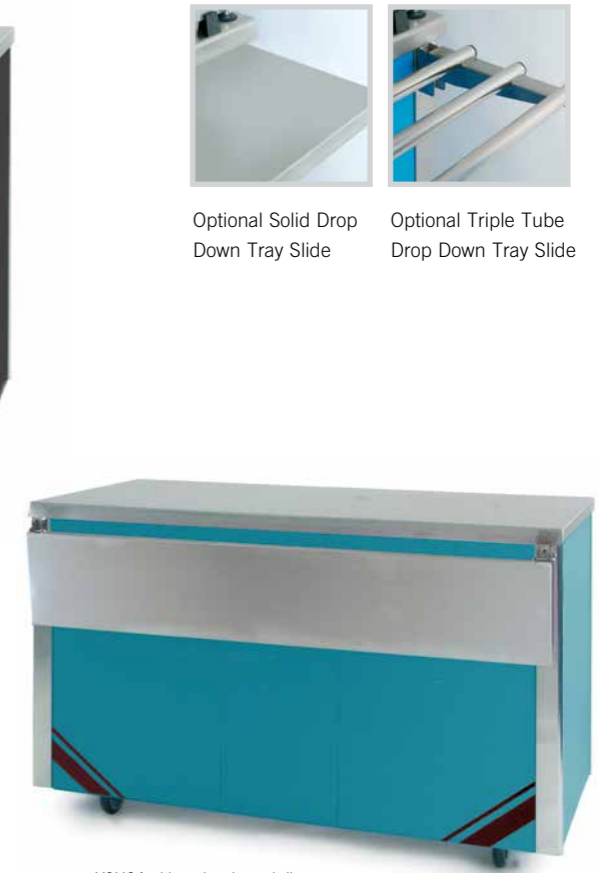
- Sliding doors are removable for easy cleaning.
- All internal grid shelves are removable for cleaning.
- Optional illuminated gantry with on/off switch indicating power is on, complete with interchangeable curved glass screen.



Rear view of storage cupboard.



Internal fan.



VCHC4 with optional coach lines and solid drop down tray slide.

Hot Cupboard

Models, VCHC2, VCHC3, VCHC4, VCHC5

- Hot cupboard can store pre-heated food for serving.
- Thermostatically controlled hot cupboard with fan assisted removable heating unit.
- Sliding doors are removable for easy cleaning.
- All internal grid shelves are removable for cleaning.
- The heating unit (located on the base of the cupboard) can easily be removed for maintenance and cleaning.
- Optional quartz heated gantry with interchangeable curved glass screen.



MODEL	VCRW3C	VCRW4C	VCRW5C	CRW3RC	CRW4RC	CRW5RC	VCPW2C	VCPW3C	VCPW4C	VCPW5C	VCSC2	VCSC3	VCSC4	VCSC5	VCHC2	VCHC3	VCHC4	VCHC5	MODEL
	Blown Air Refrigerated Salad Bar Ambient Shelf Under			Blown Air Refrigerated Salad Bar Refrigerated Storage Cupboard Under			Polar Plate Salad Bar Ambient Shelf Under												
Weight kg	137	180	222	137	180	222	68	97	127	155	30	45	60	75	34	51	68	85	Weight kg
Length mm	1160	1490	1815	1160	1490	1815	830	1160	1490	1815	830	1160	1490	1815	830	1160	1490	1815	Length mm
Height including canopy mm	1880	1880	1880	1880	1880	1880	1880	1880	1880	1880	1310	1310	1310	1310	1310	1310	1310	1310	Height including gantry mm
Depth mm	680	680	680	680	680	680	680	680	680	680	680	680	680	680	680	680	680	680	Depth mm
with tray slides up	1220	1220	1220	1220	1220	1220	1220	1220	1220	1220	950	950	950	950	950	950	950	950	with tray slide up
with tray slides down	800	800	800	800	800	800	800	800	800	800	740	740	740	740	740	740	740	740	with tray slide down
Work surf. Ht. mm	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	Work surf. Ht. mm
Power rating kw including canopy	1.5	1.5	2.0	1.5	1.5	2.0	0.026	0.026	0.052	0.052	0.026	0.026	0.052	0.052	1.7	1.9	1.9	2.1	Power rating kw including gantry
1/1 Gastronorm capacity	3	4	5	3	4	5	2	3	4	5	2	3	4	5	1.5	1.5	1.5	1.5	Power rating kw excluding gantry
Refrigerated storage cupboard under	-	-	-	✓	✓	✓	-	-	-	-	-	-	-	-	2	3	4	5	1/1 Gastronorm capacity

See price list for detailed specification.

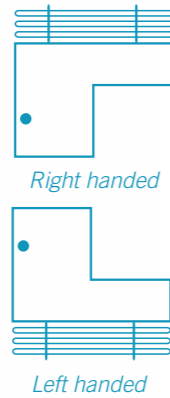
Note: Refrigerated units are designed for straight through ventilation. If units are to be placed against a wall alternative ventilation arrangements are available at extra cost.

All electrical units under 3kw complete with mains lead and 13 amp plug.

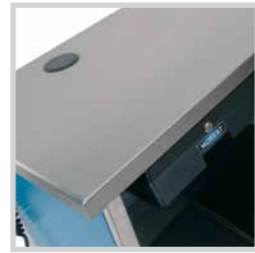
Versicarte Plus



VCCSR right handed cashier section with optional triple tube drop down tray slide.



Plan view



Computer port in work surface



Optional lockable cash drawer

Cashier Section with Cable Port and Double Electrical Socket

Model's, VCCS(R), VCCS(L)
(R) denotes right handed, (L) denotes left handed

- Suitable for most types of cash registers, barcode scanners and Epos systems.
- Fitted with a cable port and double electric socket as standard.
- Complete with sloping rubber footrest.



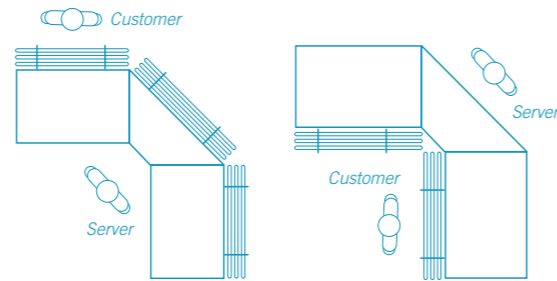
Low Level Infill Unit

- Low unit can be used to create a split level effect when used in line with any other unit in the range.
- Storage space underneath.



Transposable Right Angle Corner Section

- Transposable right angle corner section creating a 90° change in direction.



Plan view



VCBM4(B) shown with optional triple tube drop down tray slide and transfers.

800mm high

Low level Versicarte Plus

Low level modules designed for use with younger children. Advantages include the easy and safe viewing of food. Designs such as cartoon characters and logos can be applied using durable vinyl. All the specifications and options, as per full size modules, are available. Low level Versicarte Plus units are 800mm high to the work surface.

Note: Refrigerated units are designed for straight through ventilation. If units are to be placed against a wall alternative ventilation arrangements are available at extra cost.



Optional Solid Drop Down Tray slide



Optional Triple Tube Drop Down Tray slide

All Versicarte units are available as low level units for children. Add "B" to standard code ie VCBM4(B). Height = 800mm.

Versiclear

Versiclear Unit

Models VCPF and VCPB

The stylish new catering waste trolley, designed to make it easy for school children to clear away after meals. It features simple to follow graphics and layout, tough and durable construction, attractive design, easy to clean stainless steel surfaces and structure, two heights, for juniors and seniors, wide range of colours and designs, ease of manoeuvrability and braked castors.



VCPB (Low Level)



VCPF

800mm high

900mm high

MODEL	VCCS(R)	VCCS(L)	VCCU	VCSL
Weight kg	62	62	72	25
Length mm	1160	1160	1380	680
Height including gantry mm	-	-	-	-
Depth mm	680	680	480	680
with tray slide up	950	950	750	-
with tray slide down	740	740	540	-
Work surf. Ht. mm	900	900	900	500
Power rating kw including gantry	-	-	-	-
excluding gantry	-	-	-	-
No. of panels	-	-	-	-

See price list for detailed specification



Coachlines and bespoke designs can be incorporated at extra cost.



Above: Low level Versicarte Plus height comparison with full size module

	VCPF	VCPB	MODEL
Weight kg	63	56	
Length mm	1650	1650	
Height mm	1060	960	
Depth mm with tray slide up	550	550	
with tray slide down	-	-	
Work surf. Ht. mm	900	800	
Power rating kw	-	-	
No. of plates	-	-	

All electrical units under 3kw complete with mains lead and 13 amp plug.



**The Catering Equipment
Company**



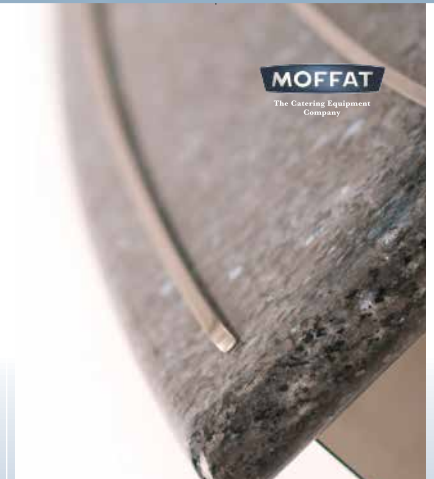
Our Green Thinking logo highlights innovation in our manufacturing which makes our products environmentally conscious through energy savings, sustainability and efficiency in production



**Regeneration
& Keep Hot**



**General
Fabrication**



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