

FOCUS FOOD SERVICE EQUIPMENT 2014 Catalogue



Our experience, at your service

Award Winning Foodservice Equipment

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TROLLEYS & DISPENSERS

The Focus Range of Foodservice Equipment is available from authorised distributors located throughout Australia. Please contact us for details of your local supplier.

The Focus Range represents a small selection of our products. Please visit www.versigen.com.au for information regarding our entire range.

Lease/rental terms are available through our Versirent (tm) financing partners.

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All dimensions shown in this price guide are nominal. Versigen products are supplied subject to our standard sale terms & conditions. All prices are subject to delivery charge & GST unless otherwise stated.

Versigen Australia is the local division of E&R Moffat (UK) Ltd. E&R Moffat, FCSI Manufacturer of the Year 2006, is one of the most respected names in the catering industry & has an enviable reputation for quality & innovation built over 40 years. Producing food displays, servery counters, backbar, regeneration & kitchen equipment, the company prides itself on bespoke manufactured products, but also produces a vast range of standard equipment.

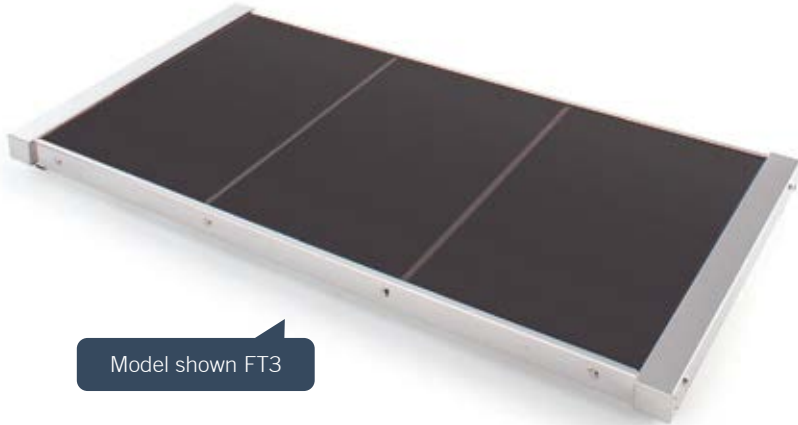
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***Food Service Consultants Society International (FSCI)
Manufacturer of the Year award**

VERSITOP TABLETOP FOOD DISPLAY

The modern alternative to traditional Bain Maries

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Maintains hot food temperatures in any shape or type of heatproof dish. Optional gastronorm pan adaptors available if required.

Features

- Each tempered black glass Thermo-Panel factory set to maintain 90-100°C
- Exceptionally low power consumption
- Easy to clean – no exposed heating elements or dangerous steam

Not suitable for use with cast iron or terracotta dishes

MODEL	DESCRIPTION	SPECIFICATIONS
FT1	1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Surface temperature factory set to 90-100°C.	Length: 425 mm Depth: 555 mm Height: 65 mm Weight: 8 kg Power Rating: 0.2 kW
FT2	2 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Surface temperature factory set to 90-100°C.	Length: 750 mm Depth: 555 mm Height: 65 mm Weight: 13 kg Power Rating: 0.4 kW
FT3	3 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Surface temperature factory set to 90-100°C.	Length: 1080 mm Depth: 555 mm Height: 65 mm Weight: 18 kg Power Rating: 0.6 kW
FT4	4 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Surface temperature factory set to 90-100°C.	Length: 1410 mm Depth: 555 mm Height: 65 mm Weight: 23 kg Power Rating: 0.8 kW

Note:

Versitops are designed to maintain cooked food temperatures. They are not induction type units and can be used with any heatproof food container, except cast iron and terracotta dishes. Chafing dishes not required All units supplied with 10 amp cable and plug.

VERSITOP WITH QUARTZ HEATED GANTRY & SNEEZE SCREEN

The modern alternative to traditional Bain Maries with heated gantry & sneeze screen

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown FTG2

Not suitable for use with cast iron or terracotta dishes

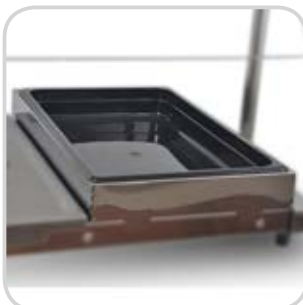
Maintains hot food temperatures in any shape or type of heatproof dish. Optional gastronorm pan adaptors available if required.

Features

- Complete with heated gantry (safety quartz lamps) & sneeze screen
- Each tempered black glass Thermo-Panel factory set to maintain 90-100°C
- Exceptionally low power consumption
- Easy to clean – no exposed heating elements or dangerous steam

MODEL	DESCRIPTION	SPECIFICATIONS
FTG2	2 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Complete with matching quartz lamp heated / illuminated gantry and sneeze screen. Surface temperature factory set to 90-100°C.	Length: 750 mm Depth: 555 mm Height: 470 mm Weight: 18 kg Power Rating: 0.6 kW
FTG3	3 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Complete with matching quartz lamp heated / illuminated gantry and sneeze screen. Surface temperature factory set to 90-100°C.	Length: 1080 mm Depth: 555 mm Height: 470 mm Weight: 23 kg Power Rating: 1.0 kW
FTG4	4 x 1GN size black tempered glass Thermo-Panel in bright polished stainless steel frame. Complete with matching quartz lamp heated / illuminated gantry and sneeze screen. Surface temperature factory set to 90-100°C.	Length: 1410 mm Depth: 555 mm Height: 470 mm Weight: 30 kg Power Rating: 1.2 kW

Accessories



FTBA - Bain marie adaptor

*GN pan not included



FTBH - Bag holder



FTPC - Carving plate



FTCS - Chip dump

*includes FTBA & 1/1GN pan

Note:

Versitops are designed to maintain cooked food temperatures. They are not induction type units and can be used with any heatproof food container, except cast iron and terracotta dishes. Chafing dishes not required All units supplied with 10 amp cable and plug.

VERSITOP CARVING STATION

An economical benchtop Carving Station utilising Versitop units

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

For the benchtop presentation of carved meats



Model shown FTG2_FTPC

Features

- Based on Versitop FTG2 unit with heated gantry, fitted with carving plate accessory
- Two black tempered glass Thermo-Panels (each panel is 1/1GN size)
- Each Thermo Panel factory set to achieve 90°C - 100°C
- Quartz heated / illuminated gantry with safety heat lamps
- Perspex sneeze screen
- Versitop carving plate accessory
- Low power consumption
- Complete with 10 amp cable and plug

MODEL	DESCRIPTION	SPECIFICATIONS
FTG2_FTPC	Benchtop Carving Station	Length: 750 mm Depth: 555 mm Height: 470 mm Power Rating: 0.6 kW

Note:

Versitops are designed to maintain cooked food temperatures. They are not induction type units and can be used with any heatproof food container, except cast iron and terracotta dishes. Chafing dishes not required All units supplied with 10 amp cable and plug.

6 VERSITOP PLUS

Using the same black tempered glass heating panels as Versitop units, Versitop Plus also include temperature control.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

The Versitop Plus range is an ideal solution for pubs, clubs, colleges and any buffet table. Providing a smart, low power consumption hot food display with the additional benefit of adjustable temperature control.

Features

- Stock units are finished in stainless steel. Other colours available to order
- A range of accessories allow standard Versitops to be instantly converted to a;
 - Burger Station
 - Chip Dump
 - Bain Marie
 - Carvery Station



Model shown VT1

MODEL	DESCRIPTION	SPECIFICATIONS
VT1	1 x 1/1GN size Versitop Plus. Includes temperature control of panel to 125° Celsius	Length: 410 mm Depth: 560 mm Height: 85 mm Weight: 10 kg Power rating: 0.2 kW No of GN size panels: 1
VT2	2 x 1/1GN size Versitop Plus. Includes temperature control of panel to 125° Celsius	Length: 740 mm Depth: 560 mm Height: 85 mm Weight: 15 kg Power rating: 0.4 kW No of GN size panels: 2
VT3	3 x 1/1GN size Versitop Plus. Includes temperature control of panel to 125° Celsius	Length: 1060 mm Depth: 560 mm Height: 85 mm Weight: 22 kg Power rating: 0.6 kW No of GN size panels: 3
VT4	4 x 1/1GN size Versitop Plus. Includes temperature control of panel to 125° Celsius	Length: 1390 mm Depth: 560 mm Height: 85 mm Weight: 27 kg Power rating: 0.8 kW No of GN size panels: 4

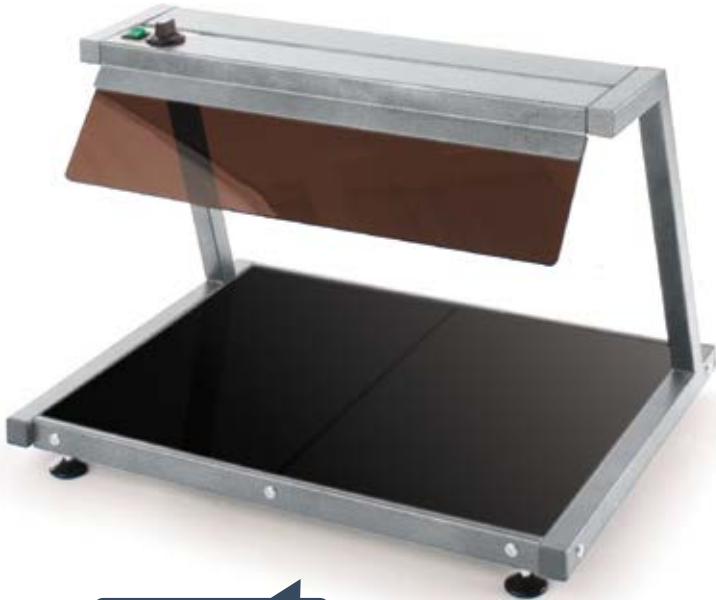
Note:

Versitops are designed to maintain cooked food temperatures. They are not induction type units and can be used with any heatproof food container, except cast iron and terracotta dishes. Chafing dishes not required All units supplied with 10 amp cable and plug.

VERSITOP PLUS WITH HEATED GANTRY & SNEEZE SCREEN

Using the same black tempered glass heating panels as Versitop units, Versitop Plus also include temperature control.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown VTG2

The Versitop Plus range is an ideal solution for pubs, clubs, colleges and any buffet table. Providing a smart, low power consumption hot food display with the additional benefit of adjustable temperature control. Featuring top and bottom heating sources.

Features

- Stock units are finished in stainless steel. Other colours available to order
- A range of accessories allow standard Versitops to be instantly converted to a;
 - Burger Station
 - Chip Dump
 - Bain Marie
 - Carvery Station

MODEL	DESCRIPTION	SPECIFICATIONS
VTG2	2 x 1/1GN size Versitop Plus with heated / illuminated gantry	Length: 740 mm Depth: 560 mm Height: 500 mm Weight: 22 kg Power Rating: 1.5 kW No of GN size panels: 2
VTG3	3 x 1/1GN size Versitop Plus with heated / illuminated gantry	Length: 1060 mm Depth: 560 mm Height: 500 mm Weight: 29 kg Power Rating: 1.8 kW No of GN size panels: 3
VTG4	4 x 1/1GN size Versitop Plus with heated / illuminated gantry	Length: 1390 mm Depth: 560 mm Height: 500 mm Weight: 36 kg Power Rating: 2.0 kW No of GN size panels: 4

Note:

Versitops are designed to maintain cooked food temperatures. They are not induction type units and can be used with any heatproof food container, except cast iron and terracotta dishes. Chafing dishes not required All units supplied with 10 amp cable and plug.

8 VERSITOP COLD FOOD DISPLAY

Versitop Polar units display chilled food without refrigeration.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown FTPG2



Polar units are supplied complete with 1/1GN size Polar Plate eutectic plates, which after being charged in a freezer generate a steady flow of cold air for a minimum of two hours when placed in a Polar unit.

Features

- Polar units are manufactured from bright polished stainless steel with illuminated gantry and sneeze screen
- Minimal power supply required for gantry illumination only
- Combine with heated Versitops for a complete table top food display system

MODEL	DESCRIPTION	SPECIFICATIONS
FTPG2	2 x 1/1GN size Polar plate chilled food display unit with illuminated gantry	Length: 750 mm Depth: 555 mm Height: 470 mm Weight: 15 kg Power Rating: 0.015 kW No of GN size Polar Plates: 2
FTPG3	3 x 1/1GN size Polar plate chilled food display unit with illuminated gantry	Length: 1080 mm Depth: 555 mm Height: 470 mm Weight: 20 kg Power Rating: 0.015 kW No of GN size Polar Plates: 3
FTPG4	4 x 1/1GN size Polar plate chilled food display unit with illuminated gantry	Length: 1410 mm Depth: 555 mm Height: 470 mm Weight: 24 kg Power Rating: 0.015 kW No of GN size Polar Plates: 4

COUNTER TOP BAIN MARIES

Smart and efficient hot food display and service.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown FTSH2

Our new range of counter top Bain Maries are available with tempered clear glass front and side screens. Temperature automatically controlled to hold food at serving temperature.

Features

- Available with or without glass screens
- Stainless steel well, 100 mm deep
- Finished in bright polished stainless steel
- Supplied with 2 metre cable and 10 amp plug

MODEL	DESCRIPTION	SPECIFICATIONS
FTSH2	<p>2 x 1/1GN size stainless steel dry heat Bain Marie. Suits gastronorm pans up to 100 mm deep. Also accepts shaped serving dishes (not cast iron or terracotta). Automatic temperature control maintains hot at serving temperature.</p> <p><i>This model Includes clear tempered glass front and side screens</i></p>	<p>Length: 795 mm Depth: 600 mm Height: 425 mm Weight: 21 kg Power rating: 0.4 kW</p>
FTSH3	<p>3 x 1/1GN size stainless steel dry heat Bain Marie. Suits gastronorm pans up to 100 mm deep. Also accepts shaped serving dishes (not cast iron or terracotta). Automatic temperature control maintains hot at serving temperature.</p> <p><i>This model Includes clear tempered glass front and side screens</i></p>	<p>Length: 1125 mm Depth: 600 mm Height: 425 mm Weight: 29 kg Power rating: 0.6 kW</p>
FTSH20	<p>2 x 1/1GN size stainless steel dry heat Bain Marie. Suits gastronorm pans up to 100 mm deep. Also accepts shaped serving dishes (not cast iron or terracotta). Automatic temperature control maintains hot at serving temperature.</p> <p><i>Glass front and side screens NOT included</i></p>	<p>Length: 795 mm Depth: 600 mm Height: 175 mm Weight: 16 kg Power rating: 0.4 kW</p>
FTSH30	<p>3 x 1/1GN size stainless steel dry heat Bain Marie. Suits gastronorm pans up to 100 mm deep. Also accepts shaped serving dishes (not cast iron or terracotta). Automatic temperature control maintains hot at serving temperature.</p> <p><i>Glass front and side screens NOT included</i></p>	<p>Length: 1125 mm Depth: 600 mm Height: 175 mm Weight: 24 kg Power rating: 0.6 kW</p>

COUNTER TOP REFRIGERATED DISPLAY

Units match our Counter Top Bain Maries to create a cost-effective, smart and safe food display

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Our new range of counter top refrigerated units have digital temperature controls and display. Surface temperature of cold well is 0° - 1°C
All refrigerated units supplied with full-length tempered glass front and side screens. Units without screens available to order.



Model shown FTSC2

Features

- Stainless steel well, 100 mm deep
- Suits gastronorm or shaped serving dishes
- Finished in bright polished stainless steel
- Supplied with 2 metre cable and 10 amp plug

MODEL	DESCRIPTION	SPECIFICATIONS
FTSC2	<p>2 x 1/1GN size stainless steel refrigerated well. Suits gastronorm pans up to 100 mm deep. Also accepts shaped serving dishes (not cast iron or terracotta). Bright polished stainless steel well, surround and top.</p> <p><i>This model includes clear tempered glass front and side screens</i></p>	<p>Length: 1055 mm Depth: 600 mm Height: 425 mm Weight: 40 kg Power rating: 0.3 kW</p>
FTSC3	<p>3 x 1/1GN size stainless steel refrigerated well. Suits gastronorm pans up to 100 mm deep. Also accepts shaped serving dishes (not cast iron or terracotta). Bright polished stainless steel well, surround and top.</p> <p><i>This model includes clear tempered glass front and side screens</i></p>	<p>Length: 1385 mm Depth: 600 mm Height: 425 mm Weight: 47 kg Power rating: 0.3 kW</p>

COUNTER TOP PLATE WARMER

A compact benchtop plate warmer for smaller foodservice operations.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Cold plates can ruin a good meal. Our Table Top Plate Warmer holds up to 32 plates and heats them to 40°C.

Features

- Complete with lifting handles and foldback lid
- Bright polished stainless steel throughout
- Power illuminated switch with thermostat control
- Operates from any standard 10 amp GPO



Model shown X6HP11

MODEL	DESCRIPTION	SPECIFICATIONS
X6HP11	Benchtop heated plate warmer	Length: 690 mm Depth: 320 mm Height: 390 mm Plate size: 250 mm to 280 mm Power rating: 0.4 kW

12 IN-COUNTER VERSITOPS

Using the same black tempered glass heating panels as Versitop units, in-bench Hot Tops can be installed in any type of bench with a suitable cut-out and access to a standard 10 amp power point.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

We strongly recommend that In-Counter units are delivered to site before installation to ensure counter cavities are cut to the correct dimensions and provide a proper fit

Economical solution for breakfast buffets etc. Hot food dishes can be placed directly onto the black tempered glass panels; no chafing dishes required.



Custom sneeze screen shown in above photograph is not included

Features

- Even temperature across the entire surface area of each panel with no hot spots
- Units supplied with stainless steel flange to facilitate simple installation
- Very low power consumption
- Supplied with a control box containing illuminated on/off switch and temperature controller, with approx. 1.5 metres of cable for fitting in a convenient location by the installer
- Rapid heat up and cool down times

Note:

Versitops are designed to maintain cooked food temperatures. They are not induction type units and can be used with any heatproof food container, except cast iron and terracotta dishes. Chafing dishes not required All units supplied with 10 amp cable and plug..

MODEL	DESCRIPTION	SPECIFICATIONS
SFD1	1 x 1/1GN size Thermo Panel inset in a stainless steel surround with 20 mm flange and remote control box	Length: 375 mm Depth: 580 mm Height: 40mm Power Rating: 0.3 kW No. of GN size panels: 1
SFD2	2 x 1/1GN size Thermo Panel inset in a stainless steel surround with 20 mm flange and remote control box	Length: 703 mm Depth: 580 mm Height: 40mm Power Rating: 0.5 kW No. of GN size panels: 2
SFD3	3 x 1/1GN size Thermo Panel inset in a stainless steel surround with 20 mm flange and remote control box	Length: 1031 mm Depth: 580 mm Height: 40mm Power Rating: 0.7 kW No. of GN size panels: 3
SFD4	4 x 1/1GN size Thermo Panel inset in a stainless steel surround with 20 mm flange and remote control box	Length: 1359 mm Depth: 580 mm Height: 40mm Power Rating: 0.9 kW No. of GN size panels: 4
SFD5	5 x 1/1GN size Thermo Panel inset in a stainless steel surround with 20 mm flange and remote control box	Length: 1687 mm Depth: 580 mm Height: 40mm Power Rating: 1.1 kW No. of GN size panels: 5

Smart, highly efficient dry heat Bain Marie creates a professional looking hot food display

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

We strongly recommend that In-Counter units are delivered to site before installation to ensure counter cavities are cut to the correct dimensions and provide a proper fit



Model shown D2BMG

Gastronorm Pans not included

These Bain Marie models are designed to keep cooked food at serving temperature. Suits full size and smaller equivalent gastronorm pans up to 200mm deep. Supplied complete with quartz heated gantry with illuminated safety glass sneeze screen.

Features

- Detailed drawings supplied for simple installation
- Temperature regulator and illuminated on/off Controller are conveniently located on the operator's side of the gantry.
- Single phase cable and plug supplied for connection to under-counter outlet
- Heavy duty units designed for long life

MODEL	DESCRIPTION	SPECIFICATIONS
D2BMG	2 x 1/1GN size 'drop-in' dry heat Bain Marie with safety quartz lamp heated gantry and tempered clear glass sneeze screen.	Length: 890 mm Depth: 660 mm Height: 420 mm * Weight: 35 kg Power rating: 1.3 kW 1/1 GN Capacity: 2
D3BMG	3 x 1/1GN size 'drop-in' dry heat Bain Marie with safety quartz lamp heated gantry and tempered clear glass sneeze screen.	Length: 1190 mm Depth: 660 mm Height: 420 mm * Weight: 46 kg Power rating: 2.6 kW 1/1GN Capacity: 3
D4BMG	4 x 1/1GN size 'drop-in' dry heat Bain Marie with safety quartz lamp heated gantry and tempered clear glass sneeze screen.	Length: 1490 mm Depth: 660 mm Height: 420 mm * Weight: 57 kg Power rating: 2.6 kW 1/1GN Capacity: 4
D5BMG	5 x 1/1GN size 'drop-in' dry heat Bain Marie with safety quartz lamp heated gantry and tempered clear glass sneeze screen.	Length: 1790 mm Depth: 660 mm Height: 420 mm * Weight: 69 kg Power rating: 2.8 kW 1/1 GN Capacity: 5

* Height = from work surface to top of gantry

IN-COUNTER HEATED PLATE DISPENSERS

Compact in-bench heated dispensers to suit kitchen or self-service buffet operation.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

We strongly recommend that In-Counter units are delivered to site before installation to ensure counter cavities are cut to the correct dimensions and provide a proper fit

*Internal temperature thermostatically controlled.
Dispensers have adjustable guides to accommodate various plate sizes and a variable spring system for different plate weights.*



Model shown DHP2

Features

- Stainless steel top plate
- ABS cover supplied for each dispenser
- Units supplied ready for installation into any type of counter or bench with a suitable cut-out. A template can be supplied to facilitate installation
- Low power consumption, units operate from a standard 10 amp GPO
- Counter level illuminated on/off switch

MODEL	DESCRIPTION	SPECIFICATIONS
DHP1	In-bench heated plate dispenser for up to 65 plates	Length: 400 mm (counter top) Depth: 400 mm (top plate) Height: 645 mm (depth under counter) Weight: 16 kg Power Rating: 0.6 kW Plate size: 203 mm to 305 mm
DHP2	In-bench heated plate dispenser for up to 130 plates	Length: 400 mm (counter top) Depth: 740 mm (top plate) Height: 645 mm (depth under counter) Weight: 28 kg Power Rating: 1.2 kW Plate size: 203 mm to 305 mm

IN-COUNTER SOUP DISPENSER

Compact and efficient in-bench dispenser for soups and sauces.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

We strongly recommend that In-Counter units are delivered to site before installation to ensure counter cavities are cut to the correct dimensions and provide a proper fit



Polished stainless steel dispenser complete with 2 x 4.5 litre round pots with lids.

Model shown D2SD

Features

- Illuminated on/off switch
- Removable drip tray
- Temperature controller
- Additional 4.5 litre pots available at extra cost

MODEL	DESCRIPTION	SPECIFICATIONS
D2SD	Fits a suitable cavity cut into any counter or bench.	Length: 550 mm Depth: 450 mm Height: 95 mm (above counter) Power Rating: 0.7 kW

FREESTANDING HEATED CURVED GLASS SNEEZE SCREENS

WITH HEATED GANTRY

Attractive toughened clear glass curved sneeze screens with bright polished stainless steel legs and support stands. Complete with quartz-heated & illuminated gantry.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown FCVH1/12C

Instantly transform any hot buffet display with these modern sneeze screens. Quartz heated gantries enhance food appearance while assisting temperatures without burning or drying out the food.

Features

- Sneeze screen stands and glass screens supplied separately for simple assembly on site
- Stands are fitted with adjustable feet which safely supports screen and gantry when placed upon level counter
- Glass sneeze screen position is adjustable
- Low power consumption; gantries utilize jacketed quartz lamps
- Supplied with 10 amp cable and plug

MODEL	DESCRIPTION	SPECIFICATIONS
FCVH1/9C	Freestanding curved glass sneeze screen with heated gantry to suit 900 mm hot food display. Please confirm with Versigen the overall length of the gantry & stand if critical for an installation.	Glass Length: 816 mm Height: 420 mm Power Rating: 0.6 kW No. of 300 Watt Quartz Safety Lamps: 2 Overall Length: 870 mm
FCVH1/12C	Freestanding curved glass sneeze screen with heated gantry to suit 1200 mm hot food display. Please confirm with Versigen the overall length of the gantry & stand if critical for an installation.	Glass Length: 1116 mm Height: 420 mm Power Rating: 0.9 kW No. of 300 Watt Quartz Safety Lamps: 3 Overall Length: 1170 mm
FCVH1/15C	Freestanding curved glass sneeze screen with heated gantry to suit 1500 mm hot food display. Please confirm with Versigen the overall length of the gantry & stand if critical for an installation.	Glass Length: 1416 mm Height: 420 mm Power Rating: 1.2 kW No. of 300 Watt Quartz Safety Lamps: 4 Overall Length: 1470 mm

FREESTANDING AMBIENT CURVED GLASS SNEEZE SCREENS

WITH ILLUMINATED GANTRY

These units have the same specification as our freestanding sneeze screens, except the ambient units are supplied with a fluorescent lamp to provide illumination over chilled and ambient food displays.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown FCVA1/12

Instantly transform any cold or ambient buffet display with these modern sneeze screens. Illuminated gantries enhance food appearance with no heat generation.

Features

- Sneeze screen stands and glass screens supplied separately for simple assembly on site
- Stands are fitted with adjustable feet which safely support screen and gantry when placed upon a level counter
- Position of the glass screen is adjustable

MODEL	DESCRIPTION	SPECIFICATIONS
FCVA1/9	Freestanding curved glass sneeze screen with gantry to suit 900 mm chilled or ambient food display. Please confirm with Versigen the overall length of the gantry and stand if critical for an installation.	Glass Length: 816 mm Height: 420 mm Power Rating: 0.015 kW Overall Length: 870 mm
FCVA1/12	Freestanding curved glass sneeze screen with gantry to suit 1200 mm chilled or ambient food display. Please confirm with Versigen the overall length of the gantry and stand if critical for an installation.	Glass Length: 1116 mm Height: 420 mm Power Rating: 0.015 kW Overall Length: 1170 mm
FCVA1/15	Freestanding curved glass sneeze screen with gantry to suit 1500 mm chilled or ambient food display. Please confirm with Versigen the overall length of the gantry and stand if critical for an installation.	Glass Length: 1416 mm Height: 420 mm Power Rating: 0.015 kW Overall Length: 1470 mm

PLATE AND DISH WARMING CUPBOARDS

Three light duty static hot cupboards designed for establishments where space is at a premium. Ideal for heating plates and serving dishes.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown FHC1



Model shown FHC2



Model shown FHC3

Features

- Stainless Steel construction throughout
- Solid base and intermediate shelf
- Side hinged door
- 900mm high
- Variable heat controller

MODEL	DESCRIPTION	SPECIFICATIONS
FHC1	Light duty hot cupboard with capacity for up to 140 stacked plates	Length: 350 mm Depth: 600 mm Height: 900 mm Weight: 17 kg Power Rating: 0.7 kW
FHC2	Light duty hot cupboard with capacity for up to 350 stacked plates	Length: 700 mm Depth: 600 mm Height: 900 mm Weight: 25 kg Power Rating: 1.0 kW
FHC3	Light duty hot cupboard with capacity for up to 160 stacked plates	Length: 525 mm Depth: 600 mm Height: 900 mm Weight: 34 kg Power rating: 1.0 kW

Great value, dry heat Hot Cupboards built from stainless steel (type 304). Static and mobile models available.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

This range of cupboards is designed for hot food storage and service. The units are fitted with highly efficient fan forced heating and recirculation providing energy efficiency, faster heat-up times, quicker heat recovery and even distribution of heat without troublesome hot spots. Bright polished interior panels with base and centre rodded shelves. Static units have adjustable stainless steel legs and mobile hot cupboards are fitted with handles at both ends with four swivel castors, two with brakes.



Model shown 2FHCS



Model shown 3FHCM

with Optional Tray Rail

Features

- Adjustable temperature controller with illuminated on/off switch
- Low power consumption
- Efficient fan-forced heating system
- Manufactured from high quality stainless steel
- Exterior panels in smart, easy to clean coated steel

MODEL	DESCRIPTION	SPECIFICATIONS
2FHCM (mobile) 2FHCS (static)	2 x 1GN size Hot Cupboard with plain stainless steel worktop. Fitted with curly cable and 10 amp plug	Length: 757 mm (excludes handles) Depth: 665 mm Height: 900 mm Weight: 54 kg Power Rating: 1.0 kW
3FHCM (mobile) 3FHCS (static)	3 x 1GN size Hot Cupboard with plain stainless steel worktop. Fitted with curly cable and 10 amp plug	Length: 1085 mm (excludes handles) Depth: 665 mm Height: 900 mm Weight: 63 kg Power Rating: 2.0 kW
4FHCM (mobile) 4FHCS (static)	4 x 1GN size Hot Cupboard with plain stainless steel worktop. Fitted with curly cable and 10 amp plug	Length: 1413 mm (excludes handles) Depth: 665 mm Height: 900 mm Weight: 73 kg Power Rating: 2.0 kW

FOCUS BAIN MARIES WITH HOT CUPBOARD

Dry heat Bain Mariés with hot cupboards under. Built from stainless steel (type 304). Static and mobile models available.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Suitable for 1/1GN, 1/2GN & 1/3GN pans up to 150mm deep. The heat around the pans is controlled between 80°C & 90°C to maintain food temperatures without burning or drying out. Fitted with highly efficient fan forced heating & recirculation providing energy efficiency, faster heat-up times, quicker heat recovery & even distribution of heat without troublesome hot spots. Static units have adjustable stainless steel legs & mobile hot cupboards are fitted with handles & four swivel castors, two with brakes. Gastronorm pans and lids not included.



Model shown 3FBM

Features

- Adjustable temperature controller with illuminated on/off switch
- Low power consumption
- Efficient fan-forced heating system
- Manufactured from high quality stainless steel
- Exterior panels in smart, easy to clean coated stainless steel



Model shown 2FBM

Note: Front and side external panels are finished in Merlin Grey. Units finished in woodgrain mahogany coloured panels available at extra cost. Please see Focus price list for details.

MODEL	DESCRIPTION	SPECIFICATIONS
2FBM (mobile) 2FBS (static)	2 x 1GN size Static or mobile Bain Marie with Hot Cupboard. Fitted with curly cable and 10 amp plug.	Length: 757 mm (excludes handles) Depth: 665 mm Height: 900 mm Weight: 54 kg Power Rating: 2.0 kW
3FBM (mobile) 3FBS (static)	3 x 1GN size Static or mobile Bain Marie with Hot Cupboard. Fitted with curly cable and 10 amp plug.	Length: 1085 mm (excludes handles) Depth: 665 mm Height: 900 mm Weight: 63 kg Power Rating: 2.0 kW
4FBM (mobile) 4FBS (static)	4 x 1GN size Static or mobile Bain Marie with Hot Cupboard. Fitted with curly cable and 10 amp plug.	Length: 1413 mm (excludes handles) Depth: 665 mm Height: 900 mm Weight: 73 kg Power Rating: 2.0 kW
5FBM (mobile) 5FBS (static)	5 x 1GN size Static or mobile Bain Marie with Hot Cupboard. Fitted with curly cable and 15 amp plug.	Length: 1741 mm (excludes handles) Depth: 665 mm Height: 900 mm Weight: 82 kg Power Rating: 2.5 kW

MOBILE BAIN MARIES WITH HOT CUPBOARD, HEATED GANTRY, SNEEZE SCREEN & DROP-DOWN TRAYSLIDE

Mobile dry heat bain marie with hot cupboards under. Plus safety-quartz heated gantry, sneeze screen and drop-down trayslide. Easy to manoeuvre, park and serve.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown 3FBMD

Note: Front and side external panels are finished in Merlin Grey. Units finished in woodgrain mahogany coloured panels available at extra cost. Please see Focus price list for details.

Temperatures around the gastronorm pans in the bain marie is controlled at 80-90°C to prevent food burning. All units are mobile, fitted with four swivel castors, two with brakes and comfortably located handles. Complete with a triple tube drop-down trayslide and quartz heated gantry. Quartz lamps are enclosed in a sealed tube to avoid any risk of glass falling into food pans in the event of breakage. *Gastronorm pans and lids not included.*

Features

- Adjustable temperature controller with illuminated on/off switch
- Heated gantry assists in maintain food temperatures and enhances presentation
- Low power consumption
- Efficient fan-forced heating system
- Manufactured from high quality stainless steel
- Exterior panels in smart easy to clean coated stainless steel

MODEL	DESCRIPTION	SPECIFICATIONS
2FBMD	2 x 1GN size Mobile Bain Marie with Hot Cupboard, Heated Gantry, Sneeze Screen and Drop-Down Trayslide.	Length: 757 mm (excludes handles) Depth: 665 mm Height: 900 mm (1320 mm gantry height) Weight: 56 kg Power Rating: 2.0 kW
3FBMD	3 x 1GN size Mobile Bain Marie with Hot Cupboard, Heated Gantry, Sneeze Screen and Drop-Down Trayslide.	Length: 1085 mm (excludes handles) Depth: 665 mm Height: 900 mm (1320 mm gantry height) Weight: 80 kg Power Rating: 2.4 kW
4FBMD	4 x 1GN size Mobile Bain Marie with Hot Cupboard, Heated Gantry, Sneeze Screen and Drop-Down Trayslide.	Length: 1413 mm (excludes handles) Depth: 665 mm Height: 900 mm (1320 mm gantry height) Weight: 100 kg Power Rating: 2.4 kW
5FBMD	5 x 1GN size Mobile Bain Marie with Hot Cupboard, Heated Gantry, Sneeze Screen and Drop-Down Trayslide.	Length: 1741 mm (excludes handles) Depth: 665 mm Height: 900 mm (1320 mm gantry height) Weight: 119 kg Power Rating: 2.9 kW

Probably the most efficient and environmentally friendly range of bain marie / hot cupboards available.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown HB4E

with optional legs

Taking advantage of the latest developments in our 'Green Thinking' strategy, which aims to lower the carbon footprint of our foodservice equipment whilst being kind to the environment and achieving significant savings in running costs. Innovations include our Enviro-BM Bain Marie well, a breakthrough in food service providing food temperature retention performance only previously available from wet well Bain Maries – without the operating and service issues associated with wet wells. Hot cupboards are fitted with energy saving heating and recirculation system. Savings are achieved by eliminating hot spots and spreading heat evenly throughout the cupboard, resulting in faster heat up times and quicker heat recovery. Gastronorm pans not included.

Features

- Innovative fan heating system holds food at an optimum temperature
- Previously unprecedented even flow of warm air re-circulates throughout the well
- No troublesome hot spots traditionally associated with dry heat Bain Marie wells
- No plumbing, taps to maintain or drainage problems associated with wet wells
- Significantly reduces OHS&W risks
- Efficient and faster cleaning times

MODEL	DESCRIPTION	SPECIFICATIONS
HB4E	4 x 1GN Electric Bain Marie with Hot Cupboard, digital displayed thermostatically controlled heating. High-density insulation. Manufactured with satin and bright polished stainless steel.	Length: 1540 mm Depth: 750 mm Height: 900 mm Weight: 89 Kg Power Rating: 2.5 kW 1/1GN Gastronorm Capacity: 4
HB5E	5 x 1GN Electric Bain Marie with Hot Cupboard, digital displayed thermostatically controlled heating. High-density insulation. Manufactured with satin and bright polished stainless steel.	Length: 1868 mm Depth: 750 mm Height: 900 mm Weight: 103 Kg Power Rating: 2.9 kW 1/1GN Gastronorm Capacity: 5
HB6E	6 x 1GN Electric Bain Marie with Hot Cupboard, digital displayed thermostatically controlled heating. High-density insulation. Manufactured with satin and bright polished stainless steel.	Length: 2196 mm Depth: 750 mm Height: 900 mm Weight: 121 Kg Power Rating: 2.9 kW 1/1GN Gastronorm Capacity: 6

PREMIER WET WELL BAIN MARIE WITH HOT CUPBOARD

Highly efficient, heavy duty wet-well Bain Marie with fan assisted hot cupboard

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Specifications as per Premier Dry Heat Dry Well Bain Marie but with water bath, complete with low water level warning. Reduces limescale problems traditionally associated with wet wells.



Model shown HB4EW

Features

- Heavy duty Bain Marie / Hot Cupboard range
- Bain Marie opening has a raised lip all around to prevent ingress of debris into the well and simplify removal of hot gastronorm pans (eliminates the need to use an implement to raise the pan edge for lifting)
- Wet well formed from one piece of stainless steel
- Accurate digital thermostatic control and display
- Modern insulating manufacturing methods help low running costs
- Features satin finish and bright polished stainless steel
- Thermostatically controlled electric hot cupboard with fan assisted heating unit
- Complete with legs and adjustable feet (castors can be supplied at additional cost, to order)

MODEL	DESCRIPTION	SPECIFICATIONS
HB4EW	4 x 1/1GN Electric Wet-Well Bain Marie with Hot Cupboard. Complete with low water warning level. Hot cupboard fitted with a separate fan assisted heating unit	Length: 1540 mm Depth: 750 mm Height: 900 mm Weight: 100 kg Power rating: 5.0 kW
HB5EW	5 x 1/1GN Electric Wet-Well Bain Marie with Hot Cupboard. Complete with low water warning level. Hot cupboard fitted with a separate fan assisted heating unit	Length: 1868 mm Depth: 750 mm Height: 900 mm Weight: 118 kg Power rating: 6.0 kW
HB6EW	6 x 1/1GN Electric Wet-Well Bain Marie with Hot Cupboard. Complete with low water warning level. Hot cupboard fitted with a separate fan assisted heating unit	Length: 2196 mm Depth: 750 mm Height: 900 mm Weight: 138 kg Power rating: 7.0 kW

24 1/1GN BANQUET HOT CUPBOARDS

Three mobile heated cabinets, each with a small footprint for holding and transfer of hot food in 1/1GN Size gastronorm containers.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown PF12

Ideal for holding hot food from the oven before transferring to satellite serving stations. Can also be used for plated meals when fitted with shelves. Forced air heating system provides fast heat up times with efficient energy consumption. The entire heating unit can be removed and replaced in minutes for cleaning and service. All stainless steel construction with heavy duty handles on both sides, heavy duty swivel castors (2 with brakes) and rubber bumpers.

Features

- Designed to hold hot food in 1/1 gastronorm pans at optimum temperature
- Perfect for serving meals anywhere; connect to any standard 10 amp GPO
- All units supplied with a manual humidifier
- Removable gastronorm rack simplifies cleaning
- 70mm distance between runners

MODEL	DESCRIPTION	SPECIFICATIONS
PF6	Mobile Hot Cupboard for 6 x 1/1GN gastronorm containers. Unit fits under standard 900 mm high workbenches.	Length: 715 mm Depth: 715 mm Height: 860 mm Weight: 70 kg Power Rating: 1.0 kW 1/1GN Gastronorm Capacity: 6
PF12	Mobile Hot Cupboard for 12 x 1/1GN gastronorm containers.	Length: 715 mm Depth: 715 mm Height: 1345 mm Weight: 89 kg Power Rating: 2.0 kW 1/1GN Gastronorm Capacity: 12
PF20	Mobile Hot Cupboard for 20 x 1/1GN gastronorm containers.	Length: 715 mm Depth: 715 mm Height: 1780 mm Weight: 70 kg Power Rating: 2.0 kW 1/1GN Gastronorm Capacity: 20

2/1GN BANQUET HOT HOLDING CABINETS

Ideal for hotels and function centres where large quantities of cooked food need storing at safe temperatures for extended periods, including delicate dishes. Can also be used for slow cook and hold.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown HHC2

Robust all stainless steel cabinet with multi-fan heating system, separate electronic controller and digital display for desired temperature and heating times. Removable cassette rack accommodates both 1/1GN and 2/1GN gastronorm pans. Complete with manual humidifier, heavy-duty handles, 4 swivel castors with brakes and heavy duty bumpers.

Features

- Designed to hold hot food in 2/1 GN and 1/1 GN gastronorm pans at optimum temperature
- Perfect for holding and transport of hot food anywhere; connect to any single-phase 15 amp GPO
- Can also be used for slow cook and hold
- Removable gastronorm rack cassette simplifies cleaning
- Fitted with 'slam catch' door handles
- 70mm distance between runners

MODEL	DESCRIPTION	SPECIFICATIONS
HHC3	Mobile Hot Cupboard for 10 x 2/1GN or 20 x 1/1 gastronorm containers.	Length: 935 mm Depth: 852 mm Height: 1080 mm Power Rating: 2.5 kW 2/1GN Gastronorm Capacity: 10 1/1GN Gastronorm Capacity: 20
HHC2	Mobile Hot Cupboard for 20 x 2/1GN or 40 x 1/1 gastronorm containers.	Length: 935 mm Depth: 852 mm Height: 1620 mm Power Rating: 3.0 kW 2/1GN Gastronorm Capacity: 20 1/1GN Gastronorm Capacity: 40

26 VERSICARTE CARVERY UNIT

A streamlined mobile Carvery Station.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

For the mobile presentation of carved meats



Mobile Carvery Unit

- Two heated carving pads with holding spikes
- Heated plate dispenser for up to 65 plates
- Three one third size heated containers for vegetables
- Two one sixth size heated containers for sauces
- Hot cupboard with fan assisted heating system
- Tempered curved glass sneeze screen with heated gantry & serving shelf
- Triple tube drop-down tray slide (removable)
- Standard Carvery Units finished in attractive & easy to clean mahogany coloured coated steel exterior panels. Other panel colours available to order

MODEL	DESCRIPTION	SPECIFICATIONS
VCC4	Mobile Carvery Unit	Length: 1490 mm Depth: 740 mm (includes drop down tray slide) Height (worktop): 900 mm Height (gantry): 1310 mm Weight: 95 kg Power Rating: 2.6 kW

Introducing a new generation of hot food storage and display units

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Our new Versicarte trolleys have a streamlined design, including curved gantry, smooth body and semi-obscured castors, which will enhance your customers' food display and service. The Versicarte range includes refrigerated wells and multi-shelf display models, Bain Mariés, Corner units and complemented with gantries, drop-down trayslides and many other accessories. A complete mobile or fixed counter system can be created easily by matching Versicarte units. Ask your Versigen representative about the complete Versicarte range.



Model shown VCHT4

Features

- Thermostatically controlled Hot Cupboard with fan forced heating system
- Sliding doors and internal grid shelves are removable for cleaning
- Top inset with 3 x 1/1GN size black tempered glass heating panels, providing even heat across the entire surface area
- Hot Top has a variable temperature controller with a maximum temperature of approximately 110 degrees Celsius
- Unit supplied with curly tidy cable and 15 amp plug
- Front and side panels available in a selection of alternative colours, to order

MODEL	DESCRIPTION	SPECIFICATIONS
VCHT3 / VCQG3	3 x 1/1GN size mobile hot cupboard with black tempered glass gastronorm size heated panels and fan assisted hot cupboard. Complete with quartz-heated gantry and interchangeable curved glass sneeze screen. Screen can be positioned for either assisted or self-service	Length: 1160 mm Depth: 680 mm Height (worktop): 900 mm Height (gantry): 1310 mm Power Rating: 2.5 kW

MOBILE HEATED PLATE DISPENSERS

Transport and store warm plates anywhere - ready for service.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Designed for storage, transport and dispensing of warm plates. Stainless steel top and base. Steel outer panels for easy cleaning and durability. Our patented spring system is adjustable for different plate weights and adjustable guides accommodate plate dimensions from 203 mm to 305 mm.



Model shown HP1



Model shown HP2

Features

- Fan forced heating system
- Illuminated on/off switch
- Adjustable temperature controller
- Each tube supplied with ABS cover
- Each tube accommodates up to 75 plates – depending on thickness
- Fitted with 100 mm diameter castors, two fixed & two swivel with brakes
- Supplied with tidy curly cable and 10 amp plug

MODEL	DESCRIPTION	SPECIFICATIONS
HP1	Mobile heated plate dispenser for up to 75 plates	Length: 485 mm Depth: 525 mm Height: 885 mm Weight: 32 kg Power Rating: 1.0 kW Plate size: 203 mm to 305 mm
HP2	Mobile heated plate dispenser for up to 150 plates	Length: 485 mm Depth: 800 mm Height: 885 mm Weight: 46 kg Power Rating: 2.0 kW Plate size: 203 mm to 305 mm

Specially designed electrically heated mobile Bain Marie units for the storage and transport of hot food, ready for plating.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Highly manoeuvrable and compact lightweight units designed to accommodate various combinations of interchangeable Gastronorm size containers up to 150mm deep. Maximises the use of limited space. Suitable for many applications, including plate-line service systems. Complete with illuminated on/of switch and energy regulator of the fan-forced heating unit. All stainless steel construction, fitted with push/pull handles and four swivel castors, two with brakes, curly cable and heavy-duty bumpers. Gastronorm pans and lids not included.

Model shown VMBM2

Features

- Compact & manoeuvrable
- Maintains hot food temperatures during plating
- Fan assisted heating system
- Four swivel castors, two with brakes
- Heavy duty bumpers

MODEL	DESCRIPTION	SPECIFICATIONS
VMBM2	Bain Marie workstation for 2 x 1/1GN gastronorm containers, or smaller equivalents, up to 150mm deep.	Length: 830 mm Depth: 650 mm Height: 900 mm Weight: 33 kg Power Rating: 1.0 kW 1/1GN Gastronorm Capacity: 2
VMBM3	Bain Marie workstation for 3 x 1/1GN gastronorm containers, or smaller equivalents, up to 150mm deep.	Length: 1160 mm Depth: 650 mm Height: 900 mm Weight: 42 kg Power Rating: 1.0 kW 1/1GN Gastronorm Capacity: 3
VMBM4	Bain Marie workstation for 4 x 1/1GN gastronorm containers, or smaller equivalents, up to 150mm deep.	Length: 1490 mm Depth: 650 mm Height: 900 mm Weight: 56 kg Power Rating: 2.0 kW 1/1GN Gastronorm Capacity: 4

30 MOBILE REFRIGERATED WELLS

Mobile Cold wells complete with supports for gastronorm pans and hinged / removable covers.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR



Model shown VMCW2

Versatile mobile cold wells maintain chilled food for storage and plating. Powerful on-board sealed refrigeration system requires very little maintenance. The 200mm deep well can be used to store and dispense packaged chilled products or hold various sizes of gastronorm pans up to 150mm deep. Curly cable keeps power lead tidy when not in use. Gastronorm pans and lids not included.

Features

- Illuminated on/off switch and adjustable thermostat
- Fitted with drain valve
- Radius internal corners with removable perforated trays for easy cleaning
- Thermal break at top of the well
- All stainless steel construction, fitted with push/pull handles and four swivel castors, two with brakes
- Stainless steel hinged and lift-off cover
- Heavy duty corner bumpers

MODEL	DESCRIPTION	SPECIFICATIONS
VMCW2	Mobile refrigerated well that also accommodates 2 x 1/1GN pans or smaller equivalents	Length: 830 mm Depth: 650 mm Height: 900 mm Weight: 64 kg Power Rating: 0.75 kW 1/1GN Gastronorm Capacity: 2
VMCW3	Mobile refrigerated well that also accommodates 3 x 1/1GN pans or smaller equivalents	Length: 1160 mm Depth: 650 mm Height: 900 mm Weight: 74 kg Power Rating: 0.75 kW 1/1GN Gastronorm Capacity: 3
VMCW4	Mobile refrigerated well that also accommodates 4 x 1/1GN pans or smaller equivalents	Length: 1490 mm Depth: 650 mm Height: 900 mm Weight: 84 kg Power Rating: 0.75 kW 1/1GN Gastronorm Capacity: 4

MOBILE UNIVERSAL CROCKERY DISPENSERS

Designed for the storage and dispensing of any size or shape of plate (including round, oval or square) that can fit within the unit's 305 mm x 305 mm (12" x 12") base plate.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

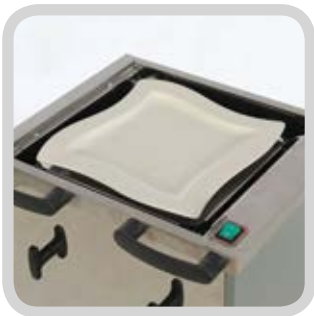
*Ideal for oval or square designer plates.
Can also store and heat soup bowls and cups.
Even heat distribution, internal temperature
factory set to 60°C.*



Model shown UHD2



UHD1 - shown with cups



UHD1 - with square plates

Features

- Interior finished in bright polished stainless steel
- Grey coated steel exterior panels for smart appearance & easy cleaning
- Complete with stainless steel lids to each dispenser
- Lids are stored on convenient bracket at front of the dispenser
- Heavy duty corner bumpers
- Capacity approximately 75 plates per dispenser, depending on plate thickness
- Simple adjustable spring system provides repeated pop-up plate presentation
- Fitted with 4 x 100 mm diameter castors, two fixed & two swivel with brakes

MODEL	DESCRIPTION	SPECIFICATIONS
UHD1	Mobile heated dispenser for up to 75 plates or bowls and cups	Length: 480 mm Depth: 465 mm Height: 900 mm Weight: 26 kg Power Rating: 0.6 kW Plate size: Up to 305 mm square
UHD2	Mobile heated plate dispenser for up to 150 plates or bowls and cups	Length: 480 mm Depth: 750 mm Height: 900 mm Weight: 42 kg Power Rating: 1.2 kW Plate size: Up to 305 mm square

32 TRAY AND BASKET DISPENSERS

Self levelling mobile units for tray and basket storage and dispensing.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Keep trays in one place. Load from the wash-up area & transfer to the point of service

Keeps dishwasher baskets in one place and off the floor. Ideal for plate-line applications.



Model shown CTD



Model shown CBD

Features

- Compact heavy duty self levelling systems
- All stainless steel construction
- Fitted with four swivel castors, two with brakes
- Conveniently located handles

**trays not included*

Features

- Compact heavy duty self levelling systems
- All stainless steel construction
- Fitted with four swivel castors, two with brakes
- Conveniently located handles

**baskets not included*

MODEL	DESCRIPTION	SPECIFICATIONS
CTD	Cantilever dispenser for gastronorm size trays and single tray meal service trolley trays including Versigen VTS trolleys. Custom built units available to order	Length: 590 mm Depth: 625 mm Height: 950 mm Weight: 50 kg Tray size: 503 x 325 mm Capacity: up to 100 Trays
CBD	Cantilever dispenser for 500 x 500mm baskets. Adjustable spring system for weight adjustment	Length: 740 mm Depth: 625 mm Height: 950 mm Weight: 60 kg Basket size: Up to 500mm x 500mm x 75mm (height) Capacity: 8 Baskets

HEAVY DUTY STAINLESS STEEL TROLLEYS

The workhorse of the catering industry, these trolleys are considerably stronger than other stainless steel trolleys and can handle the toughest commercial environment.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

HTG3 models can carry 27 full 1/1GN gastronorm pans with lids on.



Model shown HT3

Features

- Uprights in 30 mm square section stainless steel (type 304)
- Shelves manufactured from 1.2 mm thick stainless steel with raised upstand to retain load
- Shelves welded to uprights to form a very robust unit
- Four heavy duty castors, two with brakes
- HTG3 trolleys designed for 1/1 GN pans

MODEL	DESCRIPTION	SPECIFICATIONS
HT3	Heavy duty stainless steel 3-tier trolley	Length: 800 mm Depth: 550 mm Height: 950 mm Weight: 25 kg
HTG3	Heavy duty stainless steel 3-tier trolley designed to transport 3 stacks of 1/1GN gastronorm pans per shelf	Length: 1050 mm Depth: 550 mm Height: 950 mm Weight: 33 kg

34 CHEF'S PREPARATION TROLLEY

A useful preparation trolley for professional chefs, especially if kitchen space is limited. Also useful for special events and temporary kitchens.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

A solidly constructed mobile worktable providing a comfortable working height of 900 mm. The unit is supplied complete with a bank of runners to suit 1/1GN gastronorm size pans and trays, cutting board, garnish rail and overshelf. Includes 1/3 and 1/4 GN pans to suit garnish rail. Trolley fitted with four swivel castors, two with brakes.



Model shown CPT

Features

- All stainless steel construction
- Runners for 1/1GN pans (not supplied)
- Garnish rail complete with 2 x 1/3 GN and 3 x 1/4 GN pans and lids
- Cutting board and drawer
- Four castors, two with brakes

MODEL	DESCRIPTION	SPECIFICATIONS
CPT	Stainless steel Chefs preparation trolley	Length: 1190 mm Depth: 620 mm Height: 1530 mm (Working height: 900 mm) Weight: 40 kg

All in one setup and clearing trolley.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Perfect for table laying and clearing. Includes Polythene containers for crockery and a hook on waste bin – all in one lightweight stainless steel trolley. Overhead gantry holds additional polythene containers suitable for cutlery. Complete with four swivel castors, two with brakes



Model shown VCP3C

Features

- Sturdy stainless steel construction with two shelves under
- Shelves have upstand all around to retain load
- Two large polythene containers for crockery and hook-on waste bin
- Gantry complete with four polythene containers for cutlery etc.

MODEL	DESCRIPTION	SPECIFICATIONS
VCP3C	Stainless steel Clearing Trolley	Length: 880 mm (excluding bin) Depth: 680 mm Height: 1350 mm Weight: 25 kg

36 TRAY AND CUTLERY TROLLEY

A smart and practical trolley for meal trays and cutlery.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Ideal for storing trays and cutlery straight from the wash up area and transporting into the dining room for self service trays and cutlery

Features

- Stainless steel construction with black side panels
- Ten high level round cutlery containers, removable for cleaning
- Complete with four swivel castors, two with brakes
- Both sides finished in attractive and durable black coated steel panels



Model shown CT5

MODEL	DESCRIPTION	SPECIFICATIONS
CT5	Tray and Cutlery Trolley	Length: 660 mm Depth: 500 mm Height: 875 mm Weight: 28 kg

An attractive and easy to manoeuvre stainless steel trolley provides space for everything required for tea & coffee service.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Designed with input from many Australian caterers, the Versigen Beverage Trolley provides an attractive & efficient solution for a mobile hot beverage service. The trolley is supplied complete with round cutlery containers & polythene tubs for tea bags, coffee sachets etc. The worktop has a rail to the front and sides & a removable inset container for waste. On the left side below the worktop there are runners to accept standard 500 x 500 mm dishwasher baskets (not supplied). On the right side there are large polythene containers that can store biscuits, cakes etc.



Model shown VBT

Features

- Exterior panels are finished in mahogany coloured coated stainless steel panels
- Heavy duty bumpers
- Conveniently located push handles
- Four swivel castors, two with brakes

**Beverage dispensers, cups and cup basket not included*

MODEL	DESCRIPTION	SPECIFICATIONS
VBT	Stainless steel Beverage Trolley	Length: 1050 mm Depth: 620 mm Height: 896 mm (worktop) Height: 1426 mm (gantry top) Weight: 76 kg

ENCLOSED MEAL TRAY TROLLEYS

Fully Enclosed Trolleys to suit standard Meal Trays.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Smart tray trolleys can assist in maintaining food temperatures during transfer of meal trays from kitchen to dining area, especially when used in conjunction with heated plate bases and covers.



Model shown HDTT16

Trolleys also available for 24, 32 and 40 trays. please contact Versigen for specifications and pricing.

**Trays and trayware not included*

Features

- Insulated base, top, sides and doors
- Doors fold back 270° to facilitate easy access to trays
- Tray runners fitted with anti-tilt channels – trays can be partly withdrawn for loading
- Heavy duty castors
- Tray runners to suit standard 508 mm x 381 mm (20" x 15") trays. Trolleys can be manufactured to order to suit most tray sizes
- Can be fitted with tow bar or drive unit at additional cost
- Trolleys also available for 24, 32 and 40 trays, with sliding doors (contact Versigen for details)



MODEL	DESCRIPTION	SPECIFICATIONS
HDTT10	Enclosed Tray Trolley for 10 Trays	Length: 1005 mm Depth: 650 mm Height: 830 mm Weight: 80 kg Tray pitch: 120 mm
HDTT16	Enclosed Tray Trolley for 16 Trays	Length: 1005 mm Depth: 650 mm Height: 1360 mm Weight: 95 kg Tray pitch: 120 mm

Trolleys nest neatly together when not in use, saving considerable storage space.

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Strong Trolleys to suit both 1/1GN and 2/1GN gastronorm pans. When nested together, FIVE ZMT trolleys occupy the same space as TWO standard gastronorm trolleys



Features

- Stores and transports 1/1GN, 2/1GN gastronorm size trays
- Capacity – 36 x 1/1GN or 18 x 2/1GN
- Fitted with 19 pairs of anti-tilt runners spaced 70 mm between each set
- Uprights and diagonal ties in 30 mm square section stainless steel
- Uprights and runners welded for extra strength
- Four swivel castors, two with brakes

Model shown ZMT

MODEL	DESCRIPTION	SPECIFICATIONS
ZMT	Space saving stainless steel trolley for gastronorm pans	Length: 680 mm Depth: 750 mm Height: 1725 mm Weight: 26 kg

TRAY, BASKET AND RACK TROLLEYS

A range of useful trolleys to make basket and tray handling safer

WARRANTY - 2 YEARS PARTS / 1 YEAR LABOUR

Low Load Trolley: Designed to take racks or baskets arranged to ensure positive stacking. The angular base frame locates the load and the handle design forms an effective support for the stacked load

Tray/Basket Trolley: An extremely compact unit for the storage of baskets or trays

Mobile Tray Stand: Satin smooth all stainless steel construction mounted on all swivel castors, two with brakes. Designed to transport various sizes of trays or baskets



Model shown MLL



Model shown MTBT



Model shown MTS

MODEL	DESCRIPTION	SPECIFICATIONS
MLL	Low Load Trolley	Length: 600 mm Depth: 600 mm Height: 900mm Weight: 14 kg
MTBT	Tray / Basket Trolley. Has capacity for four 500 mm x 500 mm x 75 mm baskets	Length: 580 mm Depth: 525 mm Height: 900 mm Weight: 16 kg
MTS	Mobile Tray Stand	Length: 600 mm Depth: 600 mm Height: 900 mm Weight: 14 kg

Price on application

SINGLE TRAY SERVICE TROLLEYS



VERSIGEN BULK FOOD TROLLEYS



TT RANGE OF TROLLEYS



BULK FOOD TROLLEYS



GEMINI TROLLEYS

For latest information see www.versigen.com.au

VERSIGEN - TERMS & CONDITIONS OF SALE

The following terms and conditions apply to the sale of goods (“**Goods**”) by Versigen Australia Pty Ltd (“**Versigen**”) to a Customer effective 1 July 2013.

Notes:

- This price list supersedes all previous price lists.
- Versigen reserves the right to alter product specifications and prices without notice.

1. DEFINITIONS

- a. ACL means the Australian Consumer Law as set out in Schedule 2 of the Competition and Consumer Act 2010 (Cth).
- b. Customer means a person, partnership, corporation or entity whose order for the purchase of Goods is accepted by Versigen and includes a Reseller.
- c. GST together with “input tax credit”, “Tax Invoice”, “recipient” and “taxable supply” have the meanings given to those expressions in A New Tax System (Goods & Services Tax) Act 1998.
- d. PPSA means Personal Property Securities Act 2009 (Cth).
- e. Reseller means a person, partnership, corporation or entity that purchases the Goods with the intention of reselling them.

2. TERMS

- a. Unless otherwise agreed in writing by Versigen, any terms and conditions of the Customer's order deviating from or inconsistent with these terms and conditions are expressly rejected by Versigen.
- b. Any variations to these terms and conditions not expressly agreed to in writing by Versigen are expressly rejected by Versigen.
- c. A quotation shall not constitute an offer to sell Goods to the Customer. No contract for the supply of Goods shall exist between Versigen and the Customer until a Customer's order for the Goods has been accepted by Versigen (such acceptance of Customer's orders may be made and communicated by Versigen in writing or by an overt act of acceptance). Versigen may accept or refuse any order for Goods in its absolute discretion and may make its acceptance of an order conditional.
- d. These terms and conditions and all obligations are binding on the Customer's personal representatives, successors and permitted assigns and shall be for the benefit of Versigen's successors and assigns.

3. PRICES

- a. Unless otherwise stated, all prices do not include insurance, packaging or installation of the Goods. The cost of road freight from the Versigen depot and the Customer's nominated delivery address will be the Customer's responsibility.
- b. Unless otherwise expressly stated, all amounts payable by the Customer under these terms and conditions are exclusive of GST.
- c. If GST is imposed on any supply made under or in accordance with these terms and conditions, the recipient of the taxable supply must pay to Versigen an additional amount equal to the GST payable or for the taxable supply. Payment of the additional amount will be made at the same time as payment for the taxable supply is required to be made in accordance with this document, subject to the provision of a tax invoice.

4. PAYMENT

- a. Unless otherwise expressly agreed between Versigen and the Customer the Customer shall pay Versigen 50% of the price for the Goods within seven days of acceptance of the order and the balance in full as a condition precedent to the dispatch of the Goods.
- b. If Versigen agrees to extend terms to the Customer and payment is not received by Versigen by the due date Versigen reserves the right to charge interest on so much of the price as shall from time to time remain unpaid at a rate being two (2) per cent greater than that charged by Versigen's main banker on overdrafts of One Hundred Thousand Dollars (\$100,000.00) or more computed on a daily basis from the due date for payment until the date of payment in full.
- c. In the event of a default by the Customer in the payment of the full price of the Goods Versigen may (without prejudice to any other rights it may have) retain all moneys paid on account of the Goods by the Customer and the same shall be forfeited in favour of Versigen and Versigen may cease all further deliveries to the Customer.
- d. If the Customer does not make payment in full for the Goods to Versigen in accordance with the terms of the invoice for the Goods, Versigen may on demand require the Customer to return the Goods to it and may enter upon the premises of the Customer to inspect and repossess the Goods.

5. DELIVERY

- a. Goods will be delivered or deemed to be delivered when they are delivered to the delivery place nominated by the Customer at the time of ordering. If no such address is nominated by the Customer when requested by Versigen, then delivery will be deemed to occur at the time when the Goods are ready for collection at Versigen's premises.
- b. Versigen reserves the right to make a reasonable charge for storage if delivery instructions are not provided by the Customer within 7 days of a request by Versigen for such information.
- c. The Customer authorises Versigen to deliver Goods to the place nominated by the Customer and to leave the Goods at such place whether or not any person is present to accept delivery. Versigen shall not be liable on any basis whatsoever for loss suffered by the Customer after delivery to the nominated delivery place.

- d. Versigen shall not be obliged to obtain a signed receipt or other acknowledgement from any person at the nominated place for delivery but if a signed receipt or other acknowledgement is obtained from someone believed by Versigen to be authorised by the Customer to sign or otherwise take delivery, then such signed receipt or other acknowledgement shall be conclusive evidence of the Customer's acceptance of the Goods delivered.
- e. Any times expressed for delivery are estimates only, time not being of the essence of the contract unless separately agreed to in writing by Versigen and further where a time for delivery has been agreed but delivery is delayed for any reason beyond the control of Versigen, a reasonable extension of time will be allowed to Versigen.
- f. Versigen shall not be liable to the Customer for any failure to deliver or for delay in delivery of Goods occasioned by instructions or lack thereof from the Customer, strike, lockout or other industrial dispute, shortage of stock, shortage of labour, lack of skilled labour, delays in transit, fire, flood, hostility, civil commotion or any other cause whatsoever whether or not beyond the control of Versigen.
- g. The Customer shall not be relieved of any obligation to accept or pay for Goods by reason of any delay in delivery.
- h. Versigen reserves the right to deliver Goods by instalments and each instalment shall be deemed to be sold under a separate contract. Failure to deliver any instalment or deliver any instalment on time shall not entitle the Customer to repudiate the contract in whole or in part.
- i. The Customer must inform Versigen in writing immediately upon discovering or being informed that any of the Goods delivered are at variance with the Goods referred to in the invoice for the Goods or that any Goods are defective or missing.
- j. The Customer may, upon obtaining a return authorisation from Versigen, return to Versigen (without cost to the Customer) Goods that are at variance with the Goods referred to in the Order. Goods returned pursuant hereto shall be accompanied by a dispatch note stating the original Order number and date of supply and the return authorisation number.

6. CONNECTION TO ELECTRICITY. The Goods will be delivered with appropriate power cables and plugs connected as per specification. The Goods will be tested by a qualified electrician before dispatch to the Customer's premises. It is the Customer's responsibility to ensure a qualified electrician connects and tests the Goods at the Customer's premises before commissioning or use.

7. TRAINING. Unless otherwise stated in the quotation, any training requested by the customer in respect of the operation, repair or maintenance of the Goods will be at the Customer's expense.

8. PROPERTY AND RISK

- a. All risk in the Goods passes to the Customer upon the unloading of the Goods on the ground at the delivery place nominated by the Customer or if a deemed delivery when the goods are ready for collection by the Customer from Versigen.
- b. Title and property in the Goods will remain with Versigen until such time as payment in full is made by the Customer to Versigen.
- c. If the Customer in the meantime takes custody of the Goods the Customer shall do so as fiduciary and bailee of Versigen.
- d. The Customer shall insure the Goods against fire, accident, theft or any damage from the date of delivery or deemed delivery of the Goods until the Goods have been paid for in full in accordance with the terms of the invoice and Versigen shall be entitled to call for details of the insurance policy. If the Customer does not insure the Goods or fails to supply details of its insurance policy the Customer will reimburse Versigen for the cost of any insurance which Versigen may reasonably arrange in respect of the Goods supplied of the Customer.

9. ALLOCATION OF PROCEEDS. Versigen may at its discretion and in such manner as it may determine allocate payments made by the Customer in relation to the Goods.

10. NEGATIVE PLEDGE. The Customer shall not enter into any security agreement with any other party that permits that party to register a security interest in respect of the Goods or proceeds of those Goods.

11. PPSA.

- For the purposes of the PPSA:
- a. The Customer acknowledges that Versigen holds a purchase money security interest in the following:
 - i. the Goods;
 - ii. all proceeds in relation to the Goods, including without limitation, money, accounts receivable and insurance proceeds;
 - iii. any goods for which any of the Goods have been exchanged or traded or that have been acquired in lieu of the Goods, as security for Versigen's interest in the Goods.
 - b. The Customer acknowledges that Versigen also holds a security interest in the Goods supplied by Versigen from time to time and all proceeds in relation to those Goods for all monies payable by the Customer to Versigen at any time, together with all of The Customer's present and after-acquired property (including without limitation all freehold and lease hold real estate).

- c. If requested by Versigen, the Customer shall promptly and without undue delay execute any documents (including any new contracts or mortgages over real estate), provide all information required in order to complete a financing statement (as defined under the PPSA) and comply with any other reasonable requests by Versigen to ensure that Versigen's purchase money security interest(s) and general security interest is perfected as a first ranking security interest over the Goods and proceeds.
- d. The Customer shall immediately notify Versigen in writing of any change in the Customer's name and shall also provide all information required in order to complete a financing change statement (as defined under the PPSA).
- e. The Customer waives its right to receive a copy of the verification statement confirming registration of a financing statement or a financing change statement in relation to Versigen's security interests.
- f. The Customer shall be responsible for all costs, expenses and other charges incurred, expended or payable by Versigen in relation to the filing of a financing statement or a financing change statement.
- g. The Customer irrevocably grants Versigen the right to enter upon its property or premises, without notice, and without being in any way liable to the Customer or any third party, if Versigen has cause to exercise any of its rights under section 123 and/or sections 128, 129 or 134 of the PPSA, and the Customer shall indemnify Versigen from any claims made by any third party as a result of such exercise. Versigen in its discretion may deal with the Goods or any goods it repossesses or takes, in any manner that it sees fit, including, without limitation, by leasing, disposing of, or otherwise dealing with all or any part of them.
- h. The Customer waives its rights under sections 95 (notice of removal of accession), 118 (enforcing security interests in accordance with land law decisions), 121(4) (enforcement of liquid assets), 125 (obligation to dispose of or retain collateral), 128 (secured party may dispose of collateral), 129 (disposal by purchase), 130 (notice of disposal), 132(3)(d) (contents of statement of account after disposal), 132(4) (statement of account if no disposal), 135 (notice of retention), 142 (redemption of collateral) and 143 (reinstatement of security interest) of the PPSA and the parties agree that those provisions do not apply to this Agreement.

12. PACKING. The cost of any special packing and packing material used in relation to the Goods shall be at the expense of the Customer notwithstanding that such cost may have been omitted from the quotation.

13. WARRANTY. The Versigen Focus Range of Goods are provided with a 24 month parts warranty and 12 months labour warranty. All other Goods are provided with a 12 month parts and labour warranty to repair or replace from the date of the invoice/installation of goods (whichever occurs first). The warranty includes the cost of both parts and labour costs (for the relevant period) during normal business hours (9am – 5pm Monday to Friday). Such repair or replacement is subject to the following conditions:

- a. **To be eligible for the warranty Versigen must be notified in writing within seven (7) days of the alleged defect occurring with the following information:**
 - i. **Customer details, invoice number and date of purchase, delivery and installation (if applicable);**
 - ii. **Location of Goods (Name of premises and address);**
 - iii. **Model and serial number of Goods;**
- b. The Goods have been properly handled and used and have been operated and maintained in accordance with instructions issued by Versigen.
- c. The defects have not, in the reasonable opinion of Versigen, arisen from accident, misuse, neglect, incorrect installation, lack of reasonable maintenance or any other cause beyond the reasonable control of Versigen.
- d. Versigen shall have been provided with an adequate opportunity to examine the Goods.
- e. The Goods have not been moved at any time from the Customer's premises or nominated place of delivery at the place of delivery without the consent of Versigen first had and obtained which consent shall not be unreasonably withheld.
- f. Versigen shall not be liable for that portion of the Goods of a consumable nature, or those having a low rated service life such as electric lamps, temperature probes and glass components or where any unauthorised repair or alteration to the Goods has been performed by the Customer or others.
- g. The liability of Versigen under this warranty is limited to the repair or replacement of defective Goods or components. All other costs including, without limitation, cartage, carriage and installation will be borne by the Customer. Travelling time is not part of the warranty and will be charged on the distance from the technician to the repair site.
- h. Without limiting the generality of the above warranty terms, this section applies to "Consumers" as defined in the Competition and Consumer Act 2010 (Cth). In addition to the extended warranties set out in these terms, certain legislation (including the ACL) may give you rights which cannot be excluded, restricted or modified. The extended warranties must be read subject to such legislation and nothing in this warranty has the effect of excluding, restricting, replacing or modifying those rights. If Versigen fails to meet a guarantee under the ACL, your remedy for such failure may be limited to any one or more of the following:
 - i. replacement of the Goods;
 - ii. repair of the Goods;
 - iii. refunding the cost of the Goods;
 - iv. payment of reasonable costs of having the Goods repaired;
 - v. payment in respect of the reduced value of the Goods.

As required under legislation, including the ACL, any claims for damage, or any consequential loss either directly or indirectly due to defects of any kind in a Machine will only be met by Versigen where the damage or loss was reasonably foreseeable by Versigen.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

14. LIABILITY

- a. Subject to these terms and conditions Versigen will not be under any liability whether in contract, tort or otherwise from any cause whatsoever, whether occasioned by negligence or otherwise, for any injury, damage or loss, including indirect, incidental or consequential damage, loss of profits or loss whether to persons or property, arising out of these terms and conditions of Goods supplied pursuant hereto including any defects therein or anything connected therewith or with repair or replacement or any other work related thereto.
- b. Except as set out herein all guarantees, conditions, warranties and rights are excluded from these terms and conditions. Where the Competition and Consumer Act 2010 (Cth) or other laws imply guarantees, conditions or warranties or give other rights in respect of these terms and conditions, Versigen's liability for any breach of such a condition, warranty or right will (but only to the extent permitted by law), at Versigen's option, be limited to:
 - i. in the case of goods supplied, to the replacement or repair of the goods or the supply of equivalent goods, the payment of the cost of repairing or replacing the goods or of acquiring equivalent goods;
 - ii. in the case of services supplied, to the supplying of the services again or the payment of the reasonable cost of having the services supplied again.
- c. If any advice, recommendation, information or assistance is provided by Versigen in relation to the handling, preparation, treatment or storage of food incidental to the use of the Goods the Customer acknowledges that the same has been provided without any liability whatsoever and that the Customer does not rely on any such advice recommendation, information, or assistance but rather on its own investigation, assessment and advice.

15. CANCELLATION FEES

- a. A 25% cancellation fee will be charged on any Goods listed in Versigen's Price List confirmed by written order from the Customer for returning/cancel to Versigen's warehouse in Sydney.
- b. A 75% cancellation fee will be charge for any special order Goods or custom made goods confirmed by written order by the Customer (whether or not listed in Versigen's price list) for returning/cancel to Versigen's warehouse in Sydney.

16. INTELLECTUAL PROPERTY. These terms and conditions are not a licence of, and the Customer will not acquire any interest of any nature in any of Versigen's intellectual property rights in the Goods or any other material supplied or created in connection with the supply of Goods.

17. GENERAL

- a. In the event of war, invasion, act of foreign enemy, hostility (whether war has been declared or not) civil war rebellion, revolution, insurrection or military or usurped powers, Versigen shall be relieved of liabilities incurred under the contract wherever and to the extent to which fulfilment of such obligations is prevented, frustrated or impeded as a consequence of any such event or by rules, regulations, orders or requisitions issued by a government department, council or duly constituted authority, or from strikes lock-outs breakdown of plant or any other cause (whether or not of like nature) beyond control.
- b. Notice to be given by the Customer to Versigen may be delivered personally or sent to Versigen at PO Box 1194, Bowral, New South Wales 2576 and unless the contrary is proved shall be taken as delivered when received by Versigen. Notice to be given to the Customer by Versigen may be delivered personally, or sent to the Customer's last known address and unless the contrary is proved shall be taken as delivered on the second business day following posting by ordinary pre-paid post.
- c. Acceptance by the Customer of these terms and conditions (as amended by Versigen from time to time) may be by any of the following ways; signing and returning a copy, by performing an act with the intention of adopting or accepting these terms including placing an order, or by oral acceptance.
- d. Failure by Versigen to insist on the strict performance of any term, warranty or condition of these terms and conditions will not be deemed a waiver thereof or of any rights Versigen may have and no express waiver will be deemed a waiver of any subsequent breach of any term, warranty or condition.
- e. In the event that the whole or any part or parts of any provisions of these terms and conditions should be held to be void or unenforceable in whole or in part such provision or part thereof shall to that extent be severed from these terms and conditions but the validity and enforceability of the remainder of these terms and conditions shall not be affected.
- f. All contracts entered into by Versigen shall be subject to the law of New South Wales and Versigen and the Customer agree to submit all disputes arising between them to the courts of New South Wales and any court competent to hear appeals therefrom.



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