MOFFAT

go M

PATENT PENDING

go Multi-zone
go Modular Merchandising
go Maximum Efficiency
go More Choice
go Moffat Catering Equipment

www.ermoffat.co.uk
01324 812 272

REASONS TO GO MOFFAT

1 COST EFFECTIVE SOLUTIONS

E&R Moffat is a leading UK manufacturer of catering equipment, trusted by clients across a wide range of food service sectors. Our reputation is built on over 60 years of innovation, expertise, and a commitment to delivering reliable, high-quality products. Our goM concept redefines hot and cold food display.
Designed to be both practical and stylish, these compact retail units combine sleek aesthetics with outstanding functionality. By harnessing advanced in-house stainless steel processing, automation, and pre-engineered design techniques, we ensure every unit is manufactured efficiently, sustainably, and at exceptional value.

Proven Running Cost Savings
Moffats goM range is engineered with energy efficiency at its core, delivering measurable savings compared to alternatives on the market:

- 25% less energy than other leading brands.
- 42% less energy than traditional display types.

Improved energy efficiency means not only lower running costs, but also a reduced carbon footprint, helping your business operate more sustainably.

2 EASY TO USE

Simplicity is at the core of our elegant design philosophy. Our modular units are meticulously crafted to be easily understood, operated, and utilized.
Each goM model is equipped with user-friendly controls that are both protected and conveniently accessible. Our heated models boast individually controlled zones, powered by our innovative therma flow concept, guaranteeing a consistent flow of warm air throughout each zone. For our chilled display units, we have developed the cutting-edge polar air stream technology, delivering exceptional cooling performance. Additionally, each model features opaque top bands that elegantly illuminate, serving as a visual indicator when the service is in progress.

3 RELIABLE

For products to be reliable, it is essential to have reliable parts. At Moffat, we firmly believe in avoiding built in obsolescence. By collaborating with experts in various key components, we can offer our customers well- established and dependable parts, as well as access to the latest technological advancements. As a Lloyds approved manufacturer adhering to the British standard BS, EN, ISO 9001:2015, E&R Moffat Ltd. Is committed to producing products that meet specific requirements and comply with current legislation. Providing exceptional service has always been a top priority for us. As one of the leading producers of commercial food service equipment in the UK, we have a service partner with a dedicated team of trained technicians who cover the entire country. Our technicians carry spare parts in their vehicles, ensuring that any repairs can be completed quickly during a single visit.

MASTER CLIMATE MANAGEMENT HOT OR COLD

With an enviable reputation for quality and innovation, E&R Moffat is one of the UK's leading catering equipment manufacturers serving a comprehensive range of clients, throughout the various foodservice sectors.

A second-generation family business approaching 60 years' experience, we operate from our 100,000 square foot production facility in Bonnybridge. Using a combination of traditional hand-crafted sheet metalwork skills with the latest in CNC machinery and software we offer a wide range of standard products with the flexibility for tailor made /bespoke products.

Our focus is always to deliver a quality product whilst being committed to continuous Improvement and Innovation headed by our onsite R&D Department, ensuring we meet our customers' high expectations.

Our experienced sales and engineering team are on hand to offer guidance and advice on product choice and technical support, whilst our team of factory trained service engineers provide after sales back up throughout the United Kingdom.

UK CA

CONTENTS

HEATED MER

GO MULTI-ZONE

The goM heated display models feature individual shelf temperature control through an easy access and visible digital control pad, enabling you to achieve the ideal temperature for the specific products on display. Each shelf can be customized with its own temperature setting, and each shelf can be independently switched off, saving energy during quiet periods.

GO INSULATION FOR ISOLATION

To maintain temperature integrity, the GO-M heated models incorporate insulated thermal barriers between each shelf, effectively preventing heat transfer from one shelf to another. Additionally, the shelf sections are sealed all round eliminating air movement between each shelf. The display side have full height double glazing preventing heat escaping and ensure that the external surface remain safe to touch. This design feature enhances both the efficiency and safety of the system.

GO EASY-TO-CLEAN

The Go-M system offers flat, easily cleanable surfaces throughout, making maintenance a breeze. The optional display accessories are also all dishwash machine safe. To clean the unit, simply wipe it with a damp cloth of warm soapy water and dry with a clean, soft cloth. Keeping the goM system in optimal condition couldn't be easier.

GO MODULAR MAINTENANCE

The internal design of our units follows a modular *"plug-and-play"* approach, enabling engineers to replace components swiftly and effortlessly without causing significant disruptions to your service. Each shelf within the unit is equipped with its own individual controller and heating system. In the unlikely event that one shelf is out of operation, the remaining zones continue to function normally, ensuring uninterrupted trade. This design feature enhances the convenience of the system and reliability of the grab and go merchandising.

GO PRODUCT SUSTAINABILITY / ENVIRONMENTAL RESPONSIBILITY

Green Thinking In-line with current directives to protect the environment E&R Moffat's research and development team continually work on developing energy efficient, eco-conscious products which are fit for purpose, reliable in service, and environmentally friendly. Constantly striving for the efficient use of energy and raw material in production. Minimizing the environmental impact, the products will have in use and disposal. Providing the market place a green thinking option. The company is also committed to reducing its carbon footprint in every area of operation whilst following all relevant legislation, regulations, and best practices. Preventing, and minimising pollution a far as is reasonably practicable. Constantly updating and investing in high-tech state of the art sheet metal laser cutting punching and metal folding machinery, to minimise waste during manufacturing. Maintaining a packaging and transport system with an innovative delivery technique limiting the use of excessive packaging waste where possible.

CHANDISERS

GRAB & GO HEATED

2 widths, 3 heights, 6 heated models in the range, free standing or table top.

Multiple individually control display zones allow a wide variety of hot food to be held at optimum temperatures maintaining quality for longer periods. Serve products suitable for breakfast, snacks, lunch, dinner, and sweat treats throughout the day. Each zone is equiped with the unique sahara fan air recirculating technology and is accurate digitally controlled.

PATENT PENDING

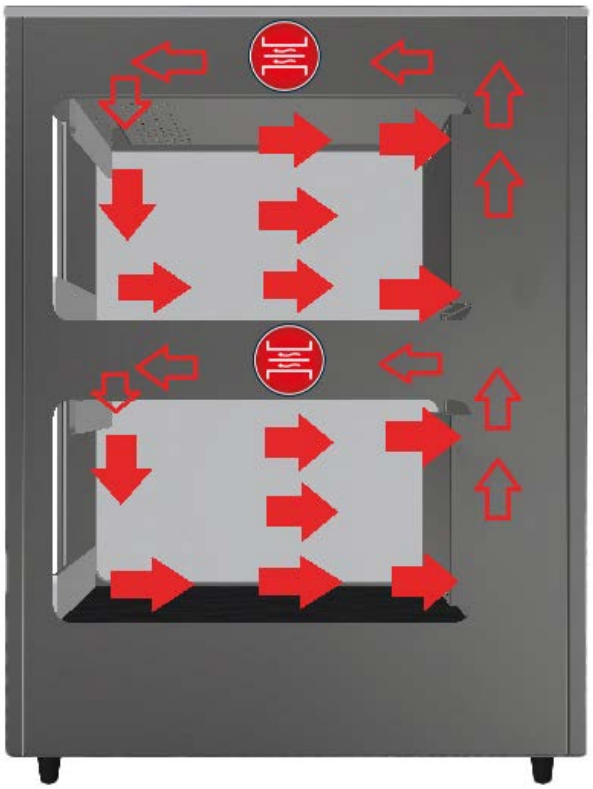
FEATURES

- Individually controlled zones.
- Digitally variable temperature controls between 30°C and 90°C.
- 50mm thick insulation isolates the zones and increases efficiency.
- Energy efficient therma flow system.
- Full height LED illumination.
- Double glazed sides.
- Superstructure made in bright polish stainless steel throughout.
- Point of sale / display ticket information strips *(designed for standard 39mm price tickets).*
- Mobile with all swivel castors, two with brakes.
- Black toughened glass shelf base.
- Zonal digital control with an advanced air flow design.
- Acrylic control guard.
- 24 hour operation.
- Supplied ready-to-go with power cable and plug.
- Display accessories include slides, trays and condiment baskets.

THERMA FLOW HEATING SYSTEM

Introducing a new enhanced display heating system: a progressive solution designed to envelop products in a consistent and precisely controlled blanket of warm air. This system features improved efficiency, through minimized thermal losses, and a direct, uniform airflow curtain, ensuring optimal temperature maintenance for your products. Accurately controlled recirculating warm air gently passes through each display zone creating the perfect condition to display hot food ready-to-go. Each zone can be independentally set to any temperature between 30°C and 90°C. To maintain temperature integrity, the goM heated models incorporate insulated thermal barriers between each shelf, effectively preventing heat transfer from one shelf to another. Additionally, the shelf sections are sealed all round eliminating air movement between each shelf. The display side have full height double glazing preventing heat escaping and ensure that the external surface remain safe to touch. This design feature enhances both the efficiency and safety of the system.

TOTAL ZONAL CONTROL



BENEFITS

- Hold different food products for a longer period, in an ideal condition.
- The gentle warm air curtain increases food shelf life and reduces the quantity of waste.
- The compact design maximises capacity within a small footprint.
- Optional accessories ensure the best use of the display area.
- Complete with temperature over ride safety thermostatic control on each zone.
- Each zone is fitted with an easy clean aesthetic horizontal toughened black glass insulated base.
- Full length LED illumination provides product high visability and enhanced presentation.
- Chic illuminate top bands at each side indicate food service is active.

MODEL SIZES

GOM12

GOM13

GOM14

GOM22

GOM23

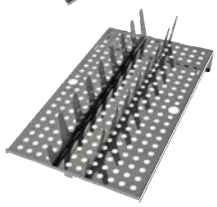
GOM24

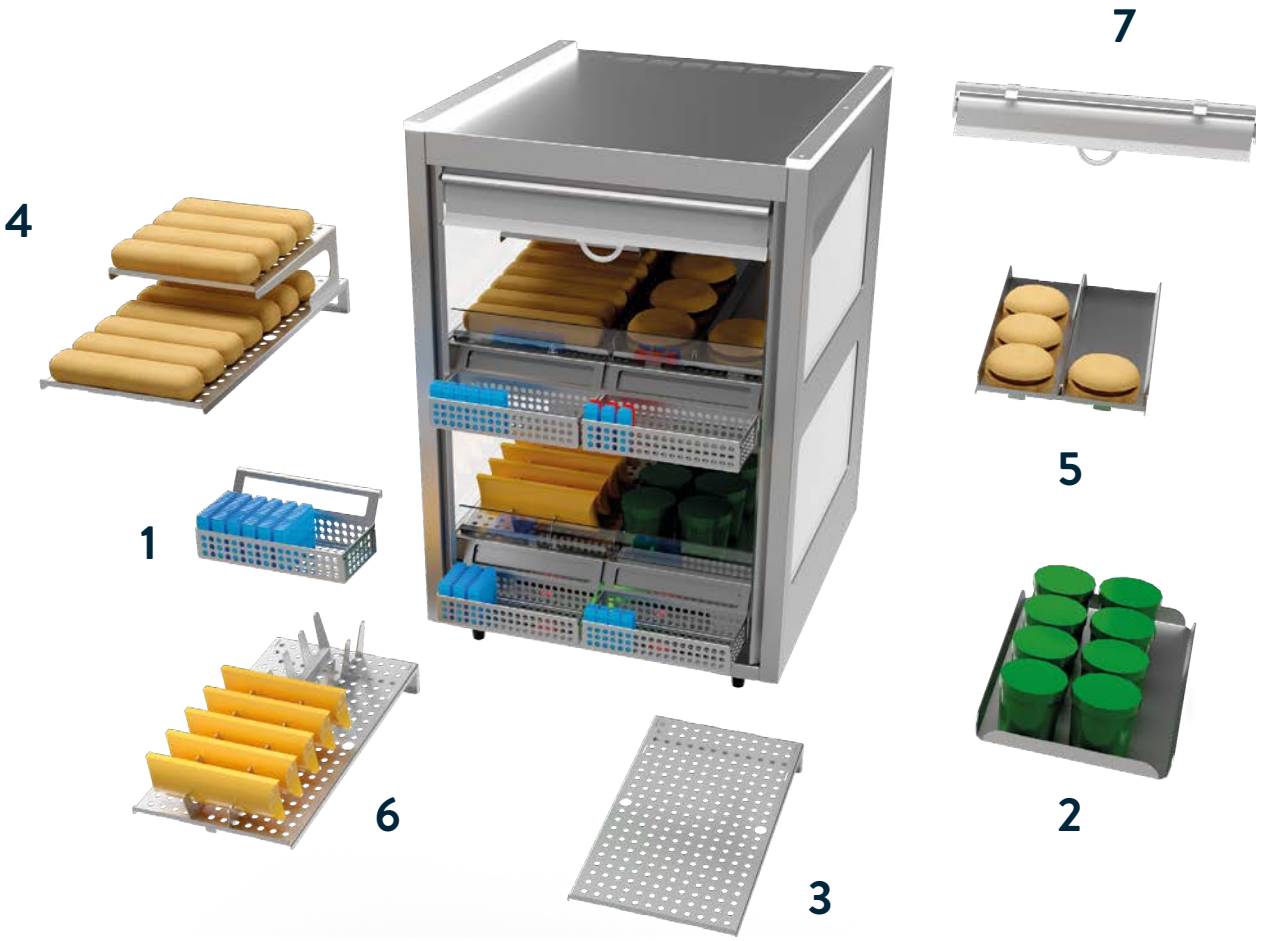
Model	# of Zones	Dimensions *(WxDxHmm)*	Weight *(kg)*	Power Rating	Energy Consumption *(Set at 80°C)*	Energy With Blind *(Set at 70°C)*
GOM12	**2**	600x650x880	69	1.50kw, 13amp, 1ph	1.02kWh / 0.51 per shelf	0.58kWh / 0.29.per shelf
GOM13	**3**	600x650x1580	109	2.25kw, 13amp, 1ph	1.38kWh / 0.46 per shelf	0.72kWh / 0.24 per shelf
GOM14	**4**	600x650x1858	135	3.00kw, 13amp, 1ph	1.80kWh / 0.45 per shelf	0.92kWh / 0.23 per shelf
GOM22	**2**	900x650x880	95	3.00kw, 13amp, 1ph	2.04kWh / 1.02 per shelf	1.16kWh / 0.58 per shelf
GOM23	**3**	900x650x1580	146	4.5kw, 32amp, 1ph	2.76 kWh / 0.92 per shelf	1.44kWh / 0.48 per shelf
GOM24	**4**	900x650x1858	181	6.00kw, 32amp, 1ph	3.60 kWh / 0.90 pershelf	1.84kWh / 0.46 per shelf

Product Capacity	600mm Wide Models	900mm Wide Models
Soup Pots	20 per shelf / zone	32 per shelf / zone
Wraps / Burrito	16 per shelf / zone	24 per shelf / zone
Burgers	16 per shelf / zone	24 per shelf / zone

ACCESSORIES

Enhance your basic display zone with an array of versatile product display accessories. Elevate your presentation and boost capacity with a two-tier shelf, offering a polished and organized look. For effortless closing and opening times, consider installing a roller blind that can be conveniently pulled down when the service is closed, making it particularly useful for sports events during half-time breaks. Keep your condiments in order with a dedicated basket for sachets and seasonings, and simplify refilling with a practical display tray. Additionally, a sloping insert with a food rack is perfect for neatly showcasing pre-packed burritos and tortilla wraps, accommodating standard food sleeves up to 40mm in thickness. To enhance visibility, include a sloping insert shelf, ensuring that your products are easily viewable and enticing to customers.

		Name	Description	Code
1		**Condiment Baskets**	Small hook-on basket, 240mm x 103mm. Size 1 units: 600mm wide, 2 per shelf. Size 2 units: 900mm wide, 3 per shelf.	139452
2		**Display Tray**	Small display convienance tray, 248mm x 415mm. Size 1 units: 600mm wide, 2 per shelf. Size 2 units: 900mm wide, 3 per shelf.	139558
3		**Sloping Insert**	Perforated sloping shelf section, 258mm x 435mm. Size 1 units: 600mm wide, 2 per shelf. Size 2 units: 900mm wide, 3 per shelf.	139488
4		**Sloping Insert with 2-tier shelf**	Perforated sloping shelf 2-tier section, 258mm x 435mm. Size 1 units: 600mm wide, 2 per shelf. Size 2 units: 900mm wide, 3 per shelf.	139488 + 139500
5		**Sloping Insert with 2 burger slides**	Perforated sloping shelf with double slides, 258mm x 435mm. Size 1 units: 600mm wide, 2 per shelf. Size 2 units: 900mm wide, 3 per shelf.	139488 + 2 of 139587
6		**Sloping Insert with food rack (40mm spaces)**	Perforated sloping shelf with double racks, 258mm x 435mm. Size 1 units: 600mm wide, 2 per shelf. Size 2 units: 900mm wide, 3 per shelf.	139488 + 139544
7 & 8		**Roller Blind Kit**	Pull down grey roller blind kit for models that are 600mm wide. Pull down grey roller blind kit for models that are 900mm wide.	Add “NB” to the display unit code
9		**Impulse Basket**	Hook on heavy duty additional merchandising basket	Add “IB” to the display unit code



7 Roller Blind
Model GO13 shown with roller blind pulled down.

9 Impulse Basket
Model GO14 shown with hook-on heavy-duty basket maximising sales and the display space, perfect for impulse buying and meal deal offers.

CHILLED MER

GO MAX EFFICIENCY

Perfect for sandwiches, fruit, yogurts, and cold drinks. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally occurring, hermetically sealed, hydrocarbon gas type R290 reducing carbon footprint and energy consumption. Merchandisers with panoramic side glass, internal glass shelving and LED illumination for enhanced food display and all round visability. a perfect fit for any modern designed retail grab and go food outlet, ideal for delicatessents, restaraunts, universites, schools, hospitials, supermarkets and coffee shops. The hygenic freestanding mobile design made inside and out from bright polished stainless steel provides easy access front of house for pre packed snacks and cool drinks. Incorporating a low height cold well and upper glass display shelves.

GO POLAR AIR STREAM TECHNOLOGY

The unique Moffat innovative *"Polar Air Stream"* system provides a constant recirculating cold air curtain completely enveloping the food displayed. Holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness.

GO EASY-TO-CLEAN

The Go-M system offers flat, easily cleanable surfaces throughout, making maintenance a breeze. To clean the unit, simply wipe it with a damp cloth of warm soapy water and dry with a clean, soft cloth. Keeping the goM system in optimal condition couldn't be easier.

GO INSULATION FOR ISOLATION

To maintain temperature integrity, the goM chilled models incorporate, high-quality elastomer insulation foam with a highly flexible, fibre-reinforced coating.
Bonded internally sealing the display cabinet.
The display sides have full height double glazing preventing cooling escaping.
This design feature enhances both the efficiency and safety of the system.

GO PRODUCT SUSTAINABILITY & ENVIRONMENTAL RESPONSIBILITY

Green Thinking In-line with current directives to protect the environment E&R Moffat's research and development team continually work on developing energy efficient, eco- conscious products which are fit for purpose, reliable in service, and environmentally friendly. Constantly striving for the efficient use of energy and raw material in production. Minimizing the environmental impact, the products will have in use and disposal. Providing the market place a green thinking option. The company is also committed to reducing its carbon footprint in every area of operation whilst following all relevant legislation, regulations, and best practices. Preventing, and minimising pollution as far as is reasonably practicable. Constantly updating and investing in high-tech state of the art sheet metal laser cutting punching and metal folding machinery, to minimise waste during manufacturing. Maintaining a packaging and transport system with an innovative delivery technique limiting the use of excessive packaging waste where possible.

RCHANDISERS

GRAB & GO CHILLED

The tightly controlled recirculating polar air stream holds display products on the bottom deck and upper multi-deck glass shelves, in a chilled fresh condition. A perfect fit for any modern designed Grab & Go retail food outlet. Ideal for delicatessents, restraunts, universities, schools, hospitals, supermarkets, and coffee shops. The temperature in the display cabinet is precisely digitally controlled, with a built in automatic defrost and excess condensate evaporation.

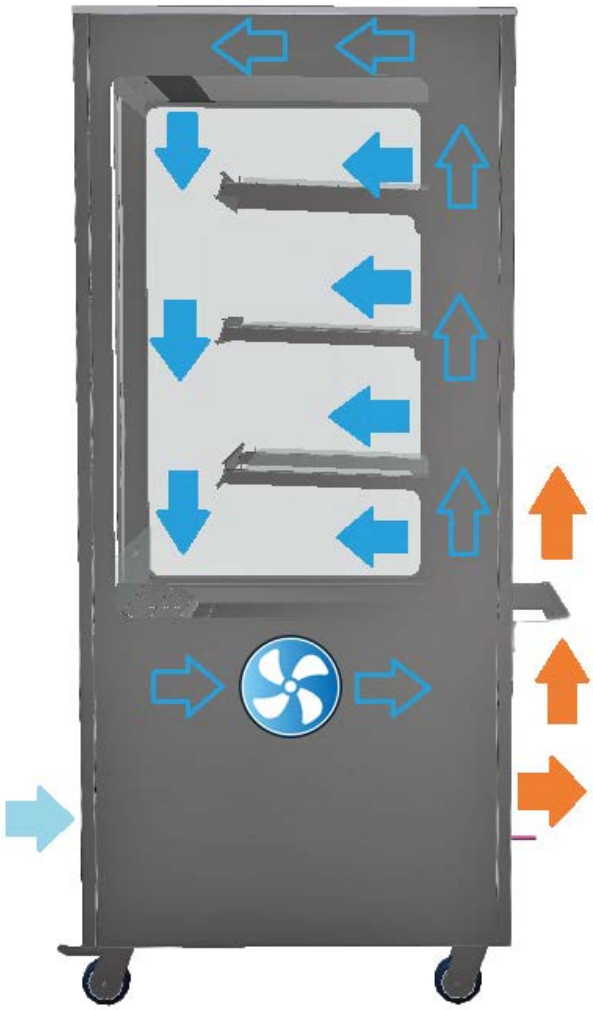
Chilled merchandisers with panoramic side glass, internal glass shelving and LED illumination for enhanced food display and all round visability. The hygenic freestanding mobile design made inside and out from bright polished stainless steel provides easy access front of house for prepacked snacks and cool drinks. Incorporating a low height cold well and upper glass display shelves.

FEATURES

- Fully insulated.
- Fully adjustable 6mm thick toughened glass shelving.
- High visability glass display with LED illumination.
- Double glazed sides.
- Superstructure made in bright polish stainless steel throughout.
- Super efficient, ozone friendly, refrigerant R290 system.
- Point of sale / display ticket information strips (designed for standard 39mm price tickets).
- Mobile with all swivel castors, two with brakes.
- Acrylic control guard.
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar airstream technology.
- Maintaining the core product temperature of pre-chilled food below 5C in ambient condition not exceeding 25C and 60% relative humidity.
- Automatic condensate water evaporation, no need to empty drip trays.
- 24-hour operation.
- Supplied ready-to-go with 2mm power cable and 13amp plug [13A, 230v, 50Hz].

POLAR AIR STREAM

The innovation *"Polar Air Stream"* system provides a constant recirculating cold air curtain, completely enveloping the food displayed. Incorporating specially designed polygon perforated air flow sections and dual fan duct systems. Holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness, factory set to hold food between 1C and 5C. Perfect for sandwiches, fruit, yogurts, and cold drinks. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally ocurring, hermetically sealed, hydrocarbon gas type R290, reducing carbon footprint and energy consumption.



BENEFITS

- Hold different food products for a longer period, in an ideal condition.
- The gentle cool air curtain increases food shelf life and reduces the quantity of waste.
- The compact design maximises capacity within a small footprint.
- Optional accessories ensure the best use of the display area.
- Full length LED illumination provides product high visability and enhanced presentation.
- Chic, illuminated top bands at each side indicate food service is active.

MODEL SIZES

GOM13C

GOM14C

Model	# of Shelves	Dimensions *(WxDxHmm)*	Weight *(kg)*	Power Rating	Energy Consumption	EEI Lable
GOM13C	3 with a bottom deck	600x650x1580	103	1.0kw, 13amp, 1ph	0.43kWh	E
door or blind down	3 with a bottom deck	600x650x1858	130	1.0kw, 13amp, 1ph	0.20kWh	C
GOM14C	4 with a bottom deck	600x650x1580	103	1.0kw, 13amp, 1ph	0.55kWh	E
door or blind down	4 with a bottom deck	600x650x1858	130	1.0kw, 13amp, 1ph	0.32kWh	D

ACCESSORIES

The basic display zone can be customized by adding various types of product display accessories.

Name	Description	Code
Display Trays	Small display convenience tray, 248mm x 415mm.	139558
Impulse Basket	Hook on basket 559mm x 210mm.	Add “IB” to the display unit code.
Roll Blind Kit	Pull down grey roller blind kit for models that are 600mm wide.	Add “NB” to the display unit code.
Door	Acrylic dual glazed doors with stainless self-closing hinge.	Add “D” to the display unit code.

BRITISH CHICKEN
CHICKEN
WITH MAYONNAISE
ON MALTED BREAD
BRITISH CHICKEN
CHICKEN
WITH MAYONNAISE
ON MALTED BREAD
BRITISH PORK
HAM
& CHEESE
WITH MAYONNAISE
ON MALTED BREAD


goM