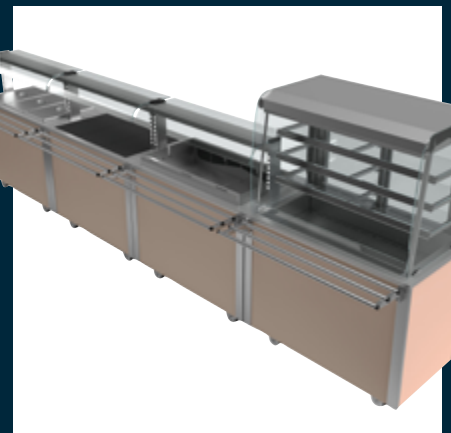




Catering Equipment



Price List

April 2025

April 2025 Rev. 2

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All Prices shown are RRP and subject to VAT at the current rate. E&R Moffat reserve the right to make price adjustments to the published price list to reflect any product enhancements or design /materials change on any of their products.

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To view
Moffat Technical Information
please click the link below
or scan the QR code

Technical Information





MULTIPLEX

Fabrication

Wall Bench and Centre Tables
Sink Units with heavy duty bowls
C.O.S.H.H. Cupboards
Heavy Duty Cleaners Bucket, Sink
Janitorial Cupboard
Racking
Heavy Duty General Purpose Trolleys
Dishwash Tabling
Over-Shelving

Multiplex
Chef's Preparation Table
Wall Bench & Centre Table
Cupboards
Wall Mounted Products
Mobile Racking
Six-S Shelving System

Fabrication



Code of symbols



Quick Seal Joint

Bespoke counter top and work tops are designed to be easily fitted together using a quick seal mechanical butt joint system.

For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)

Triple Laminate Wall Bench and Centre Tables

Unrivalled in quality with a specially designed triple laminate composite. Offering an internally dampened work top more than twice the thickness of a traditional table. The combined over all thickness of the complete work top is 3.5mm.



SWB = Wall Bench

- All Standard Wall bench and Centre tables are supplied with a 430-type stainless steel Under Shelf,
- Legs are made from 30mm square tube section 430 type stainless steel
- Unique concealed clamping system with fully welded anchor pins ensure a strong steady construction
- Floor fixing ready Die Cast Flanged feet are fully adjustable for height, up to a max of 35mm in adjustment
- Models up to 2100mm long are fitted with four legs
- Models above 2100mm long have six legs
- 50mm down turn facia and ends,
- Wall bench type also have a fully welded and polished one-piece construction 50mm upstand to the rear.

Top Layer – Work Surface 1.2mm thick 304 type Stainless Steel



Standard Wall Bench/Centre Table 600mm & 650mm

Model	Weight kg	Dimensions L x D x H mm	Price
SWB/SCT36/5	7	300 x 600/650 x 900	£250
SWB/SCT46/5	9	400 x 600/650 x 900	£282
SWB/SCT56/5	11	500 x 600/650 x 900	£291
SWB/SCT66/5	13	600 x 600/650 x 900	£318
SWB/SCT76/5	15	700 x 600/650 x 900	£340
SWB/SCT86/5	17	800 x 600/650 x 900	£362
SWB/SCT96/5	19	900 x 600/650 x 900	£385
SWB/SCT106/5	21	1000 x 600/650 x 900	£412
SWB/SCT116/5	23	1100 x 600/650 x 900	£434
SWB/SCT126/5	25	1200 x 600/650 x 900	£456
SWB/SCT136/5	27	1300 x 600/650 x 900	£479
SWB/SCT146/5	30	1400 x 600/650 x 900	£506
SWB/SCT156/5	33	1500 x 600/650 x 900	£528
SWB/SCT166/5	35	1600 x 600/650 x 900	£555
SWB/SCT176/5	37	1700 x 600/650 x 900	£578
SWB/SCT186/5	40	1800 x 600/650 x 900	£600
SWB/SCT196/5	42	1900 x 600/650 x 900	£636
SWB/SCT206/5	44	2000 x 600/650 x 900	£645
SWB/SCT216/5	46	2100 x 600/650 x 900	£672
SWB/SCT226/5	48	2200 x 600/650 x 900	£770
SWB/SCT236/5	51	2300 x 600/650 x 900	£784
SWB/SCT246/5	53	2400 x 600/650 x 900	£815



SCT = Centre Table

For 650 Deep, add a (5) to the end of the model code. i.e. 300 x 650= SWB/SCT365



Optional drawers' units are available see section 5 on page 12 for details and prices.
A single drawer or banks of up to 4 drawers can be fitted in a specified position under the tabletop. Options include pressed stainless steel removable inner, Polypropylene removable inner, plastic cutlery sectioned inner and locks.

Note: The minimum width table a drawer can be fitted to is 700mm

Standard Wall Bench/Centre Table 700mm

Model	Weight kg	Dimensions L x D x H mm	Price
SWB/SCT37	8	300 x 700 x 900	£259
SWB/SCT47	10	400 x 700 x 900	£291
SWB/SCT57	13	500 x 700 x 900	£300
SWB/SCT67	16	600 x 700 x 900	£327
SWB/SCT77	18	700 x 700 x 900	£349
SWB/SCT87	19	800 x 700 x 900	£376
SWB/SCT97	21	900 x 700 x 900	£403
SWB/SCT107	23	1000 x 700 x 900	£425
SWB/SCT117	25	1100 x 700 x 900	£452
SWB/SCT127	28	1200 x 700 x 900	£475
SWB/SCT137	30	1300 x 700 x 900	£501
SWB/SCT147	33	1400 x 700 x 900	£528
SWB/SCT157	36	1500 x 700 x 900	£555
SWB/SCT167	38	1600 x 700 x 900	£582
SWB/SCT177	40	1700 x 700 x 900	£604
SWB/SCT187	43	1800 x 700 x 900	£631
SWB/SCT197	45	1900 x 700 x 900	£672
SWB/SCT207	47	2000 x 700 x 900	£680
SWB/SCT217	50	2100 x 700 x 900	£716
SWB/SCT227	52	2200 x 700 x 900	£806
SWB/SCT237	55	2300 x 700 x 900	£820
SWB/SCT247	58	2400 x 700 x 900	£851

Standard Wall Bench/Centre Table 750mm

Model	Weight kg	Dimensions L x D x H mm	Price
SWB/SCT375	8	300 x 750 x 900	£264
SWB/SCT475	10	400 x 750 x 900	£304
SWB/SCT575	13	500 x 750 x 900	£318
SWB/SCT675	16	600 x 750 x 900	£345
SWB/SCT775	18	700 x 750 x 900	£372
SWB/SCT875	19	800 x 750 x 900	£398
SWB/SCT975	21	900 x 750 x 900	£425
SWB/SCT1075	23	1000 x 750 x 900	£452
SWB/SCT1175	25	1100 x 750 x 900	£479
SWB/SCT1275	28	1200 x 750 x 900	£506
SWB/SCT1375	30	1300 x 750 x 900	£533
SWB/SCT1475	33	1400 x 750 x 900	£560
SWB/SCT1575	36	1500 x 750 x 900	£586
SWB/SCT1675	38	1600 x 750 x 900	£618
SWB/SCT1775	40	1700 x 750 x 900	£640
SWB/SCT1875	43	1800 x 750 x 900	£672
SWB/SCT1975	45	1900 x 750 x 900	£694
SWB/SCT2075	47	2000 x 750 x 900	£725
SWB/SCT2175	50	2100 x 750 x 900	£752
SWB/SCT2275	52	2200 x 750 x 900	£850
SWB/SCT2375	55	2300 x 750 x 900	£865
SWB/SCT2475	58	2400 x 750 x 900	£895

Optional Extras

Optional Extras : See Page 12 for fabrication choices

pricing for non standard sizes will be POA

Sink Units with heavy duty bowls

- Top's – 304 Grade Stainless Steel worktop
- Bowl/Bowls – 304 Grade Stainless Steel
- Undershelf – 430 Grade Stainless Steel (Fixed Position)
- Legs – 30 x 30 430 Grade Stainless Steel

- Feet – Adjustable Die Cast Flanged – 35mm max adjustment
- 4 – Leg Units up to and Including 2100mm Long
- 6 – Leg Units For Items Over 2100mm Long



Note: all sink prices exclude taps, all drainers are wipe clean



Model	Weight kg	Dimensions L x D x H mm	Price
SSU76B	22	700 x 600 x 900	£915
SSU765B	24	700 x 650 x 900	£898
SSU77B	26	700 x 700 x 900	£970



Model	Weight kg	Dimensions L x D x H mm	Price
SSU126BD	33	1200 x 600 x 900	£991
SSU1265BD	36	1200 x 650 x 900	£1,003
SSU127BD	39	1200 x 700 x 900	£1,015



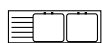
Model	Weight kg	Dimensions L x D x H mm	Price
SSU126DB	33	1200 x 600 x 900	£991
SSU1265DB	36	1200 x 650 x 900	£1,003
SSU127DB	39	1200 x 700 x 900	£1,015



Model	Weight kg	Dimensions L x D x H mm	Price
SSU156BD	41	1500 x 600 x 900	£1,028
SSU1565BD	44	1500 x 650 x 900	£1,045
SSU157BD	47	1500 x 700 x 900	£1,061



Model	Weight kg	Dimensions L x D x H mm	Price
SSU156DB	41	1500 x 600 x 900	£1,028
SSU1565DB	44	1500 x 650 x 900	£1,045
SSU157DB	47	1500 x 700 x 900	£1,061



Model	Weight kg	Dimensions L x D x H mm	Price
SSU156DBB	49	1500 x 600 x 900	£1,552
SSU1565DBB	52	1500 x 650 x 900	£1,569
SSU157DBB	55	1500 x 700 x 900	£1,585



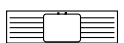
Model	Weight kg	Dimensions L x D x H mm	Price
SSU156BBD	49	1500 x 600 x 900	£1,552
SSU1565BBD	52	1500 x 650 x 900	£1,569
SSU157BBD	55	1500 x 700 x 900	£1,585



Model	Weight kg	Dimensions L x D x H mm	Price
SSU186DBB	56	1800 x 600 x 900	£1,642
SSU1865DBB	59	1800 x 650 x 900	£1,659
SSU187DBB	62	1800 x 700 x 900	£1,676



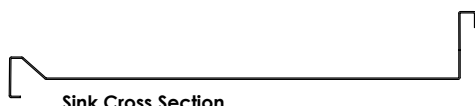
Model	Weight kg	Dimensions L x D x H mm	Price
SSU186BBD	56	1800 x 600 x 900	£1,642
SSU1865BBD	59	1800 x 650 x 900	£1,659
SSU187BBD	62	1800 x 700 x 900	£1,676



Model	Weight kg	Dimensions L x D x H mm	Price
SSU186DBD	48	1800 x 600 x 900	£1,064
SSU1865DBD	51	1800 x 650 x 900	£1,080
SSU187DBD	54	1800 x 700 x 900	£1,098



Model	Weight kg	Dimensions L x D x H mm	Price
SSU246DBBD	69	2400 x 600 x 900	£1,789
SSU2465DBBD	74	2400 x 650 x 900	£1,809
SSU247DBBD	78	2400 x 700 x 900	£1,828



Sink Cross Section

Optional Extras

Optional Extras : See Page 12 for fabrication choices

pricing for non standard sizes will be POA

Standard bowl size 600 x 450 x 300mm = 81Litres except on 1500mm long double bowl, single drainer units, where the bowl size is 450 x 450 x 300mm = 60Litres
700mm long sink units have a 500mm x 450mm x 300mm = 67Litres bowl. Non standard bowl sizes and sink unit lengths **available on request**

Taps

1/2" Cross Head Mixer (with swivel spout)



Model	Code	Description	Price
FX1	WR-500MX	1/2" Deck Mixer	£149

Note: Worktop hole 25mm,
Recommended working pressure 0.2-6bar



1/2" Cross Head Sink Taps (Pair)



Model	Code	Description	Price
FX2	WR-500SX	1/2" Sink Taps	£99

Note: Worktop hole 25mm,
Recommended working pressure 0.2-6bar



3/4" Cross Head Sink Taps (Pair)



Model	Code	Description	Price
FX3	3/4159HNPR	3/4" Sink Taps	£450

Note: Worktop hole 30mm,
Recommended working pressure 0.2-6bar



1/2" Basin Taps (Pair)



Model	Code	Description	Price
FX4	WR-500BX	1/2" Basin Taps	£76

Note: Worktop hole 25mm,
Recommended working pressure 0.2-6bar



1/2" Sink Taps with 3" Levers



Model	Code	Description	Price
FX5	500SL3	1/2" Sink Taps	£76

Note: Worktop hole 25mm,
Recommended working pressure 0.2-6bar



1/2" Basin Taps with 3" Levers



Model	Code	Description	Price
FX6	500BLS	1/2" Basin Taps	£68

Note: Worktop hole 25mm,
Recommended working pressure 1-3bar

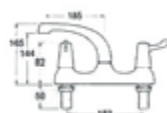


1/2" Mixer with 3" Levers (swivel spout)



Model	Code	Description	Price
FX7	500ML3	1/2" Deck Mixer	£126

Note: Worktop hole 25mm,
Recommended working pressure 1-3bar

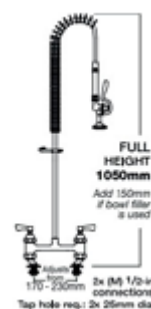


Aqua Jet 30 Standard



Model	Code	Description	Price
FX8	AJPR30-ST-	AJPR30 base /	£476

Note: Worktop hole 25mm,
Recommended working pressure 0.2-6bar



C.O.S.H.H. & General Storage Cupboards

Heavy-duty stainless-steel cupboards perfect for use in kitchens, medical environments, and workshops, where sanitation is key. Use as a general storage cupboard or protect employees and the workspace by using as a secure stainless steel **C.O.S.H.H.** cupboard. Constructed from grade 304 stainless steel throughout great for many uses in hygienic applications. These premium-grade units are ideal for storing chemicals, solvents, and potentially hazardous compounds. A highly effective cupboard complete with hinged doors and adjustable shelving is delivered fully assembled and simple to install. These cupboards are built to last precisely fabricated from top-quality stainless steel.

"The **C**ontrol **O**f **S**ubstances **H**azardous to **H**ealth"

450mm deep cupboards



Model	Dimensions L x D x H mm	Weight kg	Internal Dimensions L x D x H mm	Price
CO64	600 x 450 x 1800	40	472 x 358 x 1479	£1,920
CO94	900 x 450 x 1800	50	772 x 358 x 1479	£2,295
CO124	1200 x 450 x 1800	60	1072 x 358 x 1479	£2,715

600mm deep cupboards



Model	Dimensions L x D x H mm	Weight kg	Internal Dimensions L x D x H mm	Price
CO66	600 x 600 x 1800	50	472 x 508 x 1479	£2,115
CO96	900 x 600 x 1800	70	772 x 508 x 1479	£2,560
CO126	1200 x 600 x 1800	90	1072 x 508 x 1479	£2,950

- Constructed from high quality 304 type stainless steel throughout.
- Double skinned construction.
- Corrosion resistant ensures longevity and ability to store sensitive substances.
- Selection of sizes available to suit your chosen environment.
- Lockable doors with flush fitted handles.
- Easy clean removable and adjustable shelves..
- Floor fixing and height adjustable feet.
- Supplied fully assembled.
- Low maintenance, easily cleaned.
- Premium-grade cupboards great for storing chemicals, solvents and potentially toxic substances.
- Suitable for a range of uses in hygienic settings.
- Industrial-grade engineered to maintain structural integrity even in challenging conditions.
- Cupboard is supplied with 4 height-adjustable shelves.
- Rear wall fixing brackets



Leak Proof Sump

Be aware removing a heavily laden sump is both awkward and dangerous. Spillages should be removed using a suitable absorbent material or pump as sound practice.



Heavy Duty Cleaners Bucket, Sink

Stainless steel bucket sink that is ideal for installing in cleaner's rooms, workshops and kitchens. Designed for heavy usage, the bucket sink has a large deep bowl, a stainless-steel hinged grid mounted at low level for easy filling and emptying of buckets. Sink top and sink bowl manufactured from 304 type stainless steel. Specially designed and hand crafted to form a single seamless unit with a satin polished finish. Anti-drip edges to the front and ends, and a fully welded boxed up-stand to the rear. Unlike standard thin sheet metal pressed type sink bowls which vary in thickness, E&R Moffat Ltd long-life hand crafted bowls retain a constant thickness throughout. mounted on square section stainless steel tube legs with adjustable for level flanged floor fixing feet.



Note: all sink prices exclude taps

Model	Weight kg	Dimensions L x D x H mm	Overall Height mm	Price
CSU	20	450 x 500 x 526	976	£1,023

- Tops made from 304 grade stainless steel
- Bowls are heavy duty, hand crafted in 304 grade stainless steel
- Sink bowl is 375mm x 375mm and 250mm deep
- 38mm plug and Waste fitting
- Splashback is 450mm high
- Hinged stainless rod bucket grating
- Legs are 30mm x 30mm square 430 grade stainless steel
- Feet are adjustable die cast flanged type



Janitorial Cupboard

Cleaners cupboard with a heavy duty integrated mop sink. Robust compact cupboard ideal for the storage of cleaning materials with an integrated heavy duty cleaners bucket sink. Complete with an overhead shelf on one side and a full height useful storage space on the other side for tall items such as brooms, vacuum cleaners, and general cleaning equipment and supplies. The handy broom holder has five super strong holders to hold objects with diameters of approximately 25 mm and there are six fold-able and sturdy hooks for hanging items with a strap. The bucket sink has a large deep bowl, a stainless-steel hinged grid, mounted at low level for easy filling and emptying of buckets. The complete unit is made from 304 type stainless steel throughout. The sink back splash is 450 mm tall with a 50 mm return, fitted with a ½" swivel mixer tap with lever handles.



Model	Weight kg	Dimensions L x D x H mm	Price
JC96	100	900 x 600 x 1800	£3,421

- Constructed from high quality 304 type stainless steel throughout.
- Double skinned construction.
- Corrosion resistant ensures longevity and ability to store sensitive substances.
- Lockable doors with flush fitted handles.
- Floor fixing and height adjustable feet.
- Supplied fully assembled.
- Low maintenance, easily cleaned.
- Premium-grade cupboards great for storing chemicals, solvents and potentially toxic substances.
- Industrial-grade engineered to maintain structural integrity even in challenging conditions.
- Heavy duty bucket sink with swivel mixer taps. Complete with waste, overflow, plug and chain.
- Broom holder.
- Overhead shelf space.
- Easy access panels for plumbing.
- Vented top fascia
- Rear wall fixing brackets

Fabrication

Section 1 Lengths			
FX22	All 304 stainless steel construction	All fabrication	10 % sur-charge
FX23	Bowl mounted- waste disposal unit (Excl WDU)	All fabrication	£82
FX24	Quick seal mechanical butt joint	All fabrication	£100
FX25	Welded joints	All fabrication	£237
FX52	Weld in bowl Size 600x450x300mm deep (special size bowls are available at additional cost, please contact office for price)	Wall bench /Centre table	£530
FX53	ANTI DRIP mould to bowl	Wall bench /Centre table	£250
FX57	SINGLE 13A socket within taller upstand	Wall Bench /centre table	£246
FX58	Cable port	Wall Bench /centre table	£50

Section 2 Variations to top			
FX16	Corner cut out 600/650/700 mm	All fabrication	£118
FX17	Up to 100mm high upstand per 300mm	All fabrication	£18
FX18	Up to 150mm high upstand per 300mm	All fabrication	£24
FX19	Up to 300mm high upstand per 300mm	All fabrication	£34
FX26	Insert 200 x 200 scrap hole with collar (with void under)	All fabrication	£261
FX27	Cantilevered overshell (add to shelf price)	All fabrication	£211
FX28	Weld in wash hand basin	All fabrication	£350
FX29	Partial upstand	All fabrication	£36
FX30	End upstand	All fabrication	£36
FX50	Step/E Drop section to top, to one end, left or right	Wall bench /Centre table	£317
FX51	Step /M Drop section to middle	Wall bench /centre table	£475
FX54	Corner mitre/chamfer	Wall Bench /centre table	£118
FX55	Radius corner	Wall Bench /centre table	£198
FX56	Weld in drip tray	Wall Bench /centre table	£380
FX59	Corner mitre / chamfer	Sinks units /dish wash tabling	£170

Section 3 Under Strengthening			
FX10	Part void - including cranked tie bar	All fabrication	£165
FX11	Full void under with bolt on tie bar	All fabrication	£120
FX12	Extra under shelf per 300mm	All fabrication	£40
FX14	Strengthened under shelf per 300 mm	All fabrication	£15
FX15	Strengthened top per 300 mm	All fabrication	£15
FX20	Single skin rear panel- (per 1000 mm)	All fabrication	£52
FX31	Single skin end panel	All fabrication	£132

Section 4 Sink unit under structure			
FX60	300 mm high valance panels x 700 mm	Sinks Units /dish wash tabling	£124
FX61	300 mm high valance panels x 1200 mm	Sinks units /dish wash tabling	£157
FX62	300 mm high valance panels x 1500 mm	Sinks units /dish wash tabling	£177
FX63	300 mm high valance panels x 1800 mm	Sinks units /dish wash tabling	£197
FX64	300 mm high valance panels x 2400 mm	Sinks units /dish wash tabling	£230
FX65	300 mm high valance panels x 3000 mm	Sinks units /dish wash tabling	£263
FX81	Standard 90 degree corner module (NO extended ledge)	Dish wash tabling	£368
FX82	Standard 90 E degree corner module (complete with extended ledge)	Dish wash tabling	£545

Section 5 Drawers			
FX32	GN drawer fitted complete with stainless steel pan	Wall bench /Centre table Drawers can only be fitted to tables at 700mm wide and above	£167
FX33	Bank of 2 Gastronorm drawers complete with stainless steel pans	Wall bench /Centre table	£335
FX34	Bank of 3 Gastronorm drawers complete with stainless steel pans	Wall bench /Centre table	£496
FX35	Bank of 4 Gastronorm drawers complete with stainless steel pans	Wall bench /Centre table	£654
FX44	Drawer lock for gastronorm drawer range (multiply by number of lockable drawers required)	Wall bench /Centre table	£50

Section 6 Dishwashing tables			
FX9	Bowl cover	All fabrication	£160
FX21	Removable splash back	All fabrication	£98
FX66	Pre wash bowl with splashback (up to 600mm long X 300MM DEEP)	Sinks Units /dish wash tabling	£627
FX67	Bank of basket runners (500x 500mm)	Sinks Units /dish wash tabling	£162
FX68	Weld in waste disposal unit hopper free issue by customer, complete with additional leg set	Sinks units /dish wash tabling	£361
FX69	Extended rear ledge per 300mm, must be added when Dishwash Table depth is greater than 750 mm	Sinks units /dish wash tabling	£56
FX70	Inset rubber scrap ring (with void under)	Sinks units /dish wash tabling	£192

Section 7 Runners and castors			
FX46	Bank of runners left	Wall bench /Centre table	£162
FX47	Bank of runners right	Wall bench /Centre table	£162
FX48	Bank of runners centre	Wall bench /Centre table	£203
FX49	Set of 4 all swivel castors, 125mm diameter, two with brakes	Wall bench /Centre table	£72

Section 8 Taps			
FX1	½" cross head mixer tap	All fabrication	£149
FX2	½" tall column tap with cross head per pair	All fabrication	£99
FX3	¾" tall column tap with cross head per pair	All fabrication	£450
FX4	½" cross head basin tap per pair	All fabrication	£76
FX5	½" tall column tap with lever per pair	All fabrication	£76
FX6	½" basin tap with lever per pair	All fabrication	£68
FX7	½" mixer tap with lever	All fabrication	£126
FX8	½" pre rinse spray	All fabrication	£476

pricing for non standard sizes will be POA

Racking

Sack Stand



Model	Weight kg	Dimensions Ext. L x D x H mm	Price
PSS12	10	1200 x 600 x 150	£412
PSS15	14	1500 x 600 x 150	£465
PSS18	18	1800 x 600 x 150	£515

These racks display a perforated surface to allow a free flow of air designed to store vegetables etc in a hygienic dry environment, with an all stainless-steel construction welded and polished at stress points. Sack stands have a weight capacity of 25kg for every 300mm in length.

Heavy Duty General Purpose Trolleys

Heavy Duty General Purpose Trolley

Model	Weight kg	Dimensions L x D x H mm	No. Shelves	Shelf Space L x D mm	Height between Shelves mm	Max Load per shelf in kg's	Price
HT2	20	876 x 626 x 950	2	790 x 540	580	60	£476
HT3	25	876 x 626 x 950	3	790 x 540	275	60	£567
HT4	30	876 x 626 x 1250	4	790 x 540	275	60	£678
HTG2	26	1126 x 626 x 950	2	1040 x 540	580	60	£506
HTG3	33	1126 x 626 x 950	3	1040 x 540	275	60	£612
HTG4	39	1126 x 626 x 1250	4	1040 x 540	275	60	£738



Dishwash Tabling

(For non standard bespoke options see page 14 section 6)

These special tables are made to order to connect to any commercial pass through dish wash machine. Special flanged inlet / outlet ends are made to suit the wide variety of dish wash machines available on the market. Mounted on square section stainless steel tube legs with adjustable for level flanged floor fixing feet. Standard units have a stainless steel fixed under-shelf set at 250mm from the floor level. Dish wash type table tops are manufactured from 304 type stainless steel. Specially designed and hand crafted to form a single seamless units with a satin polished finish.

Complete with anti-drip edges on three sides and a flanged dish wash machine entrance on one end. Additionally, units can be made to order with an extended rear ledge and a fully boxed up-stand to the rear. Special bespoke units can also be made with sink bowls basket runners underneath, waste hoppers, and scrap rings etc.

Sink Bowls (standard bowls are 600mm long x 450mm wide x 300mm deep) Unlike standard thin sheet metal pressed type bowls which vary in thickness, E&R Moffat Ltd long life hand crafted bowls retain a constant thickness throughout. The sink bowls have a removable 38mm corner standing waste and overflow kit incorporating a heavy duty perforated stainless steel corner strainer or can be ordered with a standard centre positioned plug and waste. Each dish wash table with a sink bowl also has a lift off rear splash back panel supplied as standard.



Dishwash Table complete with special profile

Standard Models lengths

Model	Dimensions L (mm)	Legs	Price
DW6	600	4	£425
DW9	900	4	£484
DW12	1200	4	£545
DW15	1500	4	£605
DW18	1800	4	£665
DW21	2100	6	£830
DW24	2400	6	£890



Standard DW12 with extended rear ledge and optional basket runners code FX67 (Note baskets are not included)

Standard Models with one sink bowl

Model	Dimensions L (mm)	Legs	Price
DW6B	600	4	£895
DW9B	900	4	£955
DW12B	1200	4	£1,015
DW15B	1500	4	£1,075
DW18B	1800	4	£1,135
DW21B	2100	6	£1,300
DW24B	2400	6	£1,360



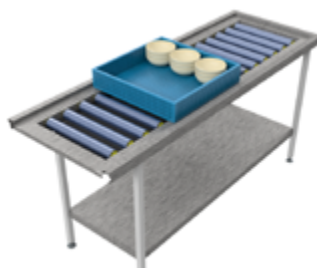
Standard DW6B with extended rear ledge and optional Taps code FX1



Special bespoke corner layout with extended rear ledge

Standard Roller table Models

Model	Dimensions L (mm)	Legs	Price
DW6R	600	4	£745
DW9R	900	4	£1,095
DW12R	1200	4	£1,445
DW15R	1500	4	£1,795
DW18R	1800	4	£2,145
DW21R	2100	6	£2,615
DW24R	2400	6	£3,085



Roller table standard anti drip edge all round



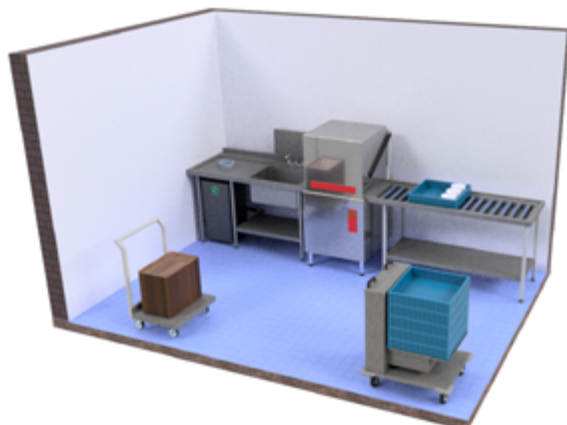
Roller Table with an extended rear ledge

Bespoke options are available

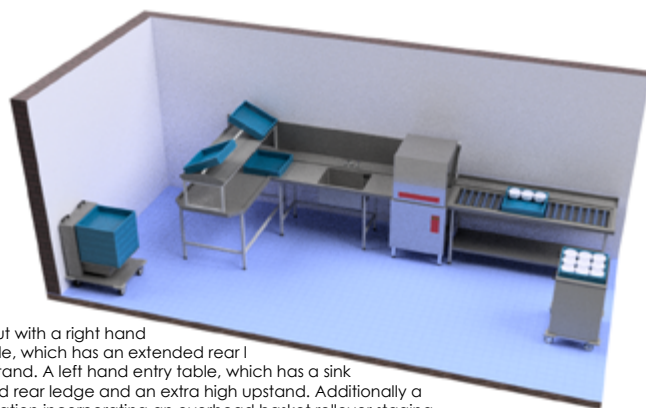
made to order for example: L-shapes, U-shapes, extended rear ledges, special cut outs, special sized sinks bowls, rear overhead shelving. Cupboards underneath

Options:

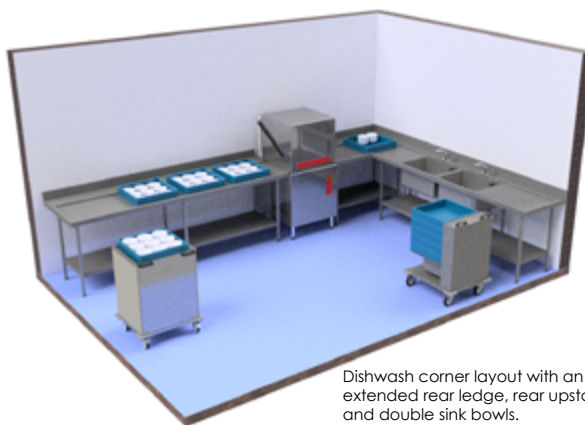
- Removable splashback
- Sink bowls
- Sink bowl covers
- Various optional hot and cold taps
- Bank of runners to hold baskets
- Welded in waste disposal units
- Scrap rings



Straight line layout with a right hand entry roller table, Left hand entry tabling, which has an extended rear ledge and upstand. Additionally there is a splash back fitted behind the sink, and a food scrap ring with void under for a food scrap bin.



L shaped layout with a right hand entry roller table, which has an extended rear ledge and upstand. A left hand entry table, which has a sink bowl, extended rear ledge and an extra high upstand. Additionally a special work station incorporating an overhead basket rollover staging.

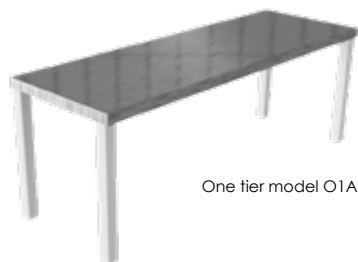


Dishwash corner layout with an extended rear ledge, rear upstand and double sink bowls.

Over-Shelving (Ambient)

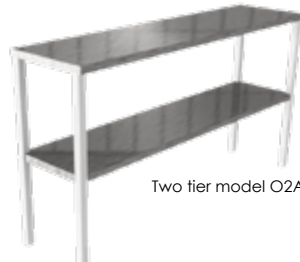
All stainless-steel welded construction ready prepared to fit directly onto a work top. Convenient ambient storage space, ideal for holding food prep ingredients. Bespoke options are available made to order and can be combined with any table sink or dish wash fabrication. This flexibility allows architects and kitchen designers an exact match to required specifications.

One Tier Ambient



One tier model O1A12

Two Tier Ambient



Two tier model O2A12

Model	size	Standard Table length mm	Weight Kg	Dimensions L x D x H mm	Price
O1A9	2	900	7	890 x 300 x 325	£165
O1A12	3	1200	9	1190 x 300 x 325	£177
O1A15	4	1500	12	1490 x 300 x 325	£187
O1A18	5	1800	14	1790 x 300 x 325	£199

Model	size	Standard Table length mm	Weight Kg	Dimensions L x D x H mm	Price
O2A9	2	900	14	890 x 300 x 650	£245
O2A12	3	1200	18	1190 x 300 x 650	£263
O2A15	4	1500	24	1490 x 300 x 650	£284
O2A18	5	1800	28	1790 x 300 x 650	£304

Key Features:

- Flexible choice off one, or two, tier design
- Available in four standard lengths.
- Standard sizes specific to standard tabling.
- Alternative lengths and configuration are available priced on application.
- Heavy duty robust 300mm wide shelving
- Low maintenance, easily cleaned and highly efficient.

Options:

- Alternative lengths. POA



Two tier shown with step down section



Two tier shown with special grill shelf

For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)

Wall Mounted Cabinets

Commercial grade wall cupboards available in three standard lengths (800mm 1000mm or 1200mm long) with a choice of sliding or hinged doors. Wall cupboards are fully enclosed, fabricated in stainless steel. The internal mid shelf is removable and adjustable for height in 48mm increments. Designed with a flat roof as standard with the option of a sloping type roof.

Doors: Hinged doors are soft closing and very easy to remove and adjust fitted with sturdy easy clip in hinges and black recessed handles.

Sliding doors are very easily removed for cleaning fitted with unique skid pads and black recessed handles. Offering a long and troublefree service.

Sliding door models



Model	Weight kg	Dimensions L x D x H mm	Height with sloping roof (mm)	Internal Cabinet Dimensions (mm)	Capacity (Litres)	Price
WC8S	19	800 x 303 x 600	700	765 x 250 x 570	109	£406
WC10S	25	1000 x 303 x 600	700	965 x 250 x 570	137	£466
WC12S	29	1200 x 303 x 600	700	1165 x 250 x 570	166	£489

Optional Extras

SR58 Sloping Roof for WC8S £77

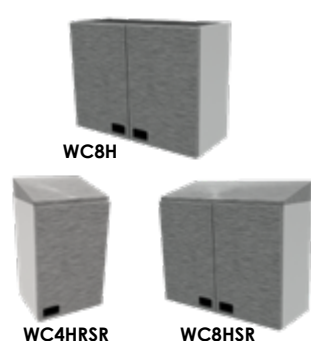
SR510 Sloping Roof for WC10S £93

SR512 Sloping Roof for WC12S £111

WCLD Lockable Doors £99

Note: Bespoke lengths are available POA. The maximum length for a bespoke option is 1200mm

Hinged door models



Model	Weight kg	Dimensions L x D x H mm	Height with sloping roof (mm)	Internal Cabinet Dimensions (mm)	Capacity (Litres)	Price
WC4HL	13	400 x 323 x 600	700	365 x 285 x 570	52	£378
WC4HR	13	400 x 323 x 600	700	365 x 285 x 570	52	£378
WC8H	19	800 x 323 x 600	700	765 x 285 x 570	124	£498
WC10H	25	1000 x 323 x 600	700	965 x 285 x 570	156	£555
WC12H	29	1200 x 323 x 600	700	1165 x 285 x 570	189	£568

Optional Extras

SRH4 Sloping Roof for WC4HL/R £47

SRH8 Sloping Roof for WC8H £77

SRH10 Sloping Roof for WC10H £94

SRH12 Sloping Roof for WC12H £111

WCLD Lockable Doors £99

Note: Bespoke lengths are available POA. The maximum length for a bespoke option is 1200mm

Commercial grade wall corner cupboard designed to fit in line with the standard Moffat wall cupboard range. Fitted with hinged doors the corner unit is fully enclosed and fabricated in stainless steel. The internal mid shelf is removable and adjustable for height in 48mm increments. Designed with a flat roof as standard with the option of a sloping type roof. Doors are soft closing and very easy to remove and adjust fitted with sturdy easy clip in hinges and black recessed handles.

Corner Cupboard



Model	Weight kg	Dimensions L x D x H mm	Height with sloping roof (mm)	Internal Cabinet Dimensions (mm)	Capacity (Litres)	Price
WC65HCU	19	650/650 x 323/323 X 600	700	617 x 285 x 570 369 x 285 x 570	155	£629

Optional Extras

SRHCU Sloping Roof for WC65HCU £127

WCLD Lockable Doors £99

Note: Sliding doors are unavailable on the corner wall cupboard



Base Cabinets

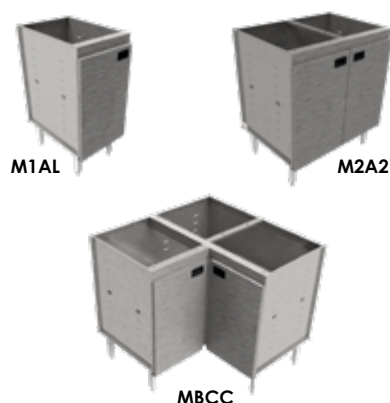
A modular commercial kitchen storage system maximises the use of limited space. Stainless Steel cupboards with a strong and hard wearing design provide a hygienic surface for multi-purpose use. Perfect for kitchens with a small footprint. Floor standing stainless steel cupboards and drawer units with design features such as cut-outs to accommodate piping allowing easy installation.

The Multiplex range is based on modules of 400mm width and is designed around Gastronorm pans. The various units can be used individually or placed together to form a continuous preparation / storage layout of your choice. The robust stainless-steel construction feature adjustable for height feet and full length bottom kick trim. Cabinets doors are fitted with recessed handles and soft closing hinges. Each cabinet has one adjustable mid shelf fitted or six sets of adjustable runners to accept Gastronorm pans. Additional shelves are available at extra cost.

The worktops of the units are made special in one continuous piece (up to 2400mm in length). Multiple tops can be supplied ready to be joined using Moffat's unique quick seal joining system. Drawer units have three or four fully extendable drawers, complete with lift out Gastronorm pans 100mm or 200mm deep.



Cupboards



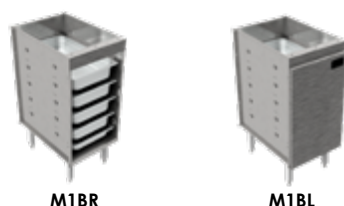
Model	Weight kg	Dimensions L x D x H mm	Description (Hinged / Locks)	Price
M1AL	25	400 x 650 x 900	Hinged left	£683
M1ALL	25	400 x 650 x 900	Hinged left lockable	£704
M1AR	25	400 x 650 x 900	Hinged right	£683
M1ARL	25	400 x 650 x 900	Hinged right lockable	£704
M2A2	35	800 x 650 x 900	Hinged	£896
M2A2L	35	800 x 650 x 900	Hinged lockable	£938
MBCC	40	1050/1050 x 650/650 x 900	Hinged	£1,142
MBCCCL	40	1050/1050 x 650/650 x 900	Hinged lockable	£1,184

Optional Extras

MKT Kick trim per 400mm £26

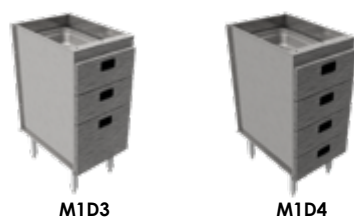
MBS Additional shelf £53

Cupboards with runners for pans



Model	Weight kg	Dimensions L x D x H mm	Description (Hinged / Locks)	Price
M1BL	25	400 x 650 x 900	Hinged left	£765
M1BLL	25	400 x 650 x 900	Hinged left lockable	£786
M1BR	25	400 x 650 x 900	Hinged right	£765
M1BRL	25	400 x 650 x 900	Hinged right lockable	£786

Drawers



Model	Weight kg	Dimensions L x D x H mm	Drawers	Price
M1D3	30	400 x 650 x 900	2 x 100mm 1 x 200mm	£1,122
M1D3L	30	400 x 650 x 900	3 drawers Lockable	£1,185
M1D4	30	400 x 650 x 900	4 x 100mm	£1,146
M1D4L	30	400 x 650 x 900	4 drawers Lockable	£1,209

Sinks



Model	Weight kg	Dimensions L x D x H mm	Sink Position	Price
MSUL	50	1200 x 650 x 900	Sink bowl to left	£1,763
MSULL	50	1200 x 650 x 900	sink left Lockable	£1,807
MSUR	50	1200 x 650 x 900	Hinged right	£1,763
MSURL	50	1200 x 650 x 900	Hinged right lockable	£1,807

Model	Weight kg	Dimensions L x D x H mm	Description (Hinged / Locks)	Price
MWHBL	20	400 x 650 x 900	Hinged left	£1,088
MWHBLL	20	400 x 650 x 900	Hinged left lockable	£1,109
MWHBR	20	400 x 650 x 900	Sink bowl to right	£1,088
MWHBRL	20	400 x 650 x 900	sink right lockable	£1,109

Optional Extras

MKT Kick trim per 400mm £26

Chef's Preparation Table

A solidly constructed work table providing a working height of 900mm. The unit comes complete with a bank of runners and chopping block, garnish rail & overshelf. The table also comes complete with castors. Containers for the garnish rack can be ordered separately.



Model	Weight kg	Dimensions L x D x H mm	Working Height mm	Price
CPT	40	1190 x 620 x 1530	900	£1,448

Optional Extras

GN Containers are available to suit the Garnish rail and the runners at an extra cost

Wall Bench and Centre Table Cupboards

A range of wall bench and centre tables complete with a full width ambient storage cupboard with sliding doors. Mobile for easy cleaning with an option for static legs. Tops manufactured from type 304 satin polished stainless steel with 40mm turn down. The wall bench models have a 50mm up-stand. The inside of the units are fitted with bright polished stainless steel for ease of cleaning, there is an adjustable mid shelf.



WBSC2

Model	Weight kg	Dimensions L x D x H mm	Price
WBSC2	53	823 x 650 x 900	£1,014
WBSC3	68	1151 x 650 x 900	£1,106
WBSC4	85	1479 x 650 x 900	£1,269
WBSC5	101	1807x 650 x 900	£1,503

Note: WBSC= wall bench cupboard.



CTSC3

Model	Weight kg	Dimensions L x D x H mm	Price
CTSC2	53	823 x 650 x 900	£984
CTSC3	68	1151 x 650 x 900	£1,085
CTSC4	85	1479 x 650 x 900	£1,236
CTSC5	101	1807x 650 x 900	£1,482

Note: CTSC= centre table cupboard.

Optional Extras

Door Lock **£99**

LEGS Legs to replace castors (must be stated at time of order) **No Extra Cost**

Note: Static model fitted with legs please add "S" to the product code.

700mm deep table top option

For table tops with a depth of 700mm please refer to Moffat Counter-Tek range of products, Counter-Tek brochure page 47 "back bar utility units" models: BSC2NVD, BSC2NVDH, BSC3NVD, BSC4NVD AND BSC5NVD.

Wall Mounted Products

Adjustable tiered wall shelving



One Tier				Two Tier				Three Tier			
Model	Weight kg	Dimensions L x D mm	Price	Model	Weight kg	Dimensions L x D mm	Price	Model	Weight kg	Dimensions L x D mm	Price
WS1/6	3	600 x 300	£118	WS2/6	5.5	600 x 300	£177	WS3/6	7.5	600 x 300	£237
WS1/9	4.5	900 x 300	£129	WS2/9	7.5	900 x 300	£198	WS3/9	11	900 x 300	£268
WS1/12	6	1200 x 300	£138	WS2/12	10.5	1200 x 300	£216	WS3/12	15	1200 x 300	£296
WS1/15	7.5	1500 x 300	£181	WS2/15	13	1500 x 300	£283	WS3/15	19	1500 x 300	£383
WS1/18	9	1800 x 300	£190	WS2/18	16	1800 x 300	£301	WS3/18	22.5	1800 x 300	£414

Wall shelving has a weight capacity of 50kg for every 1000mm in length depending on wall fixings. Usable shelf Area 300mm (overall size is 320mm to wall)

Shelving can be arranged in four different positions



Set in position "A"
(Set level with rear upturn and down turn on the ends)



Set in position "B"
(Set level with rear upturn and up turns on the ends)



Set in position "C"
(Set sloping with a front upturn and up turns on the ends)



Set in position "D"
(Set sloping with a front upturn and downturns on the ends)

Pot wall shelving



Model	Dimensions L x D mm	Price
PS9	900 x 300	£210
PS12	1200 x 300	£237
PS15	1500 x 300	£258
PS18	1800 x 300	£280

Shelving system displays a perforated surface to aid drying and cleaning, with an all stainless-steel construction welded and polished at stress points.

- Weight capacity of 50kg for every 1000mm in length depending on wall fixings.
- Usable area: Length x 300mm to wall
- 25mm diameter bright polished hanging rail under
- Gusset size 280mm with a 30mm flange on three sides for wall fixing

Wall shelving



MODEL	Dimensions L x D mm	PRICE
SWS9	900 x 300	£85
SWS12	1200 x 300	£94
SWS15	1500 x 300	£112
SWS18	1800 x 300	£131
SWS21	2100 x 300	£158
SWS24	2400 x 300	£166

Alternative lengths are available on request POA

- Simple interlocking design allows the shelf to be lifted off
- Easy to clean and meet food hygiene standards
- Safe working load 50kg for every 1000mm
- All stainless-steel construction,
- Anchor points for wall fixing
- Wall fixings not supplied

Microwave Shelf



MODEL	Dimensions L x D mm	PRICE
MWS1	500 x 450	£170

- Heavy Duty 1.6mm thick 304 type stainless steel
- Safe working load 65kg
- Fully welded and polished one-piece construction
- Easy to clean and meet food hygiene standards
- All stainless-steel construction, other sizes available on request (subject to cost variation)
- A commercial stainless-steel microwave shelf allows secure placement of microwave ovens
- within easy reach whilst saving valuable counter space.
- Complete with a cable port allowing a tidy path for mains cable to reach lower wall power sockets
- Eight anchor points for wall fixing
- Wall fixings not supplied

Mobile Racking

Mobile Racking (with adjustable runners)



AMR2/1

Model	Weight kg	Dimensions Ext. L x D x H mm	GN capacity Adjustable at 35mm segments	Price
AMRP	18	660 x 600 x 900	12 x 2x1 GN	£516
AMR2/1	19	660 x 600 x 1600	24 x GN1/1	£664
AMR1/1	18	545 x 400 x 1600	12 x GN1/1	£604

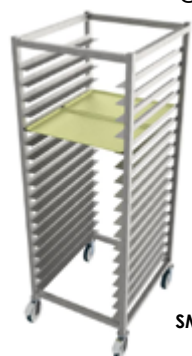


AMR1/1



AMRP

Mobile Racking (with fixed runners)



SMT

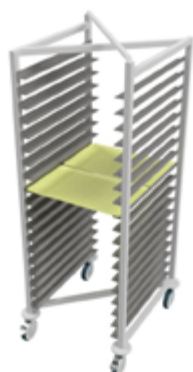
Model	Weight kg	Dimensions Ext. L x D x H mm	GN capacity Pitch Spacing 72mm	Price
SMT	26	672 x 600 x 1600	18 x 2/1 or 36 x 1/1 Gastronorm type trays	£842
SMG	26	672 x 600 x 1600	18 x 2/1 or 36 x 1/1 65mm deep GN type pans	£842

Note: Special sizes at extra cost



SMG

Zee Mobile Nesting Rack



ZMT

Model	Weight kg	Dimensions Ext. L x D x H mm	GN capacity Pitch Spacing 75mm	PRICE
ZMT	28	750 x 680 x 1705	19 x 2/1 Gastronorm type trays or 38 x 1/1 Gastronorm type trays	£993
ZMG	28	750 x 680 x 1705	19 x 2/1 65mm deep GN type pans or 38 x 1/1 65mm deep GN type pans	£993

Note: Special sizes at extra cost



ZMG

Six-S Space Saving Stainless Steel Shelving System

Solid Shelf System 1500mm high



Model	Dimensions L x D x H mm	Stainless Steel Grade	Price	Model	Dimensions L x D x H mm	Stainless Steel Grade	Price
6S6PL	600 x 520 x 1500	430	£472	6S6PLSS	600 x 520 x 1500	304	£560
6S9PL	900 x 520 x 1500	430	£539	6S9PLSS	900 x 520 x 1500	304	£680
6S12PL	1200 x 520 x 1500	430	£611	6S12PLSS	1200 x 520 x 1500	304	£758
6S15PL	1500 x 520 x 1500	430	£676	6S15PLSS	1500 x 520 x 1500	304	£881
6S18PL	1800 x 520 x 1500	430	£758	6S18PLSS	1800 x 520 x 1500	304	£1,010

Perforated Shelf System 1500mm high



Model	Dimensions L x D x H mm	Stainless Steel Grade	Price	Model	Dimensions L x D x H mm	Stainless Steel Grade	Price
6S6PF	600 x 520 x 1500	430	£490	6S6PFSS	600 x 520 x 1500	304	£577
6S9PF	900 x 520 x 1500	430	£570	6S9PFSS	900 x 520 x 1500	304	£697
6S12PF	1200 x 520 x 1500	430	£640	6S12PFSS	1200 x 520 x 1500	304	£809
6S15PF	1500 x 520 x 1500	430	£715	6S15PFSS	1500 x 520 x 1500	304	£923
6S18PF	1800 x 520 x 1500	430	£775	6S18PFSS	1800 x 520 x 1500	304	£1,054

Solid Shelf System 1800mm high



Model	Dimensions L x D x H mm	Stainless Steel Grade	Price	Model	Dimensions L x D x H mm	Stainless Steel Grade	Price
6S6PLH	600 x 520 x 1800	430	£485	6S6PLSSH	600 x 520 x 1800	304	£572
6S9PLH	900 x 520 x 1800	430	£550	6S9PLSSH	900 x 520 x 1800	304	£672
6S12PLH	1200 x 520 x 1800	430	£633	6S12PLSSH	1200 x 520 x 1800	304	£780
6S15PLH	1500 x 520 x 1800	430	£693	6S15PLSSH	1500 x 520 x 1800	304	£904
6S18PLH	1800 x 520 x 1800	430	£770	6S18PLSSH	1800 x 520 x 1800	304	£1,030

Recommended Max Capacity per shelf 900 Length 50kg, 1200 Length 50kg, 1500 Length 50kg, 1800 Length 40kg

Perforated Shelf System 1800mm high





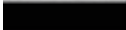
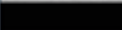
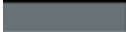
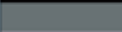
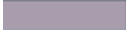
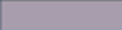












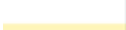
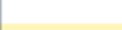
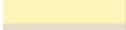
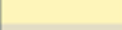














Model	Dimensions L x D x H mm	Stainless Steel Grade	Price	Model	Dimensions L x D x H mm	Stainless Steel Grade	Price
6S6PFH	600 x 520 x 1800	430	£502	6S6PFSSH	600 x 520 x 1800	304	£590
6S9PFH	900 x 520 x 1800	430	£576	6S9PFSSH	900 x 520 x 1800	304	£688
6S12PFH	1200 x 520 x 1800	430	£650	6S12PFSSH	1200 x 520 x 1800	304	£806
6S15PFH	1500 x 520 x 1800	430	£727	6S15PFSSH	1500 x 520 x 1800	304	£920
6S18PFH	1800 x 520 x 1800	430	£802	6S18PFSSH	1800 x 520 x 1800	304	£1,038

Optional Extras

PGF Set of 4, all swivel castors, 125mm dia, two with brakes £72

versicarte **PRO**



OPTIONAL COLOURS (*SUBJECT TO ADDITIONAL CHARGE)			
	RAL CODE	BS CODE	
	STAINLESS STEEL	N/A	
	BLACK	9005	
	MERLIN GREY	1804005	
	GOOSEWING GREY	7038	
	WEDGEWOOD BLUE	2205015	
	REGATTA BLUE	2604040	
	OCEAN BLUE	5001	
	NAVY BLUE	5003	
	FOREST GREEN	6002	
	AZTEC YELLOW	N/A	
	WHITE	9003	
	BUTTERMILK	1015	
	BAMBOO	N/A	
	TERRACOTTA	8004	
	VANDYKE BROWN	8014	
	POPPY RED	2002	
	MAHOGANY*	N/A	
	ACADEMY MAPLE*	N/A	
	LAMPRE BEECH*	N/A	



**Stock items dispatched
within 5 working days**

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

* Default Colour is Merlin Grey

** Extra cost applies to these finishes. Code WST £109

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

versicarte^{PRO}

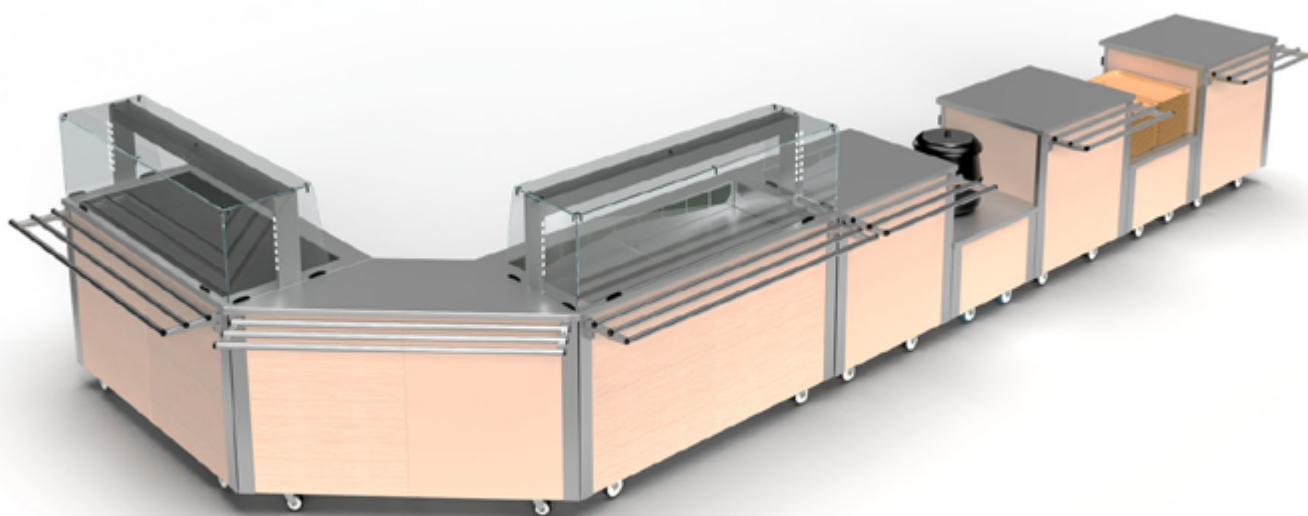
The **Versicarte PRO** range of modular heated, ambient and refrigerated units can be used singly or combined to create an attractive mobile servery counter. The units are constructed from stainless steel with a wide choice of attractive, but tough colour coated plastisol front and end panels.

The wide range of options allows most modules to be customised to your individual requirements. **Versicarte PRO** modules can be butted together to form a straight or angular service counter. Alternatively, stand alone units can be placed around the dining area to create a free-flow self-service environment.

Versicarte PRO are named for the versatility with options such as island refrigerated salad wells, Bains Marie units, cash sections and heated units as well as internal and external corner units and low level modules for children, there is no limit to the versatility of the Versicarte. Most Models are fitted with 2 metre cable and plug for 13AMP electric socket.

Many of the Versicarte units shown are available at a low level 800mm height suitable for children. Please add (B) to the end of the model code. ie VC4BM(B). Height = 800mm.

versicarte^{PRO}



Code of symbols



Plug & Go

Units designed complete with a 13amp plug and cable ready to use. power rating up to 2.9kw max.



Sahara Fan

Clever removable compact self contained heating cell used especially in hot cupboard type units and modern dry heat Bain-maries.



Radiated

Heated units with solid state type heating elements, Neo-Ceram thermo panel hot tops, hot dispensers, Bulk food institution trolleys etc.



Multi-Fan

Moffat oven's use a creative multi fan system design primarily for frozen and chilled food regeneration.



Residual Heat

Very efficient heating system, additional to the fully enclosed heating elements fitted under the Bain-marie Wells, excess residual hot air from the hot cupboard is also used to maintain temperature which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot spots.



Wet Heat

Electric bains-marie using hot water and steam, in the heating process. The open, bath-type is designed to hold Gastronorm pans and heats via multiple solid state immersion elements or elements fitted externally on the base of the bath



Tangential

Duplex tangential fan heating module. Providing a constant free flowing laminar of warm air recirculating through the cabinet. Heating system fitted on Grab & Go and Patisserie type display units.



Quartz Lamps

Over head gantry's fitted with special large electric heat lamps in which the envelope is made of quartz, which allows ultraviolet light to pass through it, with a bulb containing a halogen.



LED

Highly energy efficient – Less heat, more light, lower cost. Use less electricity for the same light output. 85% less electricity when compared to conventional lighting. Used extensively on refrigerated displays.



Ambient

Signifies neutral models that do not heat or cool, used for storage or display of food product at room temperature for example.



Polar Air Stream

The innovative Polar air stream system provides a constant, recirculating cold air curtain completely enveloping the display area. 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.



Eco-efficient

Refrigerated appliance charged with Hydrocarbon gas. Ozone friendly, economic and high efficiency.



Polar Plates

Units fitted with insulated wells to accommodate Gastronorm GN1/1 size Eutectic type packs. Moffat Polar Plates keep food chilled for 2 to 3 hours. Before use, the Polar Plates are charged for 8 to 12 hours in a deep freeze. If longer periods of operation are required, extra Polar Plates can be charged and used in rotation.

For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)

Bains Marie & Hot Cupboard (Dry heat)



All models have a 13amp power supply [Base/kids models at 800mm. add B to end of code]
Gastronorm Containers and lids are not supplied unless otherwise stated.



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	1/1 Gastronorm Capacity	Bain Marie kW	Hot Cupboard kW	Power Rating kW	Rating with gantry kW	Base Unit Price
VC2BM	45	830 x 680 x 900	930/740	2	0.75	0.9	1.65	1.87	£1,488
VC3BM	67	1158 x 680 x 900	930/740	3	1.0	0.9	1.9	2.34	£1,697
VC4BM	90	1486 x 680 x 900	930/740	4	1.0	0.9	1.9	2.56	£1,881
VC5BM	112	1814 x 680 x 900	930/740	5	1.1	0.9	2.0	2.88	£2,101

For total price, please add the base unit with the gantry option and any additional accessories together.
Gantry option must be ordered along with the base unit as they are supplied factory fitted.

Gantry Options

Curved glass type, open or closed front with quartz heated and illuminated gantry



	Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QG		£546	VC2QGF	£741	405	1	0.22
VC3QG		£638	VC3QGF	£830	405	2	0.44
VC4QG		£735	VC4QGF	£926	405	3	0.66
VC5QG		£844	VC5QGF	£1,033	405	4	0.88

Square glass type, open or closed front with quartz heated and illuminated gantry



	Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGS		£762	VC2QGSLF	£784	405	1	0.22
VC3QGS		£867	VC3QGSLF	£914	405	2	0.44
VC4QGS		£982	VC4QGSLF	£1,047	405	3	0.66
VC5QGS		£1,109	VC5QGSLF	£1,181	405	4	0.88

Deli curved or square glass type, closed front with quartz heated and illuminated gantry (shelf not heated)



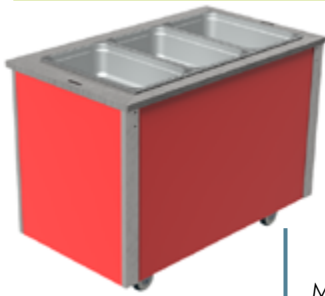
	Deli Curved Closed Front	Gantry Price	Deli Square Closed Front	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGD		£1,273	VC2QGDSL	£1,034	538	1	0.22
VC3QGD		£1,390	VC3QGDSL	£1,201	538	2	0.44
VC4QGD		£1,402	VC4QGDSL	£1,372	538	3	0.66
VC5QGD		£1,604	VC5QGDSL	£1,544	538	4	0.88

Island curved or square glass type, with quartz heated and illuminated gantry



	Island Curved	Gantry Price	Island Square	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGi		£1,433	VC2QGisL	£694	405	1	0.22
VC3QGi		£1,545	VC3QGisL	£896	405	2	0.44
VC4QGi		£1,684	VC4QGisL	£1,084	405	3	0.66
VC5QGi		£1,787	VC5QGisL	£1,111	405	4	0.88

Bains Marie & Hot Cupboard (Wet or Dry heat)



When supplied with no gantry all models have a 13amp power supply, when fitted with a heated gantry the Size 3 & 4 have a 16amp, and the Size 5 has a 32amp power supply. [Base/kids models at 800mm. add B to end of code]

Gastronorm Containers and lids are not supplied unless otherwise stated.



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	1/1 Gastronorm Capacity	Bain Marie kW	Hot Cupboard kW	Power Rating kW	Rating with gantry kW	Base Unit Price
VC2BMW	51	830 x 680 x 900	930/740	2	2 x 0.75	0.9	2.4	2.62	£2,067
VC3BMW	75	1158 x 680 x 900	930/740	3	2 x 1.0	0.9	2.9	3.34	£2,259
VC4BMW	101	1486 x 680 x 900	930/740	4	2 x 1.0	0.9	2.9	3.56	£2,501
VC5BMW	125	1814 x 680 x 900	930/740	5	2 x 1.0	0.9	2.9	3.78	£2,708

For total price, please add the base unit with the gantry option and any additional accessories together.
Gantry option must be ordered along with the base unit as they are supplied factory fitted.

Gantry Options

Curved glass type, open or closed front with quartz heated and illuminated gantry



Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QG	£546	VC2QGF	£741	405	1	0.22
VC3QG	£638	VC3QGF	£830	405	2	0.44
VC4QG	£735	VC4QGF	£926	405	3	0.66
VC5QG	£844	VC5QGF	£1,033	405	4	0.88

Square glass type, open or closed front with quartz heated and illuminated gantry



Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGSL	£762	VC2QGSLF	£784	405	1	0.22
VC3QGSL	£867	VC3QGSLF	£914	405	2	0.44
VC4QGSL	£982	VC4QGSLF	£1,047	405	3	0.66
VC5QGSL	£1,109	VC5QGSLF	£1,181	405	4	0.88

Deli curved or square glass type, closed front with quartz heated and illuminated gantry (shelf not heated)



Deli Curved Closed Front	Gantry Price	Deli Square Closed Front	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGD	£1,273	VC2QGDSL	£1,034	538	1	0.22
VC3QGD	£1,390	VC3QGDSL	£1,201	538	2	0.44
VC4QGD	£1,402	VC4QGDSL	£1,372	538	3	0.66
VC5QGD	£1,604	VC5QGDSL	£1,544	538	4	0.88

Island curved or square glass type, with quartz heated and illuminated gantry



Island Curved	Gantry Price	Island Square	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGi	£1,433	VC2QGiSL	£694	405	1	0.22
VC3QGi	£1,545	VC3QGiSL	£896	405	2	0.44
VC4QGi	£1,684	VC4QGiSL	£1,084	405	3	0.66
VC5QGi	£1,787	VC5QGiSL	£1,111	405	4	0.88

Hot Top & Hot Cupboard (Recessed stainless-steel solid top)

All models have a 13amp power supply [Base/kids models at 800mm. add B to end of code]



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	1/1 Gastronorm Capacity	Hot Top Element kW	Fan Element kW	Power Rating kW	Rating with gantry kW	Base Unit Price
VC2HTS	45	830 x 680 x 900	930/740	2	0.75	0.9	1.65	1.87	£1,562
VC3HTS	67	1158 x 680 x 900	930/740	3	1.0	0.9	1.9	2.34	£1,680
VC4HTS	90	1486 x 680 x 900	930/740	4	1.0	0.9	1.9	2.56	£1,984
VC5HTS	112	1814 x 680 x 900	930/740	5	1.10	0.9	2.0	2.88	£2,226

For total price, please add the base unit with the gantry option and any additional accessories together.
Gantry option must be ordered along with the base unit as they are supplied factory fitted.

Gantry Options

Curved glass type, open or closed front with quartz heated and illuminated gantry



Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QG	£546	VC2QGF	£741	405	1	0.22
VC3QG	£638	VC3QGF	£830	405	2	0.44
VC4QG	£735	VC4QGF	£926	405	3	0.66
VC5QG	£844	VC5QGF	£1,033	405	4	0.88

Square glass type, open or closed front with quartz heated and illuminated gantry



Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGS	£762	VC2QGSF	£784	405	1	0.22
VC3QGS	£867	VC3QGSF	£914	405	2	0.44
VC4QGS	£982	VC4QGSF	£1,047	405	3	0.66
VC5QGS	£1,109	VC5QGSF	£1,181	405	4	0.88

Deli curved or square glass type, closed front with quartz heated and illuminated gantry (shelf not heated)



Deli Curved Closed Front	Gantry Price	Deli Square Closed Front	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGD	£1,273	VC2QGDSL	£1,034	538	1	0.22
VC3QGD	£1,390	VC3QGDSL	£1,201	538	2	0.44
VC4QGD	£1,402	VC4QGDSL	£1,372	538	3	0.66
VC5QGD	£1,604	VC5QGDSL	£1,544	538	4	0.88

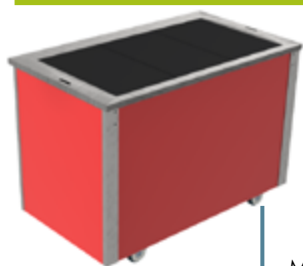
Island curved or square glass type, with quartz heated and illuminated gantry



Island Curved	Gantry Price	Island Square	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGi	£1,433	VC2QGisL	£694	405	1	0.22
VC3QGi	£1,545	VC3QGisL	£896	405	2	0.44
VC4QGi	£1,684	VC4QGisL	£1,084	405	3	0.66
VC5QGi	£1,787	VC5QGisL	£1,111	405	4	0.88

Hot Top & Hot Cupboard (Neo Ceram top)

All models have a 13amp power supply [Base/kids models at 800mm. add B to end of code]



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	1/1 Gastronorm Capacity	Neo-Ceram Hot Plates w	Hot Cupboard kW	Power Rating kW	Rating with gantry kW	Base Unit Price
VC2HT	55	830 x 680 x 900	930/740	2	2 x 0.18	0.9	1.26	1.48	£1,814
VC3HT	82	1158 x 680 x 900	930/740	3	3 x 0.18	1.5	2.04	2.48	£2,149
VC4HT	110	1486 x 680 x 900	930/740	4	4 x 0.18	1.5	2.22	2.88	£2,496
VC5HT	137	1814 x 680 x 900	930/740	5	5 x 0.18	0.9	1.8	2.68	£2,848

For total price, please add the base unit with the gantry option and any additional accessories together.
Gantry option must be ordered along with the base unit as they are supplied factory fitted.

Gantry Options

Curved glass type, open or closed front with quartz heated and illuminated gantry



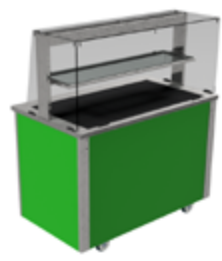
Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QG	£546	VC2QGF	£741	405	1	0.22
VC3QG	£638	VC3QGF	£830	405	2	0.44
VC4QG	£735	VC4QGF	£926	405	3	0.66
VC5QG	£844	VC5QGF	£1,033	405	4	0.88

Square glass type, open or closed front with quartz heated and illuminated gantry



Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGSL	£762	VC2QGSLF	£784	405	1	0.22
VC3QGSL	£867	VC3QGSLF	£914	405	2	0.44
VC4QGSL	£982	VC4QGSLF	£1,047	405	3	0.66
VC5QGSL	£1,109	VC5QGSLF	£1,181	405	4	0.88

Deli curved or square glass type, closed front with quartz heated and illuminated gantry (shelf not heated)



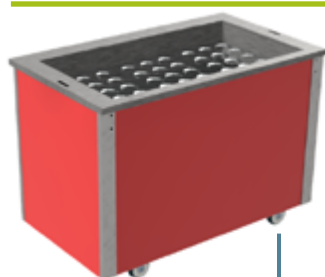
Deli Curved Closed Front	Gantry Price	Deli Square Closed Front	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGD	£1,273	VC2QGDSL	£1,034	538	1	0.22
VC3QGD	£1,390	VC3QGDSL	£1,201	538	2	0.44
VC4QGD	£1,402	VC4QGDSL	£1,372	538	3	0.66
VC5QGD	£1,604	VC5QGDSL	£1,544	538	4	0.88

Island curved or square glass type, with quartz heated and illuminated gantry



Island Curved	Gantry Price	Island Square	Gantry Price	Height above top	No of 220w lamps	Gantry Power Rating kW
VC2QGi	£1,433	VC2QGiSL	£694	405	1	0.22
VC3QGi	£1,545	VC3QGiSL	£896	405	2	0.44
VC4QGi	£1,684	VC4QGiSL	£1,084	405	3	0.66
VC5QGi	£1,787	VC5QGiSL	£1,111	405	4	0.88

Polar Wells



All models have a 13amp power supply [Base/kids models at 800mm. add B to end of code]

(Models with a deep well fitted with eutectic polar plates with an ambient storage cupboard under)



MODEL	Weight kg	Dimensions L x D x H mm	with trayslide up/down	1/1 Gastronorm Capacity	Power Rating kW	Rating with gantry kW	Base Unit Price
VC2PW	58	830 x 680 x 900	930/740	2	N/A	0.023	£1,530
VC3PW	87	1158 x 680 x 900	930/740	3	N/A	0.027	£1,907
VC4PW	117	1486 x 680 x 900	930/740	4	N/A	0.032	£2,296
VC5PW	145	1814 x 680 x 900	930/740	5	N/A	0.037	£2,698

For total price, please add the base unit with the gantry option and any additional accessories together.
Gantry option must be ordered along with the base unit as they are supplied factory fitted.

Gantry Options

Curved glass type, open or closed front with LED illuminated gantry



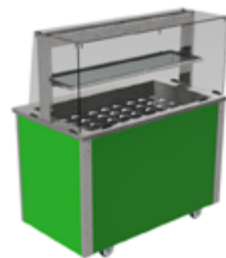
Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	Gantry Power Rating kW
VC2LG	£524	VC2LGF	£708	405	0.023
VC3LG	£555	VC3LGF	£739	405	0.027
VC4LG	£582	VC4LGF	£766	405	0.032
VC5LG	£614	VC5LGF	£798	405	0.037

Square glass type, open or closed front with LED illuminated gantry



Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	Gantry Power Rating kW
VC2LGS	£717	VC2LGSLF	£735	405	0.023
VC3LGS	£775	VC3LGSLF	£811	405	0.027
VC4LGS	£806	VC4LGSLF	£873	405	0.032
VC5LGS	£855	VC5LGSLF	£905	405	0.037

Deli curved or square glass type, closed front with LED illuminated gantry (shelf not chilled)



Deli Curved Closed Front	Gantry Price	Deli Square Closed Front	Gantry Price	Height above top	Gantry Power Rating kW
VC2LGD	£1,120	VC2LGDSL	£945	538	0.023
VC3LGD	£1,146	VC3LGDSL	£1,052	538	0.027
VC4LGD	£1,151	VC4LGDSL	£1,106	538	0.032
VC5LGD	£1,313	VC5LGDSL	£1,259	538	0.037

Island curved or square glass type, with LED illuminated gantry



Island Curved	Gantry Price	Island Square	Gantry Price	Height above top	Gantry Power Rating kW
VC2LGi	£1,420	VC2LGISL	£681	405	0.023
VC3LGi	£1,469	VC3LGISL	£820	405	0.027
VC4LGi	£1,541	VC4LGISL	£941	405	0.032
VC5LGi	£1,568	VC5LGISL	£968	405	0.037

Refrigerated Well



All models have a 13amp power supply [Base/kids models at 800mm. add B to end of code]

Units sited against a rear wall with controls on the front Add **FC** to the code.

Units without a gantry sited with the front against a low wall or serving hatch add **NG**.

* **Special configurations** Size 2 models are not available in Front Controls (**FC**) or No Gantry (**NG**).



All size 2 refrigerated models come standard with straight-through ventilation. To ensure proper airflow, the air vents must remain unobstructed and easily accessible for coil cleaning.

Size 3, 4, & 5 have the ventilation on the operator's side.

For more information, please contact our sales department.

Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	1/1 Gastronorm Capacity	Power Rating kW	Rating with gantry kW	Base Unit Price
VC2RW*	95	830 x 680 x 900	930/740	N/A	1.2	1.22	£4,021
VC3RW	125	1158 x 680 x 900	930/740	N/A	1.2	1.23	£4,350
VC4RW	155	1486 x 680 x 900	930/740	N/A	1.2	1.23	£4,809
VC5RW	185	1814 x 680 x 900	930/740	N/A	1.5	1.53	£5,546

For total price, please add the base unit with the gantry option and any additional accessories together.
Gantry option must be ordered along with the base unit as they are supplied factory fitted.

Gantry Options

Curved glass type, open or closed front with LED illuminated gantry



	Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	Gantry Power Rating kW
VC2LG		£524	VC2LGF	£708	405	0.023
VC3LG		£555	VC3LGF	£739	405	0.027
VC4LG		£582	VC4LGF	£766	405	0.032
VC5LG		£614	VC5LGF	£798	405	0.037

Square glass type, open or closed front with LED illuminated gantry



	Open front	Gantry Price	Closed front with glass ends	Gantry Price	Height above top	Gantry Power Rating kW
VC2LGSL		£717	VC2LGSFL	£735	405	0.023
VC3LGSL		£775	VC3LGSFL	£811	405	0.027
VC4LGSL		£806	VC4LGSFL	£873	405	0.032
VC5LGSL		£855	VC5LGSFL	£905	405	0.037

Deli curved or square glass type, closed front with LED illuminated gantry (shelf not chilled)



	Deli Curved Closed Front	Gantry Price	Deli Square Closed Front	Gantry Price	Height above top	Gantry Power Rating kW
VC2LGD		£1,120	VC2LGDSL	£945	538	0.023
VC3LGD		£1,146	VC3LGDSL	£1,052	538	0.027
VC4LGD		£1,151	VC4LGDSL	£1,106	538	0.032
VC5LGD		£1,313	VC5LGDSL	£1,259	538	0.037

Island curved or square glass type, with LED illuminated gantry



	Island Curved	Gantry Price	Island Square	Gantry Price	Height above top	Gantry Power Rating kW
VC2LGi		£1,420	VC2LGISL	£681	405	0.023
VC3LGi		£1,469	VC3LGISL	£820	405	0.027
VC4LGi		£1,541	VC4LGISL	£941	405	0.032
VC5LGi		£1,568	VC5LGISL	£968	405	0.037

Refrigerated Display (3 Shelf and chilled well)

All models have a 13amp power supply [Base/kids models at 800mm. add B to end of code]



Curved glass type, open or closed front with LED illumination and rear sliding doors



Open front	Price	Closed front	Price	Weight kg	Dimensions L x D x H mm	Power Rating kW
VC2RD	£6,315	VC2RDF	£6,284	110	830 x 680 x 1650	1.5
VC3RD	£6,940	VC3RDF	£7,242	150	1158 x 680 x 1650	1.7
VC4RD	£7,749	VC4RDF	£8,084	190	1486 x 680 x 1650	1.7
VC5RD	£8,417	VC5RDF	£8,782	230	1814 x 680 x 1650	1.7

All size 2 refrigerated models come standard with straight-through ventilation. To ensure proper airflow, the air vents must remain unobstructed and easily accessible for coil cleaning.

Size 3, 4, & 5 have the ventilation on the operator's side.

For more information, please contact our sales department.

Curved glass type, open front with front controls, a solid back and LED illumination,



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	Power Rating kW	Price
VC3RDFC	150	1158 x 680 x 1650	930/740	1.7	£6,600
VC4RDFC	190	1486 x 680 x 1650	930/740	1.7	£7,305
VC5RDFC	230	1814 x 680 x 1650	930/740	1.7	£7,896

Square glass type, open or closed front with LED illumination and rear sliding doors



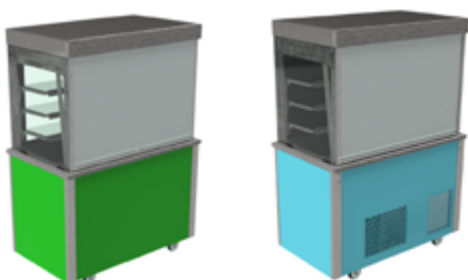
Open front	Price	Closed front	Price	Weight kg	Dimensions L x D x H mm	Power Rating kW
VC2RDSL	£6,199	VC2RDSLFC	£6,301	110	830 x 680 x 1655	1.5
VC3RDSL	£7,273	VC3RDSLFC	£7,457	150	1158 x 680 x 1655	1.7
VC4RDSL	£8,086	VC4RDSLFC	£8,294	190	1486 x 680 x 1655	1.7
VC5RDSL	£8,778	VC5RDSLFC	£9,034	230	1814 x 680 x 1655	1.7

Square glass type, open front with front controls, a solid back and LED illumination



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	Power Rating kW	Price
VC3RDSLFC	150	1158 x 680 x 1655	930/740	1.7	£6,808
VC4RDSLFC	190	1486 x 680 x 1655	930/740	1.7	£7,544
VC5RDSLFC	230	1814 x 680 x 1655	930/740	1.7	£8,168

Lockable shutter door and rear sliding doors, or
Lockable shutter door with front controls and a solid back



Sliding Doors to rear	Price	Front Controls	Price	Weight kg	Dimensions L x D x H mm	Power Rating kW
VC2RDSA	£6,998	-	-	120	830 x 680 x 1755	1.5
VC3RDSA	£8,056	VC3RDSAFC	£7,689	165	1158 x 680 x 1755	1.7
VC4RDSA	£8,919	VC4RDSAFC	£8,577	210	1486 x 680 x 1755	1.7
VC5RDSA	£9,725	VC5RDSAFC	£9,114	255	1814 x 680 x 1755	1.7



Heated Display (3 heated upper shelves. and a neutral bottomdeck)

All models have a 13amp power supply [Base/kids models at 800mm. add B to end of code]

Heated Grab & Go display units with ambient storage cupboard under. These display models have LED illumination for increased food presentation. The three heated upper shelves are perfect for attractively displaying hot foods such as soup, pies, pasties, and pastries. With a neutral bottom deck area which is great for displaying sweet pastry's like croissants and pain au chocolate. Designed to match Moffat refrigerated display units complete with rear sliding doors for easy back of counter food loading. The unique Moffat anodised alloy heat radiating shelf system provides a constant heat source for holding pre-heated food at a safe, regulated temperature while retaining taste and freshness.

Curved glass type, open or closed front with LED illumination and rear sliding doors



	Open front	Price	Closed front	Price	Weight kg	Dimensions L x D x H mm	Power Rating kW
	VC2HD	£3,696	VC2HDF	£3,880	90	830 x 680 x 1650	1.05
	VC3HD	£4,032	VC3HDF	£4,276	125	1158 x 680 x 1650	1.50

VC2HD

VC2HD Rear



VC3HD




VC2HDF



VC3HDF

Square glass type, open or closed front with LED illumination and rear sliding doors



	Open front	Price	Closed front	Price	Weight kg	Dimensions L x D x H mm	Power Rating kW
	VC2HDSL	£3,980	VC2HDSLFL	£4,048	90	830 x 680 x 1655	1.05
	VC3HDSL	£4,332	VC3HDSLFL	£4,492	125	1158 x 680 x 1655	1.50

VC2HDSL



VC3HDSL



VC3HDSLFL



Model with a Hot cupboard, plate dispenser, two spiked meat pads and five smaller Bain-marie pans for veg & gravy



Curved Glass	Price	Weight kg	Dimensions L x D x H mm	with trayslide up/down	Bain Marie	Hot Cupboard	Lights	Power Rating kW
VC4CS	£3,427	100	1486 x 680 x 1443	930/740	1.0	0.9	2 x 500	2.9



Square Glass	Price	Weight kg	Dimensions L x D x H mm	with trayslide up/down	Bain Marie	Hot Cupboard	Lights	Power Rating kW
VC4CSSL	£3,700	100	1486 x 680 x 1443	930/740	1.0	0.9	2 x 500	2.9

Designed specifically for a carvery type food service with a hot cupboard, over head heated gantry, integrated twin spiked carvery pads, three 1/3 and two 1/6 bainmarie type containers for veg sauces etc, and a pop up heated plate dispenser.

The pop up plates system has a multi spring floating platform, lift off top plate and the next one automatically moves up into position. Designed for the storage and dispensing of any size or shape of plate, be it round, oval, square or designer shape, that can fit within a 305mm (12") square.

Soup Station

All models have a 13amp power supply [Base/kids models at 800mm. add B to end of code]



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	Power Rating kW	Price
VC2SS	45	830 x 680 x 900	930/740	0.7	£1,798

The soup dispenser is designed to keep 'pre-cooked' soups, sauces, and gravy at serving temperature using built in elements that guarantee even heat distribution. Along with a removable drip tray which aids cleaning, they also come supplied with the 4,5 litre stainless steel pots, complete with stainless steel lids.

Hot Cupboard (Stainless Steel Plain Top)



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	1/1 Pan Capacity	Hot Cupboard kW	Rating kW	Price
VC2HC	34	830 x 680 x 900	930/740	2	0.9	0.9	£1,425
VC3HC	51	1158 x 680 x 900	930/740	3	1.5	1.5	£1,622
VC4HC	68	1486 x 680 x 900	930/740	4	1.5	1.5	£1,832
VC5HC	85	1814 x 680 x 900	930/740	5	1.9	1.9	£2,056

Plate dispenser

[Base/kids models at 800mm. add B to end of code]



Model	Capacity	Weight kg	Dimensions L x D x H mm	Height above top (mm)	Electrical Supply	Power Rating kW	Price
VC2PDH	2 x 65	58	830 x 680 x 1046	146	13amp	1.2	£2,301
VC2PDA	2 x 65	57	830 x 680 x 950	50	N/A	N/A	£1,827

Crockery dispensers

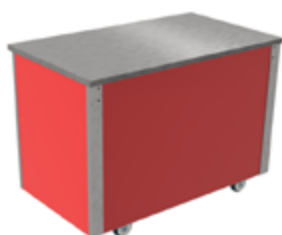


Model	Capacity	Weight kg	Dimensions L x D x H mm	Height above top (mm)	Electrical Supply	Power Rating kW	Price
VC2CDH	2 x 65	56	830 x 680 x 939	30	13amp	1.2	£2,218
VC2CDA	2 x 65	56	830 x 680 x 927	30	N/A	N/A	£1,734

Storage Cupboard (Ambient)

[Base/kids models at 800mm. add B to end of code]

When supplied with a gantry all models have a 13amp power



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	1/1 Pan Capacity	Price
VC2SC	30	830 x 680 x 900	930/740	2	£1,048
VC3SC	45	1158 x 680 x 900	930/740	3	£1,227
VC4SC	60	1486 x 680 x 900	930/740	4	£1,442
VC5SC	75	1814 x 680 x 900	930/740	5	£1,635

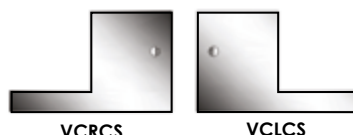
Cashier Sections

Models with a recess for cashier, top cable port and double 13amp electrical sockets for till facilitation



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	Power Rating kW	Price
VCRCS (right)	60	1158 x 680 x 900	930/740	2.9	£1,169
VCLCS (left)	60	1158 x 680 x 900	930/740	2.9	£1,169

Plan View



Cashier Section with Cable Port and Double Electrical Socket. (R) denotes right handed, (L) denotes left handed.

Corner Sections (Ambient)

Models designed to set a linear counter off at 90 or 45 degrees



Model	Weight kg	Dimensions L x D x H mm	with trayslide up/down	Price
VCCU90	65	1382 x 481 x 900	930/740	£918
VCCU45	75	963 x 628 x 900	930/740	£882

Low Level Section (Ambient)

Model designed at a low level, ideal as a tray pick up station or for large tabletop equipment like soup kettles etc.



Model	Weight kg	Dimensions L x D x H mm	Price
VCLL	25	680 x 680 x 500	£662

Note: VCLL not available at 800 mm high

Power station

When multiple power sockets are unavailable the power station unit allows multiple Verisicarte -Pro units to be powered up from one mains supply point.

Fitted internally with an MCB unit, complete with a specified number of multiple power extension cables.

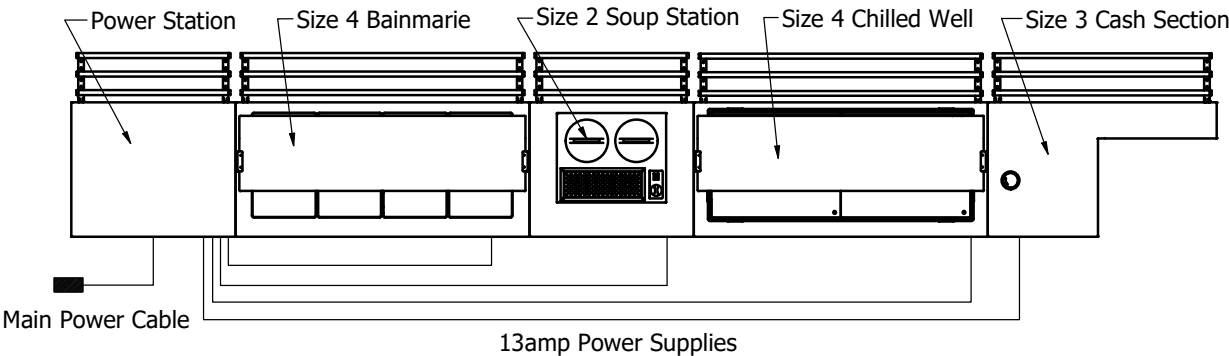
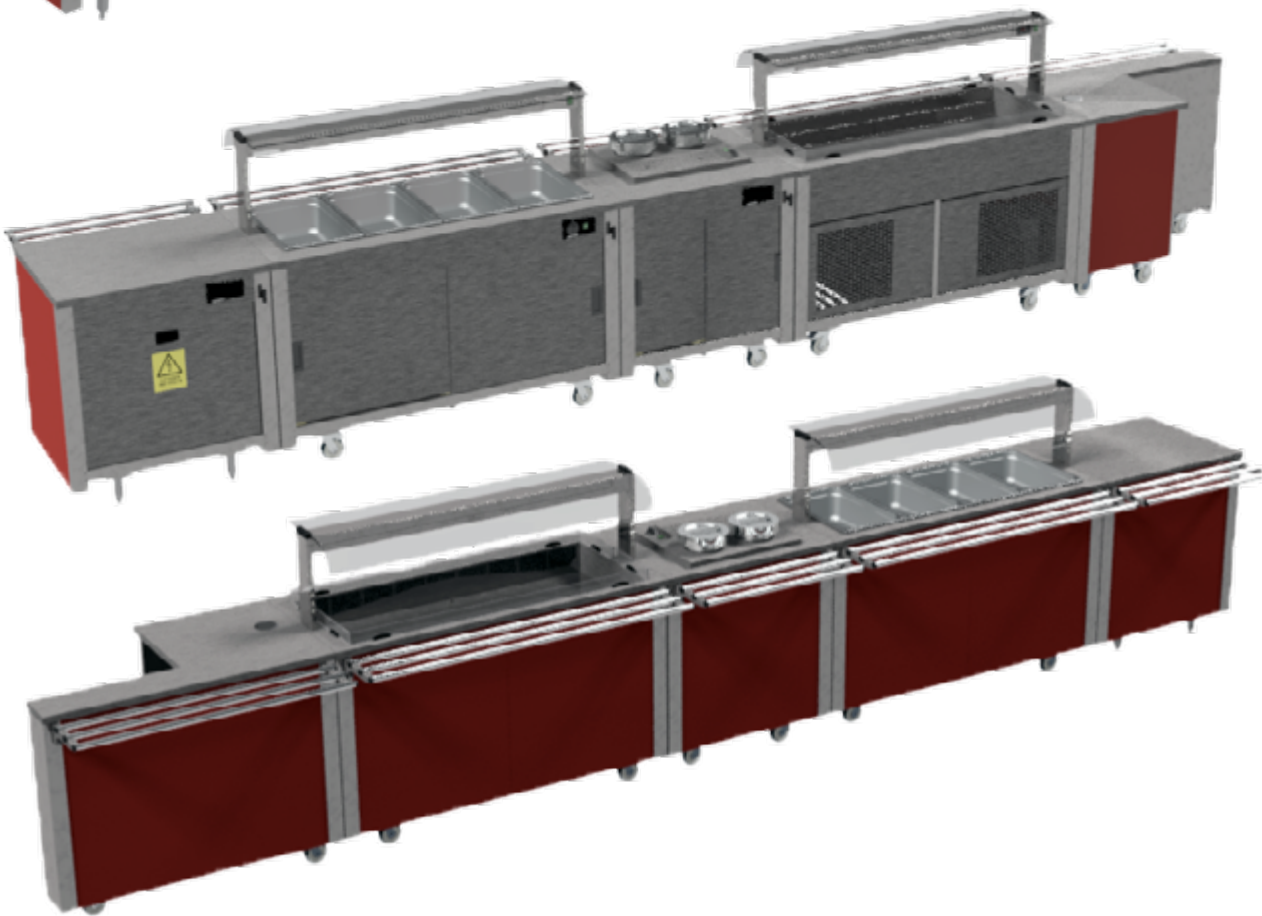
The various Versicarte-Pro units are simply pushed in line with the power station unit, brakes applied and the extension cables run along underneath.

The unit is also supplied with a single mains power cable of specified size ready to be hard wired into the main power outlet on site.



Model	Weight kg	Dimensions L x D x H mm	Price
VC2PS	60	830 x 680 x 900	POA

- Note:**
- Vericarte Pro units intended specifically to work with a VC2PS system must be ordered with special 16amp type plugs not the standard 13amp type.
 - For safety this unit is static (not mobile) and installation plans must allow a safe position within 3m of the onsite main power supply.



Cutlery & Tray Pickup Point (Ambient)



Model	Weight kg	Dimensions L x D x H mm	Price
VCCT (Base Unit with a D4CC Cutlery Unit)	35	830 x 680 x 900	£1,160

Cutlery Station (Ambient)

The Moffat 3 Tier Cutlery Trolley, an ideal solution for schools. With 12 spacious compartments, this unit minimizes the need for frequent refills, saving you time and effort. In busy school dining halls, where lunchtime is a significant event that requires efficiency, this trolley creates a stress-free and streamlined environment. Not only does it offer ample storage space, but it is also equipped with castors for easy mobility. When it's time for a refill, you can quickly and efficiently move the trolley between different areas. Once in place, you can securely lock the castors to keep the trolley stable. Designed to match the Moffat Clearing Station with a sleek and attractive appearance, this unit seamlessly blends into any existing decor. Additionally, it is easy to wipe clean, ensuring hygiene and keeping your resources clean and safe for the students and children.

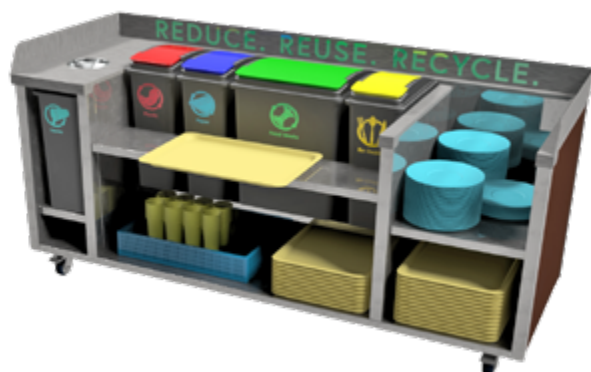


Model	Weight kg	Dimensions L x D x H mm	Price
VCCX	35	668 x 650 x 996	£1,061
VCCXB	30	668 x 650 x 896	£1,061

This cutlery storage solution promotes independence and helps children develop a routine by providing them with a designated place to easily locate the utensils they need.

Clearing Station (Ambient)

Model designed for waste management, complete with multiple recycling bins and tray & plate return storage



Complete with recycle bins with symbols for:

- Turquoise – Liquids
- Red – Plastics
- Blue – Paper
- Green – Food Waste
- Yellow – Non recyclable (cutlery)

Model	Weight kg	Dimensions L x D x H mm	Price
VCCS	65	1764 x 650 x 996	£1,713
VCCSB	55	1764 x 650 x 896	£1,713

"Get involved"

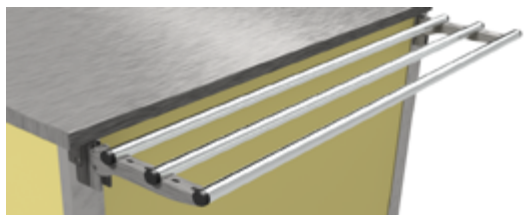
Disposing of school waste in a cleaner, more sustainable way is now easier and cheaper with this specially designed mobile recycle station.

Involving teachers and children in recycling schemes to improve the environment can be fun. Educating children about the importance of recycling and the environment provides a path to a greener future.

Recycling schemes in schools are vital to help improve the environment and reduce spending on waste disposal.

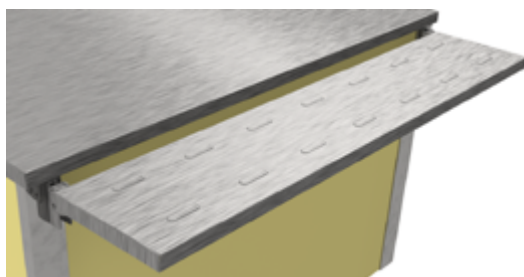
Accessories

Tray Rails



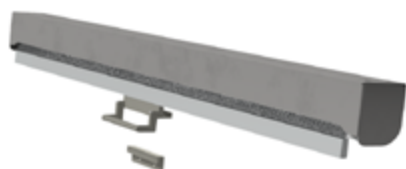
Model	Matching Unit size	Length mm	Depth mm	Price
VC2TR	2	780	250	£142
VC3TR	3 & cash sections	1108	250	£150
VC4TR	4	1436	250	£160
VC5TR	5	1764	250	£169
VC90TR	VCCU90	1298	250	£160
VC45TR	VCCU45	889	250	£135

Tray Slide



Model	Matching Unit Size	Length mm	Depth mm	Price
VC2TS	2	780	250	£145
VC3TS	3 & cash sections	1108	250	£156
VC4TS	4	1436	250	£170
VC5TS	5	1764	250	£188
VC90TS	VCCU90	1298	250	£170
VC45TS	VCCU45	889	250	£156

Night Blinds for Multi-Tier Displays



Model	Refrigerated Display Matching Unit	Material Length mm	Price
NB2	2	692	£185
NB3	3	1020	£195
NB4	4	1348	£215
NB5	5	1676	£235

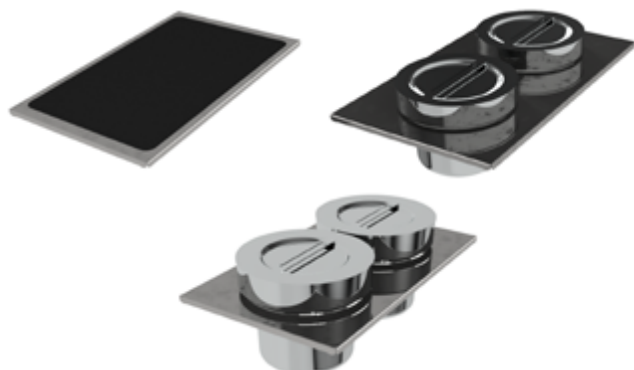
Refrigerated well adaptors (pans not included)



Model	Description	Price
DGPA	3 x GN1/3 Adaptor note pans not included	£90

Note: When units are supplied with pan adaptors the small perspex screen which normally surrounds the display well is not required

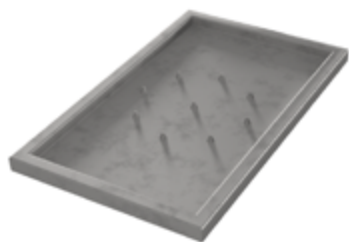
Bains Marie adaptors



Model	Description	Price
DNCA	Neo-Ceram top adaptor	£176
DRP4	Round pot adaptor with two 4 litre pans and lids	£172
DRP7	Round pot adaptor with two 7 litre pans and lids	£228

Accessories

Hot plate adaptors



Model	Description	Price
VCCP	Spiked carvery pad	£193

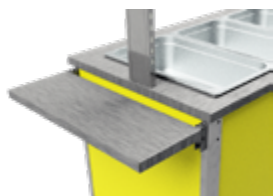
Note: Carving Pads are designed to be used on Neo-Ceram hot plates not suitable for versicarte PRO bains marie units

Polar plates for polar well



Model	Description	Price
PPGAST	Eutectic plate GN1/1	£152

End Shelf



VPESR

Shown fitted on the operators right hand

Model	Description	Price
VPESR	End Shelf (right hand)	£235
VPESL	End Shelf (left hand)	£235

Deli Options

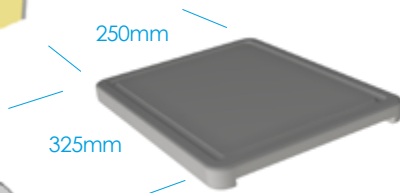
Note: These Deli options are only suitable for Refrigerated or Polar well models.



Use DPSA type shelf when units are supplied with pan adaptors

Use DPS type shelf is the standard option for all standard chilled deli and chilled well units. If pan adaptors are required then use DPSA type

Model	Description	Model	Description	Price
D2PSA	Prep shelf & chop board size 2	D2PS	Prep shelf & chop board size 2	£264
D3PSA	Prep shelf & chop board size 3	D3PS	Prep shelf & chop board size 3	£275
D4PSA	Prep shelf & chop board size 4	D4PS	Prep shelf & chop board size 4	£286
D5PSA	Prep shelf & chop board size 5	D5PS	Prep shelf & chop board size 5	£300



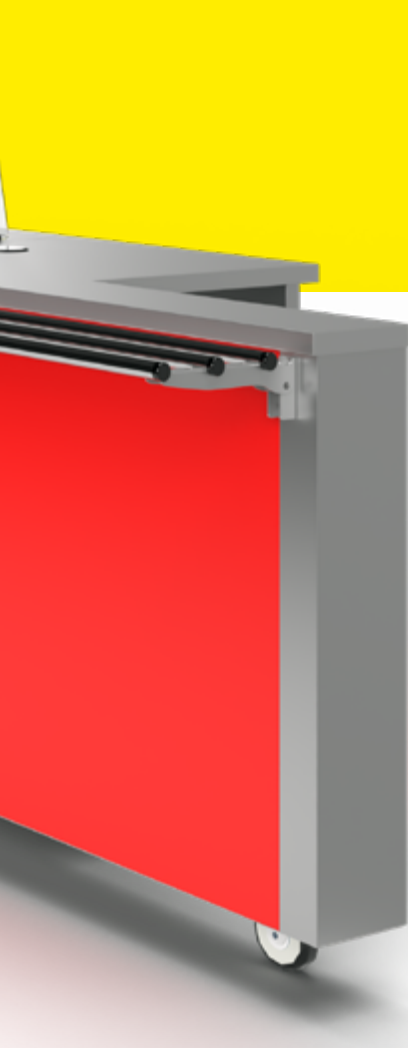
Model	Description	Price
DCB	Extra chopping board	£124

Model	Description	Price
D2DD	Sliding rear Perspex doors size 2	£409
D3DD	Sliding rear Perspex doors size 3	£469
D4DD	Sliding rear Perspex doors size 4	£514
D5DD	Sliding rear Perspex doors size 5	£549



Happy Host Range

Happy Host



Code of symbols



Plug & Go

Units designed complete with a 13amp plug and cable ready to use, power rating up to 2.9kw max.



Radiated

Heated units with solid state type heating elements, Neo-Ceram thermo panel hot tops, hot dispensers, Bulk food institution trolleys etc.



Polar Air Stream

The innovative Polar air stream system provides a constant, recirculating cold air curtain completely enveloping the display area. 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.



Polar Plates

Units fitted with insulated wells to accommodate Gastronorm GN1/1 size Eutectic type packs. Moffat Polar Plates keep food chilled for 2 to 3 hours. Before use, the Polar Plates are charged for 8 to 12 hours in a deep freeze. If longer periods of operation are required, extra Polar Plates can be charged and used in rotation.



LED

Highly energy efficient – Less heat, more light, lower cost. Use less electricity for the same light output. 85% less electricity when compared to conventional lighting. Used extensively on refrigerated displays.



Ambient

Signifies neutral models that do not heat or cool, used for storage or display of food product at room temperature for example.



Eco-efficient

Refrigerated appliance charged with Hydrocarbon gas. Ozone friendly, economic and high efficiency.

For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)

Happy Host

An innovative compact system offering pupils the chance to pick up a nutritious breakfast from a mobile cart before class. These Grab & Go units are ideal for holding cereal, toast, porridge, fruits and cold drinks. A recent study by Researchers from Glasgow Caledonian University found that many children skip breakfast completely and these students were then less able to concentrate, lacked energy and were less engaged in learning.

The breakfast club units provide a service that is used and welcomed widely by staff and pupils alike. Pupils can help themselves to food either before the start of the school day or during the first half hour. The breakfast model can also be used during lunch or for any other food service opportunities like after school clubs. Vertical service merchandisers, mobile and compact. These units are designed to provide an outlet for food in schools. These sharp styled units are perfect for breakfast /lunch clubs and afternoon snacks.

The hygiene free standing mobile design is made from bright polished stainless steel and incorporates robust insulated display shelving. It provides easy access for cereals, pre-packed snacks and cool drinks. Chilled food and drinks are stored on the unique removeable and interchangeable Moffat Polar Plates. Warm snacks are held on removeable Thermo pads. Self contained the vertical mobile design is ideal for social distancing. There are two models in the range, one at 1500mm high with four shelves and one with a work top height of 900mm which has two shelves and a handy serving area complete with a tall rear up-stand fitted with twin cereal dispensers.



HH1B

Happy Host Breakfast Club

Model	Weight kg	Description	Dimensions L x D x H mm	Electrical Supply	Price
HH1B	85	2 chilled 2 hot shelves	650 x 566 x 1500	N/A	£2,112



Comprising of four display shelves two with polar plates and two with thermo heat pads and GN toast trays



HH1SB

Happy Host Breakfast Club

Model	Weight kg	Description	Dimensions L x D x H mm	Electrical Supply	Price
HH1SB	65	1 chilled 1 hot shelves with twin cereal dispenser	650 x 566 x 1500	N/A	£1,914



Comprising of a worktop with rear high upstand, two display shelves underneath one fitted with polar plates one with thermo heat pads and GN toast tray.

Twin Cereal dispensers fitted to the rear upstand.

Features

- Superstructure complete externally and internally in bright polished stainless steel.
- Features removable and interchangeable Thermo pads and Moffat eutectic polar plates
- Point of service / display ticket strips on each shelf.
- Mobile all swivel castors two with brakes.
- Push Pull handles for easy mobility
- Fully insulated.



Vertical service merchandiser, mobile and compact. These units are designed to provide a self service outlet for both hot and cold foods.

The Happy Host Range can be used individual where space is tight or as a slim line companion to the Moffat Linear Versicatre-Plus range of servery units.

Low height display shelving allows disabled access grab and go.

A mobile and light weight design which is ideal for pop up grab and go retail stations. Multiple units can be lined up together to form a compact display.

Multi-deck cabinet designed to look sharp and sophisticated and take up minimal space. Customers select what they want simply and fast. Proper temperatures are maintained automatically and efficiently to prevent spoilage. The small foot print allows units to be positioned apart which is ideal for social distancing and allows customers to choose what they require and pay for it without anyone else touching the food.

Happy Host is the perfect solution for cafes, small shops and garage forecourts where space and speed of service is of the utmost importance.



HH1H

Happy Host Heated



Model	Weight kg	Dimensions L x D x H mm	Electrical Supply	Power Rating kw	Price
HH1H	95	650 x 528 x 1500	13amp	2.85	£2,475

- Heated display units are ideal for pies, pastries and pastries.
- Features individual temperature adjustable anodised alloy radiated shelving.
- Fully insulated.
- Maintaining the core product temperatures.



HH1C

Happy Host Chilled



Model	Weight kg	Dimensions L x D x H mm	Electrical Supply	Power Rating kw	Price
HH1C	110	650 x 626 x 1500	13amp	1.0	£4,380

- Chilled display units are ideal for desserts, salads, or cool drinks.
- Features integral energy efficient chilled R290 hydrocarbon refrigeration.
- High visibility display with LED illumination.
- Digital thermostat and temperature control with automatic defrost.
- Advanced Polar Air Stream technology.
- Fully insulated efficient, eco-friendly, refrigeration.
- Maintaining the core product temperature of pre-chilled food below 5°C.
- in ambient condition not exceeding 25°C and 60% relative humidity.
- Automatic condensate water evaporation [no need to empty drip trays].



HH1A

Happy Host Ambient



Model	Weight kg	Dimensions L x D x H mm	Electrical Supply	Power Rating kw	Price
HH1A	85	650 x 528 x 1500	13amp	0.036	£1,513
HH1S	65	650 x 528 x 900	13amp	0.018	£1,217

- Ambient display units are great for hygienically displaying muffins, cookies and other similar foods served at room temperature.

The Ambient display models in the Happy host range have a power sharing interconnection. One hot or cold model can be plugged into an ambient model. This allows the one 13amp power cord from the ambient unit to be used to power up both units.



HH1S

Features to all units

- Full width highly visual illuminated top signage.
- Superstructure complete externally and internally in bright polished stainless steel.
- High visibility display with LED illumination.
- Point of sale / display ticket strips.
- Mobile all swivel castors two with brakes.
- 24-hour operation.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz].



Merchandising & Display Range

MLine

go
M

PÂTISSERIE



Code of symbols



Plug & Go

Units designed complete with a 13amp plug and cable ready to use, power rating up to 2.9kw max.



Radiated

Heated units with solid state type heating elements, Neo-Ceram thermo panel hot tops, hot dispensers, Bulk food institution trolleys etc.



Tangential

Duplex tangential fan heating module. Providing a constant free flowing laminar of warm air recirculating through the cabinet. Heating system fitted on Grab & Go and Patisserie type display units.



Polar Air Stream

The innovative Polar air stream system provides a constant, recirculating cold air curtain completely enveloping the display area. 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.



LED

Highly energy efficient – Less heat, more light, lower cost. Use less electricity for the same light output. 85% less electricity when compared to conventional lighting. Used extensively on refrigerated displays.



Ambient

Signifies neutral models that do not heat or cool, used for storage or display of food product at room temperature for example.



Eco-efficient

Refrigerated appliance charged with Hydrocarbon gas. Ozone friendly, economic and high efficiency.

For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)

M-Line Chilled Merchandiser

M-Line merchandisers with panoramic side glass, internal glass shelving and LED illumination for enhanced food display and all round viability. These sharp styled units are a perfect fit for any modern designed retail grab and go food outlet, ideal for delicatessens, restaurants, universities, schools, hospitals, supermarkets and coffee shops. The hygienic free-standing mobile design made inside and out from bright polished stainless steel provides easy access for pre packed snacks and cool drinks. Incorporating a low height cold well and 4 glass display shelves.

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. Perfect for sandwiches, fruit, yogurt s 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. Available in a choice of 4 model widths.



ML4

Standard Chilled Merchandiser



Model	Weight kg	Dimensions L x D x H mm	Capacity m3	Electrical Supply Single Phase	Power Rating kw	Price
ML2	165	800 x 750 x 1930	0.23	13amp	1.5	£5,950
ML3	210	1128 x 750 x 1930	0.33	13amp	1.7	£6,881
ML4	255	1457 x 750 x 1930	0.46	13amp	2.0	£7,893
ML5	310	1785 x 750 x 1930	0.56	13amp	2.0	£8,463

Optional Extras

NB2 Night blind size 2 £185
NB3 Night blind size 3 £195

NB4 Night blind size 4 £215
NB5 Night blind size 5 £235

MIB Impulse basket £157



ML4SA

Chilled Merchandiser with Lockable Shutters



Model	Weight kg	Dimensions L x D x H mm	Capacity m3	Electrical Supply Single Phase	Power Rating kw	Price
ML2SA	165	800 x 750 x 1930	0.23	13amp	1.5	£6,937
ML3SA	210	1128 x 750 x 1930	0.33	13amp	1.7	£7,853
ML4SA	255	1457 x 750 x 1930	0.46	13amp	2.0	£8,910
ML5SA	310	1785 x 750 x 1930	0.56	13amp	2.0	£9,629

Optional Extras

MIB Impulse basket £157

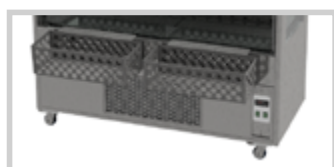


ML3FD

Chilled Merchandiser with sliding doors



Model	Weight kg	Dimensions L x D x H mm	Capacity m3	Electrical Supply Single Phase	Power Rating kw	Price
ML2FD	165	800 x 750 x 1930	0.23	13amp	1.5	£6,929
ML3FD	210	1128 x 750 x 1930	0.33	13amp	1.7	£7,853
ML4FD	255	1457 x 750 x 1930	0.46	13amp	2.0	£8,980
ML5FD	310	1785 x 750 x 1930	0.56	13amp	2.0	£9,659



Optional hook on basket MIB shown on an ML2 and a ML4 unit

MIB
ML2 can accommodate 1 basket
ML3 can accommodate 2 baskets
ML4 can accommodate 2 baskets
ML5 can accommodate 3 baskets



Features

- Superstructure complete externally and internally in bright polished stainless steel.
- Features integral energy efficient chilled R290 hydrocarbon refrigeration.
- 4 models in the range.
- High visibility glass display with LED illumination.
- Point of sale / display ticket strips.
- Mobile all swivel castors two with brakes.
- Chilled well and four fully adjustable glass shelves.
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar air-stream technology.
- Fully insulated efficient, eco-friendly, refrigeration.
- Maintaining the core product temperature of pre-chilled food below 5°C.
- in ambient condition not exceeding 25°C and 60% relative humidity.
- Automatic condensate water evaporation [no need to empty drip trays].
- 24-hour operation.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz].

M-Line Hot Merchandiser

M-Line merchandisers with panoramic side glass and LED illumination for enhanced food display and all round viability. Mobile and compact These sharp styled units are a perfect fit for any modern designed retail grab and go food outlet, ideal for delicatessens, restaurants, universities, schools, hospitals, supermarkets and coffee shops. The hygienic free-standing mobile design made inside and out from bright polished stainless steel provides easy access for pre packed snacks. The four heated shelves are perfect for attractively displaying hot foods such as soup, pies, pasties, and pastries. With a neutral bottom deck area which is great for displaying sweet pastry's like croissants and pain au chocolate. Multiple units can be lined up together to form a compact display. The unique Moffat anodised alloy heat radiating shelf system provides a constant heat source for holding pre-heated food at a safe, regulated temperature while retaining taste and freshness. Self-contained units with accurate, digital control. Available in a choice of 2 model widths.



ML3H

Hot Merchandiser

Model	Weight kg	Dimensions L x D x H mm	Capacity Hot Shelves m3	Capacity Neutral Deck m3	Electrical Supply Single Phase	Power Rating kw	Price
ML2H	112	800 x 650 x 1930	0.20	0.20	13amp	1.4	£3,728
ML3H	140	1128 x 650 x 1930	0.27	0.27	13amp	2.0	£4,168

Optional Extras

MIB Impulse basket £157

Features

- Superstructure complete externally and internally in bright polished stainless steel.
- 2 hot models in the range.
- Use individual where space is tight or as part of a full display run
- High visibility glass display with LED illumination.
- Point of sale / display ticket strips.
- Mobile all swivel castors two with brakes.
- 4 heated shelves and a Non heated bottom deck.
- Digital thermostatic temperature control
- Fully insulated
- 24-hour operation.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz]

M-Line Ambient Merchandiser

Designed to compliment the chilled M-Line merchandisers with panoramic side glass, internal glass shelving and LED illumination for enhanced food display and all round viability. These sharp styled units are a perfect fit for any modern designed retail grab and go food outlet, ideal for delicatessens, restaurants, universities, schools, hospitals, supermarkets and coffee shops. The hygienic free-standing mobile design made inside and out from bright polished stainless steel provides easy access for pre packed snacks and cool drinks. Incorporating a low height base display and 4 glass display shelves. Perfect for confectionery, crisp snacks, and fruit etc.



ML2A

Ambient Merchandiser

Model	Weight kg	Dimensions L x D x H mm	Capacity m3	Electrical Supply Single Phase	Power Rating kw	Price
ML2A	125	800 x 650 x 1930	0.23	13amp	0.23	£3,072

Optional Extras

NB2 Night blind size 2 £185

MIB Impulse basket £157



ML2ASA

Ambient Merchandiser with Lockable Shutters

Model	Weight kg	Dimensions L x D x H mm	Capacity m3	Electrical Supply Single Phase	Power Rating kw	Price
ML2ASA	125	800 x 650 x 1930	0.23	13amp	0.23	£3,953

Optional Extras

MIB Impulse basket £157



ML2AFD

Ambient Merchandiser with sliding doors

Model	Weight kg	Dimensions L x D x H mm	Capacity m3	Electrical Supply Single Phase	Power Rating kw	Price
ML2AFD	125	800 x 650 x 1930	0.23	13amp	0.23	£4,089

Features

- Designed to compliment the chilled range of merchandisers.
- Superstructure complete externally and internally in bright polished stainless steel.
- High visibility glass display with LED illumination.
- Point of sale / display ticket strips.
- Mobile all swivel castors two with brakes.
- Four fully adjustable glass shelves.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz]

For latest information visit: www.ermoffat.co.uk

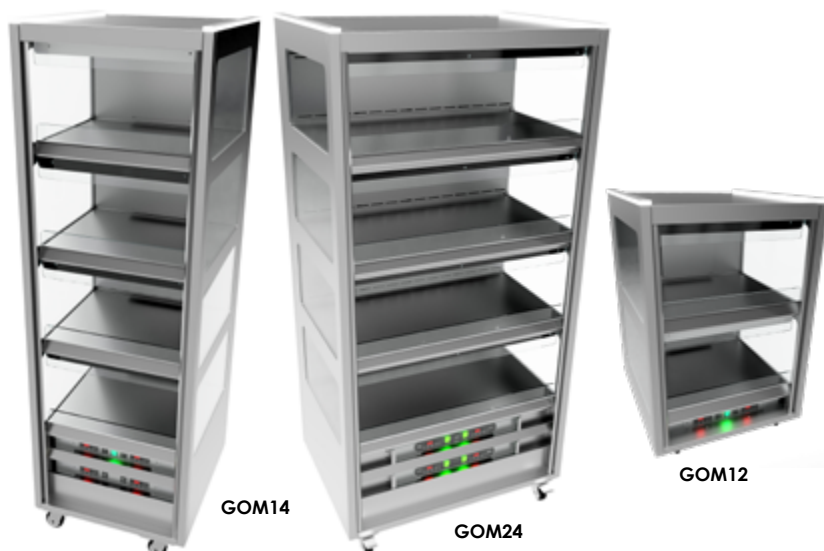
[Moffat Technical Information](#)

FRESH HOT FOOD TO GO >>

Vertical service merchandisers, mobile and compact these units are designed to provide a self service outlet for food perfect for attractively displaying hot foods such as soup, pies, pasties, and pastries. In a customer facing environment. Use individual where space is tight or multiple units can be lined up together to form a compact display. A mobile and flexible design, great for pop up grab and go retail stations. Low height display shelving allows disabled access grab and go.

Multi-deck cabinet designed to look sharp and sophisticated and take up minimal space, Go-M displays make life easier. Customers select what they want simply and fast. Proper temperatures are maintained automatically and efficiently to prevent spoilage. The small foot print allows units to be positioned apart which is ideal, for social distancing.

The perfect solution for cafés, shops and garage forecourts where space and service speed is of the utmost importance, offering quick hot snacks on the go.



Grab & Go Hot Display



Model	No. of Zones	Weight kg	Dimensions L x D x H mm	Zone W x D x H (mm)	Total Capacity (m3)	Power Rating (single phase)	Price
GOM12	2	69	600 x 650 x 880	539 x 445 x 252	0.14	1.2kw 13amp	£3,935
GOM13	3	109	600 x 650 x 1580	539 x 445 x 252	0.21	1.8kw 13amp	£5,310
GOM14	4	135	600 x 650 x 1858	539 x 445 x 252	0.28	2.4kw 13amp	£6,740
GOM22	2	95	900 x 650 x 880	839 x 445 x 252	0.20	2.4kw 13amp	£4,850
GOM23	3	146	900 x 650 x 1580	839 x 445 x 252	0.30	3.6kw 32amp	£6,960
GOM24	4	181	900 x 650 x 1858	839 x 445 x 252	0.40	4.8kw 32amp	£8,880

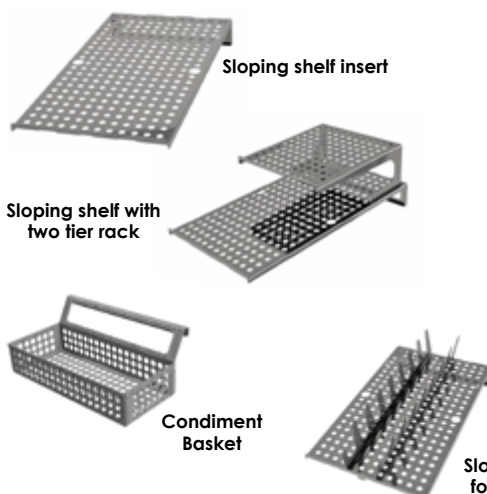
Optional Extras

Pull down roller blind add "NB" to the end of the model code 600 unit **£98**
 Pull down roller blind add "NB" to the end of the model code 900 unit **£105**
 Impulse basket add "IB" to the end of the model code **£157**
 139558 - Display tray **£20**
 139452 - Small condiment basket **£43**

139488 - Sloping insert **£20**
 139488 + 139500 - Sloping insert with 2 tier shelf **£47**
 139488 + 139587 - Sloping insert with 2 x burger slides **£53**
 139488 + 139544 - Sloping insert with food pack rack **£43**

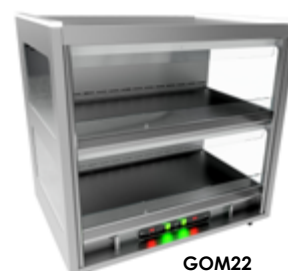
Features:

- Fully fitted with high performance 50mm thick Insulation
- Efficient forced air recirculation
- Full height LED illumination
- Double glazed sides
- Superstructure made in bright polish stainless steel throughout
- Point of sale / display ticket information strips
- Mobile with all swivel castors, two with brakes
- Black glass shelf base
- Zonal digital control
- Acrylic control guard
- 24 hour operation
- Supplied with 2m long power cord and suitable plug [230v 50Hz]



Moffat Therma-Flow system

A new and unique enhanced display heating system: a progressive solution designed to envelop products in a consistent and precisely controlled blanket of warm air. This planar airflow system features improved efficiency, through minimized thermal losses, and a direct, uniform airflow curtain, ensuring optimal temperature maintenance for your products.



goM Grab & Go Chilled Display

FRESH FOOD TO GO >>

Vertical service merchandisers, mobile and compact these units are designed to provide a self service outlet for food. Internal glass shelving and LED illumination for enhanced food display and all round visibility. These units are a perfect fit for any modern designed retail grab and go food outlet, ideal for delicatessens, restaurants, universities, schools, hospitals, supermarkets and coffee shops. The hygienic free-standing mobile design made inside and out from bright polished stainless steel provides easy access for pre packed snacks and cool drinks. Incorporating a low height cold well and upper glass display shelves. 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. Perfect for sandwiches, fruit, yogurt s 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.



GOM14CD
complete with acrylic double glazed door

Grab & Go Chilled Display



Model	Number of of Shelves	Weight kg	Dimensions L x D x H mm	Total Capacity (m3)	Power Rating (single phase)	Energy Consumption (kWh)	EELable	Price
GOM13C	3 with a bottom deck	103	600 x 650 x 1580	0.18	1.0kw 3amp	0.43	E	£4,960
GOM14C	4 with a bottom deck	130	600 x 650 x 1858	0.24	1.0kw 13amp	0.55	E	£5,446
Models below complete with acrylic double glazed door								
GOM13CD	3 with a bottom deck	115	600 x 650 x 1580	0.24	1.0kw 13amp	0.20	C	£6,160
GOM14CD	4 with a bottom deck	145	600 x 650 x 1858	0.24	1.0kw 13amp	0.32	D	£6,625

Optional Extras

Pull down roller blind add "NB" to the end of the model £98

Impulse basket add "IB" to the end of the model code £157

139558 - Display tray £20

Note: models with a door do not accomodate the impulse basket.



Features:

- Full height LED illumination
- Double glazed sides
- Superstructure made in bright polish stainless steel throughout
- Point of sale / display ticket information strips
- Features integral energy efficient chilled R290 hydrocarbon refrigeration.
- Chilled well and four fully adjustable glass shelves.
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar air-stream technology.
- Fully insulated efficient, eco-friendly, refrigeration.
- Automatic condensate water evaporation [no need to empty drip]
- Mobile with all swivel castors, two with brakes
- Acrylic control guard
- 24 hour operation
- Supplied with 2m long power cord and suitable plug [230v 50Hz]
- Maintaining the core product temperature of pre-chilled food below 5°C
- in ambient condition not exceeding 25°C and 60% relative humidity.

At the heart of the Go-M system is Moffat's polar air stream system accurately controls recirculating cold air gently passing through each display zone.

For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)

PÂTISSERIE

Heated Multi-Tier Display (Assisted service)



PAT3H

	Model	Weight kg	Dimensions L x D x H mm	Electrical Supply Single Phase	Power Rating kw	Price
Curved Glass Cabinet	PAT2H	105	900 x 750 x 1400	13amp	1.7	£3,907
	PAT3H	150	1200 x 750x 1400	13amp	2.15	£4,328
Square Glass Cabinet	PAT2HSL	111	900 x 750 x 1400	13amp	1.7	£3,498
	PAT3HSL	158	1200 x 750x 1400	13amp	2.15	£3,921

Patisserie display cases designed to suit any bakery or deli food outlet. Mobile and compact these units can be used as a stand-alone or butt together to form a full deli type counter or alternatively simply roll into position. Heated models offer a great choice for hot foods such as pies and pastries. Features three radiated heat anodised alloy shelves and a neutral bottom deck perfect for croissants and pain au chocolat. The hinged doors allow full size bakery sheets to be placed straight from oven to display.

Chilled Multi-Tier Display (Assisted service)



PAT3CSL

	Model	Weight kg	Dimensions L x D x H mm	Electrical Supply Single Phase	Power Rating kw	Price
Curved Glass Cabinet	PAT2C	121	900 x 750 x 1400	13amp	1.5	£6,130
	PAT3C	184	1200 x 750x 1400	13amp	1.5	£6,550
Square Glass Cabinet	PAT2CSL	129	900 x 750 x 1400	13amp	1.5	£5,721
	PAT3CSL	192	1200 x 750x 1400	13amp	1.5	£6,144

These chilled models offer a great choice for anyone looking to create a professional, attractive display for their chilled sweets, desserts and pastries. Mobile and compact, the hygienic multi-deck design provides a sharp, sophisticated aesthetic. Set at a low height to allow serving with a transparent glass top and shelving and full length illumination for enhanced product display. Recirculating cold air completely envelops the food displayed. Digital control, automatic defrost, high pressure warning and automatic condensation evaporation.

Ambient Multi-Tier Display (Assisted service)



PAT2A

	Model	Weight kg	Dimensions L x D x H mm	Electrical Supply Single Phase	Power Rating kw	Price
Curved Glass Cabinet	PAT2A	96	900 x 750 x 1400	13amp	0.026	£3,372
	PAT3A	132	1200 x 750x 1400	13amp	0.026	£3,676
Square Glass Cabinet	PAT2ASL	100	900 x 750 x 1400	13amp	0.026	£2,946
	PAT3ASL	140	1200 x 750x 1400	13amp	0.026	£3,247

These neutral models offer an alternative display for confectionery, cakes, muffins, doughnuts, biscuits, cookies, chocolate, crisps and nuts etc. They can be easily rolled into a specially made recessed section of a bespoke servery counter. The outer panel is finished in stainless steel. Internal components are also made in bright polished stainless steel with three glass shelves to display food and a neutral bottom deck area. Complete with full LED illumination.



Curved Glass Cabinet



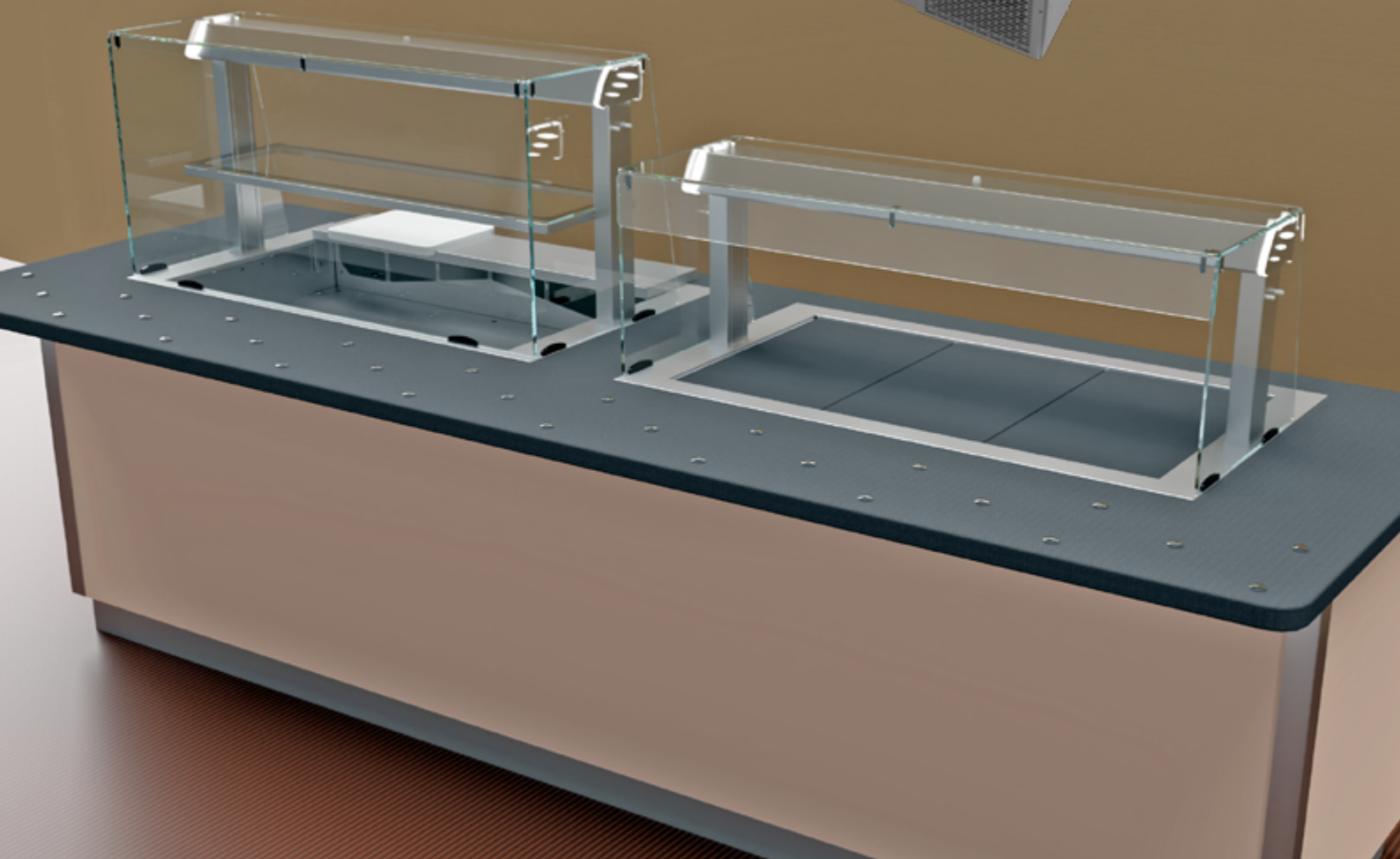
Square Glass Cabinet

For all our drop in models

Details of cut out dimensions in counter top to take drop in units and ventilation system can be found in our Drop in users manual.

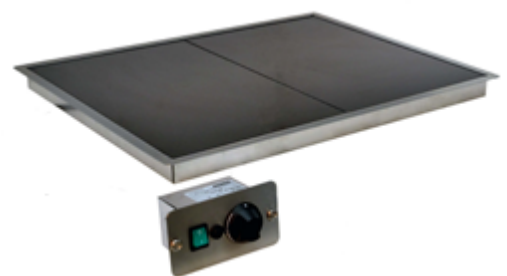
Height shown are from work surface to the top of gantry.

We recommend all details are checked for suitability prior to order.



The new Drop-in Range of Food Display Modules provide a standard range of matching units and accessories that allow you to insert the working parts of a food service counter into any new or existing ambient counter structure. The units are delivered ready to drop into shop-fitted service counters, custom-built breakfast bars or buffets made from stainless steel, granite, marble, Wood, tiles or Corian.

Our design and manufacturing techniques deliver an inviting aesthetic and convenient operation working in unison. Flexibility enables a customised solution, providing an optimum food service layout. Hot and chilled models are available with curved or square glass profiles for high visibility of merchandise.



Bain-Marie Dry Heat Model Drop-ins
Bain-Marie Wet Heat Model Drop-ins
Hot Top Models Drop-ins
Refrigerated Well Models Drop-ins
Refrigerated Frost Tops
Island Models
Refrigerated Display 3 Shelf

(High Level) Drop-ins
Refrigerated Display 2 Shelf
(Low Level) Drop-ins
Grab & Go - Heated Display Models Drop-ins
Drop-In Accessories
Drop-in flush fitting



Drop-ins
2 ranges available

Curveline Range with curved glass

Sheerline Range with square glass

Code of symbols



Plug & Go

Units designed complete with a 13amp plug and cable ready to use. power rating up to 2.9kw max.



Sahara Fan

Clever removable compact self contained heating cell used especially in hot cupboard type units and modern dry heat Bain-maries.



Radiated

Heated units with solid state type heating elements, Neo-Ceram thermo panel hot tops, hot dispensers, Bulk food institution trolleys etc.



Wet Heat

Electric bain-marie using hot water and steam, in the heating process. The open, bath-type is designed to hold Gastronorm pans and heats via multiple solid state immersion elements or elements fitted externally on the base of the bath.



Quartz Lamps

Over head gantry's fitted with special large electric heat lamps in which the envelope is made of quartz, which allows ultraviolet light to pass through it, with a bulb containing a halogen.



Tangential

Duplex tangential fan heating module. Providing a constant free flowing laminar of warm air recirculating through the cabinet. Heating system fitted on Grab & Go and Patisserie type display units.



LED

Highly energy efficient – Less heat, more light, lower cost. Use less electricity for the same light output. 85% less electricity when compared to conventional lighting. Used extensively on refrigerated displays.



Ambient

Signifies neutral models that do not heat or cool, used for storage or display of food product at room temperature for example.



Polar Air Stream

The innovative Polar air stream system provides a constant, recirculating cold air curtain completely enveloping the display area. 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.



Eco-efficient


Refrigerated appliance charged with Hydrocarbon gas. Ozone friendly, economic and high efficiency.

drop-in Bain-Marie Dry Heat Models


Note: Gastronorm containers and lids are not supplied




No Gantry

	Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
	D2BMNG	23	830 x 660	13	2	N/A	13amp	0.9	£1,226
	D3BMNG	29	1158 x 660	13	3	N/A	13amp	1.5	£1,336
	D4BMNG	36	1486 x 660	13	4	N/A	13amp	1.5	£1,431
	D5BMNG	44	1814 x 660	13	5	N/A	13amp	1.9	£1,544


Curved Glass Open Front

	Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
	D2BM	30	830 x 660	408	2	1	13amp	1.12	£1,622
	D3BM	38	1158 x 660	408	3	2	13amp	1.94	£1,895
	D4BM	47	1486 x 660	408	4	3	13amp	2.16	£2,123
	D5BM	57	1814 x 660	408	5	4	13amp	2.78	£2,228


Curved Glass Closed Front

	Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
	D2BMF	38	830 x 660	408	2	1	13amp	1.12	£2,101
	D3BMF	47	1158 x 660	408	3	2	13amp	1.94	£2,310
	D4BMF	57	1486 x 660	408	4	3	13amp	2.16	£2,490
	D5BMF	68	1814 x 660	408	5	4	13amp	2.78	£2,698


Square Glass Open Front

	Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
	D2BMSL	36	830 x 660	396	2	1	13amp	1.12	£1,900
	D3BMSL	47	1158 x 660	396	3	2	13amp	1.94	£2,165
	D4BMSL	59	1486 x 660	396	4	3	13amp	2.16	£2,395
	D5BMSL	71	1814 x 660	396	5	4	13amp	2.78	£2,510


Square Glass Closed Front

	Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
	D2BMSLF	44	830 x 660	396	2	1	13amp	1.12	£1,958
	D3BMSLF	55	1158 x 660	396	3	2	13amp	1.94	£2,297
	D4BMSLF	67	1486 x 660	396	4	3	13amp	2.16	£2,513
	D5BMSLF	79	1814 x 660	396	5	4	13amp	2.78	£2,720

Curved Glass Deli (shelf not heated)

	Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
	D2BMD	40	830 x 660	540	2	1	13amp	1.12	£2,950
	D3BMD	52	1158 x 660	540	3	2	13amp	1.94	£3,165
	D4BMD	65	1486 x 660	540	4	3	13amp	2.16	£3,384
	D5BMD	76	1814 x 660	540	5	4	13amp	2.78	£3,616

Square Glass Deli (shelf not heated)

	Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
	D2BMSDL	44	830 x 660	540	2	1	13amp	1.12	£2,700
	D3BMSDL	54	1158 x 660	540	3	2	13amp	1.94	£3,061
	D4BMSDL	67	1486 x 660	540	4	3	13amp	2.16	£3,196
	D5BMSDL	79	1814 x 660	540	5	4	13amp	2.78	£3,495

Options for Bain Marie Dry Heat

DCP Carving Pad £193

DNCA Neo Ceram Pad £176

DRP4 Round Pot Adaptor with 2 x 4.5 litres pots £172

DRP7 Round Pot Adaptor with 2 x 7.0 litres pots £228

Note: All units with SL come with gantry glass flat packed for assembly on site.

drop-in Bain-Marie Wet Heat Models

Note: Gastronorm containers and lids are not supplied



No Gantry



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMWNG	27	830 x 660	13	2	N/A	13amp	2.0	£1,510
D3BMWNG	35	1158 x 660	13	3	N/A	16amp	3.0	£1,735
D4BMWNG	44	1486 x 660	13	4	N/A	32amp	4.0	£1,982
D5BMWNG	54	1814 x 660	13	5	N/A	32amp	5.0	£2,125

Curved Glass Open Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMW	34	830 x 660	408	2	1	13amp	2.22	£2,195
D3BMW	44	1158 x 660	408	3	2	16amp	3.44	£2,414
D4BMW	55	1486 x 660	408	4	3	32amp	4.66	£2,700
D5BMW	67	1814 x 660	408	5	4	32amp	5.88	£3,055

Curved Glass Closed Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMWF	44	830 x 660	408	2	1	13amp	2.22	£2,660
D3BMWF	53	1158 x 660	408	3	2	16amp	3.44	£2,942
D4BMWF	65	1486 x 660	408	4	3	32amp	4.66	£3,284
D5BMWF	78	1814 x 660	408	5	4	32amp	5.88	£3,552

Square Glass Open Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMWSL	40	830 x 660	396	2	1	13amp	2.22	£2,425
D3BMWSL	53	1158 x 660	396	3	2	16amp	3.44	£2,610
D4BMWSL	67	1486 x 660	396	4	3	32amp	4.66	£2,916
D5BMWSL	81	1814 x 660	396	5	4	32amp	5.88	£3,288

Square Glass Closed Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMWSLF	48	830 x 660	396	2	1	13amp	2.22	£2,465
D3BMWSLF	61	1158 x 660	396	3	2	16amp	3.44	£2,710
D4BMWSLF	75	1486 x 660	396	4	3	32amp	4.66	£3,080
D5BMWSLF	89	1814 x 660	396	5	4	32amp	5.88	£3,377

Curved Glass Deli (shelf not heated)



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMWD	44	830 x 660	540	2	1	13amp	2.22	£3,033
D3BMWD	58	1158 x 660	540	3	2	16amp	3.44	£3,198
D4BMWD	76	1486 x 660	540	4	3	32amp	4.66	£3,590
D5BMWD	86	1814 x 660	540	5	4	32amp	5.88	£3,878

Square Glass Deli (shelf not heated)



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMWDSL	48	830 x 660	540	2	1	13amp	2.22	£2,576
D3BMWDSL	60	1158 x 660	540	3	2	16amp	3.44	£2,721
D4BMWDSL	75	1486 x 660	540	4	3	32amp	4.66	£3,092
D5BMWDSL	89	1814 x 660	540	5	4	32amp	5.88	£3,477

Options for Bain Marie Wet Heat

DCP Carving Pad £193

DNCA Neo Ceram Pad £176

DRP4 Round Pot Adaptor with 2 x 4.5 litres pots £172

DRP7 Round Pot Adaptor with 2 x 7.0 litres pots £228

DWF Wet Well Faucet £437

Note: All units with SL come with gantry glass flat packed for assembly on site.

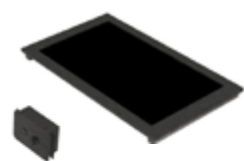
For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)

drop-in Hot Top Models

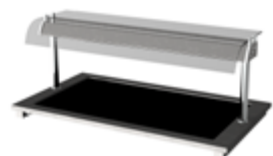


No Gantry



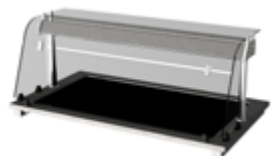
Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2HTNG	18	830 x 660	0	2	N/A	13amp	0.36	£1,107
D3HTNG	24	1158 x 660	0	3	N/A	13amp	0.54	£1,451
D4HTNG	31	1486 x 660	0	4	N/A	13amp	0.72	£1,673
D5HTNG	39	1814 x 660	0	5	N/A	13amp	0.90	£1,885

Curved Glass Open Front



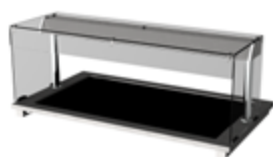
Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2HT	24	830 x 660	408	2	1	13amp	0.58	£1,803
D3HT	31	1158 x 660	408	3	2	13amp	0.98	£2,114
D4HT	39	1486 x 660	408	4	3	13amp	1.38	£2,488
D5HT	48	1814 x 660	408	5	4	13amp	1.78	£2,821

Curved Glass Closed Front



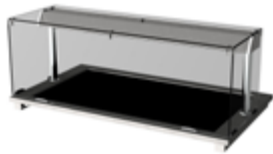
Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2HTF	36	830 x 660	408	2	1	13amp	0.58	£1,967
D3HTF	46	1158 x 660	408	3	2	13amp	0.98	£2,310
D4HTF	57	1486 x 660	408	4	3	13amp	1.38	£2,617
D5HTF	68	1814 x 660	408	5	4	13amp	1.78	£2,944

Square Glass Open Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2HTSL	30	830 x 660	396	2	1	13amp	0.58	£1,847
D3HTSL	40	1158 x 660	396	3	2	13amp	0.98	£2,250
D4HTSL	51	1486 x 660	396	4	3	13amp	1.38	£2,572
D5HTSL	63	1814 x 660	396	5	4	13amp	1.78	£2,875

Square Glass Closed Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	PRICE
D2HTSLF	38	830 x 660	396	2	1	13amp	0.58	£1,917
D3HTSLF	48	1158 x 660	396	3	2	13amp	0.98	£2,311
D4HTSLF	59	1486 x 660	396	4	3	13amp	1.38	£2,699
D5HTSLF	71	1814 x 660	396	5	4	13amp	1.78	£2,967

Options for Hot Top

VCCP Carving Plate adaptor £193

Note: All units with SL come with gantry glass flat packed for assembly on site. **Note:** Double sided Island Glass [Add I to code]

Curved Glass Deli (shelf not heated)



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2HTD	34	830 x 660	540	2	1	13amp	0.58	£2,590
D3HTD	46	1158 x 660	540	3	2	13amp	0.98	£2,934
D4HTD	57	1486 x 660	540	4	3	13amp	1.38	£3,302
D5HTD	68	1814 x 660	540	5	4	13amp	1.78	£3,676

Square Glass Deli (shelf not heated)



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2HTDSL	38	830 x 660	540	2	1	13amp	0.58	£2,240
D3HTDSL	48	1158 x 660	540	3	2	13amp	0.98	£2,590
D4HTDSL	59	1486 x 660	540	4	3	13amp	1.38	£2,948
D5HTDSL	71	1814 x 660	540	5	4	13amp	1.78	£3,347

Note: All units with SL come with gantry glass flat packed for assembly on site. **Note:** Double sided Island Glass [Add I to code]

These heated display units have LED illumination for increased food presentation. The three heated upper shelves are perfect for attractively displaying hot foods such as soup, pies, pasties, and pastries. With a neutral bottom deck area which is great for displaying sweet pastry's like croissants and pain au chocolate. With accurate digital control, these hot display units are designed to maintain pre-heated, cooked food at a regulated temperature. Designed to match Moffat refrigerated display units complete with rear sliding doors for easy back of counter food loading. The unique Moffat anodised alloy heat radiating shelf system provides a constant heat source for holding pre-heated food at a safe, regulated temperature while retaining taste and freshness.



Curved Glass Open Front, Doors to Rear



D2HD



D2HD Rear

Model	Weight kg	Dimensions L x D mm	Height above display top mm	Electricity Supply	Power Rating kW	Price
D2HD	66	830 x 680	750	13amp	1.05	£3,236
D3HD	87	1158 x 680	750	13amp	1.50	£3,456



Curved Glass Closed Front, Doors to Rear



D2HDF



D3HDF

Model	Weight kg	Dimensions L x D mm	Height above display top H mm	Electricity Supply	Power Rating kW	Price
D2HDF	66	830 x 680	750	13amp	1.05	£3,420
D3HDF	87	1158 x 680	750	13amp	1.50	£3,704



Square Glass Open Front, Doors to Rear



D2HDSL



D3HDSL Rear

Model	Weight kg	Dimensions L x D mm	Height above display top mm	Electricity Supply	Power Rating kW	Price
D2HDSL	66	830 x 680	750	13amp	1.05	£3,540
D3HDSL	87	1158 x 680	750	13amp	1.50	£3,760



Square Glass Closed Front, Doors to Rear



D2HDSL

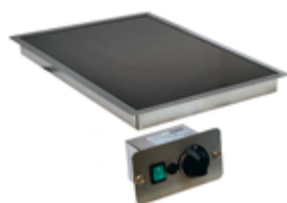


D3HDSL

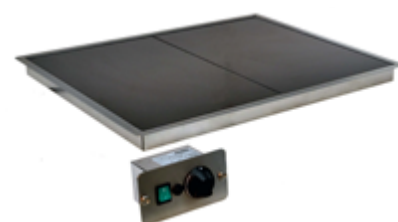
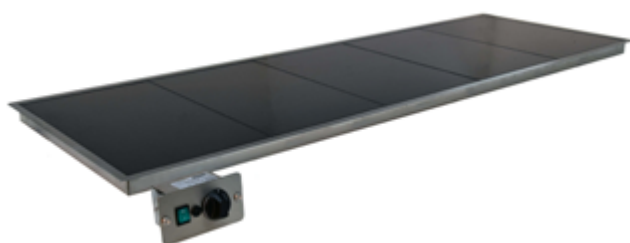
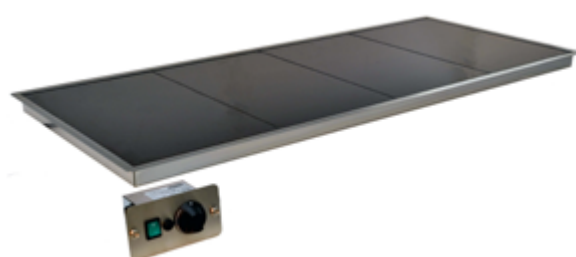
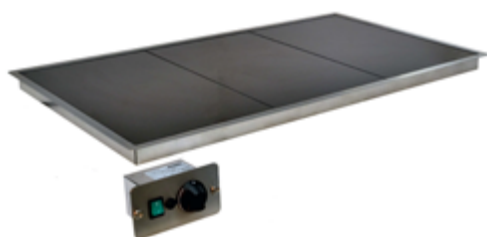
Model	Weight kg	Dimensions L x D mm	Height above display top H mm	Electricity Supply	Power Rating kW	Price
D2HDSL	66	830 x 680	750	13amp	1.05	£3,600
D3HDSL	87	1158 x 680	750	13amp	1.50	£3,916



drop-in In-Counter Hot Tops (flush fitting)



Model	Dimensions L x D x H mm	Weight kg	Power Rating kw	No. of GH 1/1 Panels	Price
SFD1	375 x 580 x 40	8	0.18	1	£521
SFD2	703 x 580 x 40	13	0.36	2	£730
SFD3	1031 x 580 x 40	18	0.54	3	£948
SFD4	1359 x 580 x 40	23	0.72	4	£1,157
SFD5	1687 x 580 x 40	28	0.9	5	£1,385

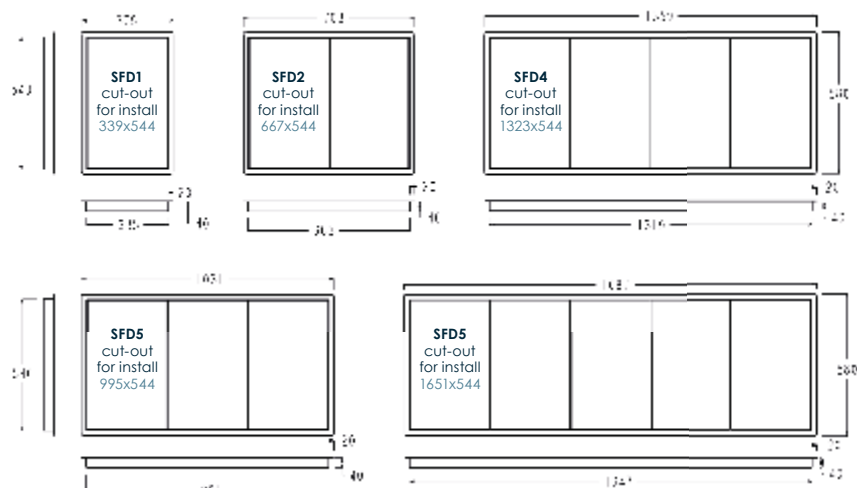


The economical solution for breakfast buffets

In-Counter Neo-Ceram glass hot tops are designed to maintain cooked food temperatures. They are not induction type units which require dedicated food pans, and with the exception of cast iron can be used with any suitable heatproof food container. Special Chafing dishes are not required. These Hot Tops are designed to suit standard Gastronorm GN 1/1 size. All units are supplied with a remote-control box complete with 13-amp cable and plug. These In counter fitted heated tops have a 20 mm flange to support the unit. The control box is connected to the underside of the unit by approximately 1.5 metres of cable. A minimum clearance of 30 mm below each unit is required to allow for cable exit. The control box has an illuminated on/off switch and energy regulated temperature control. The surface temperature of the panels is adjustable to a maximum of around 100°C.

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 remote-control box containing illuminated on/off switch and temperature control
- Rapid heat up and cool down time
- Can be installed in any type of bench with a suitable cut-out and access to a standard 13-amp power point



drop-in Refrigerated Well Models



No Gantry



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2RWNG	67	830 x 660	25	2	N/A	13amp	1.0	£3,425
D3RWNG	76	1158 x 660	25	3	N/A	13amp	1.5	£3,842
D4RWNG	85	1486 x 660	25	4	N/A	13amp	1.5	£4,198
D5RWNG	93	1814 x 660	25	5	N/A	13amp	2.0	£4,612

Curved Glass Open Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2RW	74	830 x 660	408	2	yes	13amp	1.0	£3,935
D3RW	85	1158 x 660	408	3	yes	13amp	1.5	£4,430
D4RW	95	1486 x 660	408	4	yes	13amp	1.5	£4,875
D5RW	105	1814 x 660	408	5	yes	13amp	2.0	£5,278

Curved Glass Closed Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2RWF	82	830 x 660	408	2	yes	13amp	1.0	£4,318
D3RWF	94	1158 x 660	408	3	yes	13amp	1.5	£4,747
D4RWF	105	1486 x 660	408	4	yes	13amp	1.5	£5,205
D5RWF	116	1814 x 660	408	5	yes	13amp	2.0	£5,684

Square Glass Open Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2RWSL	80	830 x 660	396	2	yes	13amp	1.0	£4,206
D3RWSL	94	1158 x 660	396	3	yes	13amp	1.5	£4,680
D4RWSL	106	1486 x 660	396	4	yes	13amp	1.5	£5,153
D5RWSL	116	1814 x 660	396	5	yes	13amp	2.0	£5,602

Square Glass Closed Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2RWSLF	82	830 x 660	396	2	yes	13amp	1.0	£4,266
D3RWSLF	94	1158 x 660	396	3	yes	13amp	1.5	£4,736
D4RWSLF	105	1486 x 660	396	4	yes	13amp	1.5	£5,223
D5RWSLF	116	1814 x 660	396	5	yes	13amp	2.0	£5,675

Size 2 models are made for straight through ventilation (front to back) other options are available on request Size 3, 4 & 5 have ventilation on the operators side.

Options for Refrigerated Well

DRAF Non-Standard Air Flow Kit £824

DGPA Gastronormpad 3 x 1/3 Adaptor (pans not included) £63

Note: All units with SL come with gantry glass flat packed for assembly on site.

Curved Glass Deli (shelf not chilled)



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2RWD	78	830 x 660	540	2	yes	13amp	1.0	£4,628
D3RWD	91	1158 x 660	540	3	yes	13amp	1.5	£4,891
D4RWD	102	1486 x 660	540	4	yes	13amp	1.5	£5,329
D5RWD	115	1814 x 660	540	5	yes	13amp	2.0	£5,773

Square Glass Deli (shelf not chilled)



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2RWDSL	82	830 x 660	540	2	yes	13amp	1.0	£4,359
D3RWDSL	94	1158 x 660	540	3	yes	13amp	1.5	£4,773
D4RWDSL	105	1486 x 660	540	4	yes	13amp	1.5	£5,235
D5RWDSL	117	1814 x 660	540	5	yes	13amp	2.0	£5,787

Options for Refrigerated Well Deli

D2PS Rear prep shelf and slide along cutting board size 2 £257

D3PS Rear prep shelf and slide along cutting board size 3 £269

D4PS Rear prep shelf and slide along cutting board size 4 £280

D5PS Rear prep shelf and slide along cutting board size 5 £292

D2DD Rear sliding doors size 2 £409

D3DD Rear sliding doors size 3 £467

D4DD Rear sliding doors size 4 £514

D5DD Rear sliding doors size 5 £549

DRAF Non-Standard Air Flow Kit £824

DGPA Gastronormpad 3 x 1/3 Adaptor (pans not included) £63

Size 2 models are made for straight through ventilation (front to back) other options are available on request Size 3, 4 & 5 have ventilation on the operators side.

Note: All units with SL come with gantry glass flat packed for assembly on site.

For latest information visit: www.ermoffat.co.uk

Moffat Technical Information

drop-in Refrigerated Frost Tops

Note: Gastronorm containers and lids are not supplied



No Gantry



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2FTNG	50	830 x 660	25	2	N/A	13amp	1.0	£2,954
D3FTNG	60	1158 x 660	25	3	N/A	13amp	1.0	£3,164
D4FTNG	70	1486 x 660	25	4	N/A	13amp	1.0	£3,315
D5FTNG	80	1814 x 660	25	5	N/A	13amp	1.0	£3,403

Curved Glass Open Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2FT	60	830 x 660	408	2	yes	13amp	1.0	£3,396
D3FT	70	1158 x 660	408	3	yes	13amp	1.0	£3,574
D4FT	85	1486 x 660	408	4	yes	13amp	1.0	£3,739
D5FT	90	1814 x 660	408	5	yes	13amp	1.0	£3,931

Curved Glass Closed Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2FTF	70	830 x 660	408	2	yes	13amp	1.0	£3,863
D3FTF	80	1158 x 660	408	3	yes	13amp	1.0	£4,015
D4FTF	95	1486 x 660	408	4	yes	13amp	1.0	£4,195
D5FTF	105	1814 x 660	408	5	yes	13amp	1.0	£4,394

Square Glass Open Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2FTSL	60	830 x 660	396	2	yes	13amp	1.0	£3,642
D3FTSL	70	1158 x 660	396	3	yes	13amp	1.0	£3,818
D4FTSL	85	1486 x 660	396	4	yes	13amp	1.0	£4,005
D5FTSL	95	1814 x 660	396	5	yes	13amp	1.0	£4,186

Square Glass Closed Front



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2FTSLF	70	830 x 660	396	2	yes	13amp	1.0	£3,715
D3FTSLF	85	1158 x 660	396	3	yes	13amp	1.0	£3,912
D4FTSLF	95	1486 x 660	396	4	yes	13amp	1.0	£4,485
D5FTSLF	105	1814 x 660	396	5	yes	13amp	1.0	£4,232

Size 2 models are made for straight through ventilation (front to back) other options are available on request Size 3, 4 & 5 have ventilation on the operators side.

Options

DRAF Non-Standard Air Flow Kit **£824**

Note: All units with SL come with gantry glass flat packed for assembly on site.

Curved Glass Deli (shelf not chilled)



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2FTD	70	830 x 660	540	2	yes	13amp	1.0	£4,062
D3FTD	75	1158 x 660	540	3	yes	13amp	1.0	£4,247
D4FTD	85	1486 x 660	540	4	yes	13amp	1.0	£4,329
D5FTD	95	1814 x 660	540	5	yes	13amp	1.0	£4,564

Square Glass Deli (shelf not chilled)



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2FTDSL	70	830 x 660	540	2	yes	13amp	1.0	£3,844
D3FTDSL	80	1158 x 660	540	3	yes	13amp	1.0	£4,079
D4FTDSL	90	1486 x 660	540	4	yes	13amp	1.0	£4,313
D5FTDSL	102	1814 x 660	540	5	yes	13amp	1.0	£4,525

Size 2 models are made for straight through ventilation (front to back) other options are available on request Size 3, 4 & 5 have ventilation on the operators side.

Options

DRAF Non-Standard Air Flow Kit **£824**

Note: All units with SL come with gantry glass flat packed for assembly on site.

Standard Recessed Stainless Steel Frost

Chilled display units specially designed to safely hold quick-turnaround, pre-chilled food products at optimum serving temperatures incorporating a recessed frosted top.

Frost Tops keep pre-chilled snacks, hors d'oeuvres, side dishes and beverages cool and ready to serve. The unique Moffat innovative contact cooling system provides a frosted chilled display area with a surface temperature between -1 and -5.

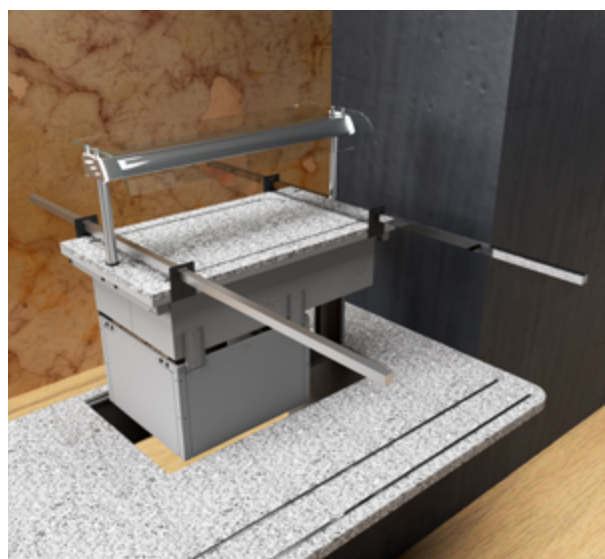
The recessed area can accommodate 1/1GN trays, this allows a simple and easy method of handling and restocking of food products. Selfcontained units with accurate digital control, high pressure warning, and a drain which has a shut off valve. The drain pipe can be connected into the main waste system or alternatively simply place a suitable vessel under to catch the excess water after service.

The Refrigeration System is housed underneath in a tidy compact cradle. Utilising a highly efficient, naturally occurring, hydrocarbon refrigeration gas type R290 (as standard). Hermetically sealed, reducing the carbon footprint and energy consumption. Optional overhead gantry's have LED illumination.



Bespoke Granite Frost Tops (POA)

Bespoke granite frost tops are also available. These are made to order specially designed to integrate into a granite topped counter. The specification is the same as standard stainless steel frost top models. The drop in module is made complete with a granite topsection. The flush fitting granite frost top has a small shallow trough around the display area with a drain for excess water.



drop-in Island Models (with double sided glass sneeze screens)

Bainmarie Dry Heat

Note: Gastronorm containers and lids are not supplied

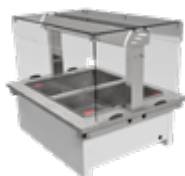


Curved Glass



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMI	30	830 x 660	408	2	1	13amp	1.12	£2,496
D3BMI	38	1158 x 660	408	3	2	13amp	1.94	£2,615
D4BMI	47	1486 x 660	408	4	3	13amp	2.16	£2,806
D5BMI	57	1814 x 660	408	5	4	13amp	2.78	£2,996

Square Glass



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMSLI	36	830 x 660	396	2	1	13amp	1.12	£2,017
D3BMSLI	47	1158 x 660	396	3	2	13amp	1.94	£2,223
D4BMSLI	59	1486 x 660	396	4	3	13amp	2.16	£2,422
D5BMSLI	71	1814 x 660	396	5	4	13amp	2.78	£2,633

Options for Bain Marie Dry Heat

DCP Carving Pad £193

DNCA Neo Ceram Pad £176

DRP4 Round Pot Adaptor with 2 x 4.5 litres pots £172

DRP7 Round Pot Adaptor with 2 x 7.0 litres pots £228

Note: All units with SL come with gantry glass flat packed for assembly on site.

Bainmarie Wet Heat

Note: Gastronorm containers and lids are not supplied



Curved Glass



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMWLI	34	830 x 660	408	2	1	13amp	2.22	£3,032
D3BMWLI	44	1158 x 660	408	3	2	16amp	3.44	£3,145
D4BMWLI	55	1486 x 660	408	4	3	32amp	4.66	£3,378
D5BMWLI	67	1814 x 660	408	5	4	32amp	5.88	£3,674

Square Glass



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2BMWSLI	40	830 x 660	396	2	1	13amp	2.22	£2,463
D3BMWSLI	53	1158 x 660	396	3	2	16amp	3.44	£2,548
D4BMWSLI	67	1486 x 660	396	4	3	32amp	4.66	£2,909
D5BMWSLI	81	1814 x 660	396	5	4	32amp	5.88	£3,266

Options for Bain Marie Wet Heat

DCP Carving Pad £193

DNCA Neo Ceram Pad £176

DRP4 Round Pot Adaptor with 2 x 4.5 litres pots £172

DRP7 Round Pot Adaptor with 2 x 7.0 litres pots £228

DWF Wet Well Faucet £437

Note: All units with SL come with gantry glass flat packed for assembly on site.

Hot Tops



Curved Glass



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2HTI	24	830 x 660	408	2	1	13amp	0.58	£2,273
D3HTI	31	1158 x 660	408	3	2	13amp	0.98	£2,566
D4HTI	39	1486 x 660	408	4	3	13amp	1.38	£2,917
D5HTI	48	1814 x 660	408	5	4	13amp	1.78	£3,242

Square Glass



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	No. of 220w lamps	Electrical supply	Power Rating kw	Price
D2HTSLI	30	830 x 660	396	2	1	13amp	0.58	£1,815
D3HTSLI	40	1158 x 660	396	3	2	13amp	0.98	£2,200
D4HTSLI	51	1486 x 660	396	4	3	13amp	1.38	£2,545
D5HTSLI	63	1814 x 660	396	5	4	13amp	1.78	£2,819

Options for Hot Top

VCCP Carving Plate adaptor £193

Note: All units with SL come with gantry glass flat packed for assembly on site.

drop-in Island Models (with double sided glass sneeze screens)

Refrigerated Wells



Curved Glass



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2RWI	74	830 x 660	408	2	yes	13amp	1.0	£4,746
D3RWI	85	1158 x 660	408	3	yes	13amp	1.5	£4,976
D4RWI	95	1486 x 660	408	4	yes	13amp	1.5	£5,375
D5RWI	105	1814 x 660	408	5	yes	13amp	2.0	£5,788

Options for Refrigerated Well

DRAF Non-Standard Air Flow Kit **£824**

DGPA Gastronormpad 3 x 1/3 Adaptor (pans not included) **£63**

Square Glass



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2RWSLI	80	830 x 660	396	2	yes	13amp	1.0	£4,307
D3RWSLI	94	1158 x 660	396	3	yes	13amp	1.5	£4,779
D4RWSLI	106	1486 x 660	396	4	yes	13amp	1.5	£5,249
D5RWSLI	116	1814 x 660	396	5	yes	13amp	2.0	£5,782

Options for Refrigerated Well Deli

D2PS Rear prep shelf and slide along cutting board size 2 **£257**

D3PS Rear prep shelf and slide along cutting board size 3 **£269**

D4PS Rear prep shelf and slide along cutting board size 4 **£280**

D5PS Rear prep shelf and slide along cutting board size 5 **£292**

D2DD Rear sliding doors size 2 **£409**

D3DD Rear sliding doors size 3 **£467**

D4DD Rear sliding doors size 4 **£514**

D5DD Rear sliding doors size 5 **£549**

DRAF Non-Standard Air Flow Kit **£824**

DGPA Gastronormpad 3 x 1/3 Adaptor (pans not included) **£63**

Note: All units with SL come with gantry glass flat packed for assembly on site.

Refrigerated Frost Tops



Curved Glass



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2FTI	60	830 x 660	408	2	yes	13amp	1.0	£4,170
D3FTI	70	1158 x 660	408	3	yes	13amp	1.0	£4,779
D4FTI	85	1486 x 660	408	4	yes	13amp	1.0	£5,249
D5FTI	90	1814 x 660	408	5	yes	13amp	1.0	£5,782

Options for Refrigerated Well

DRAF Non-Standard Air Flow Kit **£824**

DGPA Gastronormpad 3 x 1/3 Adaptor (pans not included) **£63**

Square Glass



Model	Weight kg	Dimensions L x D mm	Height above display top	1/1 Gastronorm capacity	LED roll illumination	Electrical supply	Power Rating kw	Price
D2FTSLI	60	830 x 660	396	2	yes	13amp	1.0	£3,867
D3FTSLI	70	1158 x 660	396	3	yes	13amp	1.0	£4,082
D4FTSLI	85	1486 x 660	396	4	yes	13amp	1.0	£4,275
D5FTSLI	90	1814 x 660	396	5	yes	13amp	1.0	£4,474

Options

DRAF Non-Standard Air Flow Kit **£824**

Note: All units with SL come with gantry glass flat packed for assembly on site.

Note: Gastronorm containers and lids are not supplied

Size 2 models have straight through ventilation.

All sizes 3,4 & 5 models have ventilation air-flow both in and out, on the operators side of the unit.

Refrigerated multi-tier wells do not accommodate GN 1/1



Curved Glass Open Front, Doors to Rear



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RD	124	830 x 660	750	3	Yes	13amp	1.5	£5,510
D3RD	149	1158 x 660	750	3	Yes	13amp	1.7	£6,717
D4RD	171	1486 x 660	750	3	Yes	13amp	1.7	£7,475
D5RD	196	1814 x 660	750	3	Yes	13amp	1.7	£7,897

Curved Glass Closed Front, Doors to Rear



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDF	132	830 x 660	750	3	Yes	13amp	1.5	£5,626
D3RDF	158	1158 x 660	750	3	Yes	13amp	1.7	£6,702
D4RDF	181	1486 x 660	750	3	Yes	13amp	1.7	£7,459
D5RDF	207	1814 x 660	750	3	Yes	13amp	1.7	£7,958

Curved Glass Open Front, Closed Rear Front Controls



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDFC*	114	830 x 660	750	3	Yes	13amp	1.5	£4,965
D3RDFC	134	1158 x 660	750	3	Yes	13amp	1.7	£5,967
D4RDFC	151	1486 x 660	750	3	Yes	13amp	1.7	£6,592
D5RDFC	182	1814 x 660	750	3	Yes	13amp	1.7	£7,169

Lockable Front Shutters, Doors to Rear



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDSA	129	830 x 660	800	3	Yes	13amp	1.5	£6,315
D3RDSA	155	1158 x 660	800	3	Yes	13amp	1.7	£7,577
D4RDSA	178	1486 x 660	800	3	Yes	13amp	1.7	£8,421
D5RDSA	204	1814 x 660	800	3	Yes	13amp	1.7	£9,077

Lockable Front Shutter, Closed Back, Front controls



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDSAFC*	129	830 x 660	800	3	Yes	13amp	1.5	£5,772
D3RDSAFC	155	1158 x 660	800	3	Yes	13amp	1.7	£6,950
D4RDSAFC	178	1486 x 660	800	3	Yes	13amp	1.7	£7,682
D5RDSAFC	204	1814 x 660	800	3	Yes	13amp	1.7	£8,274

Square Glass Open Front, Doors to Rear



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDSL	126	830 x 660	750	3	Yes	13amp	1.5	£5,728
D3RDSL	152	1158 x 660	750	3	Yes	13amp	1.7	£6,924
D4RDSL	175	1486 x 660	750	3	Yes	13amp	1.7	£7,715
D5RDSL	201	1814 x 660	750	3	Yes	13amp	1.7	£8,244

Square Glass Closed Front, Doors to Rear



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDSLFC	134	830 x 660	750	3	Yes	13amp	1.5	£5,778
D3RDSLFC	161	1158 x 660	750	3	Yes	13amp	1.7	£6,970
D4RDSLFC	185	1486 x 660	750	3	Yes	13amp	1.7	£7,733
D5RDSLFC	212	1814 x 660	750	3	Yes	13amp	1.7	£8,415

Square Glass Open Front, Closed Rear Front Controls



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDSLFC*	124	830 x 660	750	3	Yes	13amp	1.5	£5,172
D3RDSLFC	146	1158 x 660	750	3	Yes	13amp	1.7	£6,201
D4RDSLFC	165	1486 x 660	750	3	Yes	13amp	1.7	£6,869
D5RDSLFC	187	1814 x 660	750	3	Yes	13amp	1.7	£7,491

Options for Refrigerated Display

NB2 Roller Blinds Size 2 £185
NB3 Roller Blinds Size 3 £195

NB4 Roller Blinds Size 4 £215
NB5 Roller Blinds Size 5 £235

DRAF Non-Standard Air Flow Kit £824

* Size 2 models have straight through ventilation with the exception of front control models.

Front Control Models vent either left or right, the vent side must be specified and a 400mm air-space created in the counter beside the unit.
All sizes 3,4 & 5 models have ventilation air-flow both in and out, on the operators side of the unit.

Refrigerated multi-tier wells do not accommodate GN 1/1



Curved Glass Open Front, Doors to Rear



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDL	114	830 x 660	540	2	Yes	13amp	1.5	£5,201
D3RDL	134	1158 x 660	540	2	Yes	13amp	1.7	£6,179
D4RDL	151	1486 x 660	540	2	Yes	13amp	1.7	£6,712
D5RDL	171	1814 x 660	540	2	Yes	13amp	1.7	£7,310

Curved Glass Closed Front, Doors to Rear



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDLF	122	830 x 660	540	2	Yes	13amp	1.5	£4,880
D3RDLF	143	1158 x 660	540	2	Yes	13amp	1.7	£6,351
D4RDLF	161	1486 x 660	540	2	Yes	13amp	1.7	£6,928
D5RDLF	182	1814 x 660	540	2	Yes	13amp	1.7	£7,549

Curved Glass Open Front, Closed Rear Front Controls



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDLC*	104	830 x 660	540	2	Yes	13amp	1.5	£4,718
D3RDLC	119	1158 x 660	540	2	Yes	13amp	1.7	£5,667
D4RDLC	131	1486 x 660	540	2	Yes	13amp	1.7	£6,252
D5RDLC	157	1814 x 660	540	2	Yes	13amp	1.7	£6,788

Lockable Front Shutters, Doors to Rear



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDLSA	119	830 x 660	590	2	Yes	13amp	1.5	£6,033
D3RDLSA	140	1158 x 660	590	2	Yes	13amp	1.7	£7,428
D4RDLSA	158	1486 x 660	590	2	Yes	13amp	1.7	£8,079
D5RDLSA	179	1814 x 660	590	2	Yes	13amp	1.7	£8,678

Lockable Front Shutter, Closed Back, Front controls



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDLSAFC*	119	830 x 660	590	2	Yes	13amp	1.5	£5,657
D3RDLSAFC	140	1158 x 660	590	2	Yes	13amp	1.7	£6,784
D4RDLSAFC	158	1486 x 660	590	2	Yes	13amp	1.7	£7,476
D5RDLSAFC	179	1814 x 660	590	2	Yes	13amp	1.7	£8,027

Square Glass Open Front, Doors to Rear



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDLSL	116	830 x 660	540	2	Yes	13amp	1.5	£5,388
D3RDLSL	137	1158 x 660	540	2	Yes	13amp	1.7	£6,390
D4RDLSL	155	1486 x 660	540	2	Yes	13amp	1.7	£7,014
D5RDLSL	176	1814 x 660	540	2	Yes	13amp	1.7	£7,651

Square Glass Closed Front, Doors to Rear



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDLSLF	124	830 x 660	540	2	Yes	13amp	1.5	£5,395
D3RDLSLF	146	1158 x 660	540	2	Yes	13amp	1.7	£6,415
D4RDLSLF	165	1486 x 660	540	2	Yes	13amp	1.7	£7,036
D5RDLSLF	187	1814 x 660	540	2	Yes	13amp	1.7	£7,700

Square Glass Open Front, Closed Rear Front Controls



Model	Weight kg	Dimensions L x D mm	Height above display top	No of Display shelves	LED Roll Illumination	Electrical supply	Power Rating kw	Price
D2RDLSLFC*	114	830 x 660	540	2	Yes	13amp	1.5	£4,937
D3RDLSLFC	131	1158 x 660	540	2	Yes	13amp	1.7	£5,908
D4RDLSLFC	145	1486 x 660	540	2	Yes	13amp	1.7	£6,537
D5RDLSLFC	162	1814 x 660	540	2	Yes	13amp	1.7	£7,125

Options for Refrigerated Display

NB2 Roller Blinds Size 2 £185
NB3 Roller Blinds Size 3 £195

NB4 Roller Blinds Size 4 £215
NB5 Roller Blinds Size 5 £235

DRAF Non-Standard Air Flow Kit £824

* Size 2 models have straight through ventilation with the exception of front control models.

Front Control Models vent either left or right, the vent side must be specified and a 400mm air-space created in the counter beside the unit.
All sizes 3,4 & 5 models have ventilation air-flow both in and out, on the operators side of the unit.

drop-in Accessories

Soup Dispenser (Pots Included)



Model	Weight kg	Dimensions L x D mm	Height above display top	Soup Pot Capacity	Electrical supply	Power Rating kw	Price
D1SDT	5	300 x 455	70	4 Litre	13amp	0.35	£541
D2SDT	8	550 x 455	70	4 Litre x 2	13amp	0.7	£677



Cutlery/Condiment Dispenser (Containers Included)



Model	Weight kg	Dimensions L x D mm	Height above display top	Electrical supply	Power Rating kw	Price
D3CC	4	500 x 456	289	-	-	£276
D4CC	5	667 x 456	289	-	-	£337



Display Shelf (Baskets Included)



Model	Weight kg	Dimensions L x D mm	Height above display top	Electrical supply	Power Rating kw	Price
D2WB	6	550 x 439	568	-	-	£326

In-Counter Universal Crockery Dispensers



Model	Weight kg	Dimensions L x D mm	Height above display top	Capacity	Electrical supply	Power Rating kw	Price
DHD1	13	420 x 345	30	65	13amp	0.6	£617
DAD1	11	420 x 345	30	65	-	-	£468



Any size or shape of plate within 300mm (12in) Square

Note: The heated dispensers are complete with a mains lead and 13 amp plug as standard



In-Counter Dispensers



Model	Weight kg	Dimensions L x D mm	Height above display top	Capacity	Electrical supply	Power Rating kw	Price
DUP1	15	400 x 400	150	65	-	-	£577
DUP2	27	400 x 740	150	2 x 65	-	-	£962
DHP1	16	400 x 400	150	65	13amp	0.6	£844
DHP2	28	400 x 740	150	2 x 65	13amp	1.2	£1,346

H = Heated U = Unheated

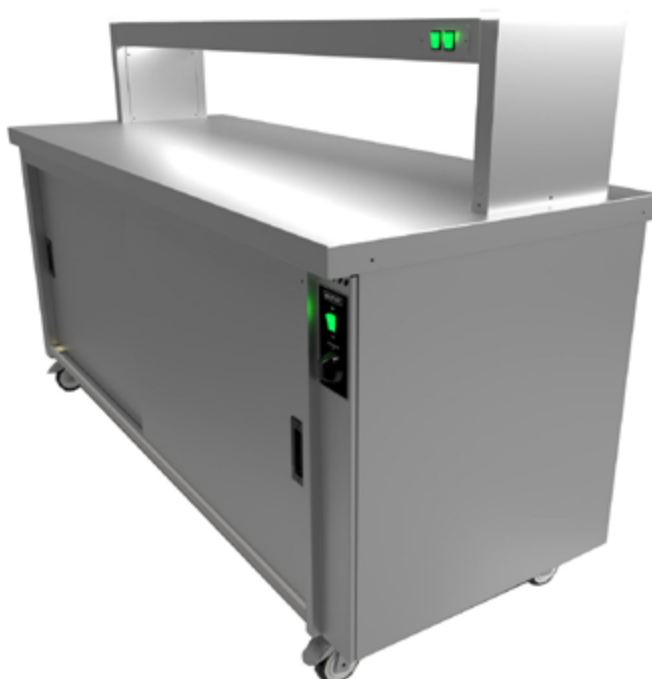


Roll Under Hot Cupboards

Roll Under Hot Cupboards



Model	Weight kg	Dimensions L x D x H mm	Electrical supply	Power Rating kw	Price
HC2R	34	870 x 660 x 550	13amp 230v	0.9	£1,375
HC3R	49	1198 x 660 x 550	13amp 230v	1.5	£1,595
HC4R	65	1526 x 660 x 550	13amp 230v	1.5	£1,814
HC5R	81	1854 x 660 x 550	13amp 230v	1.9	£2,036



Hot Cupboards and Bains Marie

kitchen
pass

FOCUS

Kitchen Pass
Over-Shelving

Premier Hot Cupboard
& Bainmarie

Premier Hot Cupboard
Double Stack

Focus Hot Cupboards/
Bains Marie

Food Conveyance Carts

MH9

Dough Proving / Bread
Warming Drawers

Heated Drawers

Pie Cabinet

Hot Cupboards and Bains Marie



Code of symbols



Plug & Go

Units designed complete with a 13amp plug and cable ready to use. power rating up to 2.9kw max.



Sahara Fan

Clever removable compact self contained heating cell used especially in hot cupboard type units and modern dry heat Bain-maries.



Radiated

Heated units with solid state type heating elements, Neo-Ceram thermo panel hot tops, hot dispensers, Bulk food institution trolleys etc.



Multi-Fan

Moffat oven's use a creative multi fan system design primarily for frozen and chilled food regeneration.



Wet Heat

Electric bains-marie using hot water and steam, in the heating process. The open, bath-type is designed to hold Gastronorm pans and heats via multiple solid state immersion elements or elements fitted externally on the base of the bath



Residual Heat

Very efficient heating system, additional to the fully enclosed heating elements fitted under the Bain-marie Wells ,excess residual hot air from the hot cupboard is also used to maintain temperature which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot spots



Quartz Lamps

Over head gantry's fitted with special large electric heat lamps in which the envelope is made of quartz, which allows ultraviolet light to pass through it, with a bulb containing a halogen.



Ambient

Signifies neutral models that do not heat or cool, used for storage or display of food product at room temperature for example.



Contact Cooling

Frost top type units with constant contact cooling, provides an evenly cooled worktop or display surface that blends in with the interior design.



Polar Plates

Units fitted with insulated wells to accommodate Gastronorm GN1/1 size Eutectic type packs. Moffat Polar Plates keep food chilled for 2 to 3 hours. Before use, the Polar Plates are charged for 8 to 12 hours in a deep freeze. If longer periods of operation are required, extra Polar Plates can be charged and used in rotation.

For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)

Over-Shelving (Heated)

Robust over-shelving with Quartz lamp heating, cleverly designed offering a choice of one, two, or three tiers. Standard lengths are made to suit the Moffat Premier range of hot cupboard and Bainmarie, creating a functional heavy duty kitchen pass. The pass facilitates an easy two-way communication work station between restaurant front of house and the kitchen, where checks are placed and orders processed. Chefs plate up and place on the pass to be served and if there's a delay plated food is held warm under the heat lamps. Complete with on/off switches to each level as standard and can be fitted with either an optional dimmer to control the lamps, or an energy saving timer switch. The Unique horizontal illuminated bands on the end sections at each level indicate food service is active and provides an aesthetic style when viewed from the dining room.



One Tier Heated



Model	Price	Model	Price	Model Size	Weight Kg	Dimensions L x D x H mm	No of 220 Watt Lamps Fitted	Electrical Supply	Power Rating kw
KP2H1	£665	KP2H1DMC	£789	2	8	876 x 311 x 322	2	13amp	0.44
KP3H1	£747	KP3H1DMC	£871	3	11	1196 x 311 x 322	3	13amp	0.66
KP4H1	£829	KP4H1DMC	£953	4	15	1492 x 311 x 322	4	13amp	0.88
KP5H1	£919	KP5H1DMC	£1,043	5	18	1796 x 311 x 322	5	13amp	1.10

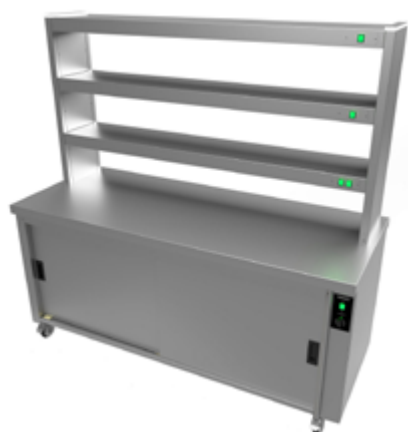
Note: DMC = dimmer control lamps



Two Tier Heated



Model	Price	Model	Price	Model Size	Weight Kg	Dimensions L x D x H mm	No of 220 Watt Lamps Fitted	Electrical Supply	Power Rating kw
KP2H2	£1,043	KP2H2DMC	£1,291	2	16	876 x 311 x 632	4	13amp	0.88
KP3H2	£1,238	KP3H2DMC	£1,486	3	22	1196 x 311 x 632	6	13amp	1.32
KP4H2	£1,382	KP4H2DMC	£1,630	4	28	1492 x 311 x 632	8	13amp	1.76
KP5H2	£1,599	KP5H2DMC	£1,843	5	34	1796 x 311 x 632	10	13amp	2.20



Three Tier Heated



Model	Price	Model	Price	Model Size	Weight Kg	Dimensions L x D x H mm	No of 220 Watt Lamps Fitted	Electrical Supply	Power Rating kw
KP2H3	£1,328	KP2H3DMC	£1,700	2	24	876 x 311 x 942	6	13amp	1.32
KP3H3	£1,587	KP3H3DMC	£1,959	3	32	1196 x 311 x 942	9	13amp	1.96
KP4H3	£1,847	KP4H3DMC	£2,219	4	42	1492 x 311 x 942	12	13amp	2.64
KP5H3	£2,074	KP5H3DMC	£2,446	5	52	1796 x 311 x 942	15	16amp	3.30

Optional Extras

MJG Tab grabber fitted on bottom shelf at operators left side as standard, alternative positions can be arranged when stated with order per 450mm **£38** Alternative lengths. **POA**
TDS Time delay switch for energy saving
Mixed configurations heated / non heated levels. **POA**



- Flexible choice off one, two, or three, tier design.
- Available in five standard lengths
- Standard sizes specific to Moffat Premier Hot cupboard and Bainmarie units.
- Alternative lengths and configuration are available priced on application.
- Heavy duty robust 300mm wide shelving
- Low maintenance, easily cleaned and highly efficient.
- Attractive Illuminated end sections indicates service is "on"
- 24 hour operation.
- Supplied with a 2 metre long power cable and plug as standard
- Alternatively the units can be supplied hard wired into a Moffat supporting unit

Over-Shelving (Ambient)

Robust over-shelving cleverly designed offering a choice of one, two, or three tiers. Standard lengths are made to suit standard tabling and the Moffat Premier range of hot cupboard and Bainmaries, creating a functional heavy duty kitchen pass. The pass facilitates an easy two-way communication work station between restaurant front of house and the kitchen, where checks are placed and orders processed. Chefs plate up and place on the pass to be served.



One Tier Ambient



Model	Model Size	Standard Table Length mm	Weight Kg	Dimensions L x D x H mm	Price
KP2A1	2	900	7	872 x 307 x 312	£203
KP3A1	3	1200	9	1192 x 307 x 312	£218
KP4A1	4	1500	12	1492 x 307 x 312	£232
KP5A1	5	1800	14	1792 x 307 x 312	£245



Two Tier Ambient



Model	Model Size	Standard Table Length mm	Weight Kg	Dimensions L x D x H mm	Price
KP2A2	2	900	14	872 x 307 x 622	£311
KP3A2	3	1200	18	1192 x 307 x 622	£339
KP4A2	4	1500	24	1492 x 307 x 622	£368
KP5A2	5	1800	28	1792 x 307 x 622	£395



Three Tier Ambient



Model	Model Size	Standard Table Length mm	Weight Kg	Dimensions L x D x H mm	Price
KP2A3	2	900	21	872 x 307 x 932	£431
KP3A3	3	1200	27	1192 x 307 x 932	£475
KP4A3	4	1500	36	1492 x 307 x 932	£518
KP5A3	5	1800	42	1792 x 307 x 932	£572

Optional Extras

MJG Tab grabber fitted on bottom shelf at operators left side as standard, alternative positions can be arranged when stated with order per 450mm **£38** Alternative lengths. **POA**

- Flexible choice off one, two, or three, tier design
- Available in five standard lengths
- Standard sizes specific to standard tabling and Moffat Premier units
- Alternative lengths and configuration are available priced on application.
- Heavy duty robust 300mm wide shelving
- Low maintenance, easily cleaned and highly efficient.

Premier Hot Cupboard & Bainmarie

Premier Hot Cupboard



HC5

	Model	Weight kg	Dimensions L x D x H mm	Capacity (l/1 GN)	Electrical Supply	Power Rating Total kw	Price
Models with doors on one side	HC2	63	947 x 700 x 900	2	13amp	0.9	£1,903
	HC3	78	1275 x 700 x 900	3	13amp	1.5	£2,137
	HC4	95	1603 x 700 x 900	4	13amp	1.5	£2,399
	HC5	111	1931 x 700 x 900	5	13amp	1.9	£2,670
Models with doors on both sides	HC2DBS	63	947 x 700 x 900	2	13amp	0.9	£1,942
	HC3DBS	78	1275 x 700 x 900	3	13amp	1.5	£2,151
	HC4DBS	95	1603 x 700 x 900	4	13amp	1.5	£2,407
	HC5DBS	111	1931 x 700 x 900	5	13amp	1.9	£2,667

Power Supply

All units are supplied with a 2m long power cable and 13amp plug.

Gantries

When gantries are added such as a KP4H1 fitted to a HC4 these will be supplied with two separate independent 13amp power cables.

Special requirements at additional cost

When stated with an order, gantry wiring can be integrated internal to the cupboard below with one power cable supplying both the gantry and the cupboard. The combined total power loading must be taking into consideration.

The units can have a cable and commando type plug fitted to suit the required specification either single or three phase.

Base units can be supplied fitted with the Moffat kitchen pass type overhead gantries (see page 17 & 70)

Note: For easy cleaning all units are fitted with 5" castors as standard.

Units can be supplied with adjustable for height feet at no extra cost but must be stated at time of order.

- Heavy Duty all stainless steel construction.
- Bright polished stainless steel interior.
- Two heavy duty shelves fitted with sectional chrome plated racks.
- Base and door track in one piece for easy cleaning.
- Stainless steel doors lift off for cleaning and maintenance.
- Doors fitted with double life skids for easy operation.
- Removable fan assisted heating units.
- Recessed control panel located on right hand side slides out for simple installation and maintenance.
- Thermostatic controlled hot cupboard 30 - 110 degrees C.
- Fitted with a 2m long cable and 13amp plug.
- Flat insulated reinforced top.

Premier Hot Cupboard & Bain Marie

Note: Gastronorm containers and lids are not supplied



HB5

	Model	Weight kg	Dimensions L x D x H mm	Capacity (l/1 GN)	Electrical Supply	Power Rating Total kw	Price
Models with doors on one side	HB2	65	947 x 700 x 900	2	13amp	2.40	£2,454
	HB3	81	1275 x 700 x 900	3	13amp	2.90	£2,732
	HB4	100	1603 x 700 x 900	4	13amp	2.90	£3,143
	HB5	118	1931 x 700 x 900	5	32amp	3.70	£3,427
Models with doors on both sides	HB2DBS	65	947 x 700 x 900	2	13amp	2.40	£2,518
	HB3DBS	81	1275 x 700 x 900	3	13amp	2.90	£2,780
	HB4DBS	100	1603 x 700 x 900	4	13amp	2.90	£3,197
	HB5DBS	118	1931 x 700 x 900	5	32amp	3.70	£3,474

Power Supply

Size 2, 3, and 4 units are supplied with a 2m long power cable and 13amp plug. The size 5 unit is supplied with a 2m long cable and a 32amp single phase commando type plug.

Gantries

When gantries are added such as a KP4H1 fitted to a HB4 these will be supplied with two separate independent power cables.

Special requirements at extra cost

When stated with an order, gantry wiring can be integrated internal to the cupboard below with one power cable supplying both the gantry and the cupboard. The combined total power loading must be taking into consideration.

The units can have a cable and commando type plug fitted to suit the required specification either single or three phase.

Base units can be supplied fitted with the Moffat kitchen pass type overhead gantries (see page 17 & 70)

Options for Bain Marie

DCP Carving Pad £193

DNCA Neo Ceram Pad £176

DRP4 Round Pot Adaptor with 2 x 4.5 litres pots £172

DRP7 Round Pot Adaptor with 2 x 7.0 litres pots £228

DWF Wet Well Faucet £437

Note: For easy cleaning all units are fitted with 5" castors as standard.

Units can be supplied with adjustable for height feet at no extra cost but must be stated at time of order.

- Bainmarie well in top designed to hold GN 1/1 pans.
- Bainmarie opening has a raised lip all round to prevent the ingress of debris into the well
- The unique raised edge makes it easy to remove the gastronorm pans.
- Heavy Duty all stainless steel construction.
- Bright polished stainless steel interior.
- Two heavy duty shelves fitted with sectional chrome plated racks.
- Base and door track in one piece for easy cleaning.
- Stainless steel doors lift off for cleaning and maintenance.
- Doors fitted with double life skids for easy operation.
- Removable fan assisted heating units.
- Recessed control panel located on right hand side slides out for simple installation and maintenance.
- Thermostatic controlled hot cupboard 30 - 113 degrees C.
- Thermostatic controlled Bainmarie 30 - 113 degrees C.
- Fitted with a 2m long cable and plug.

Premier Hot Cupboard Double Stack

Premier Hot Cupboard “DS” models double stack capacity on the same foot print as the standard models



HC2DS

Model	Weight kg	Dimensions L x D x H mm	Capacity (1/1GN)	Electrical Supply	Power Rating Total kw	Price
HC2DS	2 x 63	947 x 700 x 1755	4	1 x 13amp	1 x 1.8	£3,748
HC3DS	2 x 78	1275 x 700 x 1755	6	2 x 13amp	2 x 1.5	£4,254
HC4DS	2 x 95	1603 x 700 x 1755	8	2 x 13amp	2 x 1.5	£4,760
HC5DS	2 x 111	1931 x 700 x 1755	10	2 x 13amp	2 x 1.9	£5,302

Note: These are two independently powered and controlled models.
The bottom unit is fitted with support channels to accommodate the top units. There is a all round fascia fitted in-between

Power Supply

All units are supplied with two 13amp power cables and plugs. The power cables are located underneath the bottom cupboard on the operators right hand side. The top cupboard is fitted with a special socket for power connection from the bottom cupboard.

The top of the bottom cupboard has a short cable and special plug for connection to the top cupboard.

Special requirements at extra cost

When stated with an order, wiring can be integrated internal to the cupboard below with one power cable supplying both. The combined total power loading must be taking into consideration.

The units can have a cable and commando type plug fitted to suit the required specification either single or three phase.

Note: These models are supplied with adjustable for height feet only. They are not designed to be mobile.

- Heavy Duty all stainless steel construction.
- Bright polished stainless steel interior.
- Two heavy duty shelves fitted with sectional chrome plated racks.
- Base and door track in one piece for easy cleaning.
- Stainless steel doors lift off for cleaning and maintenance.
- Doors fitted with double life skids for easy operation.
- Removable fan assisted heating units.
- Recessed control panel located on right hand side slides out for simple installation and maintenance.
- Thermostatic controlled hot cupboard 30 - 110 degrees C.
- Fitted with a 2m long cable and 13amp plug.



HC5DS



HC4DS



HC3DS

FOCUS Hot Cupboards/Bains Marie (Gantry and Trayrail is an optional extra)

Mobile Plain Top Hotcupboard complete with base and mid grid shelves



3FHCM Shown with optional trayslide

Model	Weight kg	Dimensions L x D x H mm	Height including gantry mm	Electrical Supply	Power rating including / excluding gantry kw	Price
2FHCM	54	840 x 665 x 900	1285	13amp	1.12 / 0.9	£1,223
3FHCM	63	1124 x 665 x 900	1285	13amp	2.34 / 1.9	£1,381
4FHCM	73	1452 x 665 x 900	1285	13amp	2.56 / 1.9	£1,465

The outer front and side panels feature a stylish, contemporary merlin grey finish

Mobile Dry Heat Bain Marie Hot Cupboard complete with base and mid grid shelves



3FBM Shown with optional trayslide, gantry, corner bumpers and gastronorm pans

Model	Weight kg	Dimensions L x D x H mm	Height including gantry mm	Electrical Supply	Power rating including / excluding gantry kw	Price
2FBM	54	840 x 665 x 900	1285	13amp	2.12 / 1.9	£1,248
3FBM	63	1124 x 665 x 900	1285	13amp	2.34 / 1.9	£1,396
4FBM	73	1452 x 665 x 900	1285	13amp	2.56 / 1.9	£1,509

Optional Extras

GASTRONORM CONTAINERS & LIDS (POA)

FTD Hot Cupboard Temperature Display

£184 (each)

FCB Four Corner Buffers £75

LEGS Legs to replace castors (must be stated at time of order) **No Extra Cost**

QUARTZ GANTRY WITH PERSPEX SNEEZE GUARD

2FG Size 2 220w (1 Bulb) £310

3FG Size 3 440w (2 Bulbs) £405

4FG Size 4 660w (3 Bulbs) £443

FOLD DOWN SOLID TRAY SLIDES

2FPTS Size 2 £189

3FPTS Size 3 £215

4FPTS Size 4 £240

The outer front and side panels feature a stylish, contemporary merlin grey finish

Note: Gastronorm containers and lids are not supplied

Bains Marie adaptors



Model	Description	Price
DNCA	Neo-Ceram top adaptor	£176
DRP4	Round pot adaptor with two 4 litre pans and lids	£172
DRP7	Round pot adaptor with two 7 litre pans and lids	£228

- Fast heat up and recovery time
- Thermostatically controlled.
- Unique, removable, forced air heating cell.
- Low maintenance, easily cleaned, and highly efficient
- Gastronorm pans can be swapped out and replenished during service.
- A unique raised lip around the well allows the easy removal of pans.
- 3 models in the range holding 2 to 4 gn 1/1 gastronorm type containers.
- Various mixed sizes of gastronorm pans can be used in unison.
- 24 hour operation [Bain-Marie opening must be fitted with Pans or covers during service]
- Plug and Go, complete with 2 metre long power cable and 13amp plug
- Mobile all swivel castors two with brakes



3FBM Shown with optional trayslide, gantry, corner bumpers and gastronorm pans

Food Conveyance Carts (Containers are an optional extra)

Mobile Fan Assisted Dry Well Bains Marie Workstation



Model	Weight kg	Dimensions L x D x H mm	Capacity	Electrical Supply	Power Rating kw	Price
VMBM2	33	846 x 661 x 940	2x1/1GN	13amp	0.9	£1,270
VMBM3	42	1176 x 661 x 940	3x1/1GN	13amp	0.9	£1,356
VMBM4	56	1506 x 661 x 940	4x1/1GN	13amp	1.9	£1,455

Height to worktop = 900mm

Mobile Cold Well with Refrigeration (c/w lift off hinged well cover)



Model	Weight kg	Dimensions L x D x H mm	Capacity	Electrical Supply	Power Rating kw	Price
VMCW2	64	846 x 661 x 940	2x1/1GN	13amp	0.75	£2,400
VMCW3	74	1176 x 661 x 940	3x1/1GN	13amp	0.75	£2,584
VMCW4	84	1506 x 661 x 940	4x1/1GN	13amp	0.75	£2,988

Height to worktop = 900mm

Mobile Polar Well c/w Polar Plates (c/w lift off hinged well cover)



Model	Weight kg	Dimensions L x D x H mm	Capacity	Power Rating kw	Price
VMPW2	34	846 x 661 x 940	2x1/1GN	-	£1,507
VMPW3	44	1176 x 661 x 940	3x1/1GN	-	£1,765
VMPW4	54	1506 x 661 x 940	4x1/1GN	-	£2,310

Optional Extras

Gastronorm Containers and lids available at **extra cost**

PPGAST Polar Plates (each) **£152**

Height to worktop = 900mm

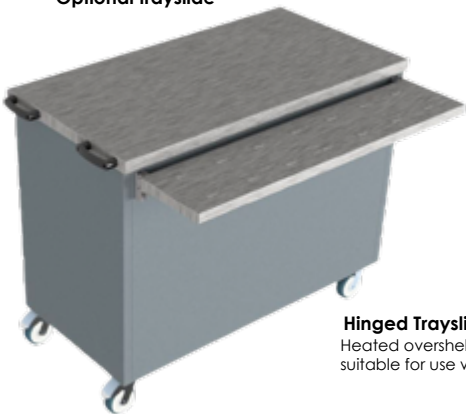
MH9/MHB9 Hot Cupboard Range

MH9 were design around the old school meal aluminium cooking pan dimensions 409mm x 267mm x 83mm; Therefore using Gn type pans is limited

A truly economical way of serving food. There are no expensive installation costs. Simply butt them together to form a continuous top and apply the brakes. Simply set up in any area available for use during meal times and speedily remove after service when the area reverts to its normal function.

Hot service trolley designed for cost effective hot food storage, transport, and service. Incorporating a hot cupboard fitted with Moffat's renowned innovative sahara fan heating cell. Easily removable for cleaning and maintenance. Residual heat from the hot cupboard is used to warm the work top serving area The MHB9 model has a recessed work top serving area specially made to suit traditional type Grundy serving tins. Hot cupboard is controlled by a 30° to 110° thermostat. Designed to maintain pre-heated, cooked food at a regulated temperature. Internally the trolley has three robust shelves suitable for the storage and transport of most types of hot foods, in various types of pans up to 150 mm deep.

Optional trayslide



Hinged Trayslide
Heated overshelves are not suitable for use with this range.

Mobile Hot Cupboard (Trayslide is an optional extra)



MH9

Model	Weight kg	Dimensions L x D x H mm	Electrical Supply	Power Rating kw	Price
MH9	52	1124 x 560 x 868	13amp	1.5	£1,319
MHB9	55	1124 x 560 x 868	13amp	1.5	£1,411

Optional Extras

MH9HTSL Fold down solid trayslide £132

The outer front and side panels feature a stylish, contemporary merlin grey finish

- Fast heat up and recovery time
- Thermostatically controlled.
- Unique, removable, forced air heating cell.
- Low maintenance, easily cleaned, and highly efficient
- MHB9 model has a unique recessed top to suit Grundy pans.
- 24 hour operation.
- Complete with push / pull handles on one side
- Plug and Go, complete with 2 metre long power cable and 13amp plug
- Mobile all swivel castors two with brakes



MHB9

Grundy baking trays are a traditional heavy duty aluminium pan type with optional lids used in many Schools' kitchens

dimensions:
409mm x 267mm x 83mm
and a half size 206mm x 267mm



Dough Proving / Bread Warming Drawers

BK Roll Warmer Drawer Unit perforated drawers inners included



Model	Weight kg	Dimensions Ext. L x D x H mm	Electrical Supply Single Phase	Power rating kw	Price
BKRW3	32	477 x 610 x 900	13 amp	0.9	£1,438

Note: Digital display factory set to 38°C for BK roll warmer

Designed for dough proving or for keeping breads, warm and moist for extended periods. The unit could also be increased in temperature and used to hold meat products and vegetables warm and succulently. The appliance consists of a heated water reservoir at the base which provides humidity, and 3 large stainless-steel drawers with perforated inserts. Both the drawers and the water tray are removable for ease of cleaning.

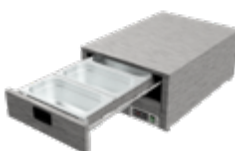
- Humidity facility keeps contents moist for extended periods
- Full insulation ensures energy efficiency & safe, cool surfaces & controls
- Digital control thermostat keeps food at constant temperature
- Factory set at 38° or can adjusted up to 110° for holding other types of food products
- Large removable drawers for ease of cleaning with smooth action runners

Heated Drawers

Heated Drawer Unit



GHD1



GN 1/3 drawer inners



Humidity Tray

Model	Weight kg	Dimensions L x D x H mm	Electrical Supply Single Phase	Power Rating kw	Drawers & Internal pans	Price
GHD1	25	475 x 685 x 277	13 amp	0.9	1 drawer 3 pans	£1,098
GHD2	35	475 x 685 x 393	13 amp	1.5	2 drawer 6 pans	£1,329
GHD3	40	475 x 685 x 511	13 amp	1.5	3 drawer 7 pans	£1,529

Optional Extras

GHD2ST Floor stand to take work top to 900mm. 475mm x 685mm x 507mm **£275**

GHD3ST Floor stand to take work top to 900mm. 475mm x 685mm x 389mm **£275**

Note: Pans supplied are GN 1/3 type

- Stylish compact design.
- Factory set to control the temperature at 85°C and is adjustable between 30 to 120°C
- Large removable drawers for ease of cleaning
- Smooth action runners
- Thermostat control keeps food at constant temperature.
- Humidity facility keeps contents moist for extended periods.

- Full insulation ensures energy efficiency and safe cool surfaces.
- Designed for display where space is at a premium.
- Robust stainless steel construction.
- Hygienic and easy to clean.
- Removable Gastronorm insets
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz].



GHD2ST or GHD3ST
Floor stand. Allows Table Top heated drawer unit to be used at a height of 900mm



GHD2 with support stand GHD2ST



GHD3 with support stand GHD3ST

Pie Cabinet (PC1 4 shelves supplied / PC2 4 shelves supplied)



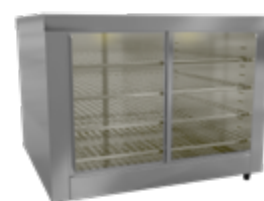
PC1, operators view

Model	Weight kg	Dimensions L x D x H mm	Electrical Supply Single Phase	Power Rating kw	Price
PC1	22	710 x 360 x 560	13 amp	0.75	£1,045
PC2	40	710 x 660 x 560	13 amp	1.5	£1,345

- Designed specifically for hot food. Ideal for displaying pies and pastries
- Removeable shelf supports /crumb tray for easy cleaning
- Integral humidity feature to maintain freshness.
- Internal illumination for increased food display.
- Complete with a 2m cable and 13amp plug.
- The standard side panel colour is bright polished stainless steel other colours are available see Vesicarte-Pro range on page 22.



PC2, operators view



PC2, customers view

For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)



Banqueting Trolleys and Convection Regeneration Ovens

Banqueting
Trolleys

CROVEN versi-cook

Banqueting Trolleys



Code of symbols



Plug & Go

Units designed complete with a 13amp plug and cable ready to use. power rating up to 2.9kw max.



Chillogen

Advanced food control system allows refrigeration and regeneration in one hold-ing space. First keep food chilled, then simply switch to regeneration manually or automatically without further handling of food. Then automatically hold food at the correct serving temperature until you are ready to serve.



Multi-Fan

Moffat oven's use a creative multi fan system design primarily for frozen and chilled food regeneration.



Sahara Fan

Clever removable compact self contained heating cell used especially in hot cupboard type units and modern dry heat Bain-maries.

For latest information visit: **www.ermoffat.co.uk**

[Moffat Technical Information](#)

Banqueting Trolleys (Capacity based on 10" diameter)

Plated Meals Keep Hot



Model	Weight kg	Dimensions L x D x H mm	Keep Hot	Shelf capacity (no. of shelves supplied)	Regeneration	Refrigeration	Power rating kw	Price
BQ60KH	156	1080 x 730 x 1585	Manual	15 (4 Supplied)	-	No	2.8kw 1x13amp	£5,531
BQ90KH	335	1395 x 905 x 1710	Manual	15 (4 Supplied)	-	No	2.8kw 1x13amp	£8,302

Optional Extras

BGS6 Extra grid shelves (Banquet 60) **£47**
BGS Extra grid shelves (Banquet 90) **£57**

PC9 Stainless steel round plate cover (9") **POA**
PC10 Stainless steel round plate cover (10") **POA**
PC11 Stainless steel round plate cover (11") **POA**

Keep Hot Model

Simply give the trolley a preheat, load it with your hot plated meals and it will hold the food at a suitable temperature until ready to serve, then transfer the unit to the dining area and serve when ready.

BQ60 when used with plates and covers stacked 5 high on 4 shelves it can take 76 covers

BQ90 when used with plates and covers stacked 5 high on 4 shelves it can take 120 covers

Plated Meals Regeneration



Model	Weight kg	Dimensions L x D x H mm	Keep Hot	Shelf capacity (no. of shelves supplied)	Regeneration	Refrigeration	Power rating kw	Price
BQ60	156	1080 x 730 x 1585	Auto-matic	15	Manual	No	5.3kw 2x13amp	£8,345
BQ90	335	1395 x 905 x 1710	Auto-matic	15	Manual	No	5.45kw 2x13amp	£11,849

Optional Extras

BGS6 Extra grid shelves (Banquet 60) **£47**
BGS Extra grid shelves (Banquet 90) **£57**

PC9 Stainless steel round plate cover (9") **POA**
PC10 Stainless steel round plate cover (10") **POA**
PC11 Stainless steel round plate cover (11") **POA**

Regeneration Model

Regenerate plated chilled food. After the regeneration cycle it will automatically change to keep hot and hold the food at serving temperature until ready to serve.

Plated Meals Chillogen



Model	Weight kg	Dimensions L x D x H mm	Keep Hot	Shelf capacity (no. of shelves supplied)	Regeneration	Refrigeration	Power rating kw	Price
BQ60C	176	1080 x 730 x 1585	Auto-matic	15	Manual	Yes	5.3kw 2x13amp	£10,206
BQ90C	355	1395 x 905 x 1710	Auto-matic	15	Manual	Yes	5.45kw 2x13amp	£13,258

Optional Extras

BGS6 Extra grid shelves (Banquet 60) **£47**
BGS Extra grid shelves (Banquet 90) **£57**

PC9 Stainless steel round plate cover (9") **POA**
PC10 Stainless steel round plate cover (10") **POA**
PC11 Stainless steel round plate cover (11") **POA**

Chillogen (4 in 1)

After cooking and plating, load straight into the Chillogen Trolley and it will chill the plated cooked food and hold it chilled. When ready to regenerate, flick the switch, the compartment will convert to an oven and regenerate the chilled food and hold it hot until you are ready to serve, all without removing the food from the compartment.

Banqueting Trolleys

Chillogen Regeneration Banquet Trolleys (Bulk Food)

(Fitted with runners to accept GN1/1 sized containers: Shelves are supplied at extra cost)



Model	Weight kg	Dimensions L x D x H mm	Keep Hot	Shelf capacity (no. of shelves supplied)	Regeneration	Refrigeration	Power rating kw	Price
BBQ10C	165	915 x 755 x 1340	Automatic	10 (optional extra)	Manual	Yes	5.8kw 2x13amp	£9,320
BBQ20C	320	1340 x 755 x 1340	Automatic	20 (optional extra)	Manual	Yes	7.2kw 16amp 3PH	£11,775

Optional Extras

0576 Extra grid shelves £45

Chillogen (4 in 1) Model

After cooking load straight into the Chillogen Trolley in gastronorm containers (max 65mm deep) and it will chill the cooked food and hold it chilled. When ready to regenerate, flick the switch and the compartment will convert to an oven, regenerate the chilled food and hold it hot until you are ready to serve, all without removing the food from the compartment.

Regeneration Banquet Trolleys (Bulk Food)

(Fitted with runners to accept GN1/1 sized containers: Shelves are supplied at extra cost)



Model	Weight kg	Dimensions L x D x H mm	Keep Hot	Shelf Capacity (no. of shelves supplied)	Regeneration	Refrigeration	Power rating kw	Price
BBQ10	154	915 x 755 x 1340	Automatic	10 (optional extra)	Manual	No	5.8kw 2x13amp	£7,321
BBQ20	302	1340 x 755 x 1340	Automatic	20 (optional extra)	Manual	No	7.2kw 16amp 3PH	£9,908

Optional Extras

0576 Extra grid shelves £45

Regeneration Model

Regeneration bulk chilled food. After the regeneration cycle it will automatically change to keep hot and hold the food at serving temperature until ready to serve.

Bulk Food Hotline Banqueting

(Fitted with runner to accept GN sized Containers. Shelves are supplied at extra cost)



PF20

Model	Weight kg	Dimensions L x D x H mm	Keep Hot	Shelf capacity (no. of shelves supplied)	Shelf pitch (mm)	Power rating kw	Price
PF6	70	740 x 730 x 880	Manual	6 (2 supplied)	80	0.9	£2,380
PF12	89	740 x 730 x 1360	Manual	12 (3 supplied)	80	1.9	£3,017
PF20	130	740 x 730 x 1800	Manual	20 (5 supplied)	70	1.9	£3,570

Optional Extras

0620B Extra grid shelves £45



PF12



PF6

A hot holding trolley system ideal for Banquets where food is transported and held in perfect condition in Gastronorm pans or plated meals, stacked using covers or plate rings. Incorporating Moffat's renowned innovative sahara fan heating cell. Easily removable for cleaning and maintenance. The robust and compact energy efficient fully insulated hot trolley is controlled by a 30° to 110° thermostat. Available with the capacity for 6, 12, or 20 level 1/1 GN containers or wire shelving.

Each model is fitted with corner bumpers, transport handles, and locking castors. There is also a humidification tray, very useful for extended holding times. Designed to maintain pre-heated, cooked food at a regulated temperature powered by a single 13amp plug.

Convection / Regeneration Oven: CR5L



Designed specifically for the cooking / regeneration and serving of fresh, chilled or frozen bulk food. These ovens can also be used for pre-chilled plated meal regeneration. The unique multi-fan air circulation system allows fast and even heat distribution throughout. Designed for GN1/1 type pans, the CR5L has five shelf positions (two grid shelves supplied as standard).

The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged door with positive cam action door catch. The unit is supplied with adjustable for height feet for table top sighting. These ovens can also be stacked one on top of the other and place on the optional a high stand, offering a more convenient working height and valuable storage space underneath. The CR5L13 can also be stacked on top of the larger CR10L ovens for full flexibility.



CR5L13



Model	Weight kg	Dimensions L x D x H mm	Oven Capacity: (usable space totals 77 litres) L x D x H mm	Shelf pitch (mm)	Electrical Supply	Power rating kw	Price
CR5L13	40	765 x 697 x 549	561 x 347 x 397	71	13amp	2.5	£4,221

Optional Extras

VLS Additional grid shelves Landscape. **£45**

CRLHS Mobile Support Stand Landscape. **£757**

Gastronorm pans **POA**



CR5L13 with
mobile support
stand CRLHS

Features

- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances
- Digital timer and thermostat guarantees precise time and temperature control.
- Simply rotary controls, temperature and count down timer display, with an audible buzzer indicating when food is ready.
- Twin fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Designed for bulk production, with 5 shelf capacity (shelf pitch is 71mm)
- Supplied ready assembled complete with 1 x 13A plug so no installation expense and ready to go as soon as it's delivered.
- Stackable system or tabletop design with adjustable feet
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation
- Easy grip door catch with a cam action maintaining a tight seal.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz].



Landscape type
oven configuration

Operating modes: CR5L, CR8P, CR10L and CR20L

Cook & Serve	Use in the same manner as a traditional convection oven	Cook Frozen	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
Cook Chilled	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C	Keep Hot	Holding hot bulk food above 63°C, compartment controlled at 90°C

Convection / Regeneration Oven: CR8PM



Designed specifically for the cooking / regeneration and serving of fresh, chilled or frozen bulk food. These ovens can also be used for pre-chilled plated meal regeneration. The unique multi-fan air circulation system allows fast and even heat distribution throughout. Designed for GN1/1 type pans, the CR8PM has eight shelf positions (three grid shelves supplied as standard). The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged door and slam shut door catch. The unit is supplied with Castors to allow placement under a counter or table top and easy cleaning.



CR8PM



Model	Weight kg	Dimensions L x D x H mm	Oven Capacity: (usable space totals 120 litres) L x D x H mm	Shelf pitch (mm)	Electrical Supply	Power rating kw	Price
CR8PM13	125	715 x 697 x 830	363 x 550 x 610	71	13amp - 1PH	2.7	£4,919
CR8PM16					16amp - 1PH	2.7	£4,919
CR8PM32					32amp - 1PH	2.7	£4,919

Optional Extras

VPS Additional grid shelves Portrait. **£45 CRLHS**

Gastronorm pans **POA**



Portrait
type oven
configuration

Features

- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances
- Digital timer and thermostat guarantees precise time and temperature control.
- Simply rotary controls, temperature and count down timer display, with an audible buzzer indicating when food is ready.
- Multi fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Designed for bulk production, with 8 shelf capacity (shelf pitch is 71mm)
- Mobile roll under counter type for easy cleaning and installation.
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation
- Easy grip door catch with a cam action maintaining a tight seal.
- The 13amp model is supplied with a cable and 13amp plug.
- The 16amp and 32amp models must be hard-wired on site.
- A suitable plug and cable can be supplied for them at additional cost at time of order.

Convection / Regeneration Oven: CR10L



Designed specifically for the cooking / regeneration and serving of fresh, chilled or frozen bulk food. These ovens can also be used for pre-chilled plated meal regeneration. The unique multi-fan air circulation system allows fast and even heat distribution throughout. Designed for GN1/1 type pans, the CR10L has ten shelf positions (three grid shelves supplied as standard). The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged door with a positive cam action door catch. The unit is supplied with adjustable feet for table top sighting.

These ovens can also be stacked one on top of the other and place on the optional a high stand, offering a more convenient working height and valuable storage space underneath. Alternatively the oven can be supplied mobile at low height. The CR10L can also have a CR5L oven stacked on top for full flexibility.



CR10L



Two CR10L
Stacked / mobile



Landscape type
oven configuration

Model	Weight kg	Dimensions L x D x H mm	Oven Capacity: (usable space totals 147 litres) L x D x H mm	Shelf pitch (mm)	Electrical Supply	Power rating kw	Price
CR10L13	125	765 x 697 x 904	561 x 347 x 752	71	2 x 13amp	3.75	£5,220
CR10L16					16amp - 3PH	3.75	£5,220
CR10L32					32amp - 1PH	3.75	£5,220

Optional Extras

VLS Additional grid shelves Landscape. **£45**

CR1HS Mobile Support Stand Landscape. **£757**

Gastronorm pans **POA**

Features

- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances.
- Digital timer and thermostat guarantees precise time and temperature control.
- Simply rotary controls, temperature and count down timer display, with an audible buzzer indicating when food is ready.
- Multi fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Designed for bulk production, with 10 shelf capacity (shelf pitch is 71mm).
- Stackable system mobile or tabletop design with adjustable feet.
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation.
- Easy grip door catch with a cam action maintaining a tight seal.
- The 13amp model is supplied with two cables and 13amp plugs.
- The 16amp and 32amp models must be hard-wired on site.
- A suitable plug and cable can be supplied for them at additional cost at time of order.

Convection / Regeneration Oven: CR20L



Designed specifically for the cooking / regeneration and serving of fresh, chilled or frozen bulk food. These ovens can also be used for pre-chilled plated meal regeneration. The unique multi-fan air circulation system allows fast and even heat distribution throughout. Designed for GN1/1 type pans, the CR20L has Twenty shelf positions (six grid shelves supplied as standard). The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged doors with a positive cam action door catches. The unit is supplied on castors for easy service mobility and cleaning.



CR20L



Landscape type
oven configuration

Model	Weight kg	Dimensions L x D x H mm	Oven Capacity: (usable space totals 295 litres) L x D x H mm	Shelf pitch (mm)	Electrical Supply	Power rating kw	Price
CR20L16	140	765 x 697 x 1827	561 x 347 x 1515	71	16amp - 3PH	7.5	£8,067
CR20L32					32amp - 3PH	7.5	£8,067
CR20L63					63amp - 1PH	7.5	£8,067

Optional Extras

VLS Additional grid shelves Landscape. **£45**

Gastronorm pans **POA**

Features

- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances.
- Digital timer and thermostat guarantees precise time and temperature control.
- Simply rotary controls, temperature and count down timer display, with an audible buzzer indicating when food is ready.
- Multi fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Designed for bulk production, with 20 shelf capacity (shelf pitch is 71mm).
- Designed with Locking all-swivel castors for easy deep cleaning and servicing.
- Shelving and supports are removable for easy cleaning
- Hi-Tech insulation.
- Easy grip door catch with a cam action maintaining a tight seal.
- These units must be hard-wired on site a suitable plug and cable can be supplied at additional cost at time of order.



Wiring Information

- All model units 2.9 Kw or less come factory fitted with 2 metre 13a supply cable(s).
- Units above 2.9Kw must be hardwired on site.
- A suitable cable and plug can be supplied at extra cost.



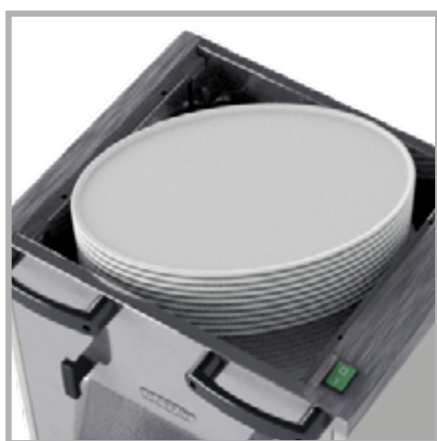
Ancillary Items

Tray, Basket, Stands/Dispensers

Cutlery Carts

Mobile Plate/Crockery Dispensers

Toast Warmer



Code of symbols



Plug & Go

Units designed complete with a 13amp plug and cable ready to use, power rating up to 2.9kw max.



Sahara Fan

Clever removable compact self contained heating cell used especially in hot cupboard type units and modern dry heat Bain-maries.



Radiated

Heated units with solid state type heating elements, Neo-Ceram thermo panel hot tops, hot dispensers, Bulk food institution trolleys etc.



Ambient

Signifies neutral models that do not heat or cool, used for storage or display of food product at room temperature for example.

For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)

Tray, Basket, Rack and Cutlery Carts

Low Load Trolley – Support for transporting stacked baskets



Model	Weight kg	Dimensions Ext. L x D x H mm	Basket size L x D mm	Price
MLL1	14	630 x 576 x 900	500 x 500	£432

This compact mobile dolly is perfect for transporting baskets. Use to convey dishwash baskets in a busy kitchen. Move baskets with clean glasses and crockery from the wash up area to front of house. Satin finish all stainless steel construction mounted on all swivel castors two fitted with brakes.

Tray/Basket Trolley – Compact unit for basket and tray storage



Model	Weight kg	Dimensions Ext. L x D x H mm	Basket size L x D x H mm	Price
MTBT1	16	570 x 530 x 900	500 x 500 x 120	£528

This compact mobile unit is perfect for transporting trays or baskets. Use to convey dishwash baskets in a busy kitchen. Move Trays to and from front of house or collect Tray returns. Satin finish all stainless steel construction mounted on all swivel castors two fitted with brakes.

Cutlery/Tray Trolley – Cutlery presentation and tray pick-up point



Model	Weight kg	Dimensions Ext. L x D x H mm	Height to worktop mm	Price
CT5	28	660 x 500 x 1165	865	£558

Optional Extras

SSRP Stainless steel rear panel £110

This compact mobile unit is perfect for presenting cutlery and as a tray pickup point. Ten sections fitted with plastic perforated vessels are ideal for forks, knives, and spoons, set at an incline for improved presentation. Constructed from stainless steel and durable plastic coated sides with gaps for easy cleaning.

Mobile Tray Stand – For tray and heavy box transportation



Model	Weight kg	Dimensions Ext. L x D x H mm	Price
MTS1	14	600 x 600 x 900	£365

This compact mobile unit is perfect for transporting trays or baskets. Use to convey trays from the wash up area to front of house and position as a tray pickup point, or transport dishwash baskets in a busy kitchen. This handy dolly can also be used to move heavy sacks and boxes of vegetables etc. Satin finish all stainless steel construction mounted on all swivel castors two fitted with brakes.

Tray, Basket and Rack Dispensers

Cantilever Tray Dispenser – Stainless steel stacking platform suitable for various types of trays



Model	Weight kg	Dimensions Ext. L x D x H mm	Tray size L x D mm	Capacity	Price
CTD	50	605 x 635 x 950	To suit customer tray size	100	£1,311

Cantilever Basket Dispenser – Stainless steel stacking platform suitable for various types of baskets



Model	Weight kg	Dimensions Ext. L x D x H mm	Basket size L x D x H mm	Capacity	Price
CBD	60	755 x 635 x 950	500 x 500 x 100	8	£1,309

Tray, Basket and Rack Dispensers

Universal Heated Basket/Rack Dispenser (Baskets not supplied)



Model	Weight kg	Dimensions Ext. L x D x H mm	Height with Cover mm	Basket sizes L x D x H mm	Capacity Racks/ Basket	Electrical Supply	Power rating kw	Price
URD	40	680 x 610 x 890	1010	500 x 500 x 100 500 x 500 x 75	5 7	13amp	0.6	£1,157

Note: Outer panels Goosewing Grey

Universal unheated Basket/Rack Dispenser (Baskets not supplied)



Model	Weight kg	Dimensions Ext. L x D x H mm	Basket size L x D x H mm	Capacity Racks/Basket	Price
UBD	35	680 x 610 x 890	500 x 500 x 75	5	£936

Note: Outer panels Goosewing Grey

Universal Tray Dispenser (Trays not supplied)



Model	Weight kg	Dimensions Ext. L x D x H mm	Tray size L x D mm	Capacity	Price
UTD	30	660 x 560 x 890	550 x 380	100	£907

Note: Outer panels Goosewing Grey

Mobile Plate Dispensers

Versilift Unheated Plate Dispenser (variable settings for different plate diameters)



Model	Weight kg	Dimensions L x D x H mm	Height to worktop mm	No. of Dispensers	Plate Diam mm	Plate Diam inches	Approx. Capacity	Price
UP1	28	485 x 525 x 1015	885	Single	203-305	8-12	75	£823
UP2	42	485 x 800 x 1015	885	Twin	203-305	8-12	150	£1,193

Optional Extras

PLID Black ABS Plastic cover for ambient units **£72**

Note: Outer panels Goosewing Grey

Versilift Heated Plate Dispenser (variable settings for different plate diameters)



Model	Weight kg	Dimensions L x D x H mm	Height to worktop mm	Electrical supply	Power Rating kw	No. of Dispensers	Plate Diam mm	Plate Diam inches	Approx. Capacity	Price
HP1	32	485 x 525 x 1015	885	13amp	0.9	Single	203-305	8-12	75	£1,243
HP2	46	485 x 800 x 1015	885	13amp	1.9	Twin	203-305	8-12	150	£1,704

Note: Outer panels Goosewing Grey

Universal Crockery Dispensers

Designed for the storage and dispensing of any size or shape of plate, be it round, oval, square or designer shape, that can fit within a 305mm (12") square

Universal Unheated Crockery Dispenser



UAD2

Model	Weight kg	Dimensions L x D x H mm	No. of Dispensers	Plate Diam mm	Plate Diam inches	Approx. Capacity	Price
UAD1	24	480 x 465 x 900	Single	305	12	75	£691
UAD2	40	480 x 750 x 900	Twin	305	12	150	£1,075

Note: Outer panels are Goosewing Grey

Universal Heated Crockery Dispenser



UHD2

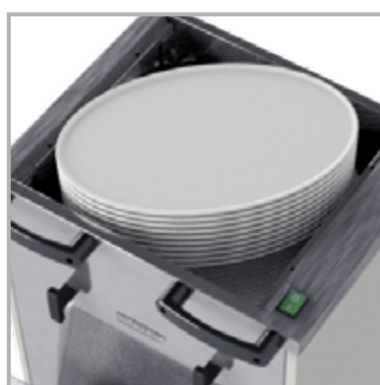
Model	Weight kg	Dimensions L x D x H mm	Electrical supply	Power Rating kw	No. of Dispensers	Plate Diam mm	Plate Diam inches	Approx. Capacity	Price
UHD1	26	480 x 465 x 900	13amp	0.6	Single	305	12	75	£925
UHD2	42	480 x 750 x 900	13amp	1.2	Twin	305	12	150	£1,360

Features

- Ideal for oval or square designer type plates
- Well proven elements/components provide evenly distributed heat
- Factory set thermostatic control at 40°C
- Interior finished in clinical bright polished stainless steel
- Exterior panels are durable Merlin grey plastic coated steel (stainless steel at extra cost)
- Complete with stainless steel lid
- Convenient facility for storing lids during service
- Heavy duty robust corner bumpers for protection
- Capacity approximately 75 plates per tube based on a standard 9" NHS style plate
- Heated models supplied with a 2 metre long cord complete with cable tidy and 13 amp plug for easy installation [13A 230V 50Hz]
- Simplistic easy adjustable spring systems allows repeated pop up plate presentation
- Fitted with 4 x 100mm diameter castors, 2 fixed and 2 swivel with brakes.



UHD1



Toast Warmer

An appliance for keeping toasted bread slices warm and crisp. Ideal for hospitals and health care facilities as part of a beverage / hydration trolley serving toast on the ward. Toast is kept warm between kitchen and bedside, facilitating hot toast for an entire ward.



Model	Weight kg	Dimensions L x D x H mm	Power Rating kw	Price
TW1	7	331 x 296 x 410	0.3	£546
TW2	10	331 x 296 x 558	0.3	£585



TW2
Holds 45 slices of bread



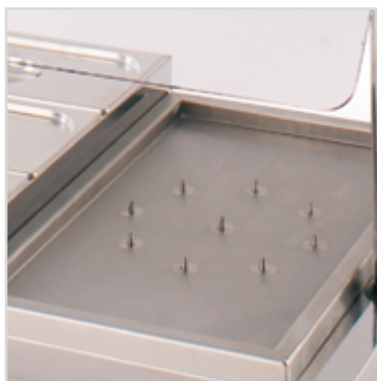
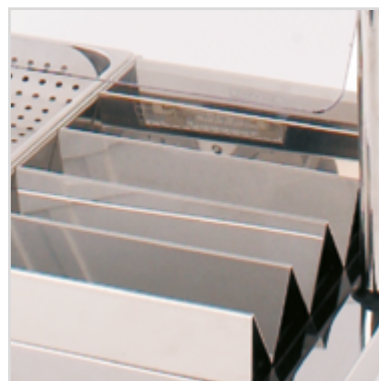
TW1
Holds 30 slices of bread

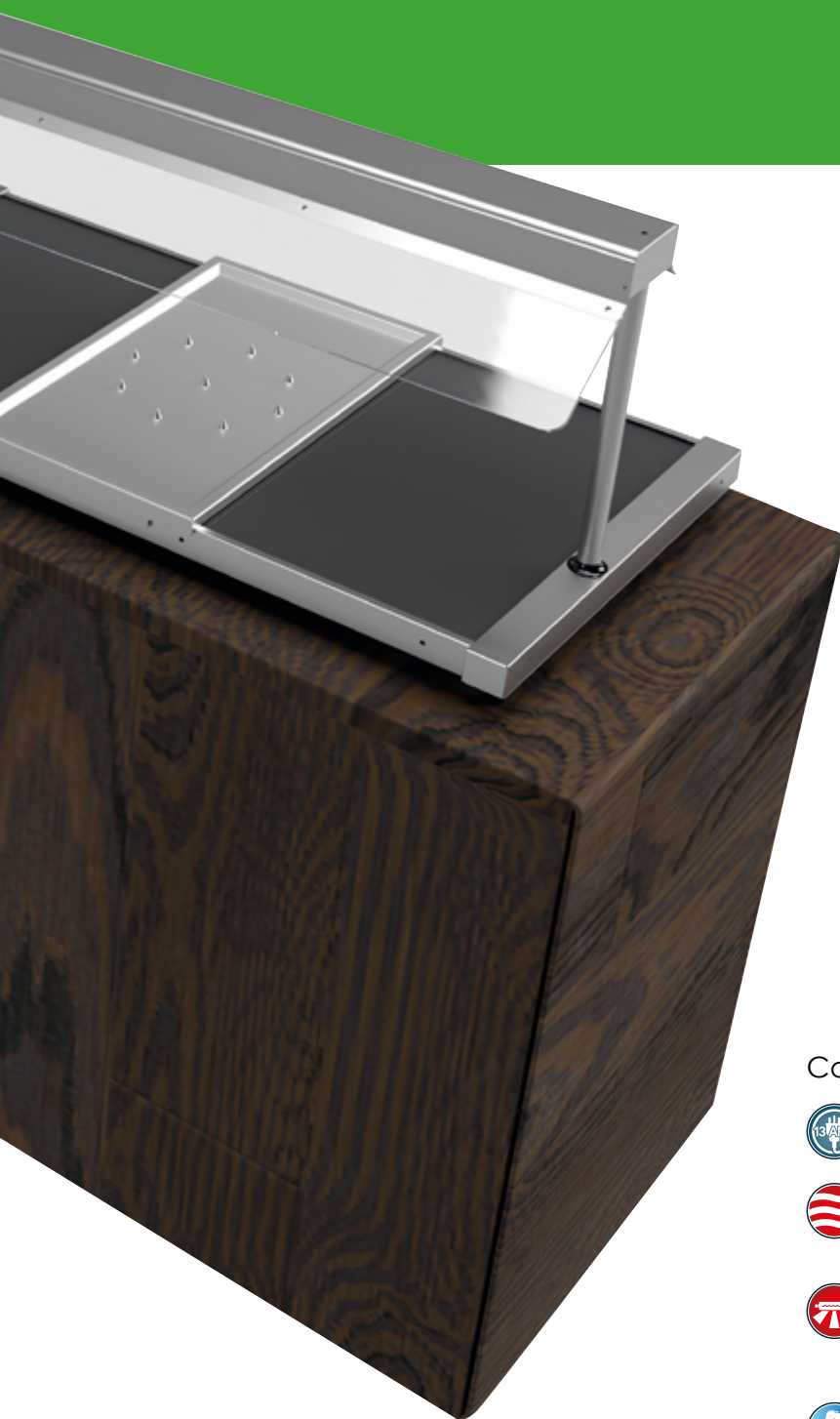


Pull out crumb tray



Removable racks





Code of symbols



Plug & Go

Units designed complete with a 13amp plug and cable ready to use. power rating up to 2.9kw max.



Radiated

Heated units with solid state type heating elements, Neo-Ceram thermo panel hot tops, hot dispensers, Bulk food institution trolleys etc.



Quartz Lamps

Over head gantry's fitted with special large electric heat lamps in which the envelope is made of quartz, which allows ultraviolet light to pass through it, with a bulb containing a halogen.

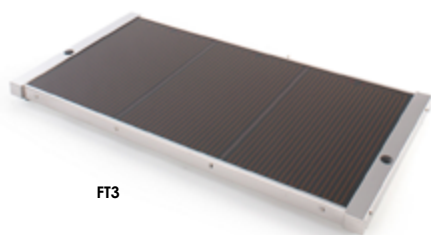


Polar Plates

Units fitted with insulated wells to accommodate Gastronorm GN1/1 size Eutectic type packs. Moffat Polar Plates keep food chilled for 2 to 3 hours. Before use, the Polar Plates are charged for 8 to 12 hours in a deep freeze. If longer periods of operation are required, extra Polar Plates can be charged and used in rotation.

Focus top

Table Top Neo-Ceram glass hot tops, self regulating with optional adaptors designed to hold Gastonorm pans up to 100mm deep



FT3

Model	Weight kg	Dimensions L x D x H mm	Electrical supply	Power Rating kw	No. Panels	Price
FT1	8	422 x 539 x 80	13amp	0.18	1	£443
FT2	13	750 x 539 x 80	13amp	0.36	2	£636
FT3	18	1078 x 539 x 80	13amp	0.54	3	£838
FT4	23	1406 x 539 x 80	13amp	0.72	4	£1,038

Optional Extras

Gastonorm Containers and lids available at extra cost

FTCS Chip dump (each) **£152**

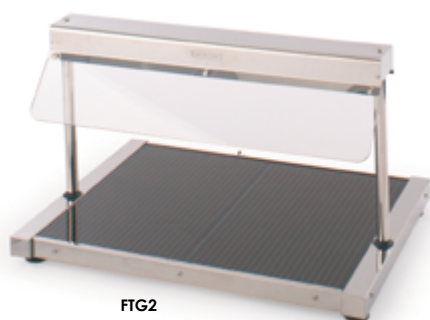
FTBH Bag holder (each) **£59**

FTBA Bains Marie adaptor (each) **£38**

FTPC Carving plate (each) **£193**

Focus Top with Gantry

Models fitted with an over head quartz heated gantry to illuminate the serving area and provide an envelope of heat above the pans.



FTG2

Model	Weight kg	Dimensions L x D x H mm	Electrical Supply	Power Rating kw	No. Panels	Price
FTG1	15	422 x 539 x 475	13amp	0.40	1	£654
FTG2	18	750 x 539 x 475	13amp	0.58	2	£846
FTG3	23	1078 x 539 x 475	13amp	0.98	3	£1,129
FTG4	30	1406 x 539 x 475	13amp	1.38	4	£1,402

Optional Extras

Gastonorm Containers and lids available at extra cost

FTCS Chip dump (each) **£152**

FTBH Bag holder (each) **£59**

FTBA Bains Marie adaptor (each) **£38**

FTPC Carving plate (each) **£193**



FTG2 with Bains Marie adaptor
and Carving plate



FTG2 with Chip dump
and Bag holder

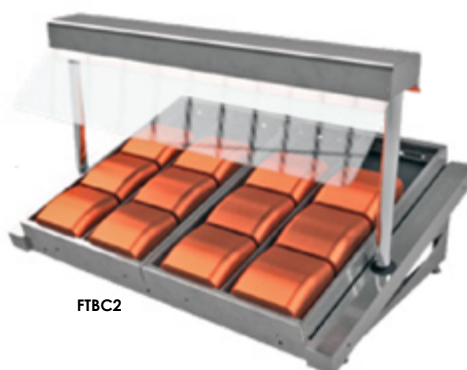
Focus Top Burger Chute

Burger chute models are Neo-Ceram heated tops set on a slope complete with convenient lift off guides for easy serving and product rotation. Complete with an overhead quartz lamp heated and illuminated gantry.



FTBC2

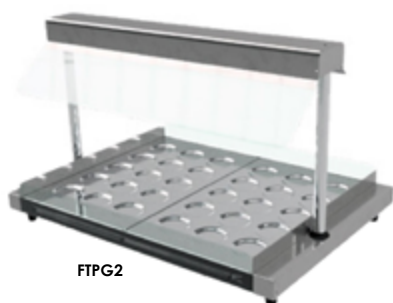
Model	Weight kg	Dimensions L x D x H mm	Electrical Supply	Power Rating kw	No. Panels	Price
FTBC1	16	422 x 545 x 475	13amp	0.40	1	£745
FTBC2	19	750 x 545 x 475	13amp	0.58	2	£981
FTBC3	25	1078 x 545 x 475	13amp	0.98	3	£1,293
FTBC4	33	1406 x 545 x 475	13amp	1.38	4	£1,590



FTBC2

Focus Top Polar Unit

Units with an insulated well made to accommodate Gastronorm GN1/1 size eutectic type packs. Moffat Polar Plates keep food chilled for 2 to 3 hours. Before use, the Polar Plates are charged for 8 to 12 hours in a deep freeze. If longer periods of operation are required, extra Polar Plates can be charged and used in rotation. The polar top units are also fitted with an over head LED illuminated gantry with sneeze screen.



FTPG2

Model	Weight kg	Dimensions L x D x H mm	Electrical Supply	Power Rating kw	No. of Polar Plates Supplied	Price
FTPG2	15	750 x 549 x 475	13amp	0.015	2	£827
FTPG3	20	1078 x 549 x 475	13amp	0.015	3	£1,057
FTPG4	24	1406 x 549 x 475	13amp	0.015	4	£1,272

Optional Extras

Gastronorm Containers and lids available at extra cost

PPGAST Polar plates (each) £152



FTPG4





BBTC (compact)



BBTX (extra)



Health Care

Vgen

Beverage Trolleys

Bulk-food trolleys

Conveyor belts

TT trolleys

Healthcare



Code of symbols



Plug & Go

Units designed complete with a 13amp plug and cable ready to use, power rating up to 2.9kw max.



Chillogen

Advanced food control system allows refrigeration and regeneration in one hold-ing space. First keep food chilled, then simply switch to regeneration manually or automatically without further handling of food. Then automatically hold food at the correct serving temperature until you are ready to serve.



Multi-Fan

Moffat oven's use a creative multi fan system design primarily for frozen and chilled food regeneration.



Radiated

Heated units with solid state type heating elements, Neo-Ceram thermo panel hot tops, hot dispensers, Bulk food institution trolleys etc.



LED

Highly energy efficient – Less heat, more light, lower cost. Use less electricity for the same light output. 85% less electricity when compared to conventional lighting. Used extensively on refrigerated displays.



Fan Cooling

Refrigerated compartments with a forced air cooling fan using unique non-finned circular evaporator coils.



Eco-efficient

Refrigerated appliance charged with Hydrocarbon gas. Ozone friendly, economic and high efficiency.



Ambient

Signifies neutral models that do not heat or cool, used for storage or display of food product at room temperature for example.

For latest information visit: www.ermoffat.co.uk

[Moffat Technical Information](#)



Designed specifically for the cooking/regeneration and serving of fresh, chilled or frozen bulk food. This unit allows customer choice at the point of consumption. Useful for multi-food portioning and multi-food distribution.

Featuring E & R Moffat's pioneering, three-zone, multi-heat, control oven system. VGen enables total control of food temperature, texture and presentation. Complete with an accurately controlled, illuminated, self-regulating hot-top.

Model	Weight kg	Dimensions L x D x H mm	Power Rating kw	Supply Cord	Oven Capacity Litre	Grid shelf positions	Shelf Pitch mm	Hot Top Capacity L x D mm	Price
VIG13	120	798 x 740 x 1338	2.5	1 x 13 amp 1PH	98	8 (8 supplied)	71	700 x 590	POA
VIG16	120	798 x 740 x 1338	2.5	1 x 16 amp 1PH	98	8 (8 supplied)	71	700 x 590	POA
VIG163	120	798 x 740 x 1338	3.75	1 x 16 amp 3PH	98	8 (8 supplied)	71	700 x 590	POA
VIG323	120	798 x 740 x 1338	3.75	1 x 32 amp 3PH	98	8 (8 supplied)	71	700 x 590	POA

Note: Models above 13 amp are supplied with a 13amp adaptor for service at ward level

Optional Extras

V1TS Size 1 Tray Slide POA

V2TS Size 2 Tray Slide POA

CC3 3 cutlery cups to suit trayslides POA

VES End Shelf POA

VWFR End shelf with waste bag holder on operators' right hand POA

VWFL End shelf with waste bag holder on operators' left hand POA

VTB Tow Bar and Hitch POA

VPS Portrait Rod Shelf POA

VLS Landscape Rod Shelf POA

V4CP 4GN Cassette [Portrait] POA

V8CP 8GN Cassette [Portrait] POA

V8CL 8GN Cassette [Landscape] POA

V1D Cassette Dolly for V1G & V1C Trolley POA

V2D Cassette Dolly for V2GR, V2CR & V2GPR Trolley POA

V3D Cassette Dolly for V2GG Trolley POA

VC8 Cover for 8GN Cassette Portrait or Landscape type POA

VC4 Cover for 4GN Cassette POA

Note: Lockable doors are available and must be requested at point of sales order.



Features

- LED display lighting
- Coloured LED operation indication (LEDs flash to signal warning when oven door is open)
- 3 fully controllable oven zones in a landscape configuration
- One-piece, neo ceram, thermo-panel hot top
- Steam evac & oven door air curtain
- Touch-screen, total control system with multi-function display & simplistic program choice
- Each compartment supplied with removable shelf hangers
- Wide choice of coloured front & end panels (standard colour is Goosewing Grey)
- Oven with Moffat's renowned, multi-fan, recirculating air system
- Lift-up hob for easy servicing
- Doors open out 270°
- 4 x precision castors, 2 swivel with breaks and 2 fixed

Benefits

- Complete with 2m long cable and 13amp plug, as standard
- Food probe & HACCP compliant data recording system
- 24/7 program timer
- Keep hot & boost functions
- 3-program total control system
- Easily manoeuvrable, lightweight & compact design

Operating modes

Cook & Serve	Use in the same manner as a traditional convection oven
Cook Chilled	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
Cook Frozen	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
Keep Hot	Holding hot bulk food above 63°C, compartment controlled at 90°C
Serve Hot	Hot-top serving area controlled at 90°C



Designed specifically for the cooking/regeneration and serving of fresh, chilled or frozen bulk food. This unit allows customer choice at the point of consumption. Useful for multi-food portioning and multi-food distribution.

Featuring E & R Moffat's pioneering, three-zone, multiheat, control oven system. VGen enables total control of food temperature, texture and presentation. Complete with an accurately controlled, forced air refrigeration compartment and illuminated, self-regulating hot-top.

Model	Weight kg	Dimensions L x D x H mm	Power Rating kw	Supply Cord	Oven Capacity Litre	Grid shelf positions	Fridge Capacity Litre	Grid shelf positions	Shelf Pitch mm	Hot Top Capacity L x D mm	Price
V2GR13	175	1308 x 740 x 1338	2.5	1 x 13 amp 1PH	98	8 (8 supplied)	98	8 (4 supplied)	71	1210 x 590	POA
V2GR16	175	1308 x 740 x 1338	2.5	1 x 16 amp 1PH	98	8 (8 supplied)	98	8 (4 supplied)	71	1210 x 590	POA
V2GR163	175	1308 x 740 x 1338	3.75	1 x 16 amp 3PH	98	8 (8 supplied)	98	8 (4 supplied)	71	1210 x 590	POA
V2GR323	175	1308 x 740 x 1338	3.75	1 x 32 amp 3PH	98	8 (8 supplied)	98	8 (4 supplied)	71	1210 x 590	POA

Note: Models above 13 amp are supplied with a 13amp adaptor for service at ward level

Optional Extras

V1TS Size 1 Tray Slide POA

V2TS Size 2 Tray Slide POA

CC3 3 cutlery cups to suit trayslides POA

VES End Shelf POA

VWFR End shelf with waste bag holder on operators' right hand POA

VWFL End shelf with waste bag holder on operators' left hand POA

VTB Tow Bar and Hitch POA

VPS Portrait Rod Shelf POA

VLS Landscape Rod Shelf POA

V4CP 4GN Cassette [Portrait] POA

V8CP 8GN Cassette [Portrait] POA

V8CL 8GN Cassette [Landscape] POA

V1D Cassette Dolly for V1G & V1C Trolley POA

V2D Cassette Dolly for V2GR, V2CR & V2GPR Trolley POA

V3D Cassette Dolly for V2GG Trolley POA

VC8 Cover for 8GN Cassette Portrait or Landscape type POA

VC4 Cover for 4GN Cassette POA

Note: Lockable doors are available and must be requested at point of sales order.



Operating modes

Cook & Serve	Use in the same manner as a traditional convection oven
Cook Chilled	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
Cook Frozen	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
Keep Hot	Holding hot bulk food above 63°C, compartment controlled at 90°C
Keep Chilled	Holding chilled bulk food below 5°C, compartment controlled between 0°C & 5°C
Serve Hot	Hot-top serving area controlled at 90°C

Features

- LED display lighting
- Coloured LED operation indication (LEDs flash to signal warning when oven door is open)
- 3 fully controllable oven zones in a landscape configuration
- One-piece, neo-ceram, thermo-panel hot top
- Steam evac & oven door air curtain
- Touch screen, total control system with multi-function display & simplistic program choice
- Each compartment supplied with removable shelf hangers
- Wide choice of coloured front & end panels (standard colour is Goosewing Grey)
- Both refrigeration & oven use Moffat's renowned multi-fan recirculating air system
- Able to run both refrigeration and oven cycles simultaneously
- R290 Refrigeration with clean-free, fan assisted condenser
- Lift-up hob for easy servicing

Benefits

- Complete with 2m long cable & 13amp plug, as standard
- Food probe & HACCP compliant data recording system
- 24/7 program timer
- Keep hot & boost functions
- Three-program, total control system
- Easily manoeuvrable, lightweight & compact design



Designed specifically for the cooking/regeneration and serving of fresh, chilled or frozen bulk food. This unit allows customer choice at the point of consumption. Useful for multi-food portioning and multi-food distribution.

Featuring E & R Moffat's pioneering, three-zone, multi-heat, control oven system. VGen enables total control of food temperature, texture and presentation. Complete with an accurately controlled, forced air refrigeration compartment and illuminated, self-regulating hot-top.

Model	Weight kg	Dimensions L x D x H mm	Power Rating kw	Supply Cord	Oven Capacity Litre	Grid shelf positions	Fridge Capacity Litre	Grid Shelf Positions	Plate capacity	Shelf Pitch mm	Hot Top Capacity L x D mm	Price
V2GPR13	175	1308 x 740 x 1338	2.5	1 x 13 amp 1PH	98	8 (8 supplied)	49	4 (2 supplied)	40 (9")	71	1210 x 590	POA
V2GPR16	175	1308 x 740 x 1338	2.5	1 x 16 amp 1PH	98	8 (8 supplied)	49	4 (2 supplied)	40 (9")	71	1210 x 590	POA
V2GPR163	175	1308 x 740 x 1338	3.75	1 x 16 amp 3PH	98	8 (8 supplied)	49	4 (2 supplied)	40 (9")	71	1210 x 590	POA
V2GPR323	175	1308 x 740 x 1338	3.75	1 x 32 amp 3PH	98	8 (8 supplied)	49	4 (2 supplied)	40 (9")	71	1210 x 590	POA

Note: Models above 13 amp are supplied with a 13amp adaptor for service at ward level

Optional Extras

V1TS Size 1 Tray Slide **POA**

V2TS Size 2 Tray Slide **POA**

CC3 3 cutlery cups to suit trayslides **POA**

VES End Shelf **POA**

VWFR End shelf with waste bag holder on operators' right hand **POA**

VWFL End shelf with waste bag holder on operators' left hand **POA**

VTB Tow Bar and Hitch **POA**

VPS Portrait Rod Shelf **POA**

VLS Landscape Rod Shelf **POA**

Note: Lockable doors are available and must be requested at point of sales order.

V4CP 4GN Cassette [Portrait] **POA**

V8CP 8GN Cassette [Portrait] **POA**

V8CL 8GN Cassette [landscape] **POA**

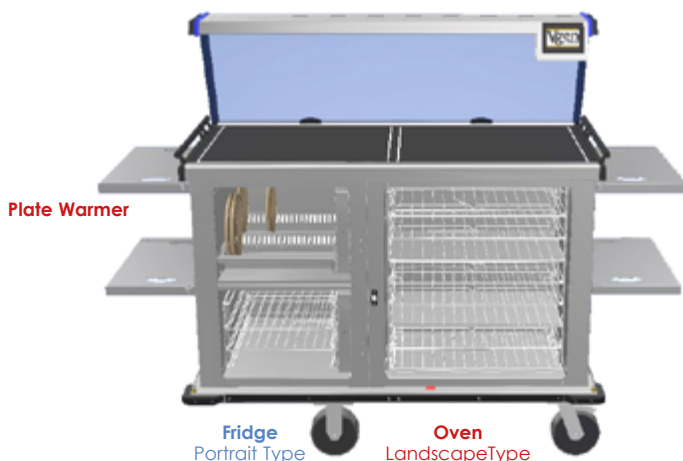
V1D Cassette Dolly for V1G & V1C Trolley **POA**

V2D Cassette Dolly for V2GR, V2CR & V2GPR Trolley **POA**

V3D Cassette Dolly for V2GG Trolley **POA**

VC8 Cover for 8GN Cassette Portrait or Landscape type **POA**

VC4 Cover for 4GN Cassette **POA**



Features

- LED display lighting with coloured LED operation indication (LEDs flash to signal warning when oven door is open)
- 3 fully controllable oven zones in a landscape configuration
- One-piece, neo ceram, thermo-panel hot top
- Steam evac & oven door air curtain
- Touch screen, total control system with multi-function display & simplistic program choice
- Each compartment supplied with removable shelf hangers
- Wide choice of coloured front and end panels (standard colour is Goosewing Grey)
- Both refrigeration and oven use Moffat's renowned multi-fan recirculating air system
- R290 Refrigeration with clean-free, fan assisted condenser
- Lift-up hob for easy servicing
- Doors open out 270°
- 4 x precision castors, 2 swivel with breaks and 2 fixed
- Heavy duty, fully extendable plate rack, holds 40 x 9" plates (230mm diameter)

Benefits

- Complete with 2m long cable and 13amp plug, as standard
- Food probe & HACCP compliant data recording system
- 24/7 program timer
- Keep hot & boost functions
- 3 program total control system
- Easily manoeuvrable, lightweight & compact design
- Handy plate rack system

Operating modes

Cook & Serve	Use in the same manner as a traditional convection oven
Cook Chilled	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
Cook Frozen	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
Keep Hot	Holding hot bulk food above 63°C, compartment controlled at 90°C
Keep Chilled	Holding chilled bulk food below 5°C, compartment controlled between 0°C & 5°C
Serve Hot	Hot-top serving area controlled at 90°C
Plate Warmer	Heats up and holds plates, controlled at 40°C



Designed specifically for the cooking/regeneration and serving of fresh, chilled or frozen bulk food. This unit allows customer choice at the point of consumption. Useful for multi-food portioning and multi-food distribution.

Featuring E & R Moffat's pioneering, three-zone, multi-heat, control oven system. VGen enables total control of food temperature, texture and presentation. Complete with an accurately controlled, forced air, illuminated, self-regulating hot-top

Model	Weight kg	Dimensions L x D x H mm	Power Rating kw	Supply Cord	Oven Capacity Litre	Grid shelf positions	Shelf Pitch mm	Hot Top Capacity L x D mm	Price
V2GG13	160	1308 x 740 x 1338	5.0	2 x 13 amp 1PH	2 x 98	8 (16 supplied)	71	1210 x 590	POA
V2GG163	160	1308 x 740 x 1338	7.5	1 x 16 amp 3PH	2 x 98	8 (16 supplied)	71	1210 x 590	POA
V2GG323	160	1308 x 740 x 1338	7.5	1 x 32 amp 3PH	2 x 98	8 (16 supplied)	71	1210 x 590	POA

Optional Extras

V1TS Size 1 Tray Slide POA

V2TS Size 2 Tray Slide POA

CC3 3 cutlery cups to suit trayslides POA

VES End Shelf POA

VWFR End shelf with waste bag holder on operators' right hand POA

VWFL End shelf with waste bag holder on operators' left hand POA

VTB Tow Bar and Hitch POA

VPS Portrait Rod Shelf POA

VLS Landscape Rod Shelf POA

V4CP 4GN Cassette [Portrait] POA

V8CP 8GN Cassette [Portrait] POA

V8CL 8GN Cassette [Landscape] POA

V1D Cassette Dolly for V1G & V1C Trolley POA

V2D Cassette Dolly for V2GR, V2CR & V2GPR Trolley POA

V3D Cassette Dolly for V2GG Trolley POA

VC8 Cover for 8GN Cassette Portrait or Landscape type POA

VC4 Cover for 4GN Cassette POA

Note: Lockable doors are available and must be requested at point of sales order.



Oven
Portrait Type

Oven
Portrait Type

Operating modes

Cook & Serve	Use in the same manner as a traditional convection oven
Cook Chilled	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
Cook Frozen	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
Keep Hot	Holding hot bulk food above 63°C, compartment controlled at 90°C
Serve Hot	Hot-top serving area controlled at 90°C

Features

- LED display lighting
- Coloured LED operation indication (LEDs flash to signal warning when oven door is open)
- 3 fully controllable oven zones in a portrait configuration
- One-piece, neo ceram, thermo-panel hot top
- Steam evac & oven door air curtain
- Touch-screen, total control system with multi-function display & simplistic program choice
- Each compartment supplied with removable shelf hangers
- Wide choice of coloured front & end panels (standard colour is Goosewing Grey)
- Oven with Moffat's renowned, multi-fan, recirculating air system
- Lift-up hob for easy servicing
- Doors open out 270°
- 4 x precision castors, 2 swivel with breaks and 2 fixed

Benefits

- Complete with 2m long cable and 32amp, single-phase commando plug, as standard
- Food probe & HACCP compliant data recording system
- 24/7 program timer
- Keep hot & boost functions
- 3-program total control system
- Easily manoeuvrable, lightweight & compact design



Cook and serve with simplistic controls when ease of use is key

Designed specifically for the education sector where simplicity and easy to use is key. Cooking/regeneration and serving of fresh, chilled or frozen bulk food. This unit allows cook & serve at the point of consumption. Useful for multi-food portioning and multi-food choice. Double oven capacity with unique multi-fan air re-circulation system allows fast and even heat distribution throughout. Complete with an accurately controlled, illuminated self-regulating hot-top.

Designed for GN1/1 type pans, each oven has eight shelves supplied as standard. The oven has a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged doors and slam shut door catches.

Model	Weight kg	Dimensions L x D x H mm	Power Rating kw	Supply Cord	Oven Capacity Litre	Grid shelf positions	Shelf Pitch mm	Hot Top Capacity L x D mm	Price
V1GE13	120	798 x 740 x 1338	2.7	1 x 13amp 1PH	98	8 (8 supplied)	71	575 x 550	POA
V1GE16	120	798 x 740 x 1338	2.7	1 x 16amp 1PH	98	8 (8 supplied)	71	575 x 550	POA
V1GE163	120	798 x 740 x 1338	2.7	1 x 16amp 3PH	98	8 (8 supplied)	71	575 x 550	POA
V1GE323	120	798 x 740 x 1338	2.7	1 x 32amp 3PH	98	8 (8 supplied)	71	575 x 550	POA

Optional Extras

V1TS Size 1 Tray Slide **POA**

CC3 3 cutlery cups to suit trayslides **POA**

VES End Shelf **POA**

VWFR End shelf with waste bag holder on operators' right hand **POA**

VWFL End shelf with waste bag holder on operators' left hand **POA**

VTB Tow Bar and Hitch **POA**

VPS Portrait Rod Shelf **POA**

V8CP 8GN Cassette [Portrait] **POA**

V3D Cassette Dolly for V2GG Trolley **POA**

VCB Cover for 8GN Cassette Portrait or Landscape type **POA**

Note: Lockable doors are available and must be requested at point of sales order.



Operating modes

Cook & Serve	Use in the same manner as a traditional convection oven
Cook Chilled	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
Cook Frozen	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
Keep Hot	Holding hot bulk food above 63°C, compartment controlled at 90°C
Serve Hot	Hot-top serving area controlled at 90°C

Features

- Quartz heat lamps.
- Coloured LED operation indication
- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances
- One-piece, neo-ceram, thermo-panel hot top
- Steam evac & oven door air curtains.
- Digital timer and thermostats guarantee precise time and temperature control.
- Simply rotary controls, temperature and count down timer display, with an audible buzzer indicating when food is ready.
- Multi fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Designed for bulk production, with 8 shelf capacity in each oven (shelf pitch is 71mm)
- Each compartment supplied with removable shelf hangers
- Wide choice of coloured front & end panels (standard colour is Goose Wing Grey)
- Lift-up hob for easy servicing, doors open out 270°, 4 x precision castors, 2 swivel with brakes and 2 fixed

Benefits

- Complete with 2m long cable and plug, as standard
- Easy to use
- Automatic Keep hot
- Simply rotary controls, with digital display.
- Easily manoeuvrable, lightweight & compact design.
- high capacity in a small foot print



Cook and serve with simplistic controls when ease of use is key

Designed specifically for the education sector where simplicity and easy to use is key. Cooking/regeneration and serving of fresh, chilled or frozen bulk food. This unit allows cook & serve at the point of consumption. Useful for multi-food portioning and multi-food choice. Double oven capacity with unique multi-fan air re-circulation system allows fast and even heat distribution throughout. Complete with an accurately controlled, illuminated self-regulating hot-top.

Designed for GN1/1 type pans, each oven has eight shelves supplied as standard. The ovens have a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged doors and slam shut door catches.

Model	Weight kg	Dimensions L x D x H mm	Power Rating kw	Supply Cord	Oven Capacity Litre	Grid shelf positions	Shelf Pitch mm	Hot Top Capacity L x D mm	Price
VI GENG13	120	798 x 740 x 987	2.7	1 x 13amp 1PH	98	8 (8 supplied)	71	575 x 550	POA
VI GENG16	120	798 x 740 x 987	2.7	1 x 16amp 1PH	98	8 (8 supplied)	71	575 x 550	POA
VI GENG163	120	798 x 740 x 987	2.7	1 x 16amp 3PH	98	8 (8 supplied)	71	575 x 550	POA
VI GENG323	120	798 x 740 x 987	2.7	1 x 32amp 3PH	98	8 (8 supplied)	71	575 x 550	POA

Optional Extras

VTTS Size 1 Tray Slide **POA**

CC3 3 cutlery cups to suit trayslides **POA**

VES End Shelf **POA**

VWFR End shelf with waste bag holder on operators' right hand **POA**

VWFL End shelf with waste bag holder on operators' left hand **POA**

VTB Tow Bar and Hitch **POA**

VPS Portrait Rod Shelf **POA**

V8CP 8GN Cassette [Portrait] **POA**

V3D Cassette Dolly for V2GG Trolley **POA**

VCB Cover for 8GN Cassette Portrait or Landscape type **POA**

Note: Lockable doors are available and must be requested at point of sales order.



Oven
Portrait Type

Operating modes

Cook & Serve	Use in the same manner as a traditional convection oven
Cook Chilled	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
Cook Frozen	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
Keep Hot	Holding hot bulk food above 63°C, compartment controlled at 90°C
Serve Hot	Hot-top serving area controlled at 90°C

Features

- Quartz heat lamps.
- Coloured LED operation indication
- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances
- One-piece, neo-ceram, thermo-panel hot top
- Steam evac & oven door air curtains.
- Digital timer and thermostats guarantee precise time and temperature control.
- Simply rotary controls, temperature and count down timer display, with an audible buzzer indicating when food is ready.
- Multi fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Designed for bulk production, with 8 shelf capacity in each oven (shelf pitch is 71mm)
- Each compartment supplied with removable shelf hangers
- Wide choice of coloured front & end panels (standard colour is Goose Wing Grey)
- Lift-up hob for easy servicing, doors open out 270°, 4 x precision castors, 2 swivel with brakes and 2 fixed

Benefits

- Complete with 2m long cable and plug, as standard.
- Easy to use.
- Automatic Keep hot.
- Simply rotary controls, with digital display.
- Easily manoeuvrable, lightweight & compact design.
- high capacity in a small foot print.



Cook and serve with simplistic controls when ease of use is key

Designed specifically for the education sector where simplicity and easy to use is key. Cooking/regeneration and serving of fresh, chilled or frozen bulk food. This unit allows cook & serve at the point of consumption. Useful for multi-food portioning and multi-food choice. Double oven capacity with unique multi-fan air re-circulation system allows fast and even heat distribution throughout. Complete with an accurately controlled, illuminated self-regulating hot-top.

Designed for GN1/1 type pans, each oven has eight shelves supplied as standard. The oven has a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged doors and slam shut door catches.

Model	Weight kg	Dimensions L x D x H mm	Power Rating kw	Supply Cord	2 x Oven Capacity Litre	Grid shelf positions	Shelf Pitch mm	2 x Hot Top Capacity L x D mm	Price
V2GGE13	160	1308 x 740 x 1338	5.4	2 x 13amp 1PH	2 x 98	8 per oven (16 supplied)	71	550 x 575	POA
V2GGE32	160	1308 x 740 x 1338	5.4	1 x 32amp 1PH	2 x 98	8 per oven (16 supplied)	71	550 x 575	POA
V2GGE163	160	1308 x 740 x 1338	5.4	1 x 16amp 3PH	2 x 98	8 per oven (16 supplied)	71	550 x 575	POA
V2GGE323	160	1308 x 740 x 1338	5.4	1 x 32amp 3PH	2 x 98	8 per oven (16 supplied)	71	550 x 575	POA

Optional Extras

V2TS Size 2 Tray Slide POA

CC3 3 cutlery cups to suit trayslides POA

VES End Shelf POA

VWFR End shelf with waste bag holder on operators' right hand POA

VWFL End shelf with waste bag holder on operators' left hand POA

VTB Tow Bar and Hitch POA

VPS Portrait Rod Shelf POA

V8CP 8GN Cassette [Portrait] POA

V3D Cassette Dolly for V2GG Trolley POA

VC8 Cover for 8GN Cassette Portrait or Landscape type POA

Note: Lockable doors are available and must be requested at point of sales order.



Oven
Portrait Type

Oven
Portrait Type

Operating modes

Cook & Serve	Use in the same manner as a traditional convection oven
Cook Chilled	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
Cook Frozen	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
Keep Hot	Holding hot bulk food above 63°C, compartment controlled at 90°C
Serve Hot	Hot-top serving area controlled at 90°C

Features

- Quarts heat lamps.
- Coloured LED operation indication
- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances
- One-piece, neo-ceram, thermo-panel hot top
- Steam evac & oven door air curtains.
- Digital timer and thermostats guarantee precise time and temperature control.
- Simply rotary controls, temperature and count down timer display, with an audible buzzer indicating when food is ready.
- Multi fans deliver even heating across the entire oven chamber, ensuring no cool spots and consistent cooking results.
- Designed for bulk production, with 8 shelf capacity in each oven (shelf pitch is 71 mm)
- Each compartment supplied with removable shelf hangers
- Wide choice of coloured front & end panels (standard colour is Goose Wing Grey)
- Lift-up hob for easy servicing, doors open out 270°, 4 x precision castors, 2 swivel with brakes and 2 fixed

Benefits

- Complete with 2m long cable and plug, as standard
- Easy to use
- Automatic Keep hot
- Simply rotary controls, with digital display.
- Easily manoeuvrable, lightweight & compact design.
- high capacity in a small foot print



Cook and serve with simplistic controls when ease of use is key

Designed specifically for the education sector where simplicity and easy to use is key. Cooking/regeneration and serving of fresh, chilled or frozen bulk food. This unit allows cook & serve at the point of consumption. Useful for multi-food portioning and multi-food choice. Double oven capacity with unique multi-fan air re-circulation system allows fast and even heat distribution throughout. Complete with an accurately controlled, illuminated self-regulating hot-top.

Designed for GN1/1 type pans, each oven has eight shelves supplied as standard. The ovens have a bright, polished, stainless steel interior, complete with heavy duty hinged doors and slam shut door catches.

Model	Weight kg	Dimensions L x D x H mm	Power Rating kw	Supply Cord	2 x Oven Capacity Litre	Grid shelf positions per oven	Shelf Pitch mm	2 x Hot Top Capacity L x D mm	Price
V2GGENG13	140	1308 x 740 x 988	5.4	2 x 13amp 1PH	2 x 98	8 (16 supplied)	71	550 x 575	POA
V2GGENG32	140	1308 x 740 x 988	5.4	1 x 32amp 1PH	2 x 98	8 (16 supplied)	71	550 x 575	POA
V2GGENG163	140	1308 x 740 x 988	5.4	1 x 16amp 3PH	2 x 98	8 (16 supplied)	71	550 x 575	POA
V2GGENG323	140	1308 x 740 x 988	5.4	1 x 32amp 3PH	2 x 98	8 (16 supplied)	71	550 x 575	POA

Optional Extras

V2TS Size 2 Tray Slide POA

CC3 3 cutlery cups to suit trayslides POA

VES End Shelf POA

VWFR End shelf with waste bag holder on operators' right hand POA

VWFL End shelf with waste bag holder on operators' left hand POA

VTB Tow Bar and Hitch POA

VPS Portrait Rod Shelf POA

V8CP 8GN Cassette [Portrait] POA

V3D Cassette Dolly for V2GG Trolley POA

VCB Cover for 8GN Cassette Portrait or Landscape type POA

Note: Lockable doors are available and must be requested at point of sales order.



Features

- 1/1 GN compatible. Simple to transfer to serving equipment or load from other kitchen appliances
- One-piece, neo-ceram, thermo-panel hot top
- Steam evac & oven door air curtains.
- Digital timer and thermostats guarantee precise time and temperature control.
- Simply rotary controls, temperature and count down timer display,
- with an audible buzzer indicating when food is ready. Multi fans deliver even heating across the entire oven chamber,
- ensuring no cool spots and consistent cooking results. Designed for bulk production, with 8 shelf capacity in each oven
- (shelf pitch is 71mm)
- Each compartment supplied with removable shelf hangers
- Wide choice of coloured front & end panels (standard colour is Goose Wing Grey)
- Lift-up hob for easy servicing, doors open out 270°
- 4 x precision castors, 2 swivel with brakes and 2 fixed

Benefits

- Complete with 2m long cable and plug, as standard
- Easy to use
- Automatic Keep hot
- Simply rotary controls, with digital display.
- Easily manoeuvrable, lightweight & compact design.
- high capacity in a small foot print

Operating modes

Cook & Serve	Use in the same manner as a traditional convection oven
Cook Chilled	Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
Cook Frozen	Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
Keep Hot	Holding hot bulk food above 63°C, compartment controlled at 90°C
Serve Hot	Hot-top serving area controlled at 90°C

Beverage & Breakfast Trolley

Specially designed for breakfast, tea & coffee service. An attractive, easy to manoeuvre and compact trolley service with space for everything required. Perfect for aged care facilities and hospitals. The mobile ward service trolley allows beverages, refreshments, and light meals to be served to patients and visitors at the bed side or in lounges and other communal areas. Great for use in busy hospitals retirement homes and various other types of healthcare facilities. Push pull handles at each end and the simple layout facilitates easy positioning and set up. Very easy to use and keep clean, a practical hygienic and versatile design with a wide range of options and features, multiple drawers and runners, for holding baskets pans and ingredient containers etc. Crockery cutlery and condiments carried on board.



Model	Weight kg	Dimensions Ext. L x D x H mm	Height to worktop mm	Electrical Supply	Power Rating kw	Power Rating with Toast Warmer kw	Price
BBTX	115	1344 x 620 x 1440	900	13amp	2.5	2.8	£4,652
BBTC	50	1111 x 620 x 1440	900	13amp	2.5	2.8	£3,968

Optional Extras

TW1 30 slice Toast warmer **£453**
TW2 45 slice Toast warmer **£510**

BES Fold Down End Shelf **£140**
(Please state with order position of end shelf, operators left side or right side)



BBTX (extra)



see toast warmers on page 85



BBTC (compact)

Bulk Food Trolleys

These trolleys are designed for the distribution of bulk food meals in 1/1 gastronorm containers.

This versatile range can be supplied as an ambient trolley, or with keep hot compartments (BF2, BF3), refrigeration compartments or with a combination of these. With the plate converter fitted (either factory or retro) the PM range can accommodate 16 plated meals in each compartment.

The BF2B, BF2BR, BF3B and BF3BR also feature Bains Marie with covers to the top of the unit along with the combinations of ambient, heated or refrigerated compartments below.



Model	Weight kg	Dimensions L x D x H mm	Capacity No. of Plated Meals	Power Rating kw	Compartment Keep Hot	Compartment Refrigeration	Plain Top	Bainmarie Top	Price
PM2	110	1195 x 710 x 960	32 Hot	1.5	2x8 GN	-	✓		POA
PM2R	136	1195 x 710 x 960	16 Hot/16 Cold	1.4	1x8 GN	1x8 GN	✓		POA
PM3	128	1635 x 710 x 960	48	2.25	3x8 GN	-	✓		POA
PM3R	150	1635 x 710 x 960	32 Hot/16 Cold	2.9	2x8 GN	1x8 GN	✓		POA
BF2	100	1195 x 710 x 960	-	1.5	2x8 GN	-	✓		£4,831
BF2R	126	1195 x 710 x 960	-	1.4	1x8 GN	1x8 GN	✓		£5,726
BF2B	114	1195 x 710 x 960	-	2.5	2x6 GN	-		✓	£5,285
BF2BR	140	1195 x 710 x 960	-	2.4	1x6 GN	1x6 GN		✓	£6,021
BF2RR	130	1195 x 710 x 960	-	0.75	-	2x6 GN	✓		£5,082
BF3	140	1635 x 710 x 960	-	2.25	3x8 GN	-	✓		£6,573
BF3R	166	1635 x 710 x 960	-	2.9	2x8 GN	1x8 GN	✓		£7,280
BF3B	155	1635 x 710 x 960	-	2.9	3x6 GN	-		✓	£7,160
BF3BR	180	1635 x 710 x 960	-	2.9	2x6 GN	1x6 GN		✓	£7,935

Optional Extras

Additional Bulk Food/Plated Meal grid shelf.
VGEN tow bar.
Triple tube trayslide.
Plain trayslide with cutlery cut outs.

VGEN end shelf.
Gantry (for plain top units only).
All round tubular gallery rail to plain top.



Capacity

- Each compartment in a BF2 can hold 8 1/1 gastronorm containers 65mm deep.
- The BF2B Trolley has a bains marie well in the top that can hold 2 x 1/1 gastronorm up to 150mm deep, the bains marie is fitted with hinged covers which convert to service areas when opened out. Each compartment in a BF2B can hold 6 1/1 Gastronorm containers 65mm deep

Controls

- There is a digital control temperature and display to each compartment pre wired with a 13amp plug and cable.

Hygiene and Cleaning

- The Trolley is manufactured from 304 stainless steel
- throughout and all the internal compartments are formed into a one piece unit leaving a crevice free easy clean interior.
- The unit is also fitted with four 150mm diameter precision bearing castors two with brakes for easy manoeuvring.



Base Converter
Conversion kit to transform compartment to accommodate plated meals (PM).

Conveyors

Food Distribution Conveyor System

These specially designed food standard continuous conveyor systems are electrically powered and constructed with a splash proof satin finish stainless steel superstructure supported on robust tubular legs with adjustable feet for levelling off and floor fixing or with the optional swivel/braked castors if mobility is required. Fitted with a full length heavy duty bumper on both sides for protection when used with ancillary equipment.

Belt Conveyor



Flat Belt Conveyor
Fitted with optional swivel/braked castors & splash proof sockets.

Model	Conveyor Type	Price	Model	Conveyor Type	Price	Dimensions L x D x H mm
CVB3M	Belt/Mobile	POA	CVB3S	Belt/Static	POA	3000 x 550 x 900
CVB4M	Belt/Mobile	POA	CVB4S	Belt/Static	POA	4000 x 550 x 900
CVB5M	Belt/Mobile	POA	CVB5S	Belt/Static	POA	5000 x 550 x 900
CVB6M	Belt/Mobile	POA	CVB6S	Belt/Static	POA	6000 x 550 x 900
CVB7M	Belt/Mobile	POA	CVB7S	Belt/Static	POA	7000 x 550 x 900
CVB8M	Belt/Mobile	POA	CVB8S	Belt/Static	POA	8000 x 550 x 900
CVB9M	Belt/Mobile	POA	CVB9S	Belt/Static	POA	9000 x 550 x 900

Flat Belt Type

300mm wide seamless 'White' synthetic anti-static flat belt, can be used to smoothly transport individual items of crockery or as an integral part of a tray line operation. Optimising staff workload by simplifying handling while increasing productivity and maximising food service efficiency.

Cord Conveyor



Round Cord Conveyor
Fitted with optional swivel/braked castors & splash proof sockets.

Model	Conveyor Type	Price	Model	Conveyor Type	Price	Dimensions L x D x H mm
CVC3M	Cord/Mobile	POA	CVC3S	Cord/Static	POA	3000 x 550 x 920
CVC4M	Cord/Mobile	POA	CVC4S	Cord/Static	POA	4000 x 550 x 920
CVC5M	Cord/Mobile	POA	CVC5S	Cord/Static	POA	5000 x 550 x 920
CVC6M	Cord/Mobile	POA	CVC6S	Cord/Static	POA	6000 x 550 x 920
CVC7M	Cord/Mobile	POA	CVC7S	Cord/Static	POA	7000 x 550 x 920
CVC8M	Cord/Mobile	POA	CVC8S	Cord/Static	POA	8000 x 550 x 920
CVC9M	Cord/Mobile	POA	CVC9S	Cord/Static	POA	9000 x 550 x 920

Round Cord Type

Parallel 15mm diameter seamless green coloured synthetic round cords run 220mm apart. Designed for maximum hygiene with minimum cleaning.

The cord type conveyor unit can transport various sizes of trays side-by-side, either longitudinally or lateral which depending on the length of the tray is not always possible with the flat belt type conveyor.



Optional splash proof sockets



Control panel & splash proof distribution switch board

Ambient TT Range

Tray transport trolleys for storing meal components on Gastronorm or Euronorm trays. These robust trolleys are fully insulated, have a bright polished stainless steel interior and plastic coated outer panels.

The standard outer panel colour is goose wing grey with other colour choices available on request. Featuring recessed push pull handle bars on both sides and double-wing doors that can be opened 270°, doors lock via a transport "J" clip latch. The Interior is split in two for easy cleaning, with removable support ledge frames and L-shaped angles, adjustable for 10/16/20/24/30GN or 10/16/20/24/30EN standard trays, in a portrait configuration. Suitable for hooking up to a delivery transport system with the optional tow bar. Additionally the chassis design allows for a specified automatic trolley transport option. Complete with corner buffers and fitted with four heavy duty castors two fixed and two all swivel with brakes.



Model MTT16

Model	Weight kg	Dimensions L x D x H mm	Shelf Pitch mm	Maximum Tray Space mm	Price
MTT10	110	1095 x 715 x 950	120	GN = 560 x 335 EN = 560 x 380	£2,558
MTT16	120	1095 x 715 x 1310	120	GN = 560 x 335 EN = 560 x 380	£2,878
MTT20	130	1095 x 715 x 1550	120	GN = 560 x 335 EN = 560 x 380	£3,214
MTT24	145	1566 x 715 x 1310	120	GN = 560 x 335 EN = 560 x 380	£3,405
MTT30	165	1566 x 715 x 1550	120	GN = 560 x 335 EN = 560 x 380	£3,654

Optional Extras

Trays
MTTB Tow bar kit POA

I/D card holder
Coloured outer panels.

Standard Gastronorm Tray dimensions are 530 x 325
Standard Euronorm Tray dimensions are 530 x 370



Model MTT10



Model MTT20



Model MTT30

Features:

- Hinged doors open 270°.
- Fully insulated
- Simplistic J clip hold doors closed during transport.
- Inset push pull handle bars to both ends.
- Drain hole in base to compliment cleaning.
- Stainless steel runners with anti-tilt channel.
- Removable support racks allow easy cleaning access.
- Recessed top for conveying additional boxed items.
- 160mm smooth running rubber type wheels.
- Two fixed castors, two all swivel with brakes.
- Adjustable design allows the internal racks to accommodate either Gastronorm 1/1 or Euronorm trays.
- Heavy duty corner buffers.



J clip to hold doors closed during transit



Conveyance Trolley

Versatile food conveyance trolley, suitable for the distribution of food from a food prep area to multiple points of service. Ideal for hospitals and other catering facilities providing a thermally insulated transport between main kitchen and wards satellite kitchens. Design to compliment the V-Gen range of trolleys chilled food can be held /prepared in a cold room and moved up to and loaded into the Re-gen Oven.



Model	Weight kg	Dimensions L x D x H mm	Price
CA13	48	495 x 700 x 1310	£1,860

Optional Extras

PPGAST Polar plates (each) £152

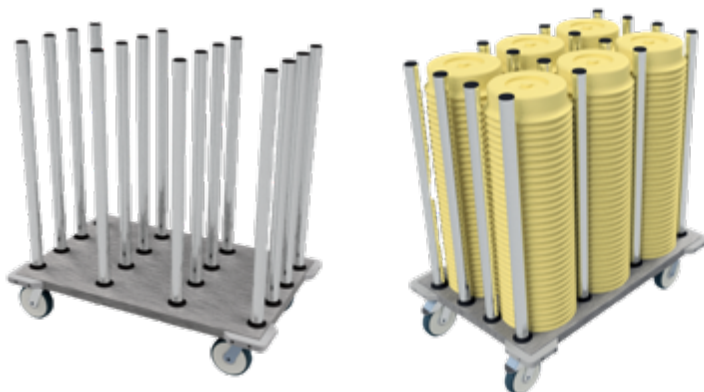
Features:

- Can hold up to thirteen Gn1/1 Trays or Gastronome pans 65mm deep
- Lightweight and easy to move, made from a combination of Stainless Steel and Anodised Alloy
- Hygienic and easy to clean
- Push Pull handles and corner bumper protection
- Wide range of colour choice
- 13 shelf positions 4 shelves supplied as standard
- All round Galley rail on top for added storage
- Door opens 270°
- Robust door slam catch / handle
- Accommodates Eutectic Polar plates for longer storage periods



Mobile Plate Cover Trolley

Mobile plate cover trolley designed to store 9" (230mm) type plate covers. The maximum diameter of cover is 240mm. Six stacks holding approximately 250 covers depending on type. A compact all stainless steel welded heavy duty construction. Ideal for volume storage, selection or transport of covers from wash area to plating up station. Complete with four 125 mm all swivel castors two of which have brakes.



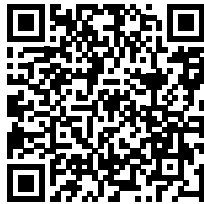
Model	Weight kg	Dimensions L x D x H mm	Price
VPCT	28	870 x 572 x 900	£780

Features:

- All stainless steel welded heavy duty construction.
- Capacity approximately 250 covers depending on type, profile and thickness.
- Four 125 mm all swivel castors two of which are braked.

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MADE IN BRITAIN

E & R Moffat Ltd.
Bonnybridge
FK4 2BS
Scotland

Find us on:



www.ermoffat.co.uk
T +44 (0) 1324 812272
sales@ermoffat.co.uk