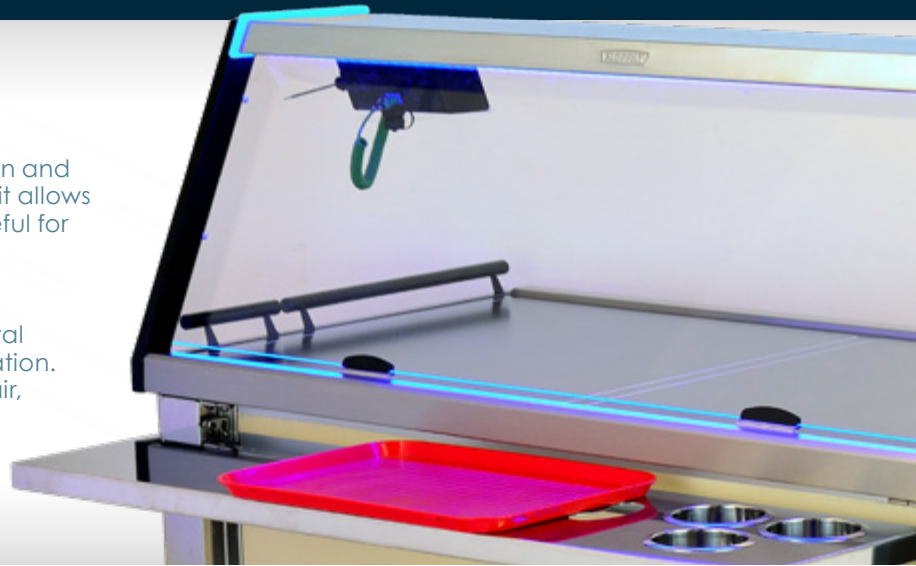


### Overview

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 two-zone, self-regulating hot-top.



### Operating modes:

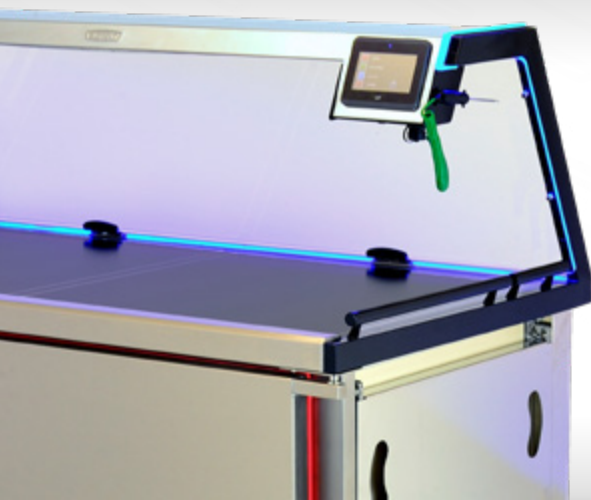
- **Cook & Serve** - Use in the same manner as a traditional convection oven
- **Cook Chilled** - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- **Cook Frozen** - Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- **Keep Hot** - Holding hot bulk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

### Key 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, two-zone, 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 buttermilk)
- 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 brakes 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



**Accessories:**

- Fold-down end shelves or optional, recessed end shelf with flip-out waste bag holder
- Fold-down front tray-slide with 3 apertures for cutlery holders
- Gastronorm containers & additional grid shelves
- Tow bar attachment & hitch
- Cassette system in place of the standard shelf hangers with heat retention cover & dolly for transportation

	<b>Left-Hand Oven Capacity</b> (usable space totals 98 litres)	<b>Right-Hand Oven Capacity</b> (usable space totals 98 litres)	<b>Hot-Top Capacity</b> (per area)
<b>Width</b>	325 mm	325 mm	575 mm
<b>Depth/Length</b>	530 mm	530 mm	550 mm
<b>Pitch (per shelf)</b>	71 mm	71 mm	n/a
	8 Grid Shelf Positions (8 Supplied)	8 Grid Shelf Positions (8 Supplied)	2 Hot-Top Areas

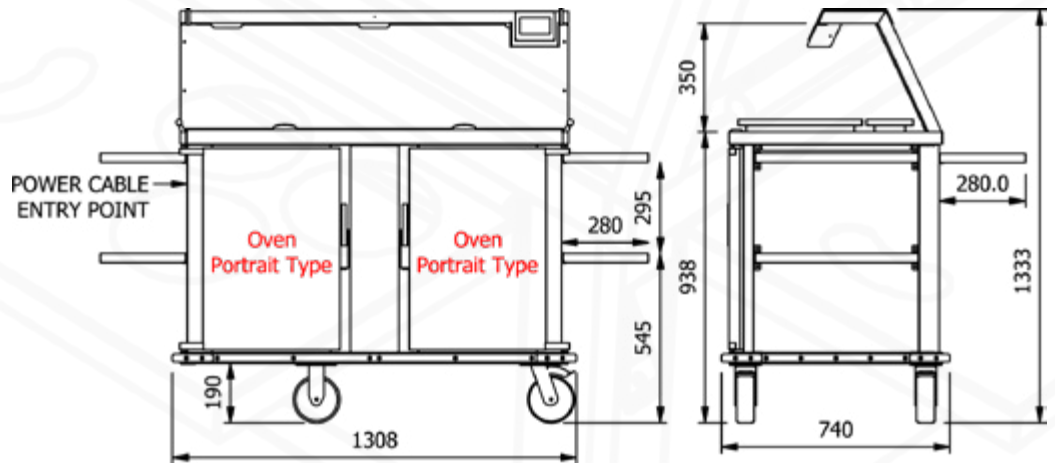
**Weight of Unit:** 160 kg

**Power Supply Options:**

model: V2GG13  
5 kW 2 x 13 amp 1 phase

model : V2GG163  
7.5 kW 1 x 16 amp 3 phase

model: V2GG323  
7.5 kW 1 x 32 amp 3 phase



MADE IN BRITAIN

**E&R Moffat Ltd.**  
Bonnybridge  
FK4 2BS  
Scotland



[www.ermoffat.co.uk](http://www.ermoffat.co.uk)  
+44 (0) 1324 812272  
[sales@ermoffat.co.uk](mailto:sales@ermoffat.co.uk)