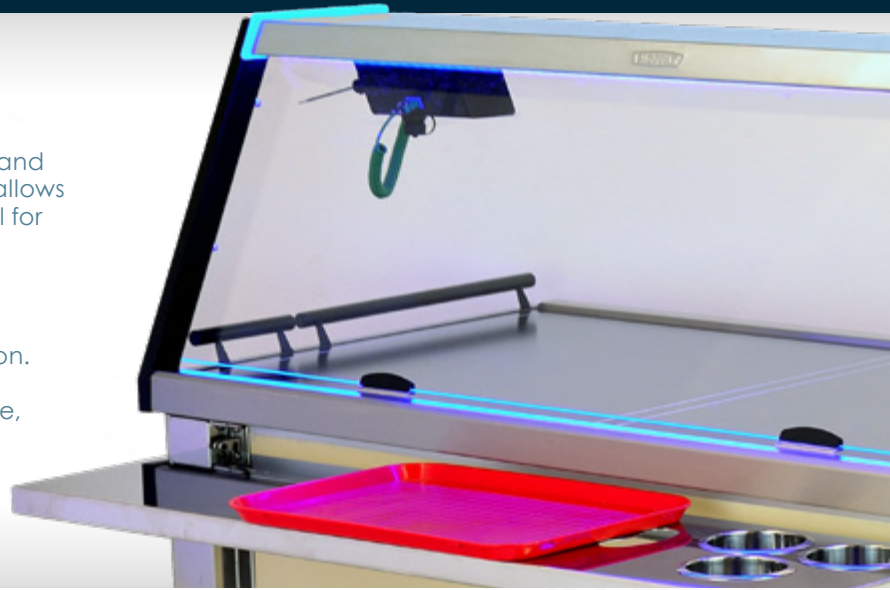


Overview

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 refrigeration compartment and 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
- **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

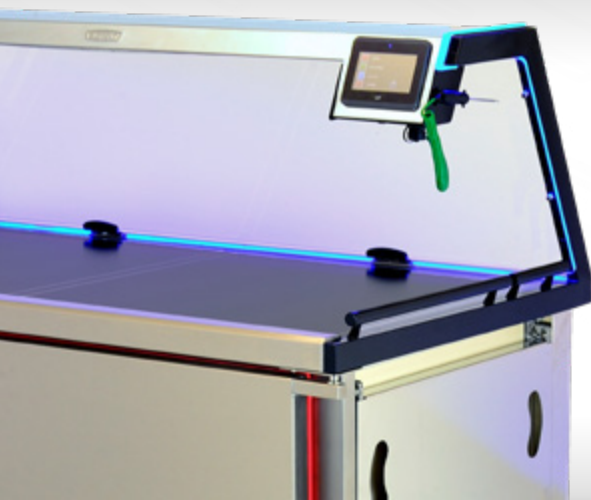
Key Features:

- LED display lighting
- Coloured LED operation indication (LEDs flash to signal warning when oven door is open)
- 3 fully controllable oven zones in a landscape 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)
- 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





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

Oven Capacity
(usable space totals 98 litres)

Fridge Capacity
(usable space totals 98 litres)

Hot-Top Capacity
(per area)

Width
Depth/Length
Pitch (per shelf)

530 mm
325 mm
71 mm
8 Grid Shelf Positions (8 Supplied)

325 mm
530 mm
71 mm
8 Grid Shelf Positions (4 Supplied)

575 mm
550 mm
n/a
2 Hot-Top Areas

Weight of Unit: 170 kg

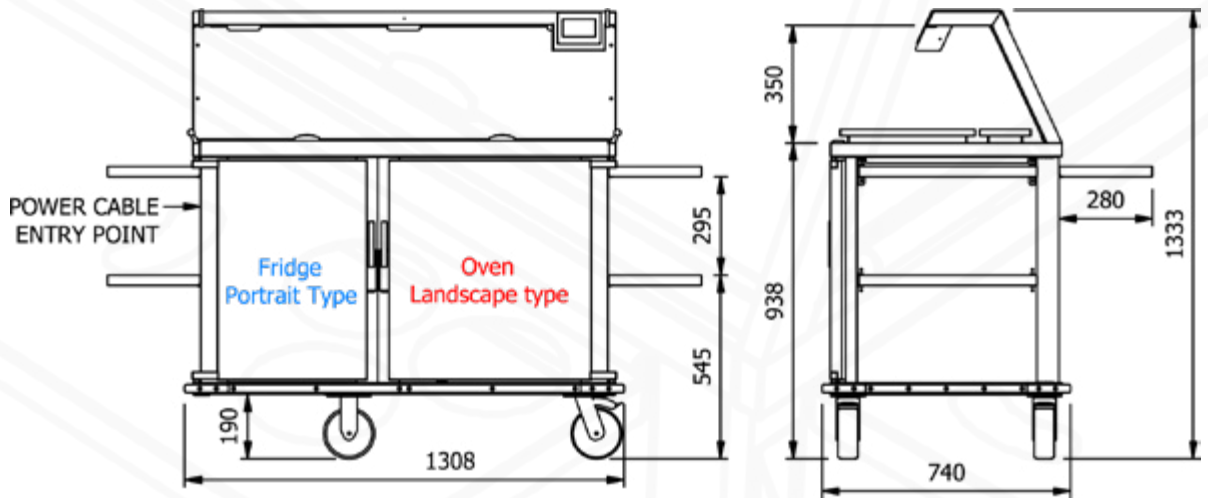
Electrical Specification:

model:V2GR13
2.5 kW 13 amp 1 phase.

model:V2GR16
2.5 kW 16 amp 1 phase.

model:V2GR163
3.75 kW 16 amp 3 phase.

model:V2GR323
3.75 kW 32 amp 3 phase.



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