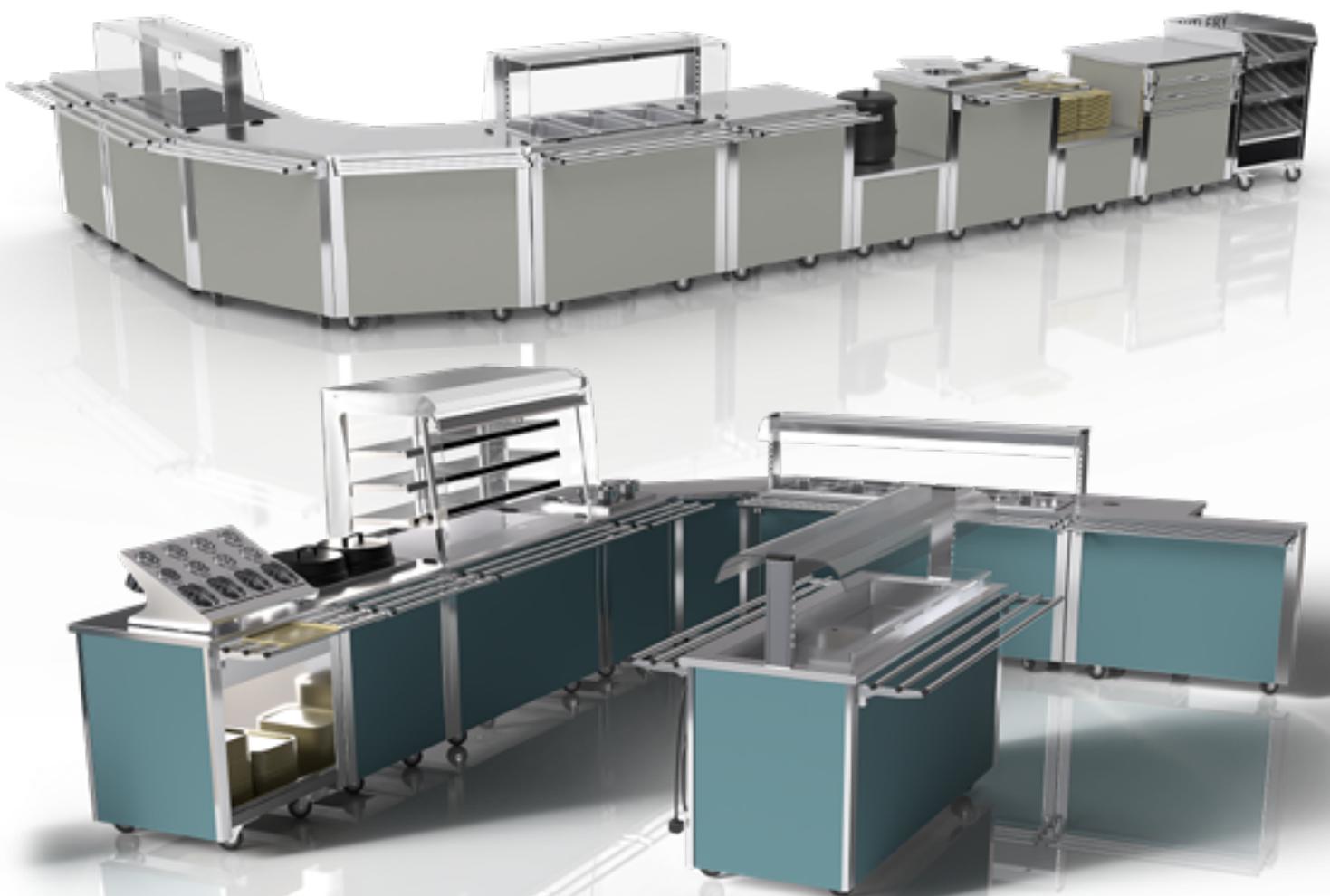




versicarte **PRO**



***“The original modular servery counter solution”
Create a servery layout that works perfectly for your
space, work flow, and future growth.***

www.ermoffat.co.uk

01324 812 272

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Make it Moffat

The original mobile food Servery counter system for Schools. Key to this innovative products longevity, is the wide ranging choice of interchangeable units, which include bain-marie, hot tops, chilled wells, multi deck displays, dispensers and clearing trolleys. The unique power station simplifies installation.

PRODUCT LINE 

1

Bain-marie (wet or dry heat) with hot cupboard under:
Designed to accommodate GN containers up to 150mm deep.

2

Hot Tops: Ceram glass or solid top with hot cupboard under.
Hygienic self regulating hot top serving surface.

3

Refrigerated & Polar (eutectic) plate wells:
Polar air stream or non powered eutectic plate chilled wells

4

Refrigerated Multi deck displays:
Holding pre-chilled food at a safe, regulated temperature.

5

Ancillary Units: Hot & Ambient cupboards, Carvery,
Dispensers, Cash & Corner units, Soup & Clearing stations



MADE IN BRITAIN



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Bain-Marie and Hot Cupboards

The energy-efficient dry heat system warms the containers using heating elements positioned beneath the pans, enhanced by residual heat from the hot cupboard below. The cupboard incorporates a fan-assisted heating system to distribute warm air evenly throughout the interior.

The wet or dry heat models feature a full-size, watertight well and offer independent temperature control for precise operation.



Model:- VC3BM

Shown with open front curved glass gantry and front fold down tray rail.



Choose from:

- Four convenient lengths
- Curved or square glass designs
- Open style for self-service or full-front for assisted service
- A wide range of colours to match any setting
- Smartly engineered accessories for maximum flexibility



Accessories available, include tray rails, tray slides, end shelves, display blinds, display shutters, pan adaptors, and chopping blocks. A broad selection of front and side panel colours is also offered to suit different design preferences.

Note: the standard front and side panel colour is Merlin grey



Residual Heat



Sahara Fan



Wet Heat



Quartz Lamps



Plug & Go



Hot Top and Hot Cupboards

The Neo-Ceran-top hot cupboard includes a heated ceramic glass section in the worktop for 1-1 size flat-bottom GN containers or lidded dishes (not included). One-piece solid top models feature a recessed display area. Fan-assisted heating ensures even warmth throughout the cupboard. Behind the removable rear sliding stainless steel doors are adjustable, removable wire shelves, suitable for plates, dishes, or 1-1 GN containers



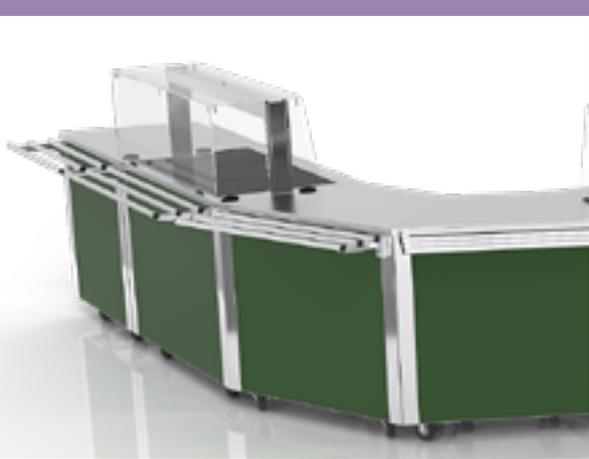
Model:- VC3HT

Shown with open front square glass gantry and front fold down tray slide.



Choose from:

- Four convenient lengths
- Curved or square glass designs
- Open style for self-service or full-front for assisted service
- A wide range of colours to match any setting
- Smartly engineered accessories for maximum flexibility



Accessories available, include tray rails, tray slides, end shelves, display blinds, display shutters, pan adaptors, and chopping blocks. A broad selection of front and side panel colours is also offered to suit different design preferences.

Note: the standard front and side panel colour is Merlin grey



Sahara Fan



Radiated



Quartz Lamps



Plug & Go



Refrigerated & Polar Plate Wells

The cold well continuously circulates a stream of chilled air in the display area, keeping pre-cooled food at an ideal temperature of 2–5°C—perfect for fruits, vegetables, salads, and cold beverages. The eutectic Polar Plate models feature a set of removable, pre-frozen stainless steel plates located at the base of the display. These plates contain a cooling gel that provides direct contact cooling, helping maintain the temperature of pre-chilled products. This setup keeps food cold for a typical 2–3 hour lunch service.



Model:- VC3RW

Shown with curved Island type glass gantry and front fold down tray rails to both sides.



Choose from:

- Four convenient lengths
- Curved or square glass designs
- Open style for self-service or full-front for assisted service
- A wide range of colours to match any setting
- Smartly engineered accessories for maximum flexibility

Accessories available, include tray rails, tray slides, end shelves, display blinds, display shutters, pan adaptors, and chopping blocks. A broad selection of front and side panel colours is also offered to suit different design preferences.

Note: the standard front and side panel colour is Merlin grey



Eco-Efficient



LED



Polar Air



Polar Plates



Plug & Go



Scan QR code for WEB link to specification details

Refrigerated Multi Deck Display

The cold multi-deck circulates chilled air to maintain pre-cooled food at a consistent 2–5°C, ideal for fruit, sandwiches, yoghurt's, salads, and cold drinks. It includes point of sale ticket strips and energy-efficient LED lighting for clear visibility.

Available in self-service or assisted-service models, with rear doors or a stainless-steel fixed back panel for wall or back-to-back island installation.



Model:- VC3RD
Shown with curved type glass and front fold down tray rail.

Choose from:

- Four convenient lengths
- Curved or square glass designs
- Open style for self-service or full-front for assisted service
- A wide range of colours to match any setting
- Smartly engineered accessories for maximum flexibility



Featuring automatic defrost, and an auto condensate evaporation designed for reliable 24-hour operation when required.



Accessories available, include tray rails, tray slides, end shelves, display blinds, display shutters, pan adaptors, and chopping blocks. A broad selection of front and side panel colours is also offered to suit different design preferences.

Note: the standard front and side panel colour is Merlin grey



Eco-Efficient



LED



Polar Air



Plug & Go



Ancillary Units Complete The Solution

A comprehensive range of accessories complements the hot and cold servery units, providing a complete solution for any food service setting. The collection includes tray rails, tray slides, end shelves, display blinds and shutters, pan adapters, and chopping blocks.

Corner units and dedicated till/cash sections optimise layout and work flow, while cutlery dispensers, plate dispensers, and integrated power stations simplify installation and operation. A recycling and clearing trolley provides the perfect finishing touch for an efficient, organised serving area.



Soup Station



Plate Dispensers



Power Station



Cashier Section

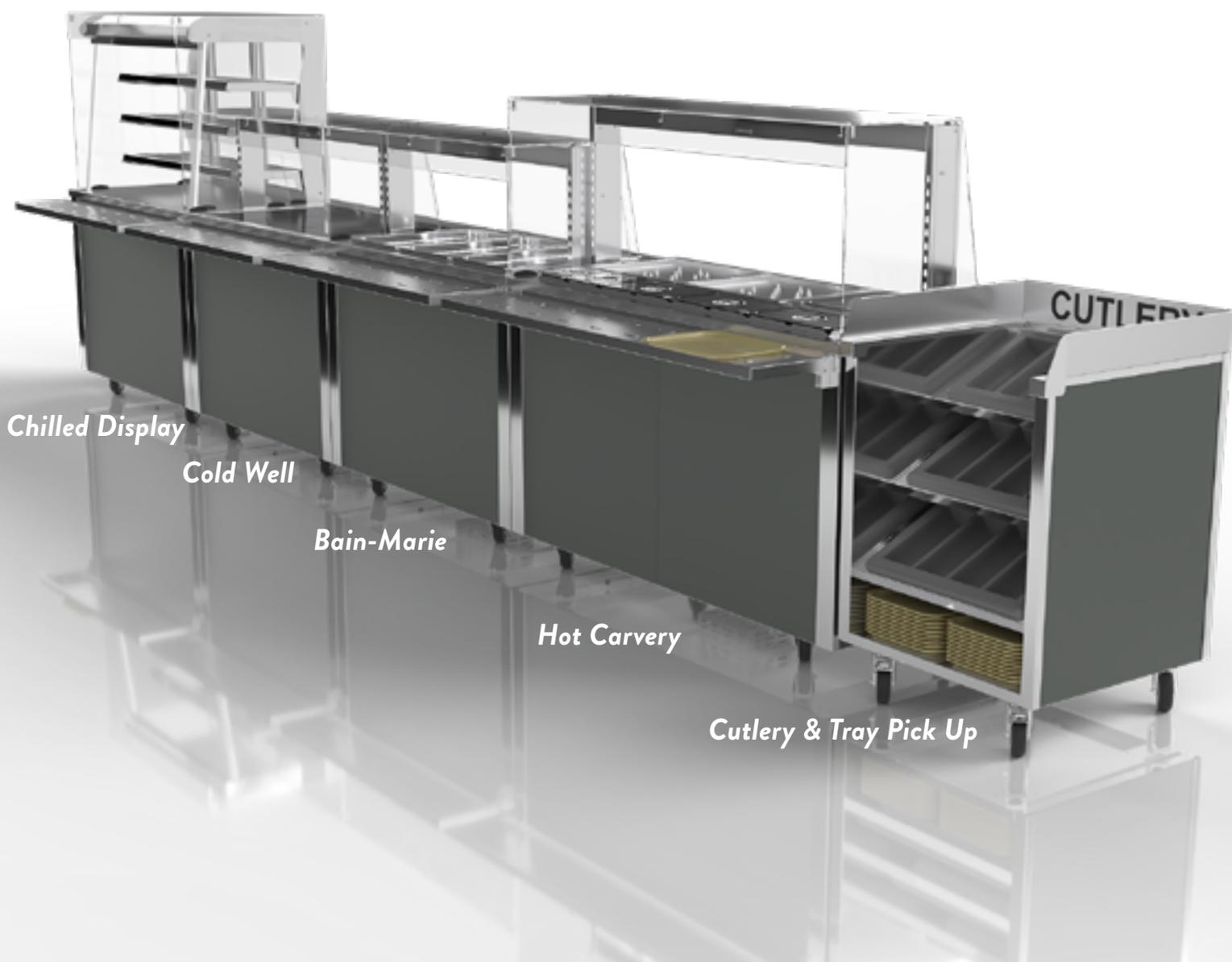


Carvery Unit
Complete with two spiked pads
a plate dispenser and bain-marie pans



Clearing Trolley: promotes
and educates the need for recycling





Chilled Display

Cold Well

Bain-Marie

Hot Carvery

Cutlery & Tray Pick Up

**Delivering quality products, from concept to installation.
Managed by continuous improvement, growth and innovation.**