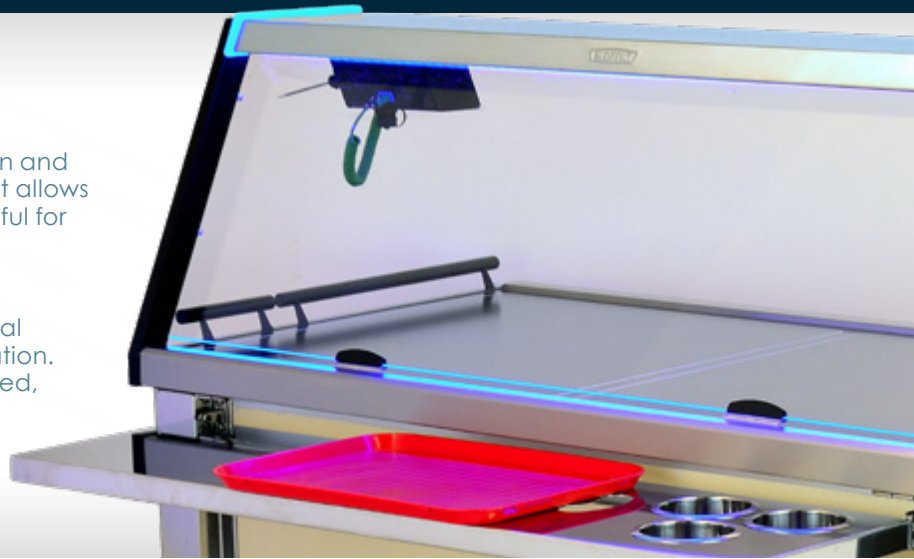


## Overview

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, illuminated, 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

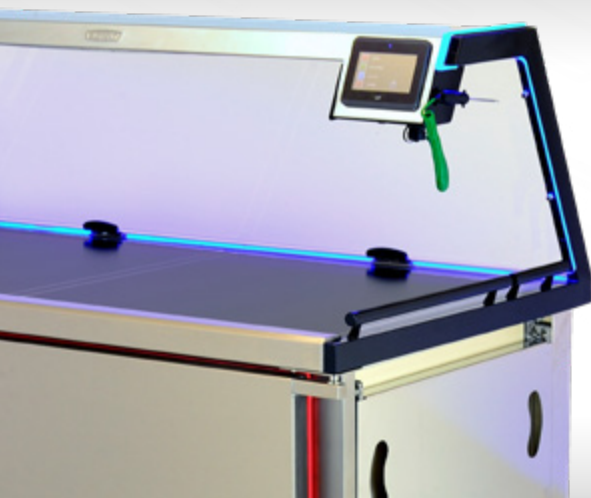
## Key Features:

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

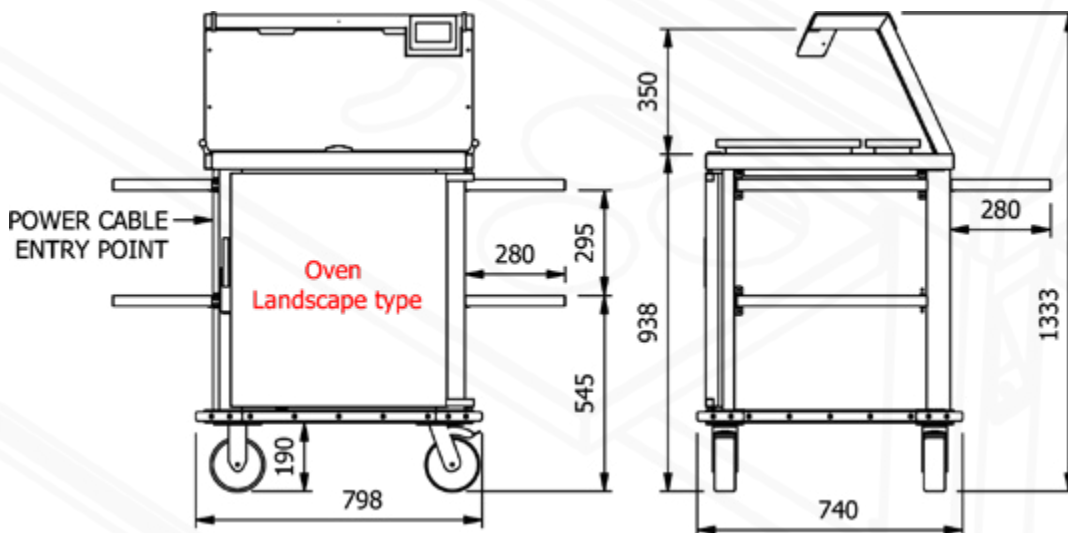




## Accessories:

- 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>Width</b> <b>Depth/Length</b> <b>Pitch (per shelf)</b>	<b>Oven Capacity</b> (usable space totals 98 litres)	<b>Hot-Top Capacity</b> (per area)	<b>Weight of Unit:</b> 120 kg
	530 mm	575 mm	<b>Power supply options:</b> model: V1G13 - 13amp 2.5 kW 230v 1ph model: V1G16 - 16amp 2.5 kW 230v 1ph model: V1G163 - 16amp 3.75 kW 400v 3ph model: V1G323 - 32amp 3.75 kW 400v 3ph
	325 mm	550 mm	
	71 mm	n/a	
	8 Grid Shelf Positions (8 Supplied)	2 Hot-Top Areas	



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