

MOFFAT

The Catering Equipment
Company



Regeneration & Keep Hot

Keep Hot Trolleys

VG - Keep Hot Trolleys

Solutions for keeping fresh food hot

Our range of trolleys and ovens can also be used for keeping fresh food hot. The system ensures that the food is kept at the correct temperature, without burning or drying out until it is ready to serve. The result is that customers get hot, attractive, nutritious food and prompt, efficient service.

For meal distribution in areas such as hospitals, E&R Moffat solutions can be used to bring the kitchen to the customer.



Optional Plate Warmer



Open for service

In closed position

Comprehensive range

The V-gen range is based on models with 1 compartment (V-gen1) and models with 2 compartments (V-gen2) and combinations of:

- Hotline** compartment
- Ambient** compartment
- Small ambient** compartment
- Refrigerated** compartment
- Small refrigerated** compartment
- Plate warmer** with capacity for 40 plates

	Hotline	Ambient	Small ambient	Refrigerated	Small refrigerated	Plate warmer	Power Rating kW
VG1H	1	0	0	0	0	0	1.5

Length mm 950 **Depth** mm 780
Height mm (with gantry) 1335 (worktop) 935

VG2HA	1	1	0	0	0	0	2.0
VG2HPR	1	0	0	0	1	1	2.9
VG2HPA	1	0	1	0	0	1	2.5
VG2HH	2	0	0	0	0	0	2.8
VG2HR	1	0	0	1	0	0	2.5

Length mm 1280 **Depth** mm 780
Height mm (with gantry) 1335 (worktop) 935



The end panels are available in a wide range of colours please see page 10 for colour chart.



Model VG2HH with optional heated top serving area in heavy duty stainless steel

These specifically designed Bulkfood Service Trolleys incorporating unique multi-fan technology are some of the fastest most efficient units on the market



Multi fan efficiency ensures 55% faster heat up time than standard elements.



Model VG1H with standard thermo panel hot top

Range of options

- Heated top serving area in heavy duty stainless steel
- Open front service system with curved toughened glass overshelf/sneeze guard and complete with front rail
- Towing attachment
- Department identification plate holder
- Cutlery/Condiment dispensers
- Hook on waste bin holder
- Removable lateral serving shelves
- Gastronorm size SS grid shelves with anti-tilt stops
- Gastronorm containers
- Automatic 7 day timer
- On board food probe and temperature display
- "3D" data logging system
- Companion Trolley for full back up system
- Internal cassettes, roll in/out, for transport system
- Temperature retention cover for cassette
- Transfer Dolly
- Ice cream compartment
- Cassette trolley (insulated)
- Triple tube trayslide with openings for cutlery/condiment dispensers
- Electric loading can be varied to suit individual requirements
- Stainless steel grid shelves with anti tilt stops.

Features and Options

Key features

- Stainless steel chassis with radius corners, reinforced at stress points and fitted with heavy duty rubber buffers
- 4 x 150mm dia precision bearing castors, 2 swivel with brakes and 2 fixed
- Stainless steel gantry with full curved front sneeze screen in toughened glass and quartz heating/lighting
- Interior of compartments in bright polished stainless steels
- Each compartment supplied with removable hanger slides to accept stainless steel grid shelves or gastronorm containers
- Wide choice of front and end panel colours
- Heating and refrigeration use the Multi-fan recirculating system
- Thermo-panel hot top



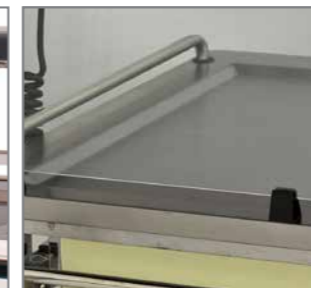
Towing attachment



On board food probe and temperature display



Thermo-panel hot top as standard



Optional heated top serving area in heavy duty stainless steel



Transfer dolly



Versigen Single Tray Service Trolley System

for the transport and distribution of single tray service, suitable for fresh and chilled food, hotline and cook chill.

Key Features

- Trolley manufactured from a combination of 304 stainless steel and aluminium
- Stainless steel chassis with radius corners, reinforced at stress points and fitted with heavy duty rubber buffers
- 4 x 150mm dia heavy duty non marking precision castors, 2 swivel with brakes and 2 fixed
- The end panels are available in a wide choice of colours
- Individual dividers and gaskets are easily removable
- Compartments fully insulated and fitted with a double skinned insulated door to each side. Doors open 270° and are complete with slam catch handles
- Easy replaceable doors seals
- Heating and refrigeration use the Multifan air recirculation system to ensure even temperatures
- Electric loading can be varied to suit individual requirements
- Designed for easy maintenance
- Full length push pull handles
- Stainless steel recessed top platform

Options

- Towing attachment
- Department identification plate holder
- 3D logging system

Single Tray

The VTS Trolley is supplied with a complete set of trays. The large capacity tray is divided into two sections, one for hot food and the other for cold. They add to the versatility by extending your choice of crockery. It is not necessary to buy special crockery as it is suitable for your existing plates and covers.



The end panels are available in a wide range of colours please see page 10 for colour chart.



Model VTSH30GR



Heavy Duty bumpers



Multi fan efficiency ensures 55% faster heat up time than standard elements.

Bulk Food Trolleys

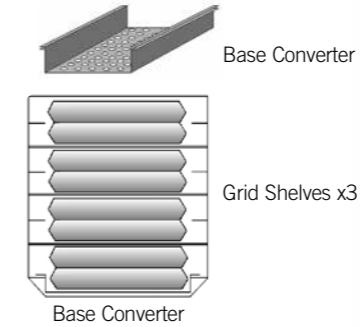
These trolleys are designed for the distribution of bulk food meals in 1/1 gastronorm containers.

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 base converter kit is an option for the bulk food trolleys and does not come supplied as standard.

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.



BF2 Bulk Food Trolley



Option

Conversion kit to transform compartment to accommodate plated meals.



BF2B Bulk Food Trolley with Bains Marie

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.



Options

- Conversion Kit (BF Trolley Only).
- Additional Bulk Food/Plated Meal grid shelf.
- VGEN tow bar.
- Triple tube trayslide.
- Plain trayslide with cutlery cut outs.
- Gantry (for plain top units only).
- All round tubular gallery rail to plain top.



MODEL	VTSL18GR	VTSL24GR	VTSH24GR	VTSH30GR
Weight kg	180	180	190	190
Length mm	990	990	990	990
Depth mm	840	840	840	840
Height mm	1385	1385	1615	1615
Power rating kw	7.3	7.3	7.7	7.7
Capacity Number of trays	18	24	24	30
Compartments:				
Keep Hot	1	1	1	1
Refrigeration	1	1	1	1
Tray Pitch mm	106	80	100	80

MODEL	PM2	PM2R	PM3	PM3R	BF2	BF2R	BF2B	BF2BR	BF2RR	BF3	BF3R	BF3B	BF3BR	MODEL
Weight kg	110	136	128	150	100	126	114	140	130	140	166	155	180	Weight kg
Length mm	1195	1195	1635	1635	1195	1195	1195	1195	1195	1635	1635	1635	1635	Length mm
Depth mm	710	710	710	710	710	710	710	710	710	710	710	710	710	Depth mm
Height mm	960	960	960	960	960	960	960	960	960	960	960	960	960	Height mm
Power rating kw	1.5	1.4	2.25	2.9	1.5	1.4	2.5	2.4	0.75	2.25	2.15	2.9	2.9	Power rating kw
Capacity plated meals	32	32	48	48	-	-	-	-	-	-	-	-	-	Capacity plated meals
Compartments:														Compartments:
Keep Hot	2x8 GN	1x8 GN	3x8 GN	2x8 GN	2x8 GN	1x8 GN	2x6 GN	1x6 GN	-	3x8 GN	2x8 GN	3x6 GN	2x6 GN	Keep Hot
Ambient	-	-	-	-	-	-	-	-	-	-	-	-	-	Ambient
Refrigeration	-	1x8 GN	-	1x8 GN	-	1x8 GN	-	1x6 GN	1x6 GN	-	1x8 GN	-	1x6 GN	Refrigeration
Plain top Bainmarie top	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	Plain top Bainmarie top

Ambient TT Range

This range of trolleys has been designed for use in conjunction with a typical hotline pellet system for the transport of plated insulated meals to ward level.

A variety of sizes, shelf pitch levels and 2 or 3 doors makes these trolleys suitable for every hospital application.



Model FCTT30

- All stainless steel construction
- Rear panels removeable for cleaning
- Hinged doors open 270°
- Slam type door catches
- Recessed top for carrying additional items
- Heavy duty protective bumper all round
- Fitted 200mm dia. castors



Model TT16 with sliding doors



Model TT16



Model FCTT30



Note:Trolley dimensions are based on use of a 1/1 GN sized tray



J clip to hold doors closed during transit



TT Trolleys

The standard units are 430 stainless steel interior with a choice of colour finishes to the end panels and doors.

- Hinged doors opening 270° on HD & FC models
- J clip to hold doors closed during transit on HD models
- Inset tubular push/pull handles to both ends
- Drain hole in the base to complement cleaning
- Stainless steel runners c/w anti tilt channel
- Removable centre tray racks for ease of cleaning
- Recessed top for conveying additional boxed items
- Trolleys have 200mm castors as standard 2 x fixed and 2 x swivel brake.
- All trolleys are tow bar ready
- Trolley range designed to accept 1/1GN trays however additional tray sizes accommodated on request.



Model HDTT32

Note:Trolley dimensions are based on use of a 1/1 GN sized tray

HDTT10	HDTT16	HDTT24	HDTT32	HDTT40	MODEL
995	995	1350	1350	1350	Length mm
725	725	725	835	835	Depth mm
1000	1360	1360	1360	1600	Height mm
120	120	120	120	120	Shelf Pitch
2 (1 side only)	2 (1 side only)	4 (2 both sides)	4 (2 both sides)	4 (2 both sides)	Doors

Tray compartments are Portrait type 1 tray on each level

Tray compartments are Landscape type 2 tray on each level

The end panels are available in a wide range of colours please see page 10 for colour chart.

MODEL	FCTT10	FCTT20	FCTT24	FCTT30	TT10	TT16	TT20	TT24	TT32	TT40
Weight kg	117	120	127	130	90	100	102	118	120	123
Length mm	950	950	1340	1340	1070	1070	1070	1480	1480	1480
Depth mm	660	660	660	660	725	725	725	835	835	835
Height mm	960	1560	1320	1560	1015	1375	1560	1135	1375	1615
Shelf Pitch	120	120	120	120	120	120	120	120	120	120
Doors	2 (1 side only)	2 (1 side only)	3 (1 side only)	3 (1 side only)	4 (2 both sides)	4 (2 both sides)	4 (2 both sides)	4 (2 both sides)	4 (2 both sides)	4 (2 both sides)
	Hinged doors with slam catch handles Tray compartments are Portrait type 1 tray on each level				Sliding doors each side, easily lifted off for cleaning Tray compartments are Portrait type 1 tray on each level			Sliding doors each side, easily lifted off for cleaning Tray compartments are Landscape type 2 tray on each level		

Hot Carts

Mobile compact hot carts for the transportation of hot food ready to serve



Model PF6



Model PF12



Model PF20

- Mobile bulk food hot holding cabinets
- Ideal when used in a modern hospital catering unit
- Excellent back up facilities for conveyor belt service bain-marie trolleys
- Easy food transportation when replenishing satellite serving stations
- Designed to hold hot food in 1/1 Gastronorm pans at optimum temperature
- When fitted with shelves can be used as a compact trolley for banquets
- Perfect for serving meals on time at conference meetings and gala events
- Can be used as a compact plated meal trolley as well as bulk food
- Versatile compact unit ideal when space is tight as they have a small footprint
- Three sizes available 6 pans, 12 pans and 20 pans
- Force air heating system ensures fast heat up times energy efficiencies
- The heating unit is easily removable for maintenance and cleaning
- Complete with a humidifier tray for maintaining the moisture content in food
- All stainless steel construction
- Heavy duty push handles
- Industrial type castors 2 fixed, 2 swivel braked
- Rigid bumper on chassis for protection
- Internal removable rack system for easy conveyance and cleaning
- Illuminated on/off switch with energy regulated adjustable control
- Simplistic gravity door latch operation



Forced air heating and recirculation which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot spots.

Data Log Units

The Delta ohm system is wireless and sends info back to the base unit automatically, eliminating the need for a hand held data transfer unit. The base unit would normally be connected to a PC in the supervisors office and the information is automatically stored on the PC.

A repeater unit is also available if needed, this is used when the data logger is more than 300 meters away, or obstructed from, the base unit. It may be fitted in a corridor for example. There are three channels available normally for On-board food probe, Oven, and fridge, The sales codes are

- **VGDL** - Data log unit [one fitted to each trolley] Battery powered, batteries should be replaced every two years.
- **VGBU** - Base unit (one fitted in supervisors office linked to PC) powered by PC through the USB connection
- **VGRE** - Repeater unit Required fitted in corridor when Base unit is more than 300 meters away or an obstructed blocks the signal, powered by a 13amp plug.



VGDL Data logger



VGBU Base unit



VGRE Repeater

MODEL

Keep Hot

No. of shelves

Weight kg

Length mm

Depth mm

Height mm

Power rating kw

MODEL	PF6	PF12	PF20
Keep Hot	Manual	Manual	Manual
No. of shelves	6 (3 supplied)	12 (3 supplied)	20 (3 supplied)
Weight kg	70	89	130
Length mm	730	730	730
Depth mm	730	730	730
Height mm	880	1365	1800
Power rating kw	1.0	2.0	2.0

Colour Finishes

The unique design of our Versigen Trolley range enables a vast array of colours and finishes to be supplied, shown below are a sample of our standard range.

Metals, wood and natural textures are also available on request. You may select from this wide range, or you can colour code the trolleys by varying the colour for each ward, the possibilities are limitless.



Black



Merlin Grey



Gooswing Grey



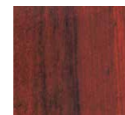
Navy



Regatta Blue



Wedgewood Blue



Academy Maple



Pacific Blue



Ocean Blue



Forest Green



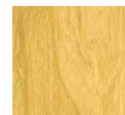
Vandyke Brown



Terracotta



Poppy Red



Lampre Beech



Aztec Yellow



Buttermilk



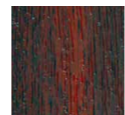
Bamboo



White



Stainless Steel



Mahogany



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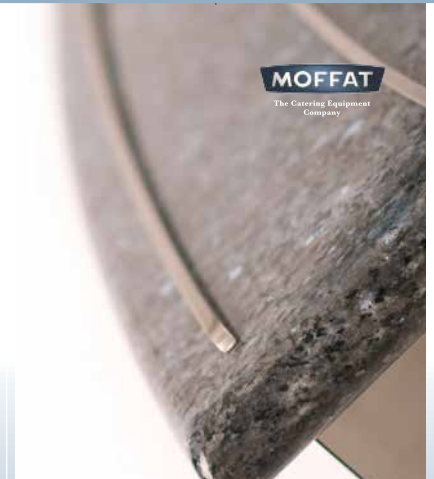
Our Green Thinking logo highlights innovation in our manufacturing which makes our products environmentally conscious through energy savings, sustainability and efficiency in production



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**General
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