



MENU



VGEN



# Vgen: V2GR

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, multiheat, control oven system. VGen enables total control of food temperature, texture and presentation. Complete with an accurately controlled, forced air refrigeration compartment and illuminated, self-regulating hot-top.

## MODEL OPTIONS

- Vgen: Model V2CR
- Vgen: Model V2GG
- Vgen: Model V2GGE
- Vgen: Model V2GGENG
- Vgen: Model V2GPR
- Vgen: Model V1G
- Vgen: Model V1C

## DOWNLOADS

MENU



# Specification



## 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 Goosewing Grey)

- 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



## 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.



## Electrical Specifications

- **Rating** - 2.9 kW
- **Supply Voltage** - 230V N~
- **Amps Per Phase** - L1 - 13A



## Wiring Drawings

- Wiring drawing can be obtained by contacting [Sales](#)



## 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



**FRIDGE**  
Portrait Type

**OVEN**  
Landscape Type



Multi-Fan

Moffat oven's use a creative multi fan system design primarily for frozen and chilled food regeneration.



Radiated

Heated units with solid state type heating elements, Neo-Ceram thermo panel hot tops, hot dispensers, Bulk food institution trolleys etc.



LED

Highly energy efficient – Less heat, more light, lower cost. Use less electricity for the same light output. 85% less electricity when compared to conventional lighting. Used extensively on refrigerated displays.



Fan Cooling

Refrigerated compartments with a forced air cooling fan using unique non-finned circular evaporator coils.



Eco-efficient

Refrigerated appliance charged with Hydrocarbon gas. Ozone friendly, economic and high efficiency.



Plug &amp; Go

Units designed complete with a 13amp plug and cable ready to use. power rating up to 2.9kw max.

## ABOUT US

E & R Moffat Ltd

Bonnybridge

FK4 2BS

Tel: +44 (0) 1324 812272

Contact [Sales](#)

[Accredited to ISO 9001:2015](#)

## PAGES

MENU 

SOCIAL MEDIA



[E & R MOFFAT LIMITED IS REGISTERED IN SCOTLAND NO. 103498.](#)  
[REGISTERED OFFICE: SEABEGS ROAD, BONNYBRIDGE, FK4 2BS, SCOTLAND.](#)  
[VAT REGISTRATION NO. GB 435736144. WEEE REGISTRATION NO. WEEE/KF0061TU](#)  
[© E&R MOFFAT LTD. 2022.](#)