

MOFFAT

The Catering Equipment
Company



General
Fabrication

Trolleys, Mobile Dispensers & Conveyors

Mobile Dispensers

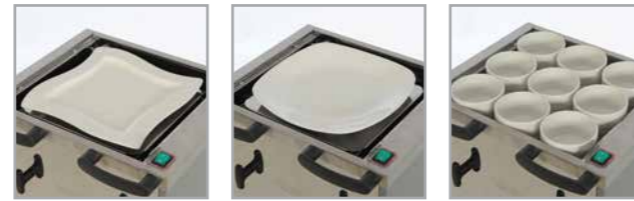
Versilift Plate Dispenser Models UP1, UP2, HP1, HP2

Stainless steel top and base. Stainless steel outer panels for longer lasting looks. Each tube has four adjustable guides to enable it to take various size plates. The Moffat patented spring system is variable to accommodate different weights of plates. Heated models fitted with the Saharafaan forced air heating system which is easily removed for cleaning/maintenance and adjustable temperature control for fast and even heat. Complete with an ABS plastic cover to each heated tube (ambient models, cover extra). Fitted with 100mm dia castors - two swivel with brakes and 2 fixed.

- Designed for the storage and dispensing of plates • Pop-up plates, lift one off and the next one automatically moves up into position for lifting
- Capacity 75 plates approx per tube, depending on thickness
 - Adjustable to suit 8" - 12" (200mm - 308mm) diameter plates
 - Top, base and plate guides in stainless steel
 - All heated models fitted with cable and plug for 13 amp supply.
 - Heavy duty robust corner bumpers for extra protection.



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.



Designed for the storage and dispensing of any size or shape of plate, be it round, oval, square or designer shape, that can fit within a 305mm (12") square.



UHD1

UHD2

Universal Crockery Dispensers Mobile units - Model UHD1, UHD2 [heated] Model UAD1, UAD2 [non heated]

- Ideal for oval or square designer type plates
- Well proven elements/components provide evenly distributed heat
- Factory set thermostatic control at 60°C
- Interior finished in clinical bright polished stainless steel
- Exterior panels are durable Merlin grey plastic coated steel
- Complete with stainless steel lid
- Convenient facility for storing lids during service
- Heavy duty robust corner bumpers for protection
- Capacity approximately 75 plates per tube depending on type, profile and thickness
- Heated models supplied with a 2 metre long cord complete with cable tidy and moulded 13 amp plug for easy installation [13A 230V 50Hz]
- Simplistic easy adjustable spring systems allows repeated pop up plate presentation
- Fitted with 4 x 100mm diameter castors, 2 fixed and 2 swivel with brakes.



Universal Heated Basket/Rack Dispenser
Model URD

Universal unheated Basket/Rack Dispenser Models UBD (not shown)



Universal Tray Dispenser
Models UTD



Cantilever Basket Dispenser Model CBD



Cantilever Tray Dispenser Model CTD

These specially designed dispensers are equipped with a stainless steel Stacking Platform suitable for various types of trays. Compact heavy-duty cantilever design. Can accommodate up to 100 trays. Gastronorm, Euronorm and the moulded sectioned type.

Removable lift off panel for easy access for spring adjustment maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, 2 with brakes and heavy duty corner bumpers.

| MODEL | Versilift Plate Dispenser UP1 | Versilift Plate Dispenser UP2 | Versilift Heated Plate Dispenser HP1 | Versilift Heated Plate Dispenser HP2 |
|-------------------|-------------------------------|-------------------------------|--------------------------------------|--------------------------------------|
| Weight kg | 28 | 42 | 32 | 46 |
| Length mm | 485 | 485 | 485 | 485 |
| Depth mm | 525 | 800 | 525 | 800 |
| Height mm | 1015 | 1015 | 1015 | 1015 |
| Power rating kw | - | - | 1.0 | 2.0 |
| No. of Dispensers | Single | Twin | Single | Twin |
| Plate Diam. mm | 203-305 | 203-305 | 203-305 | 203-305 |
| Plate Diam. in. | 8-12 | 8-12 | 8-12 | 8-12 |
| Approx. Capacity | 75 | 150 | 75 | 150 |

| MODEL | Universal Heated Plate Dispenser UHD1 | Universal Heated Plate Dispenser UHD2 | Universal Crockery Dispenser UAD1 | Universal Crockery Dispenser UAD2 |
|-------------------|---------------------------------------|---------------------------------------|-----------------------------------|-----------------------------------|
| Weight kg | 26 | 42 | 24 | 40 |
| Length mm | 480 | 480 | 480 | 480 |
| Depth mm | 465 | 750 | 465 | 750 |
| Height mm | 900 | 900 | 900 | 900 |
| Power rating kw | 0.6 | 1.2 | - | - |
| No. of Dispensers | Single | Twin | Single | Twin |
| Plate Diam. mm | 305 | 305 | 305 | 305 |
| Plate Diam. in. | 12 | 12 | 12 | 12 |
| Approx. Capacity | 75 | 150 | 75 | 150 |

| MODEL | URD |
|-----------------------|------|
| Weight kg | 40 |
| Length mm | 680 |
| Depth mm | 610 |
| Height mm | 1010 |
| Basket Size Length mm | 500 |
| Basket Size Depth mm | 500 |
| Basket Size Height mm | 100 |
| Capacity Racks/Basket | 5 |
| Power rating kw | 0.6 |

| MODEL | UBD | UTD | CTD | CBD |
|-----------------------|------|-----|----------------------------|-----|
| Weight kg | 35 | 30 | 50 | 60 |
| Length mm | 680 | 660 | 605 | 755 |
| Depth mm | 610 | 560 | 635 | 635 |
| Height mm | 1010 | 890 | 950 | 950 |
| Tray Size | - | - | To suit Customer Tray Size | |
| Length mm | - | 550 | - | - |
| Depth mm | - | 380 | - | - |
| Capacity | - | 100 | 100 | - |
| Basket Size Length mm | 500 | - | - | 500 |
| Basket Size Depth mm | 500 | - | - | 500 |
| Basket Size Height mm | 100 | - | - | 75 |
| Capacity Racks/Basket | 5 | - | - | 8 |

Mobile Trolleys

Heavy Duty General Purpose Trolley Model HTG2, HTG3, HTG4

The workhorse of the catering industry, the fetcher and carrier has so many uses from a food server to a clearing trolley. Uprights in 30mm square section stainless steel (type 304). Shelves manufactured from 1.2mm stainless steel (type 304) with radius bottom corners and 40mm raised lip fully around to retain load. Round stainless steel handle at both ends. All welded construction to form a heavy duty unit. 4 Revolving buffers fitted as standard. Complete with 125mm dia. swivel castors 2 with brakes.



HTG2



HTG3



Heavy duty castor



HT3 Drain holes



Mobile Tray Stand Model MTS1

Satin smooth all stainless steel construction mounted on all swivel castors, two with brakes. Capable of transporting various sizes of trays or baskets.



Low Load Trolley Model MLL1

Designed to take racks or baskets and arranged to ensure positive stacking. The angular base frame locates the baskets and the handle arrangement forms an effective support for the stacked baskets.



Cutlery/Tray Trolley Model CT5

Stainless steel construction with black side panels. Ten high level removable, for cleaning, round cutlery containers complete with all swivel castors, two with brakes.

Tray/Basket Trolley Model MTBT1

An extremely compact unit for the storage of baskets or trays.



VMBM2

Fan Assisted Mobile Dry Well Bains Marie Workstation Model VMBM2, VMBM3, VMBM4

These specially designed electrically powered mobile Bainmarie units are used to store and transport hot pre-cooked food that is ready for serving.

Compact lightweight units designed to accommodate various combinations of interchangeable Gastronorm size containers up to 150mm deep. Maximises the use of limited space. Suitable for many applications but more specifically used as part of a hospital grade food service system.

Simplistic controls comprising an illuminated on/off switch indicating power is on and an energy regulator controlling the fan assisted heating unit.

Removable forced air heating unit for easy maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, two with brakes.

Tidy curly mains lead with plug park and heavy-duty corner bumpers. Gastronorm containers are supplied separately. Please see Price list. (DRY HEAT ONLY)



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.



Mobile Cold Wells Model VMCW2, VMCW3, VMCW4

These specially designed electrically powered mobile units with a 200 mm deep refrigerated well are used to store and transport chilled food that is ready for serving.

Compact lightweight units can be used to hold various types of chilled product.

Made to accommodate different combinations of interchangeable Gastronorm containers up to 150mm deep

Suitable for many applications but more specifically used as part of a hospital grade food service system

Simplistic controls comprising an on/off switch indicating power is on and an adjustable thermostat controlling the refrigeration

The well has a drain valve, radius internal corners with removable perforated trays for easy cleaning and a thermal break at the top.

All stainless steel construction fitted with push/pull handles and 4 all swivel castors, 2 fitted with brakes

Stainless Steel Hinged/Lift Off Well Cover

Tidy curly mains cable with plug park and heavy duty corner bumpers.



Mobile Polar Wells Model VMPW2, VMPW3, VMPW4

These specially designed ambient mobile units with a 200 mm deep well are used to store and transport chilled food that is ready for serving.

Food is kept chilled by E&R Moffat polar plates, which are placed in the base of the well

Polar plates keep food chilled for 2 to 3 hours before use the polar plates are charged for 12 hours in a deep freeze. If longer periods of operation are required extra polar plates can be charged and used in rotation

Compact lightweight units can be used to hold various types of chilled product.

Made to accommodate different combinations of interchangeable gastronorm containers up to 150 mm deep

Suitable for many applications but more specifically used as part of a hospital grade food service system

The well has a drain valve radius internal corners and a thermal break at the top

All stainless steel construction fitted with push/pull handles and 4 all swivel castors, 2 fitted with brakes

Stainless Steel Hinged/Lift Off Well Cover

Heavy duty corner bumpers.



Polar Plates

Polar plates must firstly be charged for 12 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for approx 2 to 3 hours. Once used, other polar plates can then be substituted thus keeping the well cold.

| MODEL | HTG2 | HTG3 | HTG4 | HT2 | HT3 | HT4 | MTS1 | MLL1 | MTBT1 | CT5 | VMBM2 | VMBM3 | VMBM4 | VMCW2 | VMCW3 | VMCW4 | VMPW2 | VMPW3 | VMPW4 | MODEL | |
|--------------------------------------|------|------|------|-----|-----|------|------|------|-------|------|----------|----------|----------|---------|---------|---------|---------|---------|---------|--------------------------------------|-----------------------|
| Weight kg | 26 | 33 | 39 | 20 | 25 | 30 | 14 | 14 | 16 | 28 | 33 | 42 | 56 | 64 | 74 | 84 | 34 | 44 | 54 | Weight kg | |
| Length mm | 1050 | 1050 | 1050 | 800 | 800 | 800 | 600 | 660 | 580 | 660 | 830 | 1160 | 1490 | 830 | 1160 | 1490 | 830 | 1160 | 1490 | Length mm | |
| Depth mm | 550 | 550 | 550 | 550 | 550 | 550 | 600 | 600 | 525 | 500 | 650 | 650 | 650 | 650 | 650 | 650 | 650 | 650 | 650 | Depth mm | |
| Height mm | 950 | 950 | 1250 | 950 | 950 | 1250 | 900 | 900 | 900 | 1165 | 900 | 900 | 900 | 900 | 900 | 900 | 900 | 900 | 900 | Height mm | |
| Height to worktop mm | - | - | - | - | - | - | - | - | - | 865 | - | - | - | - | - | - | - | - | - | Height to worktop mm | |
| No. of Shelves | 2 | 3 | 4 | 2 | 3 | 4 | - | - | - | - | - | - | - | - | - | - | - | - | - | No. of Shelves | |
| Maximum load capacity in Kg per unit | 120 | 180 | 180 | 120 | 180 | 180 | - | 500 | 500 | - | - | - | - | - | - | - | - | - | - | Maximum load capacity in Kg per unit | |
| | | | | | | | | 500 | 500 | | | | | | | | | | | | |
| | | | | | | | | | 120 | | | | | | | | | | | | |
| | | | | | | | | | | | 2x 1/1Gn | 3x 1/1Gn | 4x 1/1Gn | 2x1/1Gn | 3x1/1Gn | 4x1/1Gn | 2x1/1Gn | 3x1/1Gn | 4x1/1Gn | | Basket Size |
| | | | | | | | | | | | | | | | | | | | | | Length mm |
| | | | | | | | | | | | | | | | | | | | | | Depth mm |
| | | | | | | | | | | | | | | | | | | | | | Height mm |
| | | | | | | | | | | | | | | | | | | | | | Height to worktop mm |
| | | | | | | | | | | | | | | | | | | | | | Capacity Racks/Basket |
| | | | | | | | | | | | | | | | | | | | | | Power rating kw |

Conveyors

Food Distribution Conveyor System

These specially designed food standard continuous conveyor systems are electrically powered and constructed with a splash proof satin finish stainless steel superstructure supported on robust tubular legs with adjustable feet for levelling off and floor fixing or with the optional swivel/braked castors if mobility is required. Fitted with a full length heavy duty bumper on both sides for protection when used with ancillary equipment.

Designed to be used as a part of a specific hospital grade foodservice system where reliability, ease of operation, and hygiene standards are of the utmost importance.

The silent smooth running anti-static conveyor units have a simplistic control panel at one end featuring a start and stop button, variable speed control, with the option of forward and reverse motion.

Emergency stop switches are located at each end of the unit. There is also a fundamental photo electric sensor fitted at the receiving end of the unit which automatically prevents trays clashing and breakages.

At each end of the conveyor belt there is 600mm long work area. This is essential at the start of the operation for tray set up, and placement of index cards. This area is of equal importance at the receiving end to aid trolley loading and transporting systems.

As safety and hygiene are paramount when operating a food conveyor system these units are open on the underside to ensure there is no build up of debris or spillage. Rubber cleaning scrapers and finger guards are fitted, automatically cleaning and maintaining belt safety.

Splash proof sockets if fitted are protected by R.C.B.O

The easily accessible splash proof distribution switch board and mains isolator are located at the end of the unit below the main control panel.

An extensive range of matching mobile equipment and accessories are available to create the perfect facility for conveyed food service. The range includes Starter stations, Plate dispensers, Base dispensers, Rack lifts, Tray lifts, Bain-marie, Refrigerated units, General purpose trolleys, Storage carts, Basket stackers, Tables, Ambient units, Mobile shelves, Workstations, Bulk food trolleys, Tray service trolleys and Tray transport trolleys.



Optional splash proof sockets



Control panel & splash proof distribution switch board



Flat Belt Type

300mm wide seamless 'White' synthetic anti-static flat belt, can be used to smoothly transport individual items of crockery or as an integral part of a tray line operation. Optimising staff workload by simplifying handling while increasing productivity and maximising food service efficiency.



Flat Belt Conveyor
Fitted with optional swivel/braked castors & splash proof sockets.

Round Cord Type

Parallel 15mm diameter seamless green coloured synthetic round cords run 220mm apart. Designed for maximum hygiene with minimum cleaning.

The cord type conveyor unit can transport various sizes of trays side-by-side, either longitudinally or lateral which depending on the length of the tray is not always possible with the flat belt type conveyor.



Round Cord Conveyor
Fitted with optional swivel/braked castors & splash proof sockets.

| | Belt Conveyor | Belt Conveyor | Belt Conveyor | Belt Conveyor | Belt Conveyor | Belt Conveyor | Belt Conveyor |
|-------------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|
| MODEL | VCRB3 | VCRB4 | VCRB5 | VCRB6 | VCRB7 | VCRB8 | VCRB9 |
| Length mm | 3000 | 4000 | 5000 | 6000 | 7000 | 8000 | 9000 |
| Depth mm | 550 | 550 | 550 | 550 | 550 | 550 | 550 |
| Height mm | 900 | 900 | 900 | 900 | 900 | 900 | 900 |
| Overall Length mm | 1800 | 2800 | 3800 | 4800 | 5800 | 6800 | 7800 |

| | Cord Conveyor | Cord Conveyor | Cord Conveyor | Cord Conveyor | Cord Conveyor | Cord Conveyor | Cord Conveyor |
|-------------------|---------------|---------------|---------------|---------------|---------------|---------------|---------------|
| MODEL | VCDC3 | VCDC4 | VCDC5 | VCDC6 | VCDC7 | VCDC8 | VCDC9 |
| Length mm | 3000 | 4000 | 5000 | 6000 | 7000 | 8000 | 9000 |
| Depth mm | 550 | 550 | 550 | 550 | 550 | 550 | 550 |
| Height mm | 900 | 900 | 900 | 900 | 900 | 900 | 900 |
| Overall Length mm | 1800 | 2800 | 3800 | 4800 | 5800 | 6800 | 7800 |



The Catering Equipment
Company



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



Regeneration
& Keep Hot



General
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