

## Overview

Designed specifically for the regeneration and serving of chilled bulk food. Using "Chillogen", this VGen model allows refrigeration and regeneration in one holding space. First keep food chilled, then simply switch to regeneration manually/automatically without further handling of food. VGen then automatically holds food at the correct serving temperature until you are ready to serve.

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. All in one convenient unit.

## Operating modes:

- **Keep Chilled** - Holding chilled bulk food below 5°C, compartment controlled between 0°C & 5°C
- **Cook Chilled** - Regeneration of chilled bulk food [0°C to 8°C optimum 5°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

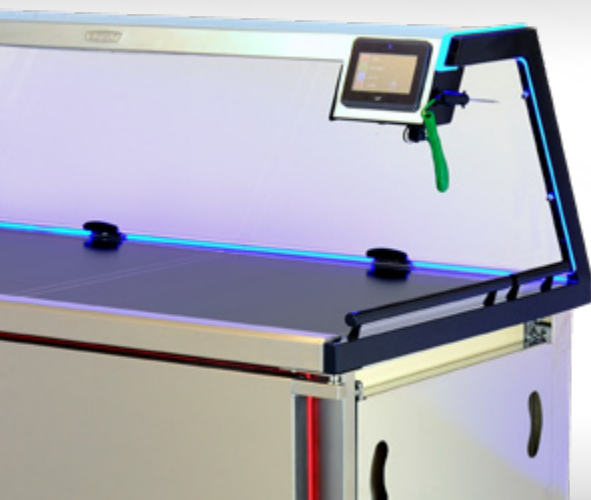
## Key Features:

- 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 & 2 fixed
- Able to run both refrigeration and oven cycles simultaneously
- R290 Refrigeration with clean-free, fan assisted condenser

## Benefits:

- Complete with 2m long cable & 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

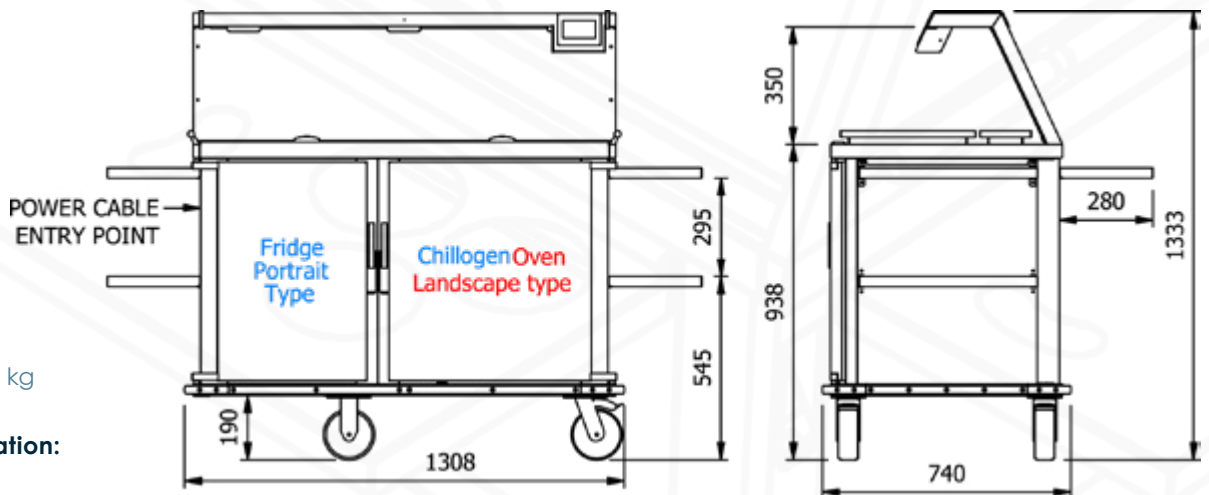




### Accessories:

- 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

	Oven Capacity (usable space totals 98 litres)	Fridge Capacity (usable space totals 98 litres)	Hot-Top Capacity (per area)
<b>Width</b>	530 mm	325 mm	575 mm
<b>Depth/Length</b>	325 mm	530 mm	550 mm
<b>Pitch (per shelf)</b>	71 mm	71 mm	n/a
	8 Grid Shelf Positions (8 Supplied)	8 Grid Shelf Positions (4 Supplied)	2 Hot-Top Areas



**Weight of Unit:** 170 kg

### Electrical Specification:

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



MADE IN BRITAIN

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