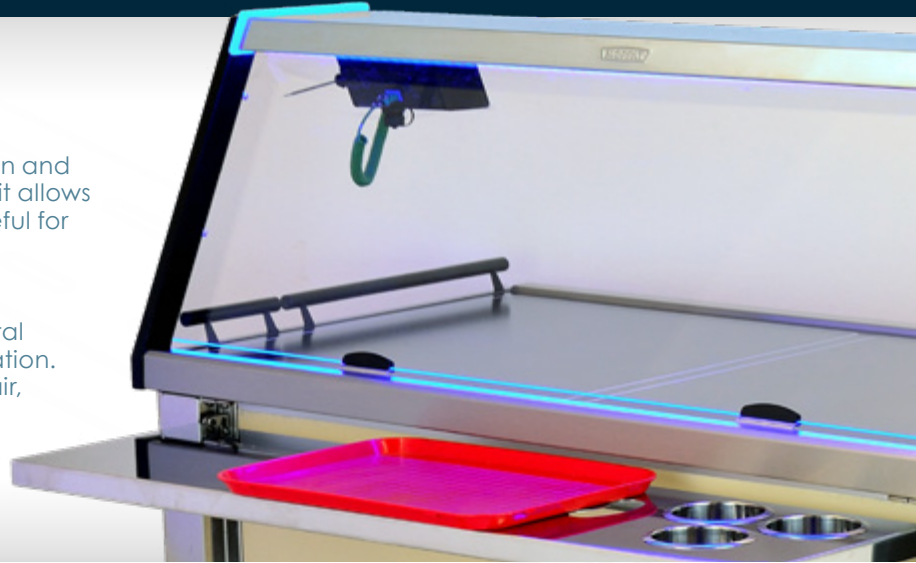


Overview

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, forced air, illuminated two-zone, self-regulating hot-top.



Operating modes:

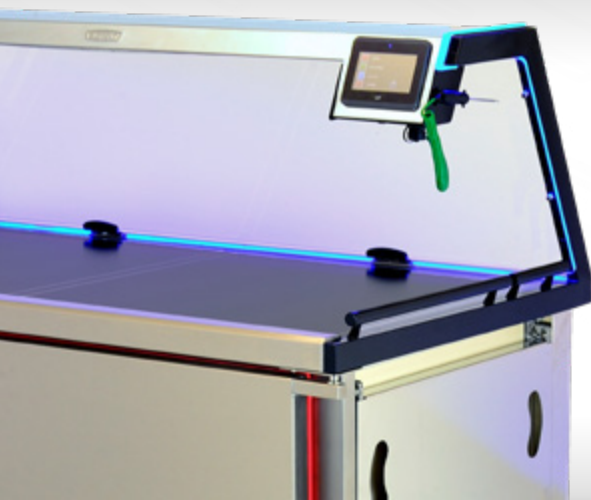
- **Cook & Serve** - Use in the same manner as a traditional convection oven
- **Cook Chilled** - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- **Cook Frozen** - Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- **Keep Hot** - Holding hot bulk 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 portrait configuration
- One-piece, two-zone, 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 32amp, single-phase commando 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:

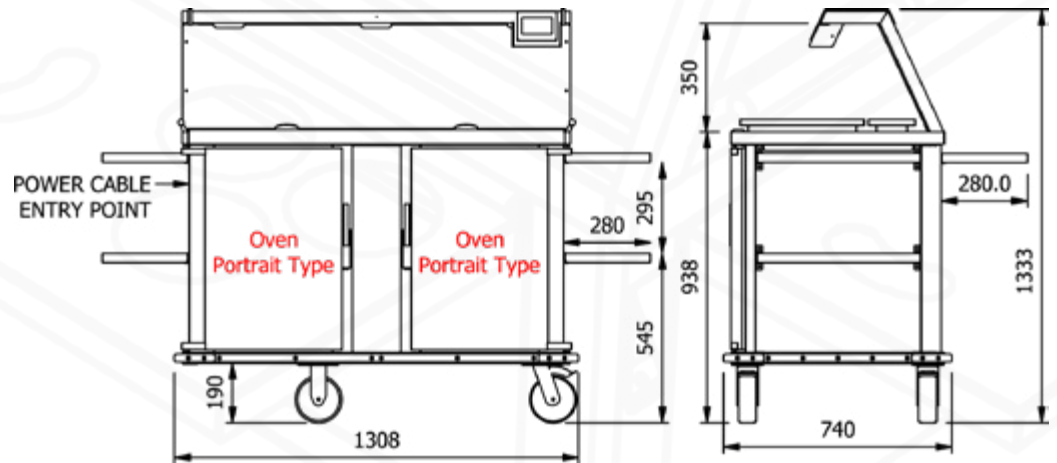
- Fold-down end shelves or optional, recessed end shelf with flip-out waste bag holder
- Fold-down front tray-slide with 3 apertures for cutlery holders
- Gastronorm containers & additional grid shelves
- Tow bar attachment & hitch
- Cassette system in place of the standard shelf hangers with heat retention cover & dolly for transportation

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

Weight of Unit: 160 kg

Electrical Specification:

- **Rating** - 5.8 kW
- **Supply Voltage** - 230V N~
- **Amps Per Phase** - L1 - 32A



MADE IN BRITAIN

E&R Moffat Ltd.
Bonnybridge
FK4 2BS
Scotland



Our blog: ermoffat.wordpress.com



www.ermoffat.co.uk
+44 (0) 1324 812272
sales@ermoffat.co.uk