

## Overview

Hot conveyance trolleys incorporating a dry well bainmarie fitted with Moffat's renowned innovative sahara fan heating cell. Easily removable for cleaning and maintenance. The energy efficient bainmarie is controlled by a 30° to 110° thermostat. This convection, heated bainmarie offers unparalleled flexibility of use. No additional plumbing. No need to maintain water levels. No issues with water scale. Designed to maintain pre-heated, cooked food at a regulated temperature. Suitable for the holding most types of hot foods, designed to accommodate various combinations of Interchangeable Gastronorm type pans up to 150 mm deep.



## Key Features:

- Fast heat up and recovery time
- Thermostatically controlled.
- Unique, removable, forced air heating cell.
- Low maintenance, easily cleaned, and highly efficient
- Gastronorm pans can be swapped out and replenished during service.
- A unique raised lip around the well allows the easy removal of pans.
- 3 models in the range holding 2 to 4 GN 1/1 gastronorm type containers.
- Various mixed sizes of gastronorm pans can be used in unison.
- 24 hour operation [Bain-marie opening must be fitted with Pans or covers during service]
- Plug and Go, complete with 2 metre long power cable and 13amp plug
- Fully insulated
- Mobile all swivel castors two with brakes

## Options:

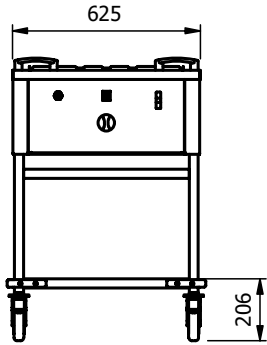
- Gastronorm containers





Model	Weight (kg)	L x W x H (mm)	Electrical Supply	Power Rating (kw)
VMBM2	33	846 x 661 x 940	13amp	0.9
VMBM3	42	1176 x 661 x 940	13amp	0.9
VMBM4	56	1506 x 661 x 940	13amp	1.9

Note: Worktop height 900mm



VMBM2

VMBM3

VMBM4

