

Overview

Refrigerated conveyance trolleys incorporating a hygienic sealed well. The well is fitted with a contact cooling system on the base. These versatile mobile cold wells maintain pre-chilled food at a regulated temperature. Ideal for storage and transporting chilled food, or as part of a meal plating up station, specifically designed to be part of a hospital type conveyor system. The 200mm deep well can be used to store and dispense packaged chilled products or hold various sizes of gastronorm pans up to 150mm deep. Complete with handy removable heavy duty hinged covers. Please note gastronorm pans and lids are not included.



Key Features:

- Illuminated on/off switch and adjustable thermostat
- Fitted with drain valve
- Radius internal corners provide low maintenance and easy cleaning.
- Removable perforated trays for easy cleaning.
- All stainless steel construction, fitted with push/pull handles.
- Four swivel castors, two with brakes.
- Stainless steel hinged and lift-off cover.
- Heavy duty corner bumpers
- Gastronorm pans or dishes can be swapped out and replenished during service.
- 3 models in the range holding 2 to 4 GN 1/1 gastronorm type containers.
- 24 hour operation.
- Plug and Go, complete with 2 metre long power cable and 13amp plug.
- Fully insulated



Options:

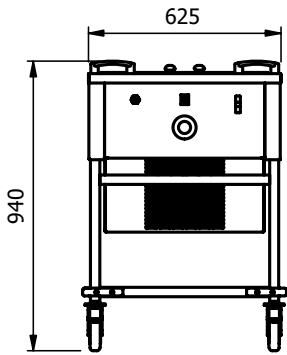
- Gastronorm containers





Model	Weight (kg)	L x W x H (mm)	Electrical Supply	Power Rating (kw)
VMCW2	64	846 x 661 x 940	13amp	0.75
VMCW3	74	1176 x 661 x 940	13amp	0.75
VMCW4	84	1506 x 661 x 940	13amp	0.75

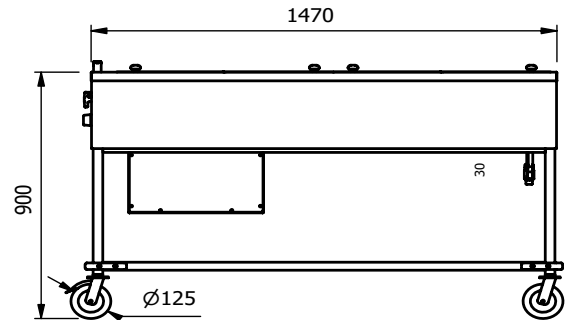
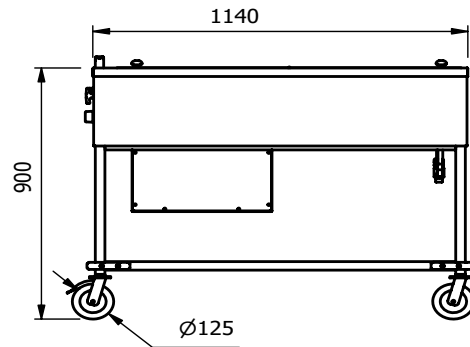
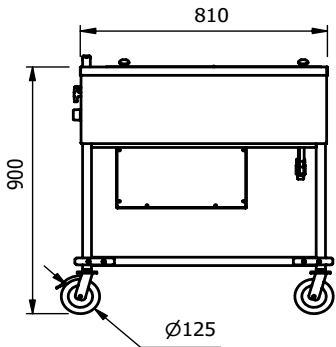
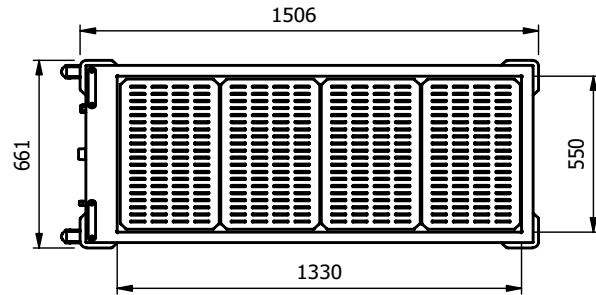
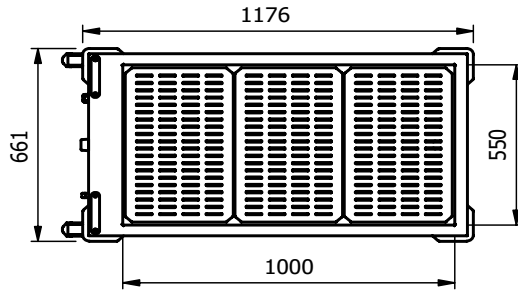
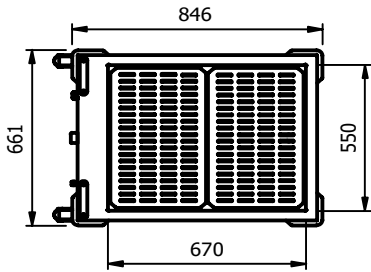
Note: Worktop height 900mm



VMCW2

VMCW3

VMCW4



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