

## Overview

Specially designed mobile units used to transport pre-chilled food ready for serving. Incorporating an insulated and sealed well to accommodate Gastronorm GN1/1 size eutectic type packs. Moffat Polar Plates keep food chilled for 2 to 3 hours. The Moffat Polar Plates are simply held in a deep freeze for 8 to 12 hours and placed into the well.

Polar Plates keep food chilled for 2 to 3 hours. Holding pre-chilled food by contact cooling perfect for fruit and vegetables, salads, and cold drinks. When no power is available these short term holding modules offers easy installation and flexibility of use. 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:

- Fitted with drain valve
- Radius internal corners provide low maintenance and 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.
- Fully insulated



## Options:

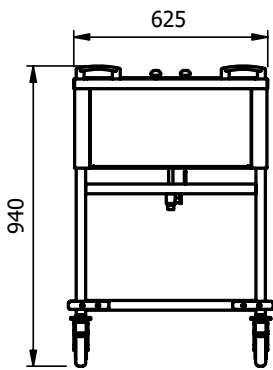
- Gastronorm containers



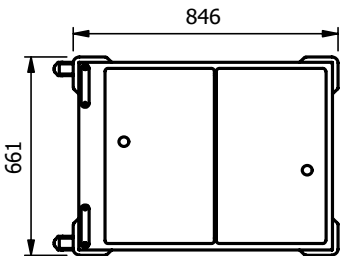


Model	Weight (kg)	L x W x H (mm)
VMPW2	34	846 x 661 x 940
VMPW3	44	1176 x 661 x 940
VMPW4	54	1506 x 661 x 940

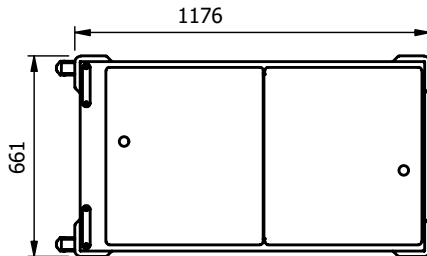
Note: Worktop height 900mm



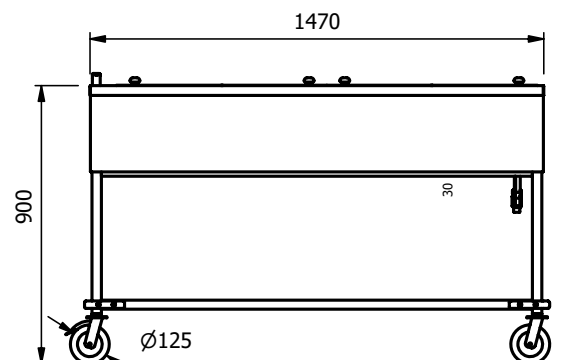
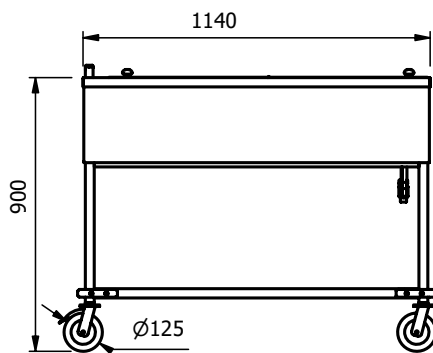
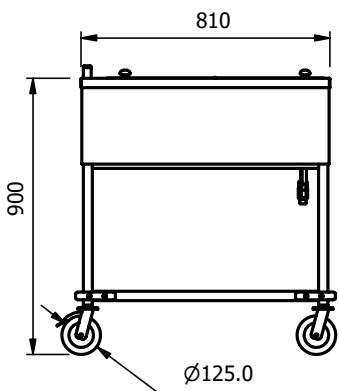
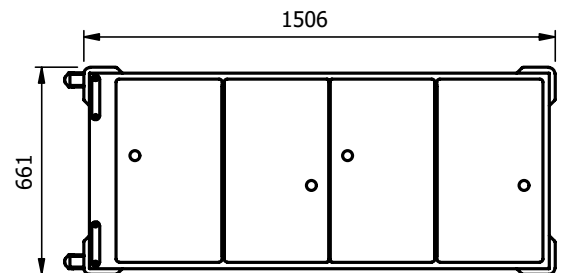
VMPW2



VMPW3



VMPW4



MADE IN BRITAIN

E&R Moffat Ltd.  
Bonnybridge  
FK4 2BS  
Scotland

Find us on:



1963 - 2018

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