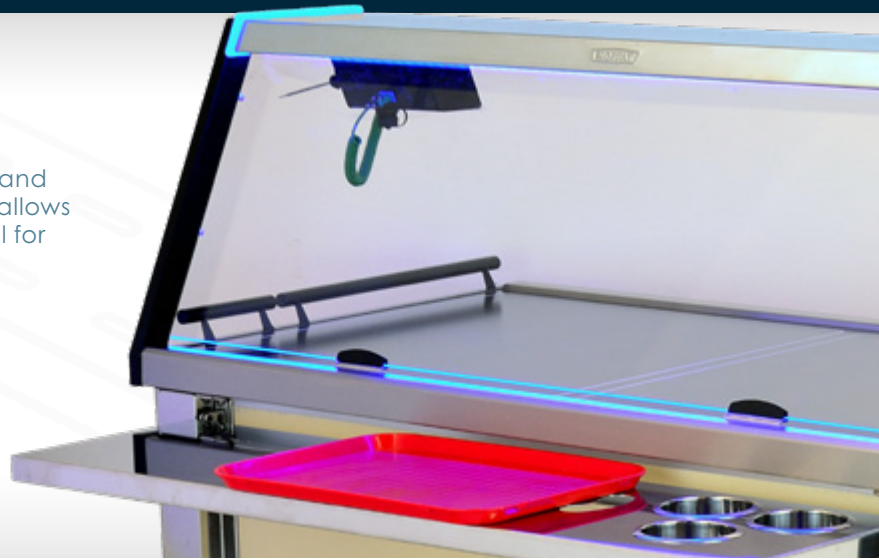


## Overview

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, illuminated, 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

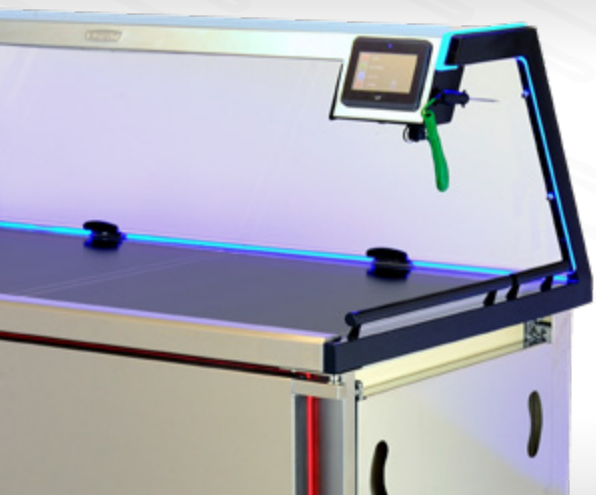
## Key Features:

- LED display lighting
- Coloured LED operation indication (LEDs flash to signal warning when oven door is open)
- 3 fully controllable oven zones in a 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 Dobel Grey)
- Oven with Moffat's renowned, multi-fan, recirculating air system
- Lift-up hob for easy servicing
- Lockable doors open out 270°
- 4 x precision castors, 2 swivel with brakes and 2 fixed

## Benefits:

- Complete with 2m long cable and 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

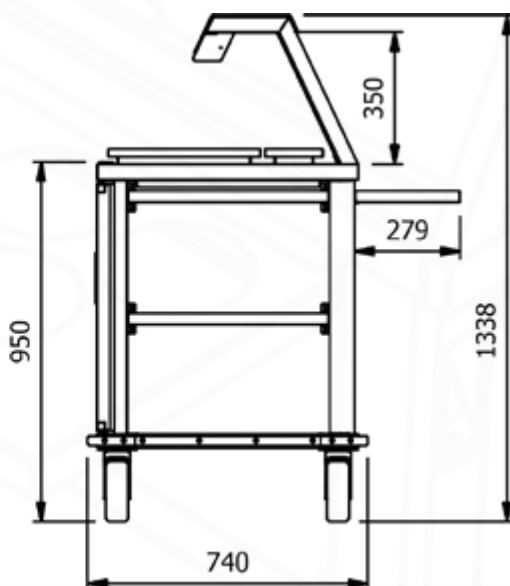
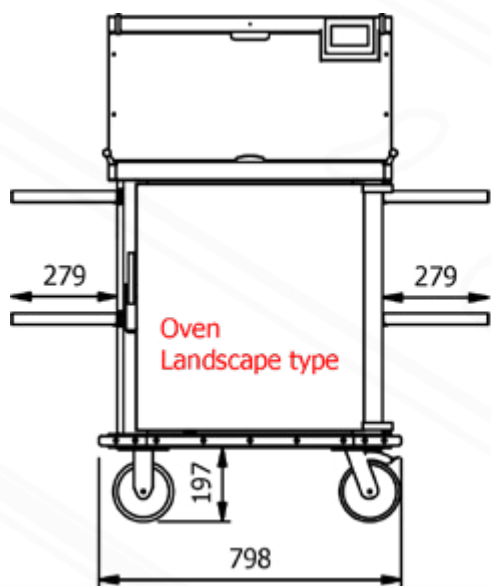
	<b>Oven Capacity</b> (usable space totals 98 litres)
<b>Width</b>	530 mm
<b>Depth/Length</b>	325 mm
<b>Pitch (per shelf)</b>	71 mm
	8 Grid Shelf Positions (8 Supplied)

<b>Hot-Top Capacity</b>
700 mm
590 mm
n/a

**Weight of Unit:** 120 kg

**Electrical Specification:**

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



MADE IN BRITAIN

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