



# EDUCATION MEAL DELIVERY SOLUTIONS



*Food Service Equipment Solutions for Every Stage of Education*

[www.ermoffat.co.uk](http://www.ermoffat.co.uk)

01324 812 272

Scan QR code for WEB link to specification details



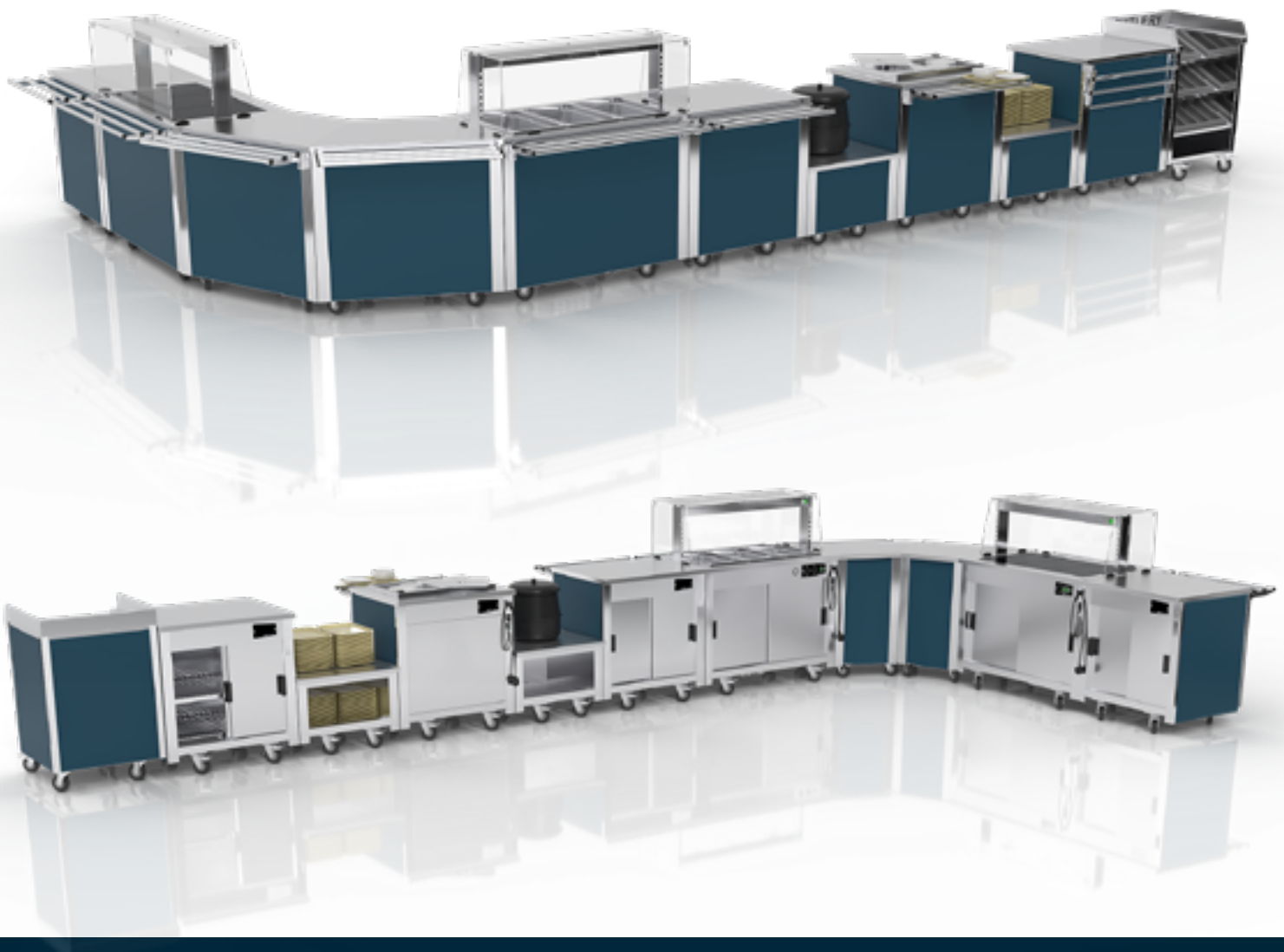
## Mobile Servery Counters

Nourishing learning at every age. From early years to higher education, reliable food service equipment plays a vital role in creating safe, efficient, and enjoyable dining environments. Educational institutions require tailored catering solutions that meet the nutritional, operational, and compliance needs of students at every stage of development.

Our comprehensive range of food service equipment is designed specifically for: Pre-School, Primary Education, Secondary Education, and further education in College or University.

### versicarte **PRO**

The original mobile food Servery counter system for Schools.



## Mobile Servery Counters

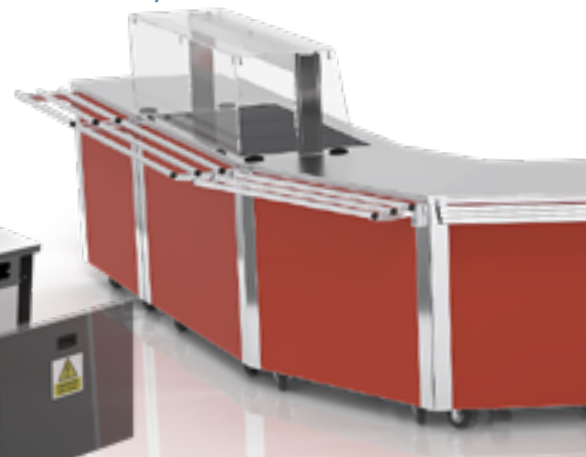
Key to this innovative product's longevity is the wide range of interchangeable units available, including bain-maries, hot tops, chilled wells, multi-deck displays, dispensers, and clearing trolleys. The unique power station simplifies installation.

Available accessories include tray rails, tray slides, end shelves, display blinds, display shutters, pan adaptors, and chopping blocks.

A broad selection of front and side panel colours are also available to suit different design preferences. Note: The standard front and side panel colour is Merlin Grey.



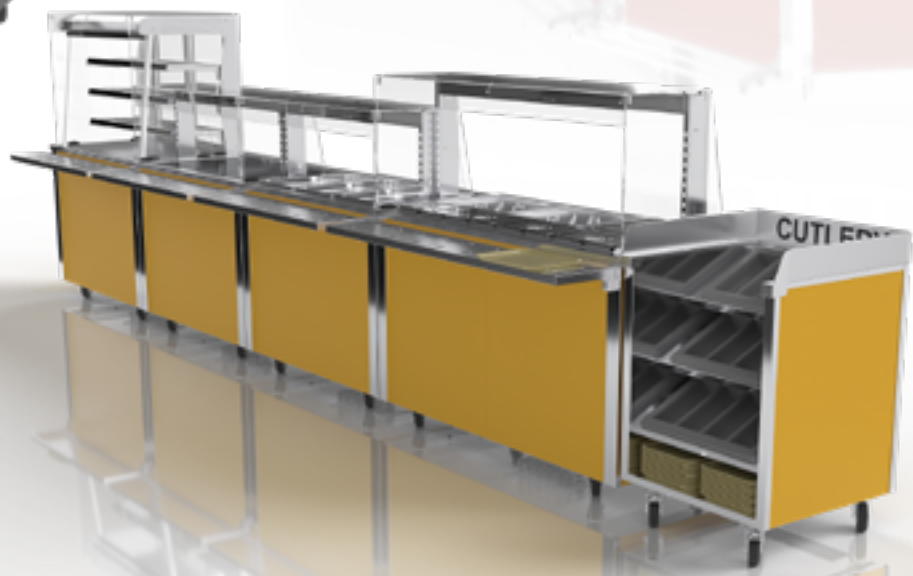
Colours



Power Station.



Clearing Trolley: promotes and educates the need for recycling.



## Transport and Serve

*Proserve offers a complete range of food transport and serving solutions designed specifically for the education sector. From cooking and regeneration to hot or cold holding, transportation, and serving. Built with innovative features, durability, and ease of use in mind, Proserve trolleys deliver reliable performance and keep food at the ideal temperature from kitchen to service point.*



Model: P2GGE  
Shown with optional fold away front tray slide and end shelves.



Model: P2GGENG  
(no gantry option)

### Key Features

- Multi fan heating
- Quartz illumination
- Fan cooling
- Neo-Ceram hot top
- Simplistic controls
- Plug & Go on 13amp supplies
- Eco-efficient



Model: P2GGE  
Double oven compartments with Neo-Ceram hot top and pass over heated and illuminated gantry.



## Transport and Serve

Reliable conventional cooking with easy-to-use controls and a clear display for time and temperature. Designed specifically for the education sector, these compact units deliver an efficient, space-saving solution for high-volume food preparation and service. Ideal for schools, colleges, and institutional dining environments. Supporting cooking, regeneration, and serving of fresh, chilled, or frozen bulk food directly at the point of service.



Model: P2GRE  
Fridge and Oven compartments with Neo-Ceram hot top and pass over heated and illuminated gantry.

### Operating models:

- 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, simply set control to 90°C
- Serve Hot - Top serving area controlled at 90°C



Model: P1GE  
Single oven with hot top and gantry.



CR ovens are designed to deliver outstanding cooking performance for fresh food while efficiently regenerating chilled or frozen bulk meals. They are also ideal for regenerating pre-chilled plated meals. A unique multi-fan air circulation system ensures rapid, even heat distribution throughout the oven, delivering consistent results every time. The perfect solution for cooking and holding food in optimum condition, CR ovens help streamline food service operations and free up valuable staff time for food preparation and service.



Model: CR5L  
shown on a mobile stand.  
Capacity: 5 × GN 1/1 pans.



Model: CR10L  
shown on a mobile stand.  
Capacity: 10 × GN 1/1 pans.



Model: CR20L  
Capacity: 20 × GN 1/1 pans.



Servery counter with two  
CR8PM ovens rolled under



# Premier Hot Cupboards



## Hold Hot Ready To Serve

Mobile Hot Cupboards & Bain-Maries with sliding doors

Available in five GN1/1 compatible sizes, these compact high-capacity units are designed for busy commercial kitchens. Fully insulated and manufactured in robust stainless steel, they keep hot food, plates and dishes at serving temperature.

Ideal for pre-heating crockery and holding cooked meats, poultry, vegetables, sauces, and more. Featuring an energy-efficient forced-air heating and recirculation system for fast heat-up, rapid recovery, and even heat distribution throughout.

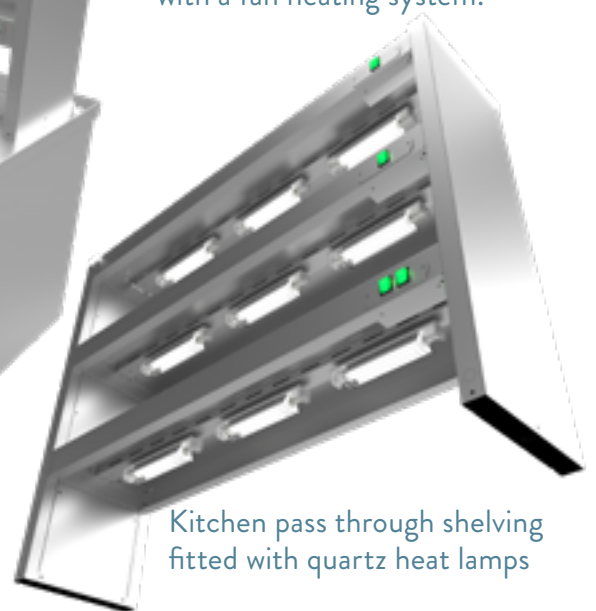


The Premier Bain-Marie can be used with water (wet heat) or without water (dry heat), providing flexible operating options.

Model HB5:  
5 pan Bain-Marie  
with two tier gantry



Premier hot cupboards are mobile for easy cleaning and are fitted with a fan heating system.



Kitchen pass through shelving fitted with quartz heat lamps



MADE IN BRITAIN



Scan QR code for WEB link to specification details



MOFFAT

# COUNTER-TEK

— Specialised Servery Systems —

## Bespoke Aesthetic Counters

Specially engineered serving counters and display systems created for premium educational environments, designed to meet the demands of high-end universities, colleges, schools, and higher education institutions. Built to support high-volume campus dining facilities, these solutions combine exceptional durability, hygiene, functionality, and contemporary aesthetics to deliver an elevated student dining experience while complementing prestigious educational settings.

Counter tops can be satin finished Stainless Steel, Granite, or a composite solid type such as Corian®.



**Delivering quality products, from concept to installation.  
Managed by continuous improvement, growth and innovation.**

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