

Overview

FRESH HOT FOOD TO GO >>

Vertical service merchandisers, mobile and compact these units are designed to provide a self service outlet for food perfect for attractively displaying hot foods such as soup, pies, pasties, and pastries. In a customer facing environment.

Use individual where space is tight or multiple units can be lined up together to form a compact display. A mobile and flexible design, great for pop up grab and go retail stations.

Low height display shelving allows disabled access grab and go.

Multi-deck cabinet designed to look sharp and sophisticated and take up minimal space, Go-M displays make life easier. Customers select what they want simply and fast. Proper temperatures are maintained automatically and efficiently to prevent spoilage. The small foot print allows units to be positioned apart which is ideal, for social distancing.

The perfect solution for cafés, shops and garage forecourts where space and service speed is of the utmost importance, offering quick hot snacks on the go.



model: GOM14

Key Features:

- Fully fitted with high performance 50mm thick Insulation
- Efficient therma flow heating system
- Full height LED illumination
- Double glazed sides
- Superstructure made in bright polish stainless steel throughout
- Point of sale / display ticket information strips
- Mobile with all swivel castors, two with brakes
- Black glass shelf base
- Zonal digital control
- Acrylic control guard
- 24 hour operation
- Supplied with 2m long power cord and suitable plug [230v 50Hz]

Optional extras:

- Condiment Baskets (code 139452)
- Display Tray (code 139558)
- Roller Blind for 600mm wide models (add NB to the model code)
- Roller Blind for 900mm wide models (add NB to the model code)
- Impulse Basket for mobile models (add IB to the model code)
- Sloping shelf insert (code 139488)
- Sloping shelf with two tier rack (code 142299)
- Sloping shelf with Burger slide (code 142300)
- Sloping shelf with food rack (code 142301)



model: GOM12

model: GOM13



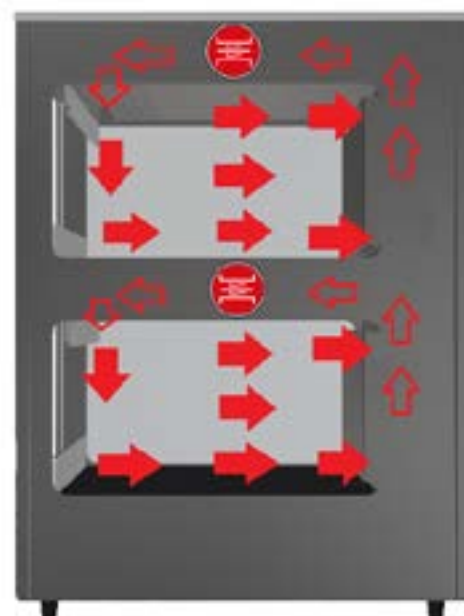
At the heart of the Go-M system is Moffat's Therma flow heating system



Moffat Therma-Flow system

A new enhanced display heating system:

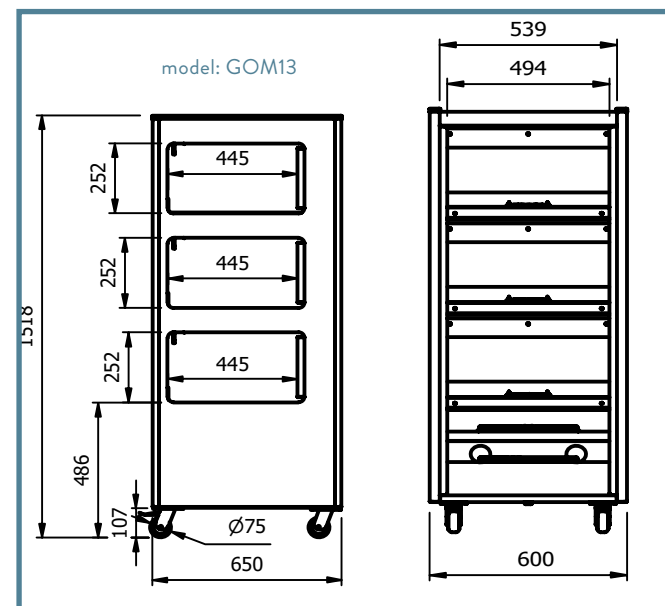
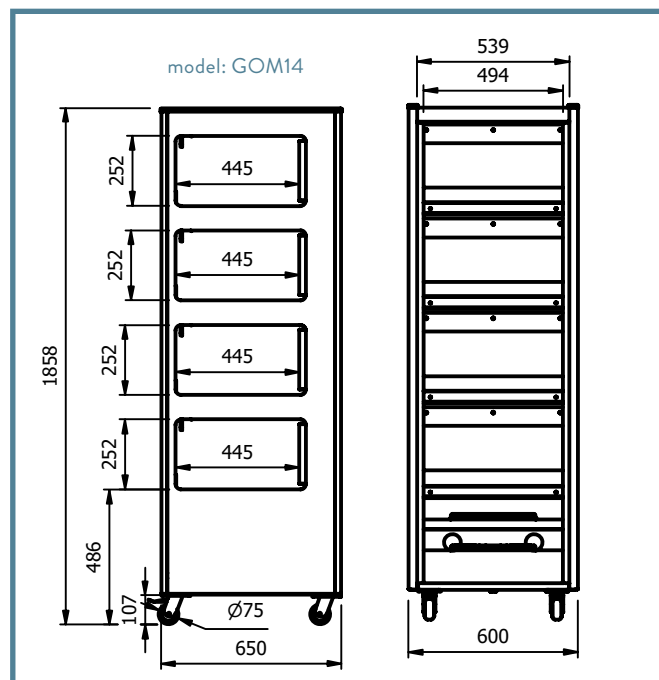
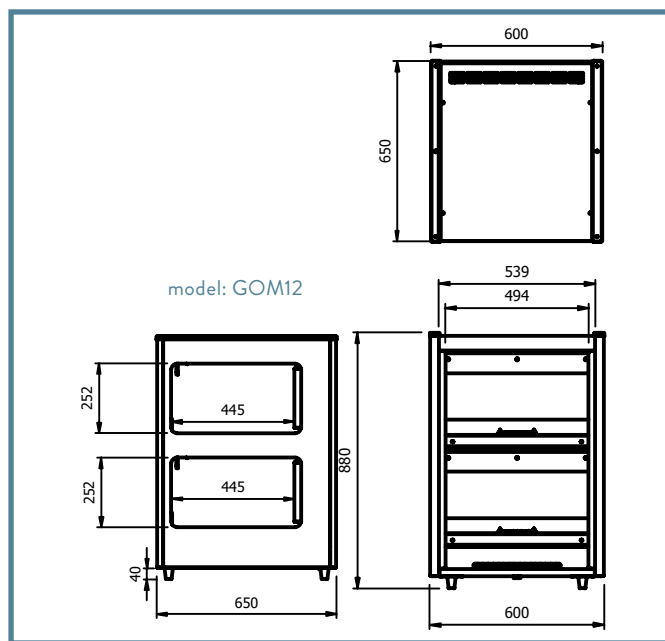
a progressive solution designed to envelop products in a consistent and precisely controlled blanket of warm air. This system features improved efficiency, through minimized thermal losses, and a direct, uniform airflow curtain, ensuring optimal temperature maintenance for your products.



Model	No of Zones	Weight (kg)	W x D x H (mm)	Zone W x D X H (mm)	Total Capacity (m3)	Electrical Supply (single phase)	Power per Zone (kw)	Total Rating (kw)
GOM12	2	69	600 x 650 x 880	539 x 445 x 252	0.14	13amp with Plug	0.60	1.2
GOM13	3	109	600 x 650 x 1580	539 x 445 x 252	0.21	13amp with Plug	0.60	1.8
GOM14	4	135	600 x 650 x 1858	539 x 445 x 252	0.28	13amp with Plug	0.60	2.4
GOM22	2	95	900 x 650 x 880	839 x 445 x 252	0.20	13amp with Plug	1.20	2.4
GOM23	3	146	900 x 650 x 1580	839 x 445 x 252	0.30	32amp with Plug	1.20	3.6
GOM24	4	181	900 x 650 x 1858	839 x 445 x 252	0.40	32amp with Plug	1.20	4.8

Energy Consumption (Display set at 80C)

Model	Energy Consumption (per shelf / zone)	Energy Consumption (total for all zones)
GOM12	0.318 kWh	0.636 kWh
GOM13	0.318 kWh	0.954 kWh
GOM14	0.318 kWh	1.272 kWh
GOM22	0.510 kWh	1.020 kWh
GOM23	0.510 kWh	1.530 kWh
GOM24	0.510 kWh	2.040 kWh



MADE IN BRITAIN

E&R Moffat Ltd.
Bonnybridge
FK4 2BS
Scotland

MOFFAT

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