



Hot Displays



Supermarkets today are prioritizing the expansion of food service offerings, and having the right equipment is key to ensuring program success, driving sales, and achieving a quick return on investment.

Introducing goM: Smarter Hot Holding with Lower Costs.

The goM system is a next-generation hot holding solution designed for maximum efficiency and minimal operating cost. Uniquely engineered to outperform traditional models, goM delivers an impressive **42%** reduction in energy use over previous designs —helping you save money while maintaining top-tier performance.

On average, the new Therma Flow system delivers a **25%** reduction in energy usage compared to market leaders.

To ensure these savings are real and measurable, goM was rigorously tested against an internationally recognized ASTM performance standard, confirming its energy efficiency and reliability.

Upgrade to goM and experience smarter hot holding that pays off from day one.



Therma flow

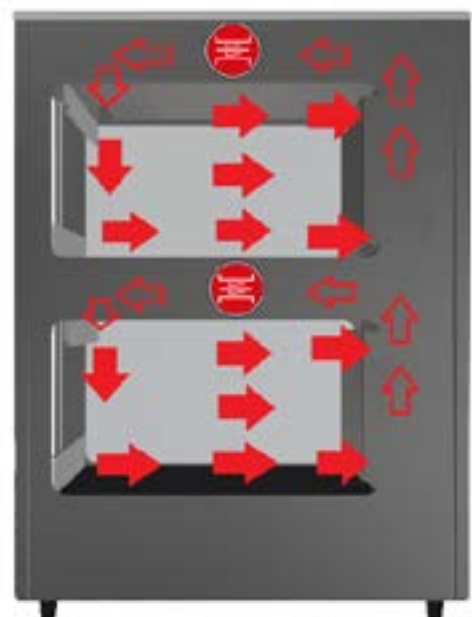
At the heart of the goM system is
Moffat's Therma flow heating system

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.



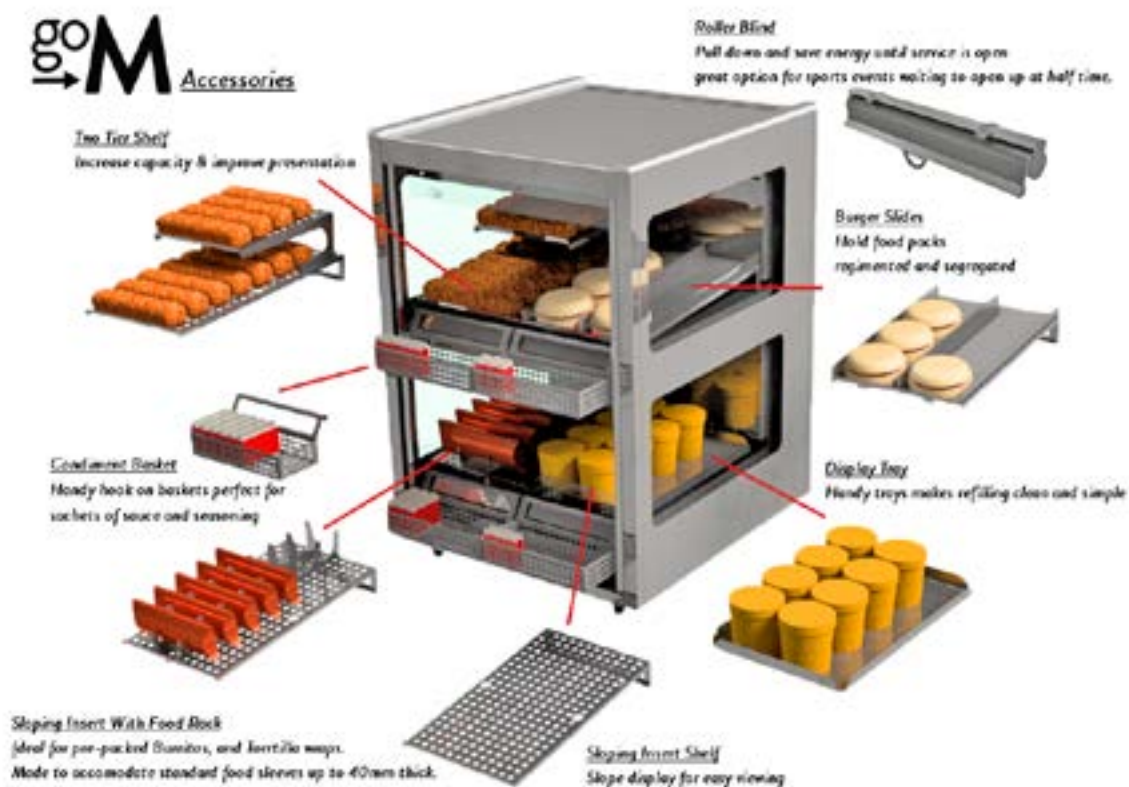
Innovation



model: GOM12

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