



HEALTHCARE MEAL DELIVERY SOLUTIONS



“The smarter way to deliver care through food.”

www.ermoffat.co.uk

01324 812 272

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Make it Moffat

Moffat core products for transporting and serving food, designed specifically to support the Healthcare sector.

Cooking, Regeneration, Hot or Cold Storage, Transportation and Serving.
These appliances are packed with unique features and built to last.



PRODUCT LINE

1

Pro Serve bulk-food meal delivery trolley range.
Regenerating chilled or frozen food with leading 3 zone ovens

2

Beverage / Breakfast Trolley. A mobile solution for the rapid and efficient service of hot drinks and cold refreshments.

3

TT Trolleys. The traditional hot line system.
Cook fresh, hold hot and deliver using insulated tray-ware.

4

Dispensing equipment. Store, organise, and dispense food service items efficiently and hygienically.

5

Conveyors. Streamline meal production and distribution.
Systems to move trays through portioning and assembly.

6

Counter-Tek. Specialise servery systems, modular in concept.
Bespoke aesthetic counters for restaurants and dining.



MADE IN BRITAIN

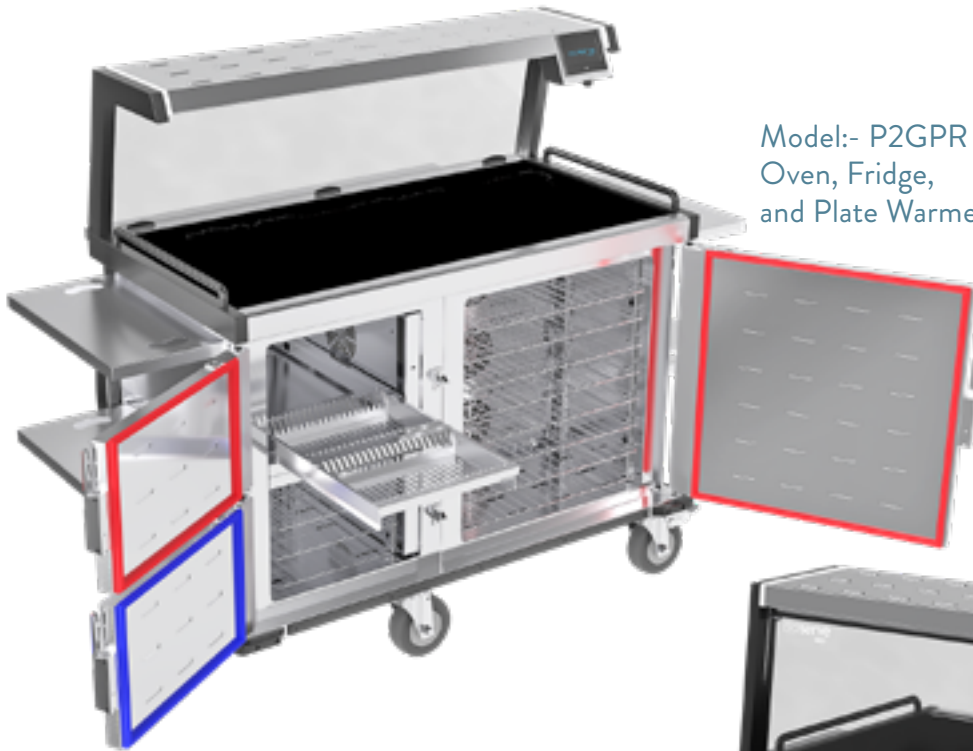


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Regeneration Bulk-Food Service Trolleys

Designed for the cooking, regeneration, and service of fresh, chilled, or frozen bulk food. Moffat's pioneering three-zone oven technology enables precise control of temperature, texture, and presentation while optimising energy efficiency.



Model:- P2GPR
Oven, Fridge,
and Plate Warmer Compartments.

Model:- P2GR
Shown with optional
fold down tray slide and end shelves.



Four models in the range

1. Oven and Fridge with Neo-Ceram Hot Top
2. Oven, Fridge & Plate-Warmer with Neo-Ceram Hot Top
3. Double Ovens with Neo-Ceram Hot Top
4. Single Oven with Neo-Ceram Hot Top.



BEVERAGE & BREAKFAST TROLLEYS

2

Compact, refined, and highly manoeuvrable solutions for tea, coffee, and breakfast service. Ideal for bedside, lounge, and communal service in demanding healthcare environments.



Compact model BTC



Extended model BTX



30 slice model:- TW1

Optional Toast Warmer
Available in two sizes. 30 slice or 45 slice.



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TRAY TRANSPORT TROLLEYS

3

Insulated tray transport systems engineered for reliability and ease of use, supporting plated meal service from 10 to 30 meals with confidence.



Model:- MTT16



Six models in the range.
With various capacities transporting from 10 to 30 meals.
Suitable for Gastronom or Euronorm size trays.



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DISPENSERS

4

A Complete Solution

A comprehensive and versatile range of mobile dispensers and support equipment. Designed to integrate seamlessly with all type of meal delivery systems.



Basket Dispenser.



Tray Dispenser.



Low load
Tray Stacker.



Low Load
Basket Stacker.



Plate Cover Storage.



General Purpose Trolley.



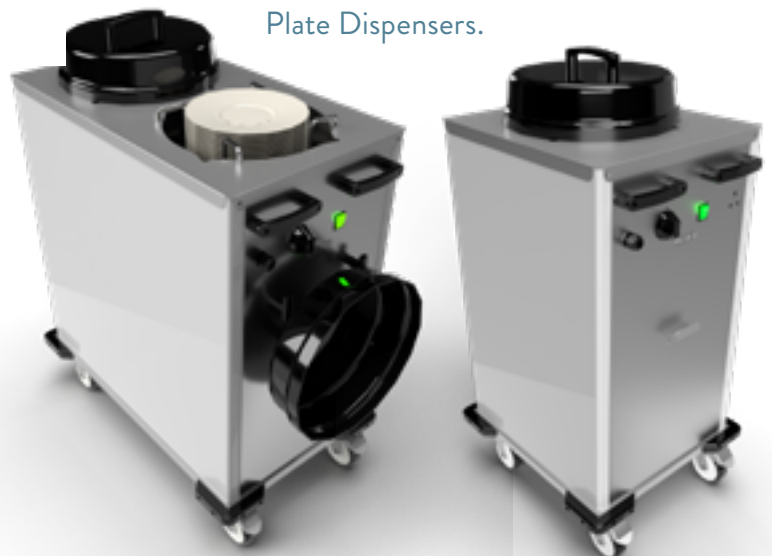
Tray / Basket Station.

Crockery Dispenser.



Cutlery / Tray
Storage & Dispenser.

Plate Dispensers.



MADE IN BRITAIN



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Food Preparation Equipment

Food plating and distribution belts are essential components of a professionally organised meal preparation system. These systems operate under demanding conditions, as food handling requires the highest standards of hygiene, safety and equipment reliability.



Conveyance Trolley.

Mobile Bain-Marie & Chilled Wells.



Conveyor Belt Version
300mm wide seamless 'White' synthetic anti-static flat belt, smoothly transports trays or individual items of crockery.



Conveyor Cord Version
Parallel 15mm diameter green coloured synthetic round cords Designed for maximum hygiene with minimum cleaning.



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COUNTER-TEK

— Specialised Servery Systems —

**Bespoke aesthetic counters
for restaurants and dining.**

6

Specially Designed Counters with Integrated Granite, Corian®, Hi-Macs, Avonite, Silestone, Caesarstone or Stainless Steel Tops.

Choose from a huge range of heated, chilled or neutral display and base units.

Displays can be styled with curved glass or square glass with heated or neutral illumination.



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

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Innovation