

Overview

Moffat BQ trolleys are the ideal choice for keeping hot food in perfect condition while storing and transporting it. They are perfect for large-scale catering in conference halls, hotels, stadiums, education centers, and event catering.

Food can be held as individually meals on ceramic plates with a polycarbonate covers ready to serve, or in bulk form held in Gastronorm type pans. Normally the plates are placed in convenient stacks. Gastronorm pans can be placed direction onto the dedicated runners.

Fitted with Moffat's innovative Sahara fan heating cell. Thermostatic controlled adjustable between 30° to 110° C. Available with the capacity for 6, 12, or 20 level 1/1 GN containers. Each model is fitted with corner bumpers, transport handles, locking castors and a cool to touch door. There is also a humidification tray.

Designed to maintain pre-heated, cooked food at a regulated temperature. Suitable for the holding of most types of hot food.



model: BQ12

Key Features:

- Holds bulk or pre-plated food fresh, flavourful, and hot.
- 3 models in the range holding 6, 12 or 20 GN 1/1 gastronorm type containers.
- Covered plates, can be placed stacked on pull out wire shelving.
- Unique, removable, forced air heating cell.
- Fast heat up and recovery time thermostatically controlled.
- Simple to transfer to serving equipment or load from kitchen appliances.
- Heavy duty slam catch and cool to touch door.
- Fully fitted with high performance Insulation.
- Superstructure made in stainless steel throughout.
- Lightweight and compact complete with corner bumpers and push pull handles.
- Mobile with all swivel castors, two are fitted with brakes.
- Low maintenance, easily cleaned, and highly efficient.
- 24 hour operation.
- Plug and Go, complete with 2 metre long power cable and 13amp plug.



model: BQ6

Optional Extras:

- Polycarbonate Plate covers to suit 10" (255mm) plates.
- Additional wire shelves.
- Gastronorm pans.
- Tow bar and hitch.



Model	Weight (kg)	L x D x H (mm)	Total Rating (kw)	Electrical Supply (Single phase)	No of 10" plates (Plated meal and cover stacked)	No of Gn 1/1 pans (2 pans stacked 5 high placed on each shelf)	Total Capacity (m3)
BQ6	70	740 x 730 x 895	0.90	13amp with Plug	12	6	0.09
BQ12	89	740 x 730 x 1375	1.90	13amp with Plug	24	12	0.181
BQ20	130	740 x 730 x 1815	1.90	13amp with Plug	32	20	0.264

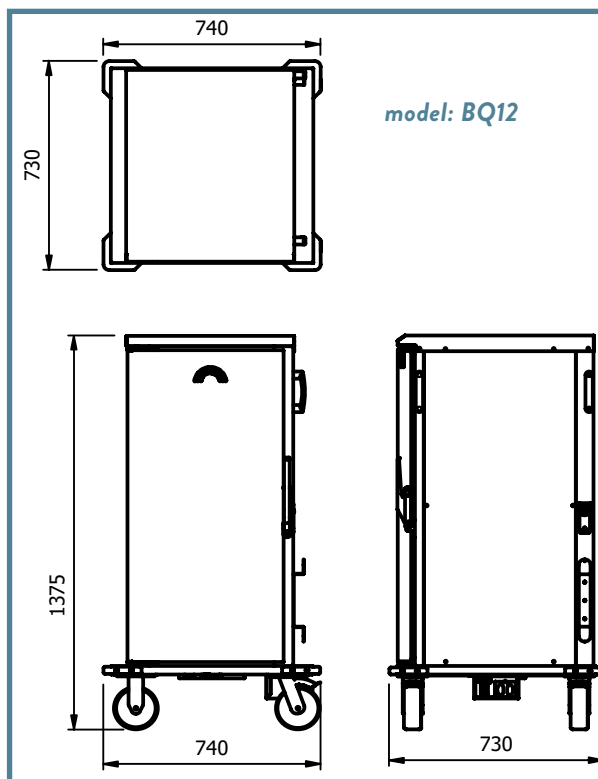
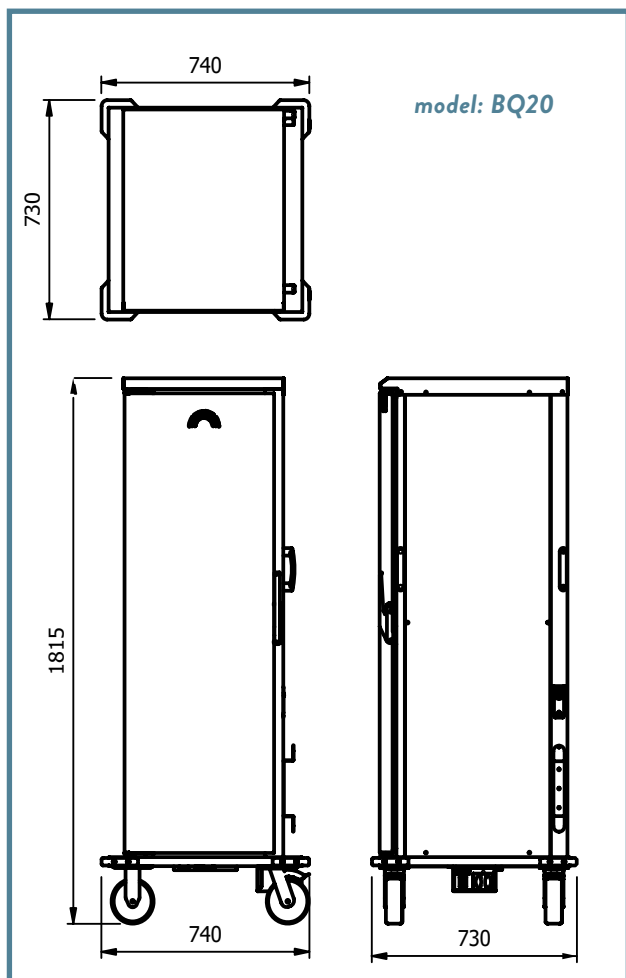
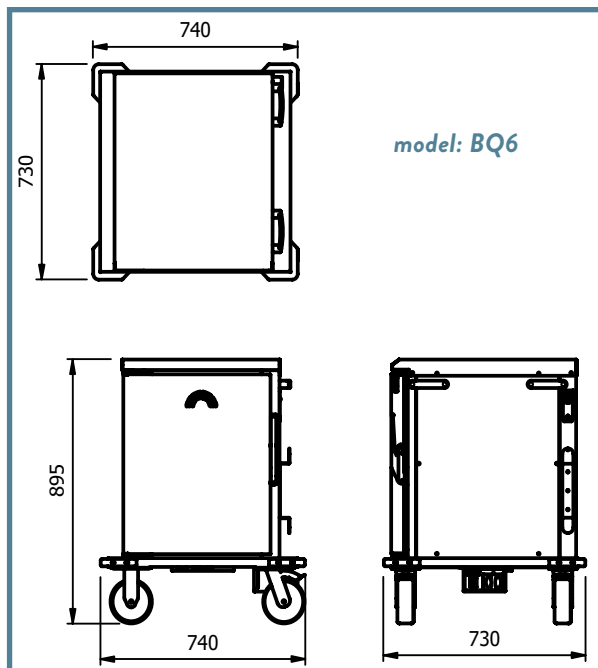
BQ6 has 6 shelf positions @ 80mm pitch,(2 shelves are supplied as standard)

BQ12 has 12 shelf positions @ 80mm pitch,(3 shelves are supplied as standard)

BQ20 has 20 shelf positions @ 70mm pitch,(5 shelves are supplied as standard)

Energy Consumption (Trolley set at 90C)

Model	Energy Consumption
BQ6	0.25 kWh
BQ12	0.35 kWh
BQ20	0.45 kWh



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Moffat Catering Equipment

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



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