



HOT MULTI-DECK MERCHANDISERS

The perfect way to display hot food, these attractive hot multi-decks will generate grab-and-go sales while maintaining accurate, safe temperature control. They are ideal for a wide range of pre-cooked hot foods, including pasties, pies, sausage rolls, pizza slices, burgers, hot dogs, fried chicken, meatballs, , toasties, paninis, nachos, breakfast baps, wraps, and soups. Keeping food fresh, hot, and ready to serve throughout the day.

Moffat multi-decks are a reliable choice for coffee shops, supermarkets, hotels, schools, universities, delicatessens, restaurants, and hospitals. The sleek, modern design enhances any front-of-house environment whilst helping to maximise the display area space.

Two models are available to suit your layout, giving you a practical and flexible multi-deck solution.

Chilled and ambient neutral models are also available.



Model: ML3H





Built To Last

Designed for the fast-paced “grab and go” market. M Line displays feature tough, and food-safe stainless steel construction. Engineered for demanding commercial use, they deliver lasting durability and reliable performance every day.

Performance You Can Trust

Fully HACCP compliant for trusted food safety. Our commercial multi-decks combine powerful energy-efficient heating with durable construction for reliable and long-lasting performance.

Smart Control

Consistent temperature for food safety and freshness. An intuitive display controller with perspex guard provides clear system monitoring.

Display With Impact

Ultra-bright LED lighting delivers high visibility and energy savings. Snack baskets, front-of-shelf ticket strips, and panoramic glass sides improve presentation and boost “grab and go” sales.



Model ML3H
shown with optional Impulse Basket



Radiated Heat



Model ML2H
shown with optional Impulse Basket



www.ermoffat.co.uk

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Scan QR code for WEB link to specification details

