

Overview

Hot service trolley designed for cost effective hot food storage, transport, and service. Incorporating a hot cupboard fitted with Moffat's renowned innovative sahara fan heating cell. Easily removable for cleaning and maintenance. Residual heat from the hot cupboard is used to warm the work top serving area The MHB9 model has a recessed work top serving area specially made to suit traditional type Grundy serving tins.

Hot cupboard is controlled by a 30° to 110° thermostat. Designed to maintain pre-heated, cooked food at a regulated temperature. Internally the trolley has three robust shelves suitable for the storage and transport of most types of hot foods, in various types of pans up to 150 mm deep.



MHB9 model

Shown with Grundy Tins fitted in the recessed top
and optional fold down tray slide.

Key Features:

- · Fast heat up and recovery time
- Thermostatically controlled.
- · Unique, removable, forced air heating cell.
- · Low maintenance, easily cleaned, and highly efficient
- MHB9 model has a unique recessed top to suit Grundy pans.
- 24 hour operation.
- Complete with push / pull handles on one side
- Plug and Go, complete with 2 metre long power cable and 13amp plug
- Mobile 2 fixed castors on one end 2 all swivel castors with brakes.

Options:

Fold down solid tray slides (code: MH9HTSL)



Grundy Tins:

Grundy baking trays are a traditional heavy duty aluminium pan type with optional lids used in many schools' kitchens.

Grundy corresponds to 409mm x 267mm and a half size 206mm x 267mm













I	Model	L x W x H (mm)	Supply	Power Rating (kw)
Plain Top	MH9	1124 x 560 x 868	13amp	1.5
cessed Top	мнв9	1124 x 560 x 868	13amp	1.5



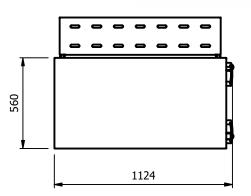


Diagram of the MH9 model with additional tray slide fitted

Push Pull handles 249 560 Optional Tray Slide 538 868 822 981 33.5 Ø100 11.5 515 POWER CABLE **ENTRY POINT**

Fitted with three removable shelves Usable height between shelves 154mm

24 covers & meals [10" plated meals stacked using plate covers]

Or

72 off 10" plates stacked for heating

Or

16 Standard Grundy tins (409mm x 267mm x 57mm)

Or

9 off 150mm deep 1/2GN pans side by side.



