

Overview

Model P2HH - Dual Hot Cupboards with a neutral plain top

Model P2HHG - Dual Hot Cupboard with a neutral plain top & gantry

High-performance food transport and serving trolleys designed for institutional catering environments, featuring two heated compartments and a neutral flat top for flexible service use. Optimized for GN (Gastronorm) containers, these units ensure hot food stays at the ideal serving temperature during transport and service. Whether you're moving through long hallways, navigating elevators, or working within confined service areas, these trolleys offer safe, smooth, and efficient mobility.

Each heated cupboard is independently controlled, with temperature settings ranging from +30 °C to +110 °C, allowing precise thermal management for different food types. Inside, eight shelf positions per compartment, spaced at 71 mm intervals, allow for the transport of up to 16 x GN 1/1 containers 8 per side.

The plain top provides a durable, hygienic surface—ideal for prep, plating, or additional equipment placement during service. Built for durability, reliability, and ease of use, a trusted solution for hospitals, schools, care homes, and other institutional food service operations.

The P2HHG model has a gantry pass over shelf with full front screen, this is illuminated and heated by quartz type lamps.



Model P2HH
(no gantry)

Features:

- 1/1 GN compatible. Simple to transfer to serving equipment or load from other appliances.
- Steam automatic evac system & hot cupboard door air curtains.
- Simple easy to use rotary thermostatically controlled temperature with digital display.
- Fan assisted delivers even heating across the entire hot-cupboard chambers.
- Designed for bulk production with 8 shelf capacity in each chamber (shelf pitch is 71mm).
- Wide choice of coloured front & end panels. (Standard colour is Goose Wing Grey)
- 4 x precision castors, 2 swivel with brakes and 2 fixed. (Easy to push in a straight line)
- Wheels are off set allowing a tight turning circle.
- Inner shelving and supports are removable for easy cleaning.
- Hi-Tech insulation
- Cool to touch doors with fully adjustable heavy duty hinges and a slam catch maintaining a tight seal.



Model P2HHG
(with gantry)

P2HH Shown with optional fold down end shelves and front tray slide



Accessories:

- Fold-down end shelves, up to four can be fitted, two on each side.
- Fold down waste bag holder. Note: This can only be fitted on operators left side.
- Fold-down front tray-slide with 3 apertures for cutlery holders.
- Cutlery holders cups for front tray slide option.
- Additional grid shelves. Note: 6 shelves are supplied 3 for each chamber
- Tow bar & hitch attachment.
- Gastronorm containers.



“Deliver efficiency with every meal – Pro Serve meal service trolleys are designed to keep food hot, service smooth, and operations effortless.”

P2HHG



Model	Weight (kg)	Length x Width x Height (mm)	Electrical Supply	Power Rating (kw)
P2HH	151	1330 x 740 x 960	1 x 13amp	1.80
P2HHG	162	1330 x 740 x 1282	1 x 13amp	2.46

Left-Hand Hot Cupboard Capacity
(Usable space totals 113 litres)

Right-Hand Hot Cupboard Capacity
(Usable space totals 113 litres)

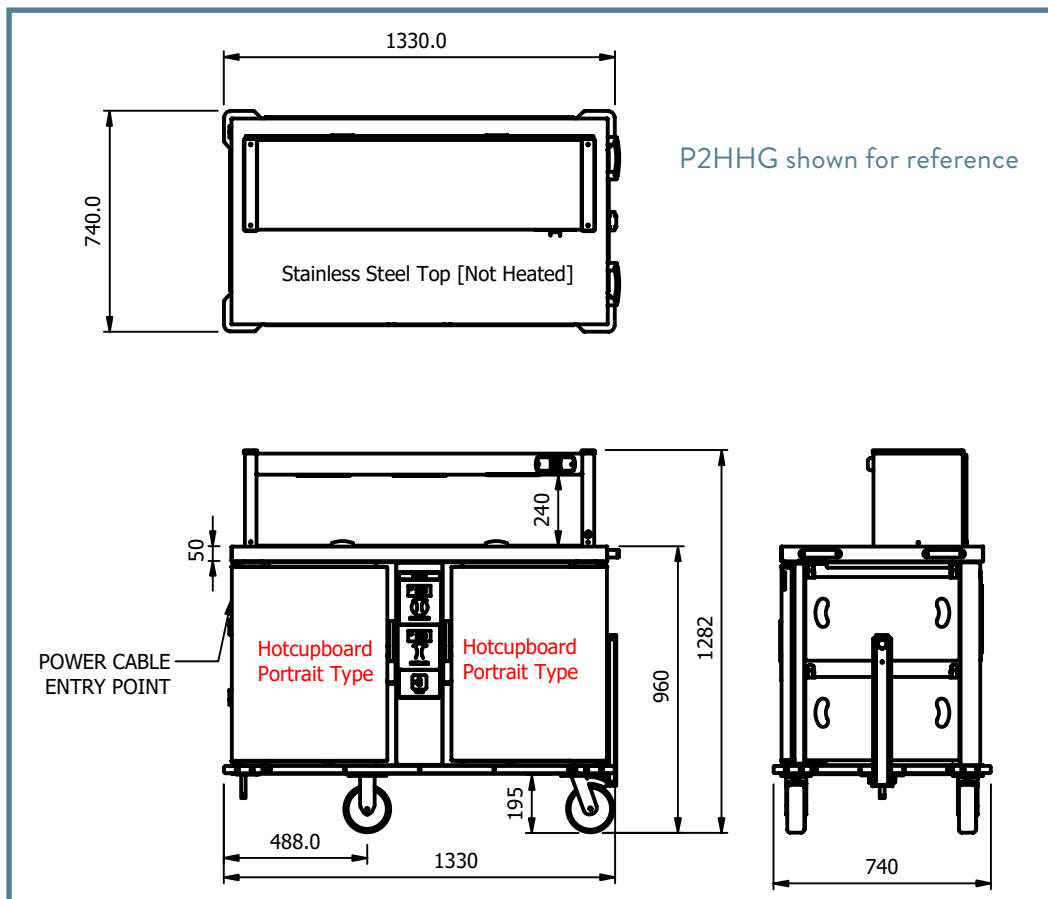
Top area
(When gantry is fitted)

Width
Depth
Pitch (per shelf)

325 mm
530 mm
71 mm
8 Grid Shelf Positions (3 Supplied)

325 mm
530 mm
71 mm
8 Grid Shelf Positions (3 Supplied)

1108 mm
626 mm
N/A



MADE IN BRITAIN

E&R Moffat Ltd.
Bonnybridge
FK4 2BS
Scotland



www.ermoffat.co.uk
+44 (0) 1324 812272
sales@ermoffat.co.uk