

Overview

Model P2HRB – Hot Cupboard and Fridge with Bain-marie Top complete with fold back lids
 Model P2HRBG – Hot Cupboard and Fridge with Bain-marie Top complete with heated gantry

Designed for demanding institutional food service environments, the P2HRB models are a multi-functional food transport and serving trolley equipped with a hot cupboard, refrigerated compartment, and Bain-marie top.

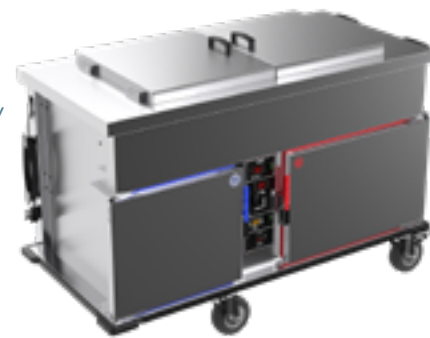
Specifically engineered to hold and serve freshly prepared hot or chilled meals in Gastronorm (GN) containers, these Pro Serve trolleys maintain food quality from kitchen to service point. Its compact, manoeuvrable design allows for easy navigation through narrow corridors, elevators, and tight service spaces, ensuring efficient and safe food distribution.

The independently controlled heated compartment offers an adjustable temperature range of +30 °C to +110 °C, suitable for a wide variety of hot foods. Meanwhile, the refrigerated section maintains a consistent temperature between +1 °C and +5 °C. Both compartments include five shelf positions at 71 mm intervals, each capable of holding up to 5 x GN 1/1 containers.

The top-mounted Bain-marie accommodates up to 3 x GN 1/1 pans (up to 150 mm deep), making it ideal for direct service while keeping food at the correct serving temperature.

Engineered for durability and high performance, a reliable solution for large-scale catering in hospitals, schools, and other institutional settings.

The P2HRB model has fold back hinged lids that provide an extended work area for service. The P2HRBG model has a gantry pass over shelf with full front screen, this is illuminated and heated by quartz type lamps.



P2HRB
(with fold back lids)



P2HRB
(lids folded out ready for service)

Features:

- 1/1 GN compatible. Simple to transfer to serving area or load from other appliances.
- Steam automatic evac system & hot cupboard door air curtain.
- Simple easy to use rotary thermostatically controlled temperature with digital display.
- Fan assisted delivers even heating and cooling across the entire oven and fridge chambers.
- Designed for bulk production, with 5 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)
- Off set wheels allow 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.
- Dry heated Bain-marie no problematic water scale issues or filling and draining required.
- Both the fridge and hot cupboard can run simultaneously.
- R290 refrigeration with clean-free condenser. (no messy fridge coil cleaning required)



P2GRBG
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: 4 shelves are supplied 2 for each chamber.
- Tow bar & hitch attachment.
- Gastronorm containers.



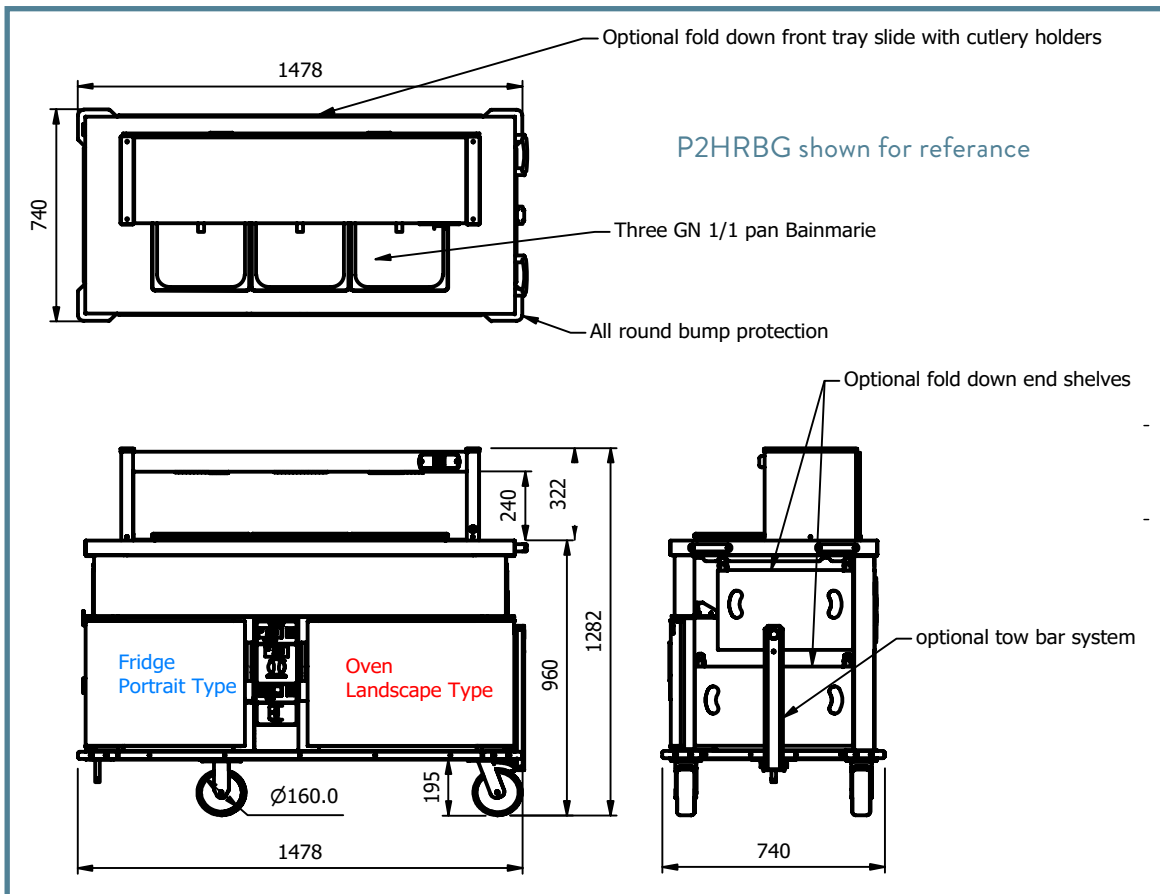
“Deliver efficiency with every meal – Pro Serve meal service trolleys are designed to keep food hot, service smooth, and operations effortless.”

P2HRBG



Model	Weight (kg)	Length x Width x Height (mm)	Electrical Supply	Power Rating (kw)
P2HRB	175	1478 x 740 x 1046	1 x 13amp	1.69
P2HRBG	182	1478 x 740 x 1282	1 x 13amp	2.35

	Left-Hand Fridge Capacity (Usable space totals 75 litres)	Right-Hand Hot cupboard Capacity (Usable space totals 75 litres)	Bain-marie Well (3 x GN 1/1)
Width	325 mm	530 mm	988 mm
Depth	530 mm	325 mm	533 mm
Pitch (per shelf)	71 mm	71 mm	N/A
	5 Grid Shelf Positions (2 Supplied)	5 Grid Shelf Positions (2 Supplied)	



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