

Overview

Model P2HR - Hot Cupboard and Fridge with neutral plain top

Model P2HRG - Hot Cupboard and Fridge with neutral plain top and gantry

Premium food transport and serving trolleys specifically engineered for institutional catering environments. They feature two separate compartments—one heated and one refrigerated—alongside a flat, neutral top that offers added flexibility for prep, plating, or equipment placement. Optimized for GN (Gastronorm) containers, ensuring food stays at ideal serving temperatures during both transport and service. Whether navigating long corridors, tight spaces, or elevators, this unit delivers safe, smooth, and efficient mobility.

The heated compartment operates independently, with adjustable temperatures ranging from +30 °C to +110 °C—ideal for maintaining a wide variety of hot foods. The refrigerated compartment maintains an automatic temperature range between +1 °C and +5 °C. Each compartment features eight shelf positions spaced at 71 mm intervals, accommodating up to 8 x GN 1/1 containers per side. A smooth, hygienic flat top adds versatility, serving as a reliable surface for preparation or temporary equipment storage during service.

Built for durability, performance, and ease of use, Pro Serve is a dependable choice for hospitals, schools, care homes, and other institutional food service settings.

The P2HRG model has a gantry pass over shelf with full front screen, this is illuminated and heated by quartz type lamps.



P2HR (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 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 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.
- Both the fridge and hot cupboard can run simultaneously.
- R290 refrigeration with clean-free condenser. (No messy fridge coil cleaning required)



P2HRG (with gantry)

P2HR Shown with optional fold down end shelves and front tray slide





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

Accessories:

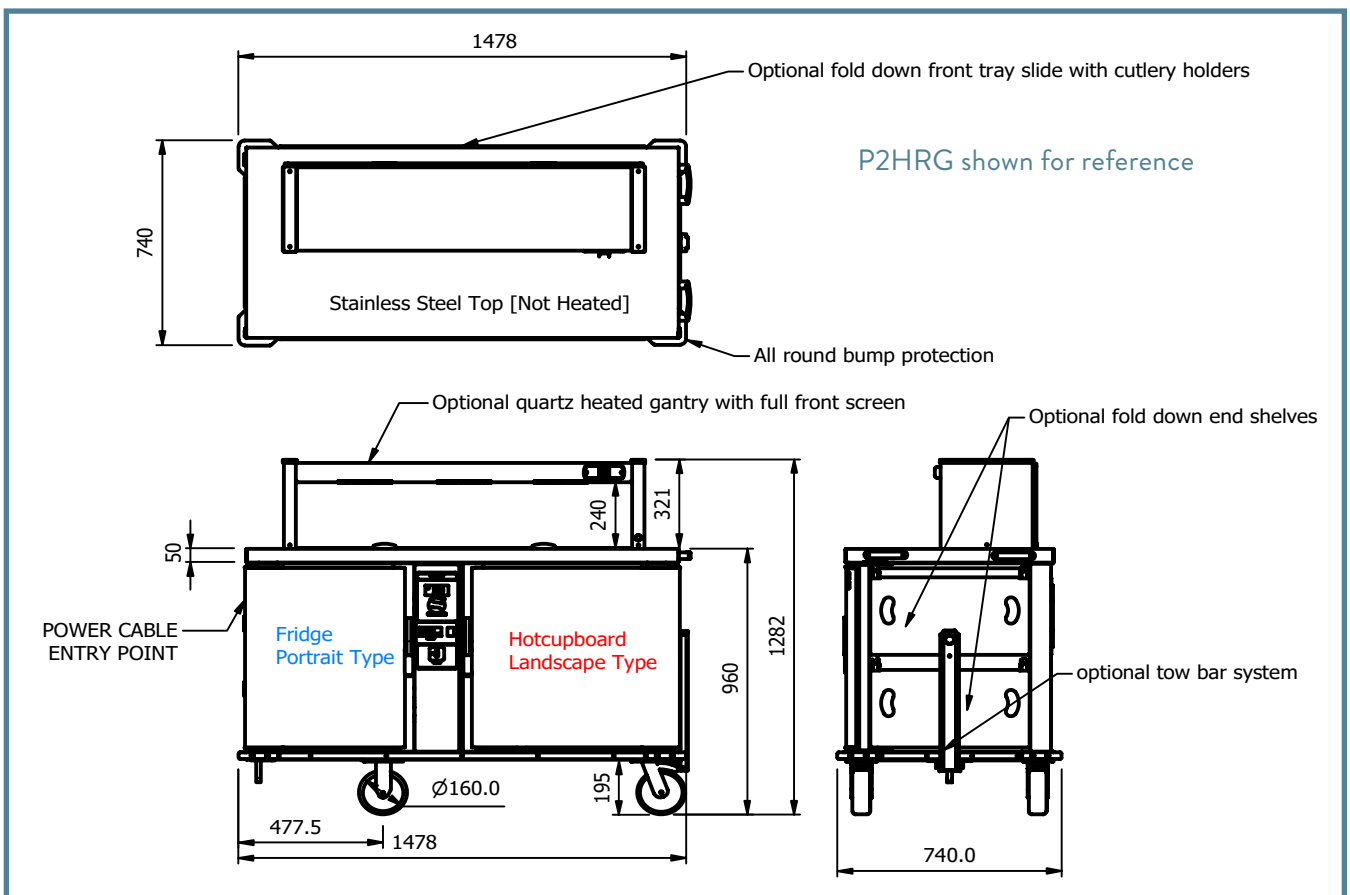
- Fold-down end shelves, up to four can be fitted, two on each side.
- Fold down waste bag holder. Note: This can only be fitted on operators left side.
- Fold-down front tray-slide with 3 apertures for cutlery holders.
- Cutlery holders cups for front tray slide option.
- Additional grid shelves. Note: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

P2HRG



Model	Weight (kg)	Length x Width x Height (mm)	Electrical Supply	Power Rating (kw)
P2HR	162	1478 x 740 x 960	1 x 13amp	1.30
P2HRG	173	1478 x 740 x 1282	1 x 13amp	1.96

	Left-Hand Fridge Capacity (Usable space totals 113 litres)	Right-Hand Hot cupboard Capacity (Usable space totals 113 litres)	Top area (When gantry is fitted)
Width	325 mm	530 mm	1108 mm
Depth	530 mm	325 mm	626 mm
Pitch (per shelf)	71 mm	71 mm	N/A
	8 Grid Shelf Positions (3 Supplied)	8 Grid Shelf Positions (3 Supplied)	



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