

Overview

Mobile hot-cupboards with sliding doors. Based on Gastronorm GN1/1 pans available in four lengths. Compact high capacity units, hot food or plates and dishes can be held warm ready for service. Fully insulated robust stainless-steel construction with a solid plain top. Fitted with Moffat's renowned innovative sahara fan heating cell, an energy saving, fast heat up, recovery forced air heating and recirculation system, spreading the heat evenly throughout the cupboard. the heating cell is easily removed for cleaning and maintenance. Excellent for pre-heating plates and dishes, as well as the temporary storage of precooked food e.g. Cooked meats, poultry, vegetables, sauces, etc.



Key Features:

- Unique, removable, forced air heating cell.
- Thermostatically controlled.
- Doors are very easily removed for cleaning sliding doors have unique double life skid pads doors can be fully rotated and reinserted allowing the spare skid pads to be used offering a long and trouble-free service
- Easy lift out GN1/1 size multiple grid shelving, and heavy-duty supports
- Fast heat up and recovery time
- 4 models in the range holding 2 to 5 GN 1/1 gastronorm type containers.
- 24 hour operation
- Plug and Go, complete with 2 metre long power cable and 13amp plug
- Fully insulated
- Mobile all swivel castors two with brakes

Options:

- Various heated and illuminated overhead gantry options
- Wide choice of coloured outer panels (durable plastic coated steel)
- Fold down solid tray slide or tubular tray rail

Note:

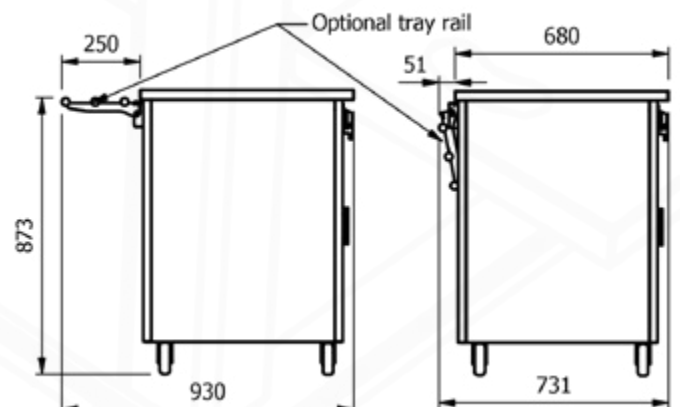
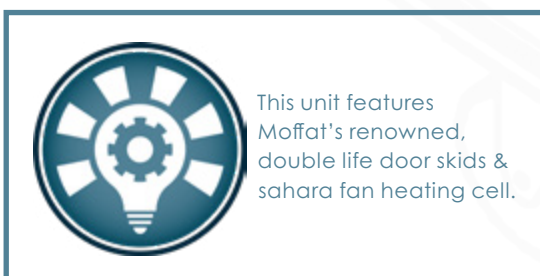
Low height models are available set at 800mm high. Ideal for children up to 12 years. These low height models have a "B" added to the model code.

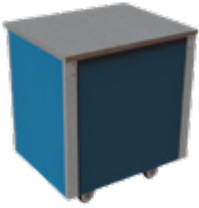
Optional solid tray slide

Model	Matching unit size
VC2TS	2
VC3TS	3
VC4TS	4
VC5TS	5

Optional tubular tray rail

Model	Matching unit size
VC2TR	2
VC3TR	3
VC4TR	4
VC5TR	5

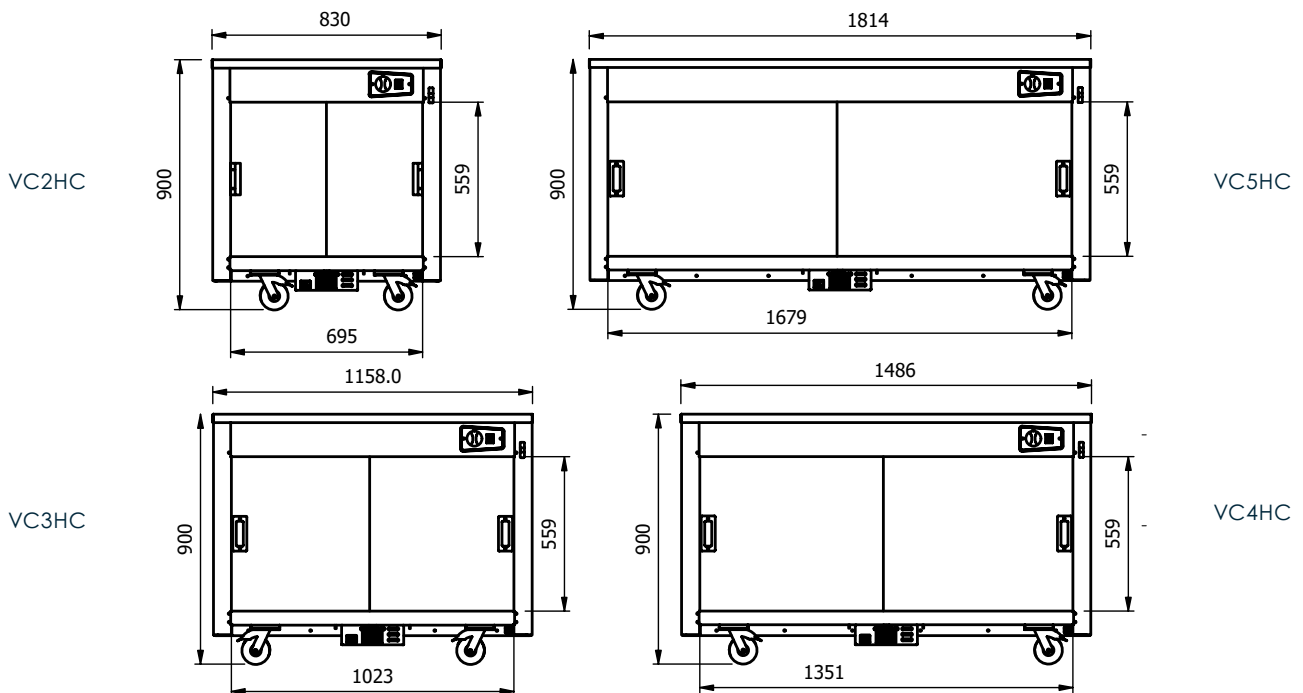




	Model	GN 1/1 Capacity	Weight (kg)	L x W x H (mm)	Bainmarie (kw)	Hotcupboard (kw)	Electrical Supply	Power Rating (kw)
Base Unit No Gantry	VC2HC	2	45	830 x 680 x 900	0.75	0.9	13amp	0.9
	VC3HC	3	67	1158 x 680 x 900	1.00	1.5	13amp	1.5
	VC4HC	4	90	1486 x 680 x 900	1.00	1.5	13amp	1.5
	VC5HC	5	112	1814 x 680 x 900	1.10	1.9	13amp	1.9

Hot-Cupboard Capacity:

Model Code	10" plated meals Stacked using plate covers	10" plates stacked for heating	Internal Length (mm)	Internal Depth (mm)	Usable Height of Bottom Shelf (mm)	Usable Height of Top Shelf (mm)	GN Pans side by side, 150mm deep
VC2HC	25 covers/meals	95	695	555	204	245	Top: 2 Bottom: 2
VC3HC	35 covers/meals	133	1023	555	204	245	Top: 3 Bottom: 3
VC4HC	50 covers/meals	190	1351	555	204	245	Top: 4 Bottom: 4
VC5HC	60 covers/meals	228	1679	555	204	245	Top: 5 Bottom: 5



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