

PRO serve

MOFFAT

EDUCATION MEAL DELIVERY SYSTEM



“Built to move, designed to serve, engineered to deliver.”

www.ermoffat.co.uk
01324 812 272

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Key Features

- Multi fan heating
- Quartz illumination
- Fan cooling
- Neo-Ceram hot top
- Simplistic controls
- Plug & Go
- Eco-efficient



Multi Fan



Radiated



Quartz Lamps



Fan Cooling



Green Thinking



Plug & Go

Transport & Serve



Food Regeneration

is a process that involves thawing and then heating the ingredients of a dish. The main purpose of this process is to maintain the quality and sensory characteristics of the dishes, while also extending their storage times and reducing preparation times.

Contents



Models:		Page
P2GGE		5
P2GGENG		
P2GRE		6
P2GRENG		
P1GE		7
P1GENG		

ACCESSORIES		Page
Over shelving & Towing System		9
Fold Down End Shelves and Tray Slides		10
Companion Trolleys		11



P2GGE
(model with heated gantry)



P2GGENG
(no gantry model)

With or without a pass over heated and illuminated gantry / shelf.



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Make it Moffat

Moffat core products for transporting and serving food, designed specifically to support the Education sector. Cooking, Regeneration, Hot or Cold Storage, Transportation and Serving. These trolleys are packed with unique features and built to last.

PRO
serve

Three basic models

1

Double Ovens with Neo-Ceram warming plates.

2

Oven and Fridge with Neo-Ceram warming plates

3

Single Oven with Neo Ceram warming plates



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Model: P2GGE / P2GGENG

- Two Eight Shelf Cook / Re-gen Ovens.
- Neo Ceram Hot Top.
- Optional heated gantry / shelf with full front perspex screen.

Education



Plug and Go



Radiated



Quartz



Multi Fan

Reliable conventional cooking with easy-to-use rotary controls and a clear display for time and temp

Engineered for Education Catering Needs

Built with the education sector in mind, this unit prioritizes simplicity, efficiency, and ease of use. It's designed for cooking, regenerating, and serving fresh, chilled, or frozen bulk food directly where it's consumed—perfect for schools, colleges, and large dining facilities.

With dual ovens and a unique multi-fan air recirculation system, it delivers fast, even heat distribution—ideal for high-volume service or when different food types, such as Halal meals, require strict separation.

Key features:

- Double oven capacity for high throughput
- GN 1/1 compatibility with 8 shelves per oven (included)
- Illuminated, self-regulating hot-top for controlled serving
- Polished stainless steel interiors and satin-finish exteriors
- Heavy-duty hinged doors with slam-shut catches



P2GGENG
(no gantry model)

This unit is ideal for multi-portion and multi-choice catering, supporting diverse dietary requirements and ensuring proper separation of different food types.

Operating models:

- Cook & Serve - Use in the same manner as a traditional convection oven
- Cook Chilled - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- Cook Frozen - Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- Keep Hot - Holding hot bulk food above 63°C, simply set control to 90°C
- Serve Hot - Top serving area controlled at 90°C



P2GGE
(model with heated gantry
shown with optional shelving)



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Model: P2GRE / P2GRENG

- Eight Shelf Cook / Re-gen Oven.
- Eight Shelf Fridge Compartment.
- Neo Ceram Hot Top.
- Optional heated gantry / shelf with full front screen.

Education



Plug and Go



Fan cooling



Radiated



Quartz



Eco efficient



Multi Fan

Reliable conventional cooking with easy-to-use rotary controls and a clear display for time and temp

Engineered for Education Catering Needs

Designed specifically for the education sector, this unit combines simplicity, efficiency, and functionality—ideal for schools, colleges, and high-volume dining environments. It's built to cook, regenerate, and serve fresh, chilled, or frozen bulk food directly at the point of consumption. The landscape-oriented oven features a unique multi-fan air recirculation system for rapid, even heat distribution. Paired with a portrait-oriented refrigerated compartment—perfect for storing desserts, salads, or fruit—the unit provides a versatile solution for varied meal service.

Key features:

- GN 1/1 compatibility in both oven and fridge compartments
- Eight shelves per oven included as standard
- Polished stainless steel oven interiors and satin-finish exteriors
- Heavy-duty hinged doors with slam-shut catches
- Integrated Neo-Ceram glass hot plate for efficient serving

This unit supports flexible, multi-choice menu service while ensuring compliance with diverse dietary requirements.

Operating models:

- Cook & Serve - Use in the same manner as a traditional convection oven
- Cook Chilled - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- Cook Frozen - Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- Keep Hot - Holding hot bulk food above 63°C, simply set control to 90°C
- Keep Chilled - Holding chilled bulk food below 5°C, compartment controlled between 0°C & 5°C
- Serve Hot - Top serving area controlled at 90°C



P2GRENG
(no gantry model)



P2GRE
(model with heated gantry
shown with optional shelving)



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Model: P1GE / P1GENG

- Eight Shelf Cook / Re-gen Oven.
- Neo Ceram Hot Top.
- Optional heated gantry / shelf with full front screen.

Education



Plug and Go



Radiated



Quartz



Multi Fan

Reliable conventional cooking with easy-to-use rotary controls and a clear display for time and temp

Engineered for Education Catering Needs

Designed with the needs of the education sector in mind, this compact unit offers a practical, efficient solution for high-volume food preparation and service in a small foot print. Whether cooking, regenerating, or serving fresh, chilled, or frozen bulk food, it enables seamless operation right at the point of consumption—ideal for schools, colleges, and institutional dining environments.

Equipped with a unique multi-fan air recirculation oven system, it ensures rapid and even heat distribution.

Key Features:

- Compact and light weight easy to move.
- GN 1/1 pan compatibility, with eight shelves in the oven included
- Self-regulating hot-top for accurate temperature control during service
- Hygienic polished stainless steel interiors with durable satin-finish exteriors
- Robust, heavy-duty hinged door with secure slam-shut catch.

Operating models:

- Cook & Serve - Use in the same manner as a traditional convection oven
- Cook Chilled - Regeneration of chilled bulk food [0°C to 8°C optimum 5°C] to above 82°C
- Cook Frozen - Regeneration of frozen bulk food [-6°C to -25°C optimum -18°C] to above 82°C
- Keep Hot - Holding hot bulk food above 63°C, simply set control to 90°C
- Serve Hot - Top serving area controlled at 90°C



P1GENG
(no gantry model)



P1GE
(model with heated gantry
shown with optional shelving)



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Accessories & Options

- Over Shelving.
- Towing System.

Education



Standard models have a models feature a Heated and Illuminated Over-shelf.

Models with “NG” at the end of the model code do not have an over shelf / gantry fitted.

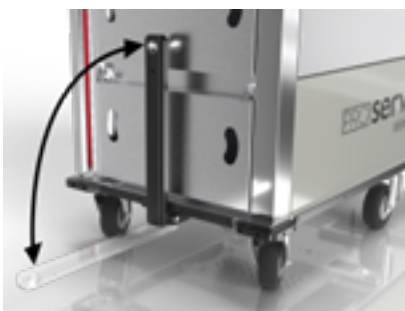
A robust Over-Shelving with Integrated Quartz Heat Lamps and a full front screen. Designed for efficiency and smooth work-flow, this over-shelving unit creates a functional two-way communication point—ideal for placing checks, processing orders, and plating meals ready for service. Food stays warm under powerful quartz heat lamps, while an independent on /off switch offers flexible control. Distinctive horizontal illuminated bands on the end panels add a stylish, modern look that stands out even from a distance.



Offered as an option across all food trolley.

Tow bar and hitch

Tow bar and Hitch allows up to three food trolleys to be towed using a motorized towing system. This system has a fold-down tow bar on one end and a tow pin on the opposite end. Designed to link onto a motorized unit for efficient and easy transportation of multiple trolleys.



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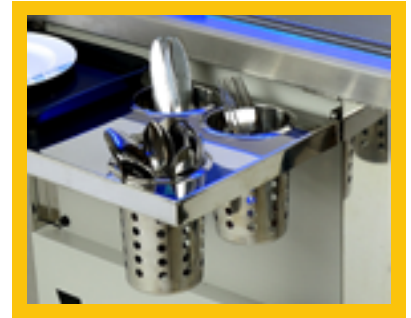
Accessories & Options

- Fold Down Tray Slide.
- Fold Down End Shelves.

Education



Available as an accessory option on all healthcare, education, and institutional trolleys.



Tray Slide & End Shelves

Strong solid stainless steel tray slides and end shelving fold down neatly into recessed sections of the outer trolley panels.

Front tray slide includes apertures to securely hold three cutlery cups.

Four end shelf options: two on each end, can be fitted serving height or at a lower level.



Waste Bin

Bin bag holder designed to match the end shelves, featuring hinged framework to securely clamp a bin bag.

Sales Code

VWFR: fitted on operators right side

VWFL: fitted on operators left side



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Accessories & Options

- Companion Trolley Model CT13.
- Heavy Duty General Purpose Trolley Model HTG3.

Conveyance Trolley

By reducing the need for main trolley movement, the companion trolley helps extend its lifespan and lower maintenance demands.

A versatile food conveyance trolley, suitable for the distribution of food from a food prep area to multiple points of service. Ideal for hospitals and other catering facilities providing a thermally insulated transport between main kitchen and the main food service station or trolley.

Ideal for supplying hospital ward satellite kitchens, chilled food can be held /prepared in a cold room and moved up to and loaded into the main food service trolley.



General Purpose Trolley

The workhorse of the catering industry, the fetcher and carrier has so many uses from a food server to a clearing trolley. Full width robust stainless steel push pull handles at both ends. All welded construction to form a heavy duty unit. Four revolving buffers fitted as standard. Complete with 125mm diameter. Swivel castors two with brakes. The robust compact mobile design provides sturdy and hygienic conveyance in a busy catering kitchen.



**Delivering quality products, from concept to installation.
Managed by continuous improvement, growth, and innovation.**

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