

PRO serve

MOFFAT

INSTITUTION 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

- Fan heating
- Quartz illumination
- Fan cooling
- Bain marie servery
- Zonal heat control
- Plug & Go
- Eco-efficient



Transport & Serve



Hot Holding

Keeping food hot until it is served is essential, as it helps prevent the growth of harmful bacteria. To keep customers safe, food must be thoroughly cooked and then held at a constant, safe temperature until it is eaten.

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P2HHBG
(with heated gantry)



P2HH
(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 Institution sector. Hot or Cold Storage, Transportation and Serving. These trolleys are packed with unique features and built to last.

PRO
serve

Four basic models

- 1 *Double Hot cupboards with a plain serving top.*
- 2 *Hot cupboard and Fridge with a plain serving top.*
- 3 *Double Hot cupboards with a Bain marie serving top.*
- 4 *Hot cupboard and Fridge with a Bain marie serving top.*



Model: P2HH / P2HHG

- Two Eight Shelf Hot cupboards.
- Plain Serving Top.
- Optional heated gantry / shelf with full front screen.

Institution



Plug and Go



Quartz



Multi Fan

Simple dial operation with clear digital readout for dependable hot cupboard temperature control

Streamlined Meal Service for Professionals

Take your food distribution to the next level with our ergonomically engineered serving and transport trolleys. Whether portioning on conveyor belts or serving meals, our solutions are designed to boost productivity, reduce strain, and meet the highest standards of professional food service.

Hot Food, Delivered with Precision

Designed for professional use, the T2HH transport trolley feature two heated compartments with adjustable temperatures from +30 °C to +110 °C. Each compartment holds up to 8 GN 1/1 containers, keeping meals warm, organized, and ready to serve—wherever you need them.

Features

- Heavy duty designed around 1/1 Gastronorm size containers.
- With hygiene in mind all stainless steel construction, inner panels are bright polished .
- Fan assisted heating
- Solid stainless steel work top with ergonomic push pull handles



P2HH
(no gantry model)



P2HHG
(model with heated gantry shown with optional shelving)



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Model: P2HR / P2HRG

- Eight Shelf Hot cupboard.
- Eight Shelf Fridge Compartment.
- Plain Serving Top.
- Optional heated gantry / shelf with full front screen.

Institution



Plug and Go



Fan cooling



Quartz



Eco efficient



Multi Fan

Simple dial operation with clear digital readout for dependable hot cupboard temperature control

Streamlined Meal Service for Professionals

Take your food distribution to the next level with our ergonomically engineered serving and transport trolleys. Whether portioning on conveyor belts or serving meals, our solutions are designed to boost productivity, reduce strain, and meet the highest standards of professional food service.

Precise Temperature Control for Hot and Cold Food

Engineered for professional catering and food service, the T2HR transport trolley features one heated compartment with adjustable temperatures from +30 °C to +110 °C, and one refrigerated compartment with precision-controlled forced-air cooling. Each compartment holds up to 8 GN 1/1 containers, keeping food perfectly organized, at the right temperature, and ready to serve—wherever it's needed.

Features

- Heavy duty designed around 1/1 Gastronorm size containers.
- With hygiene in mind all stainless steel construction, inner panels are bright polished .
- Fan assisted heating and cooling
- Solid stainless steel work top with ergonomic push pull handles



P2HRG

(model with heated gantry shown with optional shelving)

P2HR

(no gantry model)



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Model: P2HHB / P2HHBG

- Two Five Shelf Hot cupboards.
- Bain-marie Serving Top.
- Optional heated gantry / shelf with full front screen.

Institution



Plug and Go



Radiated



Quartz



Multi Fan

Simple dial operation with clear digital readout for dependable hot cupboard temperature control

Streamlined Meal Service for Professionals

Upgrade your operations with our ergonomically designed serving and transport trolleys. Whether you're portioning on conveyor belts or serving meals, our solutions are built to enhance work-flow, minimize physical strain, and deliver consistent performance in every professional food service setting.

Safe, Efficient, and Always Ready to Serve

This mobile bain-marie is expertly designed to hold three GN 1/1 pans, using efficient radiant heat to evenly warm food without the need for water—eliminating the risks of spillage during transport. It also features two individually controlled heated compartments, adjustable from +30 °C to +110 °C. Each compartment accommodates up to 8 GN 1/1 containers, ensuring meals stay hot, well-organized, and ready to serve wherever they're needed.

Key Features

- Heavy-Duty Design - Built specifically for GN 1/1 containers to ensure reliable, professional performance.
- Durable, Hygienic Construction - Bright-polished stainless steel for easy cleaning and long-term durability, complemented by plastic-coated outer panels for added protection and a sleek finish.
- Fan-Assisted Heated Cupboards – Even heat distribution for consistent food temperatures.
- Robust Stainless Steel Worktop – Includes ergonomic push/pull handles for safe and comfortable mobility.
- Dry-Heated Bain-Marie Well – No water required, eliminating messy draining and scale build-up for hassle-free maintenance.



P2HHB

(no gantry model with fold out covers)



P2HHBG

(model with heated gantry)



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Model: P2HRB / P2HRBG

- Five Shelf Hot cupboard.
- Five Shelf Fridge Compartment.
- Bain-marie Serving Top.
- Optional heated gantry / shelf with full front screen.

Institution



Plug and Go



Radiated



Quartz



Multi Fan

Simple dial operation with clear digital readout for dependable hot cupboard temperature control

Serve Smarter, Move Faster

Boost the efficiency of your food service with our high-performance serving and transport trolleys. Perfect for portioning or meal distribution, they're designed to streamline operations and keep your service running smoothly in any professional setting.

Smart Heating. Safe Transport. Always Ready.

This mobile bain-marie is designed to hold three GN 1/1 pans, using efficient radiant heat to keep food evenly warm—no water required, eliminating spill risks during movement. It also features two independently controlled heated compartments, adjustable from +30 °C to +110 °C. Each compartment holds up to 5 GN 1/1 containers, keeping meals hot, organized, and ready to serve wherever you go.

Key Features

- GN 1/1 Compatible – Built to fit GN 1/1 containers for professional-grade performance.
- Hygienic & Durable – Polished stainless steel interior and plastic-coated outer panels.
- Even Heat Distribution – Fan-assisted heated cupboards for consistent temperatures.
- Ergonomic Design – Stainless steel worktop with easy-grip push/pull handles.
- Dry-Heat Bain-Marie – No water needed—no spills, no draining, no lime scale.



P2HRBG

(model with heated gantry)



P2HRB

(no gantry model fold out covers)



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Accessories & Options

- Over Shelving.
- Towing System.

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Models with “G” at the end of the model code feature a Heated and Illuminated Over-shelf.

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.

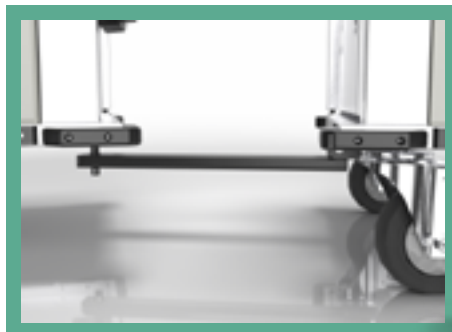
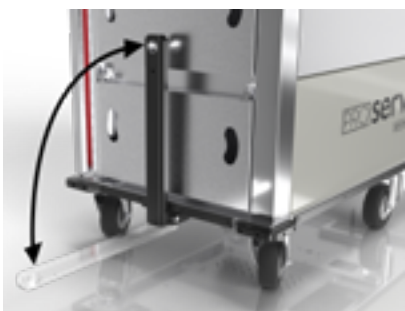


Offered as an option across all food trolley.



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

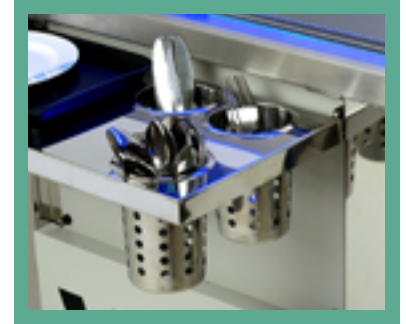
- Fold Down Tray Slide
- Fold Down End Shelves

Institution



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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 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 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.

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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.



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Managed by continuous improvement, growth, and innovation.**

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