

Overview

The versatile cook station with versatile cook control
Roast, bake, stew, blanch, poach, slow cook, and hold hot.
Red meats, poultry, fish, vegetables, bake products, and desserts.
Made for today's modern food service kitchens where versatility is key. An extremely compact unit that delivers a knock-out punch.
Packed full of innovative features at an economic price.
This oven can also be used for pre-chilled or frozen plated meal and bulk-food regeneration. E&R Moffat's unique highly efficient multi fan convection technology ensures consistent and even results with faster heat up and recovery times. Designed for GN1/1 type pans, the VG8 has eight shelf positions (four grid shelves supplied as standard).
The oven has a bright, polished, stainless steel interior, satin finished outer panels, complete with a heavy duty hinged door and slam shut door catch.



VG8 oven
Table Top design with optional support stands

Operating modes

- 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, compartment controlled at 90°C

Features

- 24/7 timer.
- HACCP data logging system.
- Oven with Moffat's renowned, multi-fan, recirculating air system.
- Multi-fan Technology provides a fast heat up time.
- Temperature and count down timer display with audible buzzer.
- Keep hot and Boost function.
- 30min pre-heat function.
- Cleaning cycle.
- Stackable system or tabletop design with adjustable feet.
- Shelving and supports are removable for easy cleaning.
- Hi-Tech insulation.
- Slam catch hinged door.
- Supplied with 2m long power cord.
- Compact design maximises the use of limited space.
- VG813G & VG32G models complete with Glazed door and oven illumination

Options:

- Additional grid shelves. (Code: - VPS)
- High Support Stand. (Code: - CRHS)
- Low Support Stand. (Code: - CRLS)
- Gastronorm pans



This oven features Moffat's unique Zonal cooking system and renowned multi-fan air heating system



VG8G oven
shown (optional glazed door)
sited on a support stand CRHS



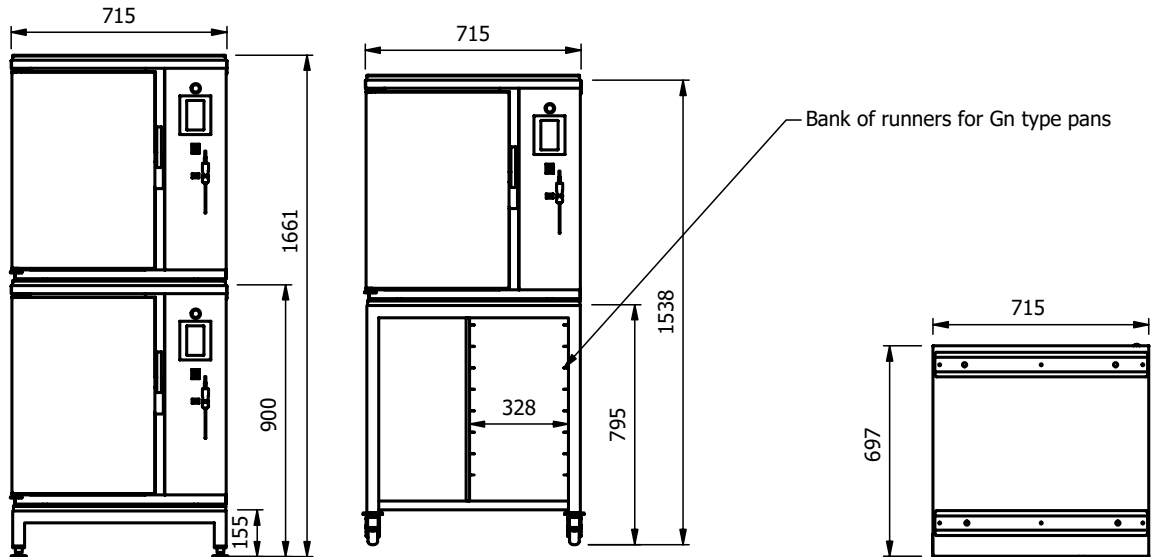
Models with glass door

Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating (kw)
VG813	130	715 x 695 x 761	13amp	3.0
VG832	130	715 x 695 x 761	32amp	5.7
VG8G13	130	715 x 695 x 761	13amp	3.0
VG8G32	130	715 x 695 x 761	32amp	5.7

Oven Capacity: (usable space totals 98 litres)

Height	610 mm
Depth	530 mm
Width / length	325 mm
Shelf pitch	71 mm

Two VG8 ovens on support stand CRLS

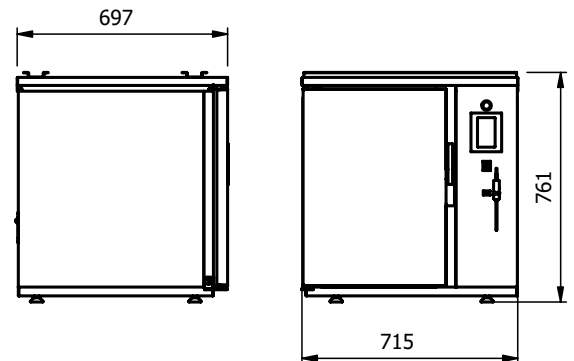


2 off VG8 Ovens
Stacked
with low stand (CRLS)

1 off VG8 Oven
with high stand (CRHS)

Perfect for

- Cook fresh.
- Cook chilled.
- Cook frozen.
- Cook and Hold.
- Bake off pies pastries pizzas
- Internal core control probe cooking
- Slow cook
- Keep Hot automatically



MADE IN BRITAIN