

**MOFFAT**

**The Catering Equipment  
Company**

January 2009



**General  
Fabrication**  
Trolleys, Dispensers & Conveyors

## Dispensers

### Versilift Plate Dispenser

Models UP1, UP2, HP1, HP2

Stainless steel top and base. Spritzer stelvite outer panels for longer lasting looks. Each tube has four adjustable guides to enable it to take various size plates. The Moffat patented spring system is variable to accommodate different weights of plates. Heated models fitted with the Saharafa forced air heating system which is easily removed for cleaning/maintenance and adjustable temperature control for fast and even heat. Complete with an ABS plastic cover to each heated tube (ambient models, cover extra). Fitted with 100mm dia castors - two swivel with brakes and 2 fixed.

- Designed for the storage and dispensing of plates • Pop-up plates, lift one off and the next one automatically moves up into position for lifting
- Capacity 75 plates approx per tube, depending on thickness
  - Adjustable to suit 8" - 12" (200mm - 308mm) diameter plates
  - Top, base and plate guides in stainless steel
  - All heated models fitted with cable and plug for 13 amp supply.



HP1

### Heated Rack/Basket Lift

Models HR500, HR760

Self levelling heated rack dispenser heated by forced air recirculation.



MODEL	Versilift Plate Dispenser	Versilift Plate Dispenser	Versilift Heated Plate Dispenser	Versilift Heated Plate Dispenser
	UP1	UP2	HP1	HP2
Weight kg	28	42	32	46
Length mm	500	780	500	780
Depth mm	432	432	432	432
Height mm	870	870	870	870
Power rating kw	-	-	1.0	2.0
No. of Dispensers	Single	Twin	Single	Twin
Plate Diam. mm	203-305	203-305	203-305	203-305
Plate Diam. in.	8-12	8-12	8-12	8-12
Approx. Capacity	75	150	75	150

MODEL	HR500	HR760
Weight kg	65	85
Length mm	670	670
Depth mm	730	990
Height mm	940	940
Basket Size		
Length mm	500	760
Depth mm	500	500
Height mm	120	120
Capacity Racks/Basket	5	5
Power rating kw	2.0	2.0



**Rack/Basket Dispenser**  
Models PR500, PR760

Self levelling dispenser for racks or baskets. Heavy duty stainless steel construction. Complete with all swivel castors, two with brakes and push/pull handles.



**Tray Dispenser**  
Models TR400, TR760

Spring adjustable, self levelling tray dispenser, heavy duty stainless steel construction complete with all swivel castors, two with brakes and push/pull handles.



**Cantilever Basket Dispenser** Model CBD



**Cantilever Tray Dispenser** Model CTD

These specially designed dispensers are equipped with a stainless steel Stacking Platform suitable for various types of trays. Compact heavy-duty cantilever design. Can accommodate up to 100 trays. Gastronorm, Euronorm and the moulded sectioned type.

Removable lift off panel for easy access for spring adjustment maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, 2 with brakes. Heavy duty bumper all round.

PR500	PR760	TR400	TR760	CTD	CBD	MODEL
47	95	47	95	50	60	<b>Weight</b> kg
670	670	670	670	590	740	<b>Length</b> mm
680	950	550	950	625	625	<b>Depth</b> mm
870	870	900	900	950	950	<b>Height</b> mm
-	-	500	500	To suit		<b>Tray Size</b>
-	-	380	380	Customer		<b>Length</b> mm
-	-	60	120	Tray Size		<b>Depth</b> mm
500	760	-	-	100		<b>Capacity</b>
500	500	-	-	-	500	<b>Basket Size</b>
120	120	-	-	-	500	<b>Length</b> mm
5	5	-	-	-	75	<b>Depth</b> mm
		-	-	-	8	<b>Height</b> mm
		-	-	-		<b>Capacity</b>
						<b>Racks/Basket</b>

## Mobile Trolleys

### Heavy Duty General Purpose Trolley

Model HT2, HT3, HT4, HTG2, HTG3, HTG4

The workhorse of the catering industry, the fetcher and carrier has so many uses from a food server to a clearing trolley. Uprights in 30mm square section stainless steel (type 304). Shelves manufactured from 1.2mm stainless steel (type 304) with radius bottom corners and 40mm raised lip fully around to retain load. Round stainless steel handle at both ends. All welded construction to form a heavy duty unit. 4 Revolving buffers fitted as standard. Complete with 125mm dia. swivel castors 2 with brakes.

### Heavy Duty General Purpose Trolley

Model HT2, HT3, HT4, HTG2, HTG3, HTG4



Heavy duty castor



HT3 Drain holes



HTG2



HTG3

MODEL	HT2	HT3	HT4	HTG2	HTG3	HTG4
Weight kg	20	25	30	26	33	39
Length mm	800	800	800	1050	1050	1050
Depth mm	550	550	550	550	550	550
Height mm	950	950	1250	950	950	1250
No. of Shelves	2	3	4	2	3	4
Maximum load capacity in Kg per unit	120	180	180	120	180	180



**Mobile Tray Stand**  
Model MTS

Satin smooth all stainless steel construction mounted on all swivel castors, two with brakes. Capable of transporting various sizes of trays or baskets.



**Low Load Trolley**  
Model MLL

Designed to take racks or baskets and arranged to ensure positive stacking. The angular base frame locates the baskets and the handle arrangement forms an effective support for the stacked baskets.



VMBM2

**Fan Assisted Mobile Dry Well Bains Marie Workstation**  
Model VMBM2, VMBM3, VMBM4

These specially designed electrically powered mobile Bainmarie units are used to store and transport hot pre-cooked food that is ready for serving.

Compact lightweight units designed to accommodate various combinations of interchangeable Gastronorm size containers up to 150mm deep. Maximises the use of limited space. Suitable for many applications but more specifically used as part of a hospital grade food service system.

Simplistic controls comprising an illuminated on/off switch indicating power is on and an energy regulator controlling the fan assisted heating unit.

Removable heating unit for easy maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, two with brakes.

Tidy curly mains lead with plug park. Heavy-duty bumper all round. Gastronorm containers are supplied separately. Please see Price list. (DRY HEAT ONLY)



Forced air heating and recirculation which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot spots.



**Tray/Basket Trolley**  
Model MTBT

An extremely compact unit for the storage of baskets or trays.



**Cutlery/Tray Trolley**  
Model CT5

Stainless steel construction with Spritzer side panels. Ten high level removable, for cleaning, round cutlery containers complete with all swivel castors, two with brakes.

MTS	MLL	MTBT	CT5
14	14	16	28
600	600	580	660
600	600	525	500
900	900	900	875
-	500	500	-
-	500	500	-
-	-	120	-
-	-	4	-

VMBM2	VMBM3	VMBM4
33	42	56
830	1160	1490
650	650	650
900	900	900
-	-	-
-	-	-
-	-	-
2x 1/1Gn	3x 1/1Gn	4x 1/1Gn
1.0	1.0	2.0

MODEL
<b>Weight</b> kg
<b>Length</b> mm
<b>Depth</b> mm
<b>Height</b> mm
<b>Basket Size</b>
<b>Length</b> mm
<b>Depth</b> mm
<b>Height</b> mm
<b>Capacity</b>
<b>Racks/Basket</b>
<b>Power rating</b> kw

## Conveyors

### Food Distribution Conveyor System

These specially designed food standard continuous conveyor systems are electrically powered and constructed with a splash proof satin finish stainless steel superstructure supported on robust tubular legs with adjustable feet for levelling off and floor fixing or with the optional swivel/braked castors if mobility is required. Fitted with a full length heavy duty bumper on both sides for protection when used with ancillary equipment.

Designed to be used as a part of a specific hospital grade foodservice system where reliability, ease of operation, and hygiene standards are of the upmost importance.

The silent smooth running anti-static conveyor units have a simplistic control panel at one end featuring a start and stop button, variable speed control, with the option of forward and reverse motion.

Emergency stop switches are located at each end of the unit. There is also a fundamental photo electric sensor fitted at the receiving end of the unit which automatically prevents trays clashing and breakages.

At each end of the conveyor belt there is 600mm long work area. This is essential at the start of the operation for tray set up, and placement of index cards. This area is of equal importance at the receiving end to aid trolley loading and transporting systems.

As safety and hygiene are paramount when operating a food conveyor system these units are open on the underside to ensure there is no build up of debris or spillage. Rubber cleaning scrapers and finger guards are fitted, automatically cleaning and maintaining belt safety.

Splash proof sockets if fitted are protected by R.C.B.O

The easily accessible splash proof distribution switch board and mains isolator are located at the end of the unit below the main control panel.

An extensive range of matching mobile equipment and accessories are available to create the perfect facility for conveyed food service. The range includes Starter stations, Plate dispensers, Base dispensers, Rack lifts, Tray lifts, Bain-marie, Refrigerated units, General purpose trolleys, Storage carts, Basket stackers, Tables, Ambient units, Mobile shelves, Workstations, Bulk food trolleys, Tray service trolleys and Tray transport trolleys.

### Flat Belt Type

300mm wide seamless 'White' synthetic anti-static flat belt, can be used to smoothly transport individual items of crockery or as an integral part of a tray line operation. Optimising staff workload by simplifying handling while increasing productivity and maximising food service efficiency.



#### Flat Belt Conveyor

Fitted with optional swivel/braked castors & splash proof sockets.

MODEL	Belt Conveyor	Belt Conveyor	Belt Conveyor	Belt Conveyor	Belt Conveyor	Belt Conveyor	Belt Conveyor
	VCRB3	VCRB4	VCRB5	VCRB6	VCRB7	VCRB8	VCRB9
Length mm	3000	4000	5000	6000	7000	8000	9000
Depth mm	550	550	550	550	550	550	550
Height mm	900	900	900	900	900	900	900
Belt Length mm	1800	2800	3800	4800	5800	6800	7800



Optional splash proof sockets



Control panel & splash proof distribution switch board



### Round Cord Type

Parallel 15mm diameter seamless green coloured synthetic round cords run 220mm apart. Designed for maximum hygiene with minimum cleaning.

The cord type conveyor unit can transport various sizes of trays side-by-side, either longitudinally or lateral which depending on the length of the tray is not always possible with the flat belt type conveyor.



### Round Cord Conveyor

Fitted with optional swivel/braked castors & splash proof sockets.

Cord Conveyor	Cord Conveyor	Cord Conveyor	Cord Conveyor	Cord Conveyor	Cord Conveyor	Cord Conveyor
VCDC3	VCDC4	VCDC5	VCDC6	VCDC7	VCDC8	VCDC9
3000	4000	5000	6000	7000	8000	9000
550	550	550	550	550	550	550
900	900	900	900	900	900	900
1800	2800	3800	4800	5800	6800	7800

### MODEL

Length mm

Depth mm

Height mm

Belt Length mm



The Catering Equipment  
Company



Our Green Thinking logo highlights innovation in our manufacturing which makes our products environmentally conscious through energy savings, sustainability and efficiency in production



Regeneration  
& Keep Hot



General  
Fabrication



Countering

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