

Overview

Hot display units incorporating a dry well bainmarie and hotcupboard fitted with Moffat's renowned innovative sahara fan heating cell. Easily removable for cleaning and maintenance. The energy efficient bainmarie and hotcupboard work in sync, residual heat from the hot cupboard is used to compliment the bainmarie heating element. Hot cupboard and bainmarie are controlled by a 30° to 110° thermostat. This convection, heated bainmarie and hotcupboard offers unparalleled flexibility of use. No additional plumbing. No need to maintain water levels. No issues with water scale. Designed to maintain pre-heated, cooked food at a regulated temperature. Suitable for the display of most types of hot foods, designed to accommodate various combinations of Interchangeable gastronorm type pans up to 150 mm deep.



Key Features:

- Fast heat up and recovery time
- Thermostatically controlled.
- Unique, removable, forced air heating cell.
- Low maintenance, easily cleaned, and highly efficient
- Gastronorm pans can be swapped out and replenished during service.
- A unique raised lip around the well allows the easy removal of pans.
- 4 models in the range holding 2 to 5 GN 1/1 gastronorm type containers.
- Various mixed sizes of gastronorm pans can be used in unison.
- 24 hour operation [Bain-marie opening must be fitted with Pans or covers during service]
- Plug and Go, complete with 2 metre long power cable and 10amp plug
- Fully insulated
- Mobile all swivel castors two with brakes

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.

Options:

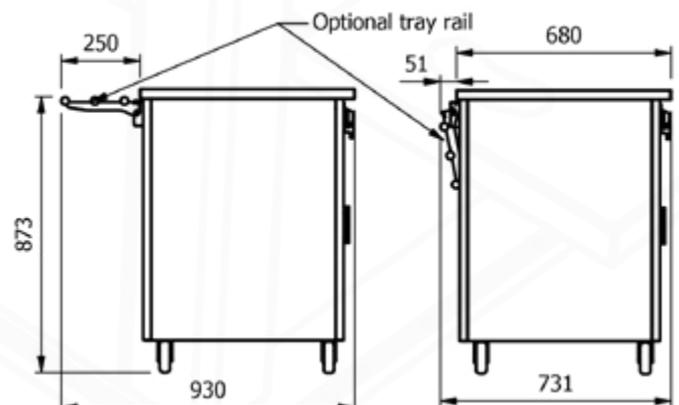
- Various heated / illuminated overhead gantry options
- Wide choice of coloured outer panels (durable plastic coated steel)
- Glass hot top adaptor [Neo-Ceram] (Code: DNCA)
- Round pot adaptor & 2 x 4.5 litre pots with lids (code: DRP4)
- Round pot adaptor & 2 x 7.0 litre pots with lids (code: DRP7)
- Gastronorm pans.
- Fold down solid tray slide or tubular tray rail

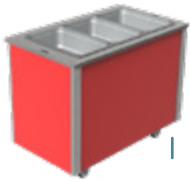
Optional solid tray slide

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)	Rating with gantry (kw)
Base Unit No Gantry	VC2BM	2	45	830 x 680 x 900	0.75	0.9	10amp	1.65	1.87
	VC3BM	3	67	1158 x 680 x 900	1.00	0.9	10amp	1.90	2.34
	VC4BM	4	90	1486 x 680 x 900	1.00	0.9	10amp	1.90	2.56
	VC5BM	5	112	1814 x 680 x 900	1.10	0.9	10amp	2.00	2.88

Gantry options

Curved glass type, open or closed front with quartz heated and illuminated gantry



	Open Front	Closed Front	Height above top (mm)	Number of 220w lamps	Power Rating (kw)
	VC2QG	VC2QGF	405	1	0.22
	VC3QG	VC3QGF	405	2	0.44
	VC4QG	VC4QGF	405	3	0.66
	VC5QG	VC5QGF	405	4	0.88

Square glass type, open or closed front with quartz heated and illuminated gantry



	Open Front	Closed Front	Height above top (mm)	Number of 220w lamps	Power Rating (kw)
	VC2QGSL	VC2QGSLF	405	1	0.22
	VC3QGSL	VC3QGSLF	405	2	0.44
	VC4QGSL	VC4QGSLF	405	3	0.66
	VC5QGSL	VC5QGSLF	405	4	0.88

Deli curved or square glass type, closed front with quartz heated and illuminated gantry [Note the shelf is not heated]



	Open Front	Closed Front	Height above top (mm)	Number of 220w lamps	Power Rating (kw)
	VC2QGD	VC2QGDSL	538	1	0.22
	VC3QGD	VC3QGDSL	538	2	0.44
	VC4QGD	VC4QGDSL	538	3	0.66
	VC5QGD	VC5QGDSL	538	4	0.88

Island curved or square glass type, with quartz heated and illuminated gantry



	Open Front	Closed Front	Height above top (mm)	Number of 220w lamps	Power Rating (kw)
	VC2QGi	VC2QGiSL	405	1	0.22
	VC3QGi	VC3QGiSL	405	2	0.44
	VC4QGi	VC4QGiSL	405	3	0.66
	VC5QGi	VC5QGiSL	405	4	0.88



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