

Overview

Soup stations with ambient storage cupboard under. The soup dispenser is designed to keep 'pre-cooked' soups sauces and gravy at serving temperature using built in elements that guarantee even heat distribution. Along with a removable drip tray which aids cleaning, they also come supplied with the 4,5litre stainless steel pots, complete with stainless steel lids. Controls are surface mounted for convenience and consist of a neon power indicator and an energy regulator dial which also acts as an on/off switch. Each unit is supplied with a moulded 13 amp plug & 2 metre cord for easy installation. [13A 230V]



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.

Key Features:

- Low maintenance, easy cleaned and highly efficient.
- Pots can be swapped out and replenished during service.
- A raised lip around well stops liquid ingress into the unit
- Drip tray can be removed for easy cleaning
- 24-hour operation [opening must be fitted with pots or covers during service]
- Fully insulated
- Mobile all swivel castors two with brakes.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz].

Options:

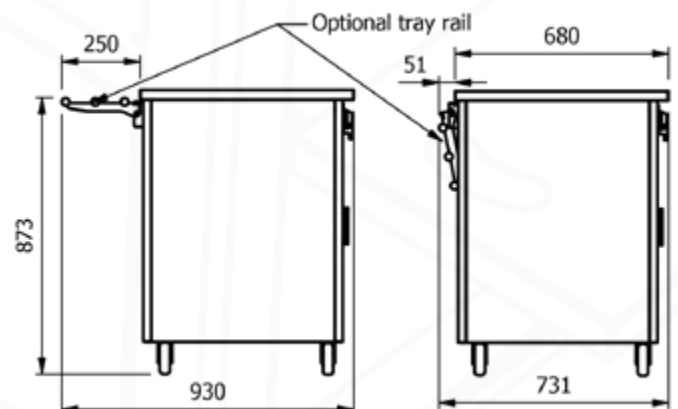
- Wide choice of coloured outer panles (Durable plastic coated steel).
- Fold down solid tray slide or tubular tray rail.
- Extra Round Pots [4.5 Litres]
- Can be fitted for self service or for assisted service

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	Capacity	Weight (kg)	L x W x H (mm)	Height above top (mm)	Electrical Supply	Power Rating (kw)
VC2SS	2 x 7.5Lt	45	830 x 680 x 900	70	13amp	0.7



Note:

This images shows the soup station fitted in the assisted position the unit can be fitted in reverse for self service.



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