



The Catering Equipment
Company



Regeneration & Keep Hot

Banqueting Trolleys



Innovative technologies

With our innovative Chillogen technology, regenerated food looks and tastes like it's fresh from the chef's oven

Chillogen is an innovative development from E&R Moffat that combines the functions of a chilled storage unit and a regeneration oven in one convenient compartment. It provides a controlled environment for chilling, storing and regenerating plated or bulk cooked food automatically, without intervention.

Improved efficiency

Chillogen technology takes banquet food regeneration to new levels of efficiency. Plate the food, load the unit, switch on, store, regenerate, unload the unit at a preset time, serve. The whole cycle happens automatically once you've loaded the food and switched on. How much time and effort could that save in the kitchen?

Faster service

The Chillogen compartment allows you to hold chilled food until required and then regenerate it without removing the food from the fridge/oven. At a preset time, the Chillogen compartment reverts to an oven and regenerates the food to the HACCP recommended temperature of 80-85°C in around an hour. That's a real bonus when you're under pressure to deliver a large number of meals at a set time.

Easier planning

With Chillogen technology in place, you can take the hassle out of planning and food preparation. Food can be prepared in advance, when it's quiet, with no more last minute rushes. You can store the food in correct chilled conditions for the required period, so it's ready when you need it. If you've got a regular distribution cycle, Chillogen can keep your planned meals on schedule, efficiently and cost-effectively. If you're catering for a special event, Chillogen can eliminate guesswork and ensure that the event runs smoothly.

Better food quality

Used in conjunction with other E&R Moffat regeneration innovations, Chillogen helps give your food that freshly-cooked look and taste. Our fast heating times make your roast potatoes and chips crisp and brown, and your pastries golden. If there is any unexpected delay in serving, the Chillogen oven maintains its core temperature to keep the food piping hot.



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

CHILLOGEN AT A GLANCE

- Faster regeneration
- Controlled chilled environment - allows safe chill storage at constant temperature
- Better quality results - looks and tastes like freshly-cooked food
- Simple to operate - one switch for automatic regeneration at pre-set time
- Energy efficient - no pre-heat cycle
- Labour efficient - no additional handling from plating to serving



Banqueting Trolleys

The Chillogen Banquet Trolley takes the hassle out of preparing for banquets and functions



Banqueting Trolley
Model BQ90



Banqueting Trolley
Model BQ90

90 covers (based on 10" plates)
10" plates - 90 covers
11" plates - 75 covers
12" plates - 60 covers
13" plates - 60 covers



Make the day go smoothly

The E&R Moffat Chillogen Banquet Trolley is the efficient, safe and stress-free solution to the problems of catering for banquets or special functions, big or small. This versatile unit is available in two models, the '60' and the '90', making it possible for a single unit to cater for events with up to 60 or 90 covers using 10" plates from a modest kitchen and provide food that tastes like it's been freshly cooked on the day.

It takes all the hassle out of the planning and organisation. There will be no more last minute rush, no more delays and no worries about irate guests. Even if the guests are late the food will still be at the correct serving temperature.

Advance preparation, freshly-cooked feel

The look and taste of regenerated food from the Chillogen Banquet Trolley has passed the test of discerning chefs in premium hotels and banqueting venues.

The secret is to carry out preparation well in advance during quieter periods when the pressure is off, you're bound to get a better quality meal. Preparation can be carried out days in advance.

After that, everything is automated, thanks to our innovative Chillogen technology. Just pre-chill the trolley, cook, prepare and plate the food. Then immediately place the plates, with covers, into the Chillogen Banquet Trolley. The trolley chills the food and holds at a constant temperature of +2°C - +8°C for the required storage period. At the preset time, the refrigerator converts to an oven and regenerates the chilled food to the recommended temperature of 80/85°C in



Banqueting Trolley

Model BQ60

10" plates - 60 covers
11" plates - 30 covers
12" plates - 30 covers

CHILLOGEN BANQUET TROLLEY AT A GLANCE

- Increases kitchen capacity for special functions
- Used by premium chefs for quality event catering
- Low capital cost with big returns
- Chillogen technology simplifies preparation and regeneration
- Turbo Heat Generator keeps regeneration time to 1 hour
- Automatic or Manual keep hot function



Energy Efficient
No Pre Heat Cycle.



Banqueting Trolley
Model BQ60

around an hour. If there is any delay for speeches or late arrivals, the trolley will automatically hold the correct core temperature until it is convenient to serve the food. After service, a cool down and clean, the unit reverts back to a chiller for the next serving.

Regeneration in under an hour

E&R Moffat's Turbo Heat Generator and Multi-Fan Technology make the Chillogen Banquet Trolley one of the fastest regeneration units on the market. This technology ensures even temperatures throughout the compartment. The oven generates the minimum of steam and evaporates it automatically. The doors can be opened for a short period without significant loss of heat or any risk of the operator being hit with a blast of hot air and steam. This powerful unit can regenerate a full load of plated meals in less than an hour with an electric loading of 6Kw using 2 x 13 amp single phase plugs or with a 3 phase supply.

Cost-effective solution

The Chillogen Banquet Trolley will pay for itself in a very short time. A highly competitive capital cost, reduction and better organisation of staff, plus savings in overtime hours combine to make this a very sound investment. There are other staff cost savings resulting from automation and elimination of additional handling. You load the plated meals once and don't touch them again until it's time to serve. Maintenance and running costs are also low, making the Chillogen Banquet Trolley an attractive proposition for large and small businesses.

Banqueting Trolleys

Features and Options

Operating flexibility

An optional transfer system increases convenience and flexibility even further. The internal rack can be rolled out of the compartment onto a transfer dolly. This allows food to be prepared and loaded at a satellite station. With a spare internal rack and grid shelves, food can be prepared for the next operation while the trolley is in use.

Eight models are available:

- Keep Hot **BQ60KH, BQ90KH**
- Regeneration **BQ60R, BQ90R**
- Chillogen Manual **BQ60CM, BQ90CM**
- Chillogen Automatic **BQ60CA, BQ90CA**

See table below for details

Features

- Doors open 180° (on the **90** Model) 270° (on the **60** Model)
- Internal rack with anti-tilt grid shelves
- Increased reliability. Should one element or fan fail the others will compensate and continue operating
- Fitted with a humidifier for choice of moist or dry air
- 4 x 150mm diameter precision bearing castors. 2x fixed and 2x swivel braked

Choice of models

The Banquet Trolley can be used in its various individual functions:

- Regeneration oven only, automatic or manually controlled
- Keep Hot facility for keeping food at the right temperature for serving
- Refrigerator for storing and chilling of cooked food to under +2°C - +8°C in 90 minutes

Choice of accessories

- Extra grid shelves
- Spare roll in/out internal rack
- Temperature retention cover for internal rack transportation
- Transfer dolly
- 3D data logging system
- Stainless steel plate covers made specifically to fit plate size and profile. Please note that the stainless steel plate covers are recommended for the correct use of the banqueting trolleys.

Simpler compliance

Our optional 3D data logging system automates the process of testing and recording, saving you time and effort and ensuring proof of due diligence. The system automatically records the internal temperatures of the unit as well as logging actual food temperatures. The data can be stored on a personal computer.



Precision Bearing Castors



Plug Tidy



Manual or Automatic Control

Chillogen Bulk Food Banquet Trolley



Chillogen Bulk Food Banquet Trolley Model BBQ20CM

- Manual Operated Bulk Food Chillogen Trolley
- Designed to Chill and store 20 x 65 mm deep containers within 90 minutes
- Then Regenerate from Chilled
- Stainless Steel finish
- 200mm Castors 2 x Fixed and 2 x Swivel
- Unit comes complete with slide out cassette
- 8 KW on 16 amp 3 phase commando



Chillogen Bulk Food Banquet Trolley Model BBQ10CM

- Manual Operated Bulk Food Chillogen Trolley
- Designed to Chill and store 10 x 65 mm deep containers within 90 minutes
- Then Regenerate from Chilled
- Stainless Steel finish
- 200mm Castors 2 x Fixed and 2 x Swivel
- Unit comes complete with slide out cassette
- 6 KW on 16 amp 3 phase commando



Pans or Rod Shelves



Pull out Water Trough for increased humidity



Manual or Automatic Control

MODEL	BQ60KH	BQ60R	BQ60CM	BQ60CA	BQ90KH	BQ90R	BQ90CM	BQ90CA	BBQ10CM	BBQ10CR	BBQ20CM	BBQ20CR	MODEL
Keep Hot	Manual	Automatic	Automatic	Automatic	Manual	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Keep Hot
No. of shelves	4	15	15	15	4	15	15	15	10	10	20	20	No. of shelves
Regeneration		Manual	Manual	Automatic	-	Manual	Manual	Automatic	Manual	Manual	Manual	Manual	Regeneration
Refrigeration			✓	✓			✓	✓	✓	✓	✓	✓	Refrigeration
Weight kg	156	156	176	176	335	335	355	355	165	154	320	302	Weight kg
Length mm	1080	1080	1080	1080	1395	1395	1395	1395	915	915	1340	1340	Length mm
Depth mm	730	730	730	730	905	905	905	905	755	755	755	755	Depth mm
Height mm	1585	1585	1585	1585	1710	1710	1710	1710	1340	1340	1340	1340	Height mm
Power rating kw	2.9	5.75	5.75	5.75	2.9	5.9	5.9	5.9	5.7	5.7	8.0	8.0	Power rating kw

These units can be supplied either with 2 x 13 amp plugs or three phase cable to be requested on order.

Data Log Units

The Delta ohm system is wireless and sends info back to the base unit automatically, eliminating the need for a hand held data transfer unit.

The base unit would normally be connected to a PC in the supervisors office and the information is automatically stored on the PC.



VGD L Data logger

A repeater unit is also available if needed, this is used when the data logger is more than 300 meters away, or obstructed from, the base unit. It may be fitted in a corridor for example. There are three channels available normally for On-board food probe, Oven, and fridge, The sales codes are

- **VGD L** - Data log unit [one fitted to each trolley] Battery powered, batteries should be replaced every two years.
- **VGBU** - Base unit (one fitted in supervisors office linked to PC) powered by PC through the USB connection
- **VGRE** - Repeater unit Required fitted in corridor when Base unit is more than 300 meters away or an obstructed blocks the signal, powered by a 13amp plug.



VGBU Base unit



VGRE Repeater



Bulk Food Hotline Banqueting Cart

Mobile compact hot carts for the transportation of hot food ready to serve



Model PF20



Model PF12



Model PF3



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.

- Mobile bulk food hot holding cabinets
- Easy food transportation when replenishing satellite serving stations
- Designed to hold hot food in 1/1 Gastronorm pans at optimum temperature
- When fitted with shelves can be used as a compact trolley for banquets
- Perfect for serving meals on time at conference meetings and gala events
- Can be used as a compact plated meal trolley as well as bulk food
- Versatile compact unit ideal when space is tight as they have a small footprint
- Three sizes available 6 pans, 12 pans and 20 pans
- Force air heating system ensures fast heat up times energy efficiencies
- The heating unit is easily removable for maintenance and cleaning
- Complete with a humidifier tray for maintaining the moisture content in food
- All stainless steel construction
- Heavy duty push handles
- Industrial type castors 2 fixed, 2swivel braked
- Rigid bumper on chassis for protection
- Internal removable rack system for easy conveyance and cleaning
- Illuminated on off switch with energy regulated adjustable control
- Simplistic gravity door latch operation

PF20	PF12	PF3	MODEL
Manual	Manual	Manual	Keep Hot
20	12	6	No. of shelves
130	89	70	Weight kg
730	730	730	Length mm
730	730	730	Depth mm
1800	1365	880	Height mm
2.0	2.0	2.0	Power rating kw



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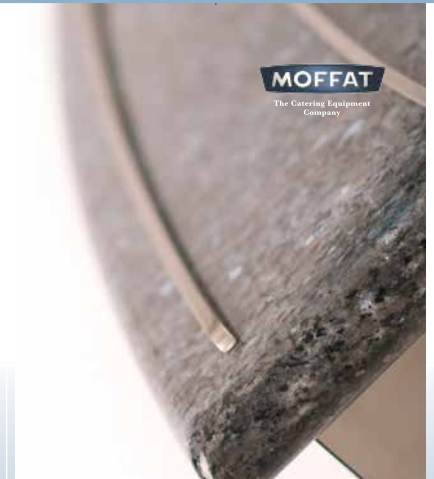
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**Regeneration
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**General
Fabrication**



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