

## Overview

Combined Bainmarie and Hot Top models, this type of system was designed to offer full food service flexibility. The bainmarie section can be either wet or dry heat. Wet heat water level is an economic 20mm deep, complete with drain valve and swing out run off tube for easy emptying /cleaning. The hot top surface temperature when on full power regulates around 95° and is adjustable using an energy regulating rotary control. Complete with a hot cupboard under fitted with Moffat's renowned innovative sahara fan heating cell. Designed to maintain pre-heated, cooked food at a regulated temperature. Suitable for the display of most types of hot foods, The hot cupboard is designed to accommodate GN1/1 size gastronorm type pans. Use individual or as a part of a specialised Moffat servery counter.



## Key Features:

- Insulated for increased efficiency.
- With hygiene in mind all stainless-steel construction, inner panels are bright polished.
- Forced-air, convection, heated cupboard offers unparalleled flexibility of use.
- Fan unit is easily removable for cleaning and maintenance.
- Base and door track in one piece for easy cleaning.
- Thermostatically controlled fan assisted hot cupboard. 30°-110°C.
- Thermostatically controlled bainmarie well 30°-110°C.
- Energy regulated Hot Top up to 95°C.
- Bainmarie apertures designed for gastronorm pans with raised lip all round for easy pan removal.
- Doors are very easily removed for cleaning, sliding doors have unique double life skid pads.
- Doors can be fully rotated and reinserted allowing the spare skid pads to be used offering a long and trouble-free service.
- Easy lift out GN 1/1 size multiple grid shelving, held by heavy-duty stainless-steel tube supports.
- The recessed, slide-out, control panel is mounted to operator right hand side of cupboard.
- Fully welded and sealed bainmarie well with drain valve and swing out drain spout.
- Complete with a 2-meter-long cable and plug [most units work from a 13-amp supply].

## Options:

- Doors both sides Add DBS to Code
- Door Locks
- Gastronorm pans
- Various colours and styles of front and side panels are available, plastic coated steel, laminated wood type or Corian.
- Various designs of overhead illuminates gantries are available, curved or square type glass, open or full front. Island, Deli, or traditional kitchen pass types can all be fitted.
- Solid tray slide or tubular tray rails fixed or fold down types.



Use wet or dry, with double life door skids, sahara fan heating cell, and a residual supplementary heat system.





Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply	Power Rating with a gantry
CHB1HT1	65	947 x 700 x 910	900mm	1.83kw / 13amp	2.05kw / 13amp
CHB1HT2	95	1275 x 700 x 910	900mm	2.61kw / 13amp	3.05kw / 16amp
CHB2HT1	95	1275 x 700 x 910	900mm	3.18kw / 16amp	3.62kw / 16amp
CHB1HT3	120	1603 x 700 x 910	900mm	2.79kw / 13amp	3.45kw / 16amp
CHB2HT2	120	1603 x 700 x 910	900mm	3.36kw / 16amp	4.02kw / 32amp
CHB3HT1	120	1603 x 700 x 910	900mm	3.68kw / 32amp	4.34kw / 32amp
CHB1HT4	145	1931 x 700 x 910	900mm	3.37kw / 16amp	4.25kw / 32amp
CHB2HT3	145	1931 x 700 x 910	900mm	3.94kw / 32amp	4.82kw / 32amp
CHB3HT2	145	1931 x 700 x 910	900mm	4.26kw / 32amp	5.14kw / 32amp
CHB4HT1	145	1931 x 700 x 910	900mm	4.08kw / 32amp	4.96kw / 32amp

Note: The standard unit depth is 700mm, These models are also available at 800mm deep. Additionally when integrated into a bespoke counter, the worktop depth can be made to suit specific design parameters.

**Hot cupboard capacity:**



Model	10" plated meals Stacked using plate covers	10" plates stacked for heating	Usable internal length & depth	Usable shelf height top / bottom	GN pans side by side 150mm deep
Size 2	25 covers / meals	95	695mm / 559mm	195mm / 210mm	4
Size 3	35 covers / meals	133	1023mm / 559mm	195mm / 210mm	6
Size 4	50 covers / meals	190	1351mm / 559mm	195mm / 210mm	8
Size 5	60 covers / meals	228	1679mm / 559mm	195mm / 210mm	10

Note: 10" indicates 10 inch / 255mm diameter plates

