

MOFFAT

COUNTER-TEK

— Specialised Servery Systems —



*Specially Designed Counters with Integrated
Granite, Corian®, Hi-Macs, Avonite,
Silestone, Caesarstone or Stainless Steel Tops.*



www.ermoffat.co.uk



01324 812 272

January 2024
Revision: 014



MOFFAT



REASONS TO 'MAKE IT MOFFAT'

1

COST EFFECTIVE

E&R Moffat is one of the UK's leading catering equipment manufacturers with an enviable reputation for quality and innovative products, serving a wide range of clients throughout the various food service sectors. The vast knowledge and experience gained in product design and installation has been built up for over 60 years and is reflected in the New Counter-Tek specialised servery system. A modular concept with a bespoke look. Pre-engineered design modules allow special bespoke aesthetic counters to be created, costed, manufactured and installed quickly and cost effectively.

2

EASY TO INSTALL

Innovation is key to a smooth install. Counter sections are dispatched in sections on special skates with minimal wrapping. Simply wheel into position, level up and join together using the Moffat quick seal mechanical joining system. Each counter can have its own compact power station unit fitted with an electrical distribution board ready to be hard wired into the main power supply. Each individual section of the counter is self contained and leaves the factory completely wired and tested. Cables are provided for each counter section. Simply plug one end of the cable into the socket on the MCB unit and the opposite end into the socket provided on each counter section.

3

EASY TO USE

Simplicity is the core of beautiful design. Easy to understand, easy to operate and easy to use modular units. Each counter section has a recessed control panel at the operators right hand side with accurate simple to set control knobs and digital temperature displays. Overhead gantries can be hot or cold. Hot units are fitted with quartz heat lamps providing a blanket of warm air over the Bainmaries and Hot Tops. Chilled display units can have full length LED illumination for enhance food presentation. Each gantry end aesthetically lights up indicating service is on.

4

RELIABLE

Reliable products must have reliable parts. Moffat do not adhere to the built in obsolescence theory. Working in conjunction with experts in the field of various key components allows us the ability to offer our customers well proven reliable parts and access to the latest technological advancements. As a Lloyds approved manufacturer working to the *British Standard BS, EN, ISO 9001:2015, E&R Moffat Ltd.'s Quality Policy* is to provide products made to specific requirements within current legislation. Service has always been a high priority. As one of the UK's leading producers of commercial food service equipment, we have a team of in-house trained technicians that cover the entire country. Our service technicians are equipped with spare parts within their vehicles to ensure that the majority of repairs can be carried out in a single visit.



QUALITY *from* CONCEPT to INSTALLATION

Counter heavy duty base units are made from stainless steel throughout.

Counter tops can be satin finished Stainless Steel, Granite, or a composite solid top type such as Corian®. Front fascia panel options include colour laminates wood grain laminates, coloured plastic-coated steels or brushed stainless steel.

Choose from a huge range of heated, chilled or neutral display and base units. The standard units are designed to integrate together to create a customised bespoke layout.

Display units can be styled with curved glass or square glass with overhead heated or neutral illumination. Additionally there are deli, patisserie and island type displays. Island units have curved or square type glass with sneeze screens on both sides, the chilled version is perfect for self service salad wells.

Counters with extended tops can be fitted with LED mood lighting behind the valance to illuminate the front panels. Various options and accessories can be added such as tray slides, tray rails, kitchen pass shelving, glass screens and tray pick-up points.

As a standard build, each model is static with adjustable for height legs and a kick plate all round. The units can be supplied as single self contained items or made part of a bespoke counter with integrated Granite, Corian® or Stainless Steel tops. Alternatively, individual models can be supplied mobile with castors.

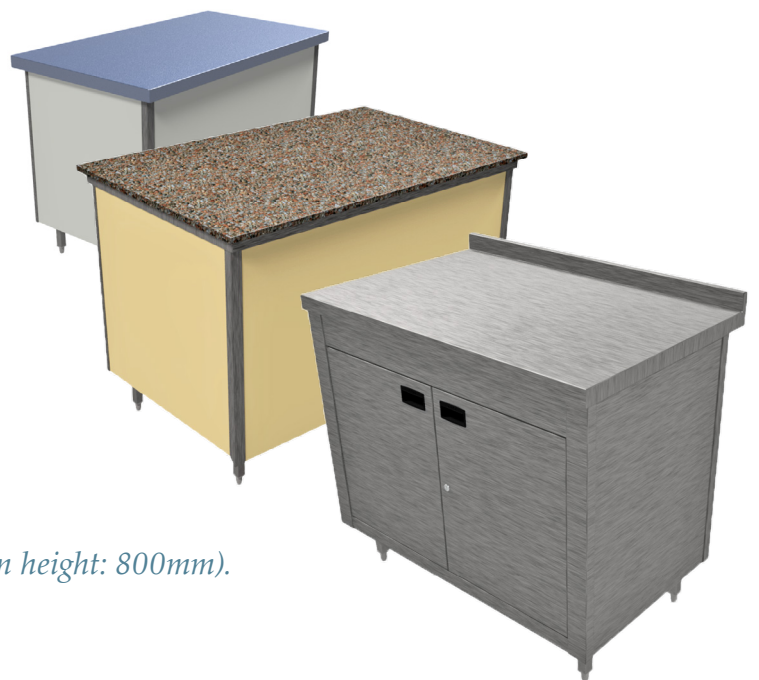
Static or mobile.
Individual or integrated.

CONTENTS

| | | |
|----------------------------|---------|--|
| BASE UNITS | 6 | Base Units |
| | 7 | Base Units With Stainless Steel Tops |
| | 8 | Base Units With Granite Tops |
| | 9 | Base Units With Corian® Tops |
| COUNTER TOPS | 10 | Granite Tops |
| | 11 | Corian® Tops |
| | 12 | Stainless Steel Tops |
| FRONT FASCIA PANELS | 14 | Front Fascia Panel Options |
| | 15 | Front Panels With Shadow Gap |
| DESIGN FEATURES | 16 | Up-Stands & Kick-Plates |
| | 17 | Flap & Gate |
| | 18 | Gantries |
| | 19 | Front Screens |
| | 20 | Disability Discrimination Act |
| | 21 | Step Down Sections |
| | 22 | Special Infills |
| | 23 | Counter Layout Examples |
| | 24 | Counter Unit Service Voids |
| | 25 | Back Bar Utility Unit Service Voids |
| | 26 | Low Level Units Kick Plate Gap |
| | 27 | Counter Models Fitted With Castors |
| | 28 | Mobile Options |
| PRODUCT RANGE | 30 | Corian® Base Units For Drop-Ins |
| | 31 | Bainmarie Models |
| | 32 | Hot Top Models |
| | 33 | Combined Bainmarie & Hot Top |
| | 34 | |
| | 35 | Hot Cupboards |
| | | Drawers |
| | | Cash Section |
| | 36 | Soup Station |
| | | Carvery |
| | 37 | Refrigerated Multi-Deck Display (3 Tier) |
| | 38 | Refrigerated Multi-Deck Display (2 Tier) |
| | 39 | Refrigerated Wells |
| | 40 | Frost Tops |
| | 41 | Polar Wells |
| | 42 | Plate & Crockery Dispensers |
| | 43 | Power Station (MCB Section) |
| | 44 | Corner Units, End Profiles & Infill Sections |
| | 45 & 46 | Counter Utility Units |
| | 47 | Back Bar Utility Units |
| | 48 | Back Bar Sinks |
| | 49 | Ice Well |
| SYMBOL INDEX | 50 | |

BASE UNITS

Premium quality, heavy duty, robustly constructed, one-piece counter sections. Granite and Stainless Steel counter types are manufactured completely integrated with top display models. Corian® types utilise Moffat's Drop-In range of display models. Internal panels are bright polished stainless steel, internal supports are zinc coated steel. The base and displays for each counter section are manufactured as one unit and fully checked and electrically tested before dispatch. The sections are transported to site on special skates wheeled into position, levelled off and joined together. With the exception of the main power station unit there is no need for any hard wiring on site as each section is supplied with a separate cable with a plug on both ends. The cable is simply plugged into the power station run underneath the counter and plugged into the counter section control void. Neutral utility units and storage cupboards can be used to fill in any excess space between the main servery units when designing a bespoke layout, maximising the use of the available space. Complete with a satin finish stainless steel kick trim all-round.



STATIC UNITS

Standard height: 900mm
Other height options are available (*minimum height: 800mm*).



MOBILE UNITS

Standard height: 900mm
Other height options are available (*see page 22, minimum height: 850mm*).

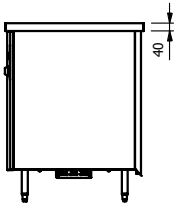
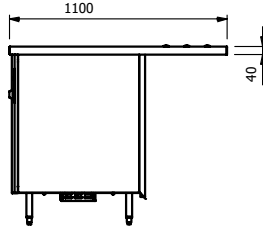
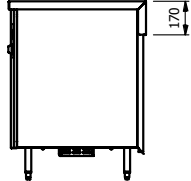
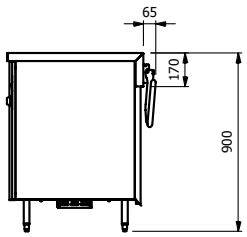
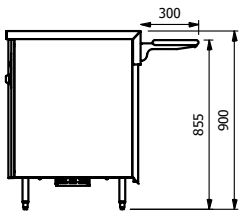
BASE UNITS WITH STAINLESS STEEL TOPS

Standard Width: Stainless Steel Tops are 700mm, 800mm, or an extended type at 1100mm.


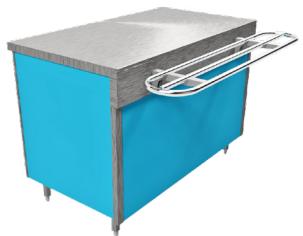

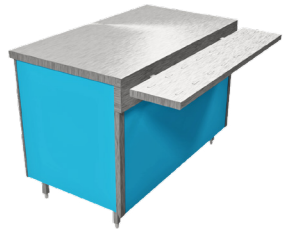
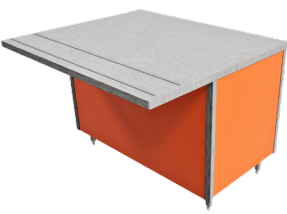

Stainless steel, extended tops can be supplied plain, if preferred, without the additional raised tray slide profiles.

Counters with extended tops are fitted with 800mm deep base units. Creating a standard front overhang of 300mm.



| | | |
|---|---|---|
|  <p>Stainless steel top 700mm or 800mm deep with a 40mm turn-down all round.</p> |  <p>Stainless steel extended top 1100mm deep with a 40mm turn-down all round with raised buttons or raised rails for a tray slide.</p> |  <p>Stainless steel top 700mm or 800mm deep with a 170mm turn-down at front. Standard profile when tray rails/slides are fitted.</p> |
|  <p>Stainless steel top 700mm or 800mm with fold down tube tray rail or a tray slide with raised ribs.</p> |  <p>Stainless steel top 700mm or 800mm with fixed tube tray rail or a tray slide with raised ribs.</p> | <p>Note: Extended top may cause a shadow to be cast over the decorative front fascia panels full length LED illumination can be fitted under the tops and concealed behind the top valance lighting up the front of the counter.</p> |

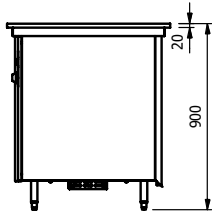
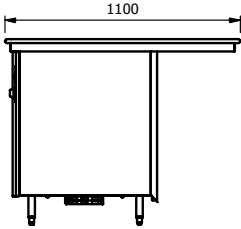

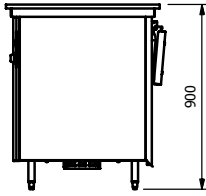
STAINLESS STEEL COUNTER TRAY SLIDE OPTIONS

| | | |
|---|--|--|
| <p>Fold Down Tray Rail</p>  | <p>Fixed Tray Rail</p>  | <p>Fold Down Tray Slide</p>  |
| <p>Fixed Tray Slide</p>  | <p>Extended Top With Raised Rails</p>  | <p>Extended Top With Raised Buttons</p>  |







BASE UNITS WITH GRANITE TOPS

Counter modules are made in standard widths.
Granite Tops are 850mm, or an extended type at 1100mm.

Granite extended tops can be supplied plain, if preferred, without the additional raised tray slide profiles. (With Corian tops where trays are intended to be placed it is essential to have raised profile to avoid excessive scratching to the surface)

| | | |
|--|--|--|
|  <p>Granite top 850mm</p> |  <p>Granite extended top 1100mm with raised buttons or raised rails for a tray slide.</p> | <p>Note: Extended top may cause a shadow to be cast over the decorative front fascia panels full length LED illumination can be fitted under the tops and concealed behind the top valance lighting up the front of the counter.</p> |
|  |  <p>Granite top 850mm with fold down tube tray rail or a tray slide with raised ribs</p> | |

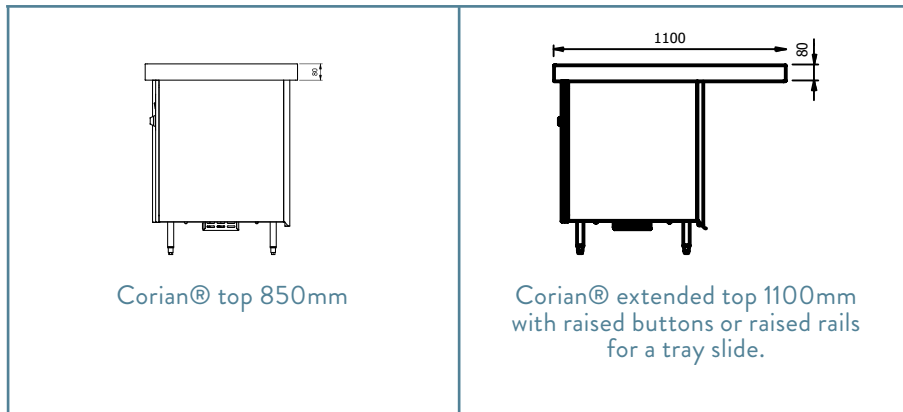
GRANITE COUNTER TRAY SLIDE OPTIONS

| | | |
|--|---|---|
| <p>Fold Down Tray Rail</p>  | <p>Fold Down Tray Slide</p>  | <p>Granite Extended Top with Stainless Steel Raised Buttons</p>  |
| <p>Fixed Tray Rail</p>  | <p>Fixed Tray Slide</p>  | <p>Granite Extended Top with Stainless Steel Raised Rails</p>  |

BASE UNITS WITH CORIAN® COUNTER TOPS

Corian® counters utilise the Moffat Drop-In range of display units and roll-under hot-cupboards.

Counter modules are made in standard widths. Composite, solid-surface tops (Corian® Tops) are 850mm or an extended type at 1100mm. With Corian tops, where trays are intended to be placed, it is essential to have a raised profile to avoid excessive scratching to the surface.



Corian® top 850mm

Corian® extended top 1100mm with raised buttons or raised rails for a tray slide.

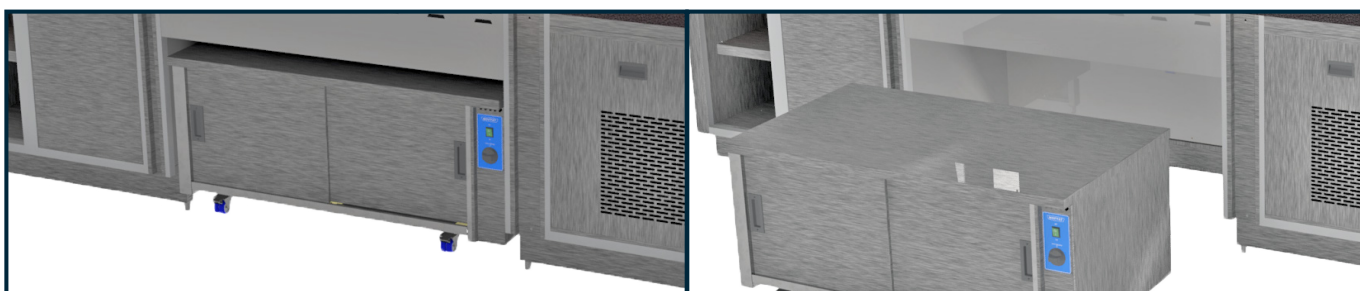
Note: Extended top may cause a shadow to be cast over the decorative front fascia panels full length LED illumination can be fitted under the tops and concealed behind the top valance lighting up the front of the counter.

CORIAN® TOPS WITH HEATED DISPLAYS

Composite topped counters that have heated display units and hot cupboards are specially designed to eliminate any possible issue with cracking and scorching to the surface from heat transfer. Each display model has a silicone sealed thermal break, this stops heat transfer and allows for heat expansion. Hot cupboards under a display are completely separate modules and are simply rolled into place.



ROLL-UNDER HOT CUPBOARDS:



CORIAN® COUNTER TRAY SLIDE OPTIONS:

Composite solid surface topped counters can be made with the same tray slide options as the granite tops shown on page 8. Extended top designs use composite profiled rails for the tray to slide along. Alternatively, raised buttons made from stainless steel can be fitted.



COUNTER TOPS

Visually the counter top aesthetic is very important, showing food off to its best advantage. Matching colour palette, image and branding is vital. Counter tops can be produced in natural or composite stone, Corian®, or stainless steel.

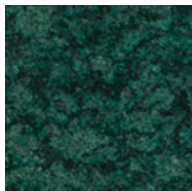
GRANITE TOPS

Granite tops are made from high quality matched natural stone cut into 20mm thick slabs. The granite surface is highly polished and comes in a vast range of colours and patterns from sources around the globe. One of the most attractive of natural materials, it is also particularly durable. There is a standard choice of price bands available. Each type has around six choices of variations (*contact sales department for further information/samples etc.*)

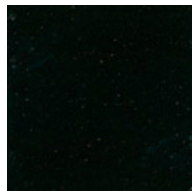
White / Light Grey



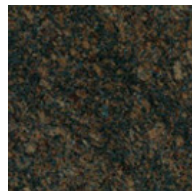
Green



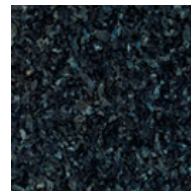
Black / Dark Grey



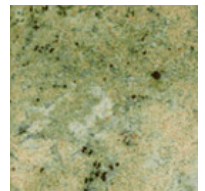
Red / Brown



Blue



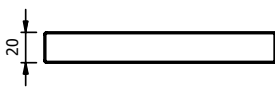
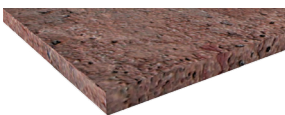
Yellow



STANDARD

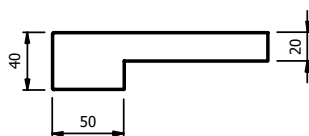
OPTIONAL GRANITE EDGE DETAIL

Polished Square Edge



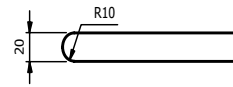
A clean line option that is standard on the operators side of all granite counters.

Polished Square Laminated



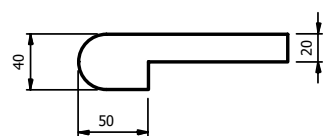
Displaying a heavier styled edge that looks great with the modern shear-line type square glass range.

Polished Bull-nose Edge



This softer aesthetic looks good with curved counters and curved glass display units.

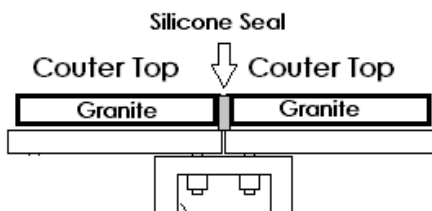
Polished Bull-nose Laminated



This deluxe double thick bull-nosed edge is a great match for traditional and contemporary design décor's.

Mechanical Joint:

Granite slabs have a 2mm expansion gap this is sealed with a matching food safe type silicone sealant.



Polished Square Edge With Valance:

This works great on extended counter tops with illumination behind the valance lighting up the front fascia panels

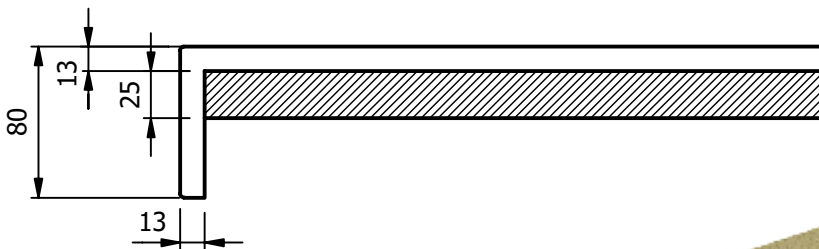


CORIAN® TOPS

Composite tops can be made to any shape, they are fully sealed into one continuous piece. When counter sections are joined together on-site the joins are fully bonded together into one piece and polished. Providing a very hygienic option. Scratches and chips can be repaired on site, polished up leaving no sign of the damage. The tops are made up of a laminate of 13mm thick Corian® and 25mm thick MDF bonded together. Flush fitting display units have a matching silicone sealed expansion gap all-round. Corian® is non-porous, durable, easy-to-clean and NSF/ANSI Standard 51 Certified for food contact making it ideal for use where food is prepared and served. It is also tough, withstanding the daily knocks and spills common in food service environments. There is a wide and varied choice of colour types available (*contact sales department for further information/samples etc.*)

CORIAN® EDGE DETAIL

Note: The standard profile on Corian counters is 80mm deep.



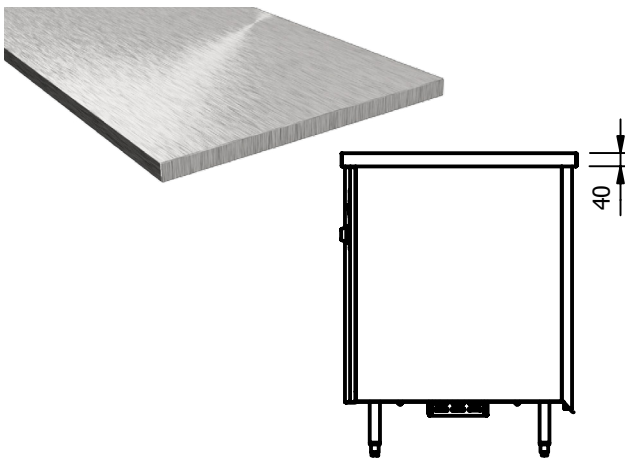
STAINLESS STEEL TOPS

Traditional durable stainless steel tops are fabricated from 1.5mm thick, type 304 stainless steel. Each counter top section is made in one piece, fully welded and polished to a satin finish. Additionally when the tops are fitted and bonded to the base unit a double top laminate is created around each display unit providing sound deadening and a robust rigid construction. Similar to the Granite tops, the individual counter sections are connected together on-site using the *Moffat's Mechanical Joining System*.

STAINLESS STEEL EDGE DETAIL

40mm Turn-down:

A clean line option that is standard on the operators side of all stainless steel topped counters.



170mm Turn-down:

The standard traditional style when tray slides are fitted, the deep turn-down provide strength and the perfect stop for trays to slide against



Mechanical Join: Raw Edge Type Joins





MOFFAT



FRONT FASCIA PANELS

Fascia panels are 20mm thick and have virtually limitless colour and finish options, The standard options are durable plastic colour coated steel, coloured laminates, wood grain laminates and stainless steel. Special finishes such as real wood, high gloss lacquer etc. are available subject to extended lead times and increased cost. There is a wide and varied choice of colours available *(contact sales department for further information/samples etc.)*




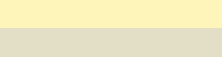
PLAIN COLOUR AND WOOD GRAIN LAMINATE PANELS

Choose from the standard laminate colour choice from Polyrey Classique range or Formica Fundamentals range. [Excludes the metal range on both]. Durable construction with a quick and easy to clean non porous surface.

PLASTIC COATED STEEL

Standard colour choice for plastic coated steel front panels. *(Contact sales department for further information / samples etc.)*

OPTIONAL COLOURS *(*SUBJECT TO ADDITIONAL CHARGE)*

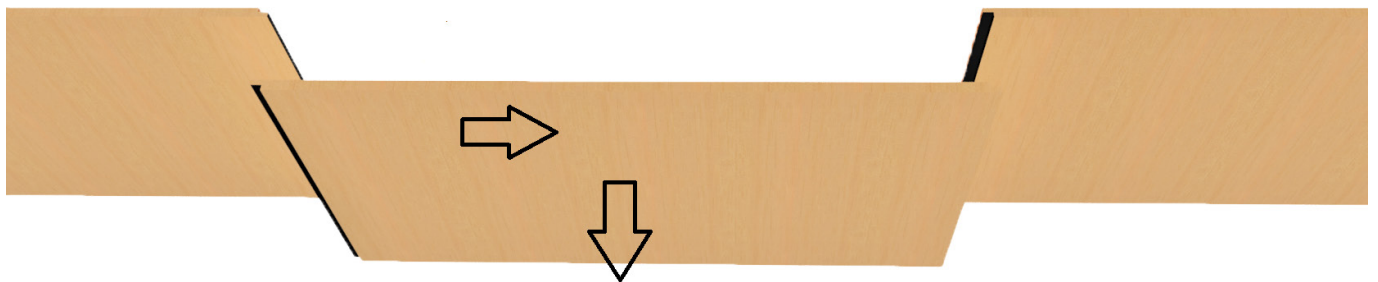
| | RAL CODE | BS CODE |
|---|----------|---------|
|  | N/A | N/A |
|  | 9005 | 00E53 |
|  | 1804005 | 18B25 |
|  | 7038 | 10A05 |
|  | 2205015 | 18C37 |
|  | 2604040 | 18E53 |
|  | 5001 | 18C39 |
|  | 5003 | N/A |
|  | 6002 | N/A |
|  | N/A | 10E55 |
|  | 9003 | 00E55 |
|  | 1015 | 10C31 |
|  | N/A | 08C35 |
|  | 8004 | 04C39 |
|  | 8014 | 08B29 |
|  | 2002 | 04E53 |
|  | N/A | N/A |
|  | N/A | N/A |
|  | N/A | N/A |



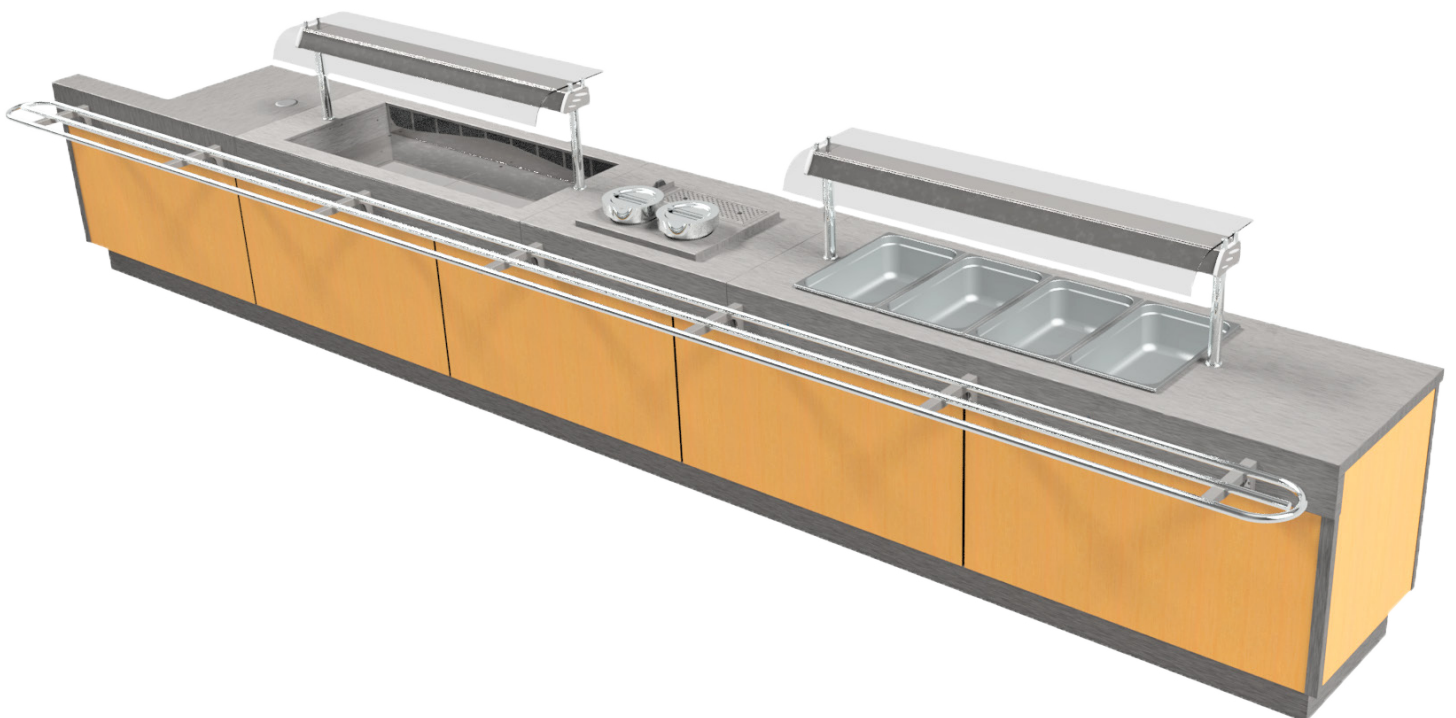
FRONT FASCIA PANELS WITH A SHADOW GAP FEATURE

Vertical Shadow Gap Panelling is increasingly popular with stylish architecturally led projects. When installed this vertical feature creates a pronounced 10mm square shadow gap which uses light to visually enhance the counter.

A Shadow gap recessed panel style typically used for a modern contemporary look is the standard finish on Moffat counters. Fascia panels are usually between 1000mm and 1200mm in length and are based on 20mm thick laminate. The standard detail between fascia panels is 10mm wide and is finished to match the adjacent panels.



Panels with a shadow gap detail can easily be removed for maintenance access, panel replacement, or future refurbishments and decor changes.



DESIGN FEATURES

Counter Top Up-stand

Design layouts that have the unit fitting up to a wall can have the counter top made with a hygienic up-stand.

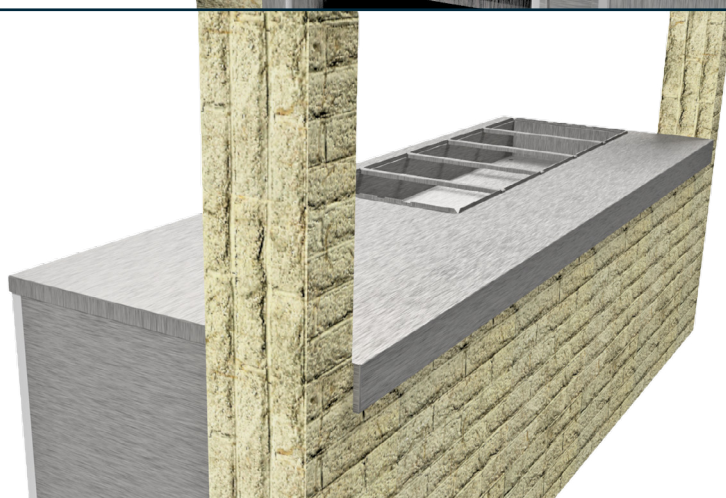
Note: When fitting between walls, counter tops are made to fit tight with a 15mm gap allowed between the main counter understructure and the wall, this ensures the body of the counter does not foul on the wall, allowing for walls running out of line and anomalies in the building structure.

Sample bainmarie section shown with special end profile up-stand, optional water faucet and double-tier kitchen pass gantry.



Serving Hatch Low Wall

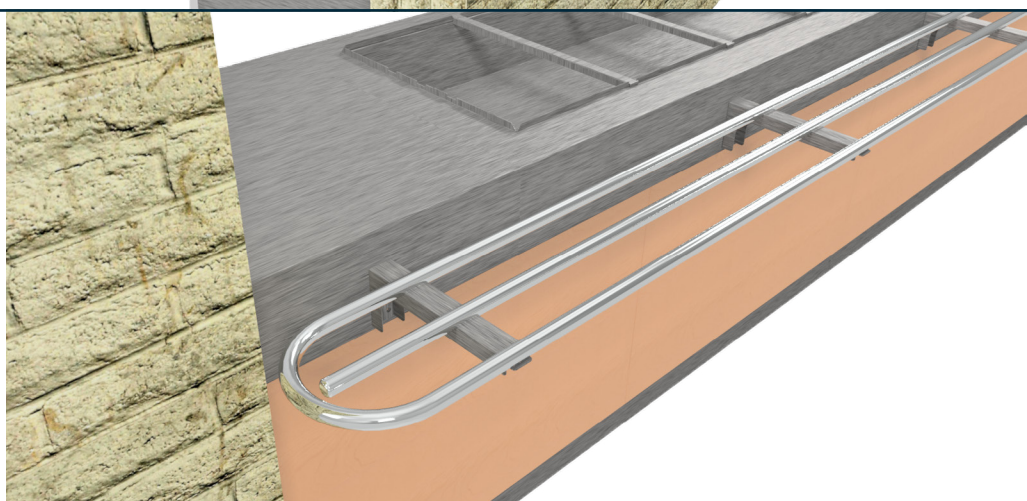
Food served from an open hatch with a roller fire safety shutter is a popular feature used in the education sector. Commonly there is a low wall. Counter-Tek units can be made to butt up to or fit over the wall.



Tray Rail / Trayslide

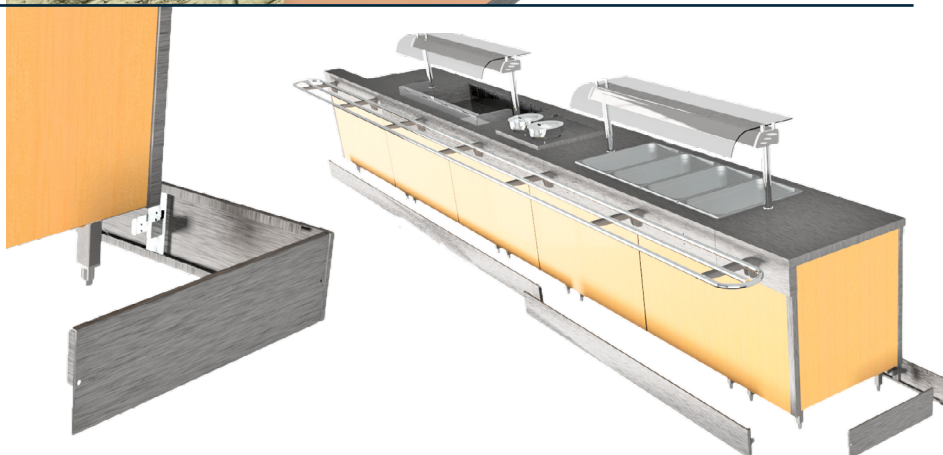
Tray rails are made from 25mm diameter bright polished stainless tube with heavy duty brackets and supports. The tray rail ends are aesthetically curved in one piece reducing risk to young children.

Trayslides made from solid stainless steel with raised ribs.



Kick Trim

Kick plates are designed to clip onto the counter legs allowing easy fitting and removal. The leg clips slide freely along the inside of the kick trim. Simply line up and push on to the legs to fit, finish off using the minimum screw fixings provided.



COUNTER TOP FLAP AND GATE

Flap and gate provides a way of entering and exiting display counters easily and safely. The flap and gate arrangement can be fitted in the middle of a counter run or on the end next to a wall. The Stainless flap has a simple catch to hold it in the upright position, and the heavy duty saloon type double gate is made to match the front panels of the counter. Gates can be fitted with or without a top flap. The robust gates ensure a safe and controlled closing of swing doors. They swiftly and reliably return the swing door to the closed position, considerably reducing noise. The double gates can also be left in the open position.

EXAMPLE OF AN IN-LINE SALOON GATE & A FIXED-TO-WALL GATE WITH FLIP UP COUNTER FLAP:



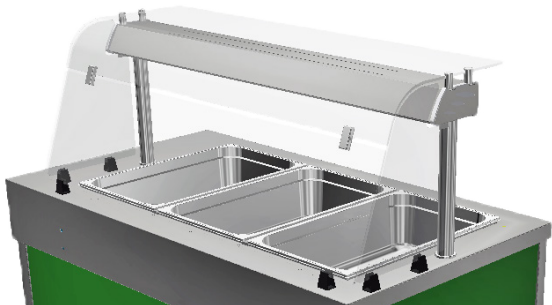
Gates can be fitted with or without a counter top flap.



Base units can be supplied fitted with or without the various accessories. (see page 4-9).

GANTRIES HEATED & NEUTRAL

Curved Glass, Open or Closed Front,
Complete with Quartz Heat Lamps or LED Illumination:



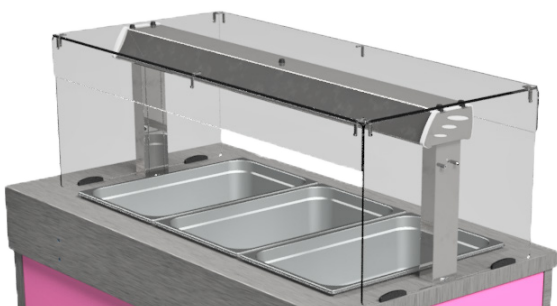
Square Glass, Open or Closed Front,
Complete with Quartz Heat Lamps or LED Illumination:



Deli Curved or Square Glass, Closed Front,
Complete with Quartz Heat Lamps or LED Illumination:



Island Curved or Square Glass, Open On Both Sides,
Complete with Quartz Heat Lamps or LED Illumination:

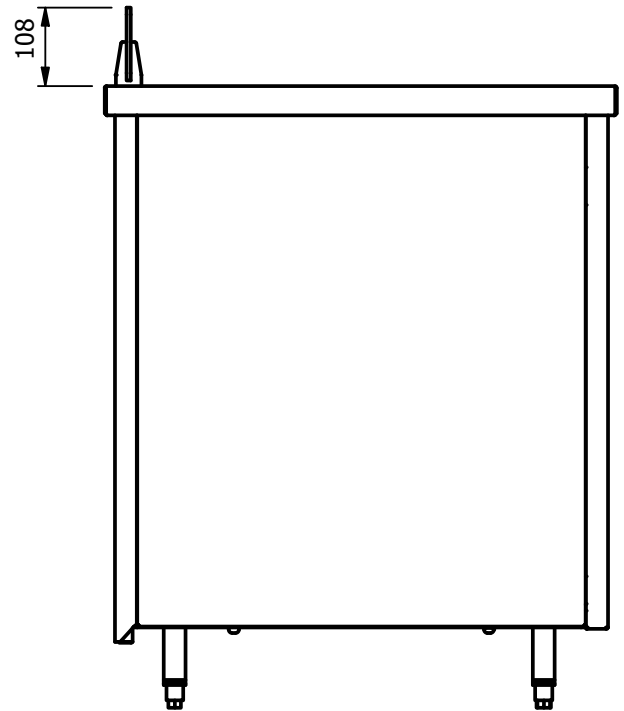


COUNTER TOP FRONT SCREENS

Optional front screens can be fitted, these are normally fitted at the front of a counter as a guard between the food being prepared/served and the customer.

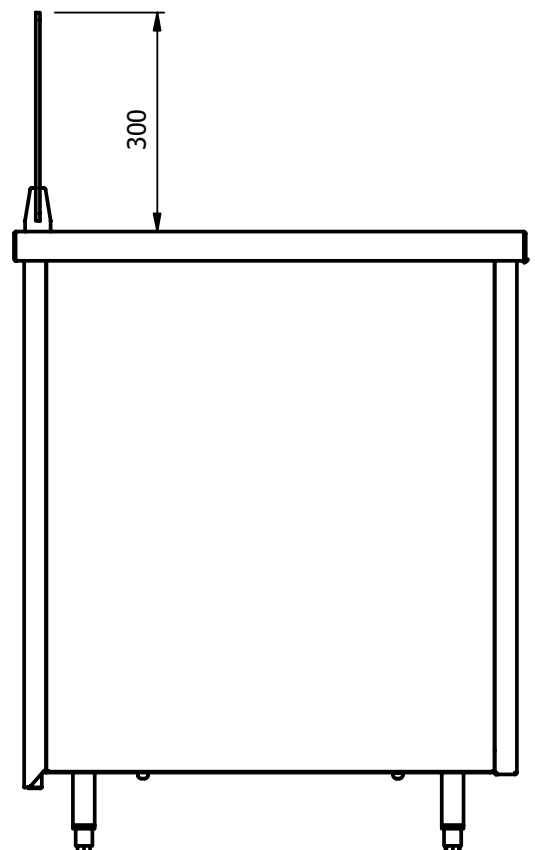
Standard 100mm High Screen

| Model | Height Above Worktop (mm) | Glass Length (mm) |
|---------|---------------------------|-------------------|
| CFS2100 | 108 | 790 |
| CFS3100 | 108 | 1118 |
| CFS4100 | 108 | 1446 |
| CFS5100 | 108 | 1774 |



Standard 300mm High Screen:

| Model | Height Above Worktop (mm) | Glass Length (mm) |
|---------|---------------------------|-------------------|
| CFS2300 | 300 | 790 |
| CFS3300 | 300 | 1118 |
| CFS4300 | 300 | 1446 |
| CFS5300 | 300 | 1774 |



THE DISABILITY DISCRIMINATION ACT (DDA)

DDA COUNTER SECTIONS

Ensure that built-in fittings allow adequate circulation space for wheelchair users and ambulant disabled people. Counters are 800mm high, with a kneehole space under to allow a wheelchair user to reach the display. Displayed items on the counter should be no further back than 600mm from the counter front. Items on shelves or in freezers should be no lower than 400mm or above 1.3m above floor level. Bars should have a lowered section at 750- 850mm and the displays on the bar should not obstruct eye contact between staff and a customer in a seated position.

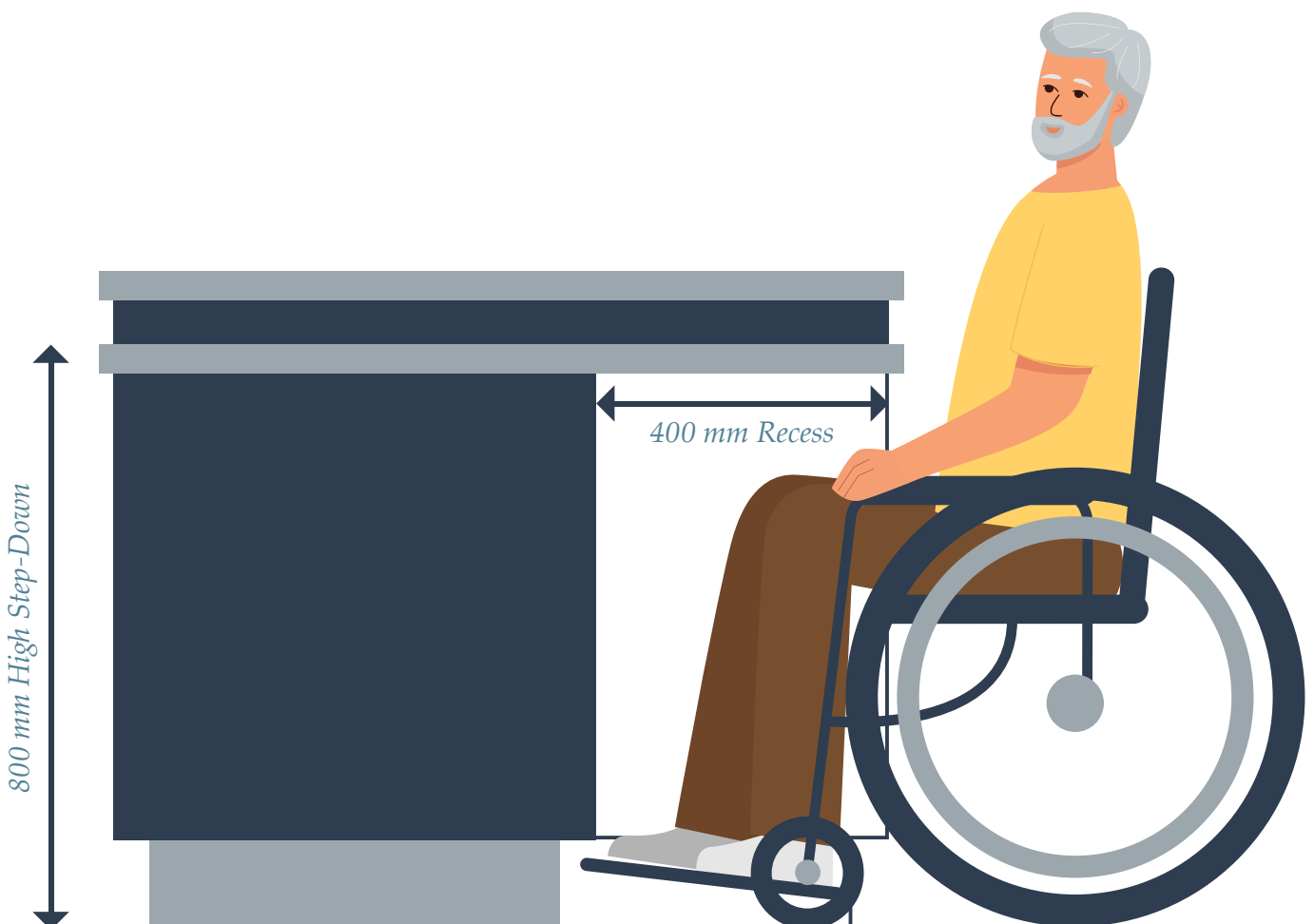
Space for wheelchairs is 1.5m x 1.5m.

PAYMENT POINTS

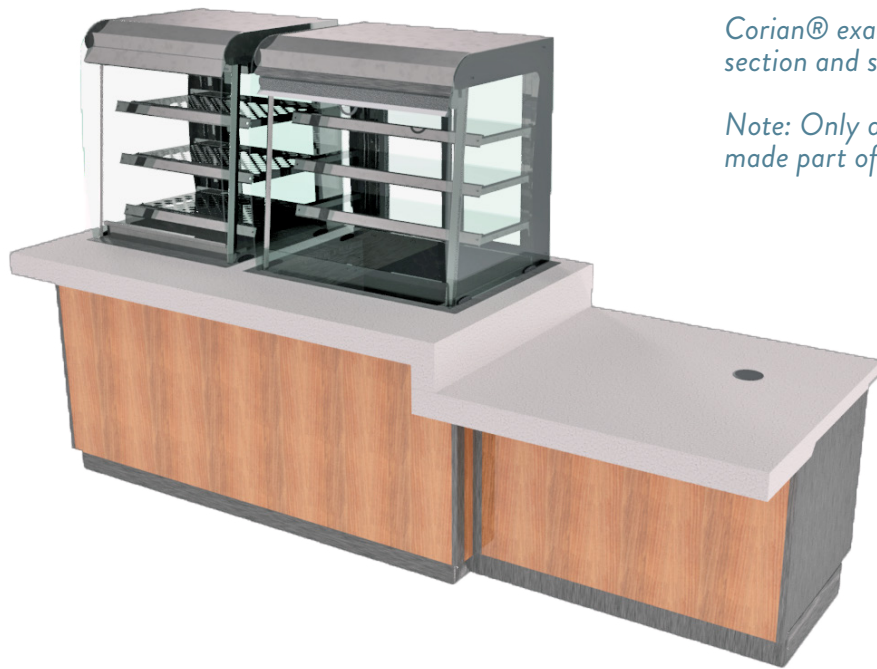
At all payment points there should be at least one section of lowered counter at a height of 800mm.

MENUS AND SIGNS

Table menus should be available in large print. Wall mounted menus and signs should be mounted between 1.05m to 1.9m and have no obstructions in front, so a person with a limited vision can stand close to the menu to read it. Text font should not be less than 25mm high and should be of sufficient contrast with the background.



STEP DOWN SECTIONS



Corian® example with step down section and square end ends.

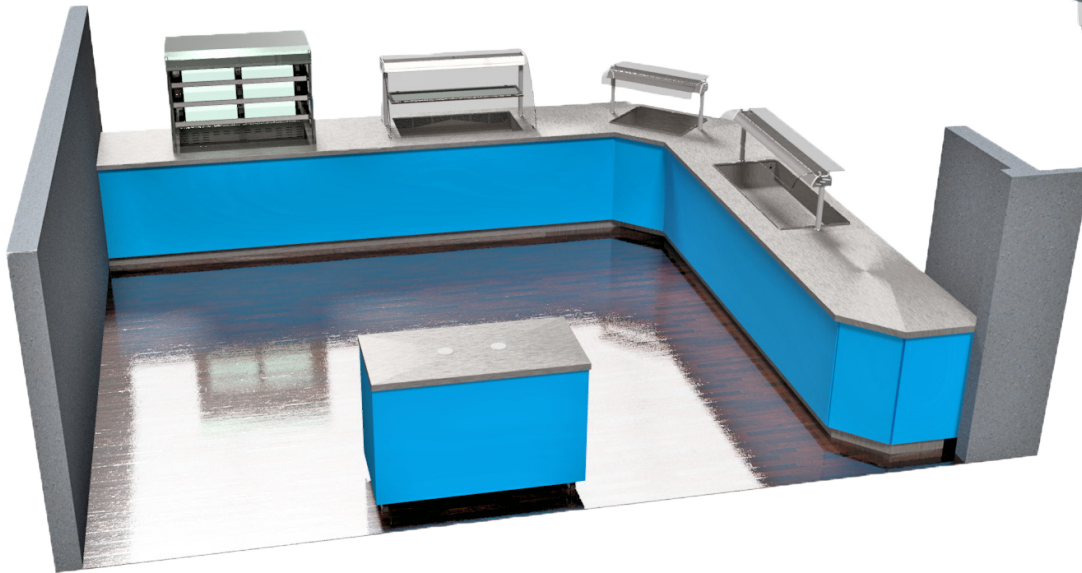
Note: Only ambient units can be made part of a step down section.

DDA COUNTER SECTION EXAMPLE:

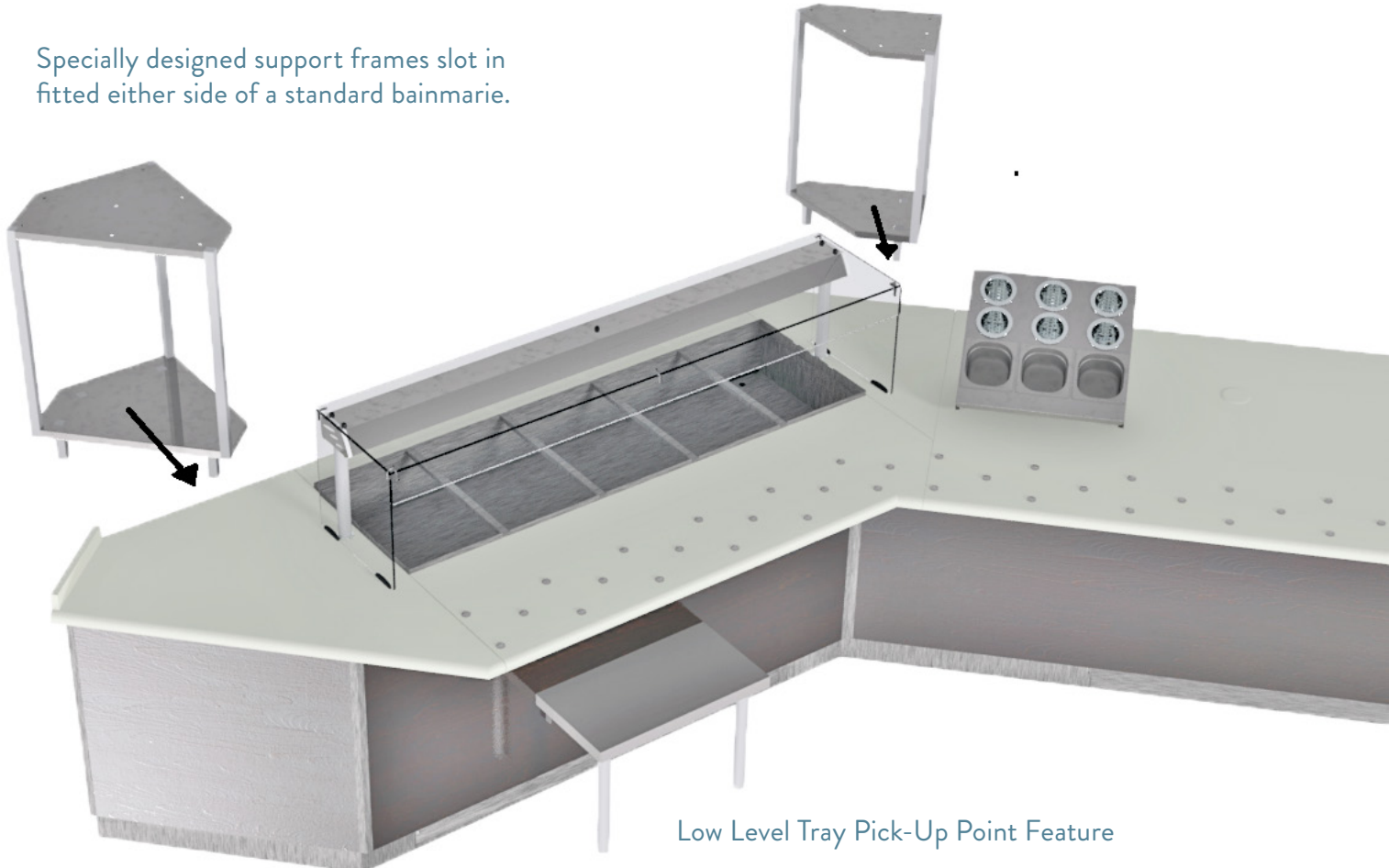


SPECIAL INFILL SUPPORTS

When awkward layouts are required specially designed fully welded support frames are fitted to the standard food display units providing a solid robust one piece construction.

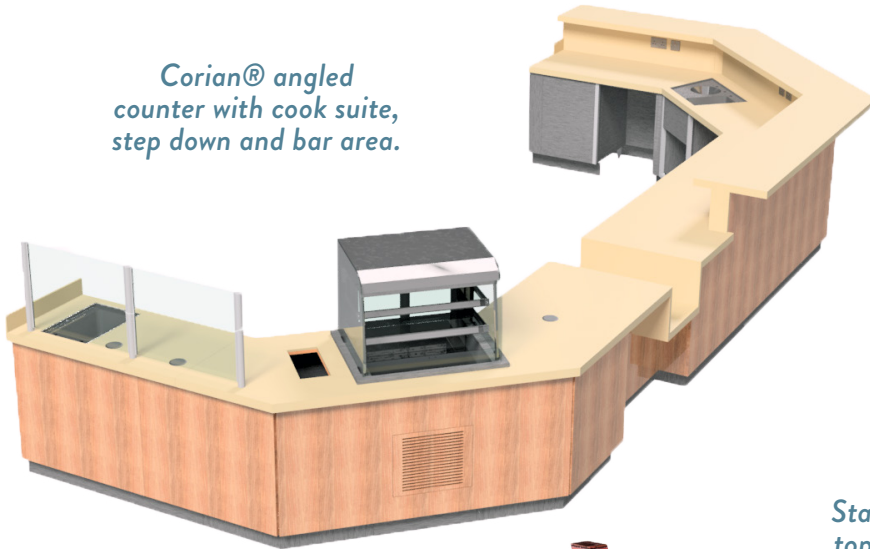


Specially designed support frames slot in fitted either side of a standard bainmarie.

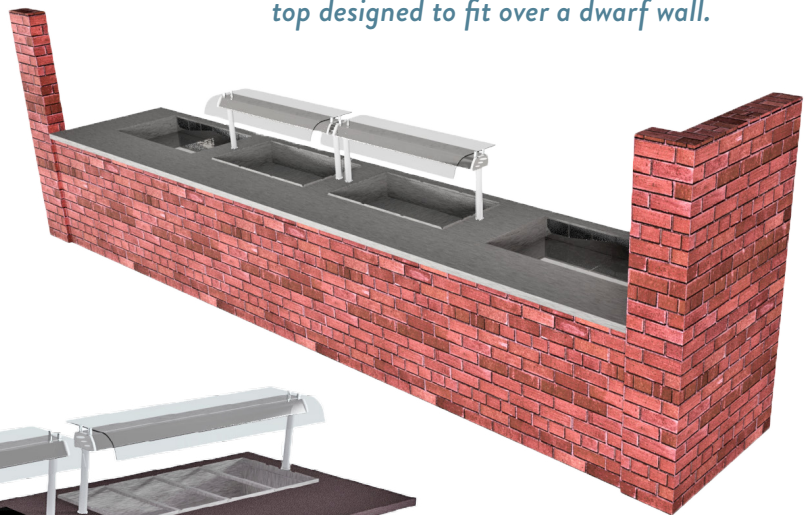


COUNTER LAYOUT EXAMPLES:

Corian® angled counter with cook suite, step down and bar area.



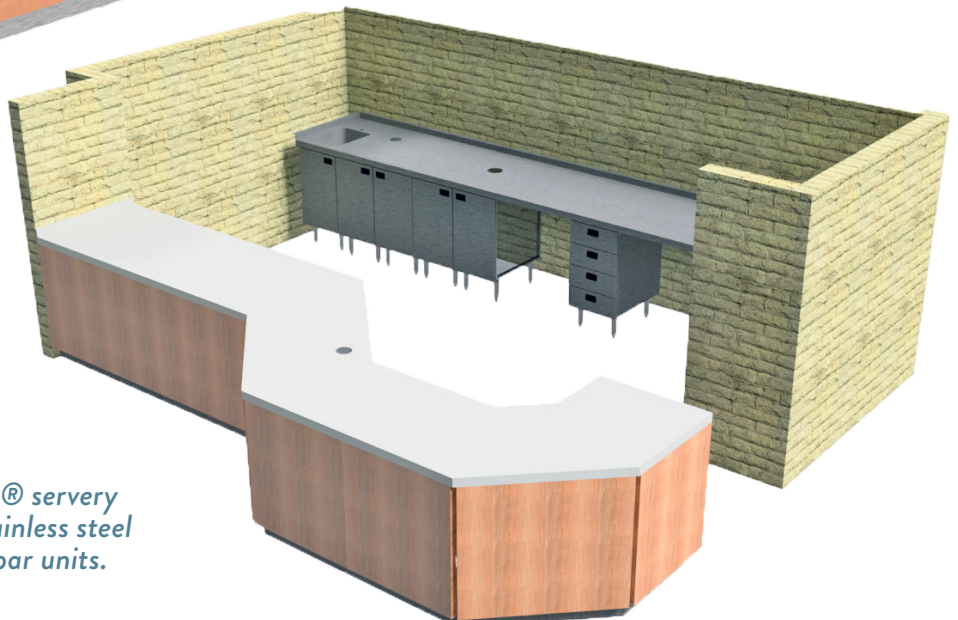
Stainless steel counter with extended top designed to fit over a dwarf wall.



Granite curved corner with special front panelling.

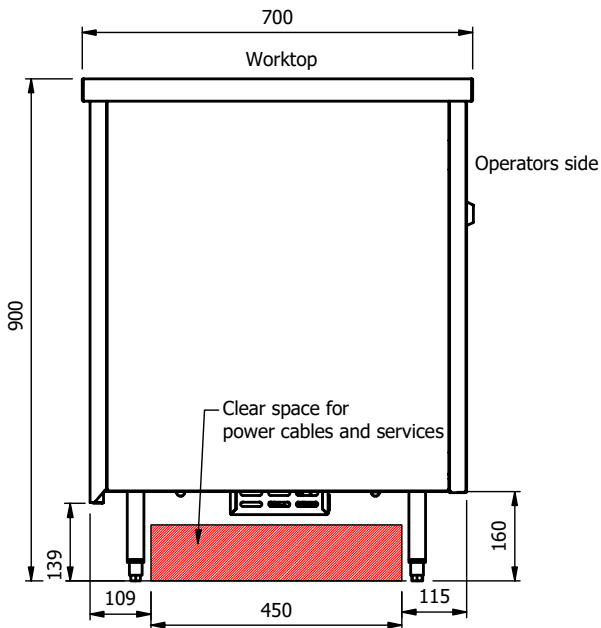


Corian® servery with Stainless steel back bar units.

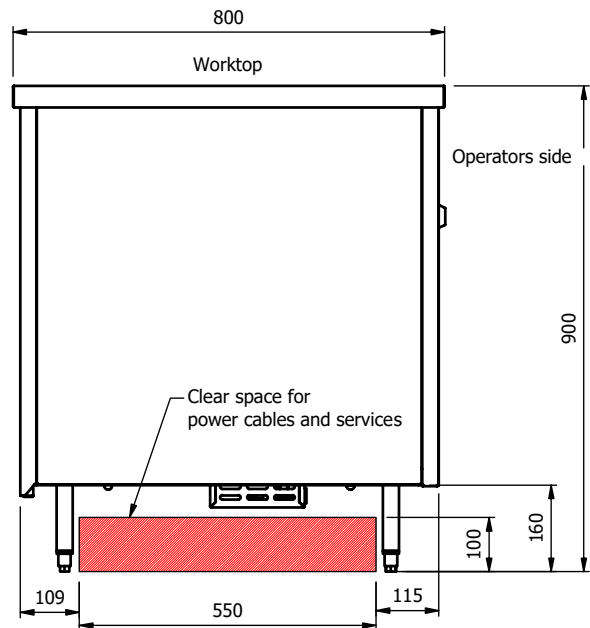


COUNTER UNIT SERVICE VOIDS

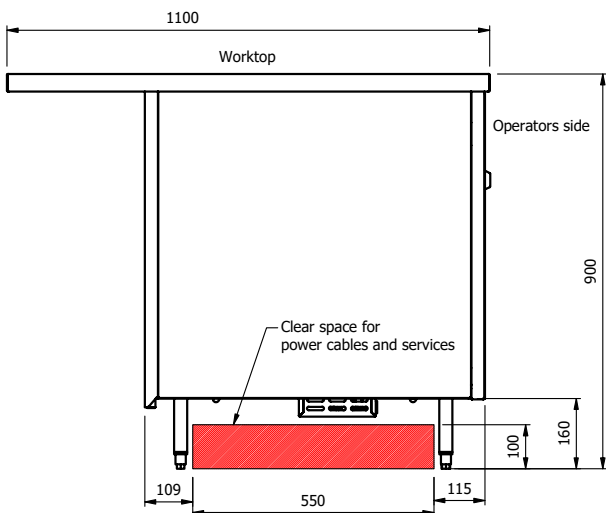
Counter ambient modules available in three standard depths 700mm, 800mm, and 1100mm.



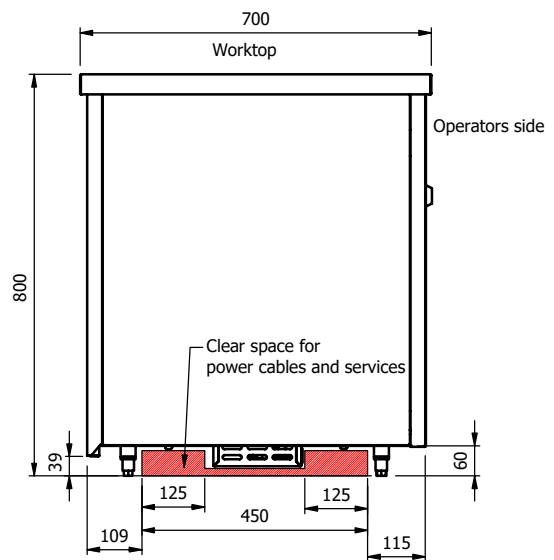
700mm deep units have a service space of 450mm x 100mm at floor level.



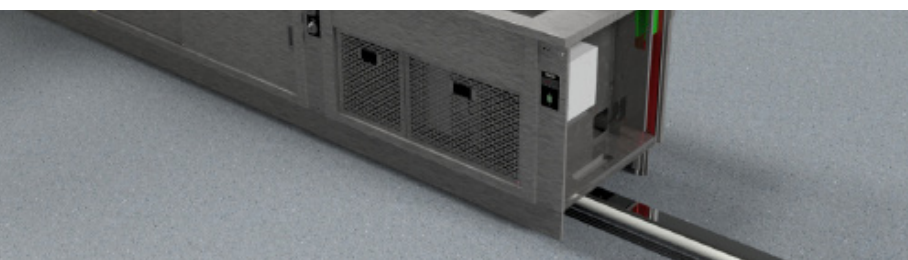
800mm deep units have a service space of 550mm x 100mm at floor level.



Extended top units have a service space of 550mm x 100mm at floor level.



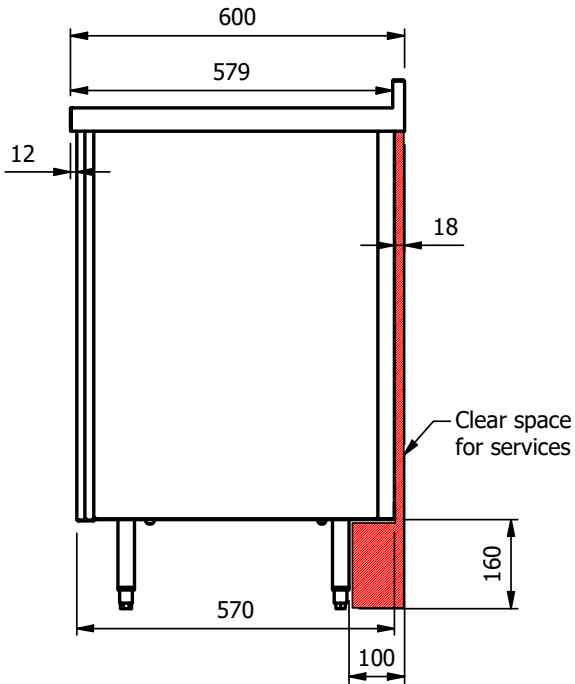
Standard Height: 900mm (other options available, min height: 800mm)



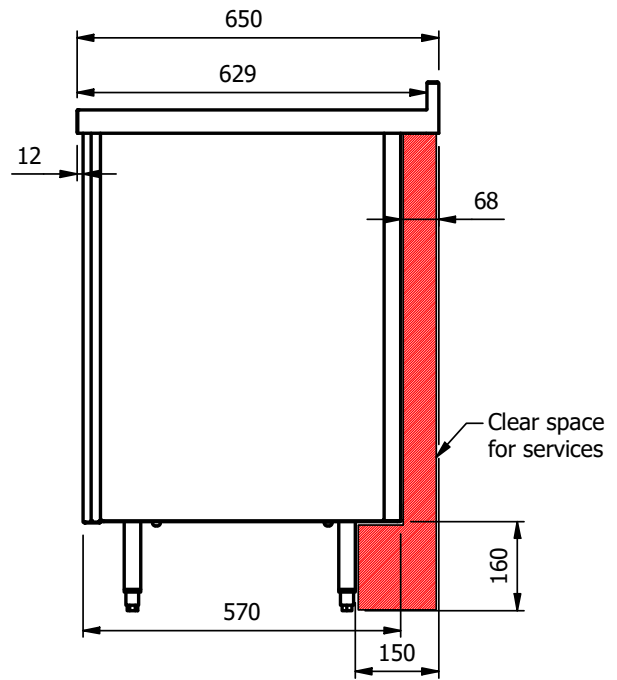
Service Access Example:
 Note: Careful consideration must be taken to allow for any on-site service pipes and cables. Services are run underneath, any bespoke requirements must be stated with an order.

BACK BAR UTILITY UNIT SERVICE VOIDS

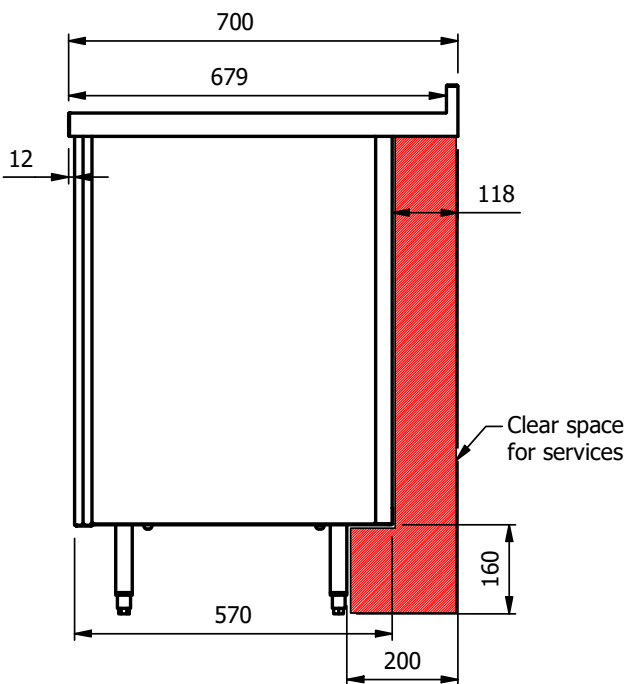
Counter ambient modules designed to be fitted against a rear wall (back bar type) are available in three standard depths 600mm, 650mm, and 700mm.



600mm deep units have a rear void space of 18mm from the wall and a space of 100mm at low level.



650mm deep units have a rear void space of 68mm from the wall and a space of 150mm at low level.



700mm deep units have a rear void space of 118mm from the wall and a space of 200mm at low level.

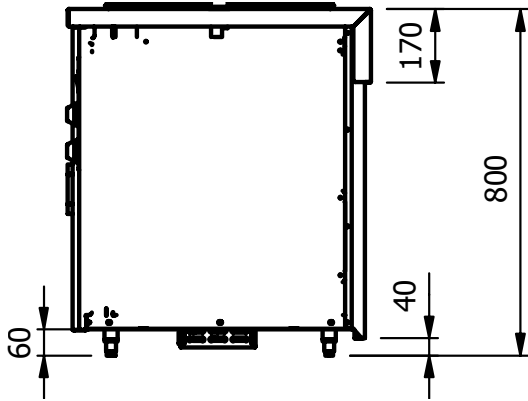


700mm deep back bar example
 Note: Careful consideration must be taken to allow for any on-site service pipes and cables. This is especially important on 600mm deep units where there is a restriction of 18mm at the rear. Services can be run at low level and special access holes can be made up through the base of a unit to link up to a sink for example. Any bespoke requirements must be stated with an order.

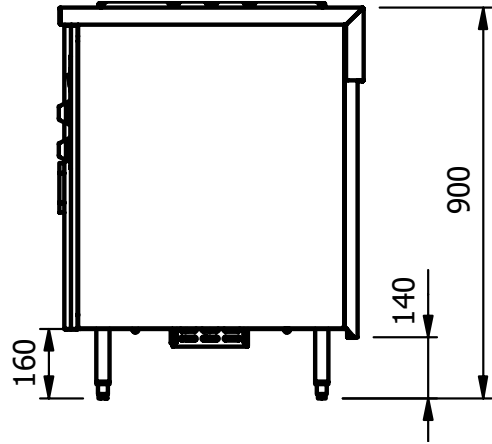
LOW LEVEL UNITS KICK PLATE GAP

Stainless Steel Tops

Minimum height 800mm with a small kick plate

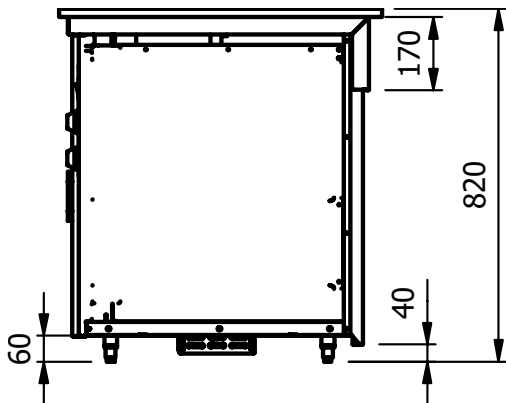


Standard height 900mm with a standard size kick plate

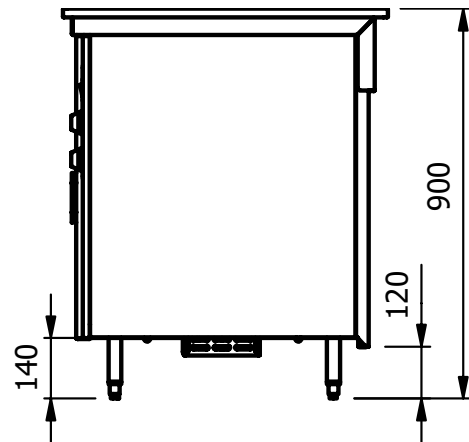


Granite Tops

Minimum height 820mm with a small kick plate

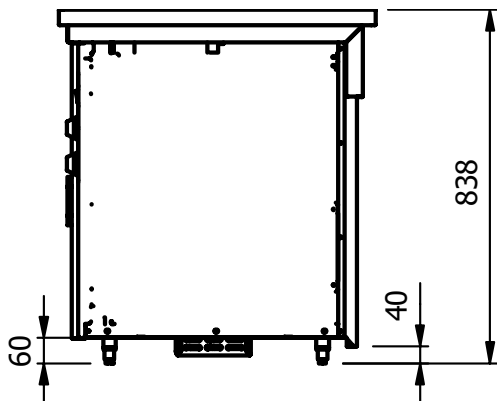


Standard height 900mm with a 20mm lower kick plate

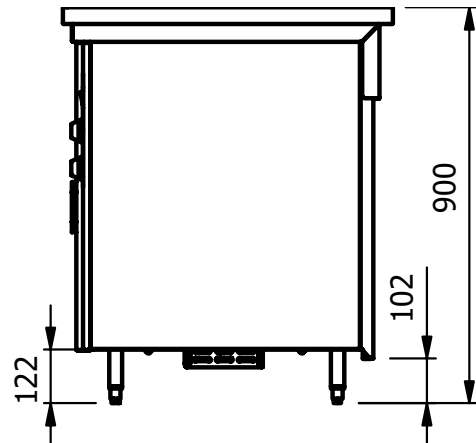


Corian Tops

Minimum height 838mm with a small kick plate



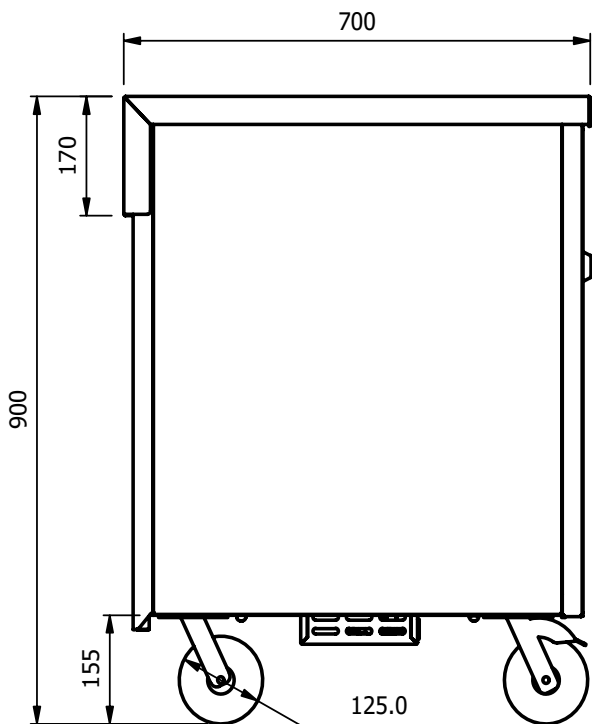
Standard height 900mm with a 38mm lower kick plate



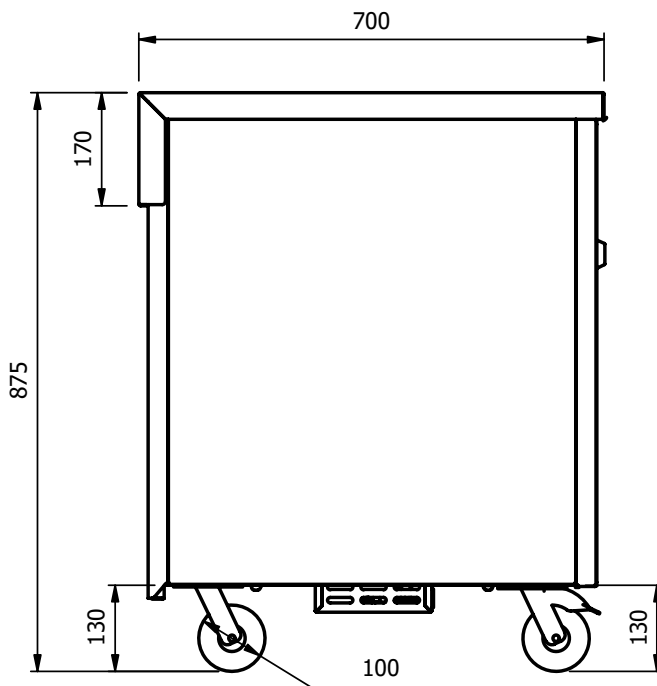
COUNTER MODELS FITTED WITH CASTORS

Counter units can be made mobile, fitted with four heavy duty castors, two fitted with brakes. There are three standard types: 125mm, 100mm and 75mm diameter. Offering counter top heights of 900mm, 875mm, or 850mm.

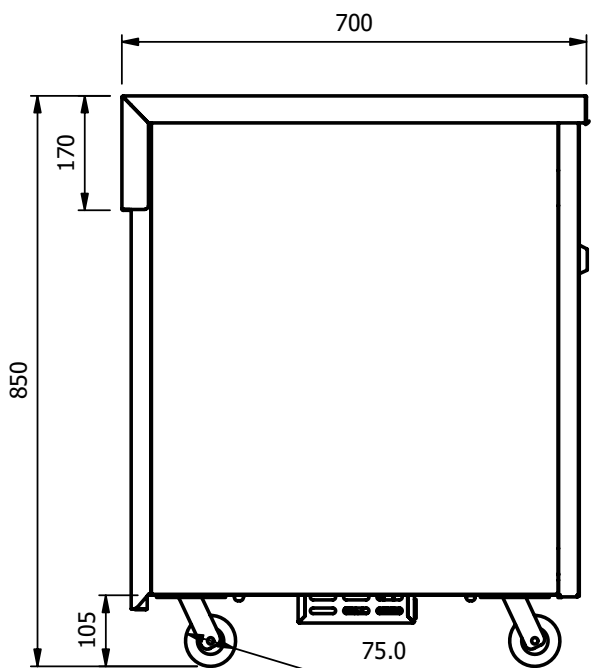
900mm high units with 125mm dia wheels
(This is the standard height):



875mm high units with 100mm dia wheels:



850mm high units with 105mm dia wheels:



Standard 900mm high example with 125mm dia wheels:



MOBILE UNITS

Each counter section is normally fitted with adjustable for height feet for easy installation and levelling off, alternatively standalone counter units can be made mobile with castors. The castors can simply be fitted on each corner or can be inset with a kick trim in front with a 20mm gap to the floor. The kick trim on mobile units would normally only be fitted on the front and ends, the operators side is left open for access to the brakes. When mobile units with a removable kick trim all round are required, then the counter units must be a minimum of 800mm deep to ensure there is no issue with stability.

Mobile units with no kick plate fitted open access all round



Mobile units with removable kick plate on three sides Operators side left open to access brakes.



Mobile units with removable kick plate all round:

Note: With regard to stability this option is only available on counter models with a minimum depth of 800mm.



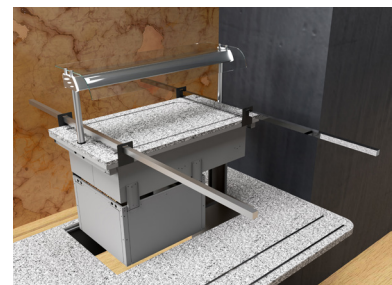
PRODUCT RANGE

BASE UNITS WITH CORIAN®, SOLID-SURFACE COUNTER TOPS

Composite, solid-surface topped counters such as *Corian®*, utilise the extensive range of *Moffat Drop-In* displays and *Roll-under* hot cupboards. The robust pre-engineered base units are constructed in stainless steel and are designed ready to be integrated with any of the models from the extensive *Moffat Drop-In & Roll Under, Hot-Cupboard* range.

There are three basic types of base unit:

1. Base units made to suit refrigerated displays models with air flow vents below.
2. Base units with ambient storage under.
3. Base units made with a void space where a roll under hot cupboard can be placed.



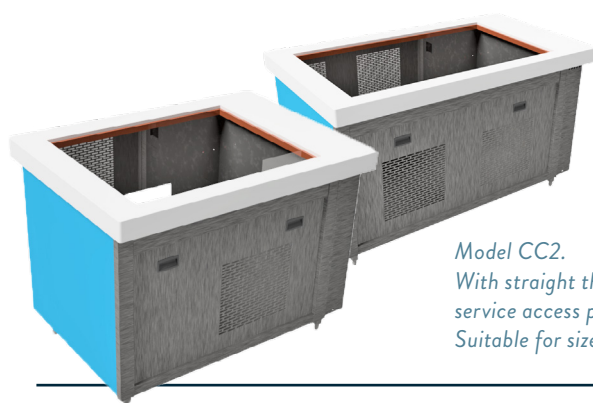
Base Units Made To Suit Refrigerated Displays Models:

(With one 13amp socket for the drop-in display).

Models CC3, CC4, & CC5.

With vents and lift-out service access panels on one side.

Suitable for sizes 3, 4 and 5 refrigerated models.



Model CC2.

With straight through ventilation and lift-out service access panels on both sides.

Suitable for size 2 refrigerated models.

| Models no doors | Weight (kg) | Dimensions (LxDxHmm) |
|-----------------|-------------|----------------------|
| CC2 | 65 | 1177 x 850 x 900 |
| CC3 | 80 | 1504 x 850 x 900 |
| CC4 | 95 | 1832 x 850 x 900 |
| CC5 | 110 | 2160 x 850 x 900 |

Base Units With Ambient Storage Under:

(With one 13amp socket for the drop-in display).

Models CA2D, CA3D, CA4D, & CA5D.

With ambient, storage under. Complete with sliding doors. Suitable for heated or ambient display models.

Models CA2, CA3, CA4, & CA5.

With open, ambient, storage under. Suitable for heated display models.



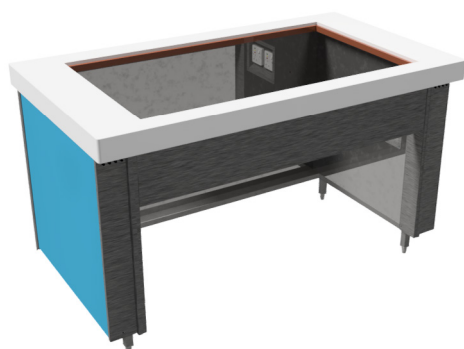
| Models with doors | Models open under | Weight (kg) | Dimensions (LxDxHmm) |
|-------------------|-------------------|-------------|----------------------|
| CA2D | CA2 | 65 | 1177 x 850 x 900 |
| CA3D | CA3 | 80 | 1504 x 850 x 900 |
| CA4D | CA4 | 95 | 1832 x 850 x 900 |
| CA5D | CA5 | 110 | 2160 x 850 x 900 |

Base Units Made With A Void Space Where A Roll Under Hot Cupboard Can Be Placed:

(With two 13amp sockets. 1 for the drop-in display and 1 for the roll-under cupboard).

Moffat roll-under cupboards allow a free space of 15mm all round for easy slide in under the counter

Models CV2, CV3, CV4, & CV5.



| Models with doors | Weight (kg) | Dimensions (LxDxHmm) | Void Space (LxDxHmm) |
|-------------------|-------------|----------------------|----------------------|
| CV2 | 60 | 1177 x 850 x 900 | 900 x 675 x 612 |
| CV3 | 70 | 1504 x 850 x 900 | 1228 x 675 x 612 |
| CV4 | 80 | 1832 x 850 x 900 | 1556 x 675 x 612 |
| CV5 | 190 | 2160 x 850 x 900 | 1884 x 675 x 612 |

BAINMARIE & HOT CUPBOARD



Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.



Model CHB3

| Model | Weight (kg) | Dimensions (LxDxHmm) | Capacity (1/1 GN) | Bainmarie (Kw) | Hot Cupboard (Kw) | Power Rating (Total kw) | Power Rating with a Gantry (kw) |
|-------|-------------|----------------------|-------------------|----------------|-------------------|-------------------------|---------------------------------|
| CHB2 | 65 | 947 x 700 x 900 | 2 | 1.5 | 0.9 | 2.4 / 13amp | 2.62 / 13amp |
| CHB3 | 81 | 1275 x 700 x 900 | 3 | 2.0 | 0.9 | 2.9 / 13amp | 3.34 / 16amp |
| CHB4 | 100 | 1603 x 700 x 900 | 4 | 2.0 | 0.9 | 2.9 / 13amp | 3.56 / 16amp |
| CHB5 | 118 | 1931 x 700 x 900 | 5 | 2.2 | 1.5 | 3.7 / 32amp | 4.58 / 32amp |

GANTRY OPTIONS

Curved glass, open or closed front, complete with quartz heat lamps:



| Open Front + Sneeze Screen | Closed Front + Glass Ends | Height Above Worktop (mm) | No. of 220w Lamps | Gantry Power Rating (kw) |
|----------------------------|---------------------------|---------------------------|-------------------|--------------------------|
| CQG2 | CQG2F | 405 | 1 | 0.22 |
| CQG3 | CQG3F | 405 | 2 | 0.44 |
| CQG4 | CQG4F | 405 | 3 | 0.66 |
| CQG5 | CQG5F | 405 | 4 | 0.88 |

Square glass, open or closed front, complete with quartz heat lamps:



| Open Front + Sneeze Screen | Closed Front + Glass Ends | Height Above Worktop (mm) | No. of 220w Lamps | Gantry Power Rating (kw) |
|----------------------------|---------------------------|---------------------------|-------------------|--------------------------|
| CQG2SL | CQG2SLF | 405 | 1 | 0.22 |
| CQG3SL | CQG3SLF | 405 | 2 | 0.44 |
| CQG4SL | CQG4SLF | 405 | 3 | 0.66 |
| CQG5SL | CQG5SLF | 405 | 4 | 0.88 |

Deli curved or square glass, closed front, complete with quartz heat lamps:



Note: The deli gantry glass mid shelf is only heated from the lamps above.

| Curved Glass | Square Glass | Height Above Worktop (mm) | No. of 220w Lamps | Gantry Power Rating (kw) |
|--------------|--------------|---------------------------|-------------------|--------------------------|
| CQG2D | CQG2DSL | 538 | 1 | 0.22 |
| CQG3D | CQG3DSL | 538 | 2 | 0.44 |
| CQG4D | CQG4DSL | 538 | 3 | 0.66 |
| CQG5D | CQG5DSL | 538 | 4 | 0.88 |

Island curved or square glass, open on both sides, complete with quartz heat lamps:



| Curved Glass | Square Glass | Height Above Worktop (mm) | No. of 220w Lamps | Gantry Power Rating (kw) |
|--------------|--------------|---------------------------|-------------------|--------------------------|
| CQG2i | CQG2iSL | 405 | 1 | 0.22 |
| CQG3i | CQG3iSL | 405 | 2 | 0.44 |
| CQG4i | CQG4iSL | 405 | 3 | 0.66 |
| CQG5i | CQG5iSL | 405 | 4 | 0.88 |

Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).

HOT TOP & HOT CUPBOARD



Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.



Model CHT3

| Model | Weight (kg) | Dimensions (LxDxHmm) | Capacity (l/GN) | Hot Plates (kw) | Hot Cupboard (kw) | Power Rating (Total kw) | Power Rating with a Gantry (kw) |
|-------|-------------|----------------------|-----------------|-----------------|-------------------|-------------------------|---------------------------------|
| CHT2 | 68 | 947 x 700 x 900 | 2 | 2 x 0.18 | 0.9 | 1.26 / 13amp | 1.48/ 13amp |
| CHT3 | 95 | 1275 x 700 x 900 | 3 | 3 x 0.18 | 1.5 | 2.04/ 13amp | 2.48 / 13amp |
| CHT4 | 120 | 1603 x 700 x 900 | 4 | 4 x 0.18 | 1.5 | 2.22 / 13amp | 2.88 / 13amp |
| CHT5 | 145 | 1931 x 700 x 900 | 5 | 5 x 0.18 | 1.9 | 2.80 / 13amp | 3.68 / 16amp |

GANTRY OPTIONS

Curved glass, open or closed front, complete with quartz heat lamps:



| Open Front + Sneeze Screen | Closed Front + Glass Ends | Height Above Worktop (mm) | No. of 220w Lamps | Gantry Power Rating (kw) |
|----------------------------|---------------------------|---------------------------|-------------------|--------------------------|
| CQG2 | CQG2F | 405 | 1 | 0.22 |
| CQG3 | CQG3F | 405 | 2 | 0.44 |
| CQG4 | CQG4F | 405 | 3 | 0.66 |
| CQG5 | CQG5F | 405 | 4 | 0.88 |

Square glass, open or closed front, complete with quartz heat lamps:



| Open Front + Sneeze Screen | Closed Front + Glass Ends | Height Above Worktop (mm) | No. of 220w Lamps | Gantry Power Rating (kw) |
|----------------------------|---------------------------|---------------------------|-------------------|--------------------------|
| CQG2SL | CQG2SLF | 405 | 1 | 0.22 |
| CQG3SL | CQG3SLF | 405 | 2 | 0.44 |
| CQG4SL | CQG4SLF | 405 | 3 | 0.66 |
| CQG5SL | CQG5SLF | 405 | 4 | 0.88 |

Deli curved or square glass, closed front, complete with quartz heat lamps:



Note: The deli gantry glass mid shelf is only heated from the lamps above.

| Curved Glass | Square Glass | Height Above Worktop (mm) | No. of 220w Lamps | Gantry Power Rating (kw) |
|--------------|--------------|---------------------------|-------------------|--------------------------|
| CQG2D | CQG2DSL | 538 | 1 | 0.22 |
| CQG3D | CQG3DSL | 538 | 2 | 0.44 |
| CQG4D | CQG4DSL | 538 | 3 | 0.66 |
| CQG5D | CQG5DSL | 538 | 4 | 0.88 |

Island curved or square glass, open on both sides, complete with quartz heat lamps:



| Curved Glass | Square Glass | Height Above Worktop (mm) | No. of 220w Lamps | Gantry Power Rating (kw) |
|--------------|--------------|---------------------------|-------------------|--------------------------|
| CQG2i | CQG2iSL | 405 | 1 | 0.22 |
| CQG3i | CQG3iSL | 405 | 2 | 0.44 |
| CQG4i | CQG4iSL | 405 | 3 | 0.66 |
| CQG5i | CQG5iSL | 405 | 4 | 0.88 |

Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).

COMBINED BAINMARIE & HOT TOP



Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional. These models have a full size hotcupboard with a combination of Bainmarie well and glass Hot Tops.



Note: the Bainmarie well will always be fitted on the operators right hand side.

| Model Size | Model Code | Weight (kg) | Dimensions (LxDxHmm) | Capacity (1/1 GN) | Bainmarie (kw) | Hot Plates (kw) | Power Rating (Total kw) | Power Rating with a Gantry (kw) |
|------------|------------|-------------|----------------------|-------------------|----------------|-----------------|-------------------------|---------------------------------|
| Size 2 | CHB1HT1 | 68 | 947 x 700 x 900 | 2 | 0.75 | 1 x 0.18 | 1.83 / 13amp | 2.05 / 13amp |
| Size 3 | CHB1HT2 | 95 | 1275 x 700 x 900 | 3 | 0.75 | 2 x 0.18 | 2.61 / 13amp | 3.05 / 16amp |
| | CHB2HT1 | 95 | 1275 x 700 x 900 | 3 | 1.5 | 1 x 0.18 | 3.18 / 16amp | 3.62 / 16amp |
| Size 4 | CHB1HT3 | 120 | 1603 x 700 x 900 | 4 | 0.75 | 3 x 0.18 | 2.79 / 13amp | 3.45 / 16amp |
| | CHB2HT2 | 120 | 1603 x 700 x 900 | 4 | 1.5 | 2 x 0.18 | 3.36 / 16amp | 4.02 / 32amp |
| | CHB3HT1 | 120 | 1603 x 700 x 900 | 4 | 2.0 | 1 x 0.18 | 3.68 / 32amp | 4.34 / 32amp |
| Size 5 | CHB1HT4 | 145 | 1931 x 700 x 900 | 5 | 0.75 | 4 x 0.18 | 3.37 / 16amp | 4.25 / 32amp |
| | CHB2 HT3 | 145 | 1931 x 700 x 900 | 5 | 1.5 | 3 x 0.18 | 3.94 / 32amp | 4.82 / 32amp |
| | CHB3HT2 | 145 | 1931 x 700 x 900 | 5 | 2.0 | 2 x 0.18 | 4.26 / 32amp | 5.14 / 32amp |
| | CHB4HT1 | 145 | 1931 x 700 x 900 | 5 | 2.0 | 1 x 0.18 | 4.08 / 32amp | 4.96 / 32amp |

GANTRY OPTIONS

(see pages 28-29 for standard heated gantry options)



Model CHB1HT1



Model CHB1HT2



Model CHB2HT1



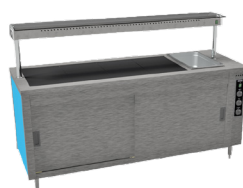
Model CHB1HT3



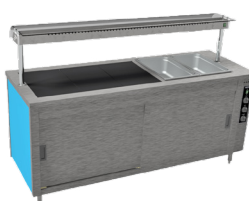
Model CHB2HT2



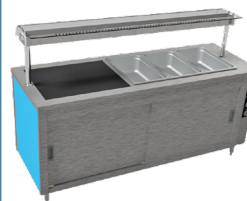
Model CHB3HT1



Model CHB1HT4



Model CHB2HT3



Model CHB3HT2



Model CHB4HT1

Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).



HOT CUPBOARD

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.



Model CHC3

| Model | Weight (kg) | Dimensions (LxDxHmm) | Capacity (l/ GN) | Power Rating (Total Kw) |
|-------|-------------|----------------------|------------------|-------------------------|
| CHC2 | 63 | 947 x 700 x 900 | 2 | 0.90 / 13amp |
| CHC3 | 78 | 1275 x 700 x 900 | 3 | 1.50 / 13amp |
| CHC4 | 95 | 1603 x 700 x 900 | 4 | 1.50 / 13amp |
| CHC5 | 111 | 1931 x 700 x 900 | 5 | 1.90 / 13amp |

DRAWERS UNIT

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional. These models do not have a void space, where no void is required these units can be used together with other counter sections saving space.



Model CDS

| Model | Weight (kg) | Dimensions (LxDxHmm) |
|-------|-------------|----------------------|
| CDS | 35 | 518 x 700 x 900 |
| CDSL | 35 | 518 x 700 x 900 |

With locks -->

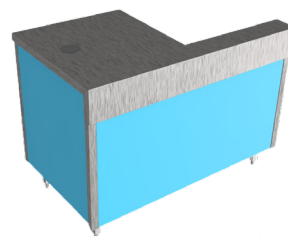
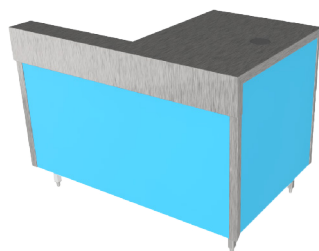


CASHIER SECTION

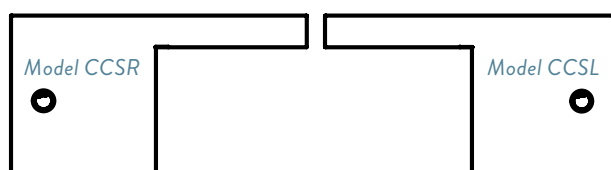
Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional. These models have a cable port in the worktop to allow cables access through to the double power socket and data port.



Model CCSR



Model CCSL



| Model | Weight (kg) | Dimensions (LxDxHmm) | Power Rating (Total Kw) |
|-------|-------------|----------------------|-------------------------|
| CCSR | 55 | 1275 x 700 x 900 | 2.9 / 13amp |
| CCSL | 55 | 1275 x 700 x 900 | 2.9 / 13amp |

Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).



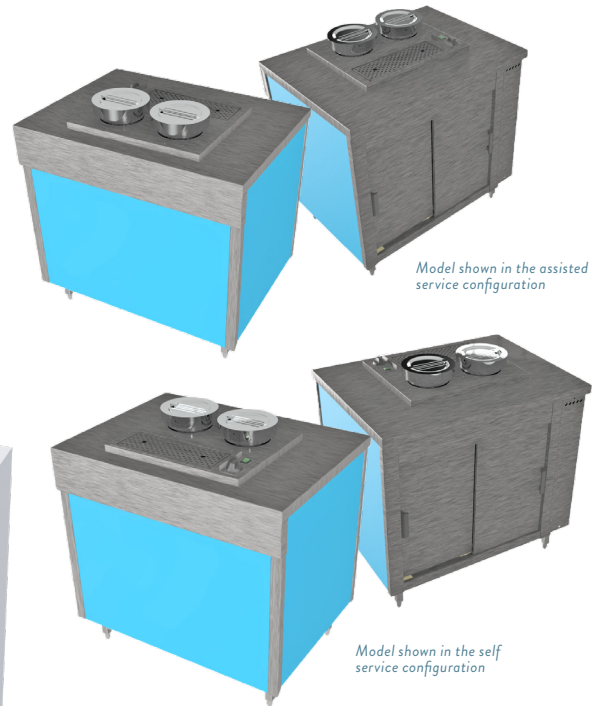
SOUP STATION

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

The soup station unit can be fitted in either the assisted service position with the drip tray on the operators side or alternatively set up as self service with the drip tray on the customers side.

Complete with two removable 4litre pots wit lids.

| Model | Weight (kg) | Dimensions (LxDxHmm) | Capacity (Plates) | Power Rating (Total Kw) |
|-------|-------------|----------------------|-------------------|-------------------------|
| CSS2 | 70 | 947 x 700 x 996 | 2 x 4lt | 0.70 |



CARVERY

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional. Designed specifically for a carvery type food service with a hot cupboard, over head heated gantry, integrated twin spiked carvery pads, three 1/3 and two 1/6 bainmarie type containers for veg sauces etc, and a pop up heated plate dispenser. The hot cupboard is fitted with Moffat's sahara fan heating cell. The energy efficient carvery pads, bainmarie and hot cupboard work in sync. Residual heat from the hot cupboard is used to compliment the spiked pads and bainmarie heating element. Controlled by a 30° to 110° thermostat. The pop up plates system has a multi spring floating platform, lift off top plate and the next one automatically moves up into position. Designed for the storage and dispensing of any size or shape of plate, be it round, oval, square or designer shape, that can fit within a 305mm (12") square. Cupboards with sliding doors. Fully insulated robust stainless-steel construction.



| Model | Gantry Type | Weight (kg) | Dimensions (LxDxHmm) | Power Rating (Total Kw) |
|--------|-------------|-------------|----------------------|-------------------------|
| CCS4 | Curved | 120 | 1603 x 700 x 1454 | 2.9 / 13amp |
| CCS4SL | Square | 120 | 1603 x 700 x 1437 | 2.9 / 13amp |

Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).



REFRIGERATED DISPLAY (3 TIER)

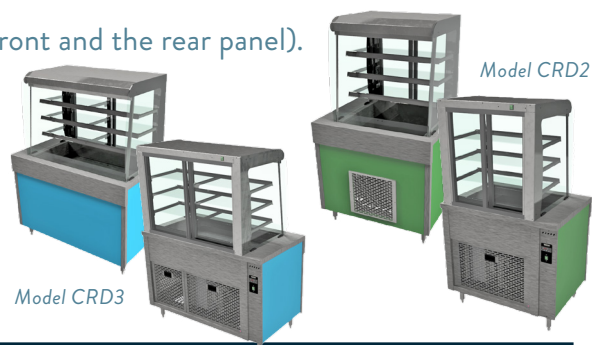
Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

Curved glass, open or full glass front, complete with LED illumination and rear sliding doors:

Note: Size 3, 4, & 5, models have venting on one side.

Size 2 models have straight through ventilation (a vent on the front and the rear panel).

| Model | Models with front glass | Weight (kg) | Dimensions (L x D x H mm) | Power Rating (Total kw) |
|-------|-------------------------|-------------|---------------------------|-------------------------|
| CRD2 | CRD2F | 115 | 947 x 700 x 1650 | 1.50 / 13amp |
| CRD3 | CRD3F | 160 | 1275 x 700 x 1650 | 1.70 / 13amp |
| CRD4 | CRD4F | 205 | 1603 x 700 x 1650 | 1.70 / 13amp |
| CRD5 | CRD5F | 250 | 1931 x 700 x 1650 | 1.70 / 13amp |

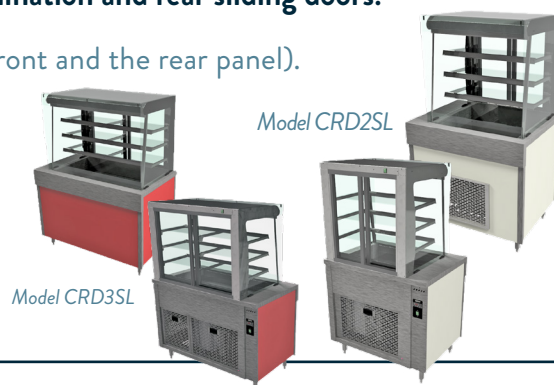


Square glass, open or full glass front, complete with LED illumination and rear sliding doors:

Note: Size 3, 4, & 5, models have venting on one side.

Size 2 models have straight through ventilation (a vent on the front and the rear panel).

| Model | Models with front glass | Weight (kg) | Dimensions (L x D x H mm) | Power Rating (Total kw) |
|--------|-------------------------|-------------|---------------------------|-------------------------|
| CRD2SL | CRD2SLF | 115 | 947 x 700 x 1655 | 1.50 / 13amp |
| CRD3SL | CRD3SLF | 160 | 1275 x 700 x 1655 | 1.70 / 13amp |
| CRD4SL | CRD4SLF | 205 | 1603 x 700 x 1655 | 1.70 / 13amp |
| CRD5SL | CRD5SLF | 250 | 1931 x 700 x 1655 | 1.70 / 13amp |



Models with controls on the front and a solid stainless steel back, curved or square glass, complete with LED illumination:

Note: Size 3, 4, & 5, models have venting on one side, the front and can be sited against a rear wall. Size 2 models must have a minimum air space of 100mm when placed against a rear wall as they have straight through vents.

| Curved Glass (Height: 1650) | Square Glass (Height: 1655) | Weight (kg) | Dimensions (L x D x H mm) | Power Rating (Total kw) |
|-----------------------------|-----------------------------|-------------|---------------------------|-------------------------|
| CRD2FC | CRD2SLFC | 115 | 947 x 700 | 1.50 / 13amp |
| CRD3FC | CRD3SLFC | 160 | 1275 x 700 | 1.70 / 13amp |
| CRD4FC | CRD4SLFC | 205 | 1603 x 700 | 1.70 / 13amp |
| CRD5FC | CRD5SLFC | 250 | 1931 x 700 | 1.70 / 13amp |

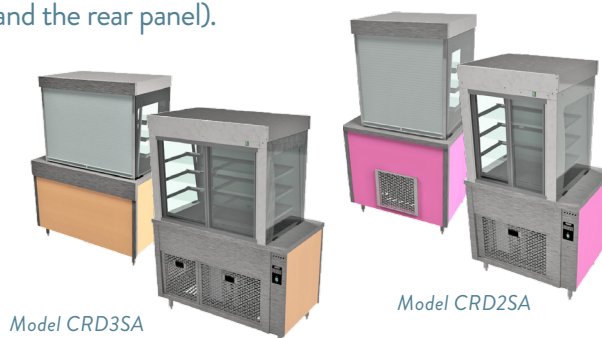


Models with a roll up front lockable shutter, complete with LED illumination:

Note: Size 3, 4, & 5, models have venting on one side.

Size 2 models have straight through ventilation (a vent on the front and the rear panel).

| Lockable Rear Doors | Solid Back & Front Controls | Weight (kg) | Dimensions (L x D x H mm) | Power Rating (Total kw) |
|---------------------|-----------------------------|-------------|---------------------------|-------------------------|
| CRD2SA | CRD2FCSA | 125 | 947 x 700 x 1755 | 1.50 / 13amp |
| CRD3SA | CRD3FCSA | 175 | 1275 x 700 x 1755 | 1.70 / 13amp |
| CRD4SA | CRD4FCSA | 225 | 1603 x 700 x 1755 | 1.70 / 13amp |
| CRD5SA | CRD5FCSA | 275 | 1931 x 700 x 1755 | 1.70 / 13amp |



Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).



REFRIGERATED DISPLAY (2 TIER)

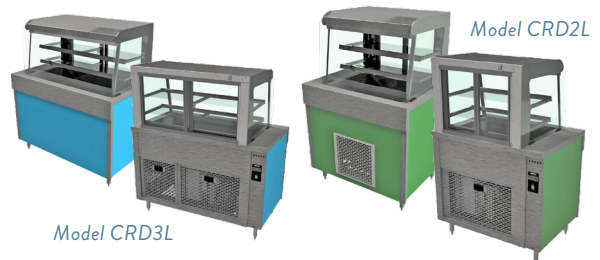
Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

Curved glass, open or full glass front, complete with LED illumination and rear sliding doors:

Note: Size 3, 4, & 5, models have venting on one side.

Size 2 models have straight through ventilation (a vent on the front and the rear panel).

| Model | Models with front glass | Weight (kg) | Dimensions (L x D x H mm) | Power Rating (Total kw) |
|-------|-------------------------|-------------|---------------------------|-------------------------|
| CRD2L | CRD2LF | 105 | 947 x 700 x 1440 | 1.50 / 13amp |
| CRD3L | CRD3LF | 145 | 1275 x 700 x 1440 | 1.70 / 13amp |
| CRD4L | CRD4LF | 185 | 1603 x 700 x 1440 | 1.70 / 13amp |
| CRD5L | CRD5LF | 225 | 1931 x 700 x 1440 | 1.70 / 13amp |



Square glass, open or full glass front, complete with LED illumination and rear sliding doors:

Note: Size 3, 4, & 5, models have venting on one side.

Size 2 models have straight through ventilation (a vent on the front and the rear panel).

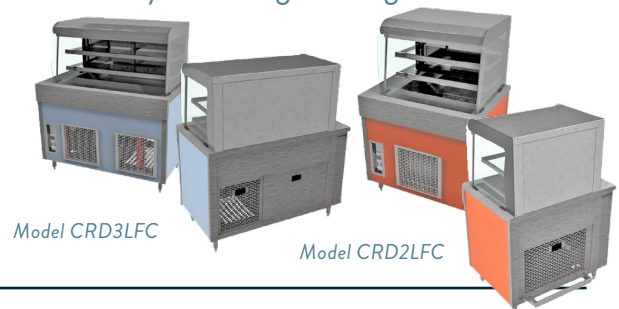
| Model | Models with front glass | Weight (kg) | Dimensions (L x D x H mm) | Power Rating (Total kw) |
|---------|-------------------------|-------------|---------------------------|-------------------------|
| CRD2LSL | CRD2LSLF | 105 | 947 x 700 x 1445 | 1.50 / 13amp |
| CRD3LSL | CRD3LSLF | 145 | 1275 x 700 x 1445 | 1.70 / 13amp |
| CRD4LSL | CRD4LSLF | 185 | 1603 x 700 x 1445 | 1.70 / 13amp |
| CRD5LSL | CRD5LSLF | 225 | 1931 x 700 x 1445 | 1.70 / 13amp |



Models with controls on the front and a solid stainless steel back, curved or square glass, complete with LED illumination:

Note: Size 3, 4, & 5, models have venting on one side, the front and can be sited against a rear wall. Size 2 models must have a minimum air space of 100mm when placed against a rear wall as they have straight through vents.

| Curved Glass (Height: 1440) | Square Glass (Height: 1445) | Weight (kg) | Dimensions (L x D) | Power Rating (Total kw) |
|-----------------------------|-----------------------------|-------------|--------------------|-------------------------|
| CRD2LFC | CRD2LSLFC | 115 | 947 x 700 | 1.50 / 13amp |
| CRD3LFC | CRD3LSLFC | 160 | 1275 x 700 | 1.70 / 13amp |
| CRD4LFC | CRD4LSLFC | 205 | 1603 x 700 | 1.70 / 13amp |
| CRD5LFC | CRD5LSLFC | 250 | 1931 x 700 | 1.70 / 13amp |

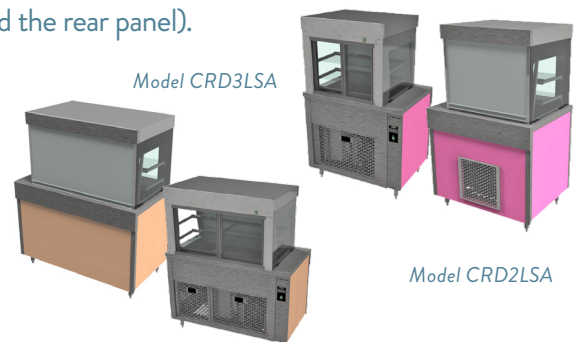


Models with a roll up front lockable shutter, complete with LED illumination:

Note: Size 3, 4, & 5, models have venting on one side.

Size 2 models have straight through ventilation (a vent on the front and the rear panel).

| Lockable Rear Doors | Solid Back & Front Controls | Weight (kg) | Dimensions (L x D x H mm) | Power Rating (Total kw) |
|---------------------|-----------------------------|-------------|---------------------------|-------------------------|
| CRD2LSA | CRD2LFCSA | 125 | 947 x 700 x 1545 | 1.50 / 13amp |
| CRD3LSA | CRD3LFCSA | 175 | 1275 x 700 x 1545 | 1.70 / 13amp |
| CRD4LSA | CRD4LFCSA | 225 | 1603 x 700 x 1545 | 1.70 / 13amp |
| CRD5LSA | CRD5LFCSA | 275 | 1931 x 700 x 1545 | 1.70 / 13amp |



Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).

GRAB & GO DISPLAY

Choose from the standard Moffat GoM range of products to create a quick serve grab and go station. The range includes options of standalone or table top mounted modern display units, heated and chilled.



MASTERING GRAB AND GO FOOD, HOT OR COLD

The Go M heated models have individually controlled zones and are powered by the innovative Moffat designed Sahara fan concept, chilled models have the Moffat developed super-efficient polar air stream technology, delivering exceptional performance both hot and cold.



REFRIGERATED DISPLAY WELLS

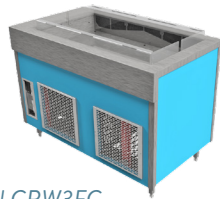
Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

| Model | Models With Front Controls | Weight (kg) | Dimensions (L x D x H mm) | Capacity (1/1 GN) | Power Rating (Total kw) | Power Rating with a Gantry (kw) |
|-------|----------------------------|-------------|---------------------------|-------------------|-------------------------|---------------------------------|
| CRW2 | CRW2FC | 115 | 947 x 700 x 900 | 2 | 1.20 / 13amp | 1.20 / 13amp |
| CRW3 | CRW3FC | 145 | 1275 x 700 x 900 | 3 | 1.20 / 13amp | 1.20 / 13amp |
| CRW4 | CRW4FC | 175 | 1603 x 700 x 900 | 4 | 1.20 / 13amp | 1.20 / 13amp |
| CRW5 | CRW5FC | 205 | 1931 x 700 x 900 | 5 | 1.50 / 13amp | 1.50 / 13amp |

Note: Size 3, 4, & 5, models have venting on one side.
Size 2 models have straight through ventilation (a vent on the front and the rear panel).



Model CRW3



Model CRW3FC



Model CRW2

GANTRY OPTIONS

Curved glass, open or closed front, complete with LED illumination lamps.

Curved glass, open or closed front, complete with LED illumination:



| Open Front + Sneeze Screen | Closed Front + Glass Ends | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|----------------------------|---------------------------|---------------------------|------------------|--------------------------|
| CLG2 | CLG2F | 405 | Yes | 0.022 |
| CLG3 | CLG3F | 405 | Yes | 0.027 |
| CLG4 | CLG4F | 405 | Yes | 0.032 |
| CLG5 | CLG5F | 405 | Yes | 0.037 |

Square glass, open or closed front, complete with LED illumination:



| Open Front + Sneeze Screen | Closed Front + Glass Ends | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|----------------------------|---------------------------|---------------------------|------------------|--------------------------|
| CLG2SL | CLG2SLF | 405 | Yes | 0.022 |
| CLG3SL | CLG3SLF | 405 | Yes | 0.027 |
| CLG4SL | CLG4SLF | 405 | Yes | 0.032 |
| CLG5SL | CLG5SLF | 405 | Yes | 0.037 |

Deli curved or square glass, closed front, complete with LED illumination:

Note: The deli gantry glass mid shelf is only heated from the lamps above.



| Curved Glass | Square Glass | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|--------------|--------------|---------------------------|------------------|--------------------------|
| CLG2D | CLG2DSL | 538 | Yes | 0.022 |
| CLG3D | CLG3DSL | 538 | Yes | 0.027 |
| CLG4D | CLG4DSL | 538 | Yes | 0.032 |
| CLG5D | CLG5DSL | 538 | Yes | 0.037 |

Island curved or square glass, open on both sides, complete with LED illumination:



| Curved Glass | Square Glass | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|--------------|--------------|---------------------------|------------------|--------------------------|
| CLG2i | CLG2iSL | 405 | Yes | 0.022 |
| CLG3i | CLG3iSL | 405 | Yes | 0.027 |
| CLG4i | CLG4iSL | 405 | Yes | 0.032 |
| CLG5i | CLG5iSL | 405 | Yes | 0.037 |

Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).

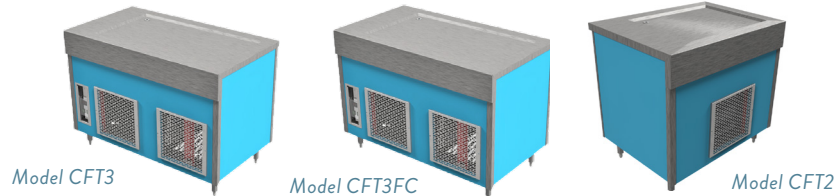
REFRIGERATED FROST TOPS



Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

| Model | Models With Front Controls | Weight (kg) | Dimensions (L x D x H mm) | Capacity (1/1 GN) | Power Rating (Total kw) | Power Rating with a Gantry (kw) |
|-------|----------------------------|-------------|---------------------------|-------------------|-------------------------|---------------------------------|
| CFT2 | CFT2FC | 102 | 947 x 700 x 900 | 2 | 1.00 / 13amp | 1.02 / 13amp |
| CFT3 | CFT3FC | 130 | 1275 x 700 x 900 | 3 | 1.00 / 13amp | 1.03 / 13amp |
| CFT4 | CFT4FC | 155 | 1603 x 700 x 900 | 4 | 1.00 / 13amp | 1.03 / 13amp |
| CFT5 | CFT5FC | 180 | 1931 x 700 x 900 | 5 | 1.00 / 13amp | 1.03 / 13amp |



Note: Size 3, 4, & 5, models have venting on one side.
Size 2 models have straight through ventilation (a vent on the front and the rear panel).





GANTRY OPTIONS

Curved glass, open or closed front, complete with LED illumination lamps.



Curved glass, open or closed front, complete with LED illumination:

| | Open Front + Sneeze Screen | Closed Front + Glass Ends | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|--|----------------------------|---------------------------|---------------------------|------------------|--------------------------|
|  | CLG2 | CLG2F | 405 | Yes | 0.022 |
|  | CLG3 | CLG3F | 405 | Yes | 0.027 |
| | CLG4 | CLG4F | 405 | Yes | 0.032 |
| | CLG5 | CLG5F | 405 | Yes | 0.037 |

Square glass, open or closed front, complete with LED illumination:



| | Open Front + Sneeze Screen | Closed Front + Glass Ends | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|---|----------------------------|---------------------------|---------------------------|------------------|--------------------------|
|  | CLG2SL | CLG2SLF | 405 | Yes | 0.022 |
|  | CLG3SL | CLG3SLF | 405 | Yes | 0.027 |
| | CLG4SL | CLG4SLF | 405 | Yes | 0.032 |
| | CLG5SL | CLG5SLF | 405 | Yes | 0.037 |

Deli curved or square glass, closed front, complete with LED illumination:

| | Curved Glass | Square Glass | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|---|--------------|--------------|---------------------------|------------------|--------------------------|
|  | CLG2D | CLG2DSL | 538 | Yes | 0.022 |
|  | CLG3D | CLG3DSL | 538 | Yes | 0.027 |
| | CLG4D | CLG4DSL | 538 | Yes | 0.032 |
| | CLG5D | CLG5DSL | 538 | Yes | 0.037 |

Note: The deli gantry glass mid shelf is only heated from the lamps above.

Island curved or square glass, open on both sides, complete with LED illumination:

| | Curved Glass | Square Glass | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|---|--------------|--------------|---------------------------|------------------|--------------------------|
|  | CLG2i | CLG2iSL | 405 | Yes | 0.022 |
|  | CLG3i | CLG3iSL | 405 | Yes | 0.027 |
| | CLG4i | CLG4iSL | 405 | Yes | 0.032 |
| | CLG5i | CLG5iSL | 405 | Yes | 0.037 |

Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).

POLAR WELLS



Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

| Model | Weight (kg) | Dimensions (L x D x H mm) | Capacity (1/1 GN) | Power Rating (Total kw) | Power Rating with a Gantry (kw) |
|-------|-------------|---------------------------|-------------------|-------------------------|---------------------------------|
| CPW2 | 102 | 947 x 700 x 900 | 2 | N/A | 0.022 / 13amp |
| CPW3 | 130 | 1275 x 700 x 900 | 3 | N/A | 0.027 / 13amp |
| CPW4 | 155 | 1603 x 700 x 900 | 4 | N/A | 0.032 / 13amp |
| CPW5 | 180 | 1931 x 700 x 900 | 5 | N/A | 0.037 / 13amp |



Model CPW3

Moffat Polar Plates keep food chilled for 2 to 3 hours. Before use, the polar plates are charged for 8 to 12 hours in a deep freeze. If longer periods of operation are required, extra Polar Plates can be charged and used in rotation.



GN1/1 size Eutectic type Moffat polar plate

GANTRY OPTIONS

Curved glass, open or closed front, complete with LED illumination lamps.

Curved glass, open or closed front, complete with LED illumination:



Gantry CLG3F

| Open Front + Sneeze Screen | Closed Front + Glass Ends | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|----------------------------|---------------------------|---------------------------|------------------|--------------------------|
| CLG2 | CLG2F | 405 | Yes | 0.022 |
| CLG3 | CLG3F | 405 | Yes | 0.027 |
| CLG4 | CLG4F | 405 | Yes | 0.032 |
| CLG5 | CLG5F | 405 | Yes | 0.037 |

Square glass, open or closed front, complete with LED illumination:



Gantry CLG3SLF

| Open Front + Sneeze Screen | Closed Front + Glass Ends | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|----------------------------|---------------------------|---------------------------|------------------|--------------------------|
| CLG2SL | CLG2SLF | 405 | Yes | 0.022 |
| CLG3SL | CLG3SLF | 405 | Yes | 0.027 |
| CLG4SL | CLG4SLF | 405 | Yes | 0.032 |
| CLG5SL | CLG5SLF | 405 | Yes | 0.037 |

Deli curved or square glass, closed front, complete with LED illumination:



Gantry CLG3D

Gantry CLG3DSL

Note: The deli gantry glass mid shelf is only heated from the lamps above.

| Curved Glass | Square Glass | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|--------------|--------------|---------------------------|------------------|--------------------------|
| CLG2D | CLG2DSL | 538 | Yes | 0.022 |
| CLG3D | CLG3DSL | 538 | Yes | 0.027 |
| CLG4D | CLG4DSL | 538 | Yes | 0.032 |
| CLG5D | CLG5DSL | 538 | Yes | 0.037 |

Island curved or square glass, open on both sides, complete with LED illumination:



Gantry CLG3i

Gantry CLG3iSL

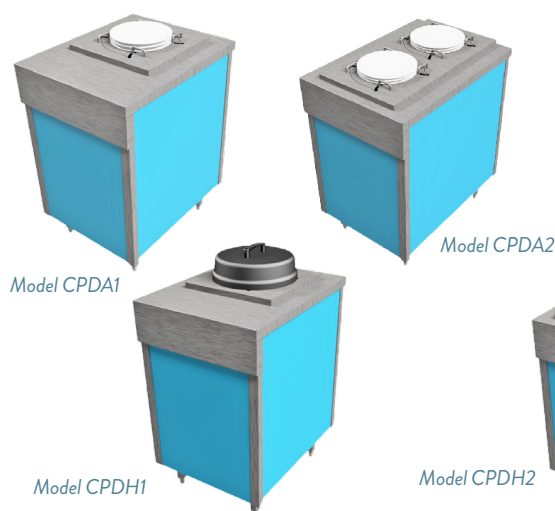
| Curved Glass | Square Glass | Height Above Worktop (mm) | LED Illumination | Gantry Power Rating (kw) |
|--------------|--------------|---------------------------|------------------|--------------------------|
| CLG2i | CLG2iSL | 405 | Yes | 0.022 |
| CLG3i | CLG3iSL | 405 | Yes | 0.027 |
| CLG4i | CLG4iSL | 405 | Yes | 0.032 |
| CLG5i | CLG5iSL | 405 | Yes | 0.037 |

Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).



PLATE DISPENSERS

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional. Heated models are supplied with a black ABS lid to retain heat. Each Tube has four adjustable guide rods to enable it to take various size plates from 8" to 12" (205mm-305mm) diameter. The dispensers have a Pop-Up variable spring system to accommodate different weights of plates. Lift off top plate and the next one automatically moves up into position.



| Model | Type | Weight (kg) | Dimensions (L x D x H mm) | Capacity (Plates) | Power Rating (Total kw) |
|-------|---------|-------------|---------------------------|-------------------|-------------------------|
| CPDA1 | Neutral | 50 | 558 x 700 x 956 | 65 | N/A |
| CPDA2 | Neutral | 70 | 558 x 800 x 956 | 2 x 65 | N/A |
| CPDH1 | Heated | 50 | 558 x 700 x 1058 | 65 | 0.60 / 13amp |
| CPDH2 | Heated | 70 | 558 x 800 x 1058 | 2 x 65 | 1.20 / 13amp |

CPDA2 & CPDH2 do not fit in a 700mm deep body.

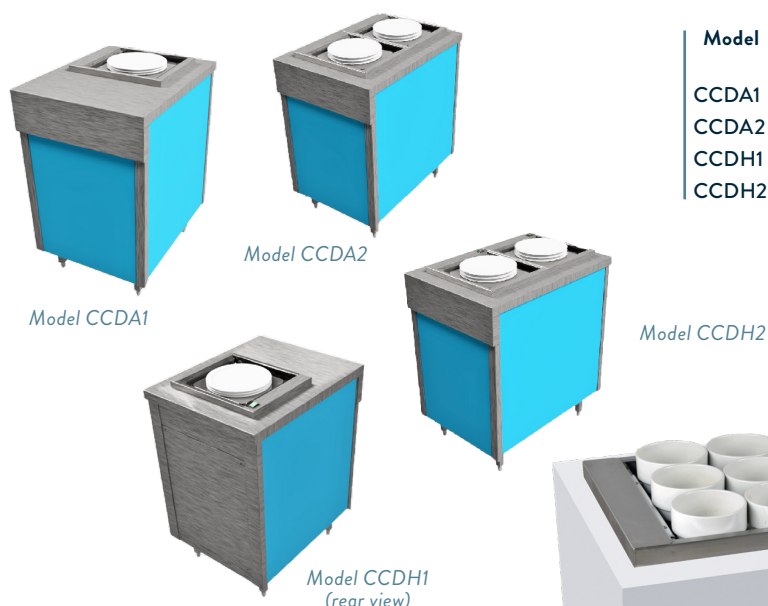


Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).

CROCKERY DISPENSERS



Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional. Heated models are supplied with a stainless steel lid to retain heat. Pop Up plates system with a multi spring floating platform. Lift off top plate and the next one automatically moves up into position. Designed for the storage and dispensing of any size or shape of plate, be it round, oval, square or designer shape, that can fit within a 305mm (12") square.



| Model | Type | Weight (kg) | Dimensions (L x D x H mm) | Capacity (Plates) | Power Rating (Total kw) |
|-------|---------|-------------|---------------------------|-------------------|-------------------------|
| CCDA1 | Neutral | 50 | 558 x 700 x 927 | 65 | N/A |
| CCDA2 | Neutral | 70 | 558 x 800 x 927 | 2 x 65 | N/A |
| CCDH1 | Heated | 50 | 558 x 700 x 927 | 65 | 0.60 / 13amp |
| CCDH2 | Heated | 70 | 558 x 800 x 927 | 2 x 65 | 1.20 / 13amp |

CCDA2 & CCDH2 do not fit in a 700mm deep body.

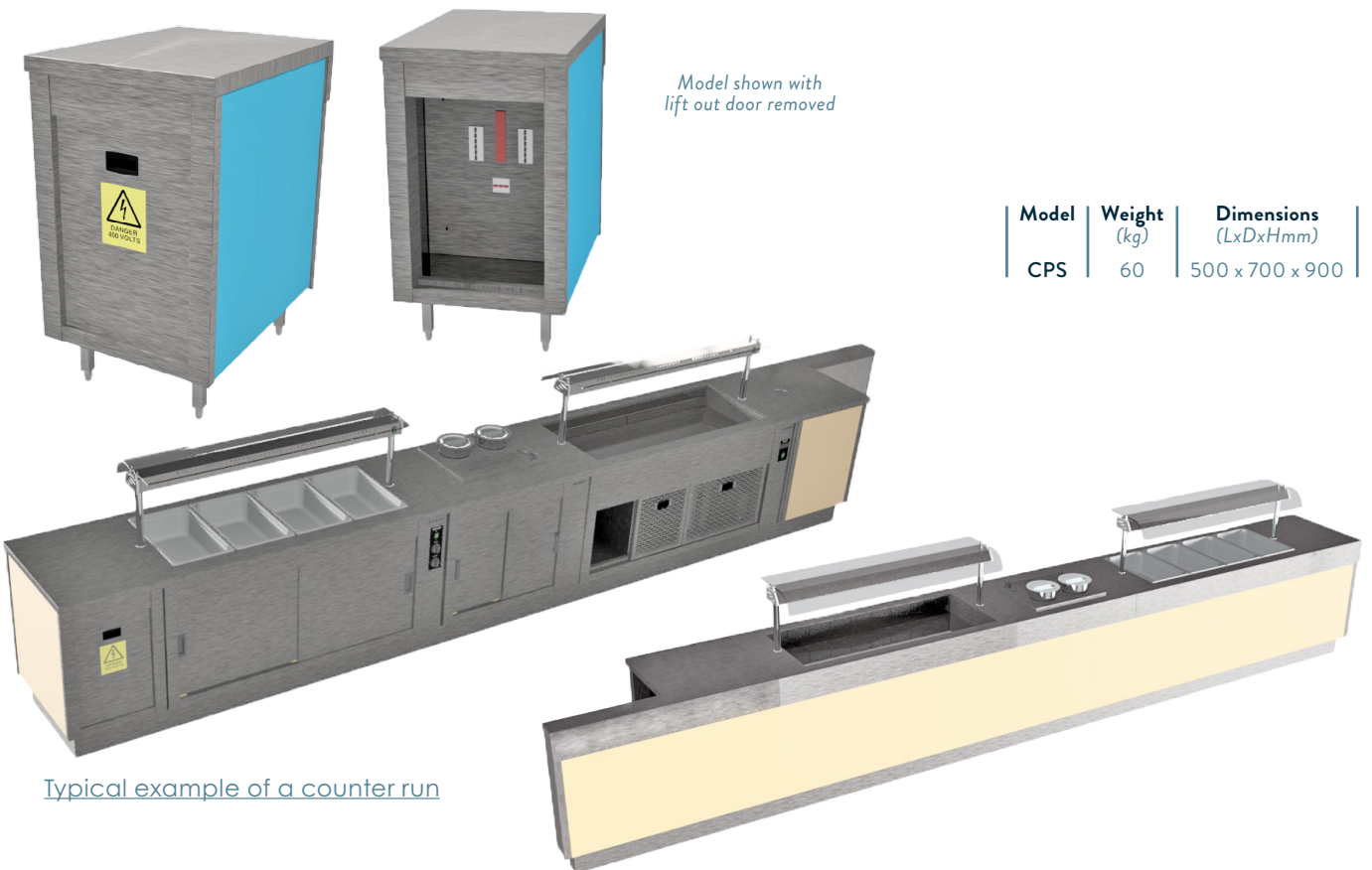


Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).

POWER STATION

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional. Designed specifically for the Moffat bespoke food servery counters.

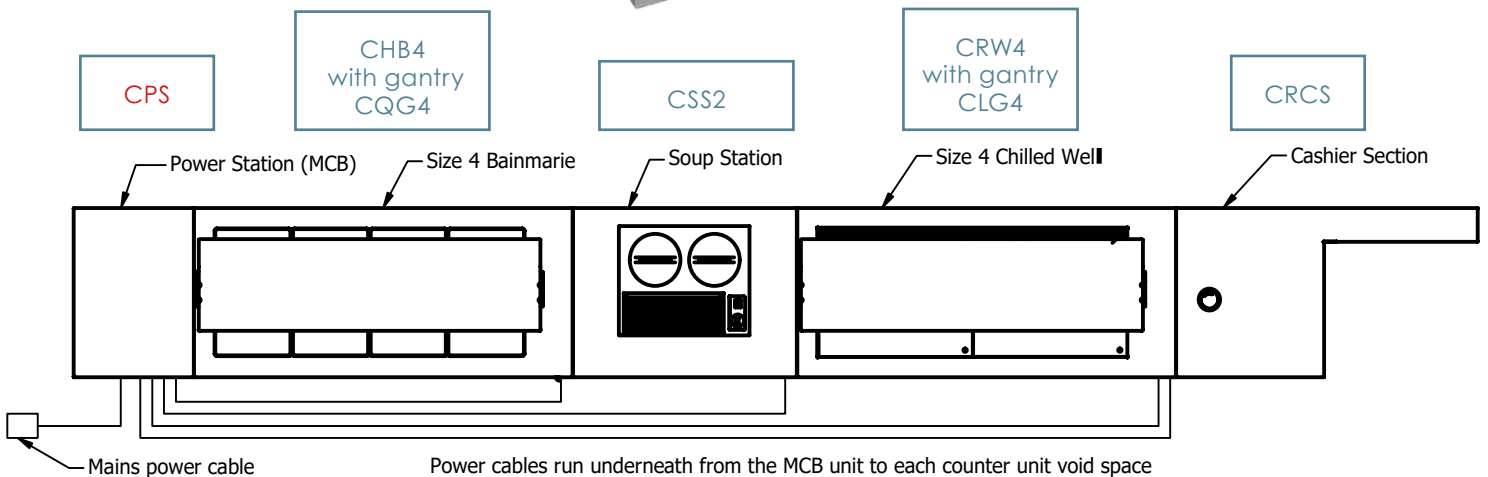
This compact unit allows multiple units to be powered up from one mains supply. Bespoke built units that are integrated into a one piece serving counter powered from one source. Individual mobile items can be linked when multiple 13amp sockets to power the units are unavailable, for example positioned in the centre of a room. The Power station module has an MCB unit fitted with multiple power outlet sockets. The specially made cables for the various counter units are simply run along under the servery and plugged into the power station at one end of the cable, the opposite end of the cable is plugged into the control void of each individual model. The unit is supplied ready for connection to a mains power cable on site. For safety this unit is static (never made mobile) and installation plans must allow a safe position within 3m of the main power supply.



Model shown with lift out door removed

| Model | Weight (kg) | Dimensions (LxDxHmm) |
|-------|-------------|----------------------|
| CPS | 60 | 500 x 700 x 900 |

Typical example of a counter run



Mains power cable

Power cables run underneath from the MCB unit to each counter unit void space

Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).

CORNERS, ANGLES, END PROFILES & INFILL SECTIONS

CORNER SECTIONS

Special corner section can be used to change the counter line of direction or fit a particular designed layout. These units can be standalone or simply added on to the main base unit next to it. Standard units are set at 90 degrees with ambient storage underneath. Special angled sections are made bespoke to suit the required design. These models do not have a void space, where no void is required these units can be used together with other counter sections saving space.

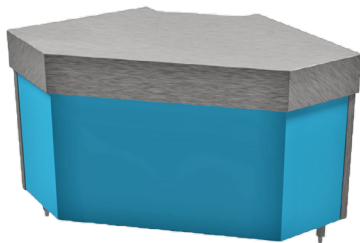


Model CCU90E
(operators side)

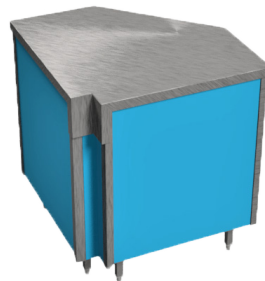


Model CCU90I
(operators side)

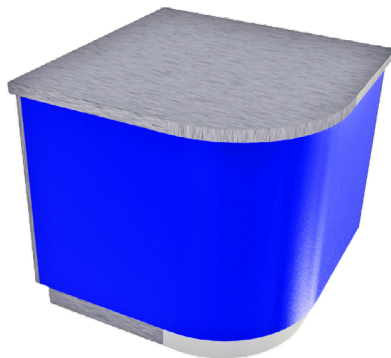
Special Curved Corner
Section (customers side)



Model CCU90E
(customers side)



Model CCU90I
(customers side)

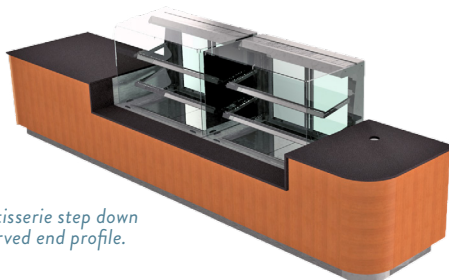


| Model | Weight (kg) | Dimensions (LxDxHmm) |
|--------|----------------|-------------------------|
| CCU90E | 75 | 1073 x 1073 x 900 |
| CCU90i | 75 | 782 x 782 x 900 |

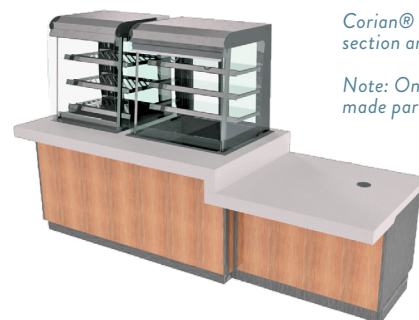
Bespoke 45° corner sections also available

END SECTIONS

Additional to the standard square ends special curved and square profiles can be added to the end of a counter run. These units will normally be added on to the main base unit next to it with no joins in the tops.



Special roll in patisserie step down
section with a curved end profile.



Corian® example with step down
section and square end ends.

Note: Only ambient units can be
made part of a step down section.

COUNTER UTILITY UNITS WITH AN OPEN STORAGE SPACE

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

Note: Stand alone counter sections below 700mm in length cannot be made mobile, for safety reasons.



These models do not have a void space, where no void is required these units can be used together with other counter sections saving space.

| Model No Voids | Weight (kg) | Dimensions (LxDxHmm) |
|-------------------|----------------|-------------------------|
| CSC400NV | 40 | 400 x 700 x 900 |
| CSC500NV | 44 | 500 x 700 x 900 |
| CSC600NV | 48 | 600 x 700 x 900 |
| CSC700NV | 52 | 700 x 700 x 900 |
| CSC900NV | 60 | 900 x 700 x 900 |
| CSC1000NV | 64 | 1000 x 700 x 900 |
| CSC1300NV | 68 | 1300 x 700 x 900 |
| CSC1400NV | 72 | 1400 x 700 x 900 |
| CSC1600NV | 76 | 1600 x 700 x 900 |
| CSC1700NV | 80 | 1700 x 700 x 900 |

Standard Storage Units Open Under

These units are the modular lengths to suit the Counter-Tek range

| | | |
|--------|-----|------------------|
| CSC2NV | 53 | 823 x 700 x 900 |
| CSC3NV | 68 | 1151 x 700 x 900 |
| CSC4NV | 85 | 1479 x 700 x 900 |
| CSC5NV | 101 | 1807 x 700 x 900 |

MODELS WITH A RIGHT HAND SERVICE VOID



These models have a void space at the operators right hand to accommodate additional switches on a servery counter. This also allow access to joins in the work top to facilitate fitting and joining counter sections together.

| Model No Voids | Weight (kg) | Dimensions (LxDxHmm) |
|-------------------|----------------|-------------------------|
| CSC400 | 44 | 524 x 700 x 900 |
| CSC500 | 48 | 624 x 700 x 900 |
| CSC600 | 52 | 724 x 700 x 900 |
| CSC700 | 56 | 824 x 700 x 900 |
| CSC900 | 64 | 1024 x 700 x 900 |
| CSC1000 | 68 | 1124 x 700 x 900 |
| CSC1300 | 72 | 1424 x 700 x 900 |
| CSC1400 | 76 | 1524 x 700 x 900 |
| CSC1600 | 80 | 1724 x 700 x 900 |
| CSC1700 | 84 | 1824 x 700 x 900 |

Standard Storage Units Open Under

These units are the modular lengths to suit the Counter-Tek range

| | | |
|------|-----|------------------|
| CSC2 | 57 | 947 x 700 x 900 |
| CSC3 | 72 | 1275 x 700 x 900 |
| CSC4 | 89 | 1603 x 700 x 900 |
| CSC5 | 105 | 1931 x 700 x 900 |

Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).

COUNTER UTILITY UNITS WITH DOORS

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

Note: Stand alone counter sections below 700mm in length cannot be made mobile, for safety reasons.



These models do not have a void space, where no void is required these units can be used together with other counter sections saving space.

| Model No Voids | Weight (kg) | Dimensions (LxDxHmm) | Door Type |
|-------------------|----------------|-------------------------|-----------------|
| CSC400NVL | 45 | 400x700x900 | left hand door |
| CSC400NVR | 45 | 400x700x900 | right hand door |
| CSC500NVL | 50 | 500x700x900 | left hand door |
| CSC500NVR | 50 | 500x700x900 | right hand door |
| CSC600NVL | 55 | 600x700x900 | left hand door |
| CSC600NVR | 55 | 600x700x900 | right hand door |
| CSC700NVD | 60 | 700x700x900 | double hinged |
| CSC900NVD | 70 | 900x700x900 | double hinged |
| CSC1000NVD | 75 | 1000x700x900 | double hinged |
| CSC1300NVD | 85 | 1300x700x900 | double sliding |
| CSC1400NVD | 90 | 1400x700x900 | double sliding |
| CSC1600NVD | 100 | 1600x700x900 | double sliding |
| CSC1700NVD | 105 | 1700x700x900 | double sliding |

Standard Storage Units With Doors

These units are the modular lengths to suit the Counter-Tek range.

| | | | |
|----------|-----|--------------|----------------|
| CSC2NVD | 53 | 823x700x900 | double sliding |
| CSC2NVDH | 65 | 823x700x900 | double hinged |
| CSC3NVD | 68 | 1151x700x900 | double sliding |
| CSC4NVD | 85 | 1479x700x900 | double sliding |
| CSC5NVD | 101 | 1807x700x900 | double sliding |

Add "L" to the end of the product code for lockable doors.

MODELS WITH A RIGHT HAND SERVICE VOID



These models have a void space at the operators right hand to accommodate additional switches on a servery counter. This also allow access to joins in the work top to facilitate fitting and joining counter sections together.

| Model With Voids | Weight (kg) | Dimensions (LxDxHmm) | Door Type |
|---------------------|----------------|-------------------------|-----------------|
| CSC400L | 49 | 524x700x900 | left hand door |
| CSC400R | 49 | 524x700x900 | right hand door |
| CSC500L | 54 | 624x700x900 | left hand door |
| CSC500R | 54 | 624x700x900 | right hand door |
| CSC600L | 59 | 724x700x900 | left hand door |
| CSC600R | 59 | 724x700x900 | right hand door |
| CSC700D | 64 | 824x700x900 | double hinged |
| CSC900D | 74 | 1024x700x900 | double hinged |
| CSC1000D | 79 | 1124x700x900 | double hinged |
| CSC1300D | 89 | 1424x700x900 | double sliding |
| CSC1400D | 94 | 1524x700x900 | double sliding |
| CSC1600D | 104 | 1724x700x900 | double sliding |
| CSC1700D | 109 | 1824x700x900 | double sliding |

Standard Storage Units With Doors

These units are the modular lengths to suit the Counter-Tek range.

| | | | |
|--------|-----|--------------|----------------|
| CSC2D | 57 | 947x700x900 | double sliding |
| CSC2DH | 69 | 947x700x900 | double hinged |
| CSC3D | 72 | 1275x700x900 | double sliding |
| CSC4D | 89 | 1603x700x900 | double sliding |
| CSC5D | 105 | 1931x700x900 | double sliding |

Add "L" to the end of the product code for lockable doors.

BACK BAR UTILITY UNITS WITH AN OPEN STORAGE SPACE

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

These models do not have a void space, where no void is require these units can be used together with other counter sections saving space.

Note: Stand alone counter sections below 700mm in length cannot be made mobile, for safety reasons.

| | Model | Weight (kg) | Dimensions (LxDxHmm) |
|---|-----------|-------------|----------------------|
| | BSC400NV | 44 | 400 x 700 x 900 |
| | BSC500NV | 48 | 500 x 700 x 900 |
| | BSC600NV | 52 | 600 x 700 x 900 |
| | BSC700NV | 56 | 700 x 700 x 900 |
| | BSC900NV | 64 | 900 x 700 x 900 |
| | BSC1000NV | 68 | 1000 x 700 x 900 |
| These units are the modular lengths to suit the Counter-Tek range | BSC2NV | 53 | 823 x 700 x 900 |
| | BSC3NV | 68 | 1151 x 700 x 900 |
| | BSC4NV | 85 | 1479 x 700 x 900 |
| | BSC5NV | 101 | 1807 x 700 x 900 |



BSC900NV
(with wall bench worktop)

BACK BAR UTILITY UNITS WITH DOORS

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional. Standard back bar top depth is 700mm. Optional depths are 600 or 650 mm (see page 23 for service void information).

These models do not have a void space, where no void is require these units can be used together with other counter sections saving space.

Note: Stand alone counter sections below 700mm in length cannot be made mobile, for safety reasons.

| | Model | Weight (kg) | Dimensions (LxDxHmm) | Door Type |
|---|------------|-------------|----------------------|-----------------|
| | BSC400NVL | 45 | 400 x 700 x 900 | Left Hand Door |
| | BSC400NVR | 45 | 400 x 700 x 900 | Right Hand Door |
| | BSC500NVL | 50 | 500 x 700 x 900 | Left Hand Door |
| | BSC500NVR | 50 | 500 x 700 x 900 | Right Hand Door |
| | BSC600NVL | 55 | 600 x 700 x 900 | Left Hand Door |
| | BSC600NVR | 55 | 600 x 700 x 900 | Right Hand Door |
| | BSC700NVD | 60 | 700 x 700 x 900 | Double Hinged |
| | BSC900NVD | 70 | 900 x 700 x 900 | Double Hinged |
| | BSC1000NVD | 75 | 1000 x 700 x 900 | Double Hinged |
| These units are the modular lengths to suit the Counter-Tek range | BSC2NVD | 53 | 823 x 700 x 900 | Double Sliding |
| | BSC2NVDH | 65 | 823 x 700 x 900 | Double Hinged |
| | BSC3NVD | 68 | 1151 x 700 x 900 | Double Sliding |
| | BSC4NVD | 85 | 1479 x 700 x 900 | Double Sliding |
| | BSC5NVD | 101 | 1807 x 700 x 900 | Double Sliding |



BSC900NVDL
(with wall bench worktop)

Add "L" to the end of the product code for lockable doors.

BACK BAR DRAWER UNITS

| | Model | Weight (kg) | Dimensions (LxDxHmm) |
|----------------|-------|-------------|----------------------|
| | BDS | 35 | 518 x 700 x 900 |
| With locks --> | BDSL | 35 | 518 x 700 x 900 |



Model BDS

Standard back bar top depth is 700mm. Optional depths are 600 or 650 mm (see page 23 for service void information).

BACK BAR SINK UNITS

Sink units can be made as single items or bespoke as part of a back bar counter line. The units are static with adjustable for height legs. Each sink is supplied with a plug overflow and waste. As standard large sinks are made with an anti drip recessed edge all round. Additionally drainers if required can be made in either the left or right position. Standard small wash hand basins are fully welded flush into the worktop with no recess. Suitable taps and can also be supplied.

Standard Bowl Sizes:

Left / Right Draining Bowl: 600 x 450 x 300 = 81 litres. Suitable for 650 & 700 wide worktops and a minimum body length of 800.
 Left / Right Draining Bowl: 500 x 450 x 300 = 67 litres. Suitable for 650 & 700 wide worktops and a minimum body length of 700.
 Center Draining Bowl: 450 x 450 x 300 = 60 litres. Suitable for 650 & 700 wide worktops and a minimum body length of 600.

Left / Right Draining Bowl: 600 x 400 x 300 = 72 litres. Suitable for 600 wide worktops and a minimum body length of 800.
 Left / Right Draining Bowl: 500 x 400 x 300 = 60 litres. Suitable for 600 wide worktops and a minimum body length of 700.
 Left / Right Draining Bowl: 450 x 400 x 300 = 54 litres. Suitable for 600 wide worktops and a minimum body length of 600.

Left and right draining bowls are supplied with a corner strainer / overflow tube and waste connection.
 Centre draining bowls are supplied with a plug and chain with overflow type waste connection.

The standard back bar unit depth is 700mm.
 Optional depths are 600mm and 650mm

Hand wash bowls
 are 300mm dia

All moffat sink bowls are heavy duty professionally hand made from 1.5mm thick 304 type stainless steel. Fully welded into the worktop and highly polished creating a one piece seamless satin finish.



Sink bowl lift out
 corner strainer



SINK BASE UNITS (OPEN UNDER)



| Model | Weight (kg) | Dimensions (LxDxHmm) | Suitable Bowls |
|---|-------------|----------------------|-----------------|
| BSU500NV | 44 | 500 x 700 x 900 | 300 |
| BSU600NV | 48 | 600 x 700 x 900 | 300 / 450 |
| BSU700NV | 52 | 700 x 700 x 900 | 300 / 450 / 500 |
| BSU900NV | 60 | 900 x 700 x 900 | ANY |
| BSU1000NV | 64 | 1000 x 700 x 900 | ANY |
| These units are modular lengths to suit the Counter-Tek range | | | |
| BSU2NV | 53 | 823 x 700 x 900 | ANY |
| BSU3NV | 68 | 1151 x 700 x 900 | ANY |
| BSU4NV | 85 | 1479 x 700 x 900 | ANY |
| BSU5NV | 101 | 1807 x 700 x 900 | ANY |

SINK BASE UNITS (WITH DOORS)



| Model | Weight (kg) | Dimensions (LxDxHmm) | Door Type | Suitable Bowls |
|--|-------------|----------------------|-----------------|-----------------|
| BSU500NVL | 44 | 500 x 700 x 900 | left hand door | 300 |
| BSU500NVR | 44 | 500 x 700 x 900 | right hand door | 300 |
| BSU600NVL | 48 | 600 x 700 x 900 | left hand door | 300 / 450 |
| BSU600NVR | 48 | 600 x 700 x 900 | right hand door | 300 / 450 |
| BSU700NVD | 52 | 700 x 700 x 900 | double hinged | 300 / 450 / 500 |
| BSU900NVD | 60 | 900 x 700 x 900 | double hinged | ANY |
| BSU1000NVD | 64 | 1000 x 700 x 900 | double hinged | ANY |
| These units are modular lengths to suit the Counter-Tek range. | | | | |
| BSU2NVD | 53 | 823 x 700 x 900 | double sliding | ANY |
| BSU2NVDH | 65 | 823 x 700 x 900 | double hinged | ANY |
| BSU3NVD | 68 | 1151 x 700 x 900 | double sliding | ANY |
| BSU4NVD | 85 | 1479 x 700 x 900 | double sliding | ANY |
| BSU5NVD | 101 | 1807 x 700 x 900 | double sliding | ANY |

Add "L" to the end of the product code for lockable doors.

Standard back bar top depth is 700mm. Optional depths are 600 or 650 mm (see page 23 for service void information).

ICE WELL

The perfect choice for drinks stations in special events and cocktail bars or restaurants. Fully insulated well for holding ice with a removable divider, perforated bottom trays and a drain outlet.

OPTIONAL SPEED RAIL BOTTLE HOLDER:

Hook on shelf designed to hold bottled spirits at the ice well section of a bar run.

| Model | Weight (kg) | Dimensions (LxDxHmm) |
|--------|----------------|-------------------------|
| BIW7NV | 46 | 700x700x900 |





LED

Highly energy efficient - less heat, more light, lower cost. Use less electricity for the same light output. 85% less electricity when compared to conventional lighting. Used extensively on refrigerated displays.



Wet Heat

Electric bains-marie using hot water and steam in the heating process. The open, bath-type is designed to hold Gastronorm pans and heats via multiple solid state immersion elements or elements fitted externally on the base of the bath.



Residual Heat

Very efficient heating system, additional to the fully enclosed heating elements fitted under the Bains-marie Wells, excess residual hot air from the hot cupboard is also used to maintain temperature which gives energy saving efficiency and faster heat up times.



Sahara Fan

Clever removable compact self-contained heating cell. Used especially in hot cupboard type units and modern dry heat Bain-maries.



Radiated

Heated units with solid state type heating elements
- Neo-ceram thermo-panel hot-tops, hot dispensers, bulk food institution trolleys etc.



Multi-Fan

Moffat oven's use a creative multi-fan system design primarily for frozen and chilled food regeneration.



Tangential

Duplex tangential fan heating module. Providing a constant free flowing laminar of warm air recirculating through the cabinet. Heating system fitted on Grab & Go type display units.



Quartz Lamps

Over head gantrys fitted with special large electric heat lamps in which the envelope is made of quartz, which allows ultraviolet light to pass through it, with a bulb containing a halogen.



Ambient

Signifies neutral models that do not heat or cool. Used for storage or display of food product at room temperature for example.



Polar Air Stream

The innovative Polar air stream systems provides a constant, recirculating cold air curtain completely enveloping the display area. Incorporating specially designed polygon perforated air flow sections and dual fan duct systems.



Polar Plates

Units fitted with insulated wells to accommodate Gastronorm GN1/1 size Eutectic type packs. Moffat Polar Plates keep food chilled for 2 to 3 hours. Before use, the polar plates are charged for 8 to 12 hours in a deep freeze.



Fan Cooling

Refrigerated compartments with a forced air cooling fan using unique non-finned circular evaporator coils.



Contact Cooling

Frost top type units with constant contact cooling. Provides an evenly cooled worktop or display surface that blends in with the interior design.



Plug & Go

Units designed complete with a 13amp plug and cable ready to use. Power rating up to 2.9kw max.



Eco-efficient

Refrigerated appliance charged with Hydrocarbon gas. Ozone friendly, economic and high efficiency.





MOFFAT

COUNTER-TEK

— Specialised Server Systems —