

Overview

Hot display with black Neo-Ceram glass thermo panels. The thermo panel hot top temperature is adjustable using an energy regulating rotary control. Complete with a hot cupboard under fitted with Moffat's renowned innovative sahara fan heating cell. Easily removable for cleaning and maintenance. Designed to maintain pre-heated, cooked food at a regulated temperature. Suitable for the display of most types of hot foods, The hot cupboard is designed to accommodate GN1/1 size gastronorm type pans. The neo-ceram hot top is not an induction type unit which require dedicated food pans, any suitable heatproof food container with a flat base can be used. Chafing dishes are not required. The hot top surface temperature when on full power regulates around 95°. The hot cupboard is controlled by a 30° to 110° thermostat. Heavy-duty units available in four lengths designed to accommodate 1/1 Gn pans, the hot cupboard is great for pre-heating plates and dishes, as well as the temporary storage of pre-cooked food. Use individual or as a part of a specialised Moffat servery counter.



Key Features:

- Fast heat up and recovery times.
- Guaranteed evenly distributed heat with no hot spots distortion or discolouring.
- Various types of flat bottom dishes can be used.
- Insulated for increased efficiency.
- With hygiene in mind all stainless-steel construction, inner panels are bright polished.
- Forced-air, convection, heated cupboard offers unparalleled flexibility of use.
- Fan unit is easily removable for cleaning and maintenance.
- Base and door track in one piece for easy cleaning.
- Thermostatically controlled fan assisted hot cupboard. 30°-110°C
- Energy regulated Hot Top up to 95°C.
- Doors are very easily removed for cleaning, sliding doors have unique double life skid pads.
- Doors can be fully rotated and reinserted allowing the spare skid pads to be used offering a long and trouble-free service.
- Easy lift out GN 1/1 size multiple grid shelving, held by heavy-duty stainless-steel tube supports.
- The recessed, slide-out, control panel is mounted to operator right hand side of cupboard.
- Complete with a 2-meter-long cable and plug [most units work from a 13-amp supply

Options:

- Heavy duty spiked stainless steel carving pad (Code: VCCP)
- Fold down solid tray slide or tubular tray rail
- Door Locks
- Gastronorm pans
- Various colours and styles of front and side panels are available, plastic coated steel, laminated wood type or Corian.
- Various designs of overhead illuminates gantries are available, curved or square type glass, open or full front. Island, Deli, or traditional kitchen pass types can all be fitted.
- Solid tray slide or tubular tray rails fixed or fold down types.



This unit features Moffat's renowned, Sahara fan heating cell & Neo-Ceram tops

MOFFAT
COUNTER-TEK
 — Specialised Servery Systems —

Each model can be made part of a specially designed bespoke Moffat servery counter, with integrated Granite, Corian, or Stainless worktops





Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply	Power Rating with a gantry
CHT2	68	947 x 700 x 900	900mm	1.26kw / 13amp	1.48kw / 13amp
CHT3	95	1275 x 700 x 900	900mm	2.04kw / 13amp	2.48kw / 13amp
CHT4	120	1603 x 700 x 900	900mm	2.22kw / 13amp	2.88kw / 13amp
CHT5	145	1931 x 700 x 900	900mm	2.80kw / 13amp	3.68kw / 16amp

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



Hot cupboard capacity:

Model	10" plated meals Stacked using plate covers	10" plates stacked for heating	Usable internal length & depth	Usable shelf height top / bottom	GN pans side by side 150mm deep
CHT2	25 covers / meals	95	695mm / 559mm	195mm / 210mm	4
CHT3	35 covers / meals	133	1023mm / 559mm	195mm / 210mm	6
CHT4	50 covers / meals	190	1351mm / 559mm	195mm / 210mm	8
CHT5	60 covers / meals	228	1679mm / 559mm	195mm / 210mm	10

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

