

Overview

Chilled display and ambient storage cupboard incorporating an insulated well 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. If longer periods of operation are required, extra Polar Plates can be charged and used in rotation.

Holding pre-chilled food by contact cooling perfect for fruit, vegetables, salads, and cold drinks. When no power is available these short term holding modules offers easy installation and flexibility of use. The chilled well is designed to accommodate various type of dishes alternatively Gastronorm GN1/1 pans can be used.

Use individual or as a part of a specialised Moffat servery counter.



Key Features:

- With hygiene in mind all stainless-steel construction.
- Unique, heavy duty solid stainless steel fully sealed polar plates.
- Low maintenance, easily cleaned.
- 4 models in the range holding 2 to 5 GN 1/1 Gastronorm type containers.
- Full Length storage space cupboard under with sliding doors and mid shelf
- Fully insulated.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz]



Options:

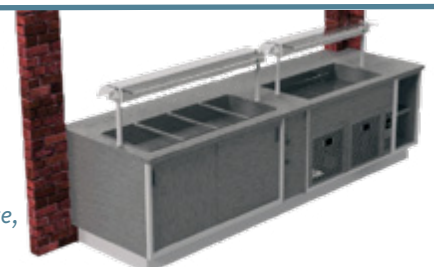
- Gastronorm pans
- Additional polar plates
- Various colours and styles of front and side panels are available, plastic coated steel, laminated wood type or Corian.
- Various designs of overhead illuminates gantries are available, curved or square type glass, open or full front. Island, Deli, or traditional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



This unit features Moffat's heavy duty GN1/1 size Eutectic type Polar Plates

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





CPW2

Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply	Power Rating with a gantry
CPW2	78	947 x 700 x 900	900mm	N/A	0.02kw / 13amp
CPW3	107	1275 x 700 x 900	900mm	N/A	0.02kw / 13amp
CPW4	137	1603 x 700 x 900	900mm	N/A	0.03kw / 13amp
CPW5	167	1931 x 700 x 900	900mm	N/A	0.03kw / 13amp

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.



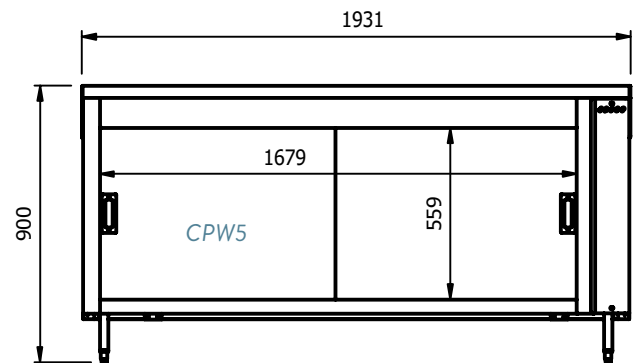
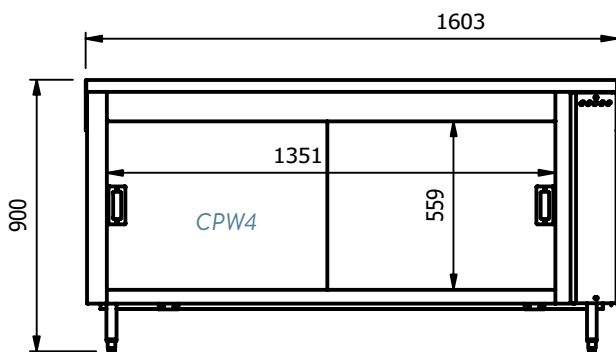
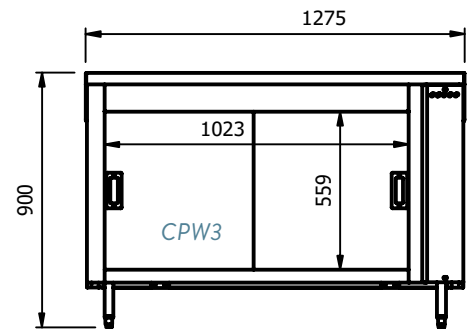
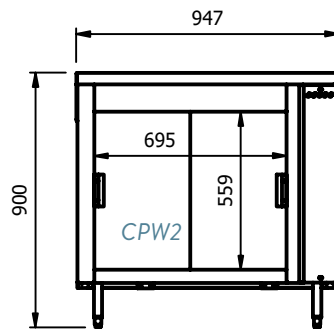
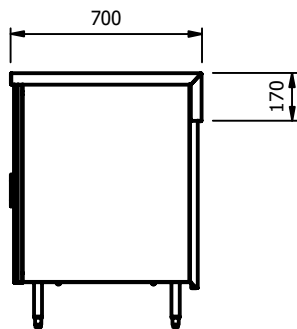
CPW3



CPW4



CPW5



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