



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



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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.

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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>	
	 <p>Granite top 850mm with fixed tube tray rail or a tray slide with raised ribs</p>	

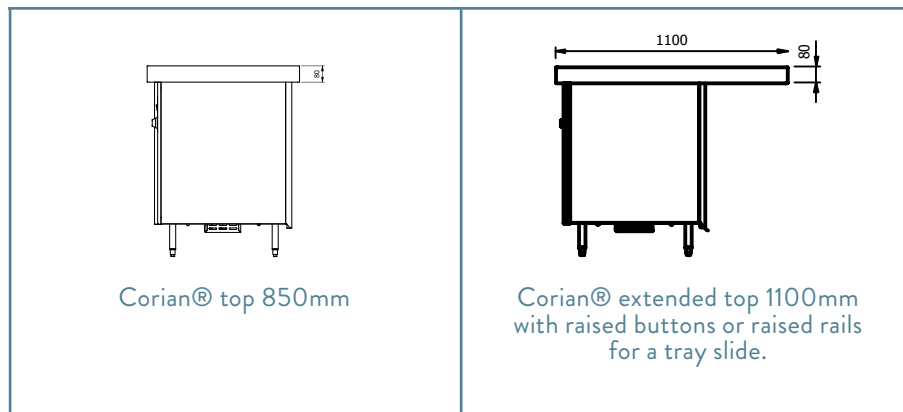
GRANITE COUNTER TRAY SLIDE OPTIONS

<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.



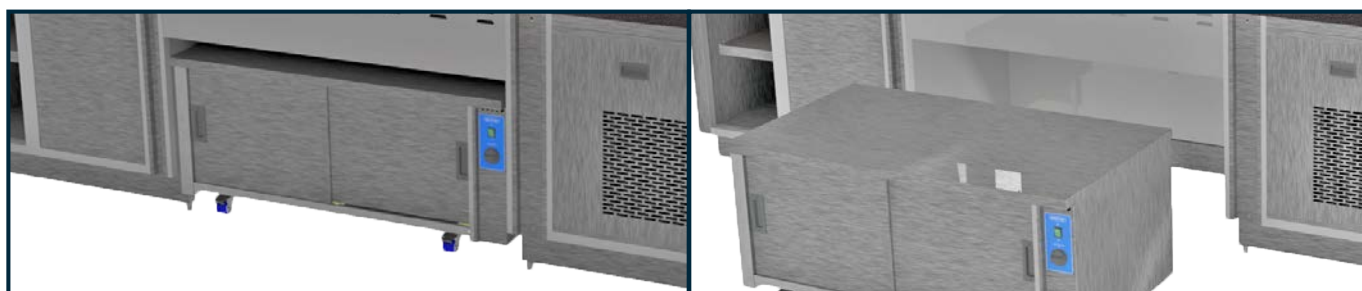
Note: Extended top may cause a shadow to be cast over the decorative front fascia panels full length LED illumination can be fitted under the tops and concealed behind the top valance lighting up the front of the counter.

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.

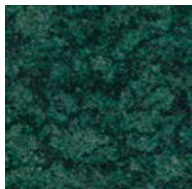
GRANITE TOPS

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.*)

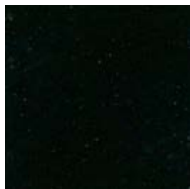
White / Light Grey



Green



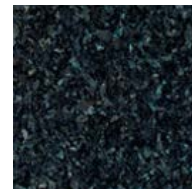
Black / Dark Grey



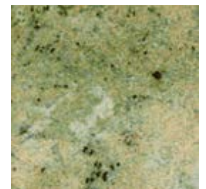
Red / Brown



Blue



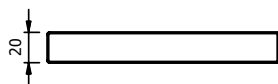
Yellow



STANDARD

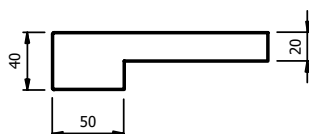
OPTIONAL GRANITE EDGE DETAIL

Polished Square Edge



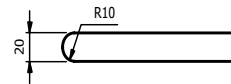
A clean line option that is standard on the operators side of all granite counters.

Polished Square Laminated



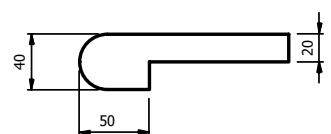
Displaying a heavier styled edge that looks great with the modern shear-line type square glass range.

Polished Bull-nose Edge



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

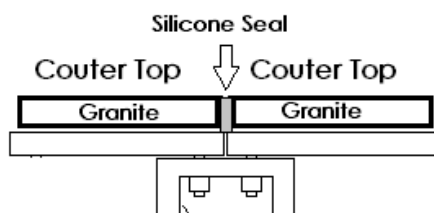
Polished Bull-nose Laminated



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

Mechanical Join:

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

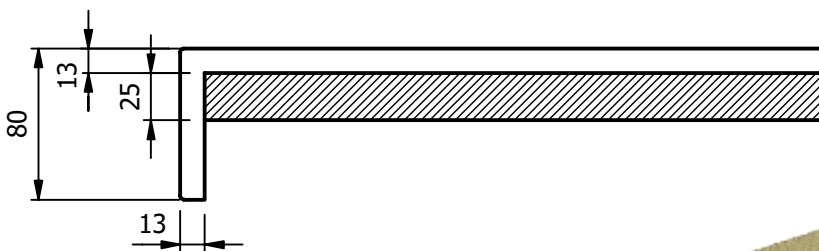


CORIAN® TOPS

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.



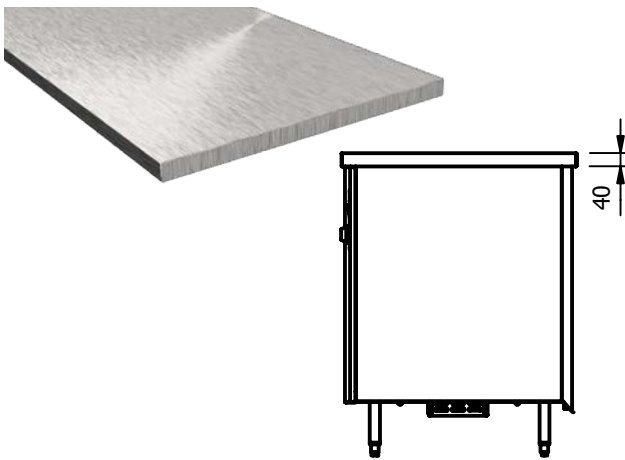
STAINLESS STEEL TOPS

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

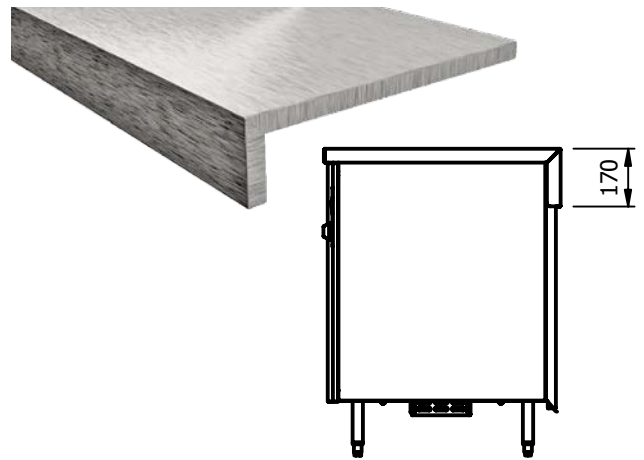
40mm Turn-down:

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.)

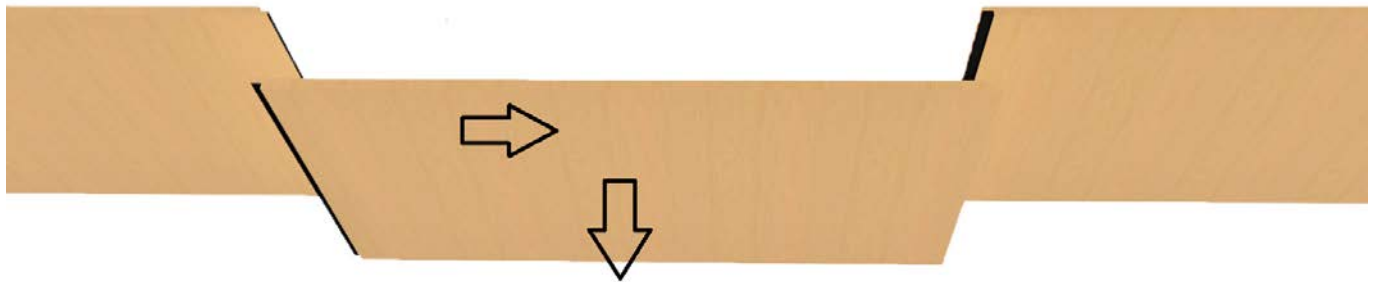
OPTIONAL COLOURS (*SUBJECT TO ADDITIONAL CHARGE)		
	RAL CODE	BS CODE
	N/A	N/A
	9005	00E53
	1804005	18B25
	7038	10A05
	2205015	18C37
	2604040	18E53
	5001	18C39
	5003	N/A
	6002	N/A
	N/A	10E55
	9003	00E55
	1015	10C31
	N/A	08C35
	8004	04C39
	8014	08B29
	2002	04E53
	N/A	N/A
	N/A	N/A
	N/A	N/A



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 simply 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 opens 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:

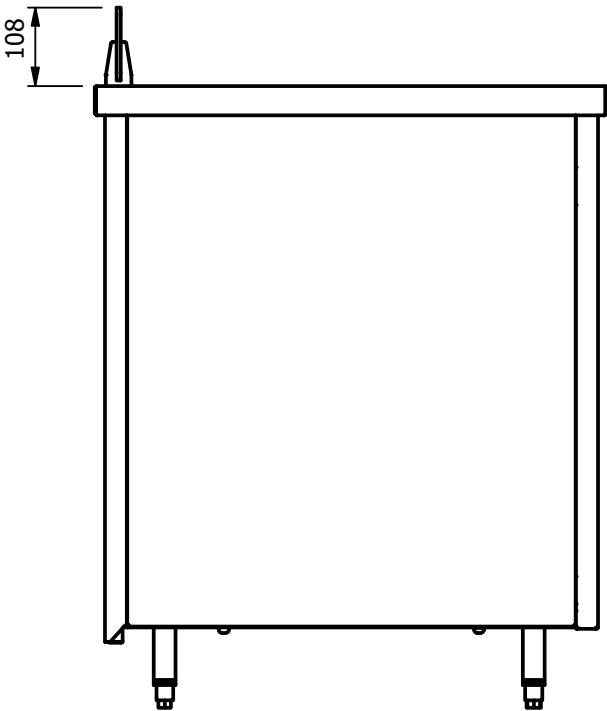


COUNTER TOP FRONT SCREENS

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.

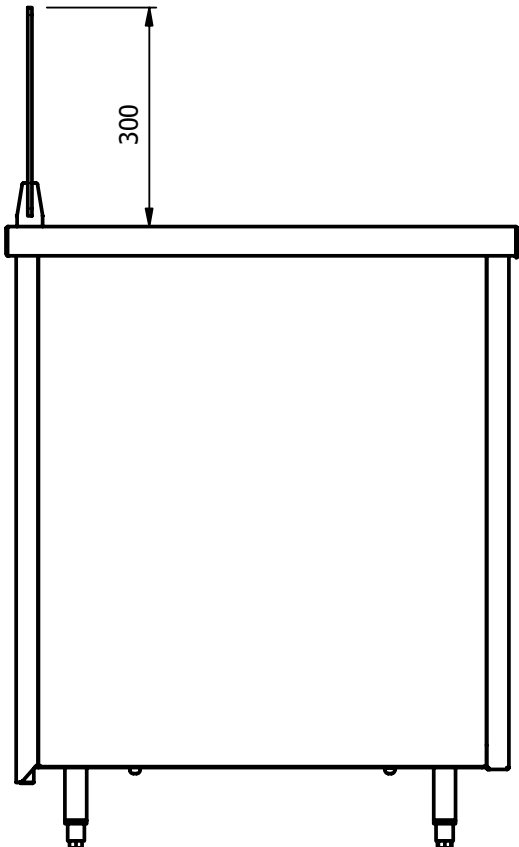
Standard 100mm High Screen

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.

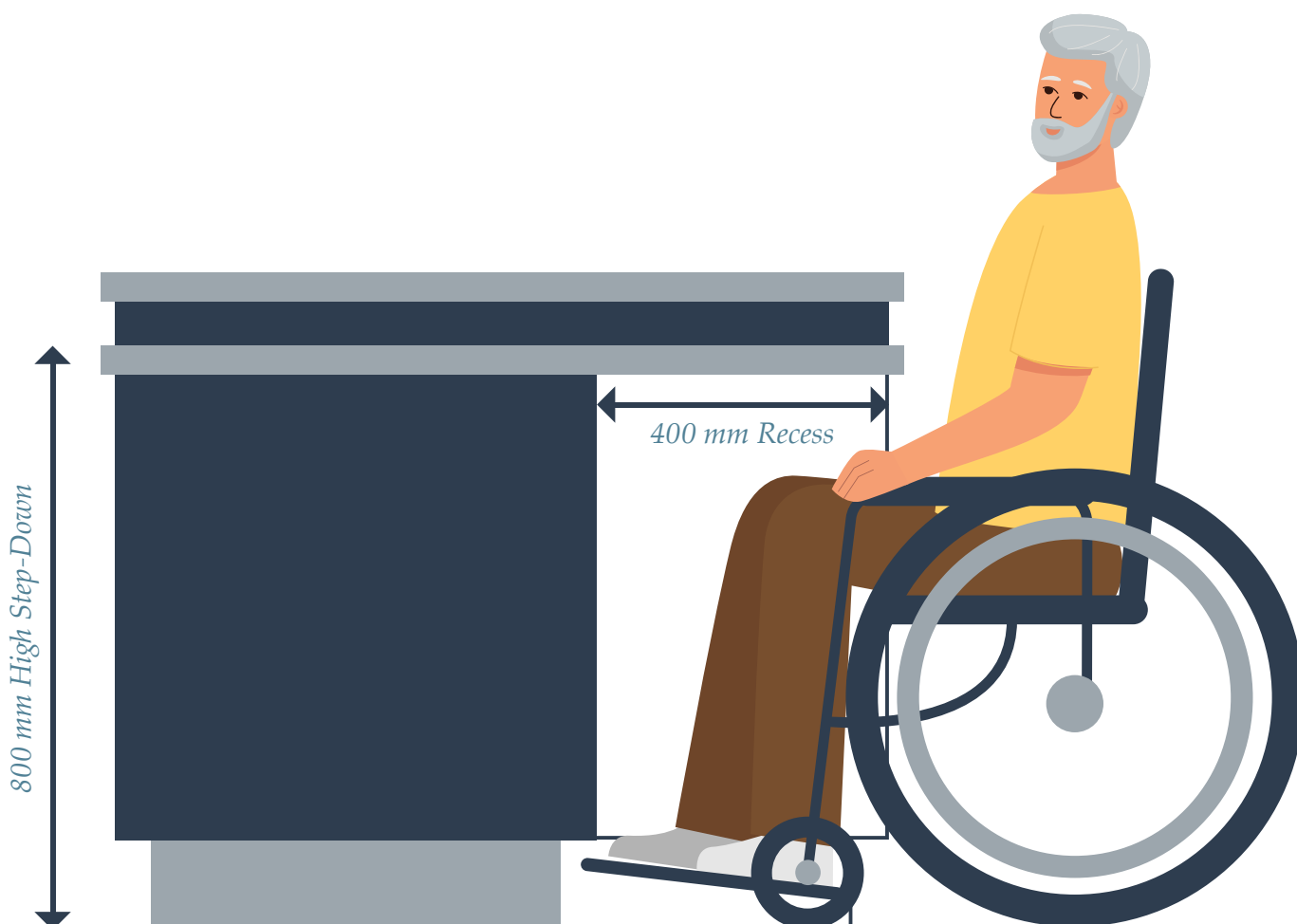
Space for wheelchairs is 1.5m x 1.5m.

PAYMENT POINTS

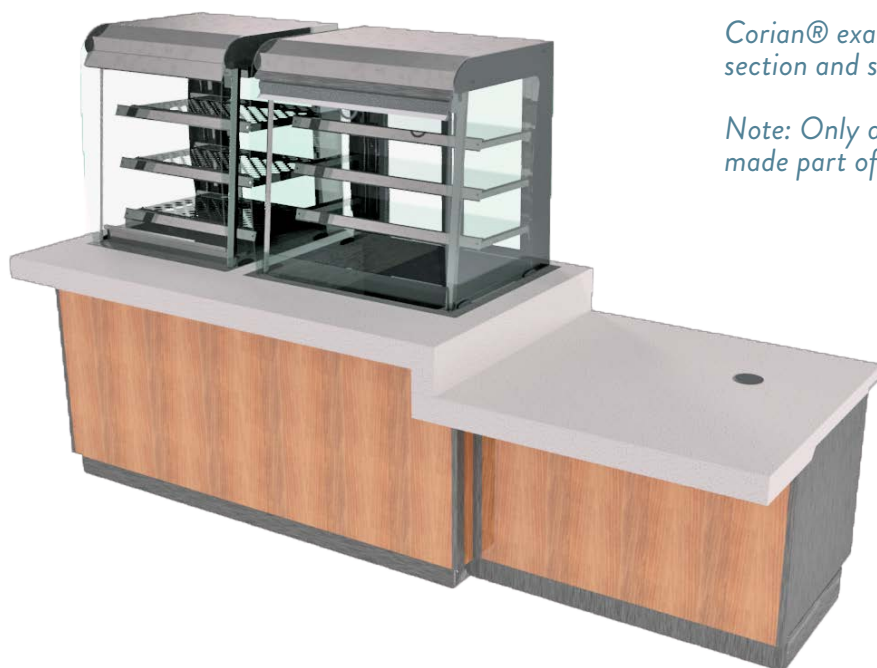
At all payment points there should be at least one section of lowered counter at a height of 800mm.

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:

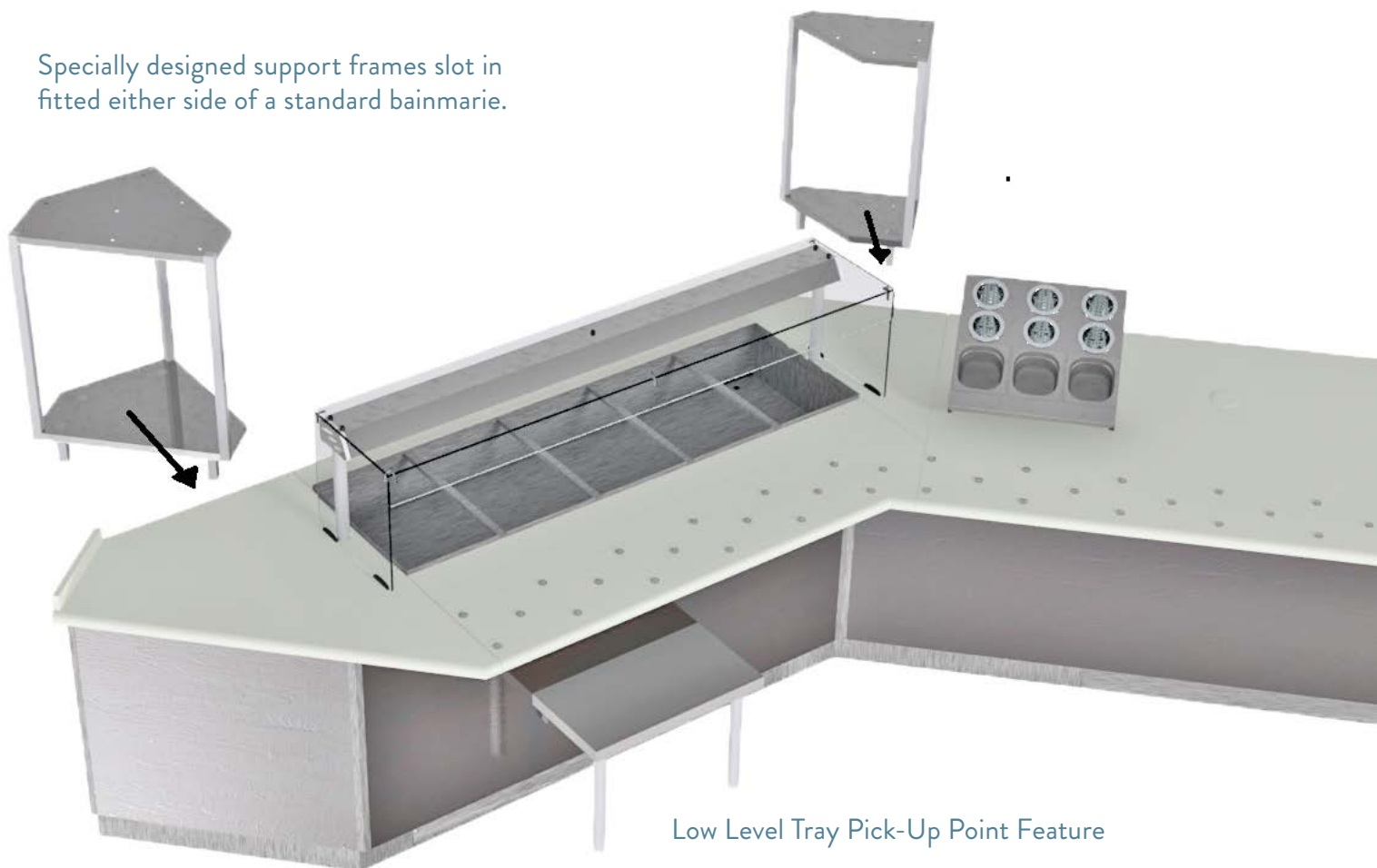


SPECIAL INFILL SUPPORTS

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.



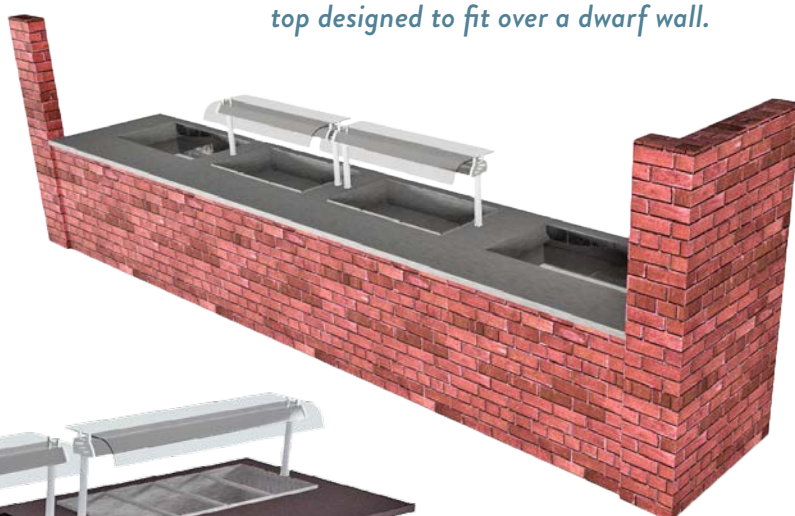
Low Level Tray Pick-Up Point Feature

COUNTER LAYOUT EXAMPLES:

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



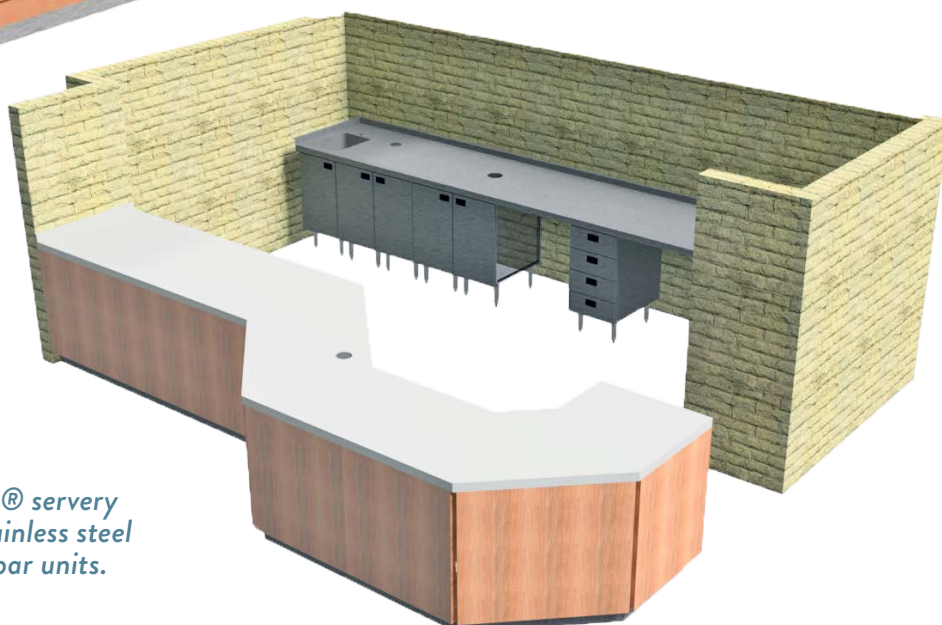
Stainless steel counter with extended top designed to fit over a dwarf wall.



Granite curved corner with special front panelling.

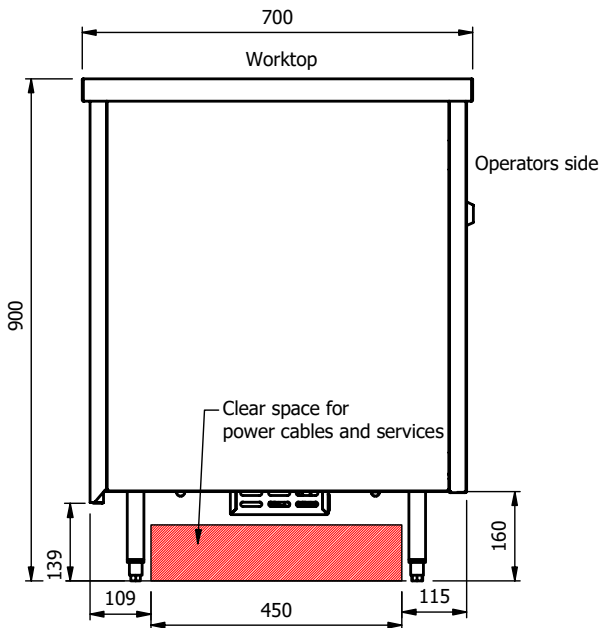


Corian® servery with Stainless steel back bar units.

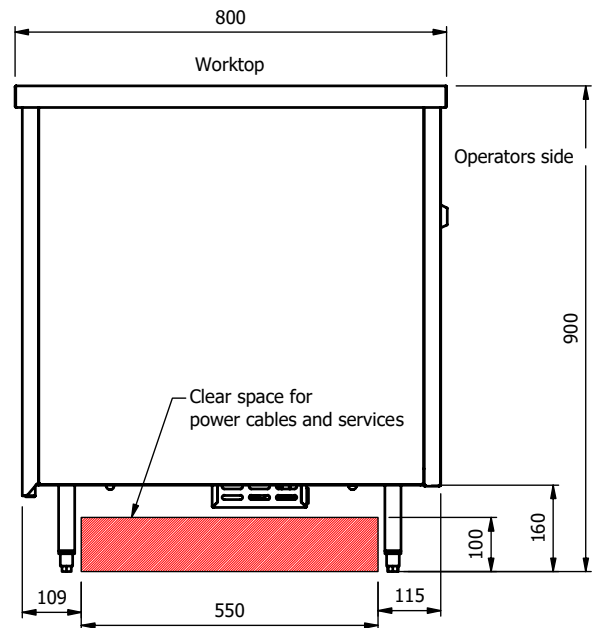


COUNTER UNIT SERVICE VOIDS

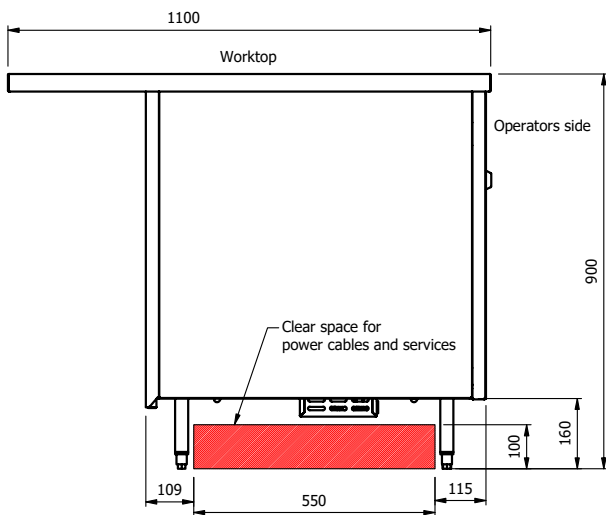
Counter ambient modules available in three standard depths 700mm, 800mm, and 1100mm.



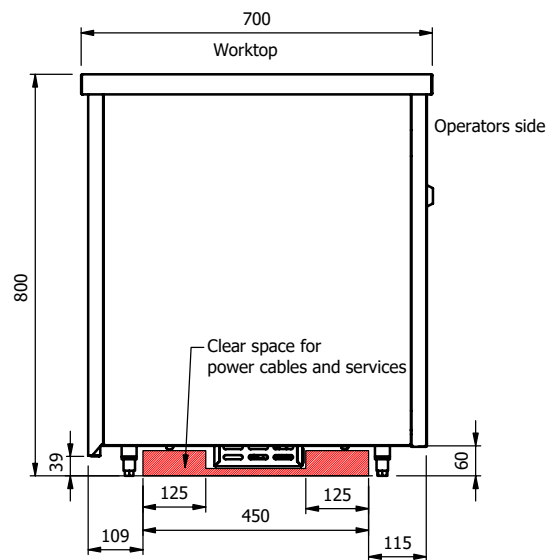
700mm deep units have a service space of 450mm x 100mm at floor level.



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)

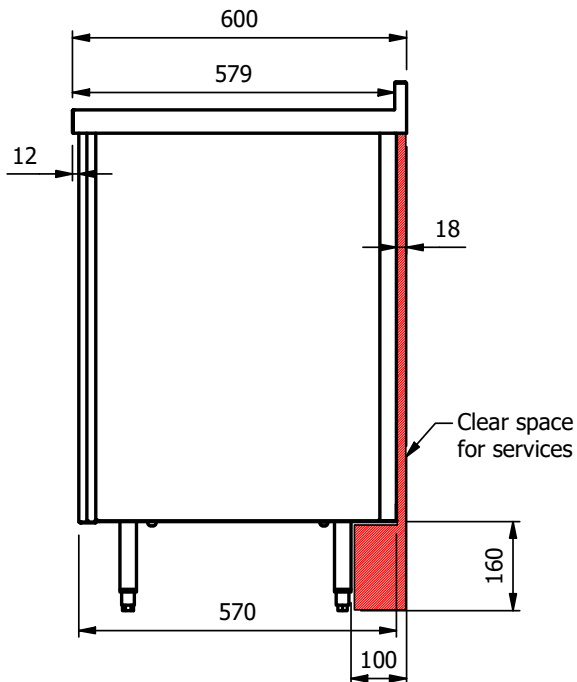


Service Access Example:

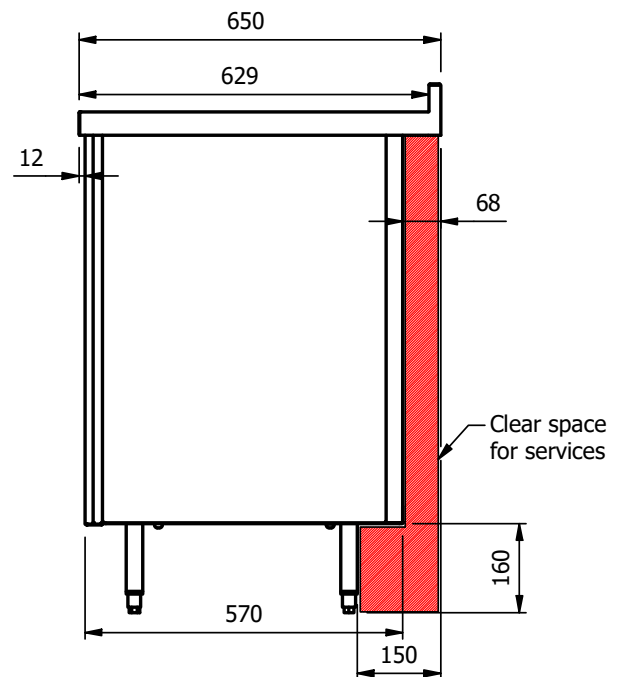
Note: Careful consideration must be taken to allow for any on-site service pipes and cables. Services are run underneath, any bespoke requirements must be stated with an order.

BACK BAR UTILITY UNIT SERVICE VOIDS

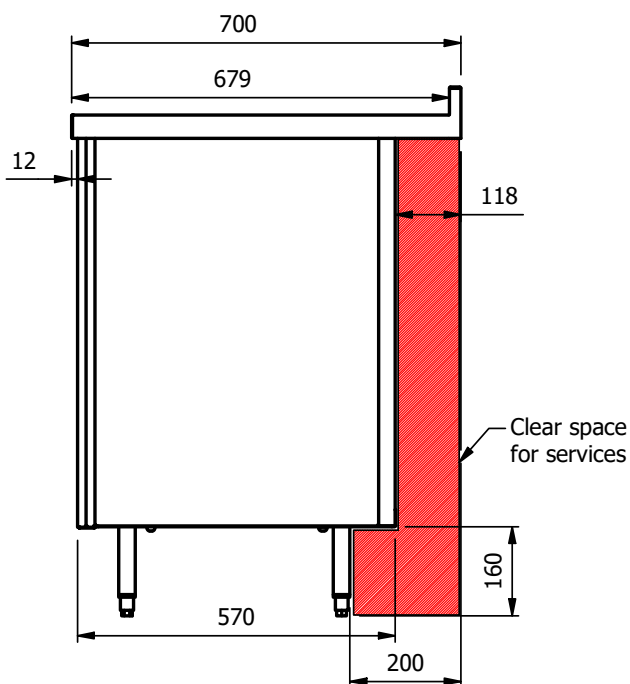
Counter ambient modules designed to be fitted against a rear wall (back bar type) are available in three standard depths 600mm, 650mm, and 700mm.



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.

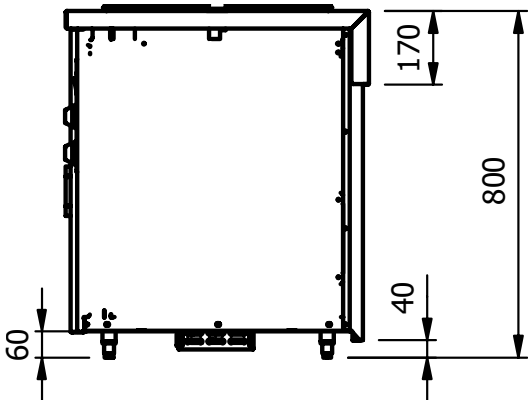


700mm deep back bar example
Note: Careful consideration must be taken to allow for any on-site service pipes and cables. This is especially important on 600mm deep units where there is a restriction of 18mm at the rear. Services can be run at low level and special access holes can be made up through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

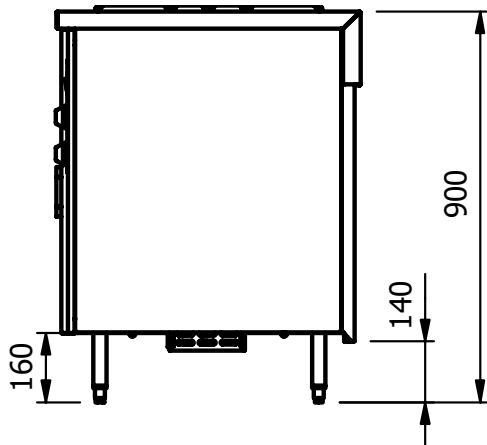
LOW LEVEL UNITS KICK PLATE GAP

Stainless Steel Tops

Minimum height 800mm with a small kick plate

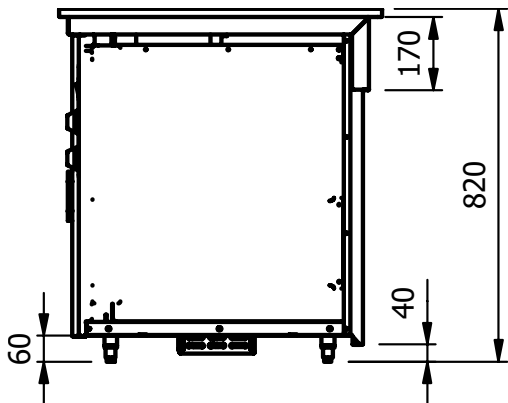


Standard height 900mm with a standard size kick plate

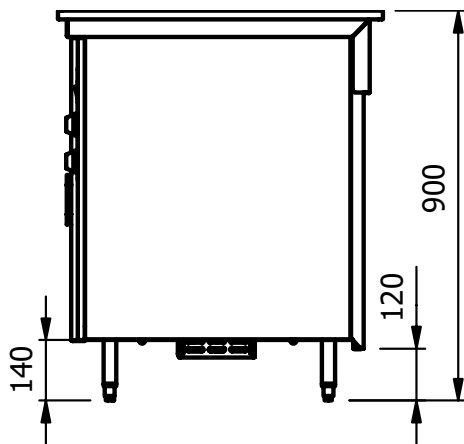


Granite Tops

Minimum height 820mm with a small kick plate

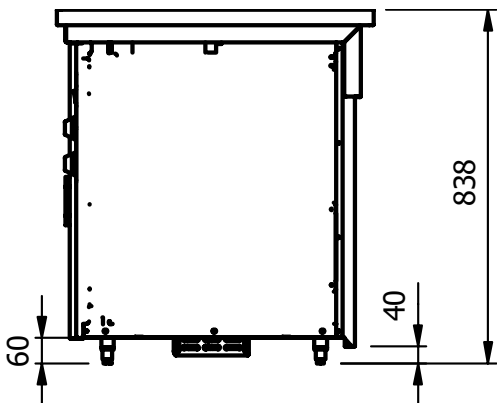


Standard height 900mm with a 20mm lower kick plate

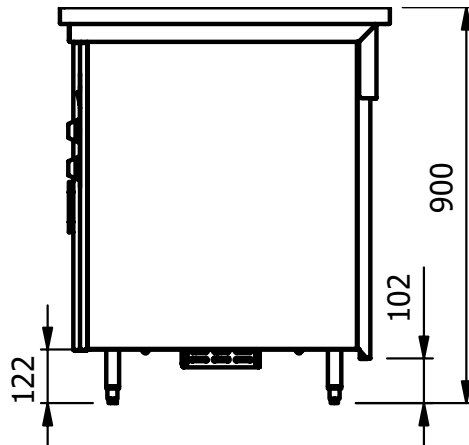


Corian Tops

Minimum height 838mm with a small kick plate



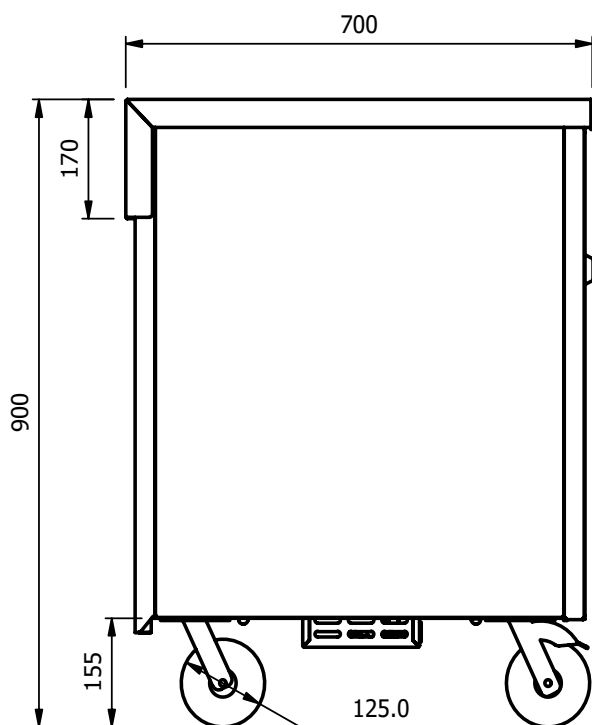
Standard height 900mm with a 38mm lower kick plate



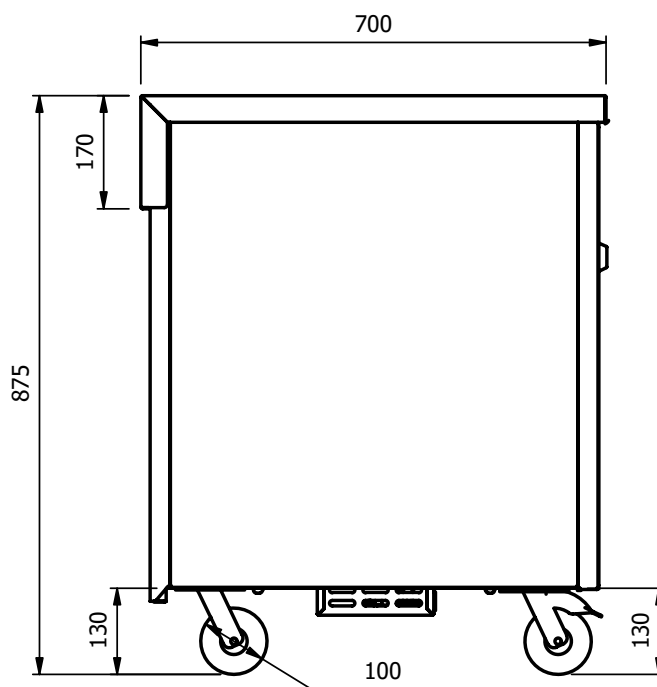
COUNTER MODELS FITTED WITH CASTORS

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.

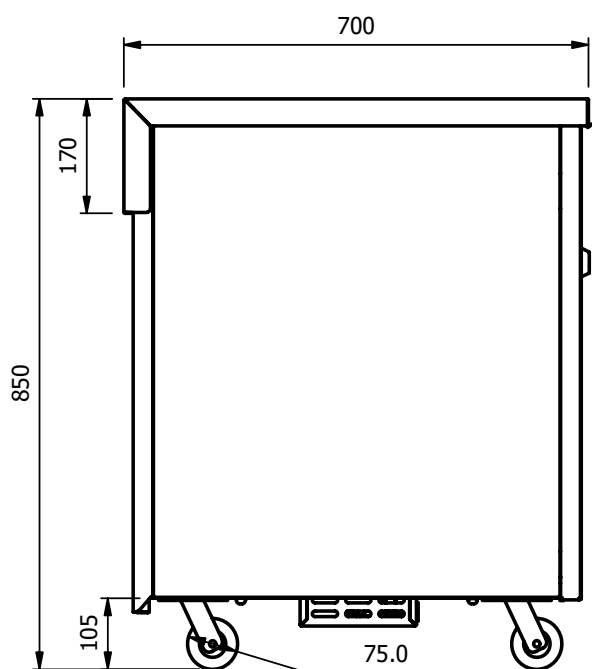
900mm high units with 125mm dia wheels
(This is the standard height):



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.



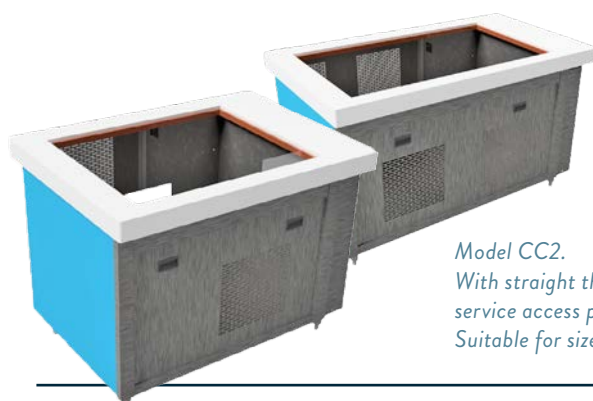
Base Units Made To Suit Refrigerated Displays Models:

(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

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:



Gantry CQG3



Gantry CQG3F

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:



Gantry CQG3SL



Gantry CQG3SLF

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:



Gantry CQG3D



Gantry CQG3DSL

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:



Gantry CQG3i



Gantry CQG3iSL

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).

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 ACCESSORIES

Bainmarie adaptors

Neo-Ceram top adaptors,
Individual GN 1/1 size black styled glass type pads converts a bainmarie well into a hot top.

Model DNCA



Bainmarie adaptors

Round Pot adaptors,
Individual GN 1/1 size adaptors with round pots.

Models

DRP4 2 x 4 litre pots

DRP7 2 x 7 litre pots



Hot Top adaptors

Carving pad. Individual GN 1/1 size adaptor complete with spikes

Models VCCP



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 (l/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/1 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.



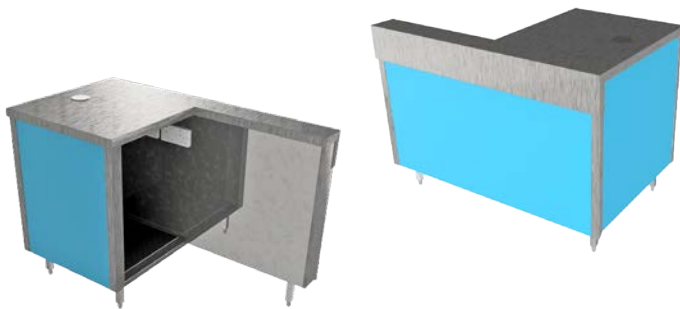
Model CDS

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

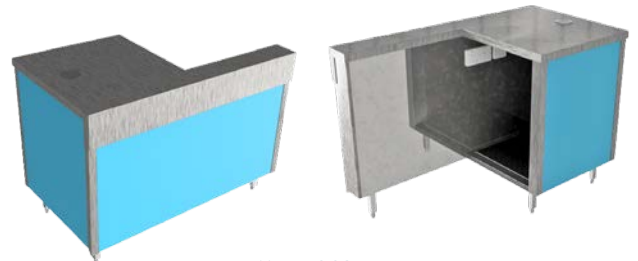
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CASHIER SECTION

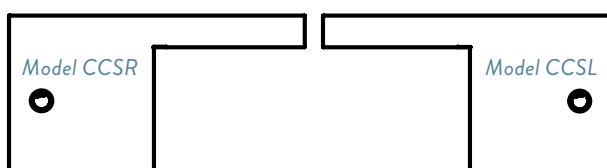
Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional. These models have a cable port in the worktop to allow cables access through to the double power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



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).

Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter line, with integrated Granite, Corian®, or Stainless Steel tops. Bespoke counters have fitted kick plate all-round.

Heated Displays

Heated models, complete with LED illumination



Model CHD3



Model CHD3

	Curved glass models	Curved with full front glass	Weight (kg)	Dimensions (L x D x H mm)	Power Rating (Total Kw)	Price £
Rear sliding doors with ambient cupboard under	CHD2 CHD3	CHD2F CHD3F	90 125	947 x 700 x 1650 1275 x 700 x 1650	1.05 / 13amp 1.50 / 13amp	£000 / £000 £000 / £000
Rear sliding doors with Hot cupboard under	CHDC2 CHDC3	CHDC2F CHDC3F	90 125	947 x 700 x 1650 1275 x 700 x 1650	1.95 / 13amp 3.00 / 16amp	£000 / £000 £000 / £000
Solid back with rear ambient cupboard under	CHD2SB CHD3SB	N/A N/A	90 125	947 x 700 x 1650 1275 x 700 x 1650	1.05 / 13amp 1.50 / 13amp	£000 £000

	Square glass models	Square with full front glass	Weight (kg)	Dimensions (L x D x H mm)	Power Rating (Total Kw)	Price £
Rear sliding doors with ambient cupboard under	CHD2SL CHD3SL	CHD2SLF CHD3SLF	90 125	947 x 700 x 1665 1275 x 700 x 1665	1.05 / 13amp 1.50 / 13amp	£000 / £000 £000 / £000
Rear sliding doors with Hot cupboard under	CHDC2SL CHDC3SL	CHDC2SLF CHDC3SLF	90 125	947 x 700 x 1665 1275 x 700 x 1665	1.95 / 13amp 3.00 / 16amp	£000 / £000 £000 / £000
Solid back with rear ambient cupboard under	CHD2SLSB CHD3SLSB	N/A N/A	90 125	947 x 700 x 1665 1275 x 700 x 1665	1.05 / 13amp 1.50 / 13amp	£ £

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

Heated multi-tier display (assisted service)

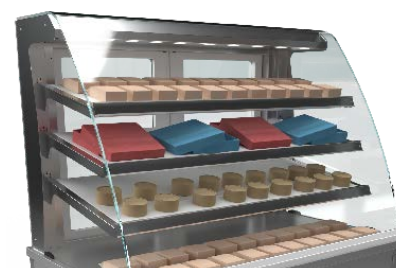
Display cases designed to suit any bakery or deli food outlet heated models are perfect for hot foods such as pies and pastries, featuring three radiated heat anodised alloy shelves and a neutral bottom deck perfect for croissants and pain au chocolat.

The hinged doors allow full size bakery sheets to be placed straight from oven to display.



Model Size	Model Code	Weight (kg)	Dimensions (L x D x H mm)	Power Rating (Total Kw)
Size 2	CPAT2H	105	900 x 800 x 1400	1.70 / 13amp
Size 3	CPAT3H	150	1200 x 800 x 1400	2.15 / 13amp
Size 3	CPAT2HSL	111	900 x 800 x 1400	1.70 / 13amp
Size 4	CPAT3HSL	158	1200 x 800 x 1400	2.15 / 13amp

Model CPAT3H



Chilled multi-tier display (assisted service)

A great choice for creating a professional, attractive display for chilled sweets, desserts and pastries. Compact and hygienic multi-deck design provides a sharp, sophisticated aesthetic.



Model Size	Model Code	Weight (kg)	Dimensions (L x D x H mm)	Power Rating (Total Kw)
Size 2	CPAT2C	121	900 x 800 x 1400	1.50 / 13amp
Size 3	CPAT3C	184	1200 x 800 x 1400	1.50 / 13amp
Size 3	CPAT2CSL	129	900 x 800 x 1400	1.50 / 13amp
Size 4	CPAT3CSL	192	1200 x 800 x 1400	1.50 / 13amp

Model CPAT3CSL



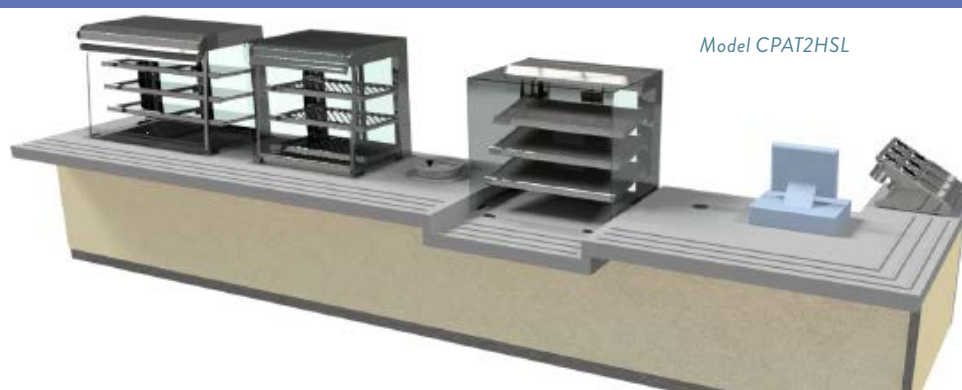
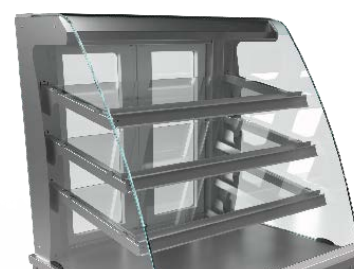
Ambient multi-tier display (assisted service)

A great choice for creating a professional, attractive display for chilled sweets, desserts and pastries. Compact and hygienic multi-deck design provides a sharp, sophisticated aesthetic.



Model Size	Model Code	Weight (kg)	Dimensions (L x D x H mm)	Power Rating (Total Kw)
Size 2	CPAT2A	96	900 x 800 x 1400	0.026 / 13amp
Size 3	CPAT3A	132	1200 x 800 x 1400	0.026 / 13amp
Size 3	CPAT2ASL	100	900 x 800 x 1400	0.026 / 16amp
Size 4	CPAT3ASL	140	1200 x 800 x 1400	0.026 / 13amp

Model CPAT2A



Model CPAT2HSL

RISE & FALL HEAT LAMPS

Introducing Rise & Fall Heat Shades, a practical and stylish solution for optimal light distribution. These shades are engineered for easy and efficient control of light and heat spread, equipped with a conveniently mounted switch for quick adjustments. With an impressive adjustment range of 280cm to 1520cm, they provide the flexibility needed to achieve your desired lighting effect.

These lamps keep food at a safe serving temperature, preventing it from drying out or becoming cold. Heat lamps are commonly used in buffet lines, carving stations, and pass-through areas where food is displayed or served. They are designed to be mounted above the food, providing a consistent and even heat distribution.

KEY FEATURES:

- Switch mounted on the shade for convenient control of light spread.
- Adjustment range of 24" (61cm) for flexible lighting options.
- Stretch of 76cm to 137cm allows for customizable adjustments.
- Elegant bell shape design enhances the aesthetic appeal.
- Dimensions 216mm
- Voltage 230/240V
- Colour Copper (optional black or silver)
- Special design ensures heat is channelled downwards
- Simple on/off switch for easy operation and reduced running costs
- Hardwired. Requires professional installation
- For use with heat lamps (250W max)
- Ensures food is kept warm for extended periods - ideal for buffets or plating areas
- Cord range from 280mm min to 1520mm max allows for customisable distancing from food items
- Stylish matte black easy-clean design



Model	Weight kg	No of 250w lamps	Power Rating kw
CQRF2	9	790mm	0.50
CQRF3	12	1118mm	0.75
CQRF4	14	1446mm	1.00
CQRF5	17	1774mm	1.25

SOUP STATION

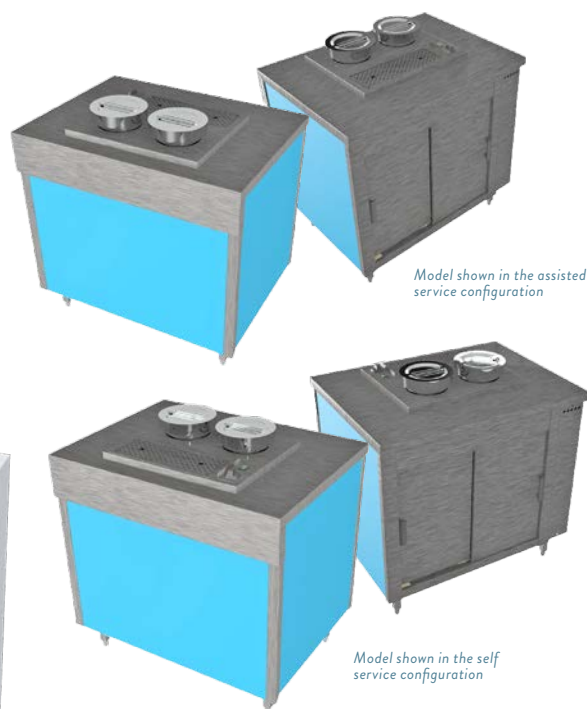


Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

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

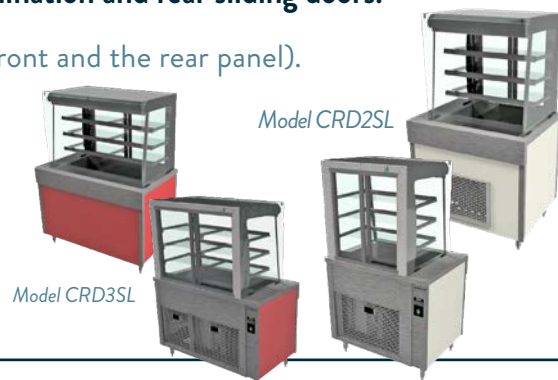


Square glass, open or full glass front, complete with LED illumination and rear sliding doors:

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

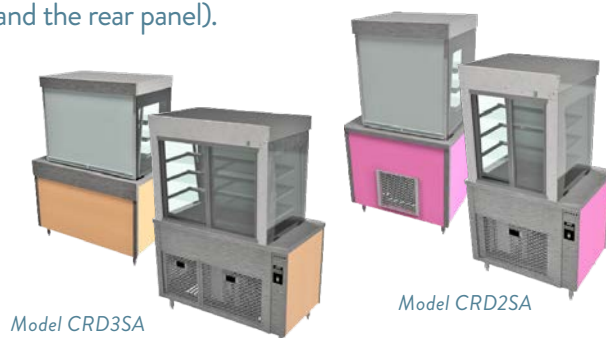


Models with a roll up front lockable shutter, complete with LED illumination:

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



Model CRD3L

Model CRD2L

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



Model CRD3LSL

Model CRD2LSL

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



Model CRD3LFC

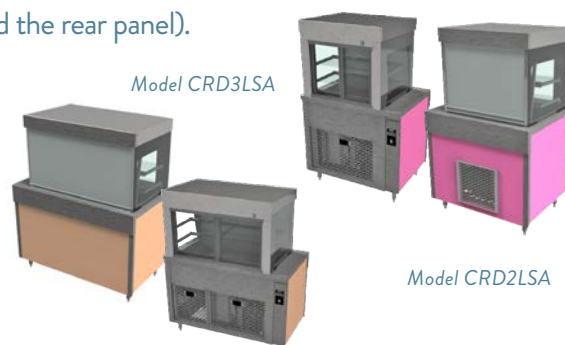
Model CRD2LFC

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



Model CRD3LSA

Model CRD2LSA

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 (l/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

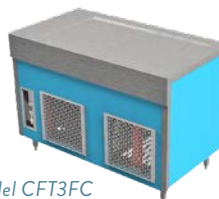
Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional.

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).



Model CFT3



Model CFT3FC



Model CFT2

GANTRY OPTIONS

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

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



Gantry CLG3



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 CLG3SL



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).

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

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.



Model CPW3



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 CLG3



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 CLG3SL



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



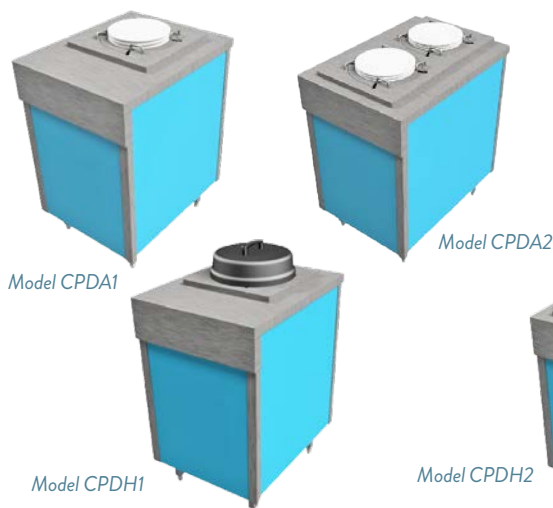
Curved Glass	Square Glass	Height Above Worktop (mm)	LED Illumination	Gantry Power Rating (kw)
CLG2i	CLG2iSL	405	Yes	0.022
CLG3i	CLG3iSL	405	Yes	0.027
CLG4i	CLG4iSL	405	Yes	0.032
CLG5i	CLG5iSL	405	Yes	0.037

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.

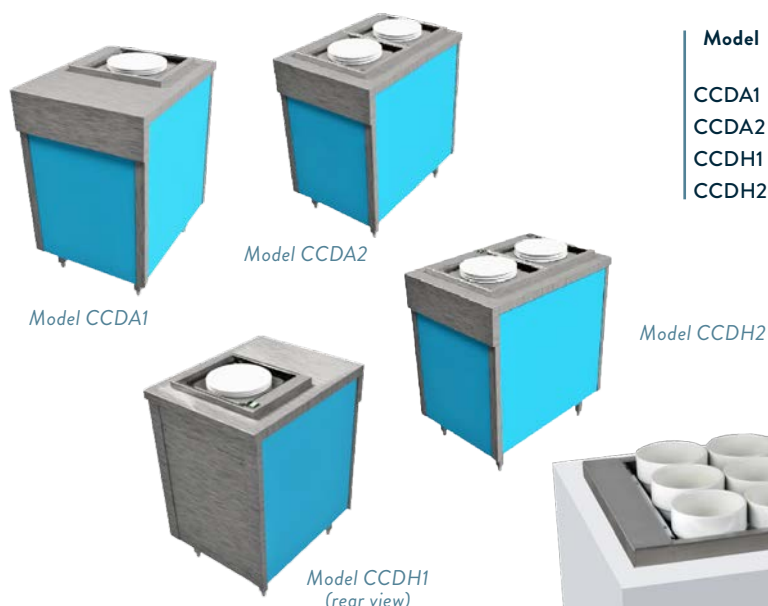


Standard Depth: 700. Optional Depth: 800. Extended Top Depth: 1100. Base units can be fitted with or without the various overhead gantries and design features (see pages 6-17).



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

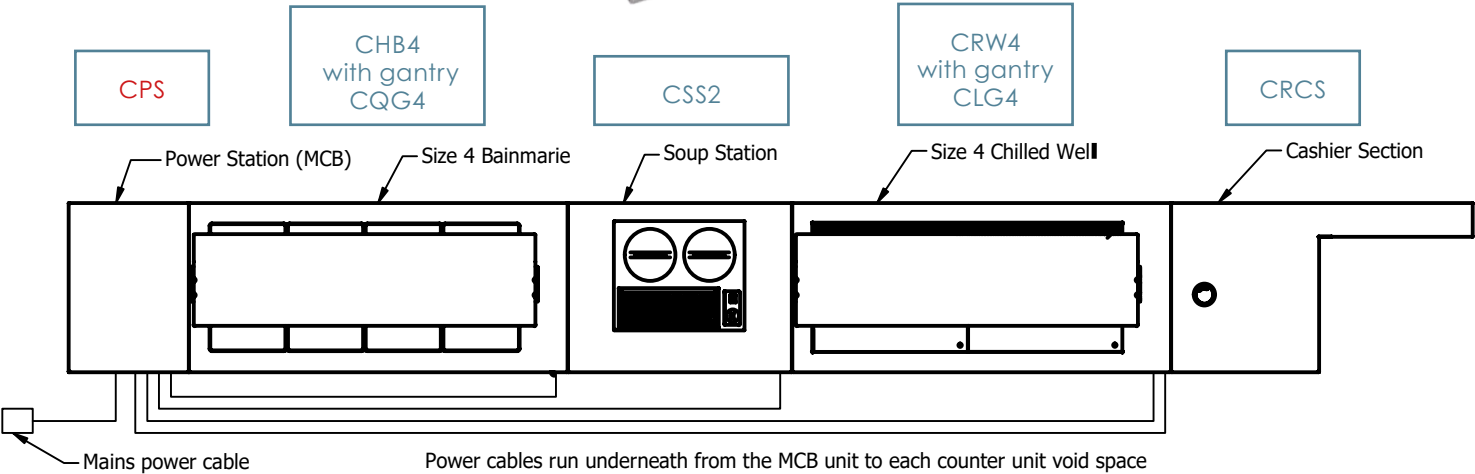
Each model is static with adjustable for height legs. They can be single items, mobile with castors, or made part of a bespoke counter. Integrated Granite or Stainless Steel tops and kick plates are optional. Designed specifically for the Moffat bespoke food servery counters.

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

Typical example of a counter run



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.

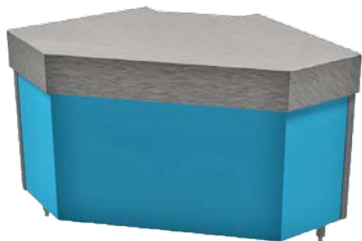


Model CCU90E
(operators side)



Model CCU90I
(operators side)

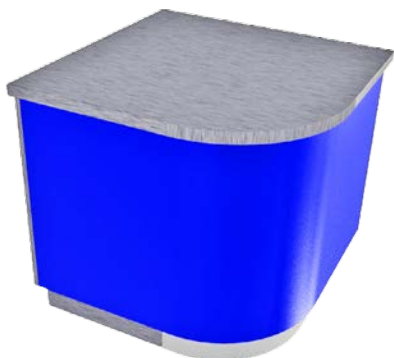
Special Curved Corner
Section (customers side)



Model CCU90E
(customers side)



Model CCU90I
(customers side)

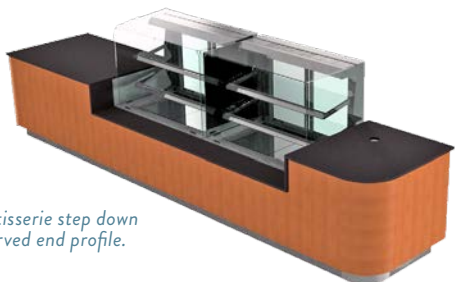


Model	Weight (kg)	Dimensions (LxDxHmm)
CCU90E	75	1073 x 1073 x 900
CCU90i	75	782 x 782 x 900

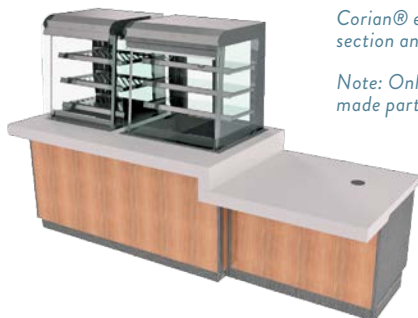
Bespoke 45° corner sections also available

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.

BACK BAR CORNER UNITS

Space saving corner storage units. Create a 90 degree corner using the standard storage cupboards combined with a Left or Right hand type corner section.



Standard CSC3NV on the right hand with corner section BCULH4 fitted on the left complete with a granite top.

These units are the modular lengths to suit the Counter-Tek range. Standard back bar top depth is 700mm. Optional depths are 600mm or 650mm.

	Left Hand Models No Voids	Right Hand Models No Voids	Weight (kg)	Dimensions (LxDxHmm)
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.	BCURH1300	BCULH1300	68	1300 x 700 x 900
	BCURH1400	BCULH1400	72	1400 x 700 x 900
	BCURH1600	BCULH1600	76	1600 x 700 x 900
	BCURH1700	BCULH1700	80	1700 x 700 x 900
Standard Storage Units With Doors	BCURH3	BCULH3	68	1151 x 700 x 900
	BCURH4	BCULH4	85	1479 x 700 x 900
	BCURH5	BCULH5	101	1807 x 700 x 900

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

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	400 x 700 x 900	left hand door
CSC400NVR	45	400 x 700 x 900	right hand door
CSC500NVL	50	500 x 700 x 900	left hand door
CSC500NVR	50	500 x 700 x 900	right hand door
CSC600NVL	55	600 x 700 x 900	left hand door
CSC600NVR	55	600 x 700 x 900	right hand door
CSC700NVD	60	700 x 700 x 900	double hinged
CSC900NVD	70	900 x 700 x 900	double hinged
CSC1000NVD	75	1000 x 700 x 900	double hinged
CSC1300NVD	85	1300 x 700 x 900	double sliding
CSC1400NVD	90	1400 x 700 x 900	double sliding
CSC1600NVD	100	1600 x 700 x 900	double sliding
CSC1700NVD	105	1700 x 700 x 900	double sliding

Standard Storage Units With Doors

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

CSC2NVD	53	823 x 700 x 900	double sliding
CSC2NVDH	65	823 x 700 x 900	double hinged
CSC3NVD	68	1151 x 700 x 900	double sliding
CSC4NVD	85	1479 x 700 x 900	double sliding
CSC5NVD	101	1807 x 700 x 900	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	524 x 700 x 900	left hand door
CSC400R	49	524 x 700 x 900	right hand door
CSC500L	54	624 x 700 x 900	left hand door
CSC500R	54	624 x 700 x 900	right hand door
CSC600L	59	724 x 700 x 900	left hand door
CSC600R	59	724 x 700 x 900	right hand door
CSC700D	64	824 x 700 x 900	double hinged
CSC900D	74	1024 x 700 x 900	double hinged
CSC1000D	79	1124 x 700 x 900	double hinged
CSC1300D	89	1424 x 700 x 900	double sliding
CSC1400D	94	1524 x 700 x 900	double sliding
CSC1600D	104	1724 x 700 x 900	double sliding
CSC1700D	109	1824 x 700 x 900	double sliding

Standard Storage Units With Doors

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

CSC2D	57	947 x 700 x 900	double sliding
CSC2DH	69	947 x 700 x 900	double hinged
CSC3D	72	1275 x 700 x 900	double sliding
CSC4D	89	1603 x 700 x 900	double sliding
CSC5D	105	1931 x 700 x 900	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)
These units are the modular lengths to suit the Counter-Tek range	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
	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
These units are the modular lengths to suit the Counter-Tek range	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
	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)
With locks -->	BDS	35	518 x 700 x 900
	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
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

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

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
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

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



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	700 x 700 x 900





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 —