

Overview

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 renowned innovative sahara fan heating cell. Easily removable for cleaning and maintenance. 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.



Key Features:

- Insulated for increased efficiency.
- With hygiene in mind all stainless-steel construction, inner panels are bright polished.
- Forced-air, convection, heated cupboard offers unparalleled flexibility of use.
- Fan unit is easily removable for cleaning and maintenance.
- Base and door track in one piece for easy cleaning.
- Thermostatically controlled fan assisted hot cupboard. 30°-110°C.
- 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:

- 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 pop-up plate system with multi-spring, adjustable, floating platform

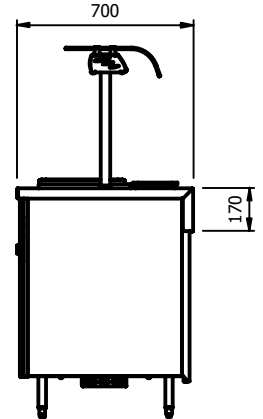
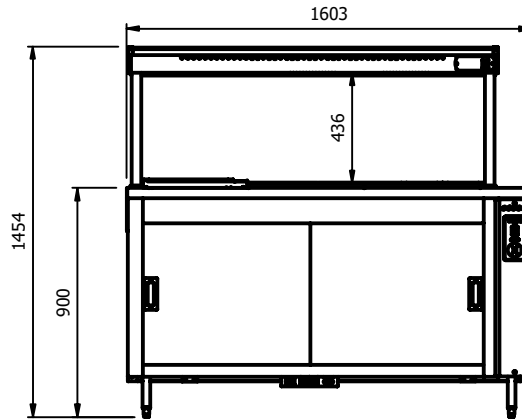
MOFFAT
COUNTER-TEK
 — Specialised Servery Systems —

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

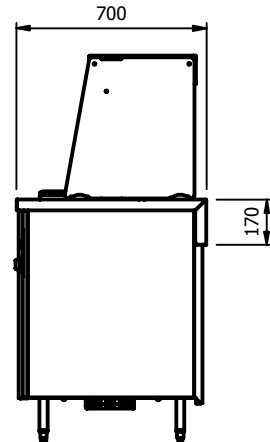
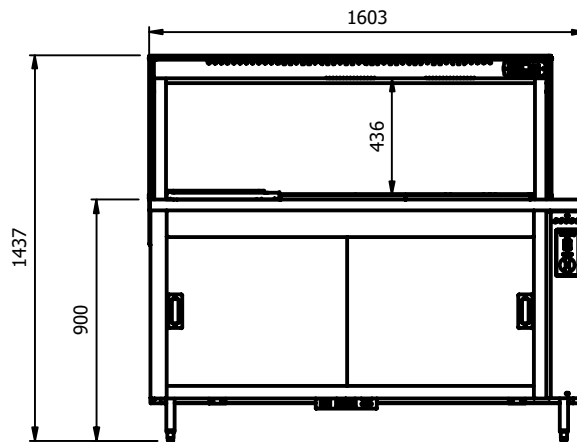
Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply
CCS4	120	1603 x 700 x 1454	900mm	2.9kw / 13amp
CCSSL4	120	1603 x 700 x 1437	900mm	2.9kw / 13amp

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.

CCS4



CCSSL4



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