

Overview

Patisserie display cases designed to suit any bakery or deli food outlet. These chilled models in the range offer a great choice for anyone looking to create a professional, attractive display for their chilled sweets, desserts and pastries. Mobile and compact these units can be used as a standalone display, or butted up together with the other heated and neutral type models in the Moffat Patisserie range to form a full deli type counter. Alternatively the compact design can simply be rolled into position into a specially made recessed section of a bespoke servery counter.

The hygienic multi-deck cabinet design provides a sharp and sophisticated aesthetic, set at a low height to allow serving over, complete with a full transparent glass top and glass display shelving with full length LED illumination for enhanced product display.

The front and side panel standard finish is stainless steel. All internal components are also made in bright polished stainless steel.

The unique Moffat innovative "Polar Air Stream" system provides a constant recirculating cold air curtain completely enveloping the food displayed. Holding pre-chilled food at a safe, regulated temperature while retaining taste and freshness. Self-contained units with accurate, digital control, automatic defrost, high pressure warning and automatic condensate evaporation. Utilising a highly efficient, naturally occurring, hermetically sealed, hydrocarbon gas type R290 reducing carbon footprint and energy consumption. Available in a choice of 2 model widths.



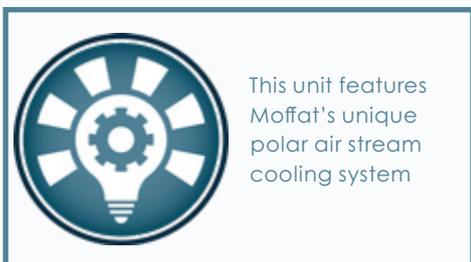
Model: PAT3CSL

Key Features:

- Superstructure complete externally and internally in bright polished stainless steel.
- Use individual where space is tight or as part of a full deli servery counter.
- Features integral energy efficient chilled R290 hydrocarbon refrigeration.
- High visibility display with LED illumination.
- Point of sale / display ticket strips.
- Mobile all swivel castors two with brakes.
- Digital thermostat and temperature control with automatic defrost.
- Advanced air flow design with unique polar air-stream technology.
- Fully insulated efficient, eco-friendly, refrigeration.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity.
- Automatic condensate water evaporation [no need to empty drip trays].
- 24-hour operation.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz]



Model: PAT2C

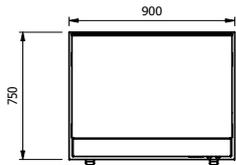


The Refrigeration system air venting is all on the operators side. Simplifying installations and eliminating the need for unsightly vents on the customers side.

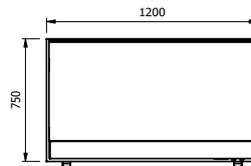


Model: PAT3C

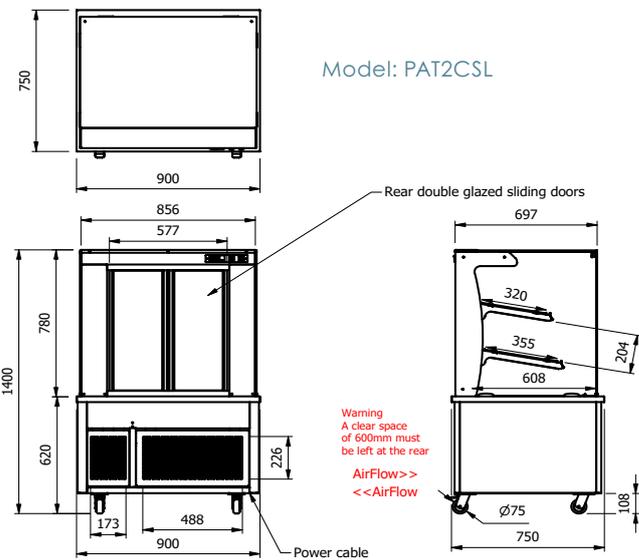
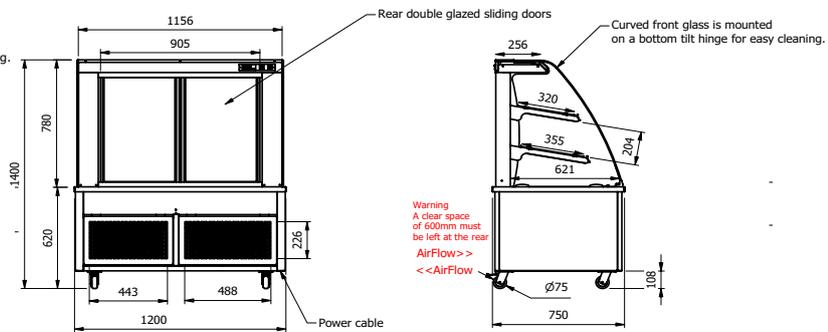
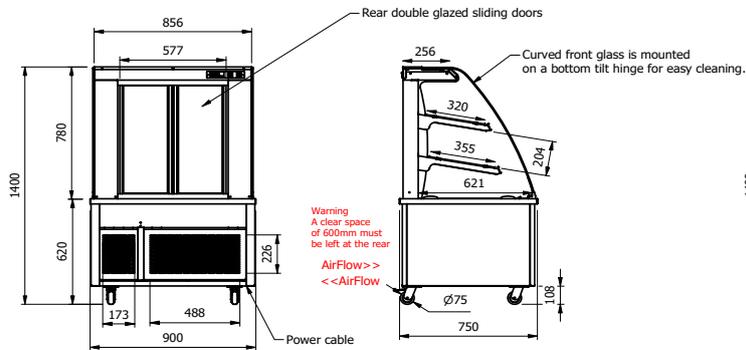
| | Model | Weight (kg) | L x W x H (mm) | Electrical Supply | Power Rating (kw) |
|----------------------|---------|-------------|-------------------|-------------------|-------------------|
| Curved Glass cabinet | PAT2C | 121 | 900 x 750 x 1400 | 13amp | 1.5 |
| | PAT3C | 184 | 1200 x 750 x 1400 | 13amp | 1.5 |
| Square Glass cabinet | PAT2CSL | 129 | 900 x 750 x 1400 | 13amp | 1.5 |
| | PAT3CSL | 192 | 1200 x 750 x 1400 | 13amp | 1.5 |



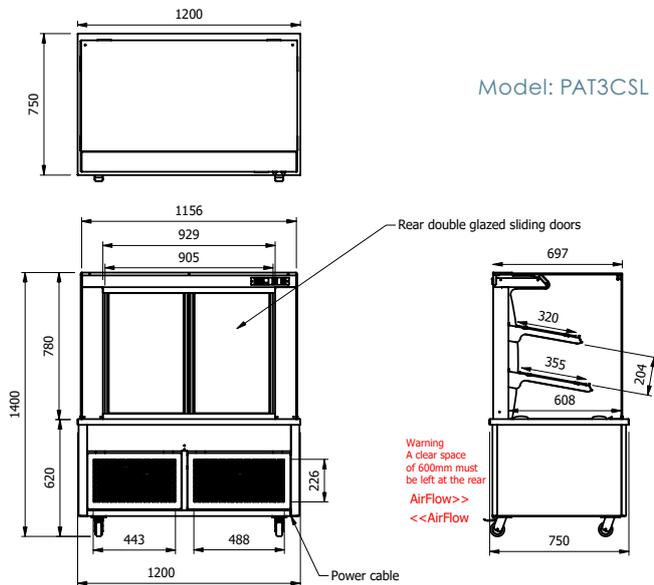
Model: PAT2C



Model: PAT3C



Model: PAT2CSL



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