

The logo for Moffat, featuring the word "MOFFAT" in a bold, white, sans-serif font inside a dark blue, rounded rectangular border.

**MOFFAT**

**The Catering Equipment  
Company**

June 2012



**Stainless Steel Countering**

# Countering

## Elgin Counters

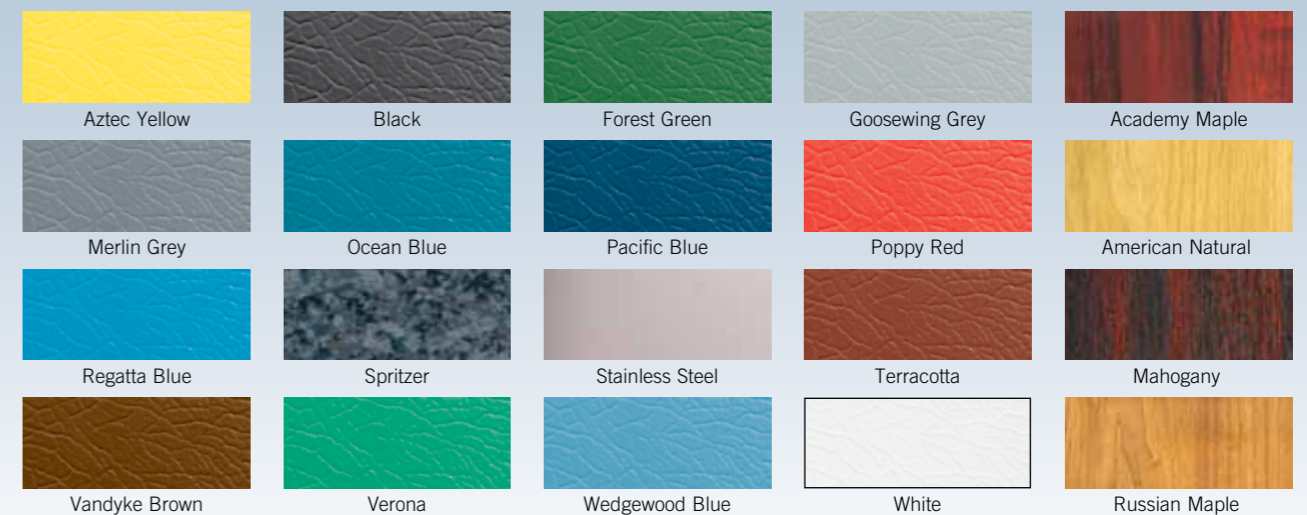
Elgin counters are designed for versatility, efficiency and economy of operation. Elgin offers a wide range of heated, refrigerated and ambient modules that enable you to build a customised solution for your business. The range includes the innovative Chillogen cook/chill/freeze regeneration ovens built into a counter - a feature that is unique in the catering industry.

With Chillogen technology, you can regenerate chilled food at the actual point of sale, place it on the counter and serve. This means you can offer customers freshly-prepared hot meals, straight from the oven with minimum skills and effort.

Elgin modules comprise 2mm thick stainless steel tops, with a variety of decorative front panels in a range of colours (see colour chart below). Sliding doors are stainless steel and lift off for easy cleaning and maintenance. Internally the modules are bright polished stainless steel fitted with base and intermediate stainless steel shelves. Legs provide height adjustment.

A variety of laminates are also available, please speak to our sales team for more information

Samples of our Standard Colour Coated Steel Finishes



*Whilst every effort is made to represent the true colours of our panels these must be used as a guide only. True colour samples are available upon request.*

## Elgin Counters



Standard Gantry

Clearview Gantry

Solid Trayslide

Triple Tube Trayslide



Rear view of 2LHC

### Elgin Heated Modules

The range includes Hot Top and Bain Marie models with hot cupboards fitted underneath. Hot Top modules come complete with gastronorm size toughened glass built-in Thermo-panel elements that guarantee evenly-distributed heat with no hot spots, distortion or discolouring. The energy regulated-controlled surface temperature keeps food at temperatures between 75 and 110°C. Bain Marie modules suitable for gastronorm containers are available as dry heat only.

### Plain Top with Hot Cupboard under

Models 2LHC, 3LHC, 4LHC, 5LHC

Lift off for easy cleaning sliding doors. Adjustable for height feet. Energy regulated elements.

### Hot Top with Hot Cupboard under

Models 2L1, 3L1, 4L1, 5L1, 6L1

Inset with toughened thermo panels having built in heating elements ensuring evenly distributed heat over the full area. With hot cupboard under.

### Bains Marie with Hot Cupboard under

Models 2L3, 3L3, 4L3, 5L3, 6L3

Modules take gastronorm containers (not supplied), with maximum depth of 150mm. Energy regulated solid state electric elements. Hot cupboard under. Bains Marie is dry heat only. See price list for details.

#### MODEL

MODEL	2LHC	3LHC	4LHC	5LHC
Weight kg	50	60	70	80
Length mm	900	1200	1500	1800
Height mm	1320	1320	1320	1320
Depth mm	750	750	750	750
Power rating kw	1050	1050	1050	1050
No. of Panels	900	900	900	900
	1.0	1.0	1.5	2.0
	-	-	-	-

MODEL	2L1	3L1	4L1	5L1	6L1
Weight kg	50	82	116	150	184
Length mm	900	1200	1500	1800	2150
Height mm	1320	1320	1320	1320	1320
Depth mm	750	750	750	750	750
Power rating kw	1050	1050	1050	1050	1050
No. of Panels	900	900	900	900	900
	2	2.8	3.5	4	5
	1.4	1.9	2.3	2.5	3.2
	2	3	4	5	6

MODEL	2L3	3L3	4L3	5L3	6L3
Weight kg	58	68	78	88	98
Length mm	900	1200	1500	1800	2150
Height mm	1320	1320	1320	1320	1320
Depth mm with trayslide	750	750	750	750	750
Work surf. Ht. mm	1050	1050	1050	1050	1050
Power rating kw including gantry excluding gantry	900	900	900	900	900
	2.6	2.9	3.7	4	5.8
	2.0	2.0	2.5	2.5	4.0
	-	-	-	-	-
No. of panels	2	3	4	5	6
No. of Gn* cutouts					

See price list for detailed specification

# Elgin Counters

A variety of laminates are available including all finishes shown on page 3.



**Corner Module**  
Model CM

Custom built to accommodate change in angle specified.



**Cash Section**  
Model CS

Custom built. Suitable for most cash registers. Fitted with cash drawer, rubber foot rest and 13 amp switched socket outlet available. LH or RH model available.



**MCB Unit**  
Model MCB

Custom built. Providing industrial electrical protection to BS 7671.

Please note all units that have refrigerated cupboards under are to be used for food service only. If food storage is required please request at time of order.

Note: Refrigerated units are designed for straight through ventilation. If units are to be placed against a wall alternative ventilation arrangements are available at extra cost.

Note: These models are also available with the option of a built-in lockable roller shutter. See LSA codes below and price list for details.

Drawings are not to scale



Standard Gantry

Clearview Gantry



Solid Trayslide

Triple Tube Trayslide



Rear view of 2LO

Rear view of 4LU

Rear view of 3L5 complete with gantry over

Rear view of 5L4R

## Refrigerated Display Multi-tier

3L4, 4L4, 5L4, 3L4R, 4L4R, 5L4R (R=Refrigerated cupboard under)

These modules are light, elegant and very efficient. They provide chilled display on the base and on all three elevated shelves. The unit has an open front refrigerated display with a curtain of cold air cascading from the top to ensure even temperatures of 2°C-8°C. Toughened glass at the ends, top and doors gives excellent all round viewing, while the food display is enhanced by internal illumination.



Note: These models are also available with the option of a square top canopy combined with built-in lockable roller shutter. Shutters are supplied in white finish only, if coloured shutters are required these are priced on an individual basis. See LSA codes below and price list for details.

## Elgin Ambient Modules

**Plain Top (open under)**  
Models 2LO, 3LO, 4LO, 5LO

**Plain Top (Ambient cupboard under)**  
Models 2LU, 3LU, 4LU, 5LU

These modules have a plain stainless steel top fitted with base and intermediate stainless steel shelves. They can be easily customised by fitting pouring wells, drip trays, teapot warmers, beverage units, cutlery dispensers, plate lifts, cutlery containers, cash drawers and many other accessories.

**Refrigerated Blown Air Well**  
Models 3L5, 4L5, 5L5, 3L5R, 4L5R, 5L5R (R=Refrigerated cupboard under)

The counter top is inset with a refrigerated well. Recirculating cold air ensures even temperatures of 2°C-8°C.

MODEL	2LO	3LO	4LO	5LO	2LU	3LU	4LU	5LU	3L5	4L5	5L5	3L5(R)	4L5(R)	5L5(R)	3L4	4L4	5L4	3L4(R)	4L4(R)	5L4(R)	3L4LSA	4L4LSA	5L4LSA	3L4(R)LSA	4L4(R)LSA	5L4(R)LSA	MODEL
Weight kg	40	50	60	70	45	55	65	75	160	171	180	165	177	190	186	208	230	191	215	240	196	218	240	1201	225	250	Weight kg
Length mm	900	1200	1500	1800	900	1200	1500	1800	1200	1500	1800	1200	1500	1800	1200	1500	1800	1200	1500	1800	1200	1500	1800	1200	1500	1800	Length mm
Height mm	900	900	900	900	900	900	900	900	1320	1320	1320	1320	1320	1320	1200	1200	1200	1200	1200	1200	1200	1200	1200	1200	1200	1200	Height mm
Depth mm with trayslide	750	750	750	750	750	750	750	750	750	750	750	750	750	750	1050	1050	1050	1050	1050	1050	1050	1050	1050	1050	1050	1050	Depth mm with trayslide
Work surf. Ht. mm	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	900	Work surf. Ht. mm
Power rating kw including gantry excluding gantry	-	-	-	-	-	-	-	-	1.0	1.0	2.0	1.0	1.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0	2.0	Power rating kw including gantry excluding gantry
									0.75	0.75	1.75	0.75	0.75	1.75													

See price list for detailed specification

All electrical units under 3kw complete with mains lead and 13 amp plug.



The Catering Equipment  
Company



Our Green Thinking logo highlights innovation in our manufacturing which makes our products environmentally conscious through energy savings, sustainability and efficiency in production



Regeneration  
& Keep Hot



General  
Fabrication



Countering

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