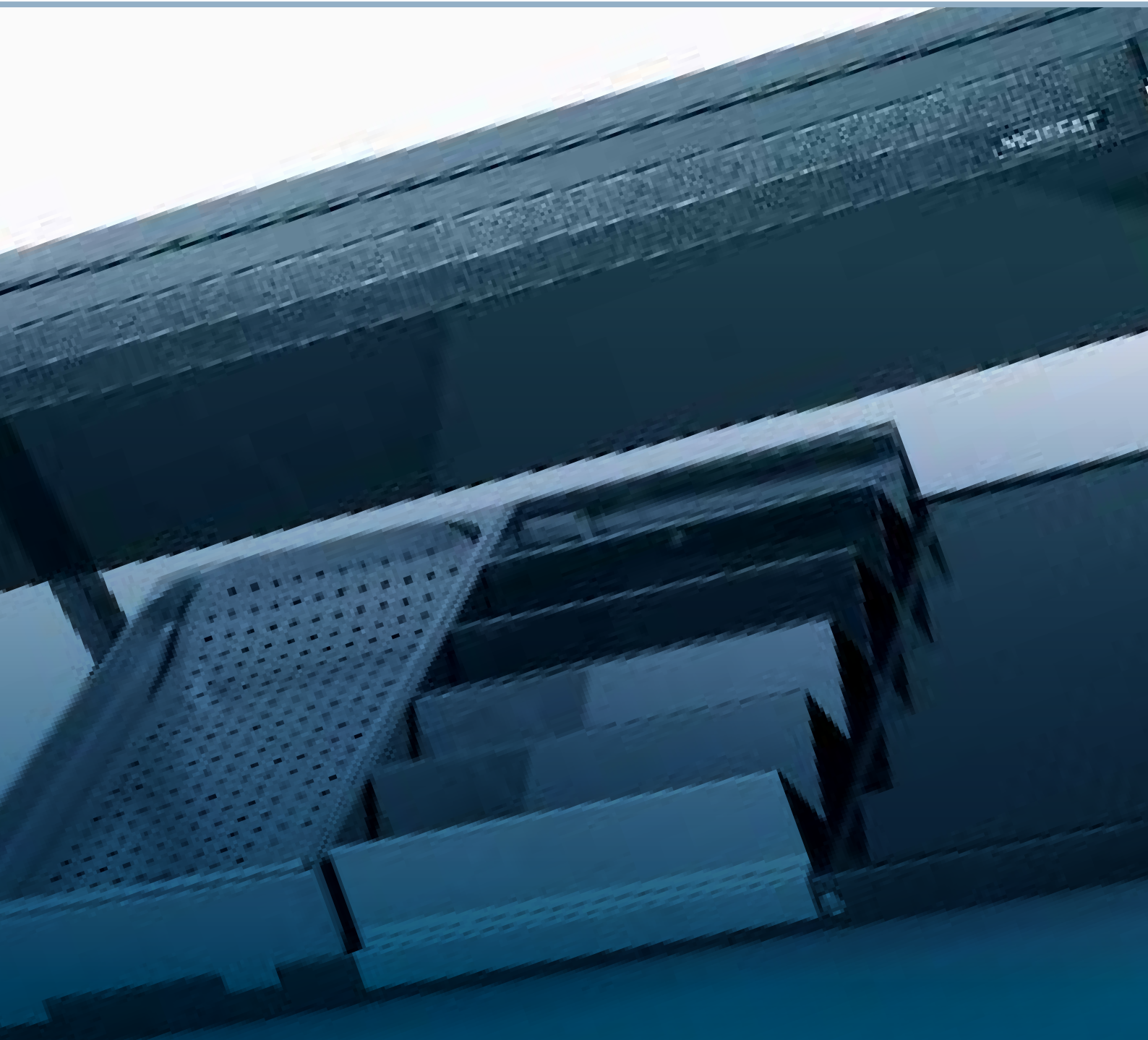




The Catering Equipment  
Company

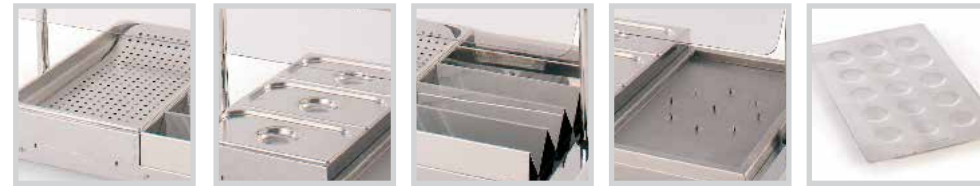


Food Service Toppers

# Countering

## Focus Toppers

Focus table top servery units offer the same value-for-money quality, performance and versatility as Focus buffet units. The range, which is manufactured in bright-polished stainless steel comes with a wide variety of accessories. Toughened glass built-in Thermo-panel elements guarantee evenly-distributed heat over the whole area. The automatically-controlled surface temperature keeps food at 70-90°C and prevents unauthorised adjustments. Each panel is 1/1 gastronorm size, with 1-4 panels per unit, depending on size.



**Chip dump**  
FTCS

**Bains Marie adaptor**  
FTBA

to fit 65mm deep containers (containers not included with adaptor)

**Bag holder**  
FTBH

**Carving plate**  
FTFC

1/1 gastronorm size

**Polar Plates**

Polar plates must firstly be charged for 12/24 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for a minimum of two hours. Once used, other polar plates can then be substituted thus keeping the well cold.



**Hot Top**  
Models FT1, FT2, FT3, FT4

This unit has a top inset with toughened glass Thermo-Panels having built in heating elements ensuring evenly distributed heat over the full area. Surface temperature automatically controlled to hold hot food at 70°C - 90°C. Each panel is 1/1 Gastronorm size.

**Hot Top with Gantry**  
Models FTG2, FTG3, FTG4

This unit's specification is the same as the Focus Hot Top but it is fitted with a quartz heated/illuminated gantry.

**Burger Chute**  
Models FTBC2, FTBC3, FTBC4

This unit's specification is the same as the Focus Hot Top with Gantry but it is fitted with a sloping heated surface and burger guides.

**Polar Unit**  
Models FTPG2, FTPG3, FTPG4

This unit has a top inset with a shallow stainless steel well, complete with gastronorm size Polar-plates, with 2-4 plates per unit, depending on size. It features a low transparent screen to retain cold air within the well and an illuminated gantry with a sneeze guard fitted over.



**Hot Top**  
Models VT1, VT2, VT3, VT4

This unit comes with toughened glass built-in Thermo-panel elements that guarantee evenly-distributed heat over the whole area. The variable heat controlled surface temperature keeps food at up to 110°C. Each panel is 1/1 gastronorm size, with 1-4 panels per unit, depending on size.

**Hot Top with Gantry**  
Models VTG2, VTG3, VTG4

The unit has the same specification as the Versitop Hot Top with the addition of a 500mm high heated/illuminated gantry with a sneeze guard fitted. The controls are mounted on the top shelf.

**Burger Chute**  
Models VTBC2, VTBC3, VTBC4

The Burger Unit has the same specification as the Versitop Hot Top (with Gantry), with the addition of a sloping heated surface and burger guides.

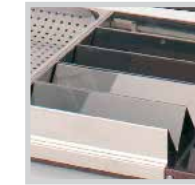
**Polar Unit**  
Models VTPG2, VTPG3, VTPG4

This unit has a top inset with a shallow stainless steel well, complete with gastronorm size Polar-plates, with 2-4 plates per unit, depending on size. It features a low transparent screen to retain cold air within the well and an illuminated gantry with a sneeze guard fitted over.



Available in four colour options at extra cost or stainless steel at no extra cost - see price list.

**Bag holder**  
FTBH

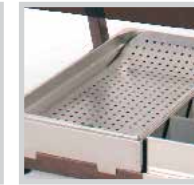


**Bains Marie adaptor**  
FTBA

to fit 65mm deep containers

(containers not included with adaptor)

**Chip dump**  
FTCS



**Carving plate**  
FTFC

1/1 gastronorm size

**Additional Polar plates**



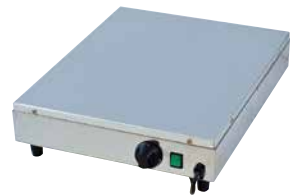
Polar plates must firstly be charged for 12/24 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for a minimum of two hours. Once used, other polar plates can then be substituted thus keeping the well cold.



MODEL	FT1	FT2	FT3	FT4	FTG2	FTG3	FTG4	FTBC2	FTBC3	FTBC4	FTPG2	FTPG3	FTPG4	VT1	VT2	VT3	VT4	VTG2	VTG3	VTG4	VTBC2	VTBC3	VTBC4	VTPG2	VTPG3	VTPG4	MODEL
<b>Weight kg</b>	8	13	18	23	18	23	30	19	25	33	15	20	24	10	15	22	27	22	29	36	25	33	41	31	44	54	<b>Weight kg</b>
<b>Length mm</b>	425	750	1080	1410	750	1080	1410	750	1080	1410	750	1080	1410	480	730	1050	1380	730	1050	1380	730	1050	1380	730	1050	1380	<b>Length mm</b>
<b>Height mm</b>	65	65	65	65	470	470	470	470	470	470	470	470	470	100	100	100	100	530	530	530	590	590	590	530	530	530	<b>Height mm</b>
<b>Depth mm</b>	555	555	555	555	555	555	555	555	555	555	555	555	555	560	560	560	560	560	560	560	560	560	560	560	560	560	<b>Depth mm</b>
<b>Power rating kw</b>	0.2	0.4	0.6	0.8	0.6	1.0	1.2	0.6	1.0	1.2	0.015	0.015	0.015	0.2	0.4	0.6	0.8	1.0	1.5	2.0	1.5	1.8	2.4	0.02	0.02	0.02	<b>Power rating kw</b>
<b>No. of Panels</b>	1	2	3	4	2	3	4	2	3	4	2	3	4	1	2	3	4	2	3	4	2	3	4	2	3	4	<b>No. of Panels</b>

## Bel Hot Tops

- Bel Hot Tops are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods
- Complete with an anodised alloy full gastronome size hot top with built in elements that are guarantee even heat distribution, with no cold spots distortion or discolouration
- Thermostatic controlled between 30° and 110°
- The controls are housed conveniently within the base unit for easy access
- The quartz heated illuminated gantry is mounted above the hot top for increased heat and food presentation
- All Hot Tops are supplied with a 2m long cord set with moulded 13amp plug for easy installation



**Hot Top**  
Models BT1, BT2, BT3, BT4



**Hot Top with Gantry**  
Models BTG1, BTG2, BTG3, BTG4



**Burger Chute**  
Models BTB1, BTB2, BTB3, BTB4



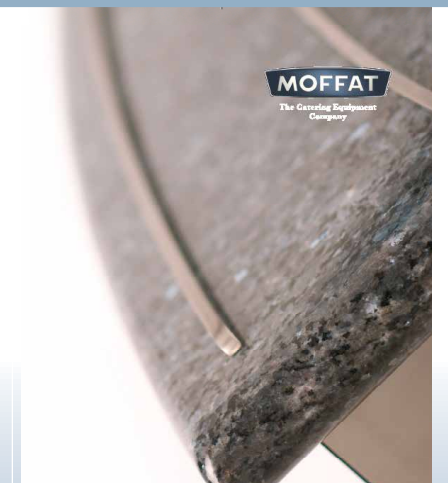
Our Green Thinking logo highlights innovation in our manufacturing which makes our products environmentally conscious through energy savings, sustainability and efficiency in production



Regeneration  
& Keep Hot



General  
Fabrication



Countering

MODEL	BT1	BT2	BT3	BT4	BTG1	BTG2	BTG3	BTG4	BTB1	BTB2	BTB3	BTB4
Weight kg	4.2	7.5	12	14	6	11	17	22	7	12	18	23
Length mm	430	760	1090	1415	430	760	1090	1415	430	760	1090	1415
Height mm	130	130	130	130	545	545	545	545	545	545	545	545
Depth mm	540	540	540	540	540	540	540	540	540	540	540	540
Power rating kw	700	750	1250	1500	900	950	1650	1900	900	950	1650	1900
Electric supply	13amp	13amp	13amp	13amp	13amp	13amp	13amp	13amp	13amp	13amp	13amp	13amp
No. of 200w Quartz Lights	-	-	-	-	1	1	2	2	1	1	2	2

**Note:** BTB models are burger slide models complete with gantry

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