

MOFFAT

The Catering Equipment
Company



General Fabrication

Hot Cupboards and Bains Marie

Light Duty Hot Cupboards



Light Duty Hot Cupboards
Models FHC1, FHC2, FHC3

A light duty range of static hot cupboards designed for the smaller establishment or where space is at a premium. Ideal for heating plates and serving dishes. All stainless steel construction with plain tops, fitted with base and intermediate shelf and side hinged doors. Variable controls for heating.

Focus Green Hot Cupboards & Bains Marie

The Innovative, Environment Friendly Range of Hot Cupboard & Bain Marie and Display Modules

This range of cupboards is made to high quality standards using our ultra modern machinery and plant which enables us to offer them at very competitive prices. Every unit is fitted with an energy saving forced air heating and recirculation system giving faster heat up times, quicker heat recovery times and even distribution of heat without troublesome hot spots.

- Economic to buy, economic to operate. See table below for running costs per hour.
- Fan assisted heating system, lifts out for maintenance and cleaning.
- Even temperatures throughout.
- 4 different module lengths available.
- Hot cupboards have plain stainless steel tops.
- Dry heat Bain Marie tops take gastronorm containers (see accessories).
- Front and end panels in Merlin Grey durable plastic coated steel.
- Stainless steel front and end panels available to order at extra cost.
- Bright polished stainless steel interior.
- Stainless steel sliding doors lift off for cleaning.
- Fitted with two grid shelves and heavy duty supports.
- All models fitted with two metre cable and plug for 13amp supply.
- Static Units fitted with stainless steel legs and adjustable feet.
- Mobile units come complete with 125mm diameter all swivel castors 2 with brakes.



Forced air heating and recirculation which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot spots.



Mobile Plain Top Fan Assisted Hot Cupboards
Models 2FHCM, 3FHCM, 4FHCM, 5FHCM



3FBM
(shown with optional Triple Tube Trayslide and Quartz Gantry & Sneeze Guard)



Static Bains Marie Fan Assisted Hot Cupboards (dry well only)
Models 2FBS, 3FBS, 4FBS, 5FBS



Mobile Bains Marie Fan Assisted Hot Cupboards (dry well only)
Models 2FBM, 3FBM, 4FBM, 5FBM

The temperature around the pans in the Bains Marie unit is controlled at 80-90C providing all the advantages of a wet well without the problems of scale.



Optional Quartz Gantry with Perspex Sneeze Guard



Optional Triple Tube Drop Down Tray Slide



2FBM



3FBM



4FBM

Plain Top Hot Cupboards

MODEL	2FHCM	3FHCM	4FHCM	5FHCM
Weight kg	54	63	73	82
Length mm	800	1085	1413	1741
Depth mm	665	665	665	665
Height mm	900	900	900	900
Power rating kw	1.0	2.0	2.0	2.3
Power rating with Gantry kw	1.2	2.4	2.4	2.9

Bains Marie Hot Cupboards

2FBM	3FBM	4FBM	5FBM
54	63	73	82
800	1085	1413	1741
665	665	665	665
900	900	900	900
2.0	2.0	2.0	2.3
2.2	2.4	2.4	2.9

MODEL
Weight kg
Length of worktop mm
Depth mm
Height mm
Power rating kw
Power rating with Gantry kw

MODEL	FHC1	FHC2	FHC3
Weight kg	17	34	25
Length mm	350	700	525
Depth mm	600	600	600
Height mm	900	900	900
Power rating kw	0.7	1.0	1.0
Capacity 10" plates	80	200	160

A full range of accessories and Stainless Steel Gastronorm containers and lids are available for the Focus Green Hot Cupboard & Bains Marie range. Please see price list for details.

Premier Electric Hot Cupboard

Probably the most efficient and environmentally friendly range on the market

This range of Hot cupboards is designed to take advantage of all the latest developments in our "Green Thinking Strategy" which gives a lower carbon footprint, is kind to the environment and gives great savings in running costs. Every cupboard unit is fitted with an energy saving forced air heating and recirculation system. The savings are achieved by eliminating the hot spots and spreading the heat evenly throughout the cupboard giving faster heat up times, quicker heat recovery times and even distribution of heat.

- Five different length models available
- Hot cupboard with stainless steel flat reinforced top
- Bright polished stainless steel interior
- Fitted two CP rod shelves with heavy duty SS supports
- Front and end panels in stainless steel
- Flat stainless steel base with no element recess to collect debris
- Base and door track in one piece for easy cleaning
- Stainless steel sliding doors lift off for cleaning and maintenance
- Doors fitted with heavy duty slides for easy operation and long life
- Fan assisted heating system lifts out for cleaning and maintenance
- Control panel at RH end slides out for ease of installation and maintenance

Accessories

Overshelves with quartz heat/illumination
Ambient overshelves
Sliding doors both sides
Doors fitted with lock



Tallboy Hot Cupboard
Model THC18E
Overshelves are not suitable for use with this product.

MODEL	Plain Top Hot Cupboards				
	HC2E	HC3E	HC4E	HC5E	HC6E
Type	Electric	Electric	Electric	Electric	Electric
Weight kg	-	-	-	-	-
Length mm	884	1212	1540	1868	2196
Depth mm	750	750	750	750	750
Height mm	900	900	900	900	900
Power rating kw	1.0	1.5	1.5	1.9	2.0
Premier Quartz Gantry kw	1.6	2.4	2.7	3.4	3.8
Number of 300w bulbs	2	3	4	5	6
Amps	13	13	13	16	32

MODEL	Tallboy Hot Cupboards			
	THC9E	THC12E	THC15E	THC18E
Type	Electric	Electric	Electric	Electric
Weight kg	155	195	220	245
Length mm	900	1200	1500	1800
Depth mm	800	800	800	800
Height mm	1605	1605	1605	1605
Power rating kw	2.0	2.0	2.0	2.9

Premier Electric Bains Marie Hot Cupboard

Probably the most efficient and environmentally friendly range on the market
Electronic temperature controlled dry heat bain marie giving all the benefits of a wet well without the problems

This range of Bains Marie Hot cupboards is designed to take advantage of all the latest developments in our "Green Thinking Strategy" which gives a lower carbon footprint, is kind to the environment and gives great savings in running costs.



- Five different length models available
- Bain Marie top in stainless steel with openings to take gastronorm containers
- Bain Marie opening has a raised lip all round to prevent the ingress of debris into the well and to make it easy to remove the gastronorm pans (no need to use implements to raise the pan edge for lifting).
- Bright polished stainless steel interior
- Fitted two CP rod shelves with heavy duty SS supports
- Front and end panels in stainless steel
- Flat stainless steel base with no element recess to collect debris
- Base and door track in one piece for easy cleaning
- Stainless steel sliding doors lift off for cleaning and maintenance
- Doors fitted with heavy duty slides for easy operation and long life
- Fan assisted heating system lifts out for cleaning and maintenance
- Control panel at RH end slides out for ease of installation and maintenance

Accessories

Full range of stainless steel gastronorm containers with lids
Wet well Bain Marie
Range of coloured front and end panels available
Overshelves with quartz heat/illumination
Ambient overshelves
Sliding doors both sides
Doors fitted with lock



ECO-BM

- Innovative steady heat holds food at an optimum temperature
- Unparalleled heat recovery time when pans are changed over
- Unmatched heat up time reduces running cost by saving energy
- Modern insulating methods help keep running costs low reducing the carbon footprint
- Features satin and bright polished stainless steel

Please note: These items do not come complete with containers

MODEL	ECO-BM Wet/Dry Heat Bains Marie Hot Cupboards				
	HB2E	HB3E	HB4E	HB5E	HB6E
Type	Electric	Electric	Electric	Electric	Electric
Weight kg	65	81	100	118	138
Length mm	884	1212	1540	1868	2196
Depth mm	750	750	750	750	750
Height mm	900	900	900	900	900
Power rating kw	2.4	2.9	2.9	3.5	3.8
Premier Quartz Gantry kw	3.0	3.8	4.1	5.0	5.6
Number of 300w bulbs	2	3	4	5	6
Amps	13	32	32	32	32

MH9 Hot Cupboard Range

Designed around the school meals aluminium cooking pan dimensions 450mm x 270mm x 80mm approximately

A truly economical way of serving food. There are no expensive installation costs. Simply butt them together to form a continuous top and apply the brakes. If required up to three powered units can be inter-connected to one 13 amp plug. Simply set up in any area available for use during meal times and speedily remove after service when the area reverts to its normal function.

Mobile Hot Cupboards Models MH9, MHB9, MU9



MH9

Manufactured in stainless steel with Merlin Grey coated steel outer panels providing good looks and durability. Sliding doors on the MH9 and MHB9 lift off for easy cleaning and maintenance. All units are fitted with base and two intermediate shelves and supplied with 100mm diameter castors two fixed and two swivel with brakes. Stainless steel outer panels are available at extra cost.



MHB9

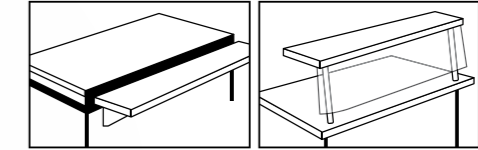
Recessed top hot cupboard which can accommodate a variety of containers. Enables easy and flexible food service. Three internal shelves each have enclosed heating elements ensuring an even distribution of heat.



MU9

Modular ambient units designed to complement the range.

Optional tray slide, serving shelf available.



Hinged Trayslide

Serving shelf / Sneeze screen

Heated Overshelves are not suitable for use with these products.

- Plain stainless steel top to MH9 and MU9.
- MHB9 has a recessed top to accommodate three containers.
- Stainless steel sliding doors fitted to MH9 and MHB9 lift off for cleaning.
- Bright polished stainless steel interior.
- Front and end panels in Merlin Grey coated steel.
- Models MH9 and MHB9 fitted with base and two intermediate shelves, which are heated (300w to each shelf).
- Model MU9 is open at front and the shelves are unheated.
- Fitted with four 100mm dia castors, two fixed and two swivel with brakes.
- Optional tray slide and plain serving shelf available.
- Optional cash drawer can be fitted to model MU9.
- Can be wired for electric interconnection.



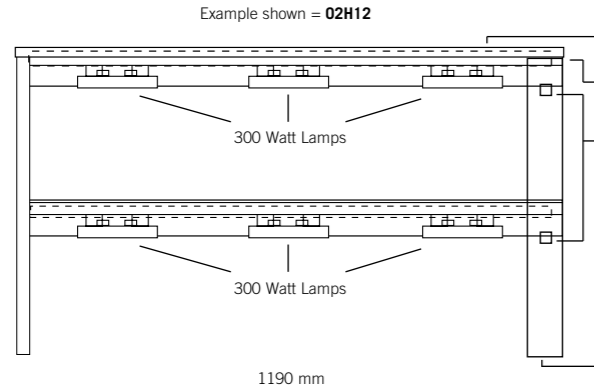
Typical arrangement of Mobile Units formed into a counter

MH9	MHB9	MU9	MODEL
52	55	40	Weight kg
1015	1015	1015	Length mm
520	520	520	Depth mm
864	864	864	Height mm
0.9	0.9	-	Power rating kw

Overshelves

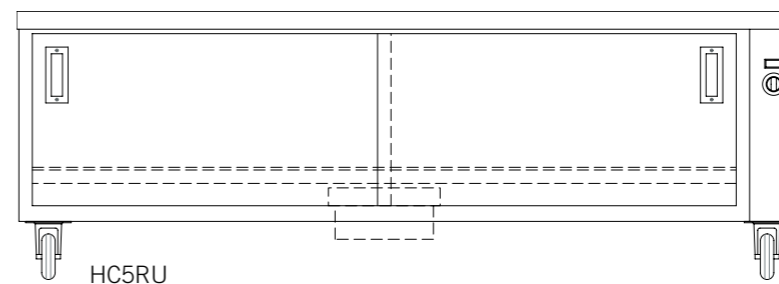
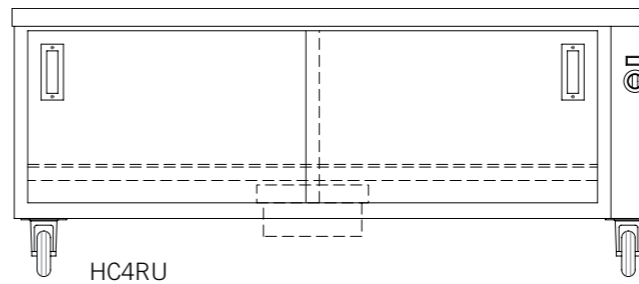
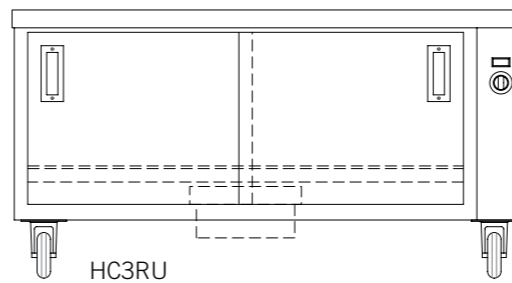
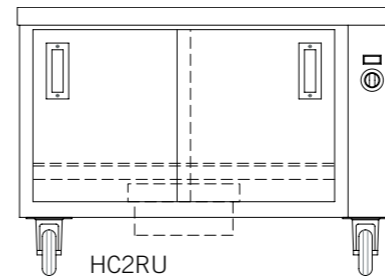


Available in single, two or three tiers as ambient or with quartz heat lamps under one or more shelves. Overshelves are supplied with an independent control unit with mains lead or as an addition to E&R Moffat standard hot cupboard/bains marie. Provides an ideal kitchen serving or plating up point which can be used as a link between kitchen and waiting staff. (Bespoke units available on request).



Heated overshelves fitted with maximum 300 Watt Quartz Lamps.
 Independant control area to operators R/H view AS.
 Heated overshelves supplied C/W on/off switches as standard.
 Cable entry point (where fitted as an addition to E&R Moffat Standard Hot Cupboard Bain Marie etc.)
 The heated overshelves can be fitted to alternative units and supplied with mains lead.
 Note. Quartz Lamps can only supplement the process of keeping food hot.

Roll Under Hot Cupboards for Drop-In units



- Inner and outer panels are made from 430 grade Stainless Steel. The top is made from 304 grade Stainless Steel.
- Top hung sliding doors.
- Base shelf only c/w rodded shelves
- Sahara fan heating.
- Hot cupboards come complete with curly cable and 13amp plug.
- Units completely mobile on castors.



Forced air heating and recirculation which gives energy saving efficiency, faster heat up times, quicker heat recovery times and an even distribution of heat without troublesome hot spots.

The second digit in the model codes indicate the number of tiers.

Ambient Unheated Overshelves															
MODEL	01A9	01A12	01A15	01A18	01A21	02A9	02A12	02A15	02A18	02A21	03A9	03A12	03A15	03A18	03A21
Length mm	875	1190	1490	1790	2140	875	1190	1490	1790	2140	875	1190	1490	1790	2140
Depth mm	300	300	300	300	300	300	300	300	300	300	300	300	300	300	300
Height mm	325	325	325	325	325	650	650	650	650	650	975	975	975	975	975

Quartz Lamp Heated Overshelves															
MODEL	01H9	01H12	01H15	01H18	01H21	02H9	02H12	02H15	02H18	02H21	03H9	03H12	03H15	03H18	03H21
Length mm	875	1190	1490	1790	2140	875	1190	1490	1790	2140	875	1190	1490	1790	2140
Depth mm	300	300	300	300	300	300	300	300	300	300	300	300	300	300	300
Height mm	325	325	325	325	325	650	650	650	650	650	975	975	975	975	975
No of 300 Watt Lamps Fitted	2	3	4	5	6	4	6	8	10	12	6	9	12	15	18
Overall Loading kw	0.4	0.6	0.8	1.0	1.2	0.8	1.2	1.6	2.0	2.4	1.2	1.8	2.4	3.0	3.6

See price list for detailed specification

HC2RU	HC3RU	HC4RU	HC5RU
34	49	65	65
850	1150	1450	1750
660	660	660	660
600	600	600	600
1.0	1.5	1.5	1.9

MODEL
Weight kg
Length mm
Depth mm
Height mm
Power rating kw



The Catering Equipment
Company



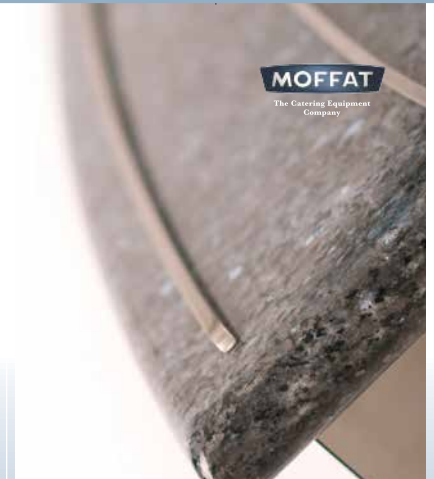
Our Green Thinking logo highlights innovation in our manufacturing which makes our products environmentally conscious through energy savings, sustainability and efficiency in production



Regeneration
& Keep Hot



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