



The Catering Equipment  
Company



# General Fabrication

Multiplex

Multiplex





# Multiplex

## Multiplex cabinets

The Multiplex range is based on modules of 400mm width and is designed around gastronorm pans. The various units can be used individually or placed together to form a continuous preparation/storage layout of your choice.

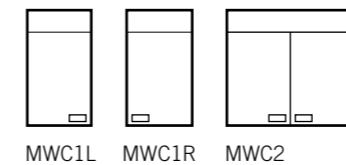
The units are of stainless steel construction mounted on stainless steel legs with adjustable feet, doors are fitted with handles and self closing hinges. Drawer units have 3 or 4 drawers complete with lift out gastronorm pans 100mm or 200mm deep. Cupboard units have 2 adjustable shelves or 6 sets of adjustable runners to accept gastronorm pans.

The worktops of the units are one continuous piece (up to 2400mm in length). Wall unit tops are sloped to avoid dust accumulation. Fitted with base shelf and 1 adjustable shelf.

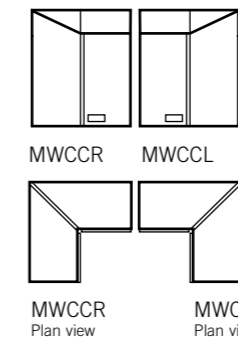
An option available is a single continuous piece forming the work top and splashback with an upstand extended up to 475mm high.



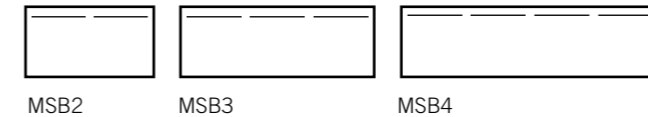
### Standard Wall Mounted Units



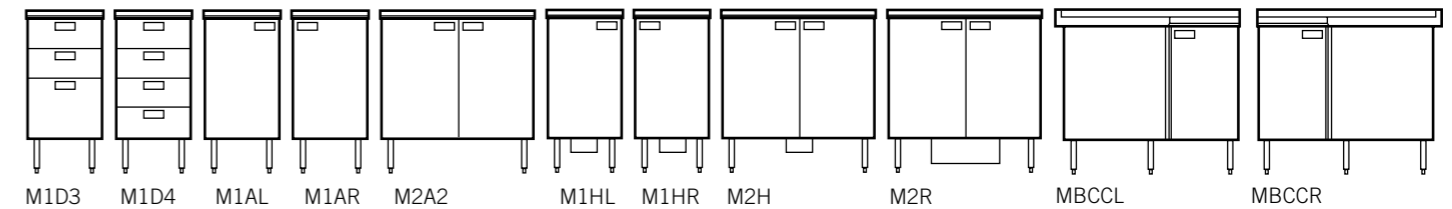
### Standard Corner Wall Mounted Units



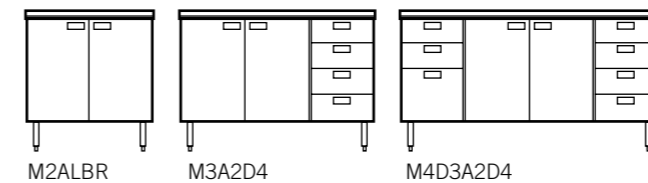
### Splashbacks



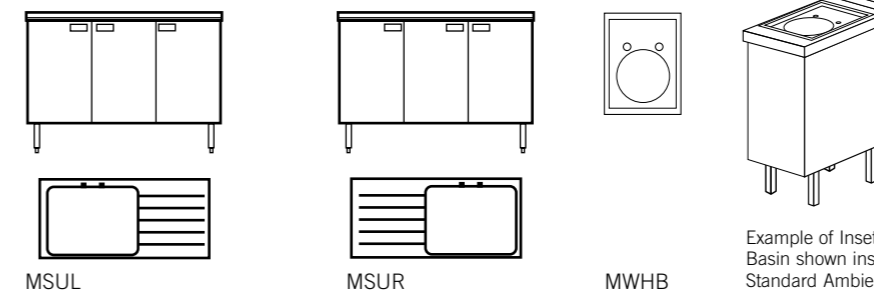
### Standard Floor Cabinets



### Example of Combined Units



### Sink Unit Cabinets



### Coding

- M** = Modules, number of 400mm modules in the unit
  - A** = Ambient module with 2 shelves
  - B** = Ambient module with 6 sets of runners for gastronorm containers (not supplied)
  - D** = Drawer module (depth of pans = 400mm)  
i.e. D4 = 4 x 100mm deep pans,  
D3 = 2 x 100mm & 1 x 200mm deep pans
  - H** = Heated module
  - L** = Left hand
  - R** = Right hand
  - 2R** = Double Refrigerated module (no single available)
  - SB** = Splashback
  - WC** = Wall Cupboard
- The figure following the coding denotes the number of modules making up the unit i.e.  
**M4** = 4 module unit,  
**A2** = double Ambient unit,  
**H2** = double Heated unit,  
**SB3** = Splashback for a 3 module unit, etc.

When units are combined a single unit and chassis are constructed to make economical use of legs and weight distribution, examples of which can be seen here. Please use the coding definitions below to aid your ordering.

| MWC1L  | MWC1R  | MWC2L    | MWCCR | MWCCCL | MSB2 | MSB3 | MSB4 |     |        | MODEL     |           |
|--------|--------|----------|-------|--------|------|------|------|-----|--------|-----------|-----------|
| 400    | 400    | 800      | 640   | 640    | 800  | 1200 | 1600 |     |        | Length mm |           |
| 320    | 320    | 320      | 320   | 320    | -    | -    | -    |     |        | Depth mm  |           |
| 730    | 730    | 730      | 730   | 730    | 475  | 475  | 475  |     |        | Height mm |           |
| M1D3   | M1D4   | M1AL     | M1AR  | M2A2   | M2HL | M2RL | M2H  | M2R | MBCCCL | MBCCR     | MODEL     |
| 400    | 400    | 400      | 400   | 800    | 800  | 800  | 800  | 800 | 1050   | 1050      | Length mm |
| 650    | 650    | 650      | 650   | 650    | 650  | 650  | 650  | 650 | 650    | 650       | Depth mm  |
| 900    | 900    | 900      | 900   | 900    | 900  | 900  | 900  | 900 | 900    | 900       | Height mm |
| M2ALBR | M2A2D4 | M4D3A2A4 | MSUL  | MSUR   | MWHB |      |      |     |        |           | MODEL     |
| 800    | 1200   | 1600     | 1200  | 1200   | 364  |      |      |     |        |           | Length mm |
| 650    | 650    | 650      | 650   | 650    | 474  |      |      |     |        |           | Depth mm  |
| 900    | 900    | 900      | 900   | 900    | -    |      |      |     |        |           | Height mm |

## Multiplex - Accessories

A number of accessories are available for the Multiplex range.  
See the price list for full details.



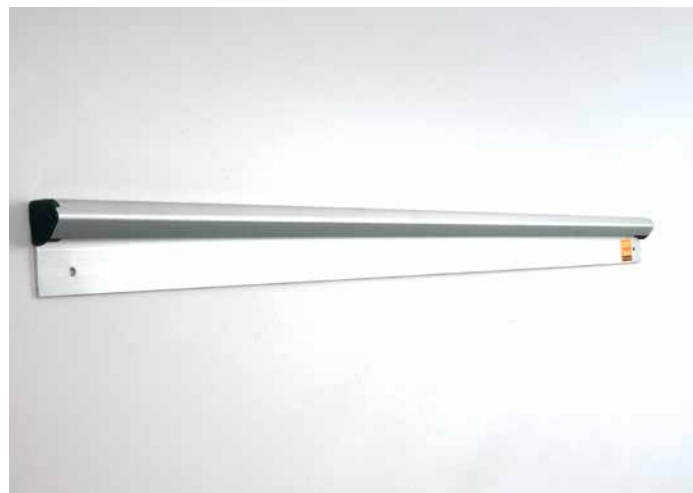
### Container Racks

Stainless steel wire racks made to order accommodating various gastronorm containers.



### Small Shelves

Lift off stainless steel shelves. Ideal for storing spice dispensers, ingredient jars etc...



### Tab Grabbers

Safe quick release system for holding table bill tabs etc...



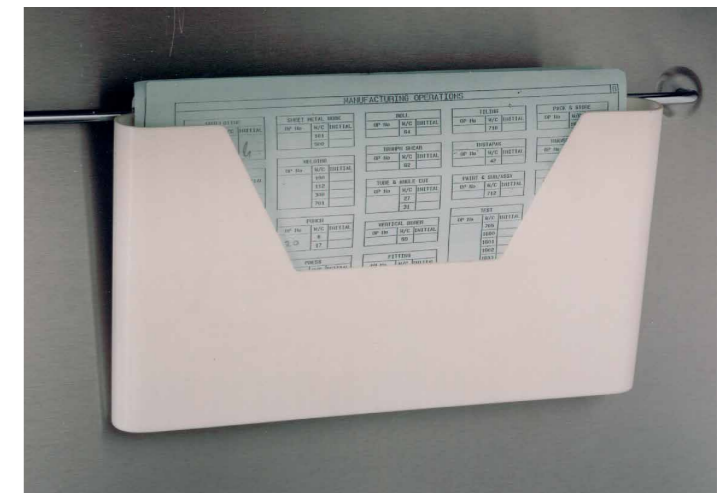
### Utensil Racks

Quick access and clean storage of utensils etc...



### Kick Trims

Completes the Multiplex cabinets with a clean line, custom-made, built-in look.



### Document Holder

Providing easy access to recipe and menu cards etc...



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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