

Patisserie models: PAT2H, PAT2HSL, PAT3H, PAT3HSL,

Overview

Patisserie display cases designed to suit any bakery or deli food outlet. These heated models in the range offer a great choice for anyone looking to create a professional, attractive display for their hot foods such as soup, pies, pasties, and pastries in a customer facing environment. Mobile and compact these units can be used as a standalone display, or butted up together with the other chilled 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 transparent glass top with full length LED illumination for enhanced product display. The front and side panel standard finish is stainless steel. Internal components are also made in bright polished stainless steel with three unique anodised alloy heat radiating shelves to hold food warm and a neutral bottom deck area which is perfect for displaying sweet pastry's like croissants and pain au chocolat.

The accurate digital control ensures pre-heated food is held at a safe, regulated temperature while retaining taste and freshness. Self-contained units available in a choice of 2 model widths.



Kev Features:

- Superstructure complete externally and internally in stainless steel.
- Use individual where space is tight or as part of a full deli servery counter.
- Features Moffat's unique radiated heated anodised alloy shelving.
- Neutral bottom deck area for sweet pastry's like croissants and pain au chocolat.
- Hinged doors allow full size bakery sheets to be place straight from oven to display.
- High visibility display with LED illumination.
- Point of sale / display ticket strips.
- Mobile all swivel castors two with brakes.
- Digital thermostat temperature control..
- Maintaining the core product temperature.
- 24-hour operation.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz]



This unit features Moffat's unique radiated heated anodised alloy shelving.

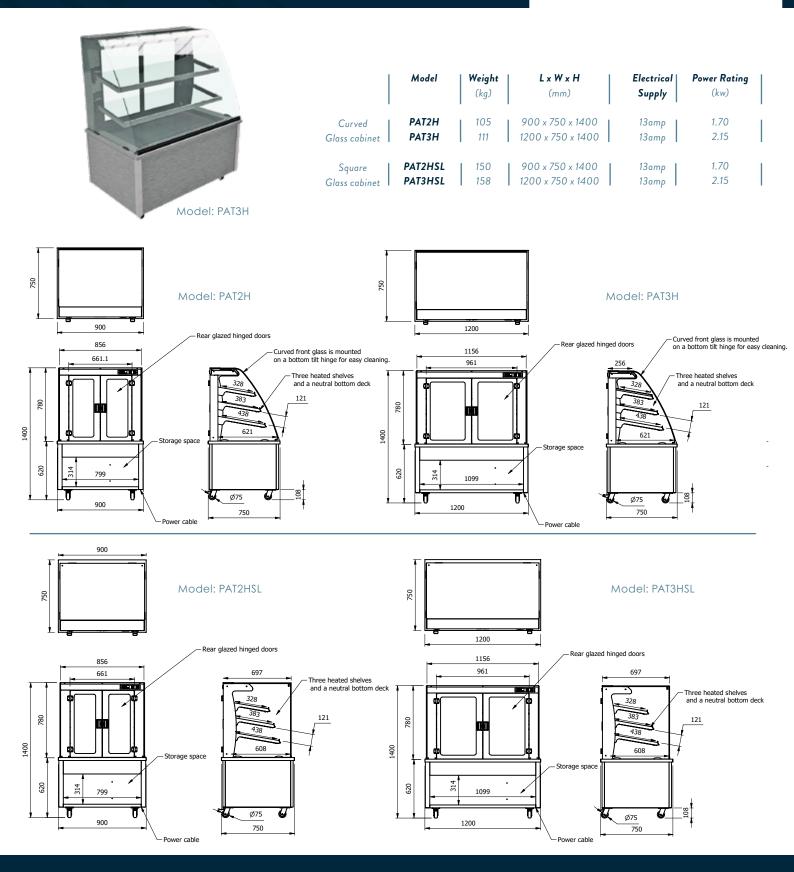




Hinged doors open 180° and full size baking sheets can be placed into the display straight from the oven. With a handy storage space under for accessories or product packaging etc.









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