

## Overview

Double stacked static hot-cupboards with sliding doors.

Based on Gastronorm GN1/1pans available in four lengths. Compact high capacity units, hot food or plates and dishes can be held warm ready for service. Fully insulated robust stainless-steel construction with a solid plain top. A heavy-duty range aimed at the busy kitchen particularly suited to Restaurants, Hotels, Conference Centres, Universities, Schools, and Holiday Centres. Excellent for pre-heating plates and dishes, as well as the temporary storage of precooked food e.g. cooked meats, poultry, vegetables, sauces, etc. With an energy saving, fast heat up and recovery forced air heating and recirculation system, spreading the heat evenly throughout the cupboard.



## Key Features:

- Double capacity on the same foot print as the standard models
- Insulated for increased efficiency.
- With hygiene in mind all stainless-steel construction, inner panels are bright polished.
- Forced-air, convection, heated cupboard offers unparalleled flexibility of use.
- Fan unit is easily removable for cleaning and maintenance.
- Base and door track in one piece for easy cleaning.
- Thermostatically controlled fan assisted hot cupboard. 30°-110°C.
- Doors are very easily removed for cleaning, sliding doors have unique double life skid pads.
- Doors can be fully rotated and reinserted allowing the spare skid pads to be used offering a long and trouble-free service.
- Easy lift out GN 1/1 size multiple grid shelving, held by heavy-duty stainless-steel tube supports.
- The recessed, slide-out control panel is mounted to the operators right hand side.
- Complete with a 2-meter-long cable and plug [most units work from a 13-amp supply)

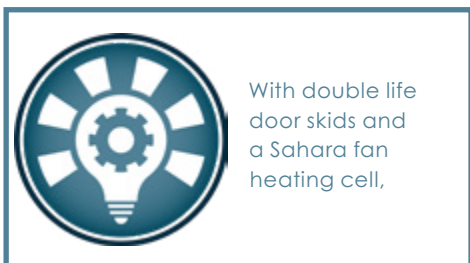
## Options:

- Door Locks

## Note

These models are supplied with adjustable for height feet only they are not designed to be mobile.

Two independently powered and controlled models, the bottom unit is fitted with support channels to accommodate the top units and there is a all round fascia fitted in-between.



## Power Supply

All units are supplied with two 13amp power cables and plugs. The power cables are located underneath the bottom cupboard on the operators right hand side. The top cupboard is fitted with a special socket for power connection from the bottom cupboard. The top of the bottom cupboard has a short cable and special plug for connection to the top cupboard.

## Special requirements at extra cost

When stated with an order, wiring can be integrated internal to the cupboard below with one power cable supplying both. The combined total power loading must be taking into consideration. The units can have a cable and commando type plug fitted to suit the required specification either single or three phase.

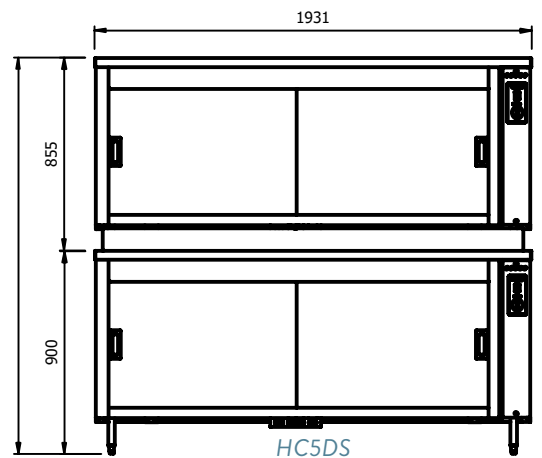
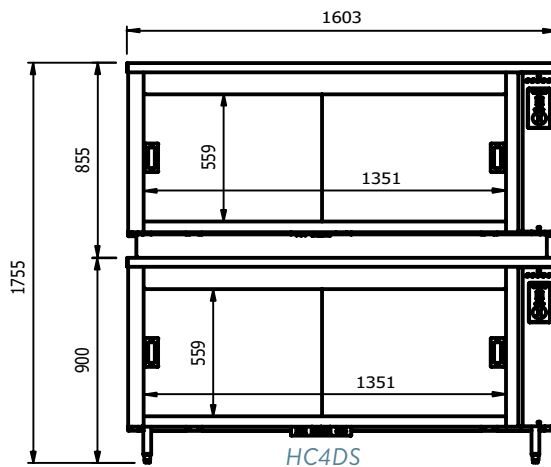
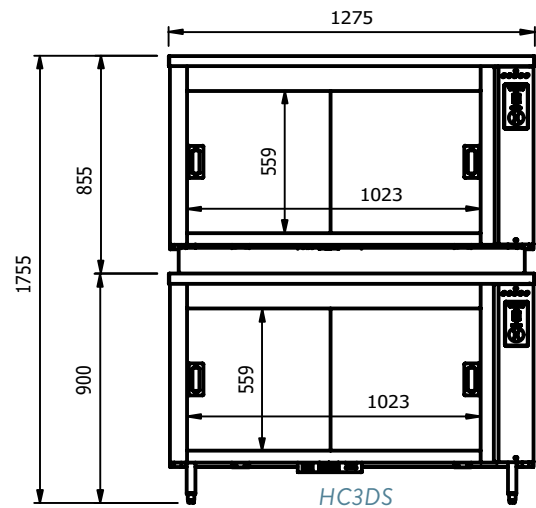
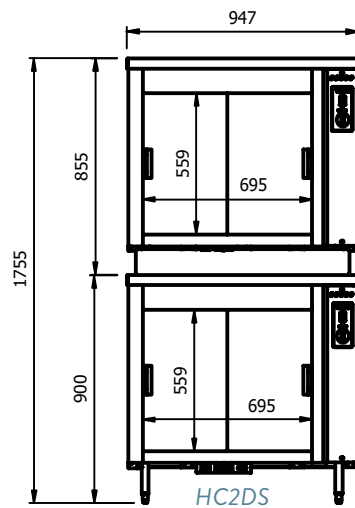
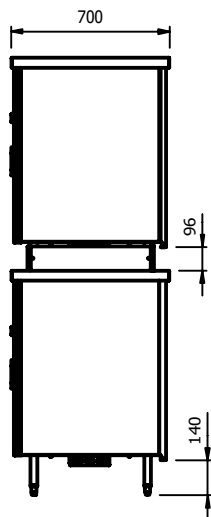


Model	Weight (kg)	L x D x H (mm)	Electrical Supply	Power Rating
HC2DS	2 x 63	947 x 700 x 1755	1 x 13amp	1 x 1.8kw
HC3DS	2 x 78	1275 x 700 x 1755	2 x 13amp	2 x 1.5kw
HC4DS	2 x 95	1603 x 700 x 1755	2 x 13amp	2 x 1.5kw
HC5DS	2 x 111	1931 x 700 x 1755	2 x 13amp	2 x 1.9kw

Hot cupboard capacity:

Model	10" plated meals Stacked using plate covers	10" plates stacked for heating	Usable internal length & depth	Usable shelf height top / bottom	GN pans side by side 150mm deep
HC2DS	50 covers / meals	190	2 x 695mm / 559mm	2 x 195mm / 210mm	8
HC3DS	70 covers / meals	266	2 x 1023mm / 559mm	2 x 195mm / 210mm	12
HC4DS	100 covers / meals	380	2 x 1351mm / 559mm	2 x 195mm / 210mm	16
HC5DS	120 covers / meals	456	2 x 1679mm / 559mm	2 x 195mm / 210mm	20

Note: 10" indicates 10 inch / 255mm diameter plates



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