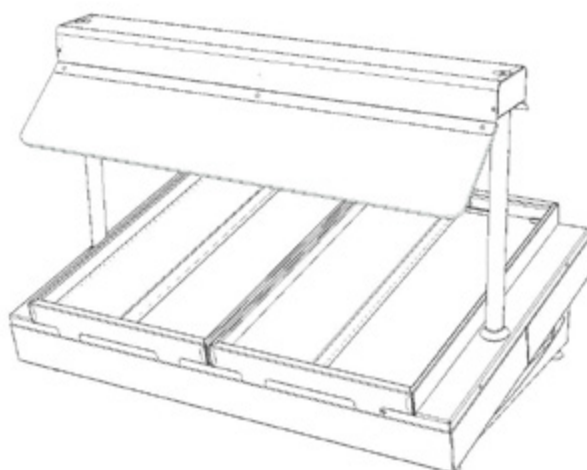


MOFFAT | Bel Top



Operating & Service Manual



To ensure the best results from this unit please take the time to read and follow all safety, installation and maintenance guidelines carefully before proceeding to install. Keep this manual in a safe place for future consultation.



These appliances are marked in compliance with the relevant Low Voltage & EMC Directives. Voltage stated on unit data plate.



Warning! Please pay attention to sections of the manual displaying this symbol.



Warning! Do not attempt to use a hose or water jet to clean this unit. For cleaning instructions, refer to section 15.

The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this trolley is used must be dry, clean with temperatures between 16°C and 25°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.

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1: Electrical Specification



This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!

	1 Phase Cable	3 Phase Cable
Live (L1)	<i>Brown</i>	<i>Brown</i>
L2	<i>X</i>	<i>Black</i>
L3	<i>X</i>	<i>Grey</i>
Neutral	<i>Blue</i>	<i>Blue</i>
Earth	<i>Yellow & Green (Striped)</i>	<i>Yellow & Green (Striped)</i>



A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied.

“If the supply cord is damaged, it must be replaced by the manufacturer, service agent or suitably qualified person”

Appliance must be disconnected from the power supply during cleaning, maintenance and part - replacement”.

2: General Installation

Before installation please read the following points:

- *When placing the unit in position ensure there is adequate access.*
- *These table top units can simply be butted up together to form a food service counter.*
- *Sit into position on a level counter or table.*



This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E., show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.

1. *Remove all packaging & plastic coatings from the appliance.*
2. *Check for any damage.*
3. *Assemble all parts, adaptors, polar plates etc*
4. *Heated units: Fit the supplied halogen bulbs to the holders under the gantry.*
5. *Ensure all switches and thermostat controls are in the OFF position.*
6. *Connect the mains input plug to the socket outlet.*
7. *Turn on and check the unit is functioning correctly.*

3: General Specifiaction

Hot Top (no gantry)

Model	Weight (kg)	Dimensions L X W X H (mm)	Hot Top (kw)	Rating (kw)	Electrical Supply
BT1	4	430 x 567 x 128	0.70	0.70	13amp 230v
BT2	8	758 x 567 x 128	0.75	0.75	13amp 230v
BT3	12	1086 x 567 x 128	1.25	1.25	13amp 230v
BT4	15	1414 x 567 x 128	1.50	1.50	13amp 230v

Hot Top (with heated gantry)

Model	Weight (kg)	Dimensions L X W X H (mm)	Hot Top (kw)	Lamps (kw)	Rating (kw)	Electrical Supply
BTG1	6	430 x 567 x 544	0.70	1 x 220w	0.92	13amp 230v
BTG2	11	758 x 567 x 544	0.75	1 x 220w	0.97	13amp 230v
BTG3	17	1086 x 567 x 544	1.25	2 x 220w	1.69	13amp 230v
BTG4	22	1414 x 567 x 544	1.50	3 x 220w	2.16	13amp 230v

Hot Top Burger chute (with heated gantry)

Model	Weight (kg)	Dimensions L X W X H (mm)	Hot Top (kw)	Lamps (kw)	Rating (kw)	Electrical Supply
BTB1	7	430 x 581 x 544	0.70	1 x 220w	0.92	13amp 230v
BTB2	12	758 x 581 x 544	0.75	1 x 220w	0.97	13amp 230v
BTB3	18	1086 x 581 x 544	1.25	2 x 220w	1.69	13amp 230v
BTB4	23	1414 x 581 x 544	1.50	3 x 220w	2.16	13amp 230v

4: Hot Tops

Hot Tops are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods. They are fitted with an easy to clean anodised alloy surface. The hot top is thermostatically controlled and adjustable between 30°C and 110°C

Each hot top unit is based on multiples of the GN 1/1 size.

There is an option of Gastromorm pan adaptors.

These pan adaptors hold the GN pans in place and help retain the heat

Burger chute models are set at an incline and have removable Burger guides



These units are not designed to heat up cold food.

*The correct serving temperature is dependent on the food type, and quantity
Flat based dishes are recommended to allow best heat transfer.*

The Hot Top & Gantry are both controlled by green neon on/off switches

- *Connect plug to 13-Amp socket and switch on at mains socket.*
- *Power on with green illuminated Switch*
- *Turn thermostat to desired temperature (normally around 90)*
- *leave for 15mins to reach serving temperature*
- *Dishes with 'precooked' food can now be loaded.*
- *When serving is complete all switches should be turned off.*
- *To maintain the life clean regularly with a damp cloth.*



These units will remain hot for a long period of time after use

5: Quartz Lamp Replacement

Ensure appliance is disconnected from mains before servicing.



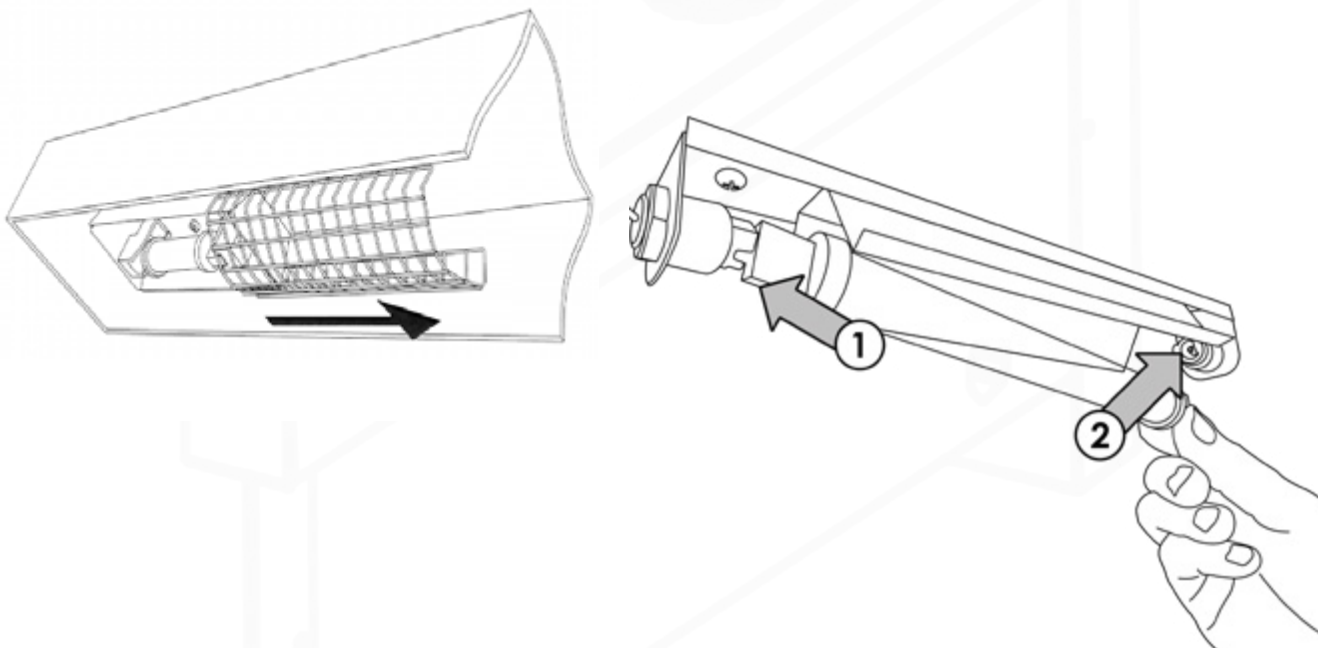
Lamps should not be touched with bare hands, as this may cause premature failure. If lamp is touched, wipe clean with a cloth and alcohol prior to use.

Replacement quartz lamps must never exceed the loading specified.

Wear safety glasses. Don't touch hot halogen bulbs.

Only use replacement bulbs that match the wattage and design of the fixture.

1. *Isolate appliance from power supply and allow cooling down before commencing lamp replacement.*
2. *Carefully slide mesh guard to one side until it clears the bulb area.*
3. *Remove faulty lamp by pushing to one side then pull down. Hold the insulated end of the new lamp (Any end).*
4. *At a slight angle, slot the end of the new lamp into one of the Housing*
5. *Push against the sprung contact & hold it there.*
6. *Raise the opposite end of the lamp into the other end of the Lamp.*



6: Cleaning



Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.

Do not use a water jet or pressure spray to clean this appliance.

1. *Disconnect trolley from mains and wait until appliance has cooled.*
2. *Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.*
3. *Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.*
4. *Wipe down sneeze screen and glass top with a damp, clean cloth.*
5. *Finish by carefully drying with a soft dry cloth or Kitchen Towels.*



Do not use scouring pads or abrasive cleaners of any type.

Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.



Special care should be taken around electrical parts, avoided excessive use of water.

Take special care when cleaning glass use a soft duster & glass cleaner spray.

7: Notes



Thank you for choosing E&R Moffat!

*Scan the QR code below to visit the
E&R Moffat website for further information:*

