

Overview

Carving Pads are a heavy duty fully welded and polished seamless stainless steel spiked meat tray, designed as an adaptor that can be placed on top of a display servery, turning a standard plain top hot plate model into a carvery station.

Designed to be used on any Moffat Neo Ceram hot plate models.

Additionally the carving plate can be used on Moffats Drop-In fan assisted bainmarie units.

Note:

The carving pads are not recommended to be used on any other ranges of Moffat Bainmaries, only the fan assisted ones.

This adaptor has a raised edge all round to hold juices in place during carving.

Modular & Interchangeable.

The design of the Moffat carving pad is based on the Gastronorm pan modular system, the pads are the same dimensions as a GN 1/1 tray, this allows one or more pads to be used side by side on a food service counter.



Heavy duty construction with nine central spikes for holding meats in place.



MADE IN BRITAIN

E&R Moffat Ltd.
Bonnybridge
FK4 2BS
Scotland

Find us on:



www.ermoffat.co.uk
+44 (0) 1324 812272
sales@ermoffat.co.uk