

## Overview

Chilled display units specially designed to safely hold quick-turnaround, pre-chilled food products at optimum serving temperatures incorporating a recessed frosted top. Frost Tops keep pre-chilled snacks, hors d'oeuvre, side dishes and beverages cool and ready to serve. The unique Moffat innovative contact cooling system provides a frosted chilled display area with a surface temperature between -1 and -5. The recessed area can accommodate 1/1GN trays, this allows a simple and easy method of handling and restocking of food products. Self-contained units with accurate digital control, high pressure warning, and a drain which has a shut off valve. The drain pipe can be connected into the main waste system or alternatively simply place a suitable vessel under to catch the excess water after service. Utilising a highly efficient, naturally occurring hermetically sealed hydrocarbon refrigeration gas type R290 reducing the carbon footprint and energy consumption.

Use individual or as a part of a specialised Moffat servery counter.



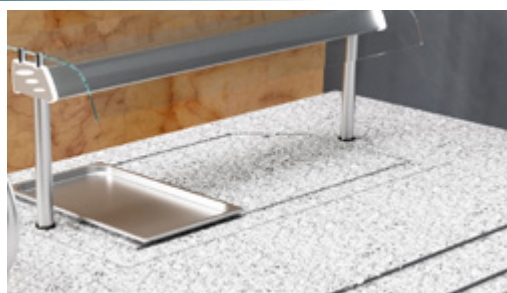
## Key Features:

- With hygiene in mind all stainless-steel construction.
- 4 models in the range accommodating 2 to 5 GN 1/1 Gastronorm type trays.
- Size 3, 4 & 5 have condensing unit set at 90° angle. Removes the need for unsightly vents in the front panels.
- Size 4 and 5 models have a storage space under at the operators left side.
- Digital thermostat and temperature control
- Fully insulated efficient, eco-friendly, refrigeration.
- Maintaining the core product temperature of pre-chilled food below 5°C in ambient condition not exceeding 25°C and 60% relative humidity
- Drain with shut off valve, 24 hour operation.
- Supplied with 2m long power cord and 13amp plug [13A 230v 50Hz]

## Options:

- Gastronorm trays
- Various colours and styles of front and side panels are available, plastic coated steel, laminated wood type or Corian.
- Various designs of overhead illuminates gantries are available, curved or square type glass, open or full front. Island, Deli, or traditional kitchen pass types can all be fitted.
- Solid tray slide or tubular tray rails fixed or fold down types.

Frost tops can be made from either stainless steel or granite. Stainless steel models have a shallow recessed display area, Granite type have a small shallow trough around the display area, both have a drain for excess water.



These units features Moffat's hygienic and efficient contact cooling system.





CFT2



CFT3

Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply	Power Rating with a gantry
<b>CFT2</b>	102	947 x 700 x 900	900mm	1.0kw / 13amp	1.22kw / 13amp
<b>CFT3</b>	130	1275 x 700 x 900	900mm	1.0kw / 13amp	1.22kw / 13amp
<b>CFT4</b>	155	1603 x 700 x 900	900mm	1.0kw / 13amp	1.22kw / 13amp
<b>CFT5</b>	180	1931 x 700 x 900	900mm	1.0kw / 32amp	1.22kw / 13amp

Note: The standard unit depth is 700mm, These models are also available at 800mm deep. Additionally when integrated into a bespoke counter, the worktop depth can be made to suit specific design parameters.



CFTFC2



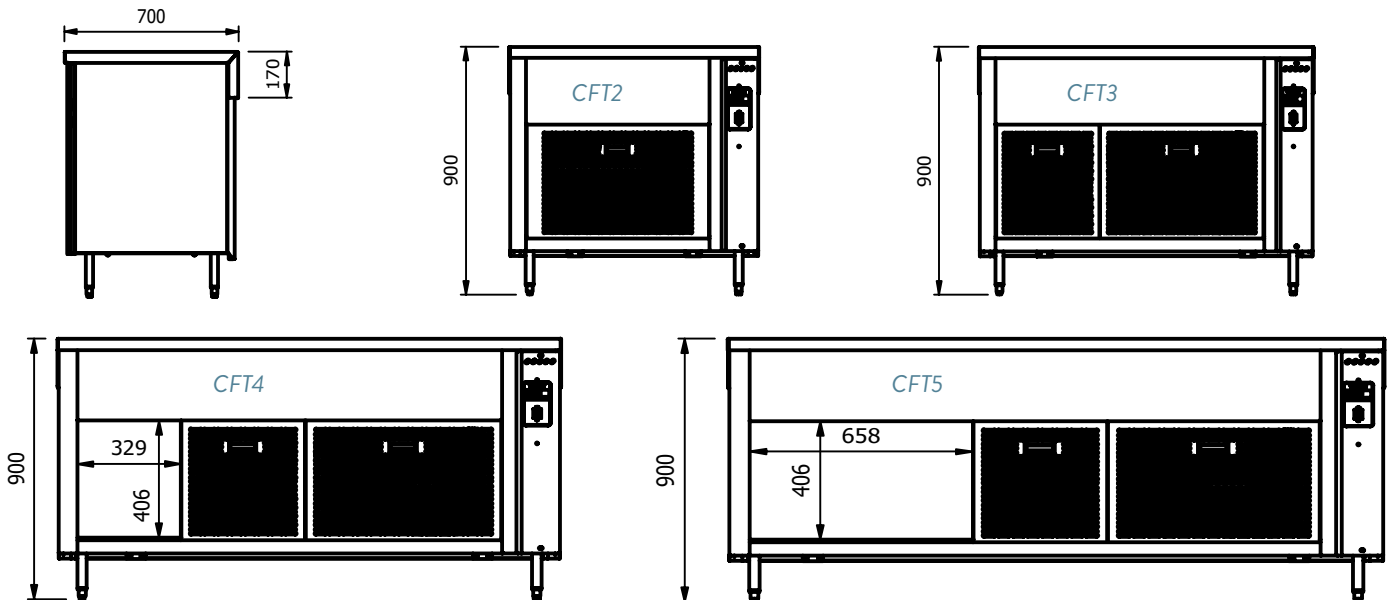
CFTFC3

**Models with front controls:**

Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply	Power Rating with a gantry
<b>CFT2FC</b>	102	947 x 700 x 900	900mm	1.0kw / 13amp	1.22kw / 13amp
<b>CFT3FC</b>	130	1275 x 700 x 900	900mm	1.0kw / 13amp	1.22kw / 13amp
<b>CFT4FC</b>	155	1603 x 700 x 900	900mm	1.0kw / 13amp	1.22kw / 13amp
<b>CFT5FC</b>	180	1931 x 700 x 900	900mm	1.0kw / 13amp	1.22kw / 13amp

Note: The standard unit depth is 700mm, These models are also available at 800mm deep. Additionally when integrated into a bespoke counter, the worktop depth can be made to suit specific design parameters.

Note: All size 2 models have straight through ventilation, with limitations when placed close to a wall (100mm air gap must be left for airflow to the compressor) all other models size 3, 4, and 5 have the ventilation in and out on one side, with no restrictions on the opposite side and these can be placed up against a wall.



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