



Focus Hot-cupboard & Bain Marie



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.



Prior to ANY service calls please: Consult manual for basic fault-finding advice and information required to place the call. Check warranty/maintenance terms and conditions.



These appliances are marked in compliance with the relevant regulations.
Voltage stated on unit data plate.



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

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.

Do not install units in draughty conditions where the air movement is greater than 0.2mtr/sec. (e.g. near doors, windows, air conditioning units or fans]
Should conditions exceed the above, the units may not maintain food temperatures at the required levels. E & R Moffat cannot accept responsibility for the performance of the units being used in extreme conditions.



Warning! Do not attempt to use a hose or water jet to clean this unit.
or cleaning instructions, refer to section 9.



Warning! The serving display area and heated compartments exceeds 60°C.
Care must be taken when loading food.



Warning! Do not cover or block any internal or external air vents.



Warning! Always switch the unit off when not in use, before moving
and before cleaning or maintenance procedures.



Warning! Pay particular attention to the method of operation and care required for the proper
use of electrical power connections, plugs, and sockets.

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1: General Electrical Safety

Electrical Requirements

Supply Configuration

- All units are configured for either single-phase or three phase supply operation.
- Exceptions to standard specification must be specified or requested before placing an order.

Purchaser Responsibilities

It is the purchaser responsibility to outline any particular site requirements such as alternative.

- Electrical supply type or Phase requirements
- Cable type and length
- Control requirements Failure to provide this information may result in delays or incorrect configuration.

Factory Fitted Cables

- Units rated 2.9 kW or less: Supplied with a 2-metre, 13 amp supply cable and plug as standard.
- Units rated above 2.9 kW: Fitted with a suitable commando plug and cable, specified at the time of order.

Cable Type

- H07RN-F cable is supplied as standard across all units.

Electrical Load Considerations

- Electrical diversity does not apply. As this is a non-domestic installation, the electrical system must support all appliances and socket-outlets operating simultaneously at full load.

RCD Protection

To enhance electrical safety, the use of supplementary protection with all appliances is strongly recommended. This includes the use of a Residual Current Device (RCD).

Why Use an RCD?

- An RCD is designed to reduce the risk of electric shock. While it can greatly reduce the likelihood of injury, it does not eliminate the danger completely. A severe or even fatal electric shock can still occur.
- Therefore, an RCD should be considered a supplementary safety measure, not a substitute for safe installation and use of electrical equipment.

Where Should the RCD Be Installed?

- Within the main switchboard, providing continuous protection to the entire electrical supply.
- Alternative Options (if installation in the switchboard is not feasible):
Use an RCD-protected socket outlet. Or use a plug-in RCD adaptor.

Recommended RCD Settings

- To minimize the risk of electric shock, the RCD should have a tripping current not exceeding 30mA.
- RCDs with higher tripping currents are generally used for fire protection, not personal safety.

1: General Electrical Safety

UK 13 Amp ~230V Plugs – Safety Guideline

Electric plugs may appear simple in structure and wiring, but incorrect use can lead to serious electrical hazards. Occupational accidents caused by improper use of plugs — such as electric shock, burns, fire, or explosions — are not uncommon. These can result in:

- Equipment damage
- Property loss
- Production downtime
- Most seriously, injury or death



To ensure safety, follow these essential guidelines:

General Safety

- Ensure all plugs meet British Standard BS 1363.
- If in doubt, consult a qualified electrical engineer, technician, or registered electrical worker.

Usage and Handling

- Do not overload sockets.
- Always switch off power before inserting or removing a plug.
- Do not use plugs that are a loose or slack fit in the socket — this can cause overheating and fire risk.
- Do not splash sockets or plugs with water or other liquids.
- Always handle plugs with care, never pull the plug out by the cable.
- Avoid placing strain on the cable or allowing it to hang unsupported.

Inspection and Maintenance - Regularly inspect the plug, cable, and socket for:

- Cracks or physical damage.
- Signs of overheating (e.g., burn marks or discolouration)
- Loose or damaged connection pins must be straight and firmly attached.
- Plugs and sockets should be clean, free from dirt, oil, or grease and kept dry at all times.

Best Practice

- Check cables and plugs regularly as part of routine maintenance.
- Ensure that the cable is securely fastened within the plug and that there are no visible wires exposed.
- Inspect the cable for any cuts, or damaged.
- Cables must not be temporarily repaired or re-joined if damaged.
- Replace any damaged plug or cable immediately.
- If the cord is damaged, it must be replaced by the manufacturer, service agent or suitably qualified person.
- Ensure the electrical system is protected by a Residual Current Device (RCD) where appropriate.

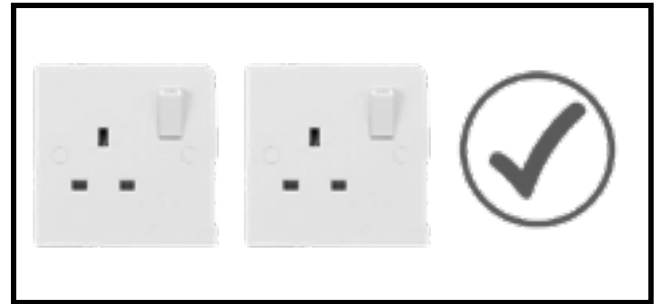
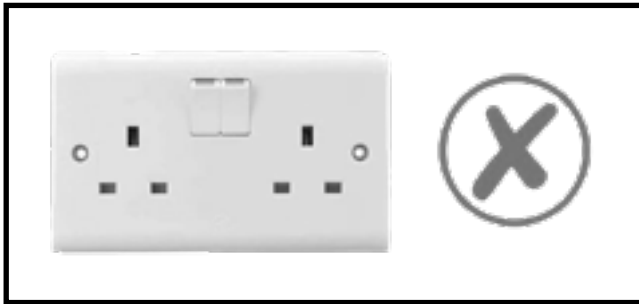


Warning! Power cables and plugs on mobile units are frequently damaged when the plugs are left connected to wall sockets while the mobile unit is being moved. This accidental practice poses a significant safety risk and should be emphasized by the duty holder as a potential safety concern.

1: General Electrical Safety



Warning! Multiple units must not be connected to a double 13amp power socket, each unit should be connected to a separate 13amp power socket. Additionally any Moffat appliances fitted with 2 x 13amp plugs must also be connected to two separate 13amp power sockets. Do not connect two 13amp plugs to a 13amp double socket.



Power Extensions and Cables – Safety Guidelines

Power extension leads are not recommended.

If they must be used, extreme care should be taken to ensure safe operation.

General Warnings

- Avoid using power extensions whenever possible.
- Never plug more than one appliance into a multi-way adapter or multi-way extension.
- Only use extension leads that were bought ready-assembled by a reputable manufacturer.

What NOT to Do

- Do not cross walkways or pathways with extension leads — cables may become damaged if stepped on.
- Do not allow the cable to become: Over-taut Over-stretched or Continuously bent.
- Do not allow cables to become tangled.
- Do not use any extension lead longer than 15 metres.
- Do not use leads or connectors that are damaged or improperly insulated.

Safe Use Guidelines

- Position cables carefully to prevent tripping hazards, cable strain or damage.
- Only use extension leads fitted with properly insulated plugs, and a correctly rated fuse in the plug.
- When using a cable drum extension, always fully unwind the cable to prevent heat build-up and overheating.
- Regular check and Inspect extension leads before each use for cuts, wear, or exposed wires.
- Regular check for signs of overheating.

2: 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)	Brown	Brown
L2	X	Black
L3	X	Grey
Neutral	Blue	Blue
Earth	Yellow & Green (Striped)	Yellow & Green (Striped)



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

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Rating (kw)	With Gantry (kw)
2FHCM	54	840 x 665 x 900	13amp	0.9	1.12
3FHCM	63	1124 x 665 x 900	13amp	1.9	2.34
4FHCM	73	1452 x 665 x 900	13amp	1.9	2.56

Model	Weight (kg)	Dimensions L X W X H (mm)	Electrical Supply	Rating (kw)	With Gantry (kw)
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3: General Installation



Commissioning

- Carefully remove all packaging and plastic coatings from the appliance and dispose in a responsible manner.
- Check for damage. Please note that in compliance with E&R Moffat warrant conditions, any defects must be reported within 3 days of delivery.
- Assemble all parts, shelves and shelf hangers etc.
- Place the appliance in its intended location - on a flat, level surface and apply trolley brakes.
- Always ensure unit is clean before operation.
- Ensure all switches are in the OFF position.
- Connect the mains input plug to the socket outlet.
- Turn on and check the unit is functioning correctly.

Positioning and Securing the Equipment

- To ensure optimal performance and prevent damage, always maintain the equipment in a vertical orientation.
- When placing in position ensure there is adequate access.
- Ensure that the unit is installed on a flat even surface.
- Before installing, it is recommended that the area is swept clean.
- Once positioned, engage the brakes on mobile units to prevent any unintentional movement.
- Mobile units can simply be butted up together to form a food service line.
- Ensure that the table or counter where table top type units are sited can safely support the weight of the unit.



Warning! Using the Wheel Brakes on Mobile Appliances

To keep the unit stable after placing it in the desired location, use the brakes.

The brakes are located as part of the wheel arrangement normally two brakes are fitted.

Simply press down on the foot pedal with your foot to simultaneously lock both the wheel and the caster's swivel mechanism. This action prevents the unit from moving in any direction. To release the lock, flip the same pedal up again with your foot, which disengages the brake and allows the caster to rotate freely

Using the wheel brakes helps secure the unit, reducing the risk of accidents or damage.

4: Manoeuvring Mobile Units

Moving the Unit

- **Disconnect power:** Unplug the power cord from the wall socket before moving the unit. This is essential to avoid electrical hazards.
- **Secure the Power Cord:** Properly store or secure the power cord to prevent it from being damaged or becoming a tripping hazard during transport.
- **Avoid Obstacles:** The unit is not designed to be moved over ledges, steps, or other obstacles. Always move the unit over flat, even surfaces.
- **Protect the Power Cord:** Ensure that the wheels do not roll over or come into contact with the power cord. This could damage the cord and create a safety risk.

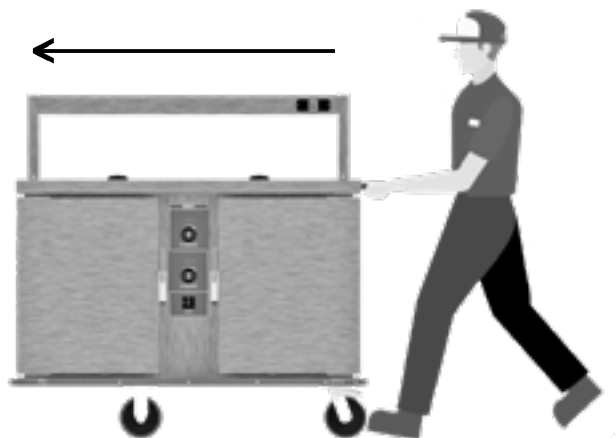
By following these instructions, you can safely and easily move the unit without causing harm to yourself or the equipment.

Manoeuvring Trolley



**Warning ! Always ensure appliance has been unplugged and cable coiled safely.
Push the trolley where possible, avoid pulling.
Avoid collisions, and be vigilant when negotiating lifts and doorways.**

- Higher push forces and neutral body postures are assumed when pushing, as opposed to pulling. Pulling can limit the direction of travel vision, can twist the back and neck and require high forces at the shoulder.
- Pulling increases the risk of foot and ankle injury from the trolley riding up during transfers.
- Proper footwear should be worn.
- To ensure a good grip stand with the legs at shoulder width. Stagger legs to get the trolley in motion.



Model	Push (N) on hard carpet	Maintain (N) on hard carpet	Turning Circle (M)
Size 2	55	25	0.84
Size 3	60	30	1.12
Size 4	65	35	1.45

5: Hot Cupboard only models: 2FHCM, 3FHCM, 4FHCM.

Hot storage cupboards are designed for preheating Plates & Dishes, as well as the temporary storage of pre-cooked food whilst service is in progress e.g. Cooked meats, poultry, vegetables, sauces, etc. They are heated via a removable “Sahara” fan heating cell.

Fitted with removable sliding doors and removable adjustable for height rod shelves, which are split into manageable sections to ease cleaning and maintenance.



Refer to page 12, for details on how to remove Sahara fan heating cell. for door and shelving adjustment and removal see page 13.

The correct Holding temperature is dependent on the food type, amount of food in container, etc. always keep doors closed whenever possible



These units are not designed to heat up cold food.

Operation : Food Service

The Hot cupboard is controlled by green neon on /off switch and a 30° to 110° thermostat control knob.

- Connect plug to 13-Amp socket and switch on at mains socket.
- Power on with green illuminated Switch and turn Control Knob to position 110
- Leave for 15mins to reach serving temperature
- Set the temperature of the Hot cupboard to the desired position
- Dishes can now be loaded.
- When serving is complete all switches should be turned off.
- To maintain the life clean regularly with a damp cloth.

Controls



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

6: Bain-marie & Hot Cupboard models: 2FBM, 3FBM, 4FBM.

Bain-marie units are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods.

The Focus unit is a energy efficient unit. The Bain-Marie and hot cupboard work in sync, heat from the hot cupboard is used to also heat the Bain-Marie.

This is not a not a sealed well type bainmarie the bainmarie top is open through to the cupboard below.

Designed to accommodate various combinations of interchangeable Gastronome type pans up to 150 mm deep. Each opening can also be fitted with an optional spiked carvery pad or a Neo-Ceram Hot Top adaptor.



**Refer to page 12, for details on how to remove Sahara fan heating cell.
for door and shelving adjustment and removal see page 13.**

The correct Holding temperature is dependent on the food type, amount of food in container, etc. always keep doors closed whenever possible



These units are not designed to heat up cold food.

Operation : Food Service

Fit empty pans and lids into their openings before switching the unit on.

After the 30mins has elapsed load food and replace lids.

Do not remove lids until service is due to commence.

The Bain-marie & Gantry are both controlled by a green neon on / off switch.

The unit temperature is adjustable between 30 to 110 degrees

- Connect plug to 13-Amp socket and switch on at mains socket
- Power on with green illuminated Switch
- Turn Control Knob to position 110
- Leave for 30mins to reach serving temperature
- Set the temperature of the Bain-marie to the desired position
- 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.

Controls



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

7: Hot-cupboard

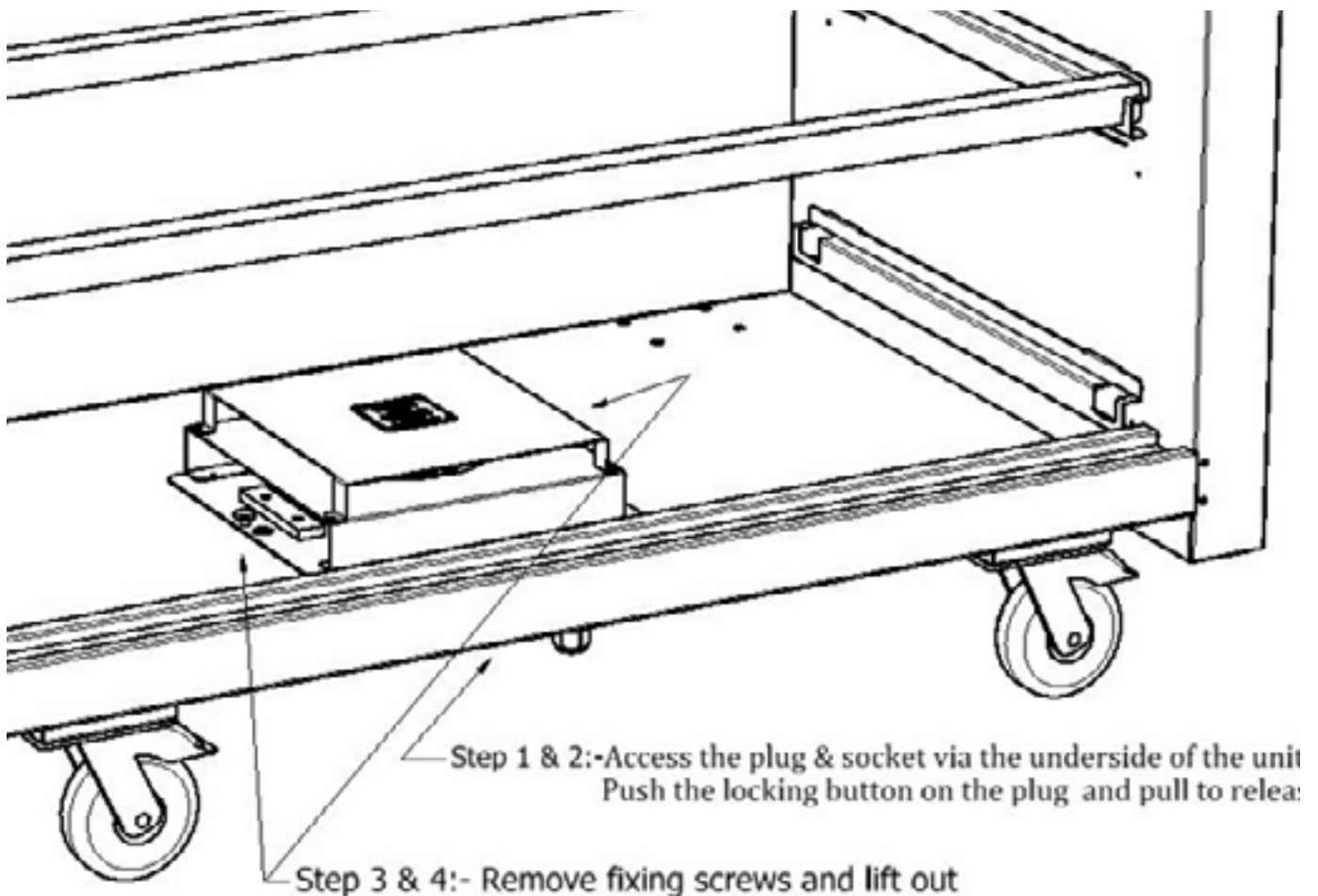
Sahara fan removal & installation



Isolate appliance from power supply & allow to cool down before removal.

The unit can be easily removed & replaced for cleaning or maintenance, due to a simple IEC type fastening system.

- Access to the Plug & socket is via the underside of the unit
- Locate the locking button on the plug and cable push in a pull to release
- Inside the cupboard remove the rod shelf sections to allow access.
- Remove fixing screws and lift out at a slight angle
- Fitting is a reversal of the above.,



8: Hot-cupboard

Hot Cupboard Doors

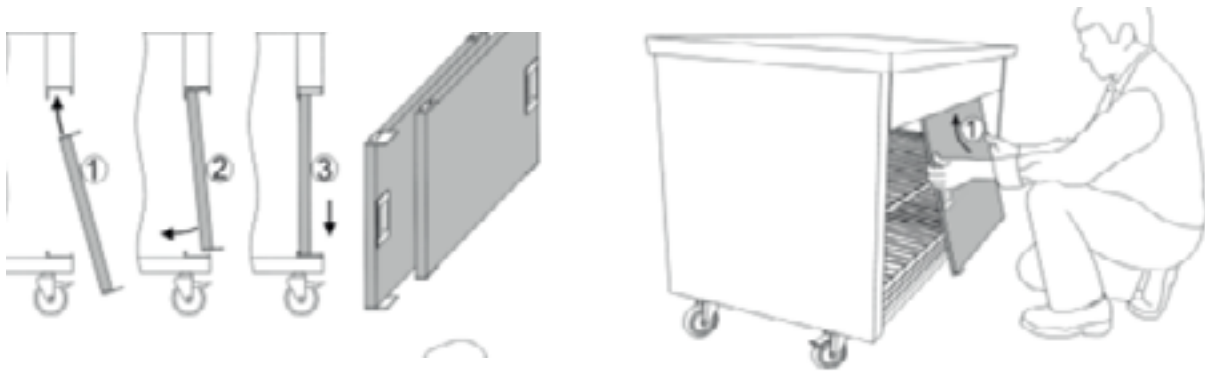
Fig 1 demonstrates the fitting of the cupboard doors; in this case, the rear door (Door A).

1. Hold the door at a slight angle & locate the door fully into the top track.
2. Swing the bottom of the door inwards connecting with the bottom track
3. Lower the door into the bottom track, & slide the door fully to the left.

The fitments of the outer door (Door B) is the same as above, except when lowered into the bottom track slide it fully to the right.

Note: It's imperative the doors must be fitted in correct order as shown below - Door 'A' first then Door 'B'

Door removal is a reverse of the above.

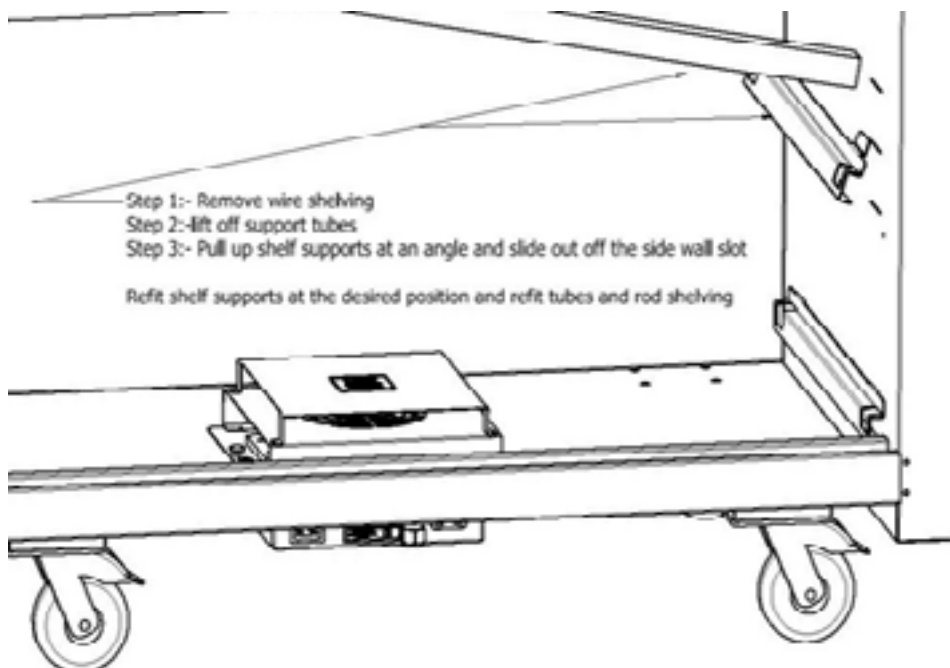


Hot Cupboard Shelf Removal and Adjustment

Rod shelving lifts off in easy sections.

Shelf support tubes can also be lifted out of the supports and removed.

The side supports can be removed or adjusted for three height positions.



9: Quartz Lamp Replacement



Ensure appliance is disconnected from mains before servicing.

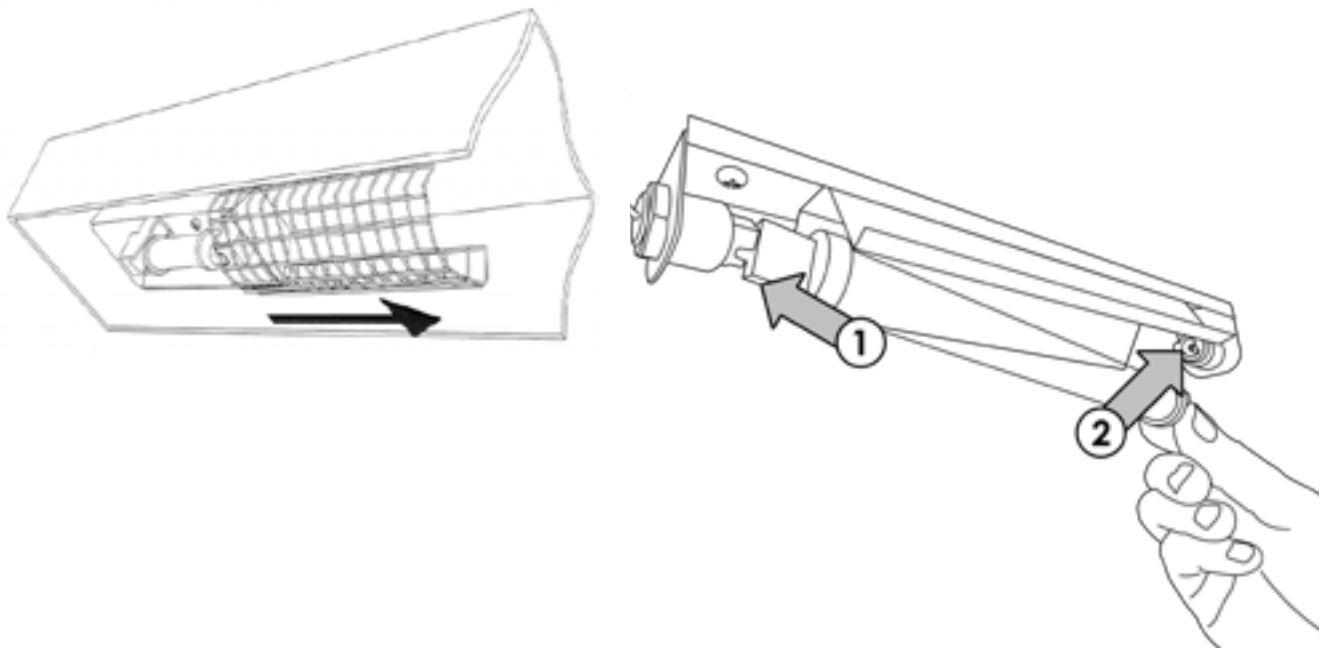
Lamps should not be touched with bare hands, as this may cause premature failure. If lamp is touched, wipe clean with a cloth and alcohol prior to use.

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.



10: Optional Trayslide

Folding Trayslide

Please ensure care is taken when operating the trayslide. Please lift / lower using the front edge. The trayslide should always be lowered when moving the trolley.

Lift & Lock

To lift up in to position:

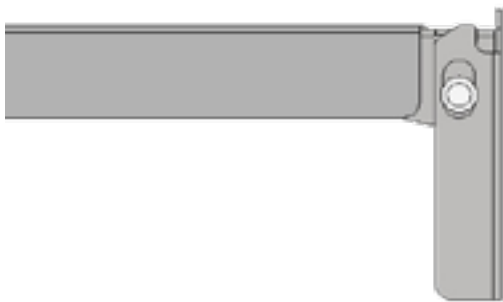
Simply swing outwards and upwards allowing the hinge sytem to fall and lock into position.

To fold down:

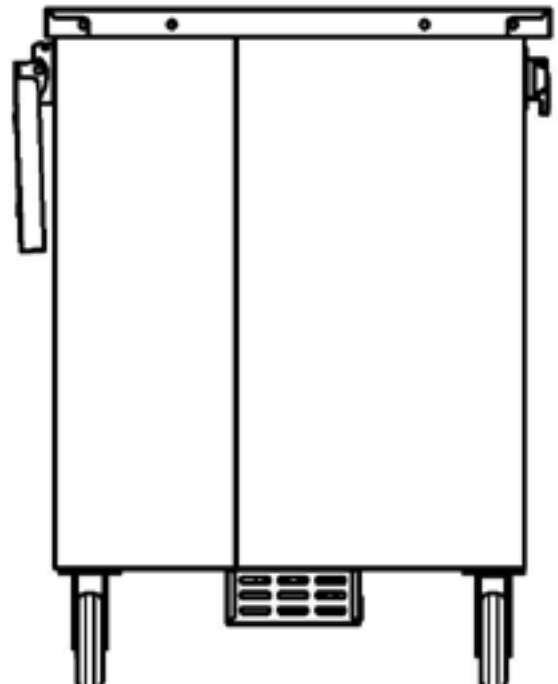
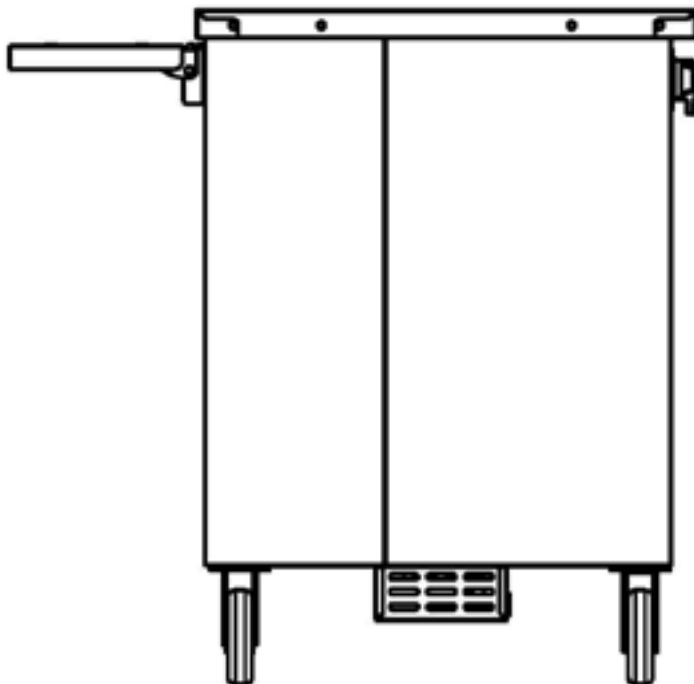
Lift upwards and outwards slightly and gently lower into the folded down positon.

Lift & Lock

Lift up position



Fold down position



11: Food Safety Guide

Specific Food Temperature Guide

Cooking/Reheating:

Raw food must reach a minimum core temperature of 75°C for at least two minutes to kill bacteria. In Scotland, food businesses if reheating, must be raised to a minimum of 82°C.

Hot Holding:

Once cooked, food must be kept at a minimum temperature of 63°C.

Chilling:

Perishable foods must be stored at 8°C or below.
In Scotland, food must be kept cold at or below 5°C.

Cooling:

Foods should be cooled as quickly as possible to below 8°C, aiming to achieve this within 90 minutes.

Cooked and chilled foods that are to be eaten cold or at room temperature, should be consumed within 30 minutes of removal from the fridge.

The Danger Zone:

Food should not be left in the "danger zone" (8°C to 63°C) for extended periods, as this allows harmful bacteria to multiply.

Cooking Temperatures:

Standard advice is to cook food until it has reached a core temperature of 70°C for 2 minutes.

The other time and temperature combinations are:

60°C for 45 minutes

65°C for 10 minutes

70°C for 2 minutes

75°C for 30 seconds

80°C for 6 seconds

Cooking food at the correct temperature and length of time will ensure that any harmful bacteria are killed.

Keeping food hot

Hot food when held must be kept at 63°C or above. You can keep it below 63°C for up to two hours. If it has not been used within two hours, you should either:

- Cool the food as quickly as possible to a temperature of 8°C
- Throw it away

Fresh cooking

Key meats to focus on cooking thoroughly include poultry, pork, and minced meat products.

You can use a food thermometer to check the core temperature, but you can also look for visual cues:

The food should be steaming hot all the way through. The juices should run clear, not pink or red.

For poultry, pork, and minced meats, there should be no pink meat visible in the center.

Killing Bacteria:

These temperatures are critical for destroying harmful bacteria that can cause food poisoning.

12: Cleaning

Food oven and display models should be emptied and cleaned on a daily basis. It is essential that only trained personnel, who are suitable for carrying out cleaning procedures, perform these tasks.



Prior to cleaning the unit, please ensure that it is disconnected from the electric supply and allowed to cool down. Additionally, remove all food and packaging from the unit.

1. Disconnect 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. After wiping the surface, make sure to dry it thoroughly using a clean cloth. Avoid using scouring pads or any abrasive cleaners. For a more thorough cleaning, remove any accessories to access the internal areas. After cleaning, ensure that all fixings are properly replaced.
4. Chilled sections should be wiped clean after each service.
5. Finish by carefully drying with a soft dry cloth or Kitchen Towels.



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

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

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

It is important to prevent excess water from pooling on the glass shelf base.



Special care should be exercised when working around electrical parts, and excessive use of water should be avoided.



E&R Moffat Ltd cannot assume responsibility for any malfunctions or damages that may occur if the aforementioned cleaning procedures are not followed diligently. It is crucial to adhere to these cleaning procedures to ensure the proper functioning and longevity of the equipment.

Thank you for choosing E&R Moffat!

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

