Roll Under Hot cupboard

Overview

Under counter mobile hot cupboards with sliding doors.
Designed to complement the Innovative Moffat drop-in counter modules. Based on Gastronorm GN1/1 pans available in four lengths.
Compact high capacity units neatly slide under the drop-in type bain-marie and hot tops, providing extra hot storage.
Plates and dishes can be held warm ready for service, or hot food for replenishing the servery counter units above.
Fully insulated robust stainless steel construction with a solid plain top made to the same build standard as the Moffat
Premier hot-cupboard range.



Key Features:

- 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.
- Mobile as standard fitted with castors all swivel two with brakes.
- Mobility allows for easy kitchen deep clean.
- Complete with a 2-meter-long cable and plug [most units work from a 13-amp supply

Options:
- Digital temperature display. (Code FTD)

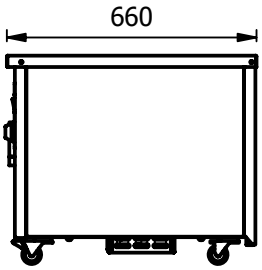
With double life door skids and a Sahara fan heating cell,

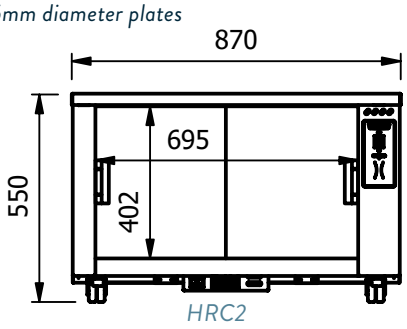
Model	Weight (kg)	L x D x H (mm)	Height to worktop	Power Rating/ Electrical supply
HCR2	34	870 x 660 x 550	550mm	0.9kw / 13amp
HCR3	49	1198 x 660 x 550	550mm	1.5kw / 13amp
HCR4	65	1526 x 660 x 550	550mm	1.5kw / 13amp
HCR5	81	1854 x 660 x 550	550mm	1.9kw / 13amp

Hot cupboard capacity:

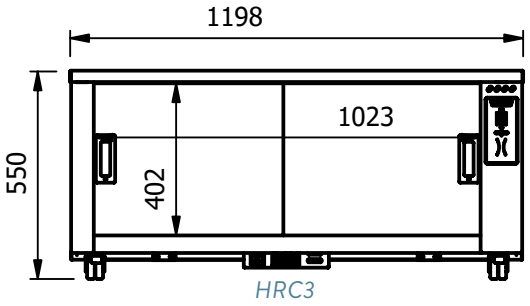
Model	10" plated meals Stacked using plate covers	10" plates stacked for heating	Usable internal length & depth	Usable shelf height top / bottom	GN pans side by side 150mm deep stacked 2 high
HRC2	25 covers / meals	95	695mm / 402mm	325mm	4
HRC3	35 covers / meals	133	1023mm /402mm	325mm	6
HRC4	50 covers / meals	190	1351mm / 402mm	325mm	8
HRC5	60 covers / meals	228	1679mm / 402mm	325mm	10

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

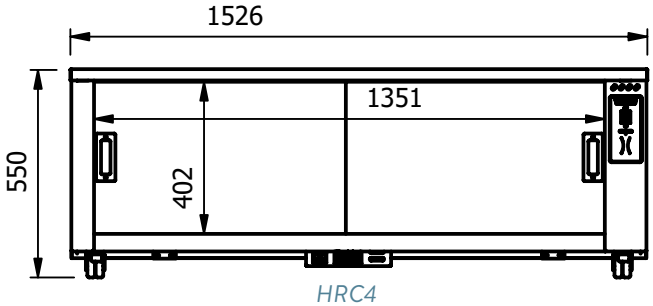




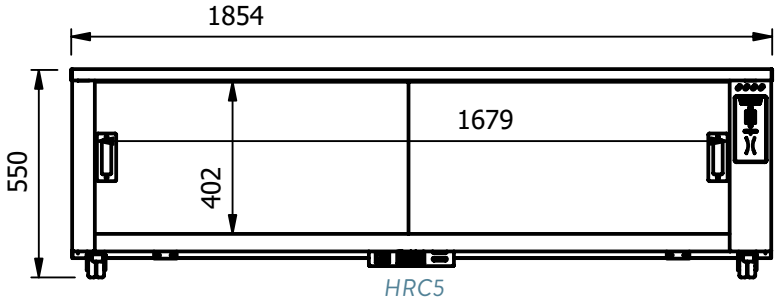
HRC2



HRC3



HRC4



HRC5

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