



The Catering Equipment  
Company

January 2008



# General Fabrication

Wall Benches and Centre Tables

## 'E' Range Type 430 Stainless Steel - Wall Benches and Centre Tables



'E' Range Wall Bench profile



'E' Range Centre Table profile

'E' Range Wall Benches and Centre Table tops are manufactured from type 430 stainless steel. Wall Benches have 45mm turn down front and ends with upstand and boxed edge to the rear. Centre Tables have 45mm turn down all round. The undersides of all 'E' Range WB/CT tops are reinforced **'Double Tops'** with a galvanised plate giving added strength and stiffness to the work surface. All units are 850mm high to work surface and are supported on stainless steel legs with adjustable feet or optional castors, complete with stainless steel undershelf. (Units over 1900mm long have 6 legs). 'E' Range unit sizes are as shown in the brochure but special sizes (with cutouts etc.) are available to suit your special requirements.

'E' Range WB/CT units are delivered fully assembled, but **as a budget option can be supplied flat packed complete with tools and instruction for assembly. Please see price list for flat pack options.**

Guide to model codes.

EWB = 'E' Range Wall Bench ECT = 'E' Range Centre Table  
Number 6 at the end of a code denotes the unit is 600mm deep.  
Number 65 denotes 650mm deep and 7 denotes 700mm deep.

Special sizes (with cut outs etc) are available to suit your requirements.



**'Double Tops'** - reinforced with a galvanised plate giving added strength and stiffness to the work surface.





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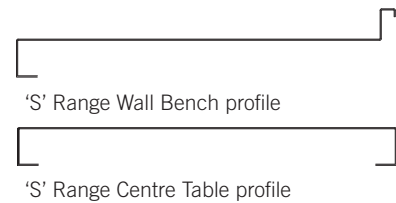
## 'S' Range Type 304 Stainless Steel - Wall Benches and Centre Tables

'S' Range Wall Benches and Centre Table tops are manufactured from type 304 stainless steel. Wall Benches have 45mm turn down front and ends with upstand and boxed edge to the rear. Centre Tables have 45mm turn down all round. The undersides of all 'S' Range WB/CT tops are reinforced **'Double Tops'** with a galvanised plate giving added strength and stiffness to the work surface. All units are 850mm high to work surface and are supported on stainless steel legs with adjustable feet or optional castors, complete with stainless steel undershelf. (Units over 1900mm long have 6 legs). 'S' Range unit sizes are as shown in the brochure but special sizes (with cutouts etc.) are available to suit your special requirements.

'S' Range WB/CT units are delivered fully assembled, but **as a budget option can be supplied flat packed complete with tools and instruction for assembly. Please see the price list for flat pack options.**

Guide to model codes. SWB = 'S' Range Wall Bench SCT = 'S' Range Centre Table Number 6 at the end of a code denotes the unit is 600mm deep. Number 65 denotes 650mm deep and 7 denotes 700mm deep.

Special sizes (with cut outs etc) are available to suit your requirements.





**Gastronorm Drawer shown in a bank of 4 with lockable top two drawers**

**Gastronorm Drawer Units** can be fitted as single drawers or in banks of 2, 3, or 4. Banks can be tailored to accommodate any combination of fittings and can be positioned to the left, right or centrally on the supporting unit. Locks can be fitted to any number of the drawers. Please contact your sales representative to discuss your bespoke requirements.



**Gastronorm Drawer with Stainless Steel pan and lock**



**Gastronorm Drawer with Polypropylene pan and lock**



**Drawer with lift out 4 section Cutlery Box and lock**



**Light duty drawer**



**Castors**

Units can be ordered with 125mm dia. all swivel castors, 2 with brakes

**Accessories**

Gastronorm drawer units are manufactured from stainless steel and supplied with a gastronorm 1/1 size stainless steel or polypropylene lift out pan. Light duty drawer units are all stainless steel. Price shown in pricelist includes fitting to the unit.

GDS1	Gastronorm drawer (fitted) complete with lift out stainless steel pan. (For banks of 2,3, or 4 drawers add the appropriate number to the code i.e GDS4)	Step/E	Drop section to top-to one end left or right	BCM4	U Shaped pipework cut out that will affect the understructure (over 100mm deep)(600mm and 650mm deep)
		Step/M	Drop section to top-to the middle	BCM4A	U Shaped pipework cut out that will affect the understructure (over 150mm deep) (700mm deep wall benches)
		BCC	Corner mitre/chamfer	STR/T	Reinforced top per 300mm
GDP1	Gastronorm drawer (fitted) complete with lift out polypropylene pan. (For banks of 2,3, or 4 drawers add the appropriate number to the code i.e GDP4)	BCM1	Corner cut out not big enough to affect understructure (up to 100mm deep)(600mm and 650 deep wall benches)	PGF	Set of 4 all swivel castors 125mm diameter two with brakes
		BCM1A	Corner cut out not big enough to affect understructure(up to 150mm deep)(700mm deep wall benches only)	PV	Extra leg set to form part void
GDC1	Gastronorm drawer (fitted) complete with adaptor and lift out grey plastic 4 section cutlery box. (For banks of 2,3, or 4 drawers add the appropriate number to the code i.e GDP4)	BCM2	Corner cut out that will affect the understructure(over 100mm deep)(600mm and 650mm deep wall benches)	EUS	Extra undershelf per 300mm
		BCM2A	Corner cut out that will affect the understructure(over 150mm deep)(700mm deep wall benches only)	SDT	Small drip tray inserted (for water boiler) up to 250mm x 150mm
DRL	Drawer Lock for Gastronorm drawer range.	BCM3	U Shaped pipework cut out not big enough to affect understructure (up to 100mm deep)(600mm and 650mm deep)	LDT	Large drip tray inserted (for water boilers) up to 900mm x 150mm
LDD	Light duty drawer (fitted)	BCM3A	U Shaped pipework cut out not big enough to affect understructure (up to 150mm deep)(700mm deep wall benches)	DTD	Drip tray drain c/w drain cock
BRL	Bank of runners left			WJ	Welded joint
BRR	Bank of runners right			WJS	Mechanical butt joint
BRC	Bank of runners centre				
EU/P	Extra upstand left or right No extra cost.				

SWB/SCT66	SWB/SCT96	SWB/SCT126	SWB/SCT156	SWB/SCT186	SWB/SCT216	SWB/SCT246
13	19	25	33	40	46	53
600	900	1200	1500	1800	2100	2400
600	600	600	600	600	600	600
850	850	850	850	850	850	850
SWB/SCT765	SWB/SCT965	SWB/SCT1265	SWB/SCT1565	SWB/SCT1865	SWB/SCT2165	SWB/SCT2465
16	21	28	36	43	50	58
700	900	1200	1500	1800	2100	2400
650	650	650	650	650	650	650
850	850	850	850	850	850	850
SWB/SCT77	SWB/SCT97	SWB/SCT127	SWB/SCT157	SWB/SCT187	SWB/SCT217	SWB/SCT247
18	23	31	39	46	54	62
700	900	1200	1500	1800	2100	2400
700	700	700	700	700	700	700
850	850	850	850	850	850	850

MODEL
Weight kg
Length mm
Depth mm
Height mm
MODEL
Weight kg
Length mm
Depth mm
Height mm
MODEL
Weight kg
Length mm
Depth mm
Height mm



# Chefs Preparation Trolley



<b>MODEL</b>	<b>CPT</b>
<b>Weight</b> kg	40
<b>Length</b> mm	1190
<b>Depth</b> mm	620
<b>Height</b> mm	1530
	(working height: 900)

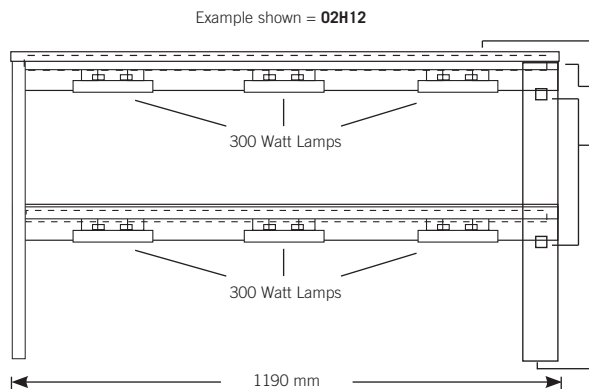
## Chef's Preparation Table Model CPT

A solidly constructed work table providing a working height of 900mm. The unit comes complete with a bank of runners and chopping block, garnish rail & overshelf. The table also comes complete with castors. Containers for the garnish rack can be ordered separately. Please see price list for container options.

# Overshelves



Available in single, two or three tiers as ambient or with quartz heat lamps under one or more shelves. Overshelves are supplied with an independent control unit with mains lead or as an addition to E&R Moffat standard hot cupboard/bains marie. Provides an ideal kitchen servery or plating up point which can be used as a link between kitchen and waiting staff. (Bespoke units available on request).



- Heated overshelves fitted with maximum 300 Watt Quartz Lamps.
- Independent control area to operators R/H view AS.
- Heated overshelves supplied C/W on/off switches as standard.
- Cable entry point (where fitted as an addition to E&R Moffat Standard Hot Cupboard Bain Marie etc.)
- The heated overshelves can be fitted to alternative units and supplied with mains lead.
- Note. Quartz Lamps can only supplement the process of keeping food hot.

Ambient Unheated Overshelves															
MODEL	01A9	01A12	01A15	01A18	01A21	02A9	02A12	02A15	02A18	02A21	03A9	03A12	03A15	03A18	03A21
Length mm	890	1190	1490	1790	2140	890	1190	1490	1790	2140	890	1190	1490	1790	2140
Depth mm	300	300	300	300	300	300	300	300	300	300	300	300	300	300	300
Height mm	325	325	325	325	325	650	650	650	650	650	975	975	975	975	975

Quartz Lamp Heated Overshelves															
MODEL	01H9	01H12	01H15	01H18	01H21	02H9	02H12	02H15	02H18	02H21	03H9	03H12	03H15	03H18	03H21
Length mm	890	1190	1490	1790	2140	890	1190	1490	1790	2140	890	1190	1490	1790	2140
Depth mm	300	300	300	300	300	300	300	300	300	300	300	300	300	300	300
Height mm	325	325	325	325	325	650	650	650	650	650	975	975	975	975	975
No of 300 Watt Lamps Fitted	2	3	4	5	6	4	6	8	10	12	6	9	12	15	18
Overall Loading kw	0.6	0.9	1.2	1.5	1.8	1.2	1.8	2.4	3.0	3.6	1.8	2.7	3.6	4.5	5.4

See price list for detailed specification



## Bespoke Fabrication

### State of the art design

In addition to our 'off the shelf' range of products, E&R Moffat are at the leading edge of design for bespoke countering and food service areas.

Experienced designers with flare and vision are able to work closely with clients to fulfil their requirements, suggesting innovative ways of using the latest materials coupled with clever use of space to create dynamic conditions.

E&R Moffat have invested in state of the art technology that enables the designers ideas to be communicated clearly with accurate dimension, colour and texture reproduction and the ability for clients to 'walk through' virtual environments for a true experience.



The Catering Equipment  
Company



Regeneration  
& Keep Hot



General  
Fabrication



Countering

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