

**MOFFAT**

The Catering Equipment  
Company

January 2008



General  
Fabrication

Hot Cupboards and Bains Marie

## Light Duty Hot Cupboards



FHC3



FHC1



FHC2

### Light Duty Hot Cupboards

Models FHC1, FHC2, FHC3

A light duty range of static hot cupboards designed for the smaller establishment or where space is at a premium. Ideal for heating plates and serving dishes. All stainless steel construction with plain tops, fitted with base and intermediate shelf and side hinged doors. Variable controls for heating.

| MODEL                  | FHC1 | FHC2 | FHC3 |
|------------------------|------|------|------|
| Weight kg              | 17   | 25   | 34   |
| Length mm              | 350  | 700  | 525  |
| Depth mm               | 600  | 600  | 600  |
| Height mm              | 900  | 900  | 900  |
| Power rating kw        | 0.7  | 1.0  | 1.0  |
| Capacity<br>10" plates | 140  | 350  | 280  |

# Medium Duty Fan Assisted Hot Cupboards & Bains Marie (dry well only)

**Overshelves for these products please see page 6**

This range of cupboards is designed for hot food storage and service. Every unit is fitted with force air heating and recirculation which gives energy saving efficiency, faster heat up times, quicker heat recovery times and even distribution of heat without troublesome hot spots. Outer panels are constructed with the attractive spritzer finish providing good looks and durability. Stainless steel sliding doors lift off for easy cleaning and maintenance and inner panels are finished in bright polished stainless steel and fitted with base and centre rodded shelves which enable good heat circulation. Static units have stainless steel legs, adjustable for height while mobile units are fitted with handles at both ends and 4 all swivel castors, 2 with brakes.



**Static Bains Marie Fan Assisted Hot Cupboards (dry well only)**  
Models 2FBS, 3FBS, 4FBS, 5FBS



**Mobile Bains Marie Fan Assisted Hot Cupboards (dry well only)**  
Models 2FBM, 3FBM, 4FBM, 5FBM

The temperature around the pans in the Bains Marie unit is controlled at 80-90C providing all the advantages of a wet well without the problems of scale.



**Static Plain Fan Assisted Hot Cupboards**  
Models 2FHCS, 3FHCS, 4FHCS, 5FHCS



**Mobile Plain Fan Assisted Hot Cupboards**  
Models 2FHCM, 3FHCM, 4FHCM, 5FHCM



Mobile units come complete with 125mm diameter all swivel castors 2 with brakes.

| 2FHCS<br>2FHCM | 3FHCS<br>3FHCM | 4FHCS<br>4FHCM | 5FHCS<br>5FHCM | 2FBS<br>2FBM | 3FBS<br>3FBM | 4FBS<br>4FBM | 5FBS<br>5FBM | MODEL                  |
|----------------|----------------|----------------|----------------|--------------|--------------|--------------|--------------|------------------------|
| 54             | 63             | 73             | 82             | 54           | 63           | 73           | 82           | <b>Weight</b> kg       |
| 850            | 1200           | 1500           | 1800           | 850          | 1200         | 1500         | 1800         | <b>Length</b> mm       |
| 665            | 665            | 665            | 665            | 665          | 665          | 665          | 665          | <b>Depth</b> mm        |
| 900            | 900            | 900            | 900            | 900          | 900          | 900          | 900          | <b>Height</b> mm       |
| 1.0            | 2.0            | 2.0            | 2.4            | 2.0          | 2.0          | 2.0          | 2.5          | <b>Power rating</b> kw |

See price list for detailed specification



# Standard Hot Cupboards/Bains Marie

Overshelves for these products please see page 6



HC12G



HB13G  
(shown with optional castors)

**ALL standard hot cupboards and bains maries are 800mm deep as standard. 700mm deep units are available at no extra cost**

(Gas Hot Cupboards can be supplied as natural gas or LPG. Please state at time of order.)

All these models are compatible with gastronorm containers (not supplied). Stainless steel doors are easy to lift off for easy cleaning and the stainless steel tops are complemented with stainless steel panels to front and sides. The interiors feature bright polished stainless steel and base and intermediate CP rod shelves are on heavy duty supports.

Doors both sides and locks can be added to these units see price list for details

### Gas Units

Multifunctional control with gas regulator spark ignition and flame failure device, thermostatic control. Bain marie heated by residual heat from hot cupboard available for use with natural gas or LPG.



Standard Electric Plain Top Hot Cupboard Model HC9E



Standard Electric Bains Marie Hot Cupboard Model HB9E (shown with optional castors)



**Tallboy Hot Cupboard Model THC18E**

**Overshelves are not suitable for use with this products.**

### Electric Units

Cupboards heated by forced air recirculation. Bain Marie well suitable for wet or dry heat powered by independent variable control with solid state elements.

| MODEL                                | Wet well only |        |        |        |        |        |        |        | Tallboy Hot Cupboards |          |          |          |        |        |        |        |
|--------------------------------------|---------------|--------|--------|--------|--------|--------|--------|--------|-----------------------|----------|----------|----------|--------|--------|--------|--------|
|                                      | HC9G          | HC12G  | HC15G  | HC18G  | HB10G  | HB13G  | HB16G  | HB19G  | THC9E                 | THC12E   | THC15E   | THC18E   | THC9G  | THC12G | THC15G | THC18G |
| Type                                 | Gas           | Gas    | Gas    | Gas    | Gas    | Gas    | Gas    | Gas    | Electric              | Electric | Electric | Electric | Gas    | Gas    | Gas    | Gas    |
| Weight kg                            | 70            | 90     | 105    | 120    | 80     | 90     | 105    | 120    | 155                   | 195      | 220      | 245      | 145    | 165    | 200    | 225    |
| Length mm                            | 900           | 1200   | 1500   | 1800   | 1000   | 1300   | 1600   | 1900   | 900                   | 1200     | 1500     | 1800     | 900    | 1200   | 1500   | 1800   |
| Depth mm                             | 800           | 800    | 800    | 800    | 800    | 800    | 800    | 800    | 800                   | 800      | 800      | 800      | 800    | 800    | 800    | 800    |
| Height mm                            | 900           | 900    | 900    | 900    | 900    | 900    | 900    | 900    | 1575                  | 1575     | 1575     | 1575     | 1575   | 1575   | 1575   | 1575   |
| Power rating kw                      | 4.7           | 4.7    | 4.7    | 4.7    | 9.4    | 9.4    | 9.4    | 9.4    | 2.0                   | 2.0      | 2.0      | 2.0      | 4.7    | 4.7    | 4.7    | 4.7    |
| BTU per hr                           | 16,050        | 16,050 | 16,050 | 16,050 | 32,100 | 32,100 | 32,100 | 32,100 | -                     | -        | -        | -        | 16,050 | 16,050 | 16,050 | 16,050 |
| Cutout for 1/1 Gastronorm Containers | -             | -      | -      | -      | 2      | 3      | 4      | 5      | -                     | -        | -        | -        | -      | -      | -      | -      |

| MODEL                                | Wet or dry heat please state at time of order |          |          |          |          | Dry heat only |          |          |          |          |        |        |        |        |
|--------------------------------------|---|----------|----------|----------|----------|---------------|----------|----------|----------|----------|--------|--------|--------|--------|
|                                      | HC9ES   | HC12ES   | HC15ES   | HC18ES   | HC215ES  | HB9ES         | HB12ES   | HB15ES   | HB18ES   | HB215ES  | HD10G  | HD13G  | HD16G  | HD19G  |
| Type                                 | Electric                                      | Electric | Electric | Electric | Electric | Electric      | Electric | Electric | Electric | Electric | Gas    | Gas    | Gas    | Gas    |
| Weight kg                            | 65  | 85       | 100      | 115      | 125      | 75            | 90       | 105      | 120      | 132      | 65     | 85     | 100    | 115    |
| Length mm                            | 900   | 1200     | 1500     | 1800     | 2150     | 900           | 1200     | 1500     | 1800     | 2150     | 1000   | 1300   | 1600   | 1900   |
| Depth mm                             | 800   | 800      | 800      | 800      | 800      | 800           | 800      | 800      | 800      | 800      | 800    | 800    | 800    | 800    |
| Height mm                            | 900   | 900      | 900      | 900      | 900      | 900           | 900      | 900      | 900      | 900      | 900    | 900    | 900    | 900    |
| Power rating kw                      | 1.0   | 2.0      | 2.0      | 2.0      | 2.0      | 3.0           | 3.0      | 3.0      | 4.0      | 4.0      | 4.7    | 4.7    | 4.7    | 4.7    |
| BTU per hr                           | -   | -        | -        | -        | -        | -             | -        | -        | -        | -        | 16,050 | 16,050 | 16,050 | 16,050 |
| Cutout for 1/1 Gastronorm Containers | -   | -        | -        | -        | -        | 2             | 3        | 4        | 5        | 6        | 2      | 3      | 4      | 5      |

Please note: Standard Bains Marie do not come complete with containers

## Mobile Hot Cupboards

**Heated Overshelves are not suitable for use with these products.**

Manufactured in stainless steel with Spritzer outer panels providing good looks and durability. Sliding doors on the MH9 and MHB9 lift off for easy cleaning and maintenance. All units are fitted with base and two intermediate shelves and supplied with 100mm diameter castors two fixed and two swivel with brakes. Optional tray slide, serving shelf available.

### Mobile Hot Cupboards

Models MH9, MHB9, MU9



MU9

Modular ambient units designed to complement the range.



MH9

A truly economical way of serving food. There are no expensive installation costs. Simply butt them together to form a continuous top and apply the brakes. Up to three powered units can be interconnected to one 13 amp plug. Simply set up in any area available for use during meal times and speedily remove after service when the area reverts to its normal function.



MHB9

Recessed top hot cupboard which can accommodate a variety of containers. Enables easy and flexible food service. Three internal shelves each have enclosed heating elements ensuring an even distribution of heat.

| MH9  | MHB9 | MU9  | MODEL                  |
|------|------|------|------------------------|
| 52   | 55   | 40   | <b>Weight</b> kg       |
| 1015 | 1015 | 1015 | <b>Length</b> mm       |
| 520  | 520  | 520  | <b>Depth</b> mm        |
| 864  | 864  | 864  | <b>Height</b> mm       |
| 0.9  | 0.9  | -    | <b>Power rating</b> kw |

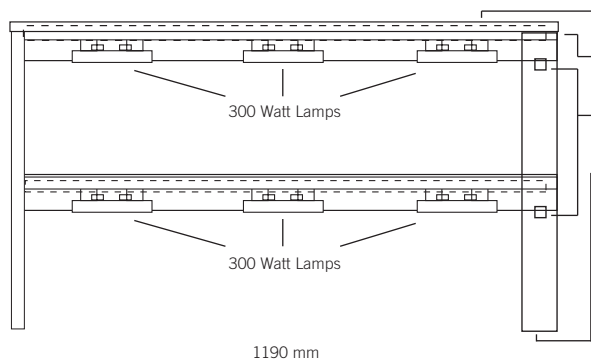
# Overshelves



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).



Example shown = **02H12**



- 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**

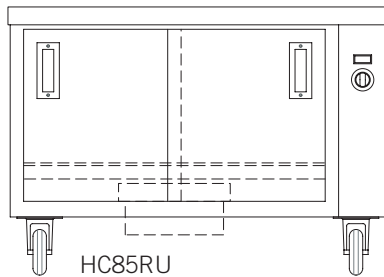
| MODEL     | 01A9 | 01A12 | 01A15 | 01A18 | 02A9 | 02A12 | 02A15 | 02A18 | 03A9 | 03A12 | 03A15 | 03A18 |
|-----------|------|-------|-------|-------|------|-------|-------|-------|------|-------|-------|-------|
| Length mm | 890  | 1190  | 1490  | 1790  | 890  | 1190  | 1490  | 1790  | 890  | 1190  | 1490  | 1790  |
| Depth mm  | 300  | 300   | 300   | 300   | 300  | 300   | 300   | 300   | 300  | 300   | 300   | 300   |
| Height mm | 325  | 325   | 325   | 325   | 650  | 650   | 650   | 650   | 975  | 975   | 975   | 975   |

**Quartz Lamp Heated Overshelves**

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

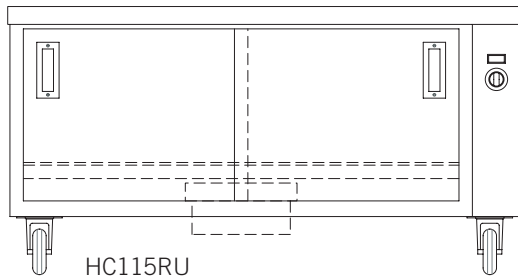
See price list for detailed specification

## Roll Under Hot Cupboards for Drop-In units

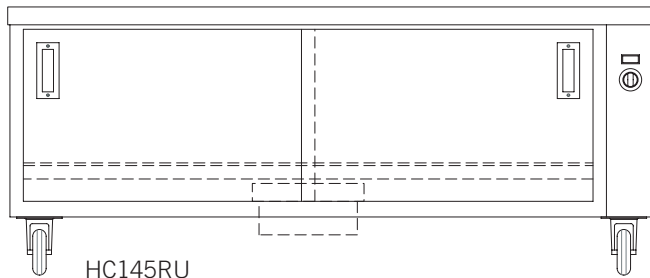


HC85RU

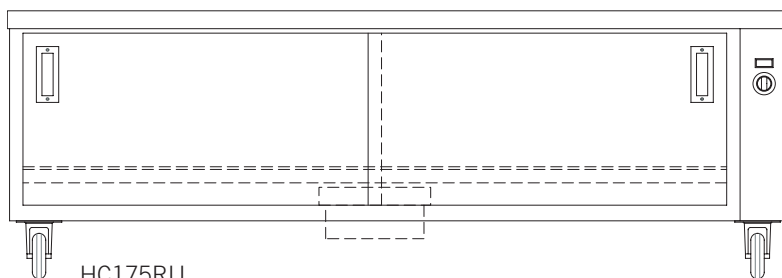
- Inner and outer panels are made from 430 grade Stainless Steel. The top is made from 304 grade Stainless Steel.
- Top hung sliding doors.
- Base shelf only c/w rodded shelves
- Sahara fan heating.
- Hot cupboards come complete with curly cable and 13amp plug.
- Units completely mobile on castors.



HC115RU



HC145RU



HC175RU

| HC85RU | HC115RU | HC145RU | HC175RU |
|--------|---------|---------|---------|
| 50     | 70      | 85      | 95      |
| 850    | 1150    | 1450    | 1750    |
| 600    | 600     | 600     | 600     |
| 600    | 600     | 600     | 600     |
| 1.0    | 1.0     | 1.0     | 2.0     |

**MODEL**

**Weight** kg

**Length** mm

**Depth** mm

**Height** mm

**Power rating** kw



The Catering Equipment  
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