

The logo for Moffat, featuring the word "MOFFAT" in a bold, white, sans-serif font inside a dark, rounded rectangular border.

MOFFAT

**The Catering Equipment
Company**

January 2008

A photograph of a stainless steel catering unit with several drawers pulled out, showing their internal structure and handles. The image is tinted with a blue color.

**General
Fabrication**

Multiplex

Multiplex





Multiplex

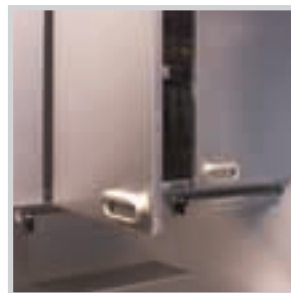
Multiplex cabinets

The Multiplex range is based on modules of 400mm width and is designed around gastronorm pans. The various units can be used individually or placed together to form a continuous preparation/storage layout of your choice.

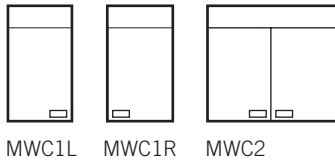
The units are of stainless steel construction mounted on stainless steel legs with adjustable feet, doors are fitted with handles and self closing hinges. Drawer units have 3 or 4 drawers complete with lift out gastronorm pans 100mm or 200mm deep. Cupboard units have 2 adjustable shelves or 6 sets of adjustable runners to accept gastronorm pans.

The worktops of the units are one continuous piece (up to 2400mm in length). Wall unit tops are sloped to avoid dust accumulation. Fitted with base shelf and 1 adjustable shelf.

An option available is a single continuous piece forming the work top and splashback with an upstand extended up to 475mm high.

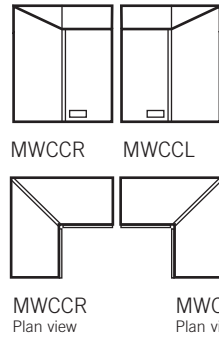


Standard Wall Units



MWC1L MWC1R MWC2

Standard Corner Wall Units



MWCCR MWCCCL

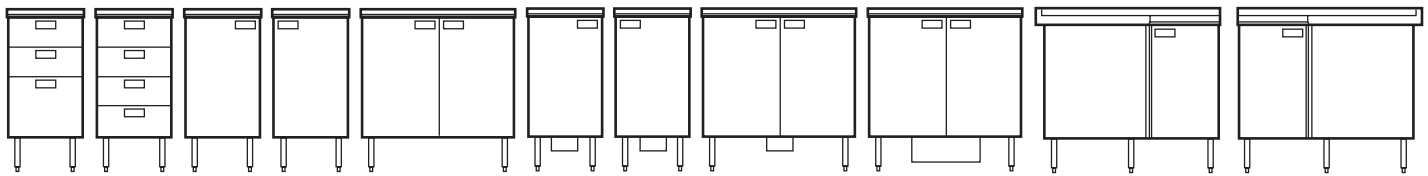
MWCCR Plan view MWCCCL Plan view

Splashbacks



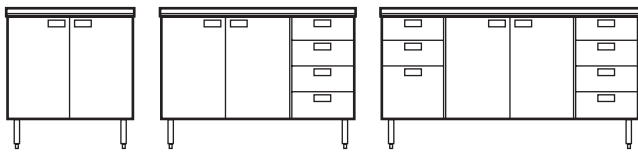
MSB2 MSB3 MSB4

Standard Floor Cabinets

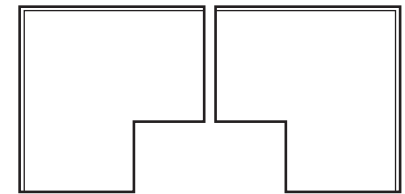


M1D3 M1D4 M1AL M1AR M2A2 M1HL M1HR M2H M2R MBCCCL MBCCR

Example of Combined Units

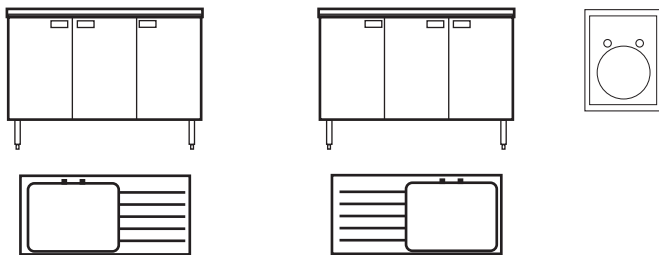


M2ALBR M3A2D4 M4D3A2D4

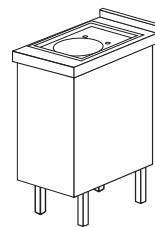


MBCCCL Plan view MBCCR Plan view

Sink Unit Cabinets



MSUL MSUR MWHB



Example of Inset Wash Hand Basin shown inset into a 400 Standard Ambient Floor Cabinet

When units are combined a single unit and chassis are constructed to make economical use of legs and weight distribution, examples of which can be seen here. Please use the coding definitions below to aid your ordering.

Coding

- M** = **Modules**, number of 400mm modules in the unit
- A** = **Ambient module** with 2 shelves
- B** = **Ambient module** with 6 sets of runners for gastronorm containers (not supplied)
- D** = **Drawer module** (depth of pans = 400mm)
i.e. D4 = 4 x 100mm deep pans,
D3 = 2 x 100mm & 1 x 200mm deep pans
- H** = **Heated module**
- 2R** = **Double Refrigerated module** (no single available)
- SB** = **Splashback**
- WC** = **Wall Cupboard**

The figure following the coding denotes the number of modules making up the unit i.e.

- M4** = 4 module unit,
- A2** = double Ambient unit,
- H2** = double Heated unit,
- SB3** = Splashback for a 3 module unit, etc.

MWC1L	MWC1R	MWC2	MWCCR	MWCCCL	MSB2	MSB3	MSB4				MODEL
400	400	800	640	640	800	1200	1600				Length mm
320	320	320	320	320	-	-	-				Depth mm
730	730	730	730	730	475	475	475				Height mm
M1D3	M1D4	M1AL	M1AR	M2A2	M2HL	M2HR	M2H	M2R	MBCCCL	MBCCR	MODEL
400	400	400	400	800	800	800	800	800	1050	1050	Length mm
650	650	650	650	650	650	650	650	650	650	650	Depth mm
900	900	900	900	900	900	900	900	900	900	900	Height mm
M2ALBR	M2A2D4	M4D3A2A4	MSUL	MSUR	MWHB						MODEL
800	1200	1600	1200	1200	364						Length mm
650	650	650	650	650	474						Depth mm
900	900	900	900	900	-						Height mm

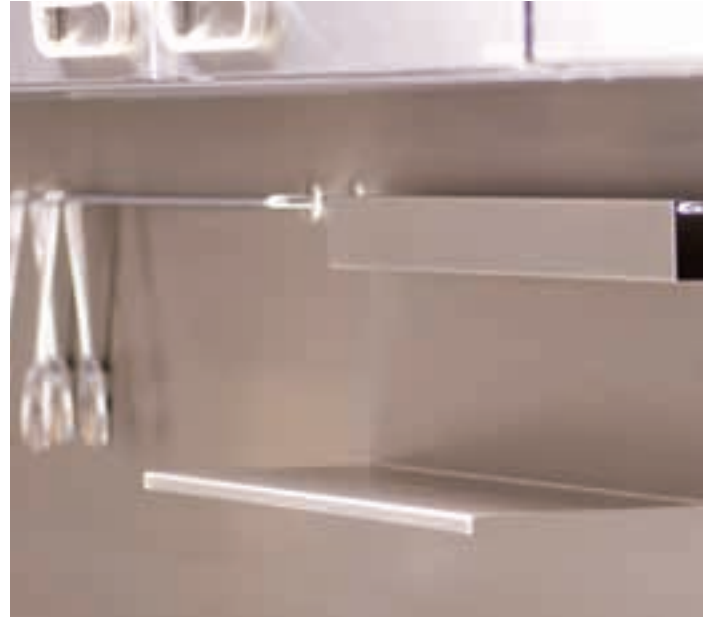
Multiplex - Accessories

A number of accessories are available for the Multiplex range.
See the price list for full details.



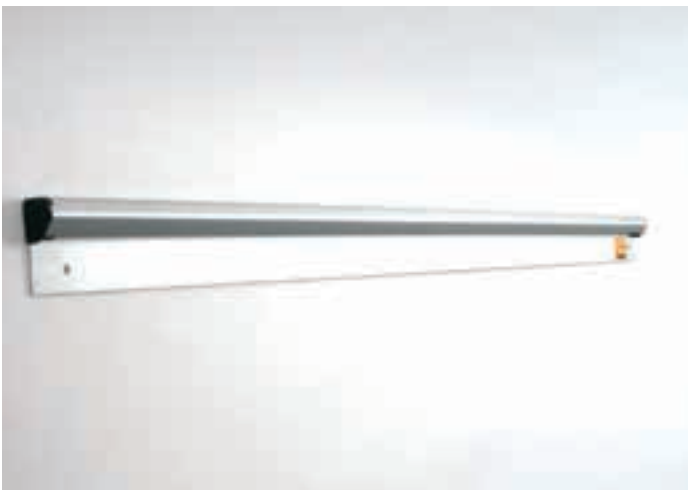
Container Racks

Stainless steel wire racks made to order
accommodating various gastronorm containers.



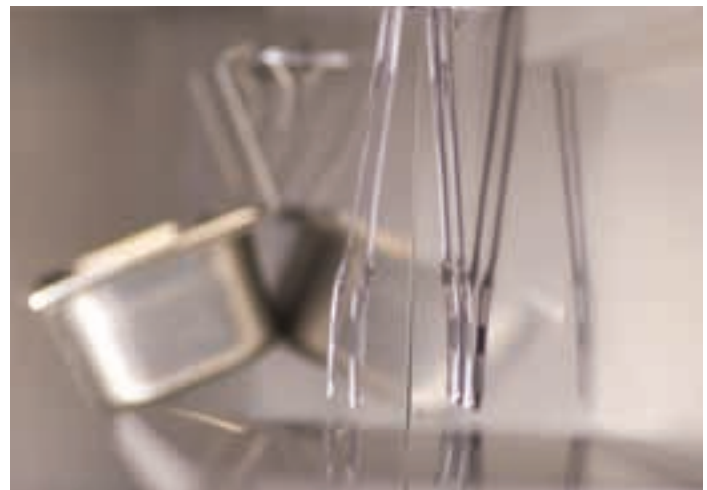
Small Shelves

Lift off stainless steel shelves. Ideal for storing spice
dispensers, ingredient jars etc...



Tab Grabbers

Safe quick release system for holding table bill tabs etc...



Utensil Racks

Quick access and clean storage of utensils etc...

**Kick Trims**

Completes the Multiplex cabinets with a clean line, custom-made, built-in look.

**Document Holder**

Providing easy access to recipe and menu cards etc...



The Catering Equipment
Company



Regeneration
& Keep Hot



General
Fabrication



Countering

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