



MOFFAT

The Catering Equipment
Company

June 2012



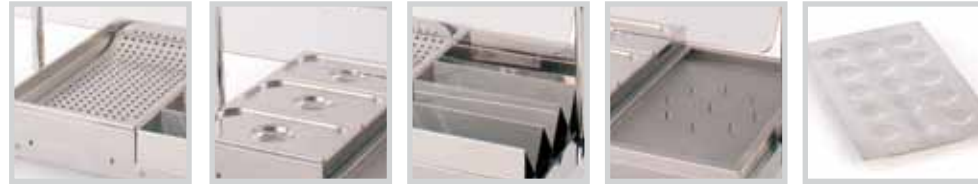
MOFFAT

Food Service Toppers

Countering

Focus Toppers

Focus table top servery units offer the same value-for-money quality, performance and versatility as Focus buffet units. The range, which is manufactured in bright-polished stainless steel comes with a wide variety of accessories. Toughened glass built-in Thermo-panel elements guarantee evenly-distributed heat over the whole area. The automatically-controlled surface temperature keeps food at 70-90°C and prevents unauthorised adjustments. Each panel is 1/1 gastronorm size, with 1-4 panels per unit, depending on size.



Chip dump
FTCS

Bains Marie adaptor
FTBA

to fit 65mm deep containers (containers not included with adaptor)

Bag holder
FTBH

Carving plate
FTPC

1/1 gastronorm size

Polar Plates

Polar plates must firstly be charged for 12/24 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for a minimum of two hours. Once used, other polar plates can then be substituted thus keeping the well cold.



Hot Top
Models FT1, FT2, FT3, FT4

This unit has a top inset with toughened glass Thermo-Panels having built in heating elements ensuring evenly distributed heat over the full area. Surface temperature automatically controlled to hold hot food at 70°C - 90°C. Each panel is 1/1 Gastronorm size.

Hot Top with Gantry
Models FTG2, FTG3, FTG4

This unit's specification is the same as the Focus Hot Top but it is fitted with a quartz heated/illuminated gantry.

Burger Chute
Models FTBC2, FTBC3, FTBC4

This unit's specification is the same as the Focus Hot Top with Gantry but it is fitted with a sloping heated surface and burger guides.

Polar Unit
Models FTPG2, FTPG3, FTPG4

This unit has a top inset with a shallow stainless steel well, complete with gastronorm size Polar-plates, with 2-4 plates per unit, depending on size. It features a low transparent screen to retain cold air within the well and an illuminated gantry with a sneeze guard fitted over.

Versitop Toppers

The Versitop range is an ideal solution for pubs, clubs, schools and buffets. It is available in a range of sizes as Bains Marie, hot tops and chilled units. A full range of accessories can also be used to convert the Versitop to a burger station or chip dump. The units are manufactured in mild steel with an attractive hammertone antique copper finish as standard.



Available in four colour options at extra cost or stainless steel at no extra cost - see price list.



Hot Top
Models VT1, VT2, VT3, VT4

This unit comes with toughened glass built-in Thermo-panel elements that guarantee evenly-distributed heat over the whole area. The variable heat controlled surface temperature keeps food at up to 110°C. Each panel is 1/1 gastronorm size, with 1-4 panels per unit, depending on size.

Hot Top with Gantry
Models VTG2, VTG3, VTG4

The unit has the same specification as the Versitop Hot Top with the addition of a 500mm high heated/illuminated gantry with a sneeze guard fitted. The controls are mounted on the top shelf.

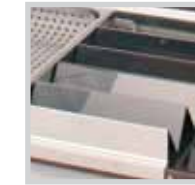
Burger Chute
Models VTBC2, VTBC3, VTBC4

The Burger Unit has the same specification as the Versitop Hot Top (with Gantry), with the addition of a sloping heated surface and burger guides.

Polar Unit
Models VTPG2, VTPG3, VTPG4

This unit has a top inset with a shallow stainless steel well, complete with gastronorm size Polar-plates, with 2-4 plates per unit, depending on size. It features a low transparent screen to retain cold air within the well and an illuminated gantry with a sneeze guard fitted over.

Bag holder
FTBH



Bains Marie adaptor
FTBA

to fit 65mm deep containers (containers not included with adaptor)

Chip dump
FTCS



Carving plate
FTPC

1/1 gastronorm size

Additional Polar plates



Polar plates must firstly be charged for 12/24 hours in a deep freeze. They are then placed inside the well where they give off a steady flow of cold air for a minimum of two hours. Once used, other polar plates can then be substituted thus keeping the well cold.



MODEL	FT1	FT2	FT3	FT4	FTG2	FTG3	FTG4	FTBC2	FTBC3	FTBC4	FTPG2	FTPG3	FTPG4	VT1	VT2	VT3	VT4	VTG2	VTG3	VTG4	VTBC2	VTBC3	VTBC4	VTPG2	VTPG3	VTPG4	MODEL
Weight kg	8	13	18	23	18	23	30	19	25	33	15	20	24	10	15	22	27	22	29	36	25	33	41	31	44	54	Weight kg
Length mm	425	750	1080	1410	750	1080	1410	750	1080	1410	750	1080	1410	410	740	1060	1390	740	1060	1390	740	1060	1390	740	1060	1390	Length mm
Height mm	65	65	65	65	470	470	470	470	470	470	470	470	470	85	85	85	85	500	500	500	560	560	560	560	560	560	Height mm
Depth mm	555	555	555	555	555	555	555	555	555	555	555	555	555	560	560	560	560	560	560	560	560	560	560	560	560	560	Depth mm
Power rating kw	0.2	0.4	0.6	0.8	0.6	1.0	1.2	0.6	1.0	1.2	0.015	0.015	0.015	0.3	0.6	0.9	1.2	1.5	1.8	2.4	1.5	1.8	2.4	0.02	0.02	0.02	Power rating kw
No. of Panels	1	2	3	4	2	3	4	2	3	4	2	3	4	1	2	3	4	2	3	4	2	3	4	2	3	4	No. of Panels



The Catering Equipment
Company



Our Green Thinking logo highlights innovation in our manufacturing which makes our products environmentally conscious through energy savings, sustainability and efficiency in production



Regeneration
& Keep Hot



General
Fabrication



Countering

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