

Overview

Mobile hot-cupboards with sliding doors. Based on Gastronorm GN1/1 pans available in four lengths. Compact high capacity units, hot food or plates and dishes can be held warm ready for service. Fully insulated robust stainless-steel construction with a solid plain top. A heavy-duty range aimed at the busy kitchen particularly suited to Restaurants, Hotels, Conference Centres, Universities, Schools, and Holiday Centres. Excellent for pre-heating plates and dishes, as well as the temporary storage of precooked food e.g. cooked meats, poultry, vegetables, sauces, etc. With an energy saving, fast heat up and recovery forced air heating and recirculation system, spreading the heat evenly throughout the cupboard.



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 125mm diameter 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:

- Doors both sides Add DBS to Code
- Non-mobile on adjustable for height feet [no extra cost but must be stated on order]
- Overhead gantry traditional pass through type. (See Moffat Kitchen pass range)
- Door Locks



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
HC2	65	947 x 700 x 900	900mm	0.9kw / 13amp
HC3	81	1275 x 700 x 900	900mm	1.5kw / 13amp
HC4	100	1603 x 700 x 900	900mm	1.5kw / 13amp
HC5	118	1931 x 700 x 900	900mm	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
HC2	25 covers / meals	95	695mm / 559mm	195mm / 210mm	4
HC3	35 covers / meals	133	1023mm / 559mm	195mm / 210mm	6
HC4	50 covers / meals	190	1351mm / 559mm	195mm / 210mm	8
HC5	60 covers / meals	228	1679mm / 559mm	195mm / 210mm	10

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

