

COUNTERING



Model shown Versicarte Counter with curved glass servery gantries



Model Shown 3V1



Model Shown Focus Hot Top with Gantry

Model	Capacity	Output	Rating	W x D x H	
3V1	3 x 1/1GN	Hot Top	2kW	1200 x 640 x 1320	
3V2	3 x 1/1GN	Carvery	2.4kW	1200 x 640 x 900	
3V3	3 x 1/1GN	Bain Marie	2.4kW	1200 x 640 x 1320	
3V4	3 x 1/1GN	Ref Display	2kW	1200 x 640 x 1620	
3V5	3 x 1/1GN	Ref Well	1kW	1200 x 640 x 1320	
3V6		Cash Section	3kW	1200 x 640 x 900	
Focus Hot Top					
FTG2	2 x 1/1GN	Hot Top	3kW	750 x 555 x 470	
FTG3	3 x 1/1GN	c/w Gantry	3kW	1080 x 555 x 470	
FTG4	4 x 1/1GN	c/w Gantry	3kW	1410 x 555 x 470	

Versicartes

- Mobile modular, heated, ambient and refrigerated units for single or combined usage
- Hot top, Bain Marie, Multi-Deck display, blown air refrigerated well
- Hot cupboard, refrigerated cupboard, carvery, cash or corner sections
- Can be made as stand alone or jointed to form a counter
- Refrigerated display well models available with refrigerated cupboard under
- Optional clear view gantry, triple tube tray slide

Focus Hot Top

- Focus Hot Top available as burger shute, chip dump, Bain Marie, Carving plate or polar units with or without gantry



Bespoke Countering

- Moffat understand how to make the maximum use of existing space
- Optimum productivity efficient layouts, offering top quality and practicality
- 3D computer design facility available, so you can actually see the physical appearance before purchase
- Finishes include corian, zodiac and granite with polished stainless steel satin finish or wood veneers



Model shown Bespoke Countering

COUNTERING



Model shown Bespoke Counter with drop-ins



Model Shown Drop-in Multi tier D5MD



Model shown Drop in Bains Marie D2BMG

Drop-In Countering

Drop-In Serveries provide a standard range of matching units and accessories that allow you to insert the working parts of a food service counter into a new or existing ambient counter structure. The units are delivered and ready to drop into shop fitted service counters custom built bars or buffets made from stainless steel granite, marble, tiles or corian with cut-out to accept the unit.

This design flexibility enables you to develop customised solutions that provide an optimum food service layout.

Model	Output	Rating	W x D x H
D3MD	Multi-Tier Refridgerated	1kW	1190 x 660 x 1760
D4MD	Multi-Tier Refridgerated	1kW	1490 x 660 x 1760
D5MD	Multi-Tier Refridgerated	2kW	1790 x 660 x 1760
D3RFG	Ref Well with Gantry	1kW	1190 x 660 x 1450
D4RFG	Ref Well with Gantry	1kW	1490 x 660 x 1450
D5RFG	Ref Well with Gantry	2kW	1790 x 660 x 1450
D3RD	Refridgerated Deli	1kW	1190 x 660 x 1550
D4RD	Refridgerated Deli	1kW	1490 x 660 x 1550
D2BMG	Heated Bains Marie	1.3kW	890 x 660 x 750
D3BMG	Heated Bains Marie	2.4kW	1190 x 660 x 750

Please note: Height is overall height of unit including Gantry, In-Counter and compressor

Bakery/Retail Units

Forward tilting front panel for easy cleaning and all round visibility. Stylish modular units displaying Hot and Cold food with maximum impact.

- Heated units use thermal panels with built in heating elements and Quartz heat lamps
- Cold units recirculating cold air 2°C -8°C
- Digital control illuminated shelves
- Removable shelves for easy cleaning



Model shown BK9H

Model	Capacity	Rating	W x D x H
BK12	Heated/Cold	1.5kW	1200 x 800 x 1310
BK15	Heated/Cold	2.1kW	1500 x 800 x 1310
BK18	Heated/Cold	2.4kW	1800 x 800 x 1310
Merchandise			
MM12	Cold Multi-Deck	2kW	1200 x 700 x 2000
MM15	Cold Multi-Deck	2kW	1500 x 700 x 2000
MM18	Cold Multi-Deck	2kW	1800 x 700 x 2000



Model shown MM12