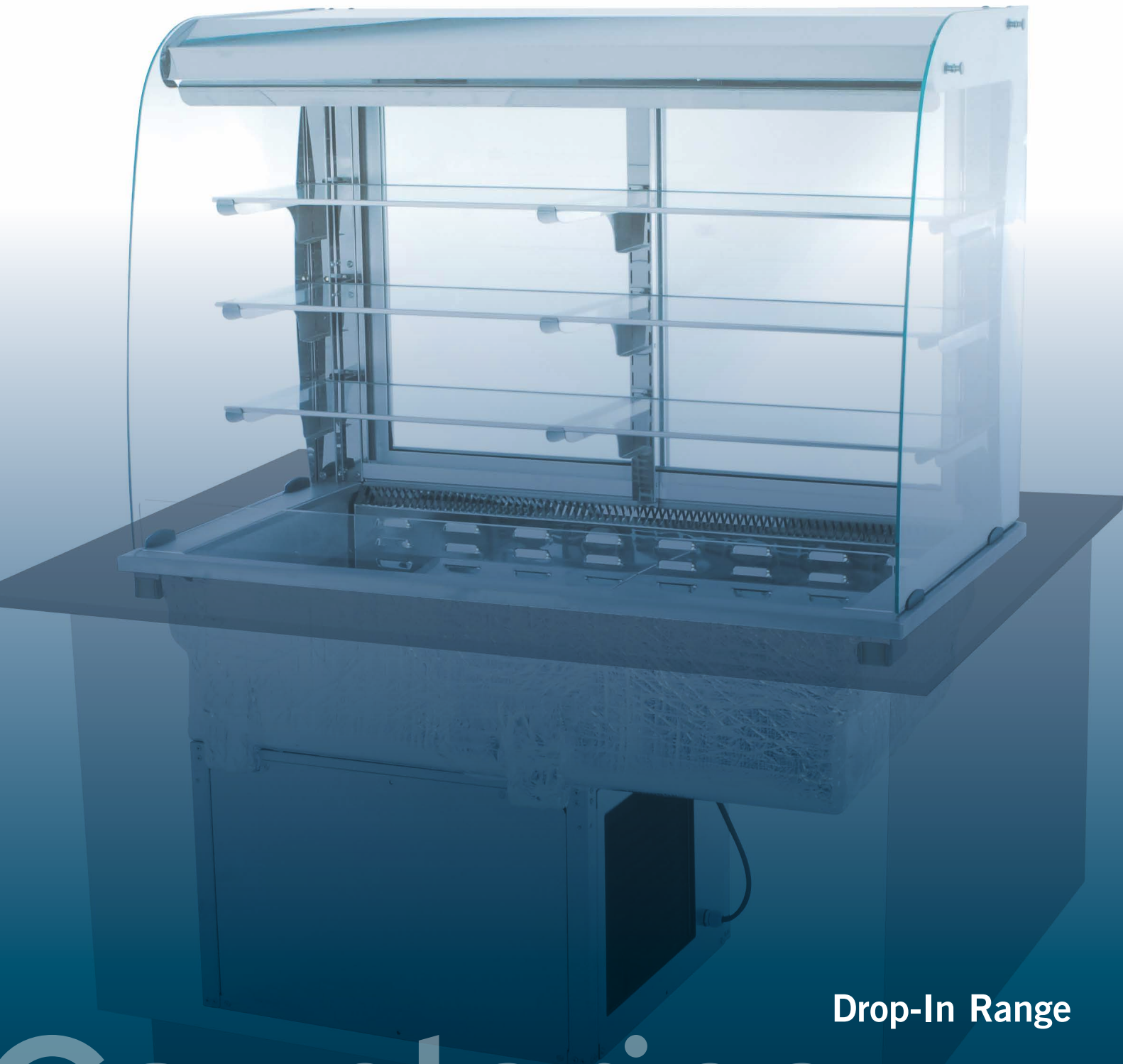




The Catering Equipment  
Company



Drop-In Range

# Countering

## Drop-in Range

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

This design flexibility enables you to develop a customised solution that provides an optimum food service layout.

## Deluxe Drop-in Range

- The Deluxe Gantries feature striking styling with exotic curves
- Heavy duty fully welded and bright polished stainless steel supports
- Gantries supports are off set creating an unobstructed serving area
- Gantry hood made in bright polished stainless steel throughout.
- Featuring an eye-catching elliptical shaped sneeze screen
- Controls are conveniently positioned at eye level within the gantry hood
- Controls within the gantry allow easier installation, no need to fit a separate control box
- Complete with illumination for optimum food presentation,
- Heated units feature Quartz illuminated heating
- Optional complementary glass pass through shelf.



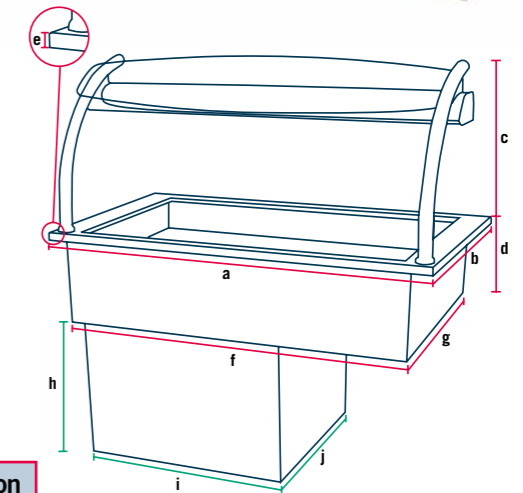
## Deluxe Chilled Well

### Innovations

- Controls conveniently positioned in overhead gantry hood as standard
- Advanced well design optimises the flow of cold air within the well
- The well can accommodate 1/1 GN size pans (not supplied with unit)
- Fully insulated with hi tech insulation reducing running costs
- Accurate digital displayed thermostatically controlled cooling.
- Automatic condensate water evaporation system
- Automatic defrost
- Features satin and bright polished stainless steel
- Optional styles of gantry available
- Optional mid shelf for assisted service

### Features

- Chilled blown air wells are designed to keep pre-chilled food at a regulated serving temperature and are suitable for the display of most types of cold foods.
- Complete with an inset well designed to provide a gentle flow of cold air maintaining a safe and compliant temperature within.
- The thermostatically controlled Chilled well has an automatic defrost as well as an automatic condensate water evaporation system eliminating the need to manually empty drip trays or install onsite drainage.
- The accurate digital display controls are housed conveniently within the over head gantry for easy access.
- The illuminated gantry is mounted above the well for increased food presentation.
- All Chilled wells below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation.[13A 230V 50Hz]
- The refrigeration condensing unit and compressor are house in an under slung self contained cradle.
- The condensing unit is set at a 90° angle. This innovative design removes the need for straight through ventilation and unsightly vents in the front panels of serveries and counters.
- All model use CFC free R404A refrigeration gas.



**Note: Please refer to pages 4 & 5 for additional important information**

Note: The standard operational set up of these units would have a serving operative on one side and the customer on the opposite side with the controls on the operative's side. If the operational set up required is non standard, for example with the unit positioned against a wall or as part of an island suit for self service. Then the units can be supplied with the controls on the customer's side for easy access. To have these units supplied with the controls positioned on the front of the gantry hood (on the customer's side) add a 'T' to the end of the product code (e.g. a DRW2 would become a DRW2T).

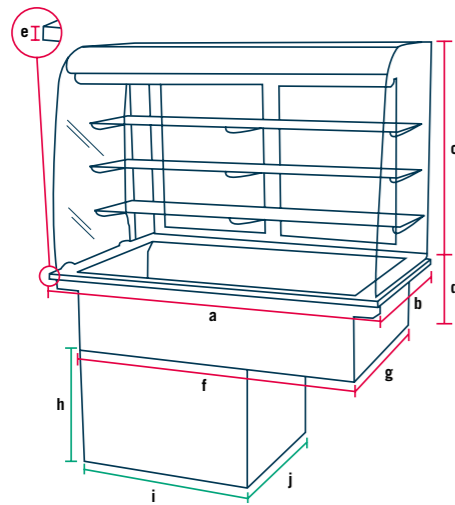
DRW2	DRW3	DRW4	DRW5	MODEL
74	85	95	105	<b>Weight kg</b>
830	1160	1490	1815	<b>Dimensions</b>
660	660	660	660	<b>A</b> mm [o/a length]
495	495	495	495	<b>B</b> mm [o/a depth]
275	275	275	275	<b>C</b> mm
25	25	25	25	<b>D</b> mm
790	1120	1450	1775	<b>E</b> mm
640	640	640	640	<b>F</b> mm
410	410	410	410	<b>G</b> mm
700	700	700	700	<b>H</b> mm
640	640	640	640	<b>I</b> mm
2	3	4	5	<b>J</b> mm
1	1.1	1.2	1.3	<b>1/1 Gastronorm capacity</b>
13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v	<b>Gas weight kg [404A]</b>
2.2	2.2	2.2	2.2	<b>Electrical supply</b>
				<b>Single phase</b>
				<b>Power rating kw</b>



# Deluxe Chilled Multi Tier Display

## Innovations

- Controls conveniently positioned in overhead gantry hood as standard
- Advanced well design optimises the flow of cold air within the well
- Fully insulated with hi tech insulation reducing running costs
- Accurate digital displayed thermostatically controlled cooling.
- Automatic condensate water evaporation system
- Aesthetic full height double glazed sliding doors
- Enlarged display cabinet retains the cold air more efficiently
- Automatic defrost
- Three adjustable for height glass shelves improve product presentation
- Features satin and bright polished stainless steel
- Optional lockable roller front shutter and lockable rear doors
- Optional roller night blind
- Optional styles of gantry available



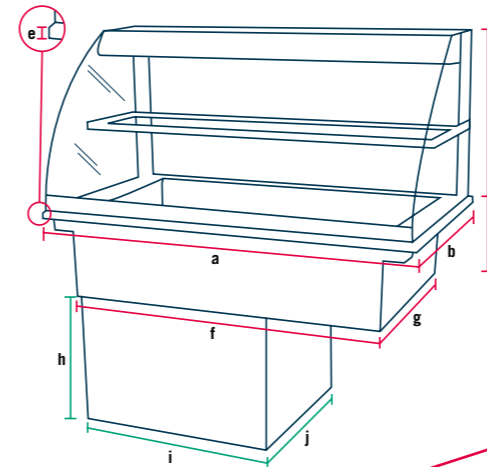
## Features

- Chilled Multi Tier Display units are designed for self service, holding pre-chilled food at regulated serving temperatures suitable for the display of most types of cold foods.
- Complete with an inset well and three adjustable toughened glass shelves for increased product display,
- A gentle flow of cold air flows through the cabinet maintaining a safe and compliant temperature within.
- Aesthetic full height double glazed sliding doors are fitted at the operator's side.
- The smooth running sliding doors allow for easy loading, doing away with the predicament of blocking passageways that swing out hinged type doors are associated with.
- The thermostatically controlled Chilled well has an automatic defrost as well as an automatic condensate water evaporation system eliminating the need to manually empty drip trays or install onsite drainage.
- The accurate digital display controls are housed conveniently within the overhead gantry for easy access.
- The illuminated gantry is mounted above the well for increased food presentation.
- All Chilled wells below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation.[13A 230V 50Hz]
- The refrigeration condensing unit and compressor are housed in an under slung self contained cradle.
- The condensing unit is set at a 90° angle. This innovative design removes the need for straight through ventilation and unsightly vents in the front panels of serveries and counters.
- All model use CFC free R404A refrigeration gas.

# Deluxe Chilled Deli Display

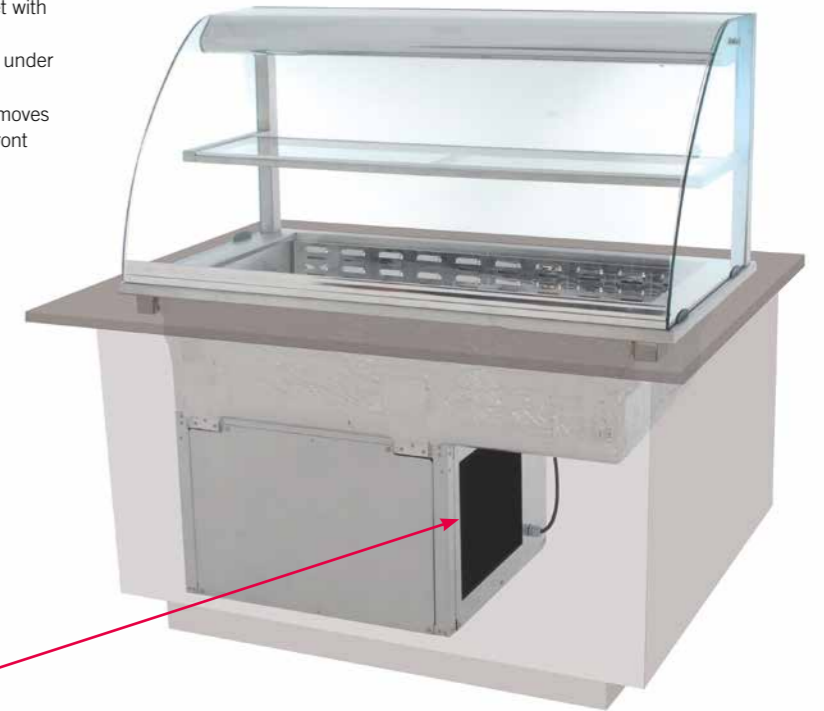
## Features

- Chilled blown air wells are designed to keep pre-chilled food at a regulated serving temperature and are suitable for the display of most types of cold foods.
- Complete with an inset well designed to provide a gentle flow of cold air maintaining a safe and compliant temperature within.
- Aesthetic full front curved toughened glass screen and glass side panels for increased food display.
- Fitted with an intermediate ambient toughened glass shelf
- Open to rear display case for easy access.
- The thermostatically controlled Chilled well has an automatic defrost as well as an automatic condensate water evaporation system eliminating the need to manually empty drip trays or install onsite drainage.
- The accurate digital display controls are housed conveniently within the overhead gantry for easy access.
- The illuminated gantry is mounted above the well for increased food presentation.
- All Chilled wells below 3kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation. (13A 230V 50Hz)
- The refrigeration condensing unit and compressor are housed in an under slung self contained cradle.
- The condensing unit is set at a 90° angle. This innovative design removes the need for straight through ventilation and unsightly vents in the front panels of serveries and counters.
- All models use CFC free R404A refrigeration gas.
- Optional Perspex doors to rear.



## Innovations

- Enclosed chilled food display for assisted service
- Front curved and hinged display screen for easy cleaning
- Controls conveniently positioned in overhead gantry hood as standard
- Advanced well design optimises the flow of cold air within the well
- The well can accommodate 1/1 GN size pans (not supplied with unit)
- Fully insulated with hi tech insulation reducing running costs
- Accurate digital displayed thermostatically controlled cooling.
- Automatic condensate water evaporation system
- Automatic defrost
- Features satin and bright polished stainless steel
- Optional rear sliding doors



MODEL	DRD2	DRD3	DRD4	DRD5
<b>Weight kg</b>	124	149	171	196
<b>Dimensions</b>				
A mm [o/a length]	830	1160	1490	1815
B mm [o/a depth]	660	660	660	660
C mm	750	750	750	750
D mm	275	275	275	275
E mm	25	25	25	25
F mm	790	1120	1450	1775
G mm	640	640	640	640
H mm	410	410	410	410
I mm	700	700	700	700
J mm	640	640	640	640
<b>Gas weight kg [404A]</b>	0.8	0.89	1.0	1.1
<b>Electrical supply Single phase</b>	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v
<b>Power rating kw</b>	2.3	2.7	2.7	2.7

**WARNING**  
When installing refrigerated units into counters and serveries allowances must be made for air venting. It is crucial that an unrestricted flow of air is allowed to move through the under slung compressor and condensing coil. Proper venting must be provided ensuring cool air from the room can be pumped in through the condensing coil and out the other side. The hot air blown out from the opposite side must not be allowed to be sucked back through the condensing coil. This is of the utmost importance when units are fitted against a wall or as part of an island suit.

**IMPORTANT**  
To obtain the maximum performance and efficiency from these units it is imperative that the ambient room conditions do not exceed a temperature of 25° or exceed a relative room humidity of 60%

**WARNING**  
Should conditions exceed the above? The display units will not maintain food temperatures at the required levels E&R Moffat cannot accept responsibility for the performance of the units used in extreme conditions

**WARNING**  
The condensing coil must be kept free from dust and must be cleaned regularly to maintain the performance of the unit. Air borne particles can choke the fins of the condensing coil. The coil should be cleaned with a soft brush to loosen the dust then vacuum cleaned to remove it.

**Note:**

- Do not install units in draughty conditions where the air movement is greater than 0.2mtr/sec. [for example near entrance/exit doors, open windows, under air conditioning units or a ceiling mounted fan]
- Do not install units where there is high solar radiated heat [for example direct sunlight, room heaters, or bright spot lights.
- When loading refrigerated display units for best performance and refrigeration efficiency a gap should be left between the products allowing the cold air to pass through and recalculate

**Note:**  
The standard operational set up of these units would have a serving operative on one side and the customer on the opposite side with the controls on the operative's side. If the operational set up required is non standard, for example with the unit positioned against a wall or as part of an island suit for self service. Then the units can be supplied with the controls on the customer's side for easy access. To have these units supplied with the controls positioned on the front of the gantry hood [on the customer's side] add a 'T' to the end of the product code [e.g. a DRD2 would become a DRD2T].

	DCD3	DCD4
	111	121
	1190	1490
	660	660
	555	555
	275	275
	25	25
	1150	1450
	640	640
	410	410
	700	700
	640	640
	3	4
	1.1	1.2
	13 amp 230v	13 amp 230v
	2.2	2.2

MODEL
<b>Weight kg</b>
<b>Dimensions</b>
A mm [o/a length]
B mm [o/a depth]
C mm
D mm
E mm
F mm
G mm
H mm
I mm
J mm
<b>1/1 Gastronorm capacity</b>
<b>Gas weight kg [404A]</b>
<b>Electrical supply Single phase</b>
<b>Power rating kw</b>

## Deluxe Deli Hot Top

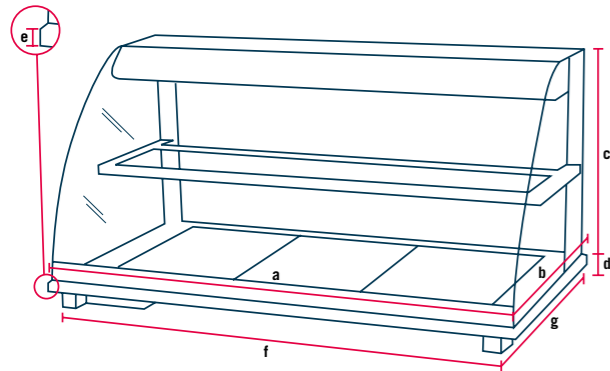


### Innovations

- Enclosed heated food display for assisted service
- Front curved and hinged display screen for easy cleaning
- Controls conveniently positioned in overhead gantry hood as standard.
- Black toughened glass thermo panels guarantee a flat surface with even heat distribution
- Quartz illumination for increased food presentation
- Full front hinged and curved display screen
- Features satin and bright polished stainless steel
- Optional rear sliding doors

### Features

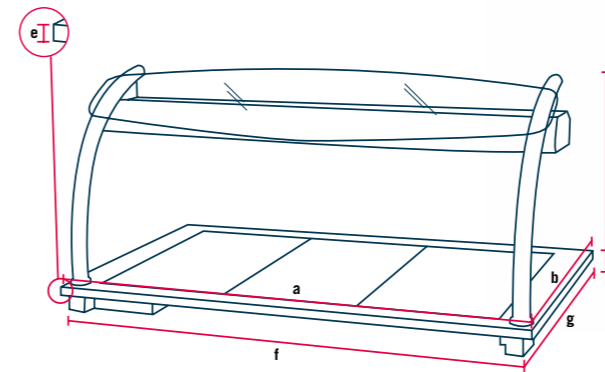
- Hot Tops are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods,
- Complete with easy to clean full Gastronome size toughened glass thermo panels with built in elements that guarantee even heat distribution, with no cold spots distortion or discoloration.
- Aesthetic full front curved toughened glass screen and glass side panels for increased food display.
- Fitted with an intermediate ambient toughened glass shelf
- Open to rear display case for easy access
- The energy regulated surface temperature is controlled at approximately 90° the controls are housed conveniently within the over head gantry for easy access.
- The quartz heated illuminated gantry is mounted above the hot top for increased heat and food presentation.
- All Hot Tops below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation.[13A 230V 50Hz]
- Optional sliding Perspex doors to rear



## Deluxe Hot Top

### Innovations

- Controls conveniently positioned in overhead gantry hood as standard
- Black toughened glass thermo panels guarantee a flat surface with even heat distribution
- Quartz illumination for increased food presentation
- Features satin and bright polished stainless steel
- Optional styles of gantry available
- Optional mid shelf for assisted service



### Features

- Hot Tops are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods
- Complete with easy to clean full Gastronome size toughened glass thermo panels with built in elements that guarantee even heat distribution, with no cold spots distortion or discoloration
- The energy regulated surface temperature is controlled at approximately 90°
- The controls are housed conveniently within the over head gantry for easy access
- The quartz heated illuminated gantry is mounted above the hot top for increased heat and food presentation
- All Hot Tops below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation.[13A 230V 50Hz]

MODEL	DHD3	DHD4
<b>Weight kg</b>	55	65
<b>Dimensions</b>		
<b>A mm [o/a length]</b>	1190	1490
<b>B mm [o/a depth]</b>	660	660
<b>C mm</b>	555	555
<b>D mm</b>	40	40
<b>E mm</b>	25	25
<b>F mm</b>	1150	1450
<b>G mm</b>	640	640
<b>Number of 200w thermo panels</b>	3	4
<b>Number of 200w quartz lights</b>	2	3
<b>Electrical supply Single phase</b>	13 amp 230v	13 amp 230v
<b>Power rating kw</b>	1.0	1.4

MODEL	DHT2	DHT3	DHT4	DHT5	DHT6
<b>Weight kg</b>	25	33	41	50	59
<b>Dimensions</b>					
<b>A mm [o/a length]</b>	830	1160	1490	1815	2145
<b>B mm [o/a depth]</b>	660	660	660	660	660
<b>C mm</b>	495	495	495	495	495
<b>D mm</b>	40	40	40	40	40
<b>E mm</b>	25	25	25	25	25
<b>F mm</b>	790	1120	1450	1775	2105
<b>G mm</b>	640	640	640	640	640
<b>Number of 200w thermo panels</b>	2	3	4	5	6
<b>Number of 200w quartz lights</b>	1	2	3	4	5
<b>Electrical supply Single phase</b>	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v
<b>Power rating kw</b>	0.6	1.0	1.4	1.8	2.2

Note: The standard operational set up of these units would have a serving operative on one side and the customer on the opposite side with the controls on the operative's side. If the operational set up required is non standard, for example with the unit positioned against a wall or as part of an island suit for self service. Then the units can be supplied with the controls on the customer's side for easy access. To have these units supplied with the controls positioned on the front of the gantry hood [on the customer's side] add a 'T' to the end of the product code [e.g. a DHT2 would become a DHT2T].



## Deluxe Bains Marie with Enviro Bains Marie well

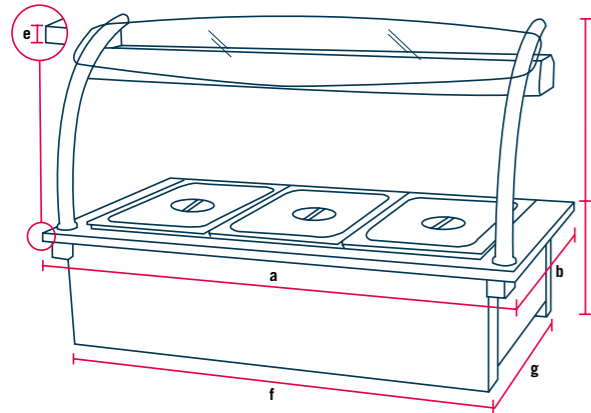
### Innovations

- Controls conveniently positioned in overhead gantry hood as standard
- Innovative fan heating system holds food at an optimum temperature
- Unprecedented even flow of warm air re-circulates throughout the well
- No troublesome cold spots traditionally associated with dry heat wells
- No plumbing faucets to maintain or drainage problems traditionally associated with wet wells
- Accurate digital displayed thermostatically controlled heating.
- Quartz illumination for increased food presentation
- Unparalleled heat recovery time when pans are changed over
- Unmatched heat up time reduces running cost by saving energy
- Fully insulated well helps keep running costs low reducing the carbon footprint
- Features satin and bright polished stainless steel
- Optional styles of gantry available
- Optional mid shelf for assisted service.



### Features

- Bain-marie units are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods
- Complete with an inset well designed to accommodate various combination of interchangeable Gastronorm type pans up to 150 mm deep
- The thermostatically controlled Bain-marie well, comes complete with an innovative fan assisted heating unit
- The compact robust heating unit is removable for easy cleaning and maintenance
- This type of fan assisted heating provides an unprecedented even flow of warm air throughout the well resulting in no troublesome cold spots and an extremely fast recovery time when pans are replaced
- The accurate digital display controls are housed conveniently within the overhead gantry for easy access
- The quartz heated illuminated gantry is mounted above the well for increased heat and food presentation
- All Bain-marie units below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation. [13A 230V 50Hz]



## Sheer-Line Drop-in Range

- The Sheer-line Gantries features contemporary styling with modern straight lines
- Bright polished gantry supports
- Gantry hood made in bright polished stainless steel throughout
- Glass serving shelf with glass side panels and full front screen
- Option of self service with glass top, small sneeze screen and side panels
- Controls are conveniently positioned at eye level within the gantry hood
- Control within the gantry allow easier installation, no need to fit a separate control box
- Complete with illumination for optimum food presentation
- Heated units feature Quartz illuminated heating
- Option of assisted service includes glass top and full front screen with side screens.



MODEL	DBM2	DBM3	DBM4	DBM5	DBM6
Weight kg	30	38	46	54	63
<b>Dimensions</b>					
A mm [o/a length]	830	1160	1490	1815	2145
B mm [o/a depth]	660	660	660	660	660
C mm	495	495	495	495	495
D mm	270	270	270	270	270
E mm	25	25	25	25	25
F mm	790	1120	1450	1775	2105
G mm	640	640	640	640	640
1/1 Gastronorm capacity	2	3	4	5	6
Number of 200w quartz lights	1	2	3	4	5
Electrical supply Single phase	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v	16 amp 230v
Power rating kw	1.2	1.9	2.1	2.8	2.9

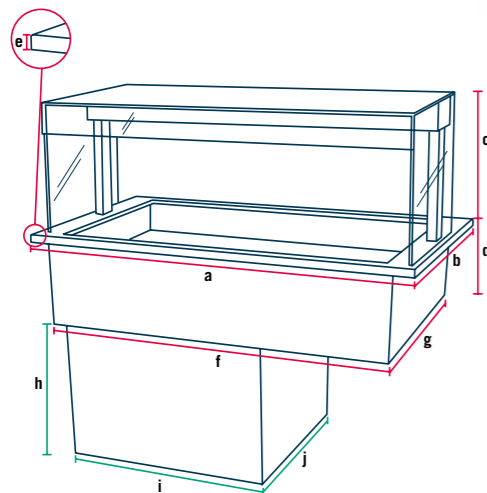
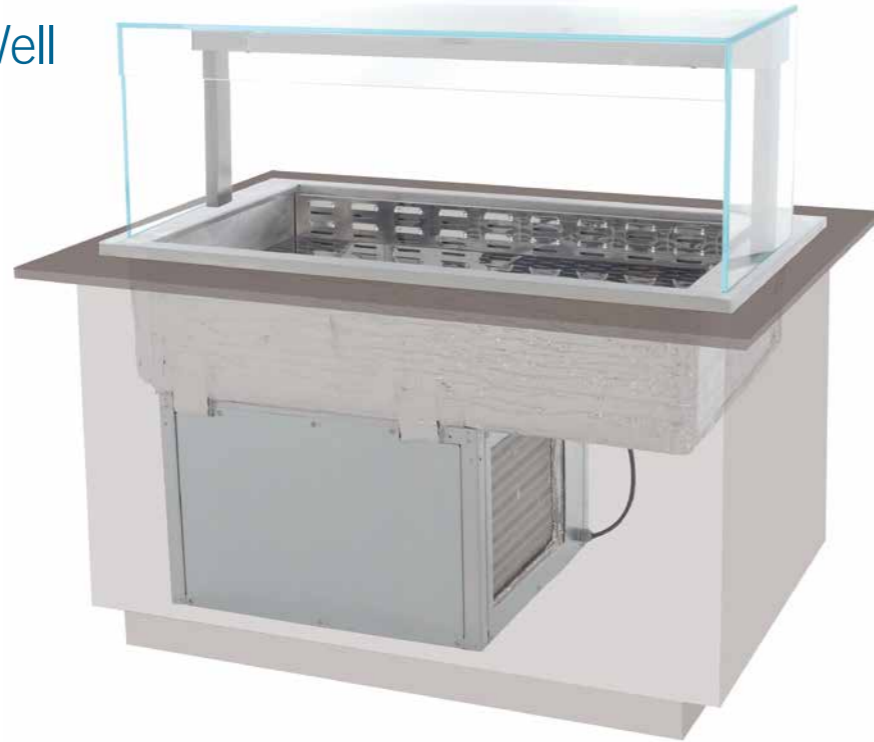
Note: The standard operational set up of these units would have a serving operative on one side and the customer on the opposite side with the controls on the operative's side. If the operational set up required is non standard, for example with the unit positioned against a wall or as part of an island suit for self service. Then the units can be supplied with the controls on the customer's side for easy access. To have these units supplied with the controls positioned on the front of the gantry hood [on the customer's side] add a 'T' to the end of the product code [e.g. a DBM2 would become a DBM2T].

**Note Gastronorm pans and lids are not supplied with these units but are available at extra cost.**

## Sheer-line Chilled Well

### Innovations

- Controls conveniently positioned in overhead gantry hood as standard
- Advanced well design optimises the flow of cold air within the well
- The well can accommodate 1/1 GN size pans (not supplied with unit)
- Fully insulated with hi tech insulation reducing running costs
- Accurate digital displayed thermostatically controlled cooling.
- Automatic condensate water evaporation system
- Automatic defrost
- Features satin and bright polished stainless steel
- Optional mid shelf for assisted service



### Features

- Chilled blown air wells are designed to keep pre-chilled food at a regulated serving temperature and are suitable for the display of most types of cold foods.
- Complete with an inset well designed to provide a gentle flow of cold air maintaining a safe and compliant temperature within.
- The thermostatically controlled Chilled well has an automatic defrost as well as an automatic condensate water evaporation system eliminating the need to manually empty drip trays or install onsite drainage.
- The accurate digital display controls are housed conveniently within the over head gantry for easy access.
- The illuminated gantry is mounted above the well for increased food presentation.
- All Chilled wells below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation.[13A 230V 50Hz]
- The refrigeration condensing unit and compressor are house in an under slung self contained cradle.
- The condensing unit is set at 90°, this innovative design removes the need for straight through ventilation and unsightly vents in the front panels of serveries and counters.
- All model use CFC free R404A refrigeration gas.

## Sheer-line Chilled Multi Tier Display

### Innovations

- Controls conveniently positioned in overhead gantry hood as standard
- Advanced well design optimises the flow of cold air within the well
- Fully insulated with hi tech insulation reducing running costs
- Accurate digital displayed thermostatically controlled cooling.
- Automatic condensate water evaporation system
- Aesthetic full height double glazed sliding doors
- Enlarged display cabinet retains the cold air more efficiently
- Automatic defrost
- Three adjustable for height glass shelves improve product presentation
- Features satin and bright polished stainless steel
- Optional lockable roller front shutter and lockable rear doors
- Optional roller night blind



### Features

- Chilled Multi Tier Display units are designed for self service, holding pre-chilled food at regulated serving temperatures suitable for the display of most types of cold foods.
- Complete with an inset well and three adjustable toughened glass shelves for increased product display,
- A gentle flow of cold air flows through the cabinet maintaining a safe and compliant temperature within.
- Aesthetic full height double glazed sliding doors are fitted at the operator's side.
- The smooth running sliding doors allow for easy loading, doing away with the predicament of blocking passageways that swing out hinged type doors are associated with.
- The thermostatically controlled Chilled well has an automatic defrost as well as an automatic condensate water evaporation system eliminating the need to manually empty drip trays or install onsite drainage.
- The accurate digital display controls are housed conveniently within the over head gantry for easy access.
- The illuminated gantry is mounted above the well for increased food presentation.
- All Chilled wells below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation.[13A 230V 50Hz]
- The refrigeration condensing unit and compressor are house in an under slung self contained cradle.
- The condensing unit is set at 90°, this innovative design removes the need for straight through ventilation and unsightly vents in the front panels of serveries and counters.
- All model use CFC free R404A refrigeration gas.

MODEL	DRW2SL	DRW3SL	DRW4SL	DRW5SL
<b>Weight kg</b>	74	85	95	105
<b>Dimensions</b>				
<b>A mm [o/a length]</b>	830	1160	1490	1815
<b>B mm [o/a depth]</b>	660	660	660	660
<b>C mm</b>	425	425	425	425
<b>D mm</b>	275	275	275	275
<b>E mm</b>	25	25	25	25
<b>F mm</b>	790	1120	1450	1775
<b>G mm</b>	640	640	640	640
<b>H mm</b>	410	410	410	410
<b>I mm</b>	700	700	700	700
<b>J mm</b>	640	640	640	640
<b>1/1 Gastronorm capacity</b>	2	3	4	5
<b>Gas weight kg [404A]</b>	1.0	1.1	1.2	1.3
<b>Electrical supply Single phase</b>	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v
<b>Power rating kw</b>	2.2	2.2	2.2	2.2

#### WARNING

When installing refrigerated units into counters and serveries allowances must be made for air venting. It is crucial that an unrestricted flow of air is allowed to move through the under slung compressor and condensing coil. Proper venting must be provided ensuring cool air from the room can be pumped in through the condensing coil and out the other side. The hot air blown out from the opposite side must not be allowed to be sucked back through the condensing coil. This is of the utmost importance when units are fitted against a wall or as part of an island suit.

#### IMPORTANT

To obtain the maximum performance and efficiency from these units it is imperative that the ambient room conditions do not exceed a temperature of 25° or exceed a relative room humidity of 60%

#### WARNING

Should conditions exceed the above? The display units will not maintain food temperatures at the required levels E&R Moffat cannot accept responsibility for the performance of the units used in extreme conditions

*Note Gastronorm pans and lids are not supplied with these units but are available at extra cost.*

#### WARNING

The condensing coil must be kept free from dust and must be cleaned regularly to maintain the performance of the unit. Air borne particles can choke the fins of the condensing coil. The coil should be cleaned with a soft brush to loosen the dust then vacuum cleaned to remove it.

#### Note:

- Do not install units in draughty conditions where the air movement is greater than 0.2mtr/sec. [for example near entrance/exit doors, open windows, under air conditioning units or a ceiling mounted fan]
- Do not install units where there is high solar radiated heat [for example direct sunlight, room heaters, or bright spot lights.
- When loading refrigerated display units for best performance and refrigeration efficiency a gap should be left between the products allowing the cold air to pass through and recalculate

Note: The standard operational set up of these units would have a serving operative on one side and the customer on the opposite side with the controls on the operative's side. If the operational set up required is non standard, for example with the unit positioned against a wall or as part of an island suit for self service. Then the units can be supplied with the controls on the customer's side for easy access. To have these units supplied with the controls positioned on the front of the gantry hood [on the customer's side] add a 'T' to the end of the product code [e.g. a DRD2SL would become a DRD2SLT].

MODEL	DRD2SL	DRD3SL	DRD4SL	DRD5SL
<b>Weight kg</b>	124	149	171	196
<b>Dimensions</b>				
<b>A mm [o/a length]</b>	830	1160	1490	1815
<b>B mm [o/a depth]</b>	660	660	660	660
<b>C mm</b>	750	750	750	750
<b>D mm</b>	275	275	275	275
<b>E mm</b>	25	25	25	25
<b>F mm</b>	790	1120	1450	1775
<b>G mm</b>	640	640	640	640
<b>H mm</b>	410	410	410	410
<b>I mm</b>	700	700	700	700
<b>J mm</b>	640	640	640	640
<b>Gas weight kg [404A]</b>	0.8	0.89	1.0	1.1
<b>Electrical supply Single phase</b>	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v
<b>Power rating kw</b>	2.3	2.7	2.7	2.7



## Sheer-line Chilled Deli Display



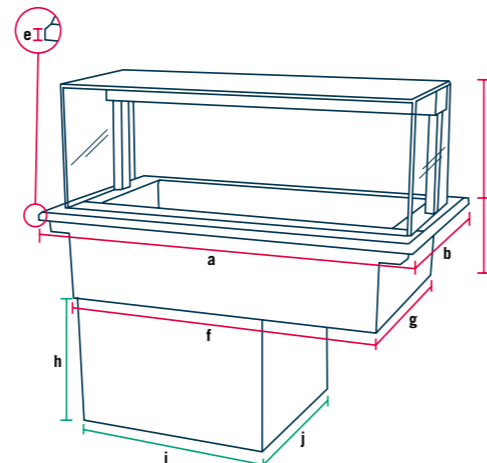
### Features

- Chilled blown air wells are designed to keep pre-chilled food at a regulated serving temperature and are suitable for the display of most types of cold foods.
- Complete with an inset well designed to provide a gentle flow of cold air maintaining a safe and compliant temperature within.
- Aesthetic full front toughened glass screen and glass side panels for increased food display.
- Open to rear display case for easy access.
- The thermostatically controlled Chilled well has an automatic defrost as well as an automatic condensate water evaporation system eliminating the need to manually empty drip trays or install onsite drainage.
- The accurate digital display controls are housed conveniently within the over head gantry for easy access.
- The illuminated gantry is mounted above the well for increased food presentation.
- All Chilled wells below 3kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation. (13A 230V 50Hz)
- The refrigeration condensing unit and compressor are housed in an under slung self contained cradle.
- The condensing unit is set at 90° this innovative design removes the need for straight through ventilation and unsightly vents in the front panels of serveries and counters.
- All models use CFC free R404A refrigeration gas.
- Optional Perspex doors to rear.

### Innovations

- Enclosed chilled food display for assisted service
- Controls conveniently positioned in overhead gantry hood as standard
- Advanced well design optimises the flow of cold air within the well
- The well can accommodate 1/1 GN size pans (not supplied with unit)
- Fully insulated with hi tech insulation reducing running costs
- Accurate digital displayed thermostatically controlled cooling.
- Automatic condensate water evaporation system
- Automatic defrost
- Features satin and bright polished stainless steel
- Optional rear sliding doors

**Note: Please refer to pages 10 & 11 for additional important information**



## Sheer-line Deli Hot Top

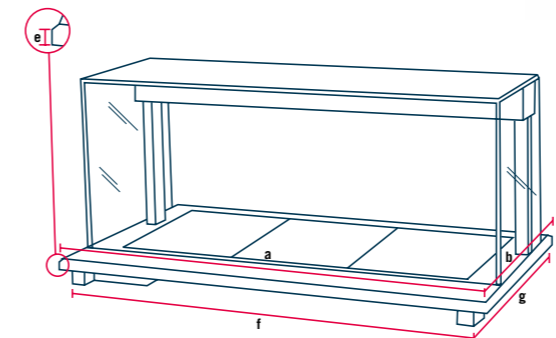
### Innovations

- Enclosed heated food display for assisted service
- Controls conveniently positioned in overhead gantry hood as standard.
- Black toughened glass thermo panels guarantee a flat surface with even heat distribution
- Quartz illumination for increased food presentation
- Features satin and bright polished stainless steel
- Optional rear sliding doors



### Features

- Hot Tops are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods,
- Complete with easy to clean full Gastronom size toughened glass thermo panels with built in elements that guarantee even heat distribution, with no cold spots distortion or discoloration.
- Fitted with an intermediate ambient toughened glass shelf
- Open to rear display case for easy access
- The energy regulated surface temperature is controlled at approximately 90° the controls are housed conveniently within the over head gantry for easy access.
- The quartz heated illuminated gantry is mounted above the hot top for increased heat and food presentation.
- All Hot Tops below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation.[13A 230V 50Hz]
- Optional rear sliding doors



MODEL	DCD3SL	DCD4SL	DHD3SL	DHD4SL	MODEL
<b>Weight</b> kg	111	121	60	70	<b>Weight</b> kg
<b>Dimensions</b>					<b>Dimensions</b>
<b>A</b> mm [o/a length]	1190	1490	1190	1490	<b>A</b> mm [o/a length]
<b>B</b> mm [o/a depth]	660	660	660	660	<b>B</b> mm [o/a depth]
<b>C</b> mm	555	555	555	555	<b>C</b> mm
<b>D</b> mm	275	275	40	40	<b>D</b> mm
<b>E</b> mm	25	25	25	25	<b>E</b> mm
<b>F</b> mm	1150	1450	1150	1450	<b>F</b> mm
<b>G</b> mm	640	640	640	640	<b>G</b> mm
<b>H</b> mm	410	410			
<b>I</b> mm	700	700			
<b>J</b> mm	640	640			
<b>1/1 Gastronom capacity</b>	3	4	3	4	<b>Number of 200w thermo panels</b>
<b>Gas weight</b> kg [404A]	1.1	1.2	2	3	<b>Number of 200w quartz lights</b>
<b>Electrical supply</b>	13 amp	13 amp	13 amp	13 amp	<b>Electrical supply</b>
<b>Single phase</b>	230v	230v	230v	230v	<b>Single phase</b>
<b>Power rating</b> kw	2.2	2.2	1.0	1.4	<b>Power rating</b> kw

## Sheer-line Hot Top

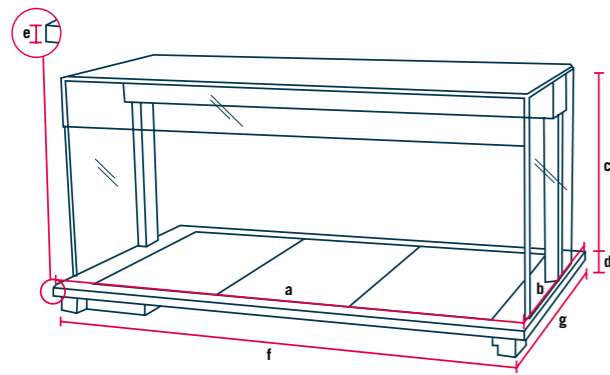


### Innovations

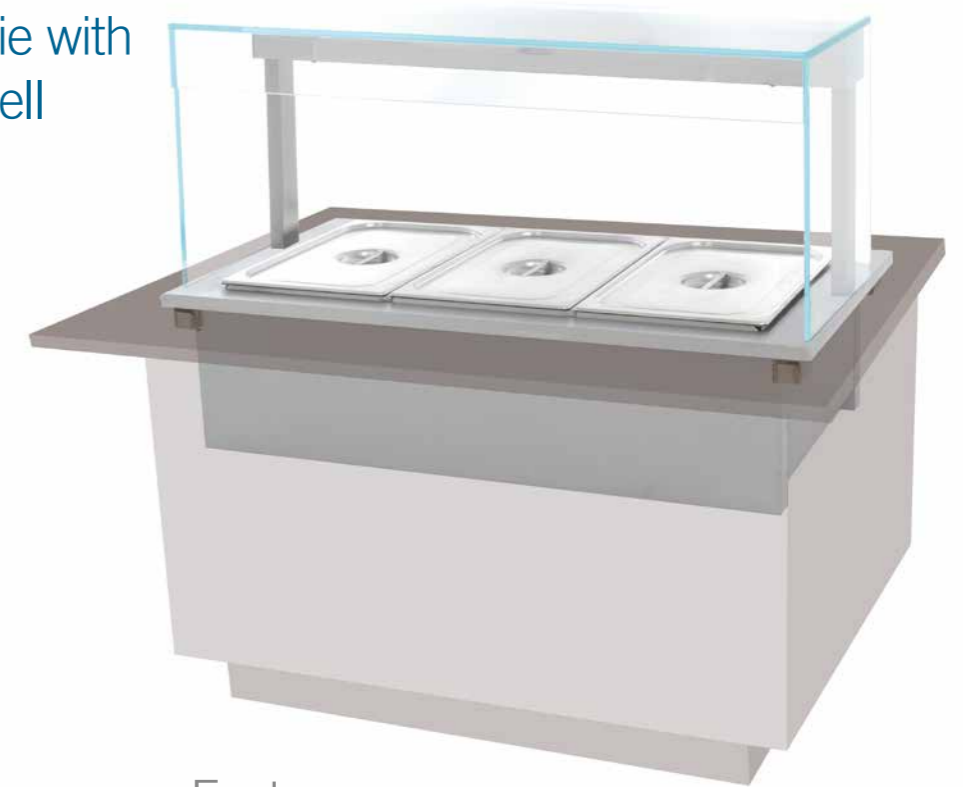
- Controls conveniently positioned in overhead gantry hood as standard.
- Black toughened glass thermo panels guarantee a flat surface with even heat distribution
- Quartz illumination for increased food presentation
- Features satin and bright polished stainless steel
- Optional mid shelf for assisted service

### Features

- Hot Tops are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods,
- Complete with easy to clean full Gastronom size toughened glass thermo panels with built in elements that guarantee even heat distribution, with no cold spots distortion or discoloration.
- The energy regulated surface temperature is controlled at approximately 90°
- The controls are housed conveniently within the over head gantry for easy access.
- The quartz heated illuminated gantry is mounted above the hot top for increased heat and food presentation.
- All Hot Tops below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation.[13A 230V 50Hz]



## Sheer-line Bains Marie with Enviro Bains Marie well

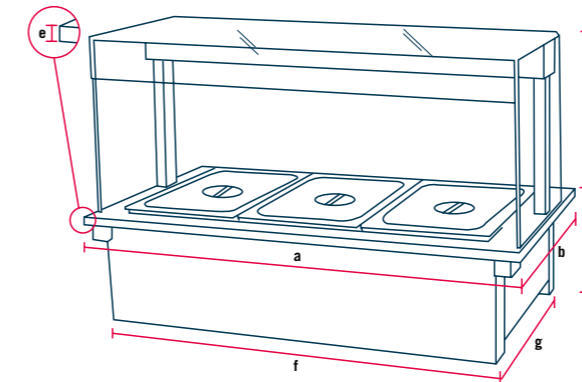


### Innovations

- Controls conveniently positioned in overhead gantry hood as standard
- Innovative fan heating system holds food at an optimum temperature
- Unprecedented even flow of warm air re-circulates throughout the well
- No troublesome cold spots traditionally associated with dry heat wells
- No plumbing faucets to maintain or drainage problems traditionally associated with wet wells
- Accurate digital displayed thermostatically controlled heating.
- Quartz illumination for increased food presentation
- Unparalleled heat recovery time when pans are changed over.
- Unmatched heat up time reduces running cost by saving energy
- Fully insulated well helps keep running costs low reducing the carbon footprint
- Features satin and bright polished stainless steel
- Optional mid shelf for assisted service

### Features

- Bain-marie units are designed to keep pre-cooked food at serving temperature and are suitable for the display of most types of hot foods,
- Complete with an inset well designed to accommodate various combination of interchangeable Gastronom type pans up to 150 mm deep (not supplied with the unit)
- The thermostatically controlled Bain-marie well, comes complete with an innovative fan assisted heating unit.
- The compact robust heating unit is removable for easy cleaning and maintenance.
- This type of fan assisted heating provides an unprecedented even flow of warm air throughout the well resulting in no troublesome cold spots and an extremely fast recovery time when pans are replaced.
- The accurate digital display controls are housed conveniently within the over head gantry for easy access.
- The quartz heated illuminated gantry is mounted above the well for increased heat and food presentation.
- All Bain-marie units below 3 kw are supplied with a 2 meter long cord set with moulded 13 amp plug for easy installation.[13A 230V 50Hz]



Note: The standard operational set up of these units would have a serving operative on one side and the customer on the opposite side with the controls on the operative's side. If the operational set up required is non standard, for example with the unit positioned against a wall or as part of an island suit for self service. Then the units can be supplied with the controls on the customer's side for easy access. To have these units supplied with the controls positioned on the front of the gantry hood [on the customer's side] add a 'T' to the end of the product code [e.g. a DRD2SL would become a DRD2SLT]

**Note Gastronom pans and lids are not supplied with these units but are available at extra cost.**

MODEL	DHT2SL	DHT3SL	DHT4SL	DHT5SL	DHT6SL
<b>Weight kg</b>	25	33	41	50	59
<b>Dimensions</b>					
<b>A mm [o/a length]</b>	830	1160	1490	1815	2145
<b>B mm [o/a depth]</b>	660	660	660	660	660
<b>C mm</b>	425	425	425	425	425
<b>D mm</b>	40	40	40	40	40
<b>E mm</b>	25	25	25	25	25
<b>F mm</b>	790	1120	1450	1775	2105
<b>G mm</b>	640	640	640	640	640
<b>Number of 200w thermo panels</b>	2	3	4	5	6
<b>Number of 200w quartz lights</b>	1	2	3	4	5
<b>Electrical supply Single phase</b>	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v
<b>Power rating kw</b>	0.6	1.0	1.4	1.8	2.2

MODEL	DBM2SL	DBM3SL	DBM4SL	DBM5SL	DBM6SL
<b>Weight kg</b>	30	38	46	54	63
<b>Dimensions</b>					
<b>A mm [o/a length]</b>	830	1160	1490	1815	2145
<b>B mm [o/a depth]</b>	660	660	660	660	660
<b>C mm</b>	425	425	425	425	425
<b>D mm</b>	270	270	270	270	270
<b>E mm</b>	25	25	25	25	25
<b>F mm</b>	790	1120	1450	1775	2105
<b>G mm</b>	640	640	640	640	640
<b>1/1 Gastronom capacity</b>	2	3	4	5	6
<b>Number of 200w quartz lights</b>	1	2	3	4	5
<b>Electrical supply Single phase</b>	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v	13 amp 230v
<b>Power rating kw</b>	1.2	1.9	2.1	2.8	2.9



## Standard Range

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 any new or existing ambient counter structure. The units are delivered ready to drop into shop-fitted service counters, custom-built breakfast bars or buffets made from stainless steel, granite, marble, tiles or corian with cut-outs to accept the units.

Note: Refrigerated units are designed for straight through ventilation below countertop level. Alternative ventilation arrangements are available on request and may be subject to extra cost.



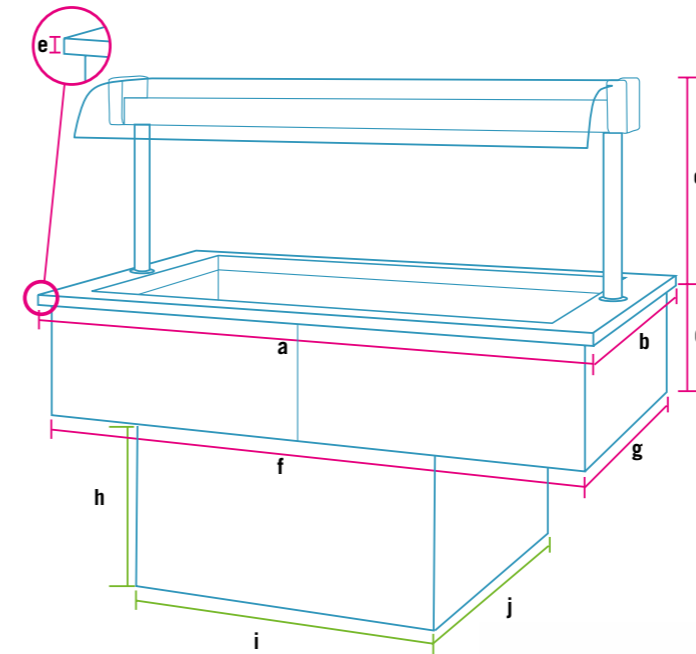
**Drop-in Carving Pad**  
Model CP1

The carving pad is designed to fit over the hot top.



**Drop-in Hot Top with Gantry**  
Models D2HTG, D3HTG, D4HTG, D5HTG, D6HTG

The Hot Top is designed to keep pre-cooked food at serving temperature and is suitable for the display of most hot foods. It comes complete with gastronorm size toughened glass built-in Thermo-panel elements that guarantee evenly-distributed heat with no hot spots, distortion or discolouring. The energy regulated-controlled surface temperature keeps food at temperatures between 75 and 110°C. A quartz heated/illuminated gantry is mounted over the hot top, with a curved toughened glass/sneeze screen.



To provide as many dimensions as possible, we have coded the various measurements as per the diagram above. Cross reference the letters shown with the table at the foot of the page for measurements.

- a=overall length of unit
- b=overall depth of unit
- c=height of above counter section
- d=height of in-counter section
- e=height of stainless steel top section
- f=length of in-counter section
- g=depth of in-counter section
- h=height of compressor section
- i=length of compressor section
- j=depth of compressor section



**Drop-in Refrigerated Well with Gantry**  
Models D3RFG, D4RFG, D5RFG

This model is fitted with a chilled well, with an illuminated gantry over. Recirculating cold air ensures even temperatures of 2°C-8°C.

**Drop-in Dry Heat Bains Marie with Gantry**  
Models D2BMG, D3BMG, D4BMG, D5BMG, D6BMG

The Bains Marie model is designed to keep pre-cooked food at serving temperature and is suitable for the display of most hot foods. It is fitted with a dry heat well for full-size gastronorm containers. A quartz heated/illuminated gantry is mounted over the well, with a curved toughened glass/sneeze guard. Please note, Gastronorm containers are not supplied, please see price list for accessories.



MODEL	D2RFG	D3RFG	D4RFG	D5RFG
<b>Weight kg</b>	44	66	82	98
<b>Dimensions</b>				
a mm	890	1190	1490	1790
b mm	660	660	660	660
c mm	420	420	420	420
d mm	255	255	255	255
e mm	25	25	25	25
f mm	850	1150	1450	1755
g mm	635	635	635	635
h mm	390	390	390	390
i mm	720	720	720	720
j mm	625	625	625	625
<b>Power rating kw</b>	1.5	1.5	1.5	1.5

MODEL	D2HTG	D3HTG	D4HTG	D5HTG	D6HTG
<b>Weight kg</b>	28	37	46	55	65
<b>Dimensions</b>					
a mm	890	1190	1490	1790	2140
b mm	660	660	660	660	660
c mm	420	420	420	420	420
d mm	100	100	100	100	100
e mm	25	25	25	25	25
f mm	850	1150	1450	1750	2100
g mm	635	635	635	635	635
h mm	-	-	-	-	-
i mm	-	-	-	-	-
j mm	-	-	-	-	-
<b>Power rating kw</b>	0.9	1.2	1.4	1.9	2.1
<b>No. of Panels</b>	2	3	4	5	6

MODEL	D2BMG	D3BMG	D4BMG	D5BMG	D6BMG
<b>Weight kg</b>	35	46	57	69	81
<b>Dimensions</b>					
a mm	890	1190	1490	1790	2140
b mm	660	660	660	660	660
c mm	420	420	420	420	420
d mm	300	300	300	300	300
e mm	25	25	25	25	25
f mm	850	1150	1450	1750	2100
g mm	635	635	635	635	635
h mm	-	-	-	-	-
i mm	-	-	-	-	-
j mm	-	-	-	-	-
<b>Power rating kw</b>	1.3	2.6	2.6	2.8	2.8
<b>1/1 Gastronorm capacity</b>	2	3	4	5	6

## In-Counter Dispensers



**In-Counter Ambient Plate Dispenser**  
Model DUP1

**In-Counter Ambient Plate Dispenser**  
Model DUP2

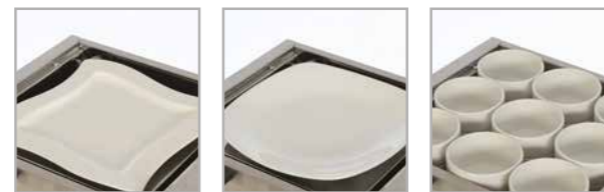
Tubes have four adjustable guides to enable it to take various size plates for 8"-12" (205mm-305mm) diameter with a maximum capacity of 65 plates per tube. The Dispenser comes with a variable spring system to accommodate different weights of plates. Impact resistant ABS cover available as an option.



**In-Counter Heater Plate Dispenser**  
Model DHP1

**In-Counter Heater Plate Dispenser**  
Model DHP2

The heated version offers the same capacities and comes complete with mains lead and 13 amp plug as standard or can be supplied with a wiring loom for counter control panel connections. **(This must be specified at time of order)**. Temperature controlled by internal thermostat with surface level illuminated on/off switch for easy operation. Heated units come complete with an impact resistant ABS cover to each tube as standard.



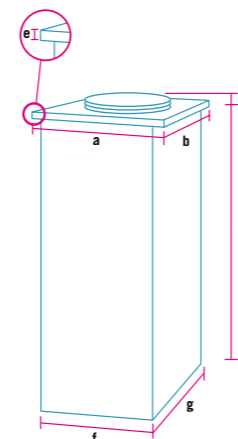
Designed for the storage and dispensing of any size or shape of plate, be it round, oval, square or designer shape, that can fit within a 305mm (12") square.



**In-Counter Universal Crockery Dispensers**  
Drop In units - Model DHD1 [heated],  
Model DAD1, [non heated]

- Ideal for oval or square designer type plates
- Well proven elements/components provide evenly distributed heat
- Factory set thermostatic control at 60° C
- Interior finished in clinical bright polished stainless steel
- Complete with stainless steel lid
- Capacity approximately 65 plates per tube depending on type, profile and thickness
- Heated units supplied with a 2 metre long cord set with moulded 13 amp plug for easy installation. [13A 230V 50Hz]
- Simplistic easy adjustable spring systems allows repeated pop up plate presentation.

a=overall length of unit  
b=overall depth of unit  
c=height of above counter section  
d=height of in-counter section  
e=height of stainless steel top section  
f=length of in-counter section  
g=depth of in-counter section



## Drop-In Accessories

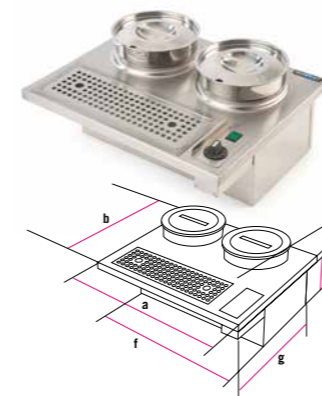


**2-tier Display Shelf**  
Model D2DS

This unit, constructed from robust stainless steel, has elevated sloping shelves for maximum display.

**Drop-in Cutlery/ Condiment Dispenser**  
Model D2CC

This versatile unit can be used in a drop-in configuration so that cutlery is at counter top level or as a freestanding unit sitting on top of a counter as shown. The stainless steel unit has 2 plastic containers for cutlery and eight stainless steel containers for pre-packed condiments.



**Drop-in Soup Dispenser**  
Model D2SD

The stainless steel dispenser is fitted with a dry heat well and is designed to keep pre-cooked soup at serving temperature. It is supplied with two 4.5 litre stainless steel round pots complete with lids and a removable drip tray.

**Drop-in 4-ring Cooking Hob**  
Model D4CH

Cooking Hob model with four spillage-sealed, high-speed, heavy-duty circular hotplates, each controlled by a six-way switch.



**Drop-in 2-ring Cooking Hob**  
Model D2CH

Cooking Hob model with two spillage-sealed, high-speed, heavy-duty circular hotplates, each controlled by a six-way switch.



## Roll Under Hot Cupboards for Drop-In units



- Outer panels are made from satin polished 430 grade Stainless Steel.
- Tops are made from satin polished 304 grade Stainless Steel.
- Inner panels are made from bright polished 430 grade Stainless Steel.
- Top hung sliding doors.
- Base shelf only c/w rodded shelves.
- Sahara fan heating.
- Hot cupboards come complete with 2m cable and 13amp plug.
- Units completely mobile on castors.

MODEL	DUP1	DUP2	DHP1	DHP2
<b>Weight kg</b>	15	27	16	28
<b>Dimensions</b>				
a mm	400	400	400	400
b mm	400	740	400	740
c mm	25	25	25	25
d mm	645	645	645	645
e mm	25	25	25	25
f mm	375	375	375	375
g mm	375	715	375	715
<b>Power rating kw</b>	-	-	0.6	1.2
<b>Plate Dimensions</b> Inches/mm	8"-12" 203mm -305mm	8"-12" 203mm -305mm	8"-12" 203mm -305mm	8"-12" 203mm -305mm
<b>No. of Plates</b>	65	2 x 65	65	2 x 65

Universal Heated Crockery Dispenser	Universal Crockery Dispenser
DHD1	DAD1
13	11
420	420
345	345
15	15
650	650
25	25
390	390
315	315
0.6	-
Single	Twin
300	300
12"	12"
65	150

MODEL	D2DS	D2CC	D1SD	D2SD	D2CH	D4CH
<b>Weight kg</b>	10	15	5	8	7	12
<b>Dimensions</b>						
a mm	610	800	300	550	650	650
b mm	500	550	455	450	300	550
c mm	650	500	95	95	50	50
d mm	-	-	-	180	50	50
e mm	-	-	-	25	25	25
f mm	-	-	-	530	625	625
g mm	-	-	-	430	275	525
<b>Power rating kw</b>			0.35	0.7	2.4	6.0

MODEL	HC85RU	HC115RU	HC145RU	HC175RU
<b>Weight kg</b>	50	70	85	95
<b>Width mm</b>	850	1150	1450	1750
<b>Height mm</b>	660	660	660	660
<b>Depth mm</b>	605	605	605	605
<b>Power rating kw</b>	1.0	1.0	1.0	2.0





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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