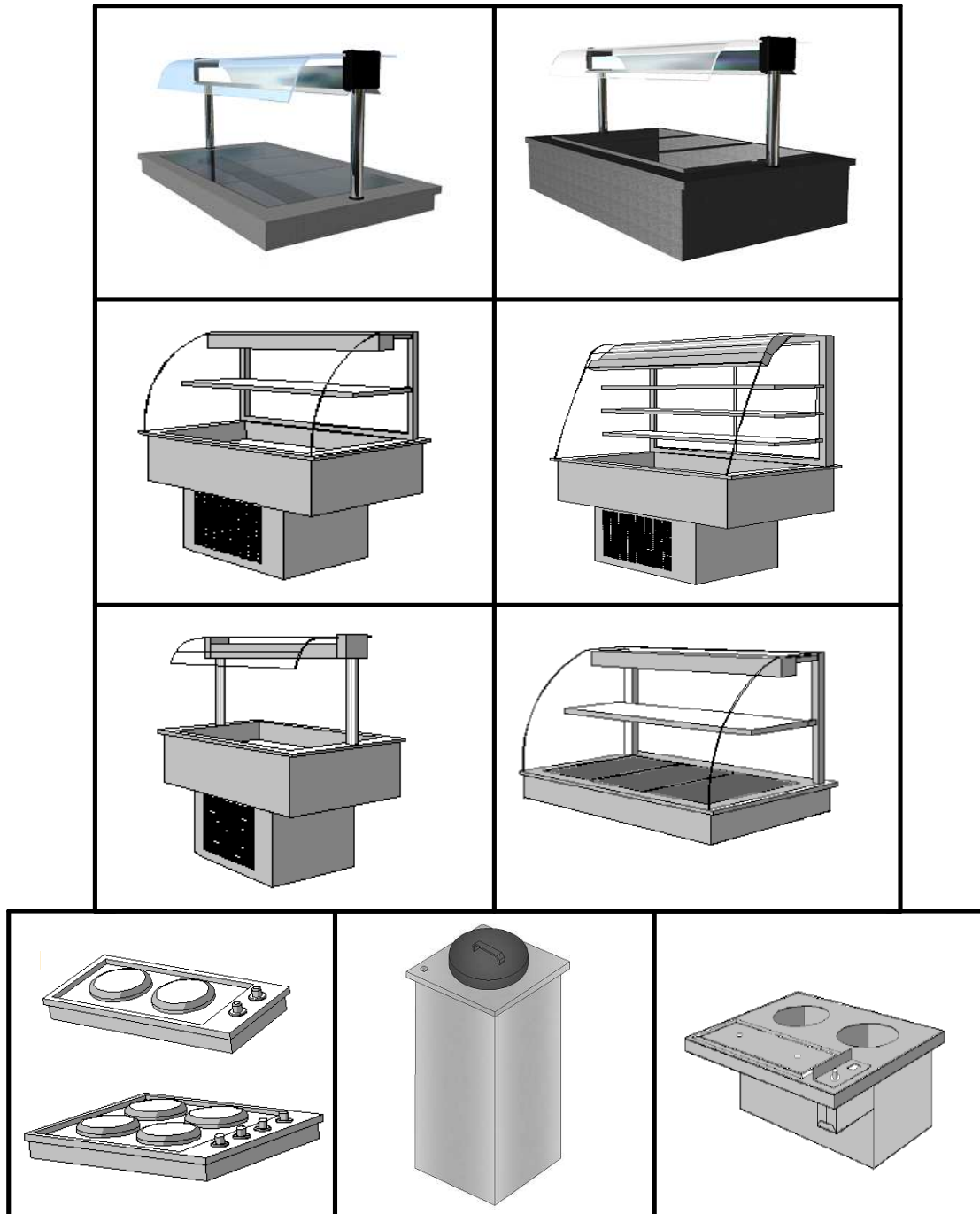


# DROP IN RANGE



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# Cleaning Procedure

**Warning:** Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down.

**Do not use a Water Jet or Steam Hose.**

**Do not use scouring pads/Steel Wool on Stainless Steel Surface.**

**Do not use Solvents, Bleach Caustic Cleaners.**

All the surfaces should be cleaned with a hot soapy damp cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.

**NOTE: special care should be taken around electrical parts, EXCESSIVE use of water should be avoided.**

Finish by carefully drying with a soft dry cloth or Kitchen Towels.

Special care must also be taken when cleaning 'Glass Hotplates' and 'Glass Gantry's'

**NOTE: When cleaning the 'Quartz Gantry' avoid touching the 'Glass Lamps'. If by accident the glass is touched, remove the fingerprints/marks with a clean duster before operation.**

# Electrical Instructions


Electrical ratings are shown on the unit data plate. Each unit is fitted with a two metre long mains lead and moulded. Fused 13 amp plug (BS 1363). Designed for connection to a single phase AC supply. The wires are coloured in accordance with the following codes:-

<i>Green/Yellow</i>	<i>Earth</i>
<i>Blue</i>	<i>Neutral</i>
<i>Brown</i>	<i>Live</i>

If the plug supplied with the unit is not suitable for your socket outlet, it should be cut off and the appropriate plug fitted.

***Warning: The cut off plug should be disposed of immediately. Under no circumstances should such a plug be inserted into a 13 amp socket.***

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:-

The green/yellow wire must be connected to terminal marked E  or coloured green.

The blue wire must be connected to terminal marked N or coloured black.

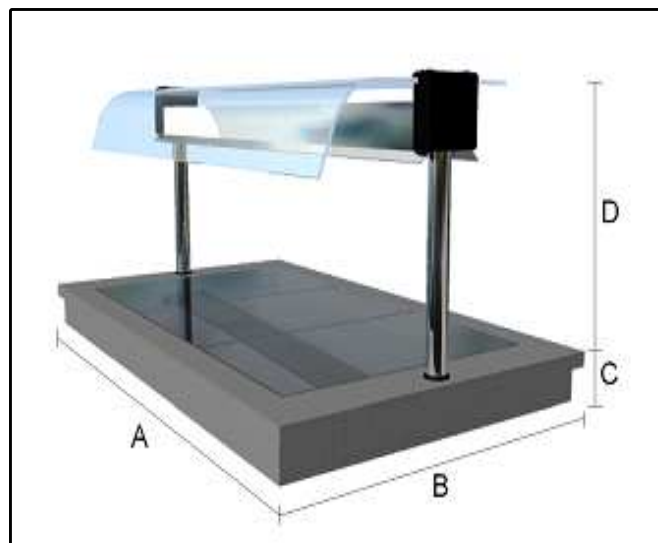
The brown wire must be connected to terminal marked L or coloured red.

Alternative plugs must be protected with a fuse of the appropriate rating (see specification).

When replacing a fuse, always use a BS 1362 approved type of the appropriate rating (see specification).

**Warning: This appliance must be earthed!!**

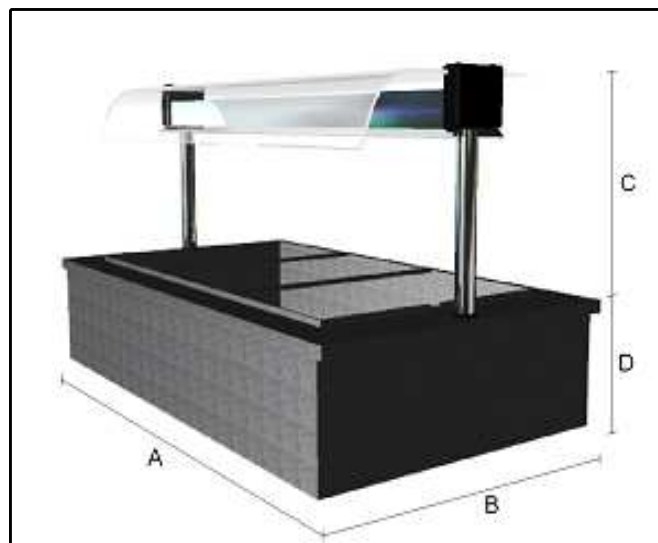
# Hot Top



Model No.	Dimensions (in mm)				Capacity
	A	B	C	D	
D2HTG	890	x 660	x 100	x 420	2 panels
D3HTG	1190	x 660	x 100	x 420	3 panels
D4HTG	1490	x 660	x 100	x 420	4 panels
D5HTG	1790	x 660	x 100	x 420	5 panels
D6HTG	2140	x 660	x 100	x 420	6 panels

- Pre-wired and fitted with a 2 metre cable and 13amp plug.
- High level controls for easy operation.
- Suitable for stainless steel gastronorm, oven-able board, plastic, foil, or ceramic containers.
- Fast heat up times - maximum surface temperatures in approximately 10 mins.
- Gastronorm size carving pad available (at extra cost).

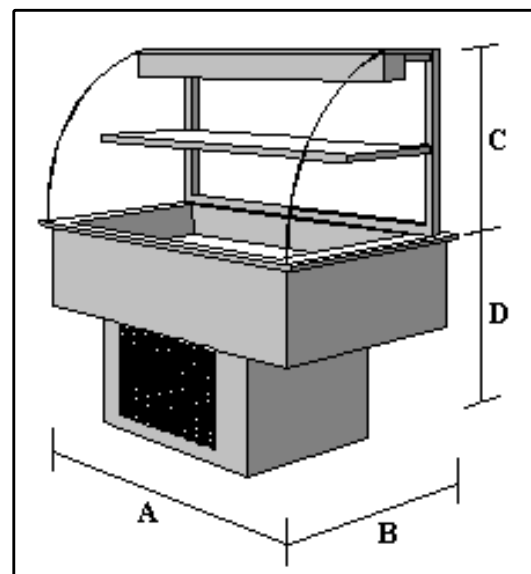
## Bains - marie



Model No.	Dimensions (in mm)				Capacity
	A	B	C	D	
D2BMG	890	x 660	x 420	x 300	2 pans
D3BMG	1190	x 660	x 420	x 300	3 pans
D4BMG	1490	x 660	x 420	x 300	4 pans
D5BMG	1790	x 660	x 420	x 300	5 pans
D6BMG	2140	x 660	x 420	x 300	6 pans

- Pre-wired and fitted with a 2 metre cable and 13amp plug.
- High level controls for easy operation.
- Well fully insulated.
- Well fitted with stainless steel lift out element covers for protection
- Well thermostatic controlled.
- 12mm upstand round well to prevent the ingress of spillage and to provide a finger grip when lifting the pans out of the well.

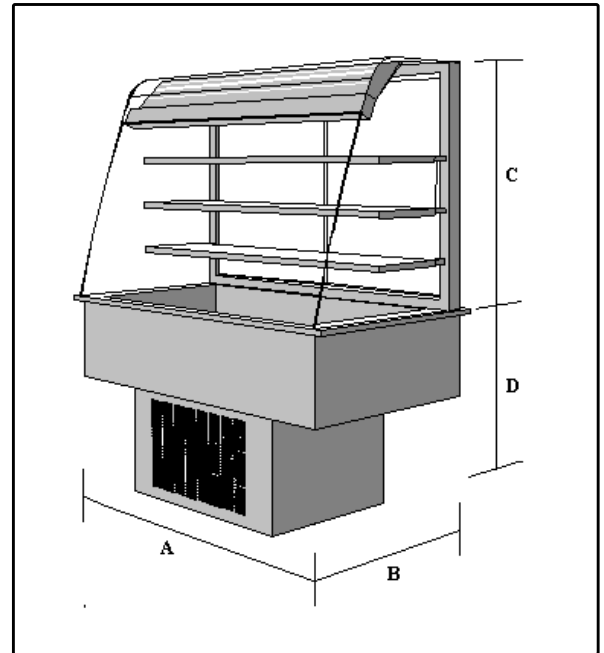
## Cold Deli



Model No.	Dimensions (in mm)			
	A	B	C	D
D3RD	1190	x 660	x 525	x 645
D4RD	1490	x 660	x 525	x 645

- Pre-wired and fitted with a 2 metre cable and 13amp plug.
- High level controls for easy operation.
- Easy removable condensate reservoir with warning light.
- Well fully insulated.
- Easy access to evaporator coil for maintenance and cleaning.
- Illuminated display.
- Complete with air intake grill for fascia mounting (by others) to ensure adequate ventilation.
- Polyethylene cutting board for preparation shelf (at extra cost).
- These units are not designed for twenty four hour (24) use.

# Mistral

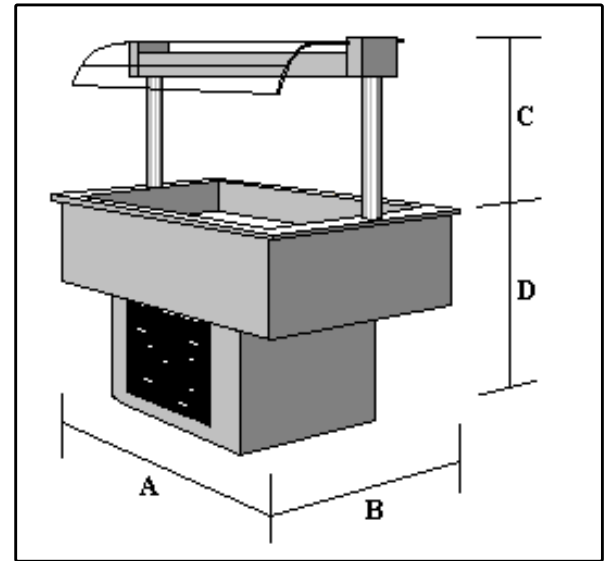


Model No.	Dimensions (in mm)			
	A	B	C	D
D2MD	890	x 660	x 730	x 645
D3MD	1190	x 660	x 730	x 645
D4MD	1490	x 660	x 730	x 645
D5MD	1790	x 660	x 730	x 645

- Pre-wired and fitted with a 2 metre cable and 13amp plug.
- Controls mounted on the compressor housing.
- Easy removable condensate reservoir with warning light.
- Well fully insulated.
- Easy access to evaporator coil for maintenance and cleaning.
- Chilled shelves are made from non-chip mirror finished stainless steel, easily removed.
- Illuminated display.
- Complete with air intake grill for fascia mounting (by others) to ensure adequate ventilation.
- These units are not designed for twenty four hour (24) use.



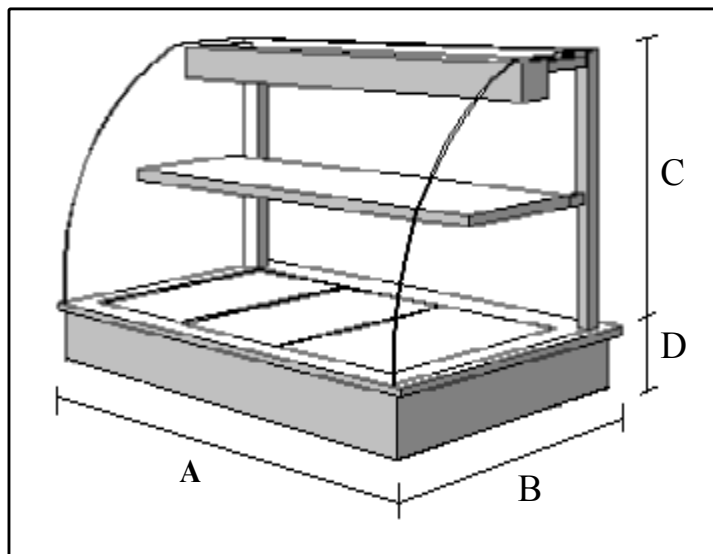
## Blown air



Model No.	Dimensions (in mm)			
	A	B	C	D
D2RFG	890	x 660	x 420	x 645
D3RFG	1190	x 660	x 420	x 645
D4RFG	1490	x 660	x 420	x 645
D5RFG	1790	x 660	x 420	x 645

- Pre-wired and fitted with a 2 metre cable and 13amp plug.
- High level controls for easy operation.
- Easy removable condensate reservoir with warning light.
- Well fully insulated.
- Easy access to evaporator coil for maintenance and cleaning.
- Complete with air intake grill for fascia mounting (by others) to ensure adequate ventilation.
- These units are not designed for twenty four hour (24) use.

## Heated Deli



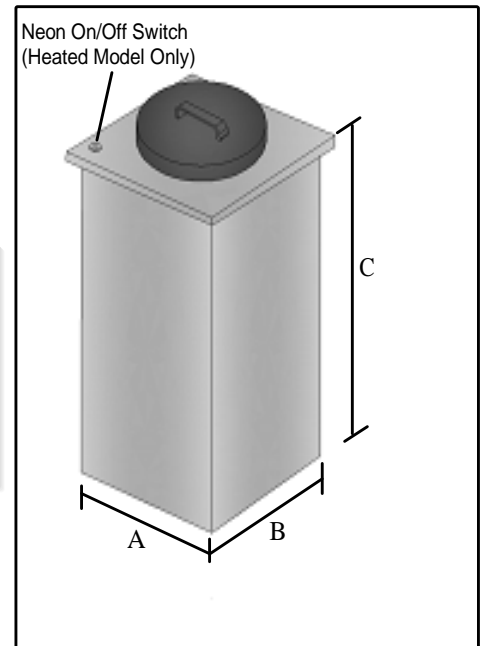
Model No.	Dimensions (in mm)			
	A	B	C	D
D3HD	1190	x 660	x 525	x 100
D4HD	1490	x 660	x 525	x 100

- Pre-wired and fitted with a 2 metre cable and 13amp plug.
- High level controls for easy operation.
- Quartz heated/illuminated display.
- Suitable for stainless steel gastronorm, ovenable board, plastic, foil or ceramic containers.
- Fast heat up times - maximum surface temperature in approximately 10 minutes.
- Polyethylene cutting board for preparation shelf (at extra cost).

# Platelift

## HEATED MODELS

Model No.	Plate Dimensions		Dimensions (in mm)		
	Inches	mm	A	B	C
DHP1	8 - 12	203-305	400	x 400	x 645
DHP2	8 - 12	203-305	400	x 740	x 645



## UNHEATED MODELS

Model No.	Plate Dimensions		Dimensions (in mm)		
	Inches	mm	A	B	C
DUP1	8 - 12	203-305	400	x 400	x 645
DUP2	8 - 12	203-305	400	x 740	x 645

When using a heated unit the green neon light switch indicates the power being on.

From cold, load unit with plates and switch on for one hour before service commences.

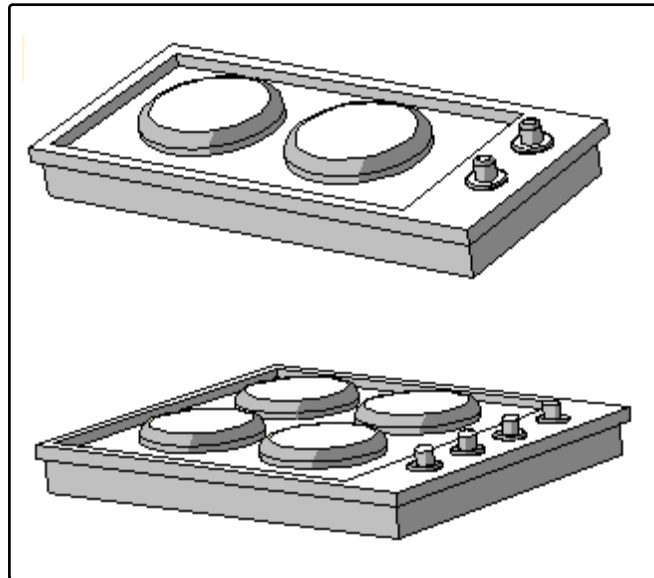
The plastic covers on heated models should not be removed unless service is in operation.

## TENSION ADJUSTMENT PROCEDURE

- Place approx. 10 plates onto carrier.
- Remove tension springs on each side of the floating platform, starting at the centre, until the top plate is level with the top of the unit.
- Proceed to load with plates.
- Check that the plates are levelling properly.
- If the unit is not levelling properly, remove or add tension springs accordingly.
- After a period of initial use, it may be found necessary to add extra springs.

**Note:-** We suggest that when removing tension springs, they be disconnected at the bottom only, leaving them hanging from the top to be used as spares. The first tension springs to be removed must be from the centre at each side, then progressively add more outward as required. When adding springs, start with the first outside vacant position and move inwards. You must ensure that the springs are equally balanced on each side to eliminate any imbalance.

## Cooking Hobs



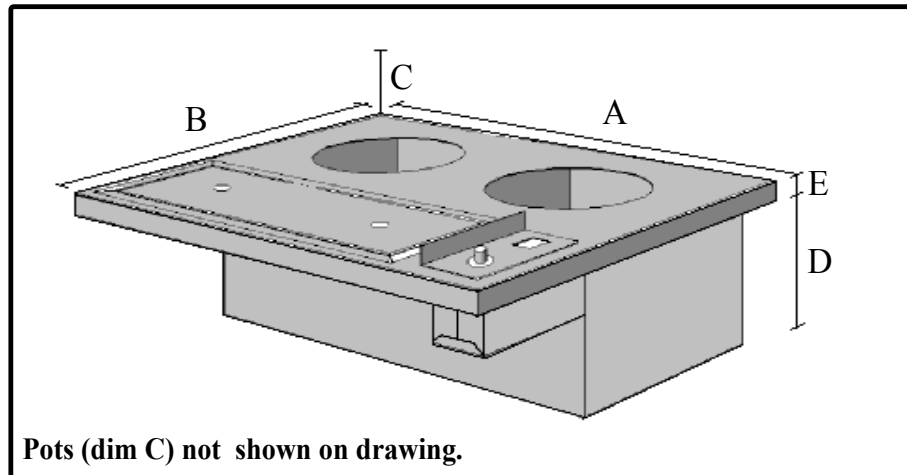
Model No.	Dimensions (in mm)	
	A	B
D2CH	650	300
D4CH	650	550

The unit is controlled by a six-position switch. When set at '0' the plates are switched Off. Position '2' is a medium temperature setting and '3' is a high temperature setting. The green neon light indicates Power On.

Good contact between hotplates and cooking pots is important to obtain maximum efficiency. The hotplate surface should be kept clean and only pots of approximately the same diameter as the hotplate should be used.

- D2CH Pre-wired and fitted with a 2 metre cable and a 13amp plug.
- D4CH Pre-wired and fitted with a 2 metre cable.
- Model D2CH fitted with 2x 1.5Kw Hotplates.
- Model D4CH fitted with 2x 1.5Kw Hotplates and 2x 2Kw Hotplates.
- Easy clean spillage retaining hob with raised edges, hotplates and controls. Illuminated display.

## Soup Dispensers



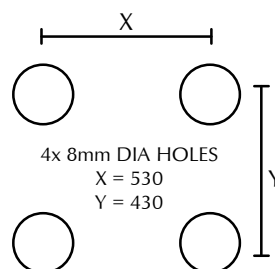
Model No.	Dimensions (in mm)								
	A	B	C	D	E				
D2SD	550	x	450	x	95	x	180	x	25

Dimension C is the height to the top of the round pans not shown.

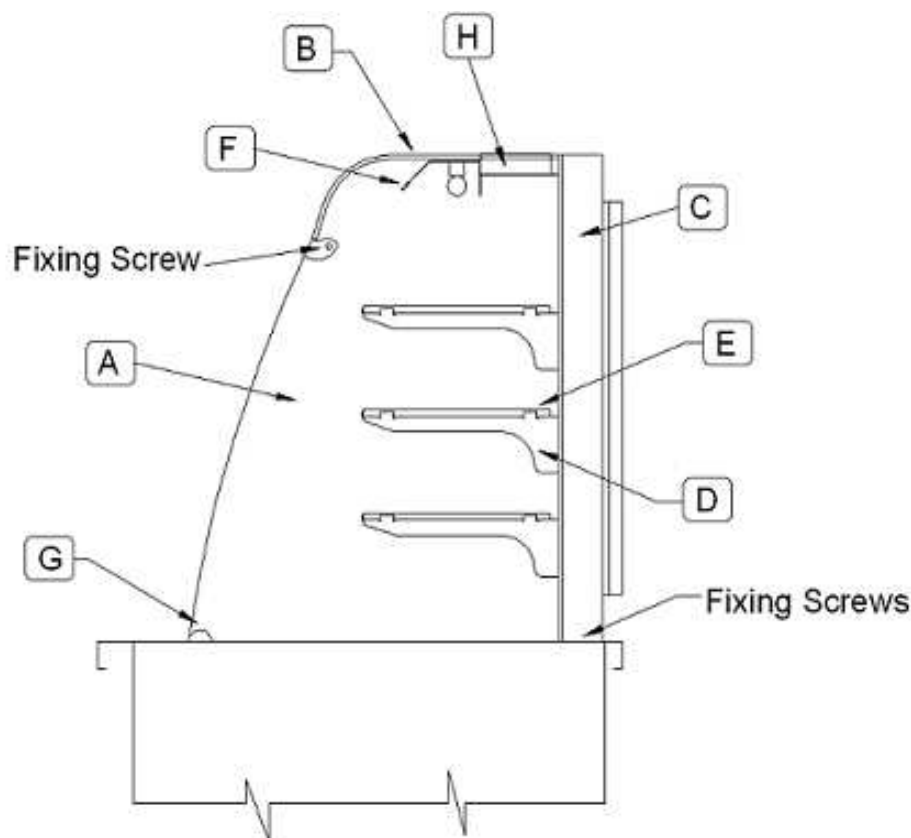
The D2SD is fitted and supplied with a dry heat well, 2x 8 pint (4.5litres) .round pots with lids and a removable drip tray.

The unit has top mounted controls for ease of operation.

### SCREW FIXING POSITION



## Canopy Fitting Instructions for the Drop in Mistral



Two people are required when assembling the canopy..

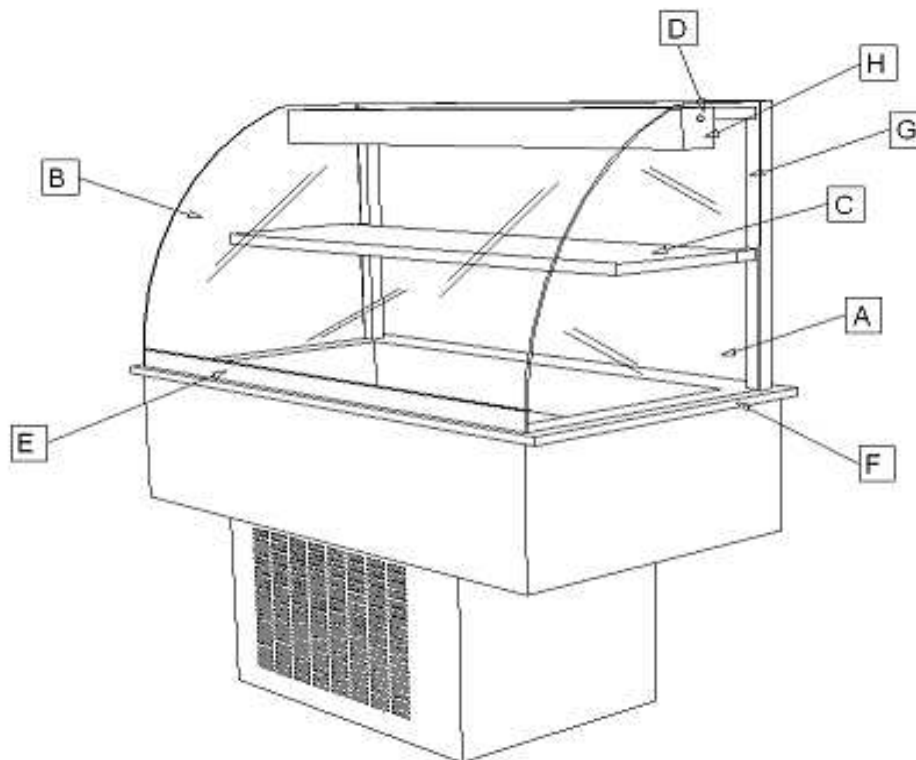
### Fixing Instructions:-

- 1 - Bolt rear frame to the top (Part C) making sure the cable for the light is fed up through the rear frame.
- 2 - Place end glass (Part A) into side channel on the rear frame & locating bracket at the front (Part G).
- 3 - Place the light cable into cable channel (Part H).
- 4 - Place glass top (Part B) into channel on the rear frame.
- 5 - Position light support (Part F) & screw to the end glass.
- 6 - Wire in light. (This must be carried out by a competent electrician).
- 7 - Put shelf support brackets (Part D) into the desired position then place the shelves (Part E) onto the brackets.

### Parts List.

A = End Glass	2 - off
B = Glass Top	1 - off
C = Rear Frame	1 - off
D = Shelf Supports	6 - off
E = Shelves	3 - off
F = Light Support	1 - off
G = Locating Bracket	2 - off
H = Cable Channel	1 - off

## Canopy Fitting Instructions for the Refrigerated and Heated Deli



### Fixing Instructions:-

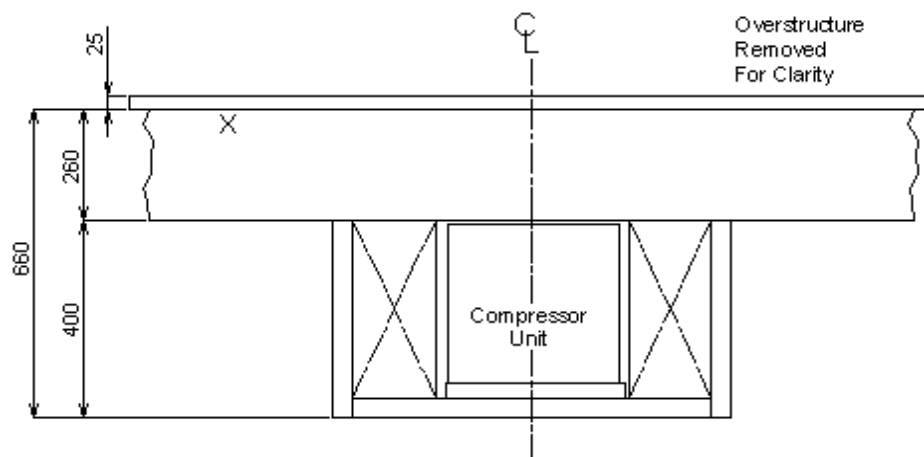
- 1 - Slide glass ends (Part B) into trim on rear frame (Part G) and into locating stud (Part F).
- 2 - Place glass shelf (Part C) into position.
- 3 - Place curved glass shelf (Part B) into tilting channel (Part E).
- 4 - Place fixing brackets (Part H) onto glass ends and curved glass front then screw into position.

### Parts List.

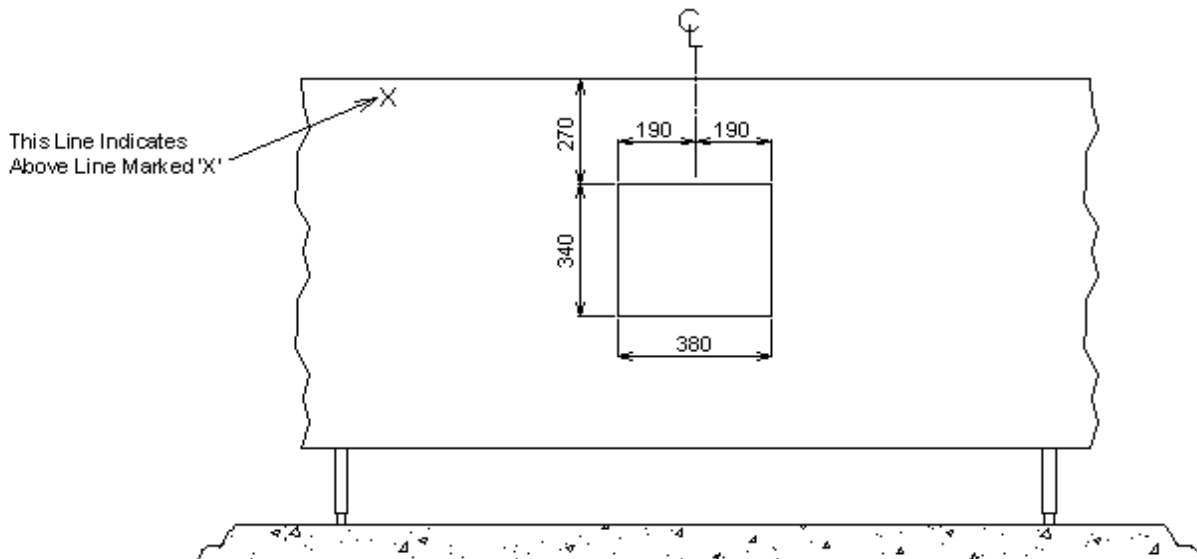
A = End Glass	2 - off
B = Curved Glass Front	1 - off
C = Glass Shelf	1 - off
D = Fixing Screws	2 - off
E = Tilting Channel	1 - off
F = Locating Stud	2 - off
G = Rear Frame	2 - off
H = Fixing Bracket	1 - off

## Refrigerated Models - D2MD, D3MD, D4MD, D5MD / D2RFG, D3RFG, D4RFG / D5RFG, D3RD, D4RD

Customer View - Cut Out Details



Customer View - Front Panel Cut Out Details

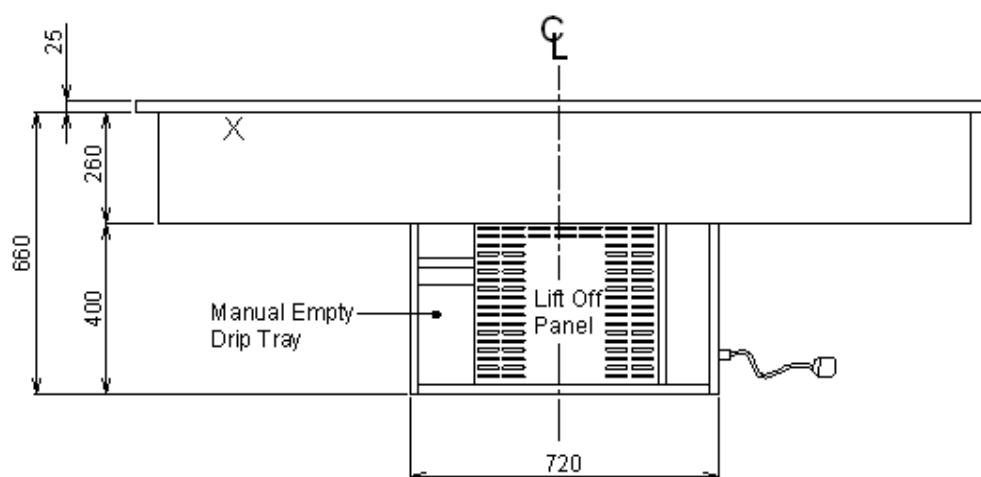


All Moffat refrigerated dropin units require venting to be provided. All compressor units are located centrally and the recommended venting and additional requirements must be followed.

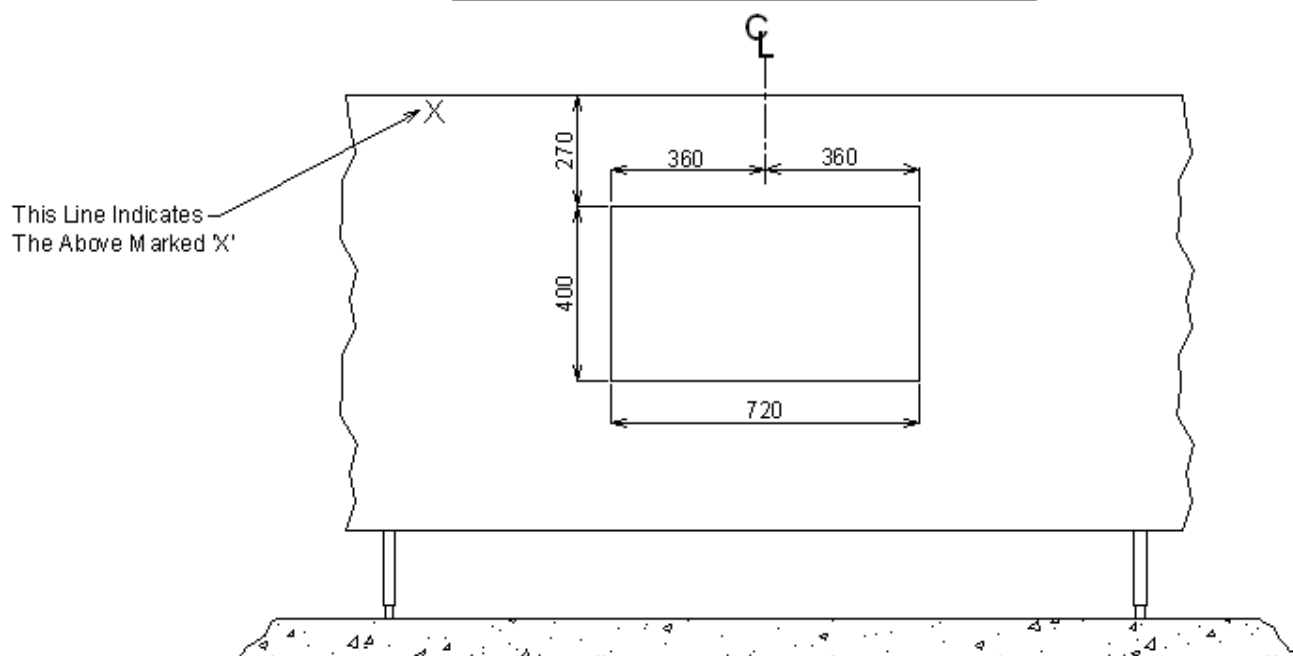


## Refrigerated Models - D2MD, D3MD, D4MD, D5MD / D2RFG, D3RFG, D4RFG / D5RFG, D3RD, D4RD

Operator View - Front Panel Cut Out Details

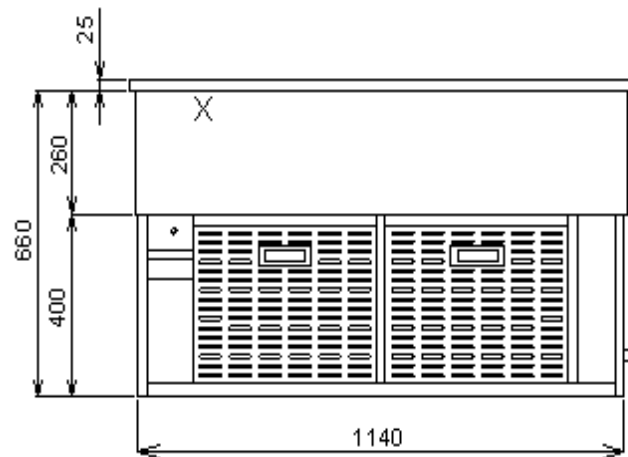


Operator View - Front Panel Cut Out Details

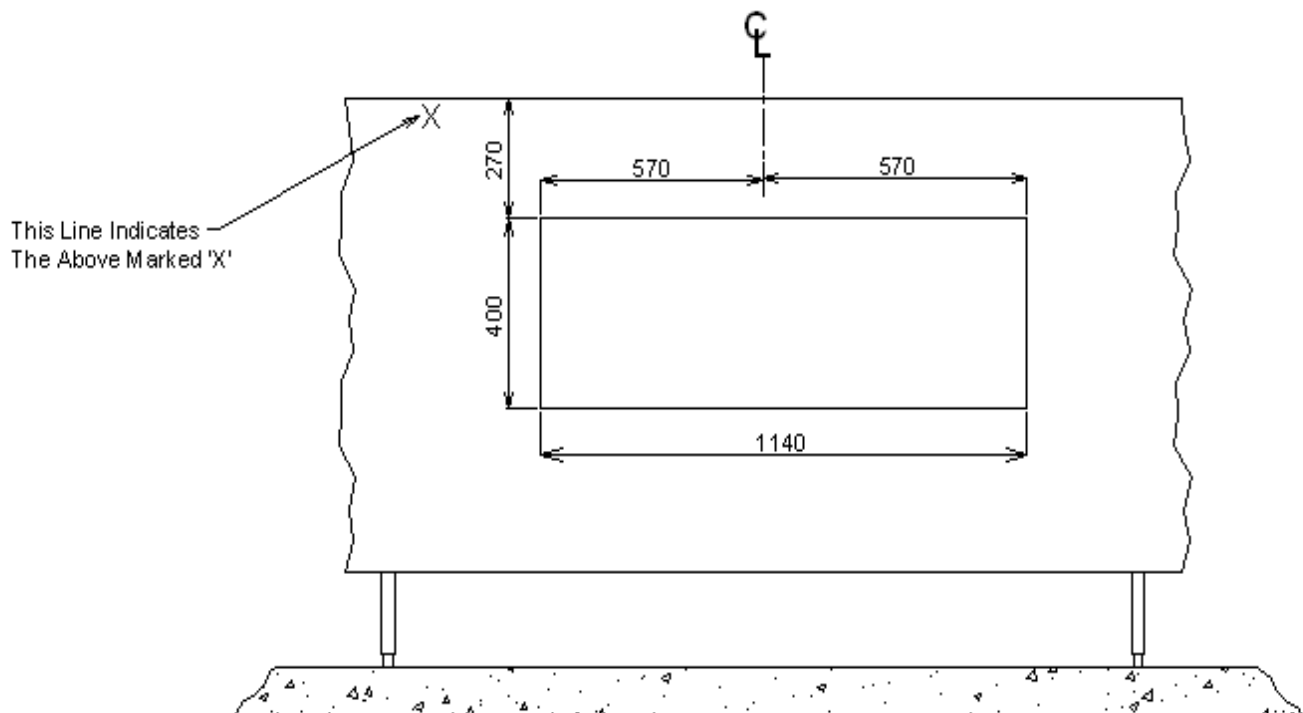


All Moffat refrigerated dropin units require venting to be provided. All compressor units are located centrally and the recommended venting and additional requirements must be followed.

## Transverse Refrigerated Models D2MDT, D3MDT, D4MDT, D5MDT / D2RFGT, D3RFGT, D4RFGT D5RFGT / D3RDT, D4RDT



Operator View - Front Panel Cut Out Details

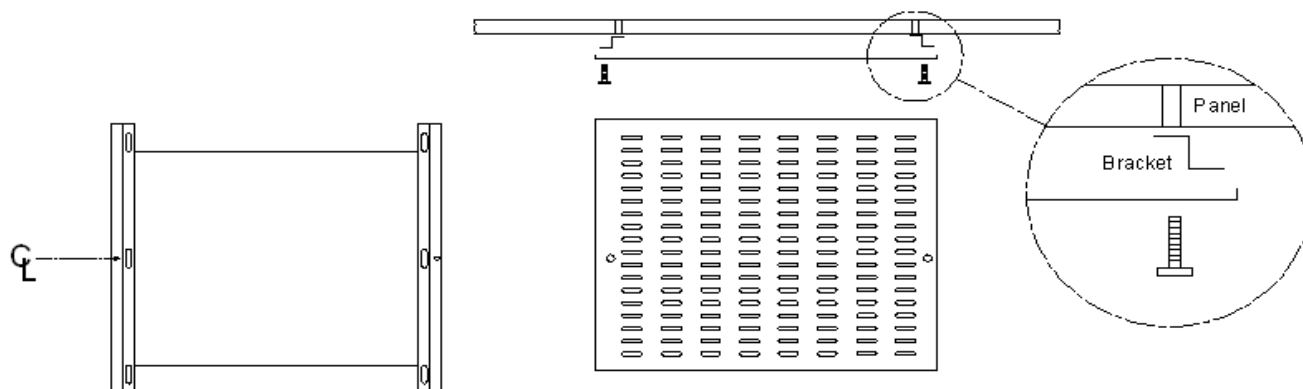
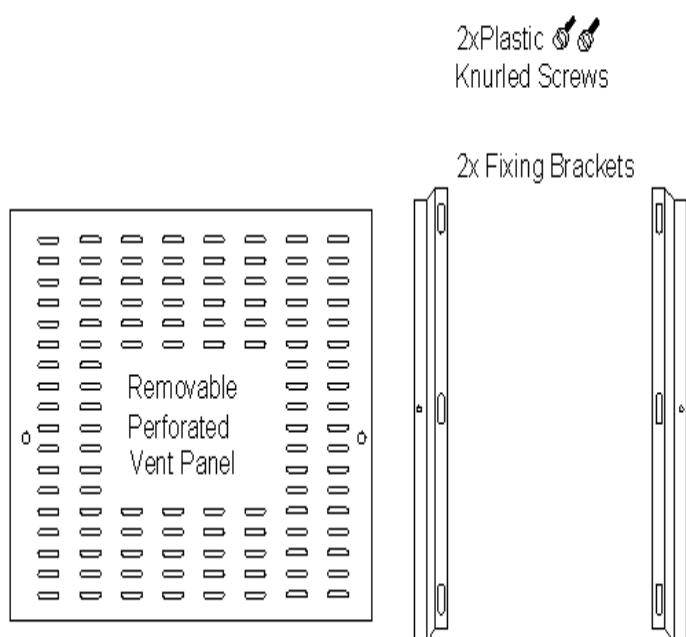


All Moffat refrigerated dropin units require venting to be provided. All compressor units are located centrally and the recommended venting and additional requirements must be followed.

## Front vent fixing details (All sizes)

Your Refrigerated dropin shall be supplied complete with the appropriate removable front vent and 2x fixing brackets.

- 1 - Cut hole in panel to the appropriate size given.
- 2 - Offer up the brackets as shown, working from the edge of the hole and centre line and mark elongated slots.
- 3 - Drill a fixing hole in the centre of the elongated slots and fix the brackets to the panel using the appropriate fixing screws.
- 4 - Offer up the perforated vent on to the brackets and check level and that holes for the knurled screws line up. Adjust as necessary and finally tighten the screws..
- 5 - Locate the plastic knurled screws into the 2x holes provided and tighten untill finger tight.
- 6 - The panel can be easily removed to provide access for both the compressor coil and vent cleaning by unscrewing the plastic knurled screws.



# Drop-in Refrigerated Units

## **Lifting Unit Into Position**

Two lifting tubes are supplied with each unit.

These tubes should be used when moving or lifting the unit into position.

Lifting eyes are positioned at each corner of the unit to enable lifting. These lifting eyes are temporarily fitted to the unit and must be removed after installation is complete.

1. Slide each lifting tube through a set of lifting eyes, one at each end of the unit.
2. Allow an even amount of tube to protrude from each side (800mm Approx). This will provide enough room for two people to get a comfortable grip at each corner.

Consult the unit specifications to decide on the number of people needed to lift the unit, approximately 25Kg per person is recommended.

Check your own company's health and safety policy before attempting to lift.

Alternatively a small portable lifting hoist can be used to lift the unit. Pass lifting ropes through the lifting eyes taking care not to cut or damage the ropes.

If you are mounting the unit into a finished counter top always protect the finished top with hardboard or similar in case of accidental damage.

It is essential that the counter top is perfectly level before the unit is mounted into position.

When the unit has been lowered into place slide out the lifting tubes and remove lifting eyes.

Lift off air flow grilles to gain access to the lifting eye fixing bolts, remove lifting eyes with then Allen key provided and replace airflow grilles.

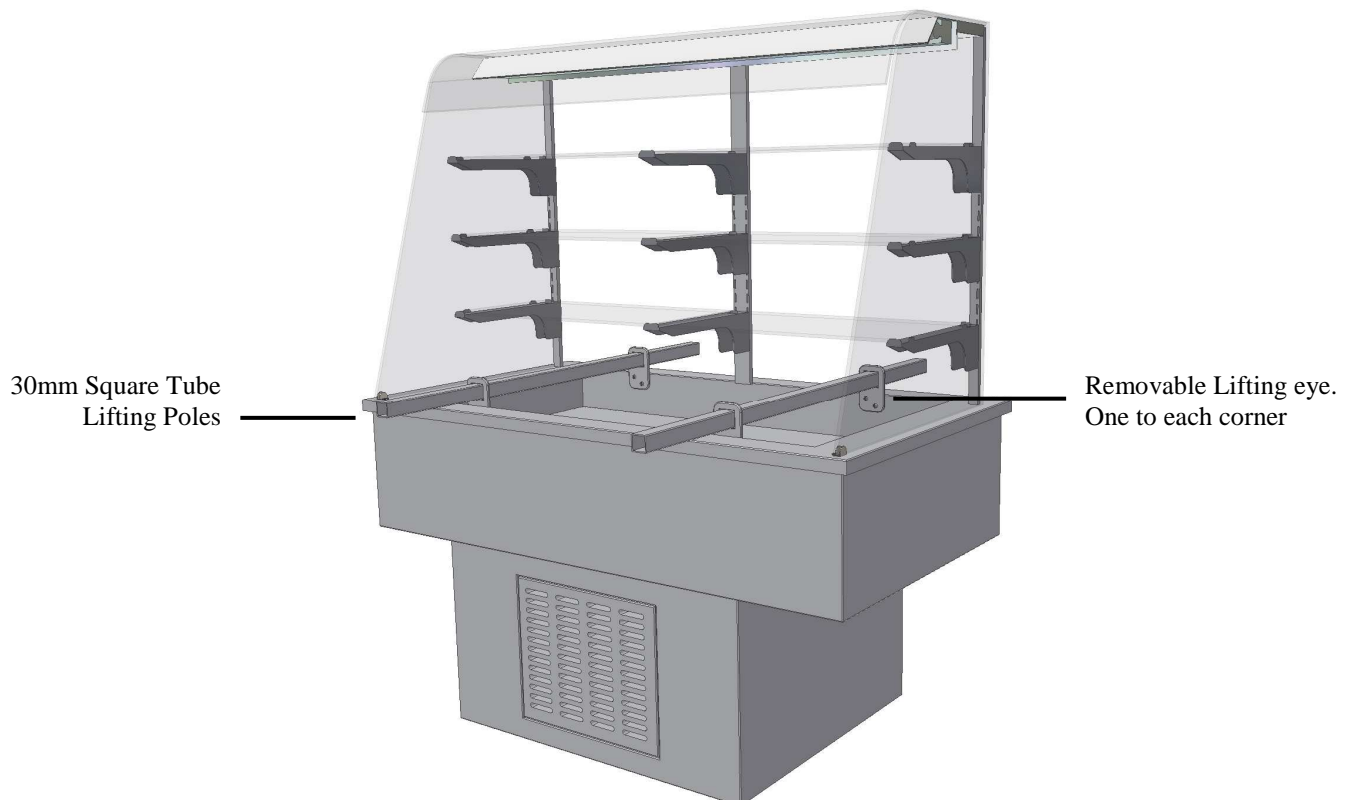
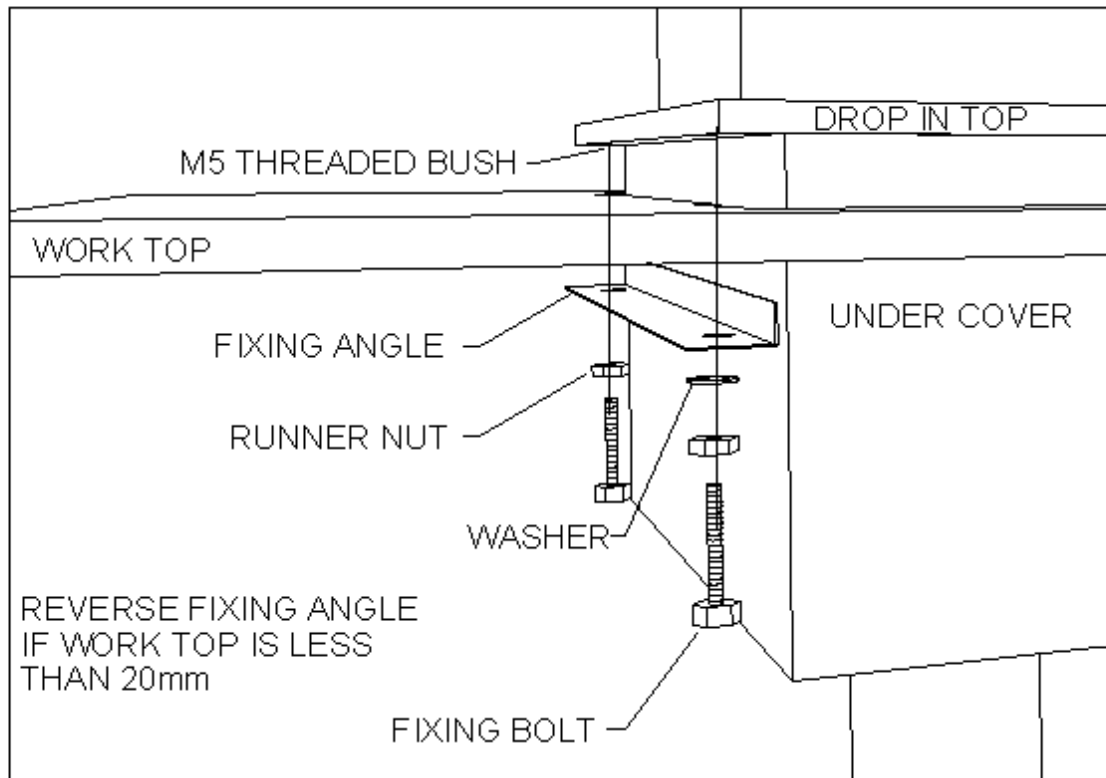
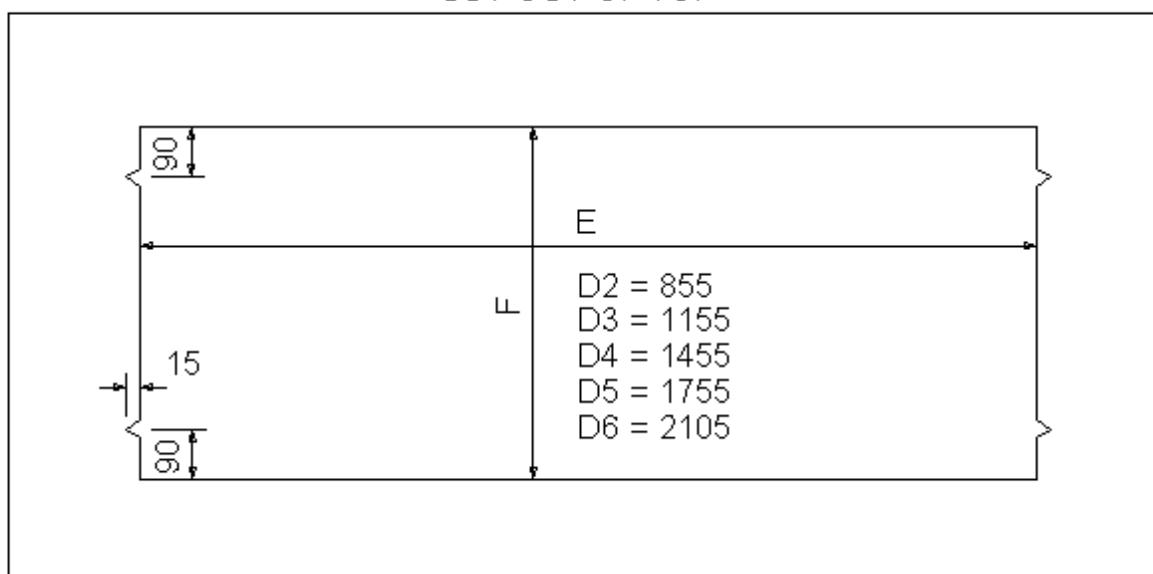


Illustration showing D3MD Drop-in Unit with Lifting Poles Inserted

## Dropin fixing diagram with cut out dimensions



CUT OUT OF TOP



**DROP IN UNITS  
TECHNICAL DATA**

Model No.	Dimensions (mm)				Weight (kg)		Capacity	Electrical Supply	Watts	Cutout E	Cutout F
	A	B	C	D	Glass Removed	Glass Fitted					

**Refrigerated Mistral Display Units**

D2MD	890	660	730	645	82	122		13amp 230 Volt	1830	855	640
D3MD	1190	660	730	645	66	162		13amp 230 Volt	1830	1155	640
D4MD	1490	660	730	645	82	202		13amp 230 Volt	1840	1455	640
D5MD	1790	660	730	645	98	233		13amp 230 Volt	1860	1755	640

**Refrigerated Blown Air Units**

D2RFG	890	660	420	645		66		13amp 230 Volt	775	855	640
D3RFG	1190	660	420	645		66		13amp 230 Volt	775	1155	640
D4RFG	1490	660	420	645		82		13amp 230 Volt	775	1455	640
D5RFG	1790	660	420	645		98		13amp 230 Volt	1275	1755	640

**Refrigerated Deli Units**

D3RD	1190	660	525	645	66	122		13amp 230 Volt	775	1155	640
D4RD	1490	660	525	645	82	152		13amp 230 Volt	1285	1455	640

**Hot Top Units with Gantry**

D2HTG	890	660	420	100		28	2 pan	13amp 230 Volt	700	855	640
D3HTG	1190	660	420	100		37	3 pan	13amp 230 Volt	1200	1155	640
D4HTG	1490	660	420	100		46	4 pan	13amp 230 Volt	1400	1455	640
D5HTG	1790	660	420	100		55	5 pan	13amp 230 Volt	1800	1755	640
D6HTG	2140	660	420	100		65	6 pan	13amp 230 Volt	2100	2105	640

**Bain-Marie with Gantry**

D2BMG	890	660	420	300		35	2 pan	13amp 230 Volt	1800	855	640
D3BMG	1190	660	420	300		46	3 pan	13amp 230 Volt	2600	1155	640
D4BMG	1490	660	420	300		57	4 pan	13amp 230 Volt	2600	1455	640
D5BMG	1790	660	420	300		69	5 pan	13amp 230 Volt	2900	1755	640
D6DMG	2140	660	420	300		81	6 pan	13amp 230 Volt	2900	2105	640

**Heated Deli**

D3HD	1190	660	525	100	37	52		13amp 230 Volt	1200	1155	640
D4HD	1490	660	525	100	46	65		13amp 230 Volt	1700	1455	640

**Heated Plate Dispenser**

DHP1	400	400	645		16	65 Plates	13amp 230 Volt	600	380	380
DHP2	400	740	645		28	2x 65 Plates	13amp 230 Volt	1200	380	720

**Ambient Plate Dispenser**

DUP1	400	400	645		15	65 Plates	n/a		380	380
DUP2	400	740	645		27	2x 65 Plates	n/a		380	720



The Catering Equipment  
Company

## Other Models

Model No.	Dimensions (mm)				Weight (Kg)	Capacity	Electrical Supply	Watts	Cutout E	Cutout F
	A	B	C	D						

### Soup Dispenser (Free Standing)

D2SD	550	450	95	180	8		2 Pots	13amp 230 Volt	700	520	420
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### Cutlery / Condiment Dispenser (Free Standing or Drop In)

D2CC	800	550	500		15			n/a	n/a	784	534
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### 4 Ring Cooking Hob

D4CH	650	550		50	12			32amp 230 Volt	7000	620	520
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### 2 Ring Cooking Hob

D2CH	650	300		50	7			13amp 230 Volt	3000	620	270
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### 2 Tier Display Shelf (Free Standing)

D2DS	610	500	650	n/a	10			n/a	n/a	n/a	n/a
------	-----	-----	-----	-----	----	--	--	-----	-----	-----	-----

### Optional Extra's

- Gastronorm Containers.
- Drop-In Pouring Well.
- Drop-In Drip Tray.
- Polyethylene Cutting Board for Deli Modules.
- Teapot Warmer.

**Notes...**





**The Catering Equipment  
Company**

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