

Technical data sheet for

H10D HOLDING CABINET - HALF SIZE

10 Tray Electric Holding Cabinet DIGITAL CONTROL



STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E33D Convection Ovens
- 10 Half size sheet pan capacity
- 10 12" x 20" steam pan capacity
- 27/8" / 74mm tray spacing
- Compact 24" / 610mm width
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- 1200W cabinet heating
- Full double skin construction
- Digital display Temperature and Timer controls
- Large easy view 3/4" / 20mm high displays
- Electronic temperature control
- 3 hold timers
- Continuous door seal
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan
- 4 dia. 3" / 76mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging



H10D

Unit shall be a Blue Seal electrically heated Turbofan Holding Cabinet. E.T.L listed and NSF.4 listed. The holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged. Unit shall have capacity for 10 half size sheet pans or 10 12" x 20" steam pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a Digital display electronic Temperature and Timer controller. 3 hold timers shall be standard. Holding cabinet shall be mounted on castors, with two rigid castors at rear and two castors, swivel and wheel lock at front. Holding Cabinet shall operate independently or in conjunction with Blue Seal Turbofan E33D Convection Oven. Holding Cabinet shall be fitted with a NEMA 5-15P cordset. Unit shall be supplied in 100% recyclable shipping packaging.

H10D 10 Tray Electric Half Size Holding Cabinet DIGITAL CONTROL

CONSTRUCTION

304 stainless steel interior cabinet
Stainless steel front, sides and top exterior
Stainless steel interior side racks
Stainless steel frame, side hinged door
0.2"/5mm thick door glass
Stainless steel control panel
Aluminised coated steel rear panels
Stainless steel base

CONTROLS

Electronic controls with Digital Time and Temperature displays
Large ¾"/ 20mm high LED displays
ON/OFF key
Cabinet lamp key
Temperature set and actual key
3 timer keys
Timer range up to 4 hours
Timers countdown or count-up modes
Temperature range 68-194°F / 20-90°C

CLEANING

Stainless steel top and side exterior panels
Removable plug-in oven door seal (no tools required)

SPECIFICATIONS

Electrical Requirements
110-120V, 50/60Hz, 1-phase, 1.3kW, 10.4A
NEMA 5-15P cordset fitted

External Dimensions

Width 24" / 610mm
Height 40" / 1015mm including dia. 3" / 76mm castors
Depth 26¾" / 680mm

Nett Weight

171 lbs / 77.5kg

Packing Data

210lbs / 95.3kg
22.6 ft³ / 0.64m³
Width 25¾" / 655mm
Height 46½" / 1180mm
Depth 32⅝" / 830mm

INSTALLATION CLEARANCES

Rear 1" / 25mm
LH Side 0" / 0mm
RH Side 0" / 0mm

CLEARANCE FROM SOURCES OF HEAT

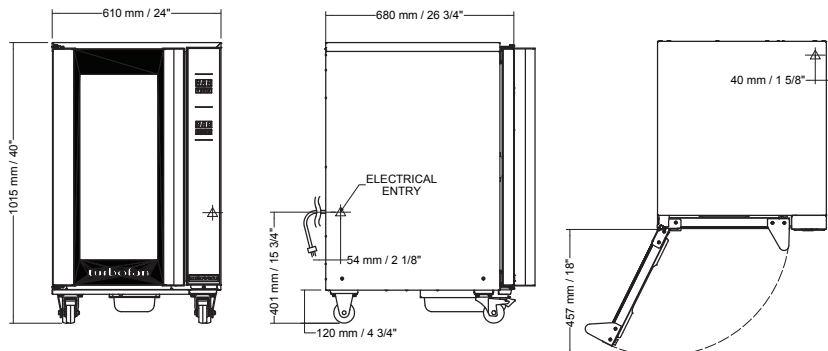
A minimum distance of 12" / 300mm from the appliance sides is required



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ISO9001
Quality Management Standard

Designed and manufactured by



ISO9001

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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