



Technical data sheet for

H10T-FS HOLDING CABINET - FULL SIZE

10 Tray Electric Holding Cabinet TOUCH SCREEN CONTROL



STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E32T Convection Ovens
- 10 Full size 18" x 26" sheet pan capacity
- 2⁷/₈"/ 74mm tray spacing
- Compact 287/8"/ 735mm width
- 208-240V plug-in 15A NEMA 6-15P cordset fitted
- 1900W (240V), 1430W (208V) cabinet heating
- Full double skin construction
- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating
- Electronic temperature control
- 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



H10T-FS

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 full size 18" x 26" sheet pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a 5.7" Touch Screen control with individual shelf timers and cabinet temperature control. 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 E32T Convection Oven. Holding Cabinet shall be fitted with a NEMA 6-15P cordset. Unit shall be supplied in 100% recyclable shipping packaging.



HSERIES



H 10T-FS

H10T-FS 10 Tray Electric Full Size Holding Cabinet TOUCH SCREEN 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

5.7" LED backlit touch screen Icon driven menu BMP image icon imports via USB port Program updates via USB port Individual shelf timers
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

208-240V, 60Hz, 1-phase, 2.05kW, 8.5A

NEMA 6-15P cordset fitted

External Dimensions

Width

Height 40" / 1015mm including dia. 3" / 76mm castors

Depth 317/s" / 810mm

Nett Weight 194 lbs / 88kg

Packing Data 236lbs / 107kg 34.3 ft3 / 0.97m3

RH Side

30³/₄" / 780mm 51" / 1295mm 37⁷/₈" / 960mm Width Height Depth INSTALLATION CLEARANCES 1" / 25mm Rear LH Side 0" / 0mm

0" / 0mm CLEARANCE FROM SOURCES OF HEAT

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

OBLUE SEAL

www.blue-seal.ca www.turbofanoven.com www.servecanada.com

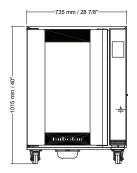
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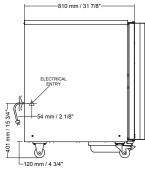
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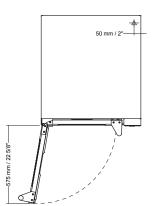
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ISO9001 Quality Management SGS Standard

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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