

Technical data sheet for

# H10T HOLDING CABINET - 1/1 GN

10 Tray Electric Holding Cabinet TOUCH SCREEN CONTROL



#### STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E33T Convection Ovens
- 10 1/1 GN pan capacity
- 74mm tray spacing
- Compact 610mm width
- 220-240V plug-in 10A cordset fitted
- 1200W 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. 76mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging



#### H10T

Unit shall be a Moffat electrically heated Turbofan Holding Cabinet. 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 1/1 GN 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 Moffat Turbofan E33T Convection Oven. Holding Cabinet shall be fitted with a 10A cordset. Unit shall be supplied in 100% recyclable shipping packaging.





turbofan

**H10T** 

#### H10T 10 Tray Electric 1/1 GN 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

5mm thick door glass

Stainless steel control panel

Aluminised coated steel base and rear panels

#### 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 20-90°C

#### CLEANING

Stainless steel top and side exterior panels

Removable plug-in oven door seal (no tools required)

#### SPECIFICATIONS

**Electrical Requirements** 

220-240V, 50Hz, 1-phase, 1.3kW, 5.4A

220-240V, 60Hz, 1-phase, 1.3kW, 5.4A

10A cordset fitted

#### External Dimensions

Width 610mm

Height 1015mm including dia. 76mm castors

Depth 680mm

#### Nett Weight

77.5kg

## Packing Data

95.3kg

0.64m<sup>3</sup>

Width 655mm Height 1180mm Depth 830mm

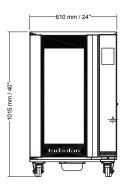
#### INSTALLATION CLEARANCES

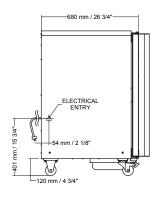
Rear 25mm LH Side 0mm RH Side 0mm

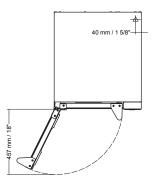
#### CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides is

required







# **MOFFAT**®

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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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