

Technical data sheet for

H8T-UC HOLDING CABINET - HALF SIZE

8 Tray Electric Under-counter Holding Cabinet TOUCH SCREEN CONTROL



STANDARD FEATURES

- Under-counter 32" / 810mm unit height
- Designed for individual use or system installed with Turbofan E33T Convection Ovens
- 8 half size sheet pan capacity
- 8 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
- 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. 2½"/ 65mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging



H8T-LIC

Unit shall be a Blue Seal electrically heated Turbofan Under-counter 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 8 half size sheet pans or 8 12" x 20" steam 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 be fitted with a NEMA 5-15P cordset. Unit shall be supplied in 100% recyclable shipping packaging.



HSERIES

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H8T-UC

H8T-UC 8 Tray Electric Half Size Under-counter 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

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

External Dimensions Width 24" / 610mm

 $31^7 \text{\&"} \, / \, 810 \text{mm}$ including dia. $2 \frac{1}{2} \text{"} \, / \, 65 \text{mm}$ castors Height

Depth 263/4" / 680mm

Nett Weight 143 lbs / 65kg Packing Data 183lbs / 82.8kg 18.7 ft3 / 0.53m3

25³/₄" / 655mm 38³/₈" / 975mm 32⁵/₈" / 830mm Width Height Depth INSTALLATION CLEARANCES

1" / 25mm Rear 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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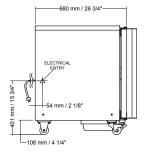
Winston-Salem

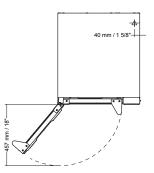
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ISO9001 Quality Management

Designed and manufactured by MOFFAT

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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