

Technical data sheet for

H10D HOLDING CABINET - 1/1 GN

10 Tray Electric Holding Cabinet DIGITAL CONTROL



STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E33D Convection Ovens
- 10 1/1 GN pan capacity
- 74mm tray spacing
- Compact 610mm width
- 220-240V plug-in 13A cordset fitted
- 1200W cabinet heating
- Full double skin construction
- Digital display Temperature and Timer controls
- Large easy view 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. 76mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging



H10D

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 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 Moffat Turbofan E33D Convection Oven. Holding Cabinet shall be fitted with a 13A cordset. Unit shall be supplied in 100% recyclable shipping packaging.



Distributor:

KiD Catering Equipment, Oaktree Court Business Centre, Mill Lane, Ness, Cheshire, CH64 8TP
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H10D 10 Tray Electric 1/1 GN 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
5mm thick door glass
Stainless steel control panel
Aluminised coated steel base and rear panels

CONTROLS

Electronic controls with Digital Time and Temperature displays
Large 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 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
13A cordset fitted

External Dimensions

Width 610mm
Height 1015mm including dia. 76mm castors
Depth 680mm

Nett Weight

77.5kg

Packing Data

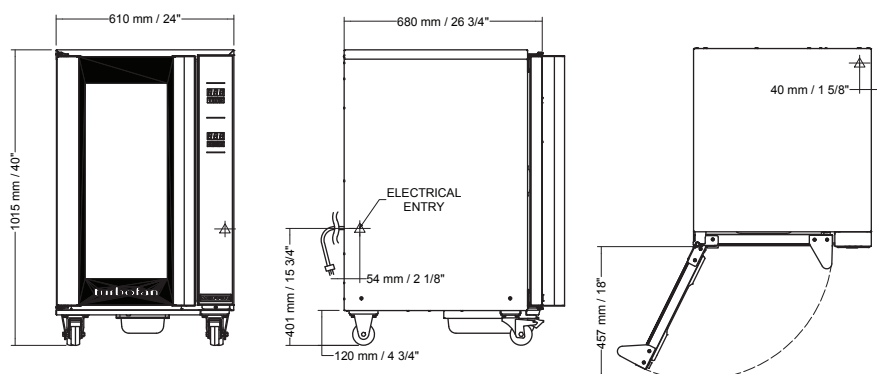
95.3kg
0.64m³
Width 655mm
Height 1180mm
Depth 830mm

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



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ISO9001
Quality
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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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