

Technical data sheet for

HP10T-LMD HUMIDIFIED HOLDING CABINET

10 Tray Electric Humidified Holding Cabinet TOUCH CONTROL



STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E33T Convection Ovens
- 10 Half size sheet pan capacity
- 10 1/1GN / 12" x 20" steam pan capacity
- 27/8" / 74mm tray spacing
- Compact 24" / 610mm width
- 208-240V plug-in 15A NEMA 6-15P cordset fitted
- 1200W cabinet heating
- Full double skin construction
- Touch Screen Control
- Individual shelf timers
- Electronic temperature control
- Heated humidification water tank
- Electronic humidity tank temperature control
- Autofill water tank system
- Continuous door seal
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- 4 dia. 3"/76mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES

- Optional 3M Cuno water filter kit complete with cartridge and connection fittings



HP10T

Unit shall be a Moffat electrically heated Turbofan Humidified Holding Cabinet. 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 1/1GN or 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 and humidity level 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 NEMA 6-15P cordset. Unit shall be supplied in 100% recyclable shipping packaging.

HP10TLMD 1/1 GN Electric Humidified Holding Cabinet Touch 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 base and rear panels

CONTROLS

5.7" LED backlit touch screen
Individual shelf timers
Temperature range 68-194°F / 20- 90°C
Humidity temp control

CLEANING

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

SPECIFICATIONS

Electrical Requirements

220V-240V, 50Hz, 1+P+N+E, 1.9kW, 7.9A
208V-240V, 60Hz, 1+P+N+E, 1.9kW, 7.9A
NEMA 6-15 P cordset fitted (USA)



Water Requirements (each unit)

Cold water connection 3/4" GHT male
80psi / 550kpa maximum inlet pressure /
22psi / 150kpa minimum inlet pressure

External Dimensions

Width 24" / 610mm
Height 40" / 1015mm including dia. 3" / 76mm castors
Depth 26 3/4" / 680mm

Nett Weight

171 lbs / 77.5kg

Packing Data

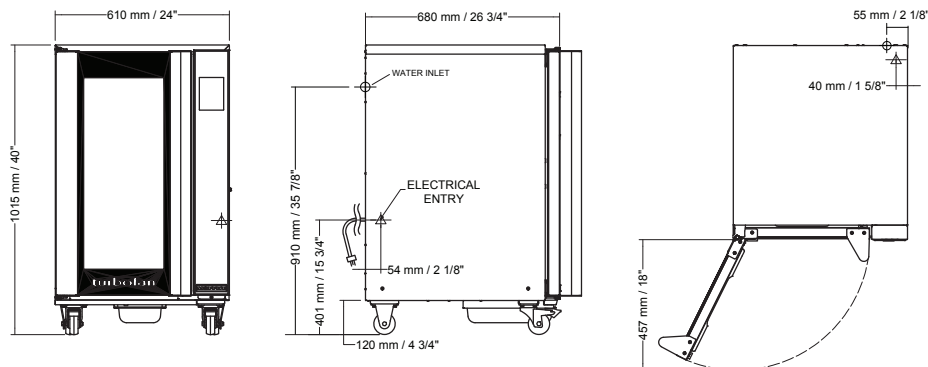
210lbs / 95.3kg
22.6 ft³ / 0.64m³
Width 25 3/4" / 655mm
Height 46 1/2" / 1180mm
Depth 32 5/8" / 830mm

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



Australia
www.moffat.com.au
New Zealand
www.moffat.co.nz
www.turbofanoven.com

Australia
Moffat Pty Limited

740 Springvale Road
Mulgrave, Victoria 3170
Telephone 03-9518 3888
Facsimile 03-9518 3833
nswsales@moffat.com.au

New Zealand
Moffat Limited

Christchurch
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz



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.

© Copyright Moffat Ltd
1513 4.17