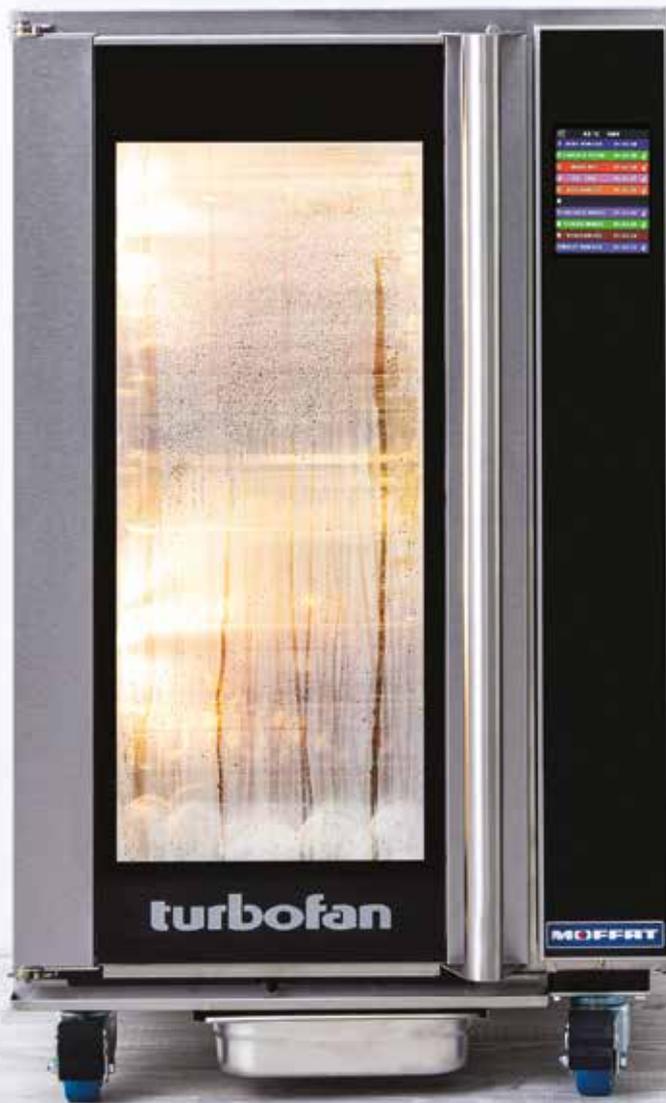


turbofan ready

serve food fast



**EXTENDED HUMIDIFIED
HOT HOLDING**

MOFFAT®



It's time to make the most of your menu



turbofan ready

serve food fast

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HOLD WITHOUT COMPROMISE.

Serve with absolute confidence.

ready



Stay ready and willing – Turbofan is undoubtedly able.

Serve now. I'm ready.

Turbofan's innovative humidified hot holding technology extends the life of key menu items. Held food quality is not compromised ensuring the meal on the plate is served as intended from the kitchen.

This valuable equipment saves time for when you need it most. There's no need to toil through the additional steps required for reheating prior to serving. It saves stress. There's no reason to be caught short during peak times. Coordination of service becomes that much easier.

Most importantly there's no drop in quality when serving. As there's no degradation of moisture and heat, something that occurs in traditional food warming equipment, everything looks and tastes as it truly should.

Your customers will simply not know their food has been held.

*In hospitality nothing will wait until you're 'good and ready'.
Your customers will arrive and expect their meal served fast.
So you better be good, and ready.*



Welcome to the convenience of extended hot hold.

ready. When you are, and when you're not.

Planning for unexpected busy periods has always been a challenge for the modern commercial kitchen. There's never been a magic switch to turn food instantly hot, at least not one that will deliver a quality result each and every time. The Turbofan EHT10-L extended hot holding cabinet ensures you can cook ahead, stage food correctly and serve up with confidence.

The extended hot holding cabinet that's right on time.

Introducing the EHT10-L.

Our research and development program identified a number of key capabilities the contemporary restaurant, café, catering, convenience and QSR business needed from their hot holding processes. Thanks to an innovative approach to humidity control in the EHT10-L cabinet you can create the ideal holding atmosphere for sustained quality within the ideal temperature zone.

The reliability rule

Above all the EHT10-L provides ongoing consistency, delivering exacting temperature and humidity conditions so a wide range of food can retain all the natural flavor, texture and juices as if it has been freshly cooked.

The future fits everywhere

Food warming equipment has often taken up a lot of valuable floor space. The EHT10-L has a compact 24" (610mm) wide footprint yet it's extremely generous in capacity, holding up to 10 half size trays. Welcome to tomorrow.

Set it your way

Good kitchen technology should empower its operators with intuitive, adaptable operation ideally suited across a wide range of uses. With the EHT10-L you can store specific holding programs for all menu items and set a list of favorites. It can also monitor specific levels within the cabinet, letting you know when specific food is near time limits and allowing for the quick and easy rotation of key items.

I'm small.
COMPACT 24" (610MM) WIDTH

10 tray capacity.
HALF SIZE SHEET PAN
(12" X 20" STEAM PAN)

Fits all types of food.
GENEROUS 2 7/8" (74MM)
TRAY SPACING

Drip tray.
KEEP IT CLEAN & KEEPING
YOUR KITCHEN SAFE



Touch screen control.
TIME, TEMPERATURE AND
HUMIDITY CONTROL
INDIVIDUAL SHELF TIMERS
PROGRAM RECIPE SETTING
WITH LIST OF FAVORITES

Water tank.
HEATED HUMIDIFICATION
WATER TANK TO PROVIDE
AUTOFILL WATER SUPPLY

Plug & play.
SINGLE PHASE,
CORDSET FITTED

Hold your food ready and your head high.

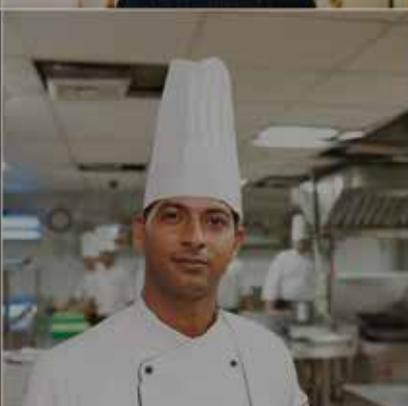
Peak demand **ready.**

With the improvements in technology the attitude to held food has changed considerably. Nowadays the experienced chef and any operator understand just how important the complete dining experience is to the customer. They know everything must be to the highest standard, from service to wait time to the final result being served.

That's why, across a wide range of establishments, these proud operators are turning to the Turbofan innovation.

They plan ahead, serve and consistently deliver fresh held food, fast.





Restaurants and cafés

Adapt your kitchen to current take out and delivery trends.

Catering

Reduce or eliminate the stress while preparing for high volume events.

Bars

Maintain the quality and flavor within your menu items across a longer period of time.

Convenience, fast casual and QSR

Ensure consistent food quality, reduce wastage, decrease ticket times and labor costs while de-stressing the kitchen and back of house.



- 60°C
- 1 ROAST VEGE
 - 2 PORK BELL
 - 3 CHICKEN CUR
 - 4 BEEF BOUR
 - 5
 - 6 PASTA RAGG
 - 7 BEEF BRISK
 - 8 BAKED POTA
 - 9
 - 10 RIBS

Footnote: Food held in high-heat polycarbonate trays.

Safety in numbers.

Staying out of the 40°F - 140°F danger zone.

While the technology within the Turbofan EHT10-L is certainly user-friendly, it's not 'foolproof'. Clear awareness and understanding of food safety standards from all operators are still absolutely necessary. A temperature of below 40°F or above 140°F is required when storing or cooking to prevent the growth of pathogenic bacteria.

The EHT10-L allows for a range of holding conditions above 140°F and ensures all operators know exactly how long the food has been in the cabinet.

For more information on food safety standards, visit



c H90	
TAB	00:48:09 ✓
Y	00:48:18 ✓
RRY	00:48:28 ✓
G	00:48:38 ✓
OUT	00:48:56 ✓
ET	00:49:16 ✓
TOE	00:49:38 ✓
	00:49:38 ✓

Your Extended Humidified Hot Holding Quick Guide.

Extended holding takes place in a strictly controlled environment with exact temperature and humidity levels. Hot holding times will vary from 30 minutes for fast cooking products for up to two hours for others. Here are the main elements to remember when introducing extended hot holding.



1. Different food products has different holding times. By grouping products with the same holding parameters will maximize the capacity of the cabinet.

2. Use high-heat polycarbonate trays to keep the temperature and moisture consistent within the food.

3. Ensure best practice by transferring freshly cooked food into the holding cabinet quickly to reduce temperature fluctuations.

4. Adhere to the general principle on a safe food holding time of within two hours.

5. Remember most products should be cooked for more than 30 minutes and/or have a core temperature above 149°F to make certain they can be preserved at the correct temperature.

6. Consider that different components of the same dish may have to be held separately and assembled later when served.

Disclaimer: Hot food held longer than two hours is not deemed safe for consumption and the above guides are suggested guides only. The time and temperature standards will vary due to product size, coatings and other possible variables. Field testing has been carried out in high-heat polycarbonate trays.

be
breakfast
ready.



Holding guide

Breakfast

FOOD	TEMPERATURE (°F / °C)	MOISTURE TEMPERATURE (°F / °C)	MAXIMUM HOLDING TIME (mins)
Bacon - <i>crispy</i>	158 / 70	194 / 90	30
Burrito wraps	158 / 70	194 / 90	120
Croissant	165 / 74	140 / 60	90
Eggs - <i>fried</i>	158 / 70	194 / 90	60
- <i>scrambled</i>	158 / 70	194 / 90	90
- <i>poached</i>	140 / 60	176 / 80	60
French toast	165 / 74	140 / 60	30
Hollandaise	158 / 70	194 / 90	120
Muffins	165 / 74	140 / 60	120
Mushrooms - <i>fresh, quartered</i>	158 / 70	194 / 90	90

FOOD	TEMPERATURE (°F / °C)	MOISTURE TEMPERATURE (°F / °C)	MAXIMUM HOLDING TIME (mins)
Pancakes	165 / 74	140 / 60	60
Potatoes - hash brown	158 / 70	140 / 60	60
- <i>potato gems</i>	158 / 70	140 / 60	30
- <i>roasted potatoes</i>	158 / 70	140 / 60	60
Sausages	158 / 70	194 / 90	120
Spinach - fresh	158 / 70	194 / 90	90
Tomatoes - fresh, halved	158 / 70	194 / 90	120
Waffles	165 / 74	140 / 60	60

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Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.



ITEM	PRICE	STATUS
1 HAMBURGER	8.99	✓
2 MEAT PIE	8.99	✓
3 CHICKEN	8.99	✓
4 CHICKEN WINGS	8.99	✓
5 CHICKEN NUGGS	8.99	✓
6 CHICKEN QUA	8.99	✓
7 STEAK VEGE	8.99	✓
8 BEEF BURGERS	8.99	✓

ready for
lunch.

Hold guide

Lunch

FOOD	TEMPERATURE (°F / °C)	MOISTURE TEMPERATURE (°F / °C)	MAXIMUM HOLDING TIME (mins)
Bacon	158 / 70	194 / 90	120
Bean Stew - cassoulet	158 / 70	194 / 90	120
Beef - beef stew	158 / 70	194 / 90	120
- roast beef (3 lbs)	158 / 70	158 / 70	120
- beef brisket, roasted	158 / 70	158 / 70	120
Hamburger patty - pan fried	158 / 70	158 / 70	120
Carrots - roasted	158 / 70	140 / 60	60
Chicken wings - breaded	165 / 74	140 / 60	60
- sauced	158 / 70	140 / 60	90
Chicken drumstick - roasted	158 / 70	158 / 70	120

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Hold guide

Lunch

FOOD	TEMPERATURE (°F / °C)	MOISTURE TEMPERATURE (°F / °C)	MAXIMUM HOLDING TIME (mins)
Chicken nuggets - battered, deep fried	165 / 74	140 / 60	30
- breaded	165 / 74	140 / 60	120
Chicken fried steak	165 / 74	140 / 60	120
Chicken breast - skinless	165 / 74	158 / 70	90
Chicken curry	158 / 70	194 / 90	120
Eggs - fried	158 / 70	194 / 90	60
- scrambled	158 / 70	194 / 90	90
- poached	140 / 60	176 / 80	60
Hot dogs	158 / 70	194 / 90	120
Lamb - lamb shoulder, roasted	158 / 70	158 / 70	120

FOOD	TEMPERATURE (°F / °C)	MOISTURE TEMPERATURE (°F / °C)	MAXIMUM HOLDING TIME (mins)
Pot pie - <i>frozen, baked</i>	165 / 74	140 / 60	120
Pasta - <i>lasagna</i>	158 / 70	194 / 90	120
- <i>ravioli in tomato sauce</i>	158 / 70	194 / 90	90
Potatoes - <i>mashed potatoes</i>	158 / 70	194 / 90	90
Salmon - <i>fillet</i>	140 / 60	140 / 60	60
Sausage rolls	165 / 74	140 / 60	120
Steamed pork buns	158 / 70	194 / 90	60
Steamed dumplings (<i>xiao lung bao</i>)	158 / 70	194 / 90	60
Vegetables - <i>steamed</i>	158 / 70	194 / 90	120
- <i>roasted</i>	158 / 70	140 / 60	60

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Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.



ready it's
dinner time

- 100°C
- 1 PORK BELLY
- 2 PORK BELLY
- 3 CHICKEN CURRY
- 4 BEEF ROUGI
- 5 PASTA SAUCE
- 6 BEEF BISKET
- 7 BAKED POTATO
- 8 RIBS

Hold guide

Dinner

FOOD	TEMPERATURE (°F / °C)	MOISTURE TEMPERATURE (°F / °C)	MAXIMUM HOLDING TIME (mins)
Bean Stew - <i>cassoulet</i>	158 / 70	194 / 90	120
Beef - <i>beef stew</i>	158 / 70	194 / 90	120
- <i>beef bourguignon</i>	158 / 70	194 / 90	120
- <i>roast beef (3 lbs)</i>	158 / 70	158 / 70	120
- <i>beef brisket, roasted</i>	158 / 70	158 / 70	120
- <i>ribs</i>	158 / 70	194 / 90	90
- <i>steak, grilled</i>	140 / 60	140 / 60	120
Carrots - <i>roasted</i>	158 / 70	140 / 60	60
Chicken wings - <i>breaded</i>	165 / 74	140 / 60	60
- <i>sauced</i>	158 / 70	140 / 60	90

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Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Hold guide

Dinner

FOOD	TEMPERATURE (°F / °C)	MOISTURE TEMPERATURE (°F / °C)	MAXIMUM HOLDING TIME (mins)
Chicken drumstick - <i>roasted</i>	158 / 70	158 / 70	120
Chicken (whole) - <i>roasted</i>	158 / 70	158 / 70	120
Chicken nuggets - <i>battered, deep fried</i>	165 / 74	140 / 60	30
<i>- breaded</i>	165 / 74	140 / 60	120
Chicken fried steak	165 / 74	140 / 60	120
Chicken breast - <i>skinless</i>	158 / 70	158 / 70	90
Chicken curry	158 / 70	194 / 90	120
Lamb - <i>lamb shanks, braised</i>	158 / 70	194 / 90	120
<i>- lamb shoulder, roasted</i>	158 / 70	158 / 70	120
Pasta - <i>lasagna</i>	158 / 70	194 / 90	120

FOOD	TEMPERATURE (°F / °C)	MOISTURE TEMPERATURE (°F / °C)	MAXIMUM HOLDING TIME (mins)
Pasta - <i>ravioli in tomato sauce</i>	158 / 70	194 / 90	90
Pork - <i>pork chops, glazed</i>	140 / 60	140 / 60	60
- <i>pork belly, crispy skin</i>	158 / 70	158 / 70	120
Potatoes - <i>mashed potatoes</i>	158 / 70	194 / 90	90
- <i>baked potatoes</i>	165 / 74	140 / 60	120
Rice - <i>steamed</i>	158 / 70	194 / 90	120
Salmon - <i>fillet</i>	140 / 60	140 / 60	60
Vegetables - <i>steamed</i>	158 / 70	194 / 90	120
- <i>roasted</i>	158 / 70	140 / 60	60

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Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Hold guide

All day items

FOOD	TEMPERATURE (°F / °C)	MOISTURE TEMPERATURE (°F / °C)	MAXIMUM HOLDING TIME (mins)
Apple crumble	165 / 74	140 / 60	120
French fries - deep fried	165 / 74	140 / 60	30
Muffins	165 / 74	140 / 60	120
Pancakes	165 / 74	140 / 60	60
Poppers - deep fried	165 / 74	140 / 60	90
Rice - steamed	158 / 70	194 / 90	120
Spring rolls - fried	165 / 74	140 / 60	60
Waffles	165 / 74	140 / 60	60

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Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

*Hot holding recipes
and method.*

ready.

◀◀ 60°C H90		
1	POTATOES	00:58:49 ✓
2	POT PIE	00:58:59 ✓
3	HOT DOG	00:59:04 ✓
4	ROAST VEGETAB	00:59:23 ✓
5	CHICKEN NUGGE	00:59:33 ✓
6		
	KIN	00:59:45 ✓
	M VEGETAB	00:59:55 ✓
9	BEEF BURGER	01:00:05 ✓
10		



60°C
1 BACON 60°C
2 COUSCOUS 60°C
3 PASTA 60°C
4 SAUSAGE 60°C
5 BREAKFAST MEAT 60°C
6 MUSHROOMS 60°C

Big Breakfast

METHOD

Fried eggs

Pan-fry in deep oil (similar to confit). Transfer to a poly container and place as single layer to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 60 mins

Bacon

Cook in a Turbofan E33 convection oven at 365°F / 185°C for 15-18 mins. Transfer poly container with insert to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

Sausages (beef, pork, chicken)

Cook in a Turbofan E33 convection oven at 365°F / 185°C for 15-18 mins. Transfer to poly container to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

Fresh quartered mushrooms

Pan fry with butter, place mushrooms with juice in a poly container to be held – this will assist to retain moisture.

● 158°F / 70°C ● 194°F / 90°C ● 90 mins

Roasted tomatoes

Coat tomatoes in oil and seasoning, roast in the Turbofan E33 convection oven at 365°F / 185°C for 8 mins. Place tomatoes as single layer in poly container to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

Hash browns

Cook in a Turbofan E33 convection oven at 392°F / 200°C for 18-20 mins. Transfer to a poly container and place as single layer to be held. Will require re-flash in fryer to bring back crispiness if required.

● 158°F / 70°C ● 140°F / 60°C ● 60 mins

Hold Guide

● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.





Croissants

(and other baked pastries)

METHOD

Bake in a Turbofan convection oven at 365°F / 185°C for 20 mins. Transfer croissants onto a poly container to be held.

● 165°F / 74°C ● 140°F / 60°C ● 90 mins



Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Pancakes with Canadian bacon



METHOD

Pancakes

Cook in a frying pan and place as single layer on poly container with poly lid to cover to be held immediately.

● 165°F / 74°C ● 140°F / 60°C ● 60 mins

Crispy Canadian bacon

Cook in a Turbofan E33 convection oven at 365°F / 185°C for 15-18mins. Transfer onto poly container with poly insert as single layers to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 30 mins

Breakfast wrap



METHOD

Scrambled eggs

Using 10 whole eggs and 100ml of cream, cook in sauté pan with olive oil and butter.

Bacon

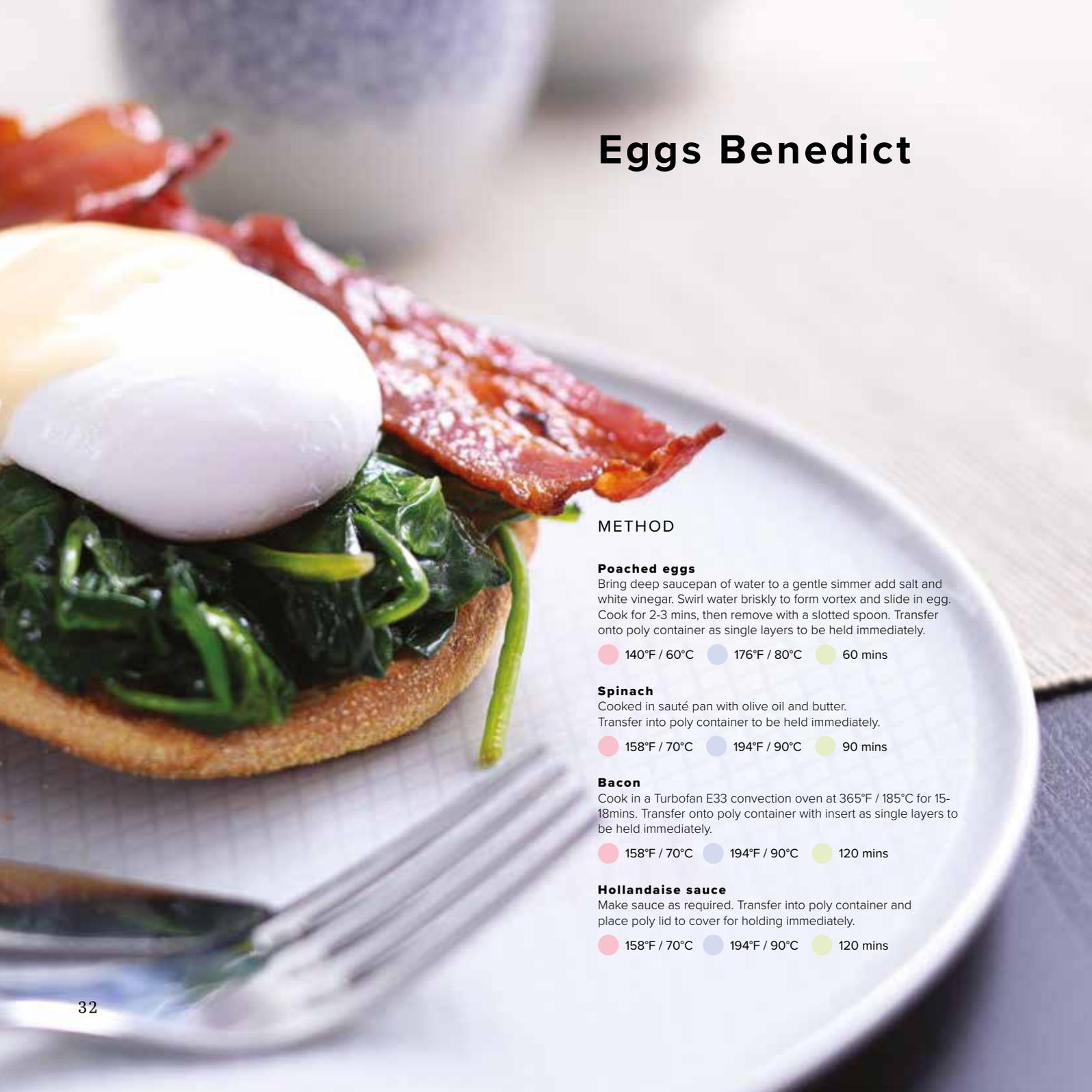
Cook in a Turbofan E33 convection oven at 365°F / 185°C for 15-18mins.

Sausage

Cook in a Turbofan E33 convection oven at 365°F / 185°C for 15-18mins.

Assemble scramble egg, bacon, sausage and cheese on wrap and add in other toppings to suit. Wrap with greaseproof paper and place on poly container to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 90 mins



Eggs Benedict

METHOD

Poached eggs

Bring deep saucepan of water to a gentle simmer add salt and white vinegar. Swirl water briskly to form vortex and slide in egg. Cook for 2-3 mins, then remove with a slotted spoon. Transfer onto poly container as single layers to be held immediately.

● 140°F / 60°C ● 176°F / 80°C ● 60 mins

Spinach

Cooked in sauté pan with olive oil and butter. Transfer into poly container to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 90 mins

Bacon

Cook in a Turbofan E33 convection oven at 365°F / 185°C for 15-18mins. Transfer onto poly container with insert as single layers to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

Hollandaise sauce

Make sauce as required. Transfer into poly container and place poly lid to cover for holding immediately.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

Biscuits and Gravy



METHOD

Gravy sauce

Sauté mushrooms and or other ingredients like sausage and onions over medium heat. Add butter and stir till melted. Stir in flour and cook until the mixture comes away from the sides of the pan and turns slightly golden brown. Add seasoning for additional flavours. Slowly add milk and cook until thickened. Transfer sauce into poly container and cover with poly lid to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

To serve, break biscuit in half and place in a bowl or plate. Spoon a generous portion of gravy over the biscuit.

Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Hamburgers



METHOD

Hamburger patty

Season ground beef as desired and cook patty to desired temperature. Transfer as single layer onto poly container with insert to be held immediately.

● 158°F / 70°C ● 158°F / 70°C ● 120 mins

To serve, assemble to order with topping and garnish for serving.

Southern fried chicken sandwich



METHOD

Fried chicken filets

Deep fry batter coated chicken in oil (356°F / 180°C until golden brown). Bake in the Turbofan E33 convection oven at 320°F / 160°C for about 10 mins or until the chicken pieces are cooked through but still moist and juicy. Transfer onto poly container with insert as single layer to be held as this will keep bottom of filets crispier.

● 165°F / 74°C ● 140°F / 60°C ● 120 mins

To serve, assemble to order with topping and garnish for serving.

Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Hot dogs



METHOD

Hot dogs

Cook in pot of water on stove for approximately 8 mins. Remove from water and place on poly container to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

Assemble to order with topping and garnish for serving.

Pot pies



METHOD

To cook the pies

Bake in the Turbofan E33 convection oven at 356°F / 180°C for approximately 25-30mins until golden, Transfer onto poly container as single layer to be held immediately.

● 165°F / 74°C ● 140°F / 60°C ● 120 mins

BBQ pork buns



METHOD

To steam the buns

Place each bun on a parchment paper square and steam buns using a bamboo steamer for 12 mins over high heat or until the dough is fluffy and cooked through. Transfer onto poly container as single layer to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 60 mins



Xiao Lung Bao

(steamed dumplings)

METHOD

Line bamboo steamer with layer of parchment paper square and steam for 12 mins over high heat or 15 mins if frozen. Transfer dumplings in bamboo basket onto poly container to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 60 mins



Chicken wings



METHOD

Prepare the wings

Bring water to boil and cook chicken wings for 5 mins. Take wings out and cool. Sauce as desired. Roast in the Turbofan E33 convection oven in convection mode at 374°F / 190°C for 15 mins. Transfer wings onto poly container to be held immediately.

● 165°F / 74°C ● 140°F / 60°C ● 90 mins

Chicken fried steak with french fries



METHOD

Prepare the chicken fried steak

Deep-fry chicken fried steak pieces in oil (356°F / 180°C until golden brown) and once cooked, transfer to paper towel to soak up residual oil / grease. Transfer onto poly container with insert as single layer to be held as this will keep bottom of fillet crispier.

● 165°F / 74°C ● 140°F / 60°C ● 120 mins

Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Deep fried poppers and nuggets



METHOD

Deep-fry poppers or nuggets in oil (356°F / 180°C until golden brown) and once cooked, transfer to paper towel to soak up residual oil / grease. Transfer onto poly container with insert as single layer to be held as this will keep bottom of popper / nugget crispier.

Breaded poppers

165°F / 74°C 140°F / 60°C 90 mins

Breaded nuggets

165°F / 74°C 140°F / 60°C 120 mins

Battered nuggets

165°F / 74°C 140°F / 60°C 30 mins

Chicken avocado wrap



METHOD

Chicken breast (skinless)

Cook in the Turbofan E33 convection oven in convection mode at 356°F / 180°C for 20-25 mins. Slice chicken into strip sizes.

Assemble chicken, avocado and other toppings on wrap to suit. Wrap with greaseproof paper and place on poly container to be held immediately.

158°F / 70°C 194°F / 90°C 120 mins

Green chicken curry and bok choy



METHOD

Chicken curry

Cook in pot or stove. Transfer curry into poly container pan to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

Bok choy

Steamed for 8 mins and transfer immediately onto poly container to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 60 mins

Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Mexican beans and rice



METHOD

Bean stew

Cook in deep sauté pan and transfer into poly container to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

Rice can be cooked traditionally, in a rice cooker or in boiling water, for 20 mins (until cooked). Alternatively the rice can be transferred into a poly cabinet to hold in EHT10-L as well.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

Roast pork belly with crispy skin



METHOD

Prepare the pork belly

In the Turbofan E33 convection oven, use convection mode and set temperature at 356°F / 180°C and cook with core probe temperature at 167°F / 75°C. Cut crispy pork belly into serving size and transfer to poly cabinet to be held immediately.

● 158°F / 70°C ● 158°F / 70°C ● 120 mins

Steak and french fries



METHOD

Prepare steak

Cook steak to desired internal temperature and transfer to poly container with insert to be held immediately.

● 140°F / 60°C ● 140°F / 60°C ● 120 mins

Ribs



METHOD

Prepare the ribs

Poach ribs in liquor. Cook in the Turbofan E33 convection oven in convection mode at 140°C / 284°F for 120 mins. Coat ribs in sauce and place back in oven at 220°C / 428°F for 15 mins. Transfer onto poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

Beef bourguignon



METHOD

Prepare bourguignon

Cook in pot on stove, bring to a gentle simmer, then transfer to cook in convection mode in the Turbofan E33 convection oven at 130°C / 266°F for 120 mins. Transfer into poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Braised lamb shanks

METHOD

Braised lamb shanks

Cook in pot on stove then transfer to cook in convection mode in the Turbofan E33 convection oven at 266°F / 130°C for 120 mins. Transfer into poly container with insert to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 120 mins

Mashed potatoes

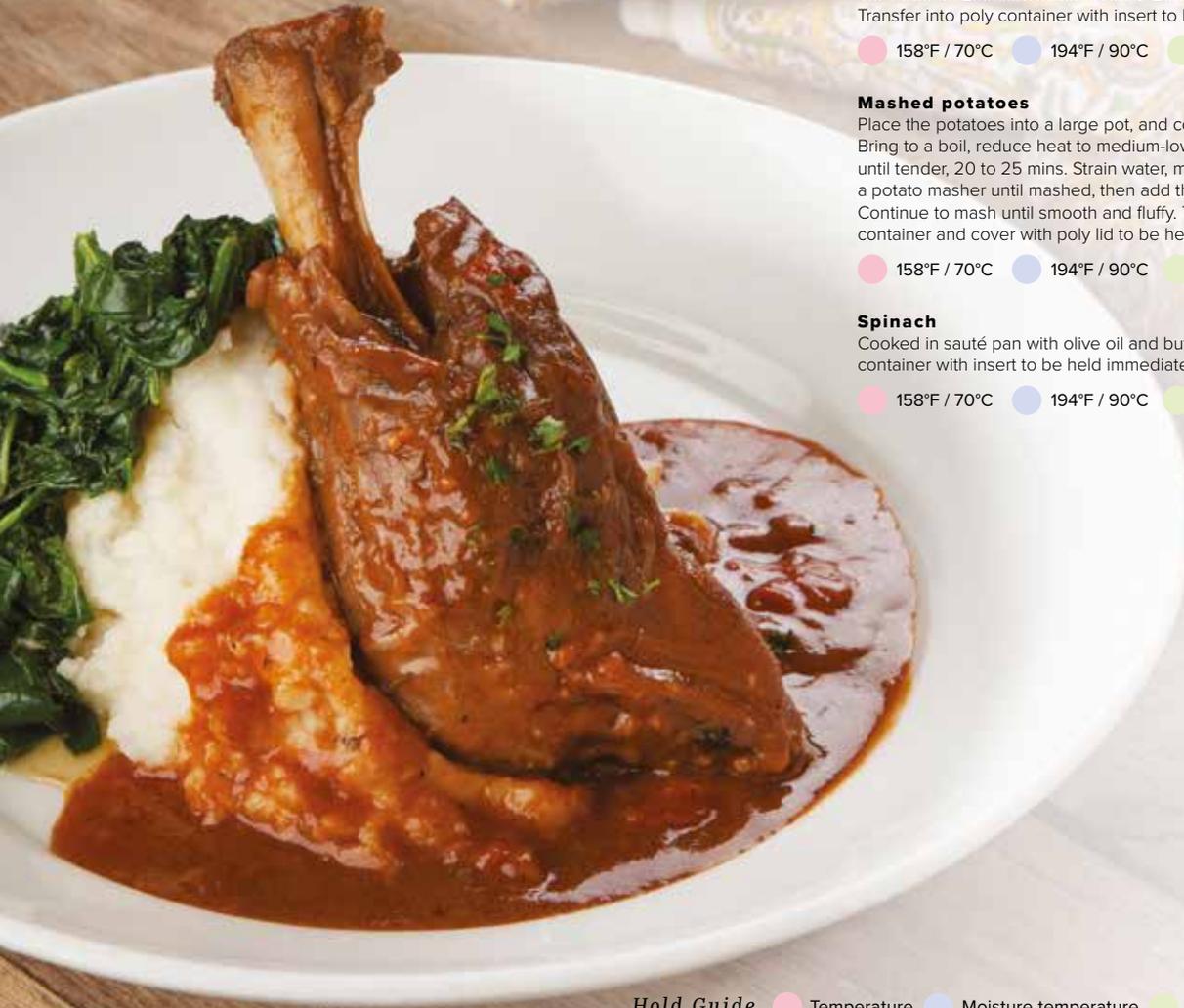
Place the potatoes into a large pot, and cover with salted water. Bring to a boil, reduce heat to medium-low, cover, and simmer until tender, 20 to 25 mins. Strain water, mash the potatoes with a potato masher until mashed, then add the butter and milk. Continue to mash until smooth and fluffy. Transfer into poly container and cover with poly lid to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 90 mins

Spinach

Cooked in sauté pan with olive oil and butter. Transfer into poly container with insert to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 90 mins



Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Pasta with meat sauce



METHOD

Sauce

Brown beef in pan on stove and remove from pan. Cook and stir onion in hot oil until soft and translucent, add garlic, stir and cook until fragrant. Pour crushed tomatoes, water and tomato paste into onion mixture. Add beef into mixture and bring to boil. Season to taste. Simmer gently until sauce is reduced and meat is tender.

Pasta

Cook pasta in pot of salted boiling water on stove for 8-10 mins. Once the pasta is cooked al dente, drain and add it to the sauce, mix to make sure the pasta is evenly coated.

Transfer pasta and sauce into poly container to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 90 mins

Pork chop with roasted potatoes



METHOD

Pork chops

Pan-fry marinated pork chops with oil in pan until evenly brown, approximately 2 mins per side. Reduce heat to medium/low and cover with pan and lid to cook for 6-10 mins until cooked to desired doneness. Glaze both sides of the pork chops and cook for another minute. Transfer pork chops to poly container with insert to be held immediately.

● 140°F / 60°C ● 140°F / 60°C ● 60 mins

Baked potato wedges

Roast potatoes using convection mode in the Turbofan E33 convection oven at 190°C / 374°F for 20-25 mins. Transfer to poly container to be held immediately.

● 158°F / 70°C ● 140°F / 60°C ● 60 mins

Salmon on asparagus



METHOD

Pan-fried salmon fillet

Sear salmon presentation side down, pressing them lightly so the entire surface of the fillet comes into contact with the pan, until crispy and golden. Flip and sear the other side until the outside is crispy and cooked to the desired doneness. Transfer to poly container to be held immediately.

● 140°F / 60°C ● 140°F / 60°C ● 60 mins

Pan-fried asparagus

Cooked in sauté pan with olive oil and butter. Transfer into poly container to be held immediately.

● 158°F / 70°C ● 194°F / 90°C ● 90 mins

To serve, assemble asparagus, place salmon fillet on top and add sauce on top.

Apple crumble



METHOD

Prepare apple crumble

Assemble apple crumble mixture in individual ramekins and cook in the Turbofan E33 convection oven in convection mode at 356°F / 180°C for 20-25mins. Place ramekin on poly container to be held immediately.

● 165°F / 74°C ● 140°F / 60°C ● 120 mins

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