

EHT10
Humidified Holding Cabinet

Installation and Operation Manual

General Safety Information

MANUFACTURED BY

Moffat Limited
Rolleston 7675
New Zealand

INTERNATIONAL CONTACTS

AUSTRALIA

Moffat Pty Limited

Web: www.moffat.com.au
E.Mail: vsales@moffat.com.au
Main Office: (tel) +61 (03) 9518 3888
(fax) +61 (03) 9518 3833
Service: (tel): 1800 622 216
Spares: (tel): 1800 337 963
Customer Service: (tel): 1800 335 315
(fax): 1800 350 281

CANADA

Serve Canada

Web: www.servecanada.com
E.Mail: info@servecanada.com
Sales: (tel): 800 551 8795 (Toll Free)
Service: (tel): 800 263 1455 (Toll Free)

NEW ZEALAND

Moffat Limited

Web: www.moffat.co.nz
E.Mail: sales@moffat.co.nz
Main Office: (tel): 0800 663328

UNITED KINGDOM

Blue Seal

Web: www.blue-seal.co.uk
E.Mail: sales@blue-seal.co.uk
Sales: (tel): +44 121 327 5575
(fax): +44 121 327 9711
Spares: (tel): +44 121 322 6640
(fax): +44 121 327 9201
Service: (tel): +44 121 322 6644
(fax): +44 121 327 6257

UNITED STATES

Moffat

Web: www.moffat.com
Sales: (tel): 1-800 551 8795 (Toll Free)
(tel): 336 661 1556
(fax): 336 661 9546
Service: (tel): 866 673 7937 (Toll Free)

REST OF WORLD

Moffat Limited

Web: www.moffat.co.nz
E.Mail: export@moffat.co.nz

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorized previously in writing by the manufacturer.

In line with policy to continually develop and improve its products, Moffat Ltd. reserves the right to change the specifications and design without prior notice.

© Copyright Moffat Ltd. June 2026.

General Safety Information

General Safety Information



Safety alert symbol.
When you see this symbol in the manual or on the appliance, pay special attention to the instructions.



Read the instructions before using this appliance.



Risk of electric shock.



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this appliance and keep for future reference.



WARNING

- Great care must be taken by the operator to use the equipment safely to guard it against risk of fire.
- The appliance must NOT be left on unattended.
- It is recommended that a regular inspection is made by a competent serviceman to ensure correct and safe operation of your appliance is maintained.
- DO NOT store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not use water jet, spray, or steam cleaner to clean this appliance.



CAUTION

This appliance is intended for commercial use only, in kitchens of restaurants, canteens, and so on. It is not intended to be used as follows:

- In residential, outdoor, marine environments, or for the continuous mass-production of food.
- By persons with limited physical, sensory, or mental abilities.
- By persons who are not adequately trained in the operation and use of the appliance.
- By children.



WARNING:

This appliance shall not be installed where the public has access.

Contents

Turbofan Humidified Holding Cabinet

Model Numbers Covered in this Manual:

EHT10 - Turbofan Humidified Holding Cabinet - 10 Tray Half Size

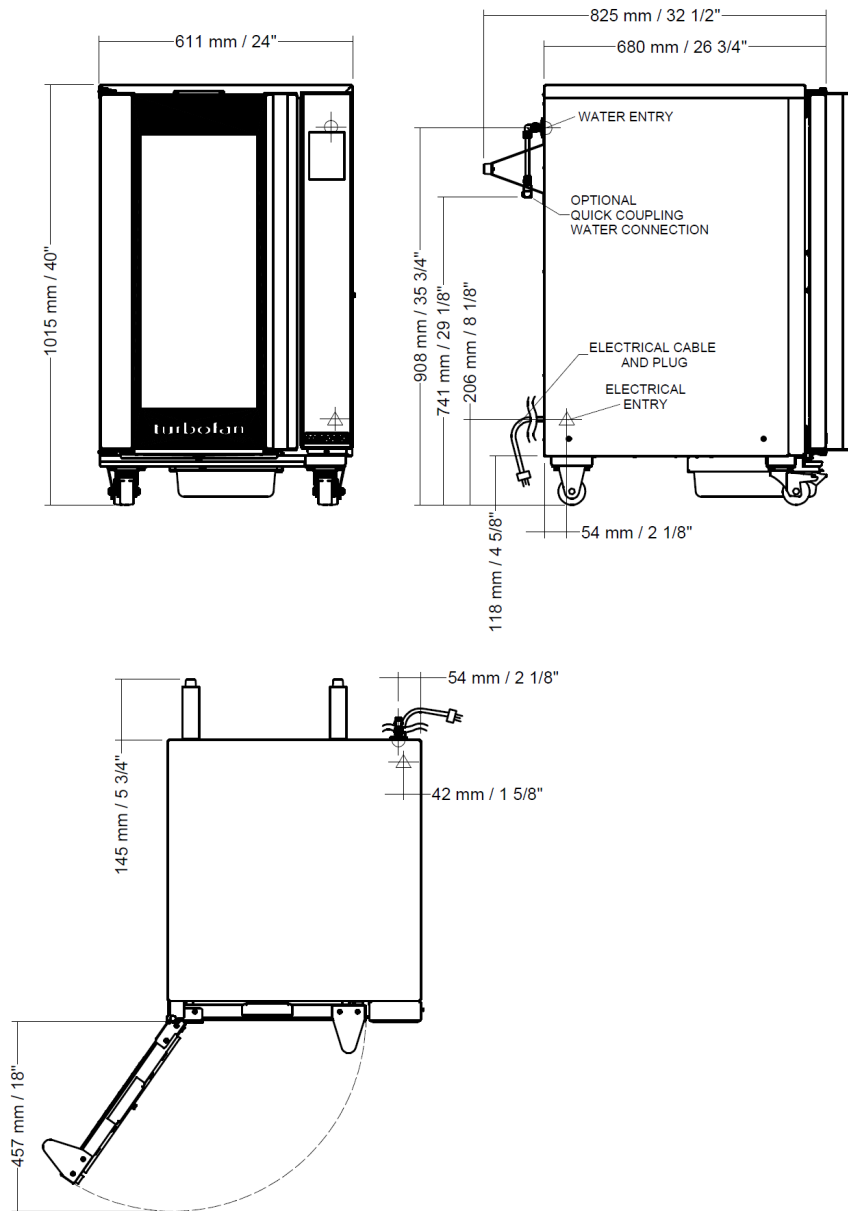
Contents

1. Specifications.....	5
1.1. <i>EHT10 Humidified Holding Cabinet</i>	<i>5</i>
2. Installation	6
2.1. <i>Installation Requirements</i>	<i>6</i>
3. Operation	9
3.1. <i>Using the cabinet.....</i>	<i>9</i>
4. Manager Mode - Cabinet Settings / Programming.....	14
4.1. <i>Overview of Manager Menu Parameters – EHT10.....</i>	<i>14</i>
4.2. <i>Selecting Manager Mode</i>	<i>17</i>
5. Cleaning and Maintenance	24
6. Fault Finding	28
6.1. <i>Troubleshooting.....</i>	<i>28</i>
6.2. <i>Controller Error Messages</i>	<i>29</i>
7. Electrical Schematics	32
7.1. <i>EHT10 Humidified Holding Cabinet</i>	<i>32</i>
8. Wiring Diagrams.....	33
8.1. <i>EHT10 - L.....</i>	<i>33</i>
8.2. <i>EHT10 - R</i>	<i>34</i>
9. Replacement Parts List	35
Appendix 1 - Updating Controller Software	36
Appendix 2 - Humidified Holding Cabinet Door Reversal	38

Specifications

1. Specifications

1.1. EHT10 Humidified Holding Cabinet



EHT10 Specifications Table:-

Electrical Ratings	USA / Canada	208V, 60HZ, Single Phase, L1+L2+GND, 2.25kW, 10.8A. 220-240V, 60HZ, Single Phase, L1+L2+GND, 2.25kW, 9.7A.
	All Other Markets	220-240V, 60HZ, Single Phase, L1+N+E, 2.25kW, 9.7A. 220-240V, 50HZ, Single Phase, L1+N+E, 2.25kW, 9.4A.
Tray Capacity		10 x 1/1 GN / 20" x 12", Steam Pan Capacity. 10 x Half Size Sheet Pan Capacity.
Tray Spacing		2 7/8" / 74mm.
Water Connection	USA / Canada	3/4" GHT .
	All Other Markets	3/4" BSP.
Water Supply Connection Requirements		Cold water supply shall be connected to EHT10 Water Filter connection hose and Dual Check Valve. Water supply shall have a minimum flow rate of 5.5 Litres/minute (1.5 GPM).

Installation

2. Installation

2.1. Installation Requirements

Important:

- Installation shall comply with local electrical, health and safety requirements.
- It is most important that this cabinet is installed correctly and that the operation is correct before use.
- If you have any questions regarding the proper installation and / or operation of this cabinet, please contact your local Turbofan distributor.

⚠ Warning

Installations must be carried out by qualified service persons only. Failure to install equipment to the relevant codes and the manufacturer's specifications in this manual will void the warranty.

⚠ Warning

Components that are paint-sealed during manufacture shall only be adjusted by an authorized service technician. They shall not be adjusted by the installer.

⚠ Warning

The cabinet installation must conform to national installation codes and local and national codes for fire safety.

Australia and New Zealand

AS/NZS 3000 Wiring Rules

United Kingdom

BS 6173 Installation of Catering Appliances.
BS 5440 1 & 2 Installation Flueing & Ventilation.
BS 7671 Requirements for Electrical Installation.

US and Canada

ANSI / NFPA70 National Electrical Code.
CSA C22.2 Canadian Electrical Code.

⚠ Notice

The cabinet installation must conform to national installation codes and local and national codes for plumbing and drainage.

Australia and New Zealand

AS/NZS 3500 Plumbing & Drainage.

Europe

EN 1717 Protections of water installations.

Unpacking and Positioning

1. Remove all packaging and transit protection including all protective plastic coating from the exterior stainless-steel panels.
2. Check that the following parts have been supplied with your Humidified Holding Cabinet:
Water Filter and Connection Fittings:
 - 1 x Water Filter Head .
 - c/w Connection Hose/Fitting to EHT10 water connection
 - c/w Dual Check Valve and 2mtr connection hose
 - 1 x Water Filter Cartridge.
 - 1 x 3/4GHT Adaptor (USA/Canada Only)Installation Rear Spacers:
Stand-Off Bracket Kit which includes:-
 - 2 x Stand Off Brackets.
 - 4 x Screws.
3. Report any deficiencies to the distributor who supplied your cabinet.
4. Ensure that all the castors are fitted securely.
5. Check that the available electrical supply is

correct to that shown on the Technical Data Plate located on the front right hand side panel.

Refer to 'Specifications' section, 'Cabinet Specifications Tables'.



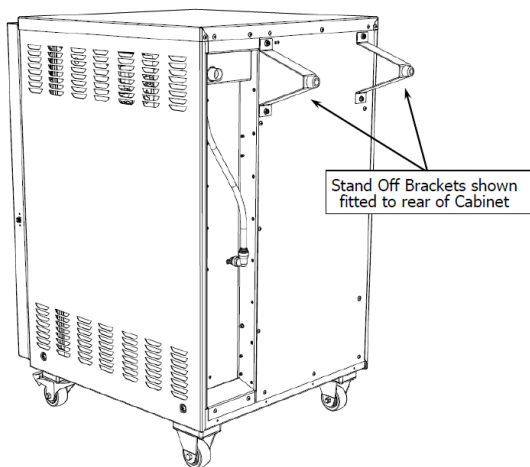
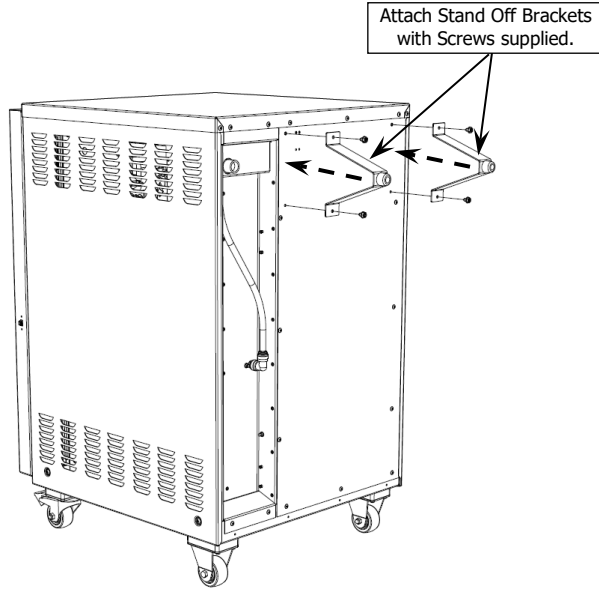
Technical Data Plate Location

Installation

Fitting Stand-Off Brackets

To be fitted to rear of the Humidified Holding Cabinets that are backed against a wall. Mount brackets to the pre drilled holes in rear of Holding Cabinet and secure with screws provided.

Once fitted, locate the cabinet back against wall until the stand-off brackets are against the rear wall.



Water Connection

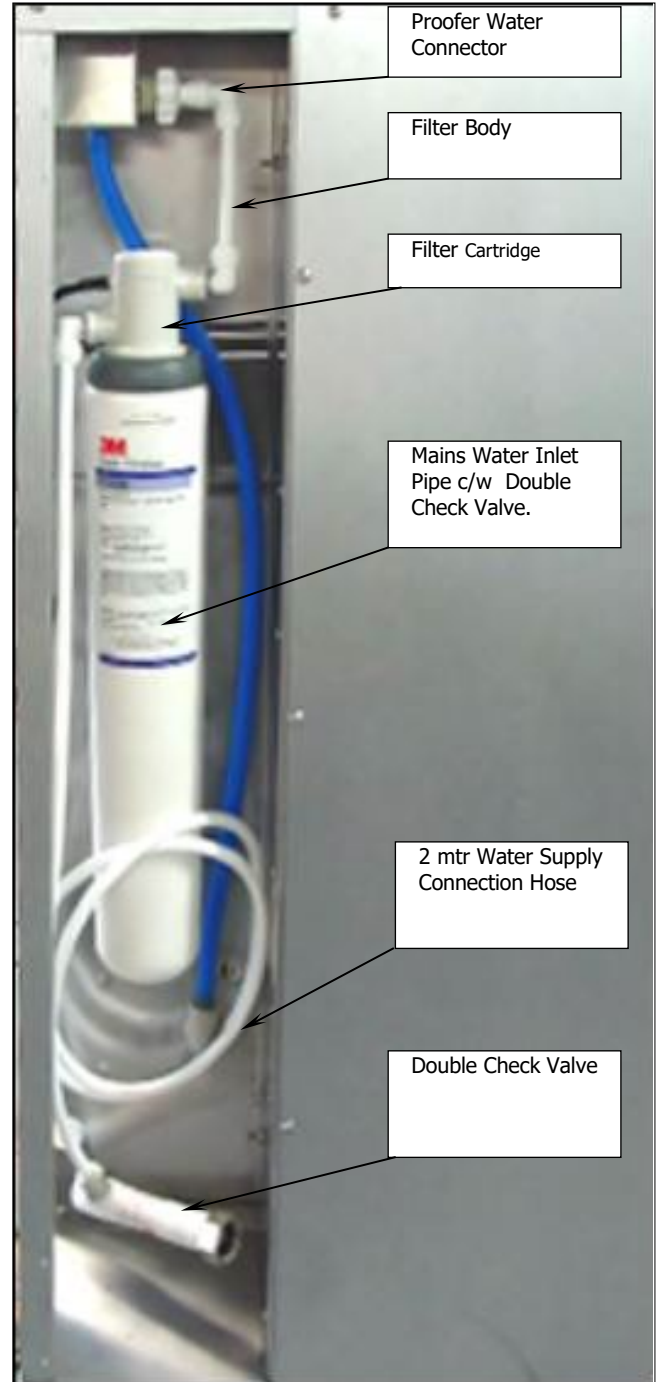
NOTE: Water connection shall be installed in accordance with local water regulations in force and the applicable standard / code, e.g.: PCA in Australia, EN 1717 in UK / IE.

The Oven / Proofer is fitted with a water filtration system. This system will require the Filter Cartridge and the Double Check Valve connecting to the Filter Body. And the filter system connecting to the mains water supply, Follow the instructions below to connect up the water filter system.

1. Connect Tube Connection fitted with Double Check Valve, to the Connector on Filter Body inlet side.
2. Fit Filter Cartridge to the Filter Body. ($\frac{1}{4}$ turn

clockwise bayonet fitting).

3. Connect Double Check Valve to main water supply connection.
4. Connect up power supply to Prover / Holding Cabinet and turn 'On' the appliance.
5. Turn on the mains water supply and carry out a leak check of the Prover / Holding Cabinet.
 - Max Inlet Pressure 80psi / 550kPa.
 - Min Inlet Pressure 22psi / 150kPa.



Installation

Electrical Connection



Warning

**This cabinet must be earthed / grounded.
If the supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.**

- Each cabinet should be connected to an adequately protected power supply with an appropriate three wire power cord.
- RCD (Residual Current Device) / GFCI (Ground-Fault Circuit-Interrupter) protection of the power supply to this appliance is recommended.
- An isolation switch must be mounted adjacent to, but not behind the cabinet and must be readily accessible to the operator, and in accordance with the wiring rules. This switch must be clearly marked and readily accessible in case of fire.
- Check that the electricity supply is correct to as shown on the
- Technical Data Plate on the front right hand corner of Humidified Holding Cabinet side panel.
- The EHT10 Humidified Holding Cabinet is supplied with factory fitted power cord and plug.

Positioning the Humidified Holding Cabinet

1. Correctly locate the Humidified Holding Cabinet into its final operating position and lock the front castors to retain the Cabinet in it's location.
2. The Humidified Holding Cabinet should be positioned so that the control panel and shelves are easily reachable for loading and unloading.

Clearances

To ensure correct ventilation for the motor and controls, the following minimum installation clearances are to be adhered to:-

Top	0" / 0mm.
Rear	1" / 25mm (without Stand Off Brackets Fitted).
Left-hand side	0" / 0mm.
Right-hand side	1" / 25mm.

Commissioning the Humidified Holding Cabinet

Before leaving the new installation:

Check the Humidified Holding Cabinet functions in accordance with the operating instructions specified in the 'Operation' section of the 'Installation and Operation' manual.

Ensure that the operator has been instructed in the areas of correct operation and shutdown procedure for the appliance.


NOTE: If it is not possible to get the appliance to operate correctly, turn off the power supply at the mains supply and contact the supplier of this appliance.

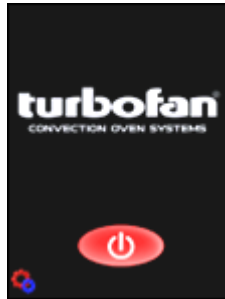
Operation

3. Operation

3.1. Using the cabinet

1. CONTROL OFF

Press the  key to turn control ON.

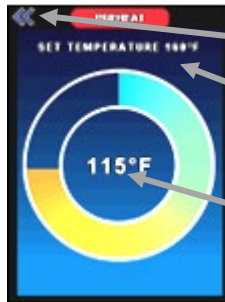



2. PRE-HEATING

Pre-Heating will occur automatically. Pre-Heating stage will complete when both the pre-heat temperature and humidity settings are reached.

NOTE: Pre-Heating only occurs on initial Start-Up.

When pre-heating is complete the Humidified Holding Cabinet is ready to use. Refer to Item 4. Select Shelf, overleaf.




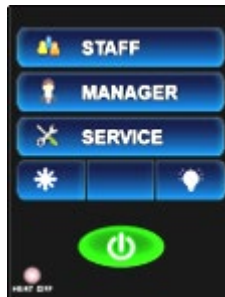
Press , display will return to the 'Start' screen shown below.

Displays actual temperature of cabinet.


Displays set temperature of cabinet.


3. CONTROL ON


Press  to start using Humidified Holding Cabinet.



 Cooldown Mode.

 Press to turn Lights 'On or Off'.

 Press to turn OFF controller.

 Illuminates when Humidified Holding Cabinet is heating.

4. SELECT SHELF

When pre-heating is complete Humidified Holding Cabinet is ready to use.

Load trays into Humidified Holding Cabinet onto the shelf selected and close the cabinet door.

Press available (Blue) shelf on screen.



Displays Set Temperature and Set Water Temperature of Cabinet.

Pressing Cabinet or Water temperature will show Actual temperatures for 3 seconds.

Operation

5. SELECT PRODUCT TO LOAD

Full Shelf Option

Select the 'Full Shelf' product required from the 'Select Product' screen.

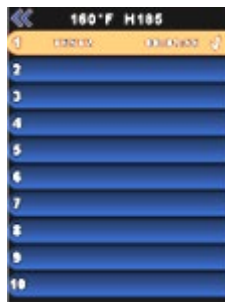
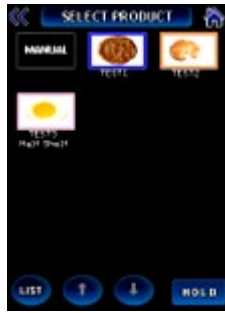
NOTE: The Product can be displayed in either 'List' or 'Grid' format by selecting option required on this screen.


The display will show the shelf selected and the product selected.


The colour of the loaded shelf will be the same as the frame around the produced image selected




NOTE: This cabinet can be used with 'Full Tray Shelf' or 'Half Tray Shelf' settings. Refer to 'Item 11 - Cabinet Options' and also 'Manager Mode Screen 3' - 'Shelf Options'.




Press , display will return to the 'Start' screen shown below.


Press  to toggle between List and Grid.

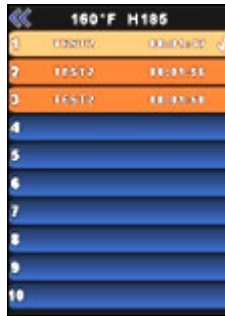
Press  to change Categories.


 lists All Categories.

Press  to scroll through list.

6. HOLDING

When more than one shelf is loaded with the same product the least remaining hold time shelf is coloured brighter and has a 'Tick'  shown on right of the shelf. This shelf should be the first shelf to be used.



Press , display will return to the 'Start' screen shown below.

7. LAST SHELF

When a product falls below a pre-set time (refer to 'Manager Mode' - 'Hold Programming' - 'LAST SHELF' time settings), while the number of remaining shelves of that product is lower than the set number, the 'LAST SHELF' pop-up screen will display with the product

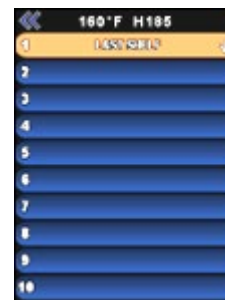
Snooze Button

Snoozes the 'LAST SHELF' alarm for 5 minutes, the display will revert to the 'LAST SHELF' screen.

The screen will alternate between product description loaded onto that shelf, showing time remaining and the 'LAST SHELF' screen.

This informs the operator that, should they require, more product of the same kind, this should be cooked and ready for loading onto the shelves.

Tick Button



Operation

Closes the 'LAST SHELF' screen and alarm.
Acknowledges that appropriate actions have been taken.
The shelf with 'LAST SHELF' product will continue to display.

8. CANCELLING HOLD TIMER


Press the shelf / timer to cancel a Hold Timer when all the product on that shelf has been used. The display will return to the empty shelf display.

The following Cancel Shelf screens will display for Full and Half Tray shelves.

Press  to confirm.

Press  to cancel.



Press , display will return to the 'Start' screen shown below.



9. HOLD TIME EXPIRED - TIME'S UP

On completion of the hold period for each shelf selected, an alarm will sound.
The display title will show, 'TIME'S UP', and the shelf with expired holding time will display red with **00:00:00**

Press the shelf showing 'Red' to cancel the alarm.



Operation

10. CABINET SETTINGS OPTIONS

Half Shelf Option

NOTE: This cabinet can be used with 'Half Tray Shelf' or 'Full Tray Shelf' settings. This allows two separate recipes to be run on the same shelf, each with a separate timer. For a description on how to set-up and use the 'Half Tray Shelf' or 'Full Tray Shelf' settings, refer to 'Manager Mode' - 'Hold Timers'.

NOTE: If '1/2 Shelf' option has been selected in 'Manager Screen 3 - 1/2 Shelf', when the product is selected, one of the screens above will display, depending on which selection has been made. ('1/2 Shelf - Load Right' or '1/2 Shelf - Load Left').

Select the '1/2 Shelf' product required.

The product will display as either on the right side of the shelf or left side, depending on which 1/2 Shelf option was selected (1/2 Shelf - Load Right or 1/2 Shelf Load Left).

The colour of the loaded shelf will be the same as the frame around the produced image selected



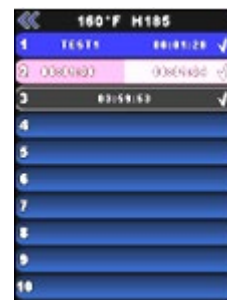
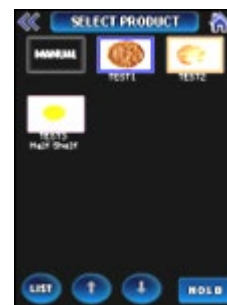
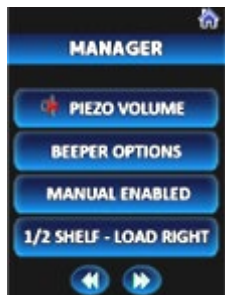
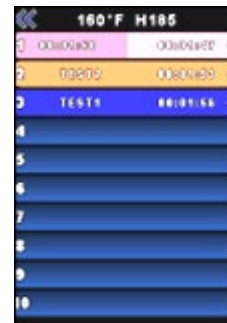
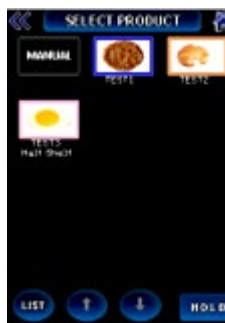
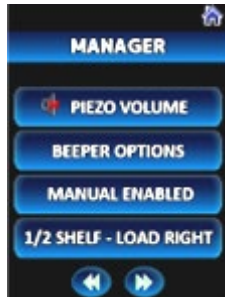
The shelves can be loaded with a combination of Full Shelf and 1/2 Shelf options as required.

Manual Shelf Option

NOTE: If 'Manual Enabled' has been selected in 'Manager Mode - 'Screen 3 - Manual Enabled', the 'MANUAL' will be displayed as the first recipe in the 'Select Product' screen when an empty shelf is selected.

Selecting the 'MANUAL' button allows the user to manually enter the hold timer without using a pre-set recipe.


The manual shelf will be displayed in black shelf colour and no recipe name will be shown on the shelf.

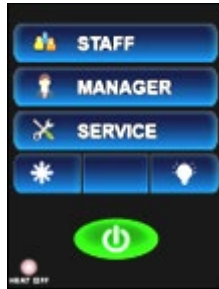


Operation

End of Shift Cabinet Cooldown

At the end of shift when the Humidified Holding Cabinet is no longer required for use, the cabinet can be cooled down for cleaning etc.

By selecting the Cool Down symbol  on the main display, the 'Cool Down' screen will display.



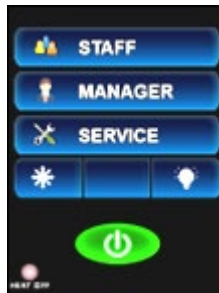
NOTE: If the cabinet is too hot to safely commence cleaning, the following 'Cool Down' screen will display.





The display will show the current cabinet temperature.

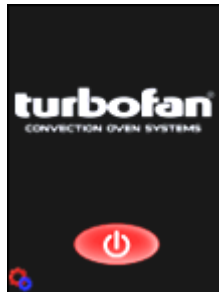
Open the Cabinet door and allow the Cabinet to cool down.

When the cabinet temperature reaches the pre-set cool down temperature, the controller will automatically switch 'Off' the Holding Cabinet.



Press the  key on the Cool Down screen to cancel the Cool Down Mode and return to the Start-Up screen.

Press the  key on the Cool Down screen to cancel the Cool Down Mode and immediately switch 'Off' the Holding Cabinet.



Manager Mode - Cabinet Settings / Programming

4. Manager Mode - Cabinet Settings / Programming

4.1. Overview of Manager Menu Parameters – EHT10

Manager Parameter	Description	Range	Default
1. Manager Screen 1			
Hold Programming	Select Hold Programming to change the following options:- <ul style="list-style-type: none"> - Product Name. - Product Image. - Recipe Category. - Recipe Colour. - Full Shelf / Half Shelf. 	---	---
	- Hold Times.	0 - 8 Hrs	2 Hrs.
	- LAST SHELF Time - When last remaining shelf of a product falls below a pre-set time, the operator is alerted to the need to LAST SHELF of the same product to add to cabinet, if required.	0 - 8 Hrs	15 Mins.
	LAST SHELF Shelves Remaining - This sets the number of shelves for the LAST SHELF action alert, for any one product. The LAST SHELF action alert will not occur as long as there are 'LAST SHELF Shelves Remaining' of shelves in the cabinet that are above the 'LAST SHELF Time'. If the number of shelves remaining is less than or equal to the set value, the 'LAST SHELF' alarm will occur as soon as one shelf reaches 'LAST SHELF' time. i.e. Setting = 1: LAST SHELF occurs when 1 shelf is remaining and LAST SHELF time is reached on that shelf. Setting = 2: LAST SHELF occurs when 3 shelves are remaining, and 2 of these 3 shelves reaches the LAST SHELF time. Setting = 3: LAST SHELF occurs when 2 shelves are remaining, and the first one of these 2 shelves reaches 'LAST SHELF' time. The number of shelves remaining can be set from 1 to 9 for each individual Product Hold Timer.	1 - 9 Shelves	1
	Time's Up - When the 'Hold' time expires, the controller displays 'TIME'S UP'. The user should take action for any remaining product left on the shelf displaying 'Time's Up'.	At End of Set 'Hold Time'	
Hold Settings			
Cabinet Hold Temperature	Allows setting of temperature for cabinet.	65-90°C /140-194°F	80°C/176°F
Water Tank Hold Temperature	Allows setting of temperature for water tank.	10-85°C / 50-185°F	70°C/158°F
Copy Hold Timers to USB	Preprogrammed hold timer settings already uploaded onto USB stick, can be downloaded into the Cabinet controller.	---	---

Manager Mode - Cabinet Settings / Programming

Copy Hold Timers from USB	Preprogrammed hold timer settings already uploaded onto USB stick, can be downloaded into the Cabinet controller.	---	---
2. Manager Screen 2			
Grid Display	Changes page selection screen from List Display to Grid Display.	Enable / Disable	Enable
Line Scroll / Page Scroll	Recipes can be scrolled through either line by line or 1 page at a time using these selections.	Line Scroll / Page Scroll	Line
Name - Staff / Hot Hold	The name displayed on the home screen can be changed to suit the Clients requirements by selecting required name.	Staff / Hot Hold	Staff
3. Manager Screen 3			
Piezo Volume	Volume can be adjusted from Off to Loud in 5 settings.	0 - 4	3
Beeper Options	<p>- Time's Up. When the 'Hold' time expires, alarm will sound.</p> <p>- Preheat Ready. Alarm sounds once cabinet has reached pre-heat temperature. Can be turned On / Off to suit operator requirements.</p> <p>- Key Press Feedback. Can be turned On / Off to suit operator requirements.</p> <p>- LAST SHELF. When last remaining shelf of a product falls below a pre-set time, the 'LAST SHELF' alarm will sound.</p>	Enable / Disable	Enable
Manual	When the 'Manual' is enabled, a manual button will appear when loading a shelf. Once shelf and 'manual' has been selected, a manual time entry screen will be available to specify the holding time for product.	Enable / Disable	Enable
Half Shelf	Allows the option of loading smaller trays of product to half the shelf and setting separate times for left and right side of shelf. Or disabling Half Shelf Option.	1/2 Shelf - Load Right. 1/2 Shelf - Load Left. 1/2 Shelf - Disabled.	1/2 Shelf - Load Right.
4. Manager Screen 4			
Passcode	Press to Enable / Disable Manager Passcode Protection.	Enable / Disable	Enable
Brightness	Screen brightness can be adjusted in increments.	1 - 5	5
Auto Dim Settings			
Time Setting	Time after which display will reduce in brightness by value shown below.	1 - 30 minutes	10 mins
Brightness Setting	Amount by which screen brightness will reduce after time above has elapsed.	10 / 25 / 50%	10%
Recipe Image Maintenance	Images can be copied from / to USB Stick, can be individually or all deleted.	---	---
5. Manager Screen 5			
Change Passcode	Manager passcode can be changed		
Auto Start Options	Autostart	Enable / Disable	Disable
	Autostart temperature can be pre-set in real time. Temperature	65-90°C / 140-194°F	60°C / 140°F

Manager Mode - Cabinet Settings / Programming

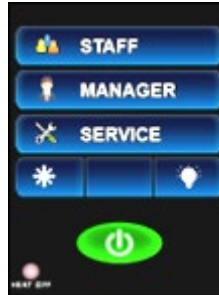
	Autostart humidity can be pre-set in real time. Humidity Temp	10-85°C / 50-185°F	38°C / 100°F
	Autostart time can be pre-set in real time.	---	---
System	Displays Controller System information and Recipe Set File versions.	---	---
6. Manager Screen 6			
Time Entry	Current time can be entered. AM / PM can be entered.	01:00 to 12:59 hrs/mins	---
Date Entry	Current date can be entered.	Day / Month / Year	---
Select Language Screen	Language status for screen display can be selected (If Available).	N/A	N/A
Temperature Units	Select unit of measurement.	°C / °F	°C

Manager Mode - Cabinet Settings / Programming

4.2. Selecting Manager Mode

1. CONTROL ON

Select MANAGER.



2. ENTER PASSCODE


ENTER Passcode (4500).

Press  to confirm.

Press to  cancel.



3. MANAGER SCREEN #1 Hold Programming.

Press  to select the recipe to program.

The following screen will appear.


The  Screen will appear as shown.

Select the recipe to edit .


Or


Press  to create new recipe.

or

Press  to delete a recipe.



Press  to exit 'Manager' screen and return to 'Main' screen.

Press  for next MANAGER screen.

The 'Edit Hold' Screen will appear as shown overleaf.

Manager Mode - Cabinet Settings / Programming


In the 'Edit Hold' screen, select the Product Name and change the name on the keypad displayed.


Select the 'Image' and change the image for an image shown in the 'Image Gallery'.

Press the 'Select Categories' and change the category as required.

Press the 'Shelf Colour' and change the shelf colour displayed when recipe is loaded. The frame colour around the recipe image will be changed at the same time.

For each of the above selections:

Press  to confirm changes.

Press  to cancel changes.

Select Hold Times.

In the **EDIT HOLD** screen, select **HOLD TIMERS** key.

The **HOLD TIMERS** Screen will appear.

Select **HOLD TIME** and the **ENTER HOLD TIME** keypad will be displayed. Enter the 'Hold Time' required.

Hold Time Range = 0 - 8 Hrs.

Press  to confirm.

Press  to cancel.

Select LAST SHELF Time.

In the **HOLD TIMERS** screen, select **LAST SHELF TIME** key.

The **ENTER LAST SHELF TIME** keypad will appear. Enter the 'LAST SHELF Time' required.

LAST SHELF Time Range = 0 - 8 Hrs.


Press  to confirm.


Press  to cancel.

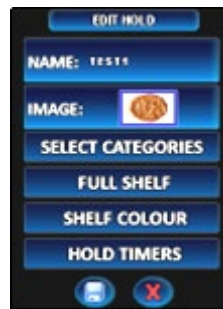
Setting LAST SHELF Shelves.

On the Hold Timers screen, select **LAST SHELF SHELVES REMAINING** to set the number of remaining shelves for the LAST SHELF action alert, for any one product. Keypad will appear. Enter number of shelves required.

Shelf Range = 1 - 9 Shelves.

Press  to confirm changes.

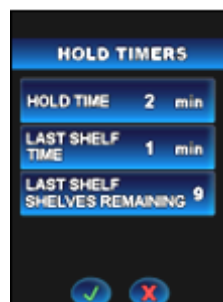
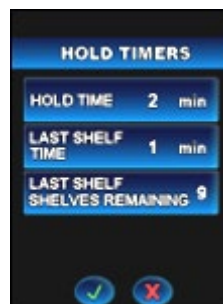
Press  to cancel changes.



Press  to step to previous screen.


Press to set 'Full / Half Shelf option.

This icon will remain blank if 1/2 Shelf is disabled at Manager Screen 3.





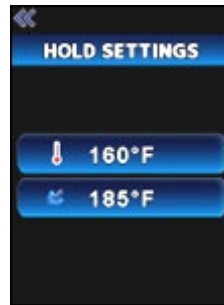
Manager Mode - Cabinet Settings / Programming

Setting Hold Temperature.


On the Hold Settings screen, select  to set the hold temperature on the keypad displayed.

Hold Temperature Range = 60 - 90°C
140 - 194°F

Press  to confirm changes.
Press  to cancel changes.






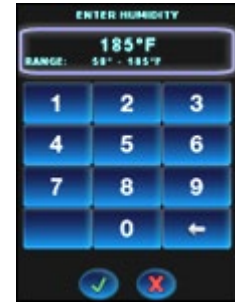
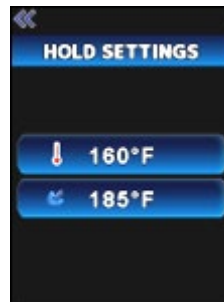
Setting Water Tank Humidity Temperature.

On the Hold Settings screen, select  to set the water tank temperature.


Enter the Water Tank temperature on the keypad displayed.

Water Tank Temperature Range = 10 - 85°C
50 - 185°F.



Press  to confirm changes.
Press  to cancel changes.
The Hold Settings screen will appear.
Press  on 'Hold Settings' screen to return to Manager Screen 1.




Copy Hold Timers To / From USB

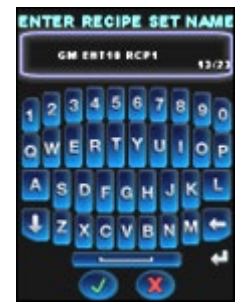
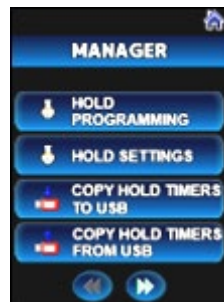
On 'Manager Screen 1', press  to copy hold timer information to a USB.


Enter Recipe Set Name on keypad.

Press  to confirm changes.
Press  to cancel changes.

if no USB has been connected, the following on screen Warning will appear. Plug in a USB drive and follow the 'On Screen' prompts.



Press  to cancel changes.



On 'Manager Screen 1', press  to copy hold timer information from a USB.
If no USB has been connected, the following on screen Warning will appear. Plug in a USB drive and follow the 'On Screen' prompts.

On completion, press  to cancel changes.

Screen will revert to 'Manager Screen 1'.

Press  to confirm changes.
Press  to cancel changes.



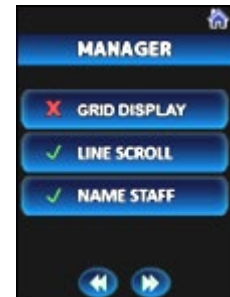
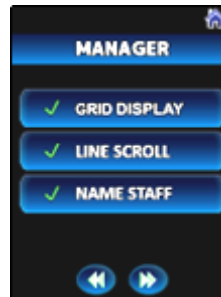
Manager Mode - Cabinet Settings / Programming

MANAGER SCREEN #2

Select Grid Display 'On' or 'Off' to show how recipe list should be displayed.

Either 'Line Scroll' or 'Page Scroll' can be selected for recipe display options.

The Name displayed on the Start-Up Screen can be changed from 'Staff' to 'Hot Hold' by selecting as required.



MANAGER SCREEN #3

Piezo Volume

Press to adjust Piezo volume Up / Down.

Beeper Options

Press to turn TIME'S UP beep On / Off.

Press to turn PREHEAT READY beep On / Off.

Press to turn KEYPRESS FEEDBACK beep On / Off.

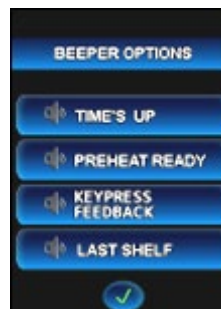
Press to turn LAST SHELF beep On / Off.

Press to confirm changes and return to Manager Screen 3.

Manual Enabled / Disabled

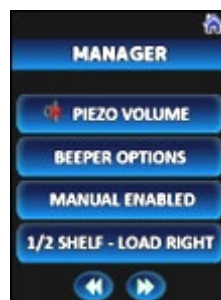
When the Manual Mode is Enabled, a 'Manual' button will appear in the 'Select Product' screen. Once shelf and 'Manual' recipe has been selected, a Manual Time Entry screen will be available to manually set remaining time for product.

Press to Enable / Disable manual shelf option.



Press to exit 'Manager' screen and return to 'Main' screen.

Press for next / previous MANAGER screen.



Manager Mode - Cabinet Settings / Programming

Half Shelf Enabled / Disabled

Allows the option of loading smaller trays of product to half the shelf and setting separate times for left or right side of shelf.

The following options are available. Press to select option required:



Half Shelf Mode disabled.



Half Shelf Mode activated - Load Right side of shelf first.



Half Shelf Mode activated - Load Left side of shelf first.

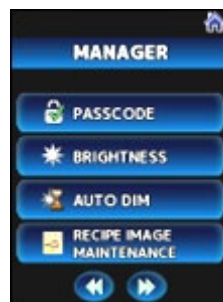
NOTE: Manual shelf is not available as a Half Shelf product.

MANAGER SCREEN #4

Press to Enable / Disable MANAGER Passcode.

Press to adjust screen BRIGHTNESS settings.

Press to enter AUTO DIM SETTINGS.



Press to exit 'Manager' screen and return to 'Main' screen.

Auto Dim Settings Screen.

Press Time to adjust automatic screen dimming time.

Press Brightness to adjust screen dim percentage.

Press to confirm changes.

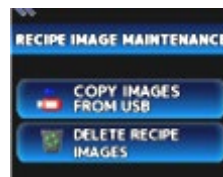
Press to cancel changes.



Press for next / previous MANAGER screen.

Recipe Image Maintenance

Select 'Copy Images from USB', the following warning will appear. Follow the On Screen prompts.



Select 'Delete Recipe Images', the following screen will appear.

Select 'Images to Delete'. These can be deleted individually or all at once by selecting 'All'.

Press to confirm changes.

Press to cancel changes.



Manager Mode - Cabinet Settings / Programming

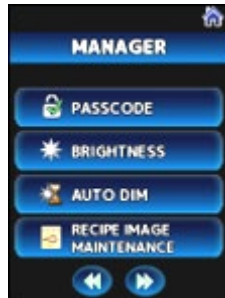
Screen returns to 'Recipe Image Maintenance' screen.



Press to step to previous screen.

Press to exit 'Manager' screen and return to 'Main' screen.

Press for next / previous MANAGER screen.

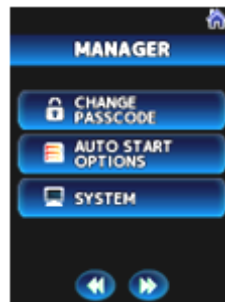


MANAGER SCREEN #5

Change Passcode Screen.

Press to change passcode. Numeric key pad will display.

The 'Change Passcode - Manager' screen will appear.

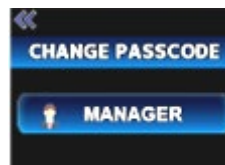


Press to exit 'Manager' screen and return to 'Main' screen.

Press for next / previous MANAGER screen

Press to step to previous screen.

Press to enter the Change Passcode, screen.

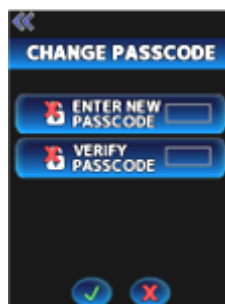


Press to enter new Passcode, numeric key pad will display.

On completion Press to verify new passcode.

Press to confirm changes.

Press to cancel changes.



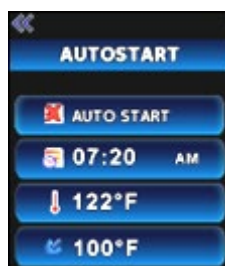
Autostart Screen.

Press to enable / disable Autostart mode.



Press to set Autostart time. Enter time on keypad and confirm setting.


Press to set Autostart temperature. Enter temperature on keypad and confirm setting.

Autostart Temp Range = 60 - 90°C / 140 - 194°F





Manager Mode - Cabinet Settings / Programming

Press  to confirm.
Press  to cancel.

Press  to set Autostart humidity. Enter humidity level on keypad and confirm setting.

Autostart Humidity Range= 10 - 85°C / 50 - 185°F


Press  to confirm.
Press  to cancel.

System Screen


Screen displays controller system information.
(This Screen shown as an example).




Press  to step to previous screen.

Press  to exit 'Manager' screen and return to 'Main' screen.

MANAGER SCREEN #6

Press  to enter / change real time settings.



Press  to enter / change real date settings.

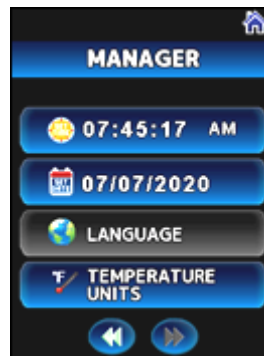
Press  to enter Language selection (if available).


Press  to change Temperature Unit settings, °C / °F.


Time Entry Screen.


Enter time.

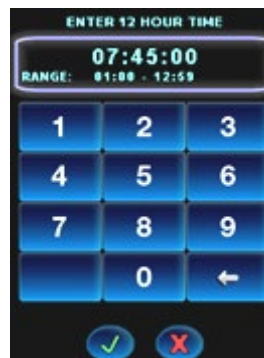
Press  to confirm.
Press  to cancel.



Press  to exit 'Manager' screen and return to 'Main' screen.

Press  to change from AM to PM.

Press  to return to previous MANAGER screen.





Date Entry Screen.

To change the Day, press the number, numeric key pad will display.

To change the Month, press the number, numeric key pad will display.

To change the Year, press the number, numeric key pad will display.

To change the Day Shown, press day to toggle through.

Press  to confirm.
Press  to cancel.



Press  to step to previous screen.

Cleaning and Maintenance

5. Cleaning and Maintenance

Cleaning Guidelines



Always turn 'Off' electrical power at the mains supply before commencing cleaning.
This cabinet is not waterproof. Do not use water jet spray to clean interior or exterior of the appliance.

To achieve the best results, cleaning must be regular and thorough. If any small faults occur, have them looked at promptly. Don't wait until they cause a complete breakdown.

NOTE:

- Carefully read and follow the safety instructions on the label of the cleaning product to be used.
- DO NOT use harsh abrasive scouring pads or abrasive detergents as they could damage the cabinet.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

To keep your cabinet clean and operating at peak efficiency, follow the procedures shown below:

Cabinet Cleaning

NOTE:

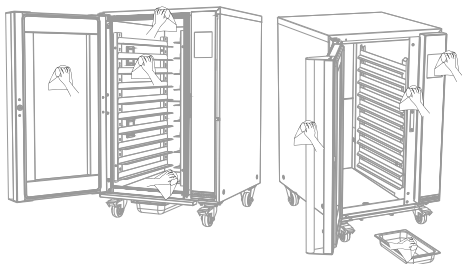
- If cabinet usage is very high, the cleaning procedure should be carried out more frequently.
- Allow the cabinet interior to cool to approx 50°C / 120°F before commencing cleaning.

Cleaning the outer body and steel surfaces

1. Clean the exterior stainless steel surfaces with a soft bristle brush or a damp cloth moistened with a mild detergent solution.
2. Remove the pans from the cabinet.
3. Soak a clean towel with sanitiser and wipe the bottom of the cabinet and the drain trough, ensuring that you remove and discard all the crumbs.

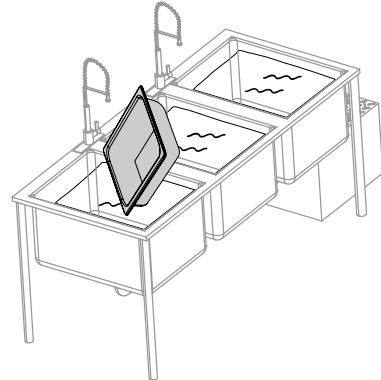
NOTE: Discard the soiled cleaning towel before proceeding.

4. Soak a clean towel with sanitiser and peroxide multi-surface cleaner disinfectant (MSCD) and wipe the interior and exterior of the cabinet, including the side racks, door, door seal, door handle, and control panel.



NOTE: Discard the soiled cleaning towel before proceeding.

5. Remove the drain pan and empty it into a three-compartment sink.



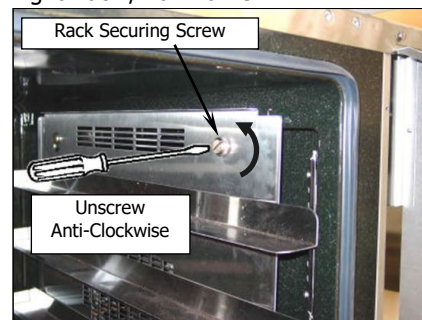
6. Wash, rinse, and sanitize the drain pan in the three-compartment sink and then allow it to air-dry.

NOTE: Baked on deposits or discoloration may require a good quality stainless steel cleaner. Always apply cleaner when the cabinet is cold and rub in the direction of the grain.

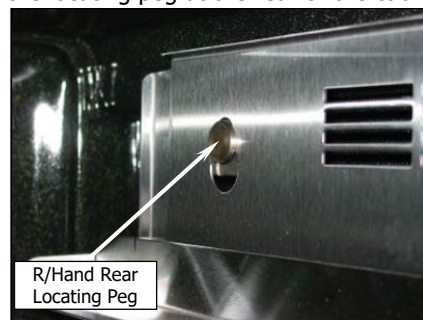
Cleaning the chamber

Side Racks Removal

Right Rack / Fan Baffle:



1. Undo and remove the rack securing screw securing the front of the RH side rack. The fan baffle is an integral part of the RH Side Rack.
2. Lift up and unhook the rear of the rack from the locating peg at the rear of the cabinet.



3. Tilt the top of the rack inwards and lift the rack off the lower mounting brackets.

Cleaning and Maintenance



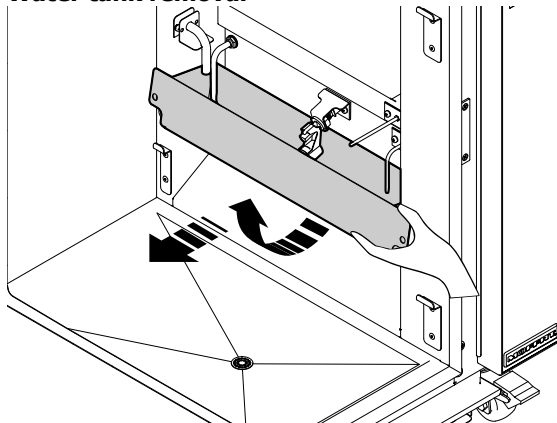
Left Rack:

1. Lift the LH rack off the front locating peg.



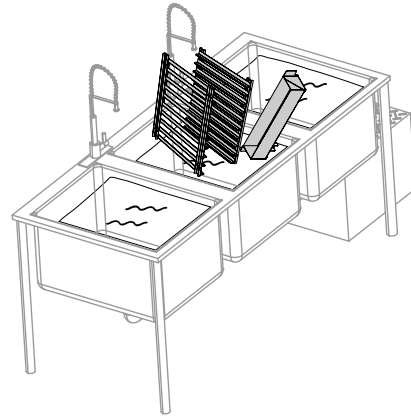
2. Pull the rack forward out of the cabinet to disengage the rear of the rack from the rear location peg and remove the rack from the cabinet.
3. Clean the racks with a mild anti-bacterial detergent and hot water, using a soft bristled brush.
4. Dry the racks thoroughly with a dry cloth.

Water tank removal



Lift the water tank upward and then outward to remove the tank.

Wash the side racks and water tank



1. Wash, rinse, and sanitize the racks in a three-compartment sink.
2. Empty the water tank into a three-compartment sink.
3. Place two delimer tablets into the water tank and fill the tank with 110–120 °F hot water and leave the tank to soak for 30 minutes.
4. Soak the water tank in the delimer solution for longer if the limescale build-up is more.
5. Wash, rinse, and sanitize the water tank in a three-compartment sink
6. Allow the side racks and water tank to air-dry.

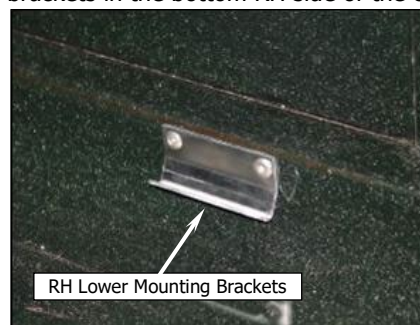
Side Racks and Water Tank Re-Fitting

Water tank:

1. Tilt and slide the water tank under the float-switch, water inlet pipe, heating element, and probe.
2. Fit the water tank to the mounting studs to secure it in place.

Right Rack:

1. Align the bottom of the rack with the 2 brackets in the bottom RH side of the cabinet.

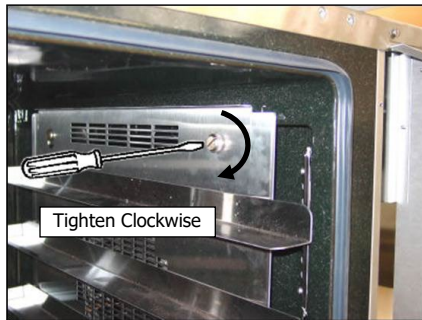


2. Tilt the rack upwards and hook the top rear of the rack on to the locating peg in the top rear of the cabinet.



Cleaning and Maintenance

3. Fit and tighten the rack securing screw to secure the front of the RH rack.



Left Rack:

1. Locate the top rear of the rack onto the locating peg at the top rear LH side of the cabinet.



2. Locate the top front of the rack over the locating peg at the top front LH side of the cabinet.

Cabinet Lamp

1. Remove the LH side rack as shown previously.



2. Wash the glass lens with a soft sponge using warm water and a detergent solution. Rinse with clean, warm water.
3. Dry the glass lens thoroughly with a dry cloth. Refit LH side rack as shown previously.



Door Seal

1. To remove the door seal, pull the 1 piece seal forward until it pulls out of the location groove around the cabinet. Note the way the seal is fitted to the cabinet, with the lip facing inwards.



2. Check the door seal for wear and damage and replace as required.
3. Wash the door seal in a sink, taking care not to cut or damage the seal.
4. Dry the door seal thoroughly.
5. Refit the door seal with lip facing into centre of the cabinet.
6. Press the door seal into the locating groove in the front face of the cabinet until the seal is properly located all around the cabinet.



Cabinet Interior

Allow the cabinet interior to cool to approx 50°C / 120°F before commencing cleaning.

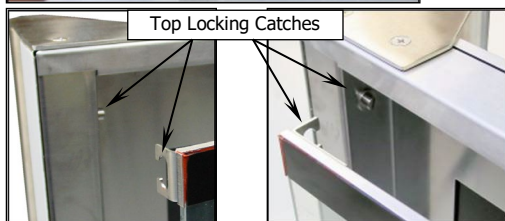
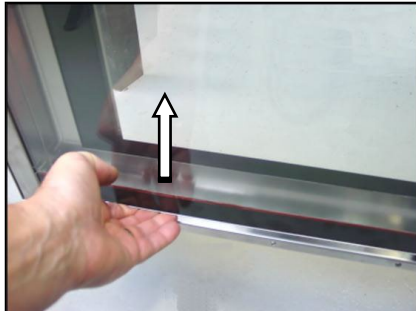
1. Remove the cabinet racks as shown previously.
2. Clean any build up of grease from the cabinet interior, using a soft bristled brush with a solution of hot water and a mild anti bacterial detergent.
3. Dry the cabinet thoroughly with a soft dry cloth.
4. Clean the cabinet regularly with a good quality cabinet cleaner.

Cleaning and Maintenance

Door Glass Cleaning

Ensure that the cabinet door is cool before cleaning the cabinet door glass.

1. Open the cabinet door.
2. Lift up the bottom of the inner glass at the centre of the door to unlock from the inner glass retaining catches and swing the glass inwards towards the cabinet.



3. Clean both sides of the inner glass and the inner side of the outer door glass with a conventional glass cleaner.
4. Dry the cabinet door thoroughly with a soft dry cloth.
5. Swing the inner glass back towards the outer door.
6. Whilst holding the outer door, lift the inner glass back onto the locking catches until the inner glass is securely held.

Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

Controls and mechanical parts should be checked and adjusted periodically by a qualified service person. It is recommended that the appliance is serviced every 6 months.

Fault Finding

6. Fault Finding

This section provides a reference to the more common problems that may occur during the operation of your cabinet. This troubleshooting guide is intended to help you correct, or at least accurately diagnose problems with your cabinet.

When troubleshooting a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious.

You may encounter a problem not covered in this section, please contact your service provider who will require the following information:

NOTE: Model and Serial Number of cabinet can be found on the Technical Data Plate located on the front right hand side panel of the cabinet.

6.1. Troubleshooting

Problem	Probable Cause	Corrective Action
Cabinet does not turn 'On' (No control screen display).	A. Unit not plugged in to electrical supply. B. Fault with electrical supply. C. Equipment fault.	A. Connect cabinet power supply plug to electrical supply outlet. B. Check electrical supply - Call for service. C. Call for service.
Cabinet operates, but there is no control screen display.	A. Controller display fault.	A. Call for service.
Controller screen does not respond to screen touch.	A. Controller touch screen fault.	A. Call for service.
Controller touch screen key press location / response incorrect.	A. Touch screen out of calibration.	A. Call for service - Touch screen calibration needed.
Controller display shows "CONFIGURATION FILES INVALID".	Controller fault. A. Controller software fault. B. Controller SD card fault.	A. Software re-install required. If problem persists - Call for service. B. Call for service.
Controller emits continuous high pitched noise.	A. Software update installation not completed correctly / corrupted on load.	A. Call for service. Touch Controller replacement required.
No beeper / sound output from controller.	A. Beeper / sound volumes set to OFF in Manager settings. B. Controller fault.	A. Increase volume settings - Refer to controller Manager Mode settings. B. Call for service.
Cabinet not heating.	Refer "ERROR 5" on following page.	Refer to "ERROR 5" on following page.
No humidity in cabinet.	Refer "ERROR 12" on following page.	Refer to "ERROR 12" on following page.
Cabinet light(s) not illuminating.	A. Bulb blown.	A. Call for service.

Fault Finding

Display Screen is dim.	A. Screen brightness set too low in 'Manager' Settings. B. Controller screen fault.	A. Increase brightness settings - Refer to 'Manager Mode settings'. B. Call for service.
No air / fan circulation in cabinet.	A. Fan motor / motor control fault.	A. Call for service.
Cabinet door does not hold closed.	A. Door seal interference. B. Door magnetic catch fault.	A. Check door seal fitment. B. Call for service.
Water collecting in base of cabinet.	A. Cabinet drain blocked.	A. Clear drain obstruction.
Water overflowing onto floor.	A. Drain pan not fitted. B. Drain pan overfilled (not being emptied daily). C. Water tank not fitted. D. Water tank not fitted correctly. E. Water level float switch stuck in down position / Water control circuit fault.	A. Fit drain pan into guide channels beneath cabinet. B. Empty drain pan. C. Fit water tank. D. Check water tank fitted correctly on both hanger studs. E. Refer to "ERROR 9" - 'E' and 'F' on the following page.
Door leaking water onto floor when door open.	A. Door condensate channel not fitted to door. B. Condensate channel drain mechanism obstructed or faulty.	A. Fit door condensate channel. B1. Remove condensate channel and clean. B2. Replace condensate channel.
Cabinet moves on floor during use.	A. Front swivel castors not locked.	A. Lock castor wheel brakes on front two castors.

6.2. Controller Error Messages

Error Message (Control Screen)	Probable Cause	Corrective Action
ERROR 1 I/O Feedback Call For Service	Controller internal communication error. A. Controller fault.	A1. Reboot controller by turning mains power 'Off' for at least 10 seconds, then back 'On'. A2. Call for Service.
ERROR 2 Cavity Probe Error Call For Service	Cavity air temperature probe fault (Short circuit). A. Probe fault. B. Probe connection circuit fault.	A. Call for service. B. Call for service.
ERROR 3 Cavity Probe Error Call For Service	Cavity air temperature probe fault (Open circuit). A. Probe fault. B. Probe connection circuit fault.	A. Call for service. B. Call for service.

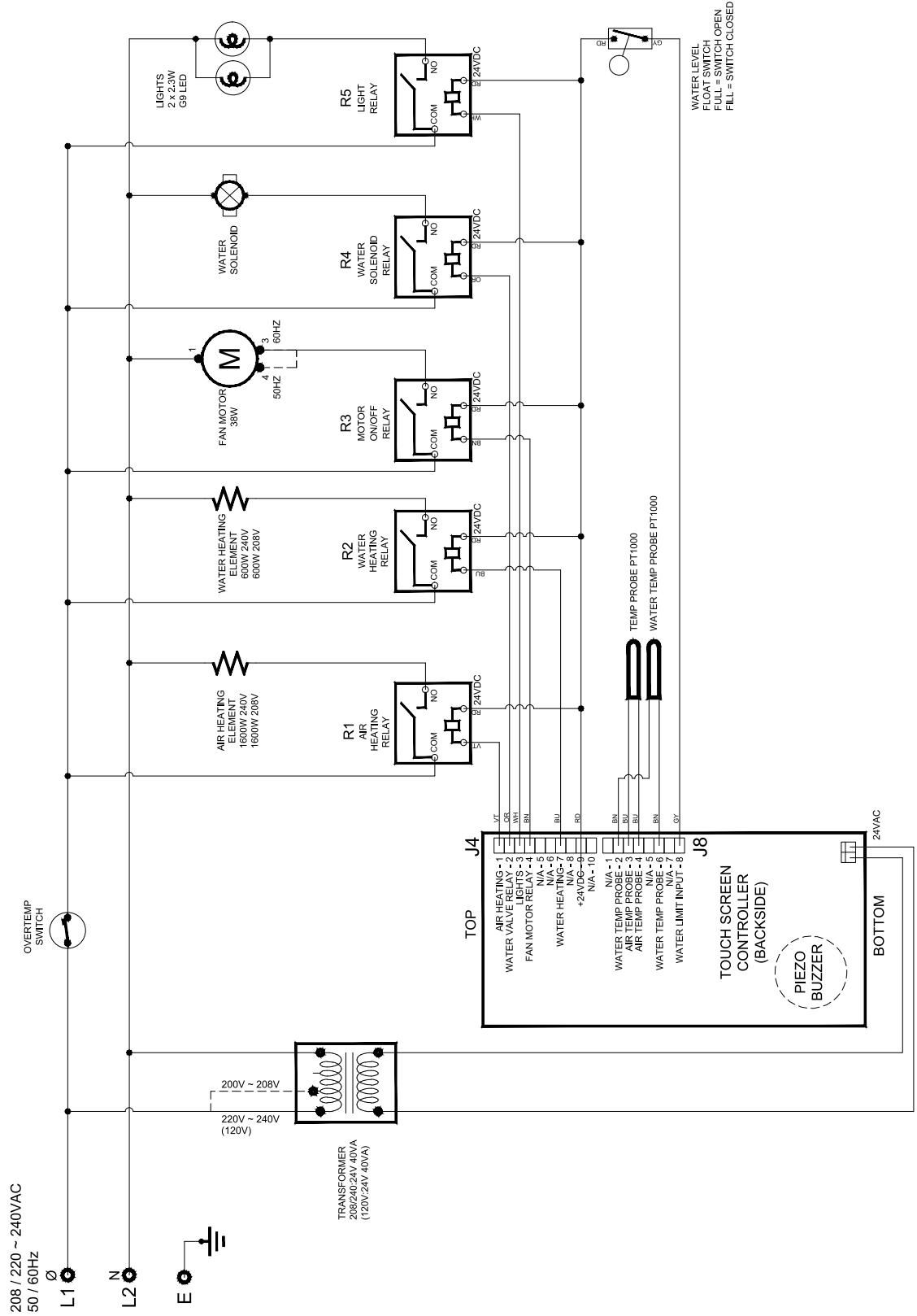
Fault Finding

<p>ERROR 15 ! Check Float Switch Call for Service</p>	<p>Water tank level float switch not signalling water fill required, to controller.</p> <p>A. Water level float switch stuck in 'Up' position.</p> <p>B. Water level switch / switch circuit fault.</p>	<p>A. Check for free movement of float switch. Remove any foreign obstructions. If limescale build-up is the cause, complete weekly deliming procedure.</p> <p>B. Call for service.</p>
------------------------------------------------------------------------------------	---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

Electrical Schematics

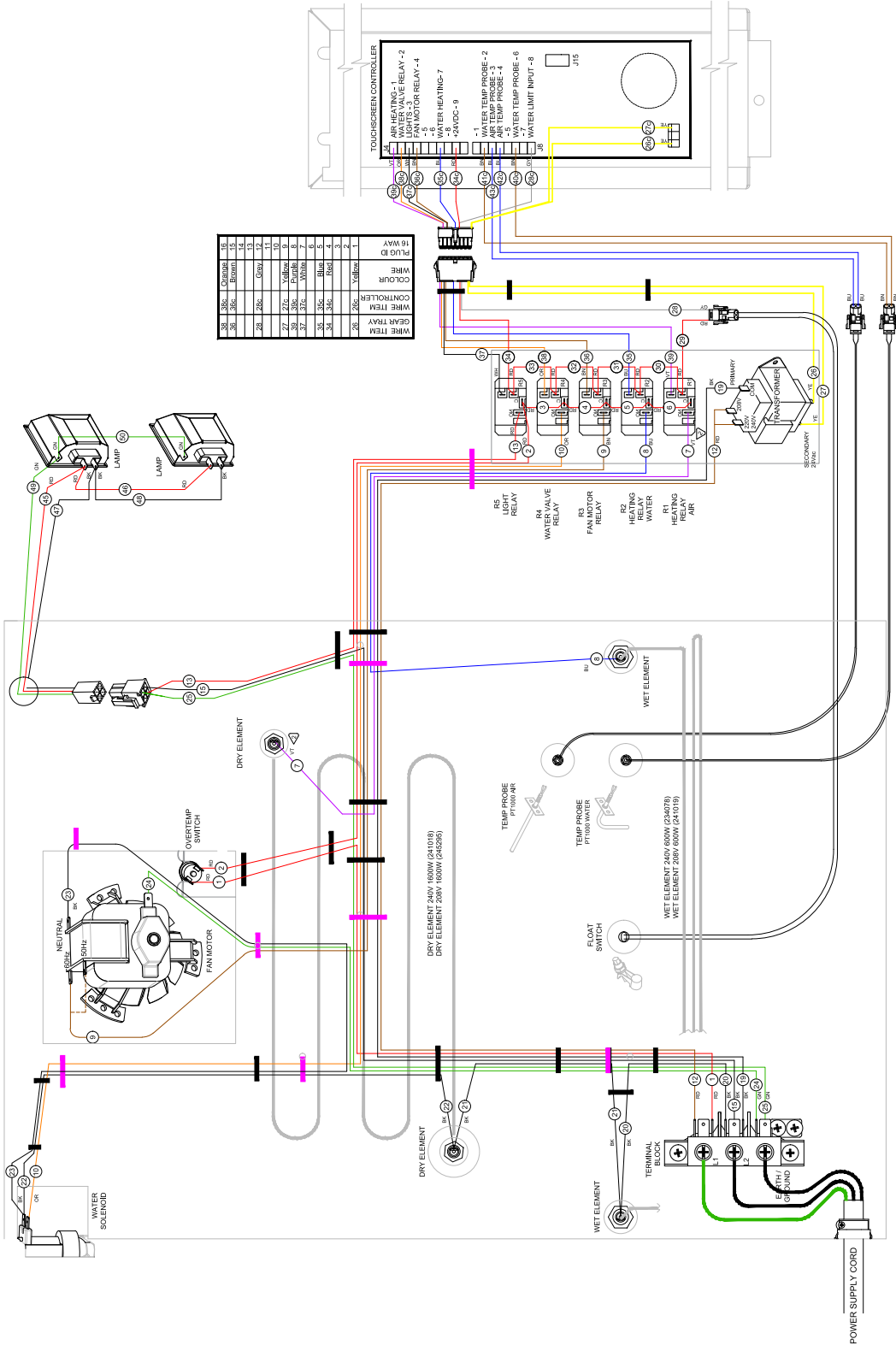
7. Electrical Schematics

7.1. EHT10 Humidified Holding Cabinet



Wiring Diagrams

8.2. EHT10 - R



Replacement Parts List

9. Replacement Parts List

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the Technical Data Plate.

Important:

**Only genuine authorized replacement parts should be used for the servicing and repair of this cabinet. The instructions supplied with the parts should be followed when replacing components.
For further information and servicing instructions, contact your nearest authorized service provider or Turbofan Dealer.**

Item No.	Description
241141	CONTROL PANEL LAMINATED
241147K-GM-EHT10	TOUCH CONTROLLER KIT GM EHT10
025997K	TEMP PROBE ASSY AIR KIT
238240K	TEMP PROBE WATER TANK KIT
242069	GASKET TEMP PROBES
235695	RELAY SINGLE POLE SINGLE THROW 20A, 24VDC
235698	TRANSFORMER 208 - 240 24V, 40VA
234348	WATER SOLENOID 90° OUTLET 240V
022042	FAN BLADE
241013	MOTOR SHAFT SEAL
241893	MOTOR KIT 208 - 240V, HP SERIES
240402	THERMAL SWITCH 120°C
241018K	DRY ELEMENT KIT - 240V, 1600W (208V, 1200W)
245296K	DRY ELEMENT KIT - 208V, 1600W
241019K	WET ELEMENT KIT - 208V, 600W
234078K	WET ELEMENT KIT - 240V, 600W
241890	FLOAT SWITCH KIT - EHT10/HP10T
241885	LAMP LENS KIT (Containing the following:-)
242092	GASKET
021352	GLASS LENS
021353	SUPPORT FRAME
241895	LAMPHOLDER G9 ,25W, TAB 77.708
241119	LED BULB G9, 230V, 50/60HZ, 2.3W, 4000K
241131	DOOR HINGE KIT EHT10/HP10T
237741	DOOR MAGNET
241045	DOOR SEAL
010723	CONDENSATE DRAWER
241149	DOOR CONDENSATE CHANNEL
242003	CASTOR SPACER
238391	CASTOR 65mm SWIVEL PU D/BRAKE
238390	CASTOR 65mm RIGID PU
236668	WATER TANK
242062	RACK WA LH
242063	RACK WA RH
230130	DRAIN COVER
237358K	STANDOFF BRACKET KIT
234347	FILTER HEAD KIT (3/8 PUSH-FIT)
234562	FILTER CARTRIDGE P124BN

Appendix 1 - Updating Controller Software

Appendix 1 - Updating Controller Software

Update by Power Off/On Method

To controller software can be updated by Power Off/On Method. Refer below Steps 1-5 for this procedure.

This method is required when the existing controller software does not already have the Service mode 'UPDATE SOFTWARE' feature. See adjacent 'Update by Service Menu Method' Steps 1-2 to check if the Service Mode option is available.

STEP 1. - DISCONNECT POWER

Unplug the electrical connection to the oven from the wall socket.



STEP 2. - INSERT SUPPLIED USB

Plug the supplied USB into the side of the control panel.



STEP 3. - RE-CONNECT POWER TO CABINET

Plug the electrical connection to the oven into the wall socket.

STEP 4. - SOFTWARE UPDATE WILL START AUTOMATICALLY

⚠ Caution

DO NOT REMOVE THE USB STICK DURING THE SOFTWARE UPDATING PROCESS, AS THIS WILL CORRUPT THE SOFTWARE UPLOAD.

Display Screen will cycle through a number of screens as the software load progresses.



Software load will take approximately 30mins to complete.

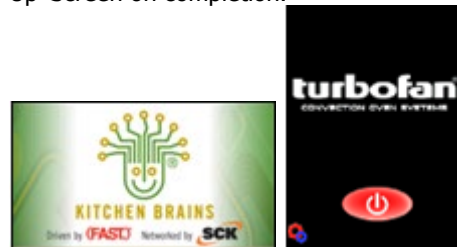
NOTE: If software update does not occur, repeat Steps 1-4.

STEP 5. - REMOVE USB

Only remove USB stick when prompted ON THE DISPLAY.



Remove USB Stick, the Kitchen Brains screen will appear as the controller re-initialises. After a short period of time, the screen will revert to the 'Start-Up' Screen on completion.



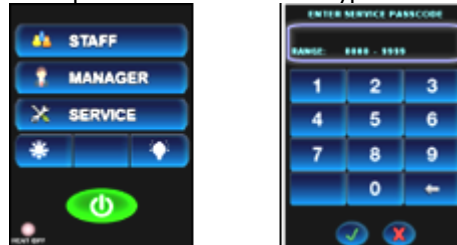
Update by Service Menu Method

The controller software can be installed by USB through the Service Mode if the existing software shows the option 'UPDATE SOFTWARE' in Service Screen 1.

If the existing software does not have this Service Menu option, the software can be updated by the Power Off/On Method.

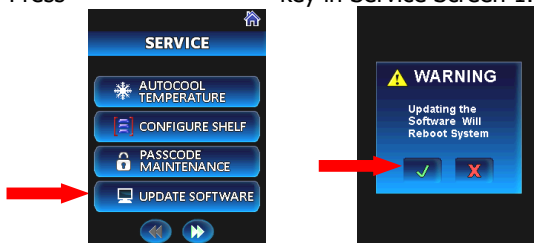
STEP 1. - SELECT SERVICE MENU

Turn 'On' the Cabinet and select the 'SERVICE' key. Enter passcode 4600 on the keypad.





STEP 2. - SELECT 'UPDATE SOFTWARE'

Press **UPDATE SOFTWARE** key in Service Screen 1.



The warning screen will then display to advise that Updating Software will reboot the system (controller).

Press the tick  key to proceed with software update.


Press the 'X'  key if software is not going to be updated.

Appendix 1 - Updating Controller Software

STEP 3. - INSERT SUPPLIED USB

When the screen shows Plug in USB drive, insert the supplied USB into the side of the control panel.



Press the 'X'  key before inserting USB drive only if you do not wish to proceed with the Software update.

After inserting the supplied new software USB the controller will automatically start software updating process.

The software update process from this step is the same as the Power Off/On method.

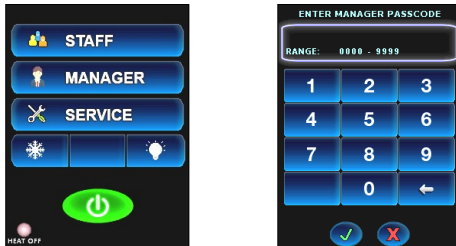
See adjacent Power Off/On method Steps 4, and 5, describing the completion of the Software updating process.

STEP 4. - SEE POWER OFF/ON METHOD.

Verifying Controller Software Update


To verify a software update or to check a software version, follow Step 1 to Step 4 as shown below.

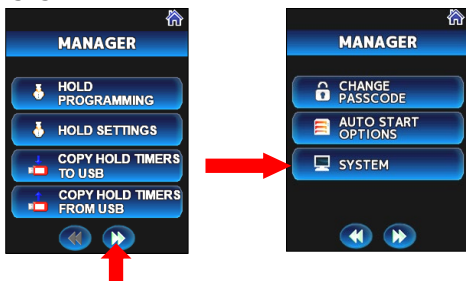
STEP 1. - SELECT MANAGER SCREEN



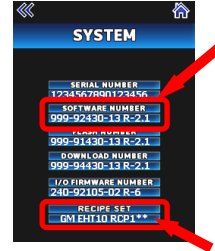
Turn 'On' the Cabinet and select the 'Manager' key and enter the Passcode 4500 on the keypad.

STEP 2. - SCROLL TO 'MANAGER SCREEN 5'

Press  to scroll to 'Manager Screen 5' and select "SYSTEM".




STEP 3. - CHECK SOFTWARE REVISION

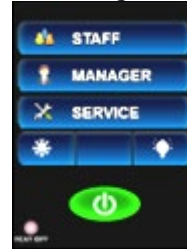


Check Software Version here.

Check Recipe Set Version here.

STEP 4. - PRESS 'HOME' KEY.

Press the  key on the 'System' screen to exit the 'Manager' screens and return to 'Main' screen.



The cabinet is now ready for use.

The SOFTWARE NUMBER shown in the SYSTEM screen below shows the Software number and version that is operating on the controller.

This should be checked after any software update to ensure that it correctly matches the Software Number included with the Software Update Notification Instructions.

This SYSTEM screen can also be used to check the version of Software operating if required.

The RECIPE SET shows the Recipe Menu Set installed on the Controller.

In the example below, RCP3 means Recipe Set Version 3.

Appendix 2 - Humidified Holding Cabinet Door Reversal

Appendix 2 - Humidified Holding Cabinet Door Reversal

Reversing the Humidified Holding Cabinet Door
NOTE: Refit all screw fasteners using a low-mid strength thread locking adhesive unless otherwise stated.

Door reversal should only be carried out by a suitably competent person.

CABINET DOOR.

1. Whilst supporting door remove top hinge pin and remove the door.
2. Unscrew and remove the upper and lower Door Hinge Plates from the door.



3. Remove door handle from RH Side of the door and fit to LH Side of door.
4. Fit Right Upper Hinge Plate to the lower left side of door.
5. Fit Right Lower Hinge Plate to the upper left side of door.
6. Remove the magnets and blanking screws from the cabinet door and swap these over.

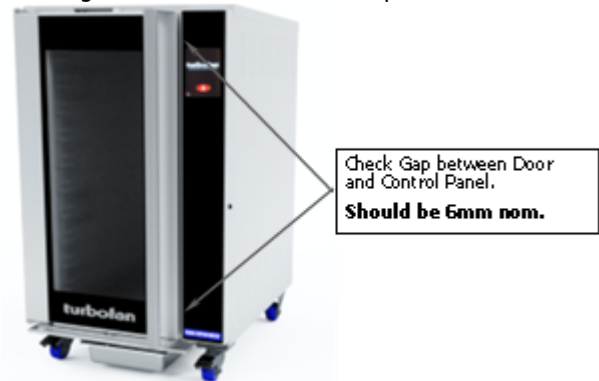
CABINET BODY.



1. Remove four blanking screws covering alternate hinge holes on RH side of cabinet. Refit cover screws on opposite side.
2. Remove Top Hinge Bracket and Packer Plate from upper LH side of cabinet and fit to bottom on RH side of cabinet, centre hinge on slots.
3. Fit Hinge Pin to the bracket now fitted to bottom on RH side of cabinet.
4. Remove Bottom Hinge Bracket and Packer Plate from lower LH side of cabinet and fit to top on RH side of cabinet, centre hinge on slots.
5. Swap the Door Magnet Catch Plate and the Catch Plate Blanking Screws to the other side of the cabinet.
6. Refit the door to the Bottom Hinge Bracket.
7. Fit the top Hinge Pin to the bracket to secure the door in place. On completion of the Door Reversal, carry out a Door Alignment as shown opposite.

To Check / Adjust Door Alignment:

Check alignment and operation of the door. Ensure that the door is correctly aligned horizontally and vertically. There should be a nominal gap of 6mm from edge of door to side of control panel.



To align, slacken off the upper and lower hinge plates and correctly align the door. Re-tighten both hinge brackets on completion.

NOTE: Check the nominal gap of 6mm from front edge of door to side of control panel.

On completion of the Door Reversal, carry out a Door Alignment as shown opposite.

To Check / Adjust Door Alignment:

Check alignment and operation of the door. Ensure that the door is correctly aligned horizontally and vertically. There should be a nominal gap of 6mm from edge of door to side of control panel.

To align, slacken off the upper and lower hinge plates and correctly align the door.

Appendix 2 - Humidified Holding Cabinet Door Reversal

Re-tighten both hinge brackets on completion.

NOTE: Check the nominal gap of 6mm from front edge of door to side of control panel.

