EH SERIES

turbofan®

# EHT10

## Humidified Holding Cabinet

## Installation and Operation Manual

turbofan
CONVECTION OVEN SYSTEMS

MOFFAT

245286-1

## MANUFACTURED BY

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# Introduction

Before using your new Humidified Holding Cabinet, please read this instruction manual carefully, pay particular attention to any information labelled **'WARNING'**, **'CAUTION'**, **'IMPORTANT'** or **'NOTE'** in this manual.

**WARNING** — **INDICATES A HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY.**

**Caution** — **INDICATES A HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN MINOR OR MODERATE INJURY.**

If you are unsure of any aspect of the installation, instructions or performance of your Humidified Holding Cabinet, contact your TURBOFAN dealer promptly. In many cases a phone call could answer your question.

Should you contact your TURBOFAN dealer on any matter concerning this Humidified Holding Cabinet, please have the information provided opposite, readily available.

This manual must be kept by the owner for future reference.

A record of the ***Date of Purchase, Date of Installation*** and ***Serial Number of the Humidified Holding Cabinet*** should be recorded in the area provided below.

***The serial number of this Humidified Holding Cabinet can be found on the Technical Data Plate located on the front right hand side panel, see diagram in 'Installation Section'.***

**Model Number:**

**Serial Number:**

**Dealer:**

**Service Provider:**

**Date Purchased:**

**Date Installed:**

## Safety Information

For your safety, please pay attention to the following symbols marked on the appliance.

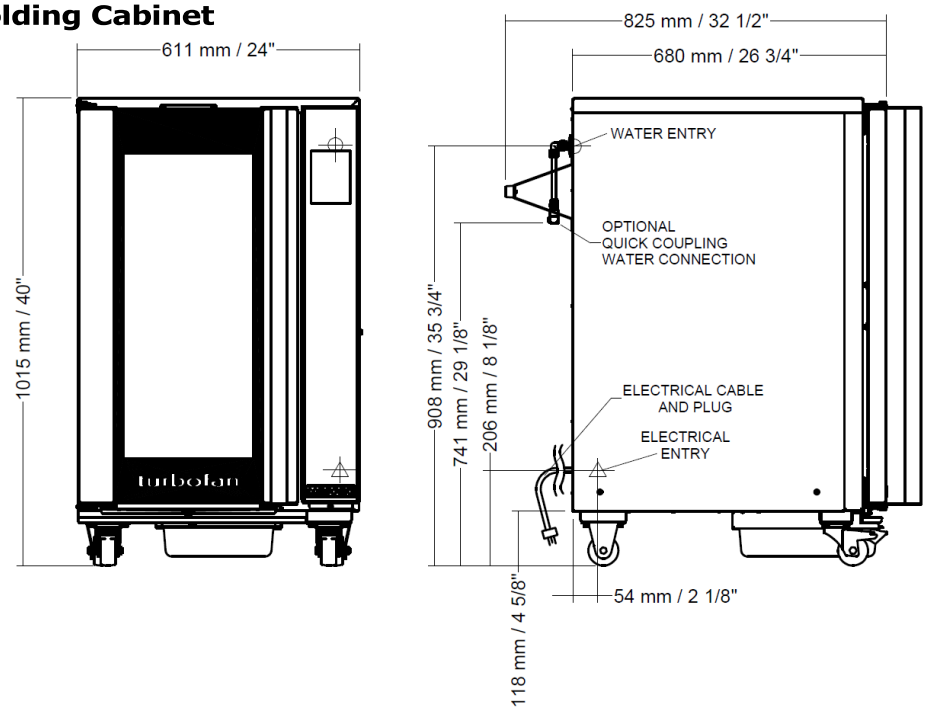
**- RISK OF ELECTRIC SHOCK.**

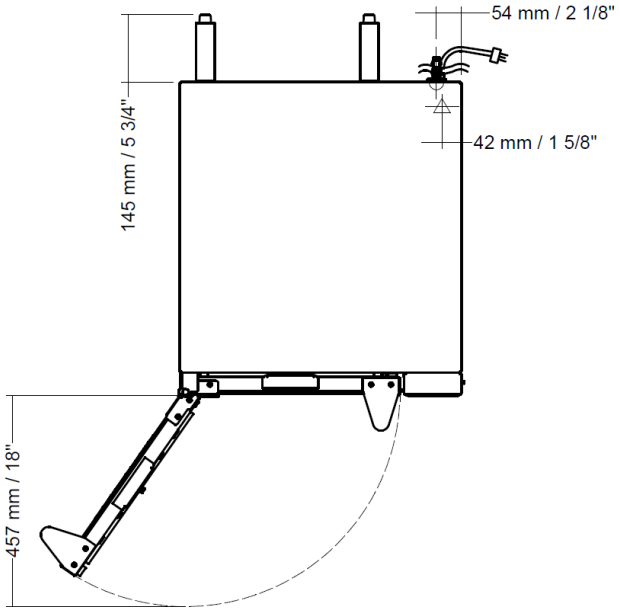
NO USER SERVICEABLE PARTS INSIDE.

QUALIFIED SERVICE PERSON ACCESS ONLY.

DISCONNECT FROM POWER BEFORE SERVICING.

## EHT10 Humidified Holding Cabinet




| EHT10 Specifications Table:- | | |
|---|---|---|
| **Electrical Ratings** | **USA / Canada** | 208V, 60HZ, Single Phase, L1+L2+GND, 2.25kW, 10.8A.<br>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.<br>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.<br>10 x Half Size Sheet Pan Capacity. |
| **Tray Spacing** | | $2^{7}/_{8}$" / 74mm. |
| **Water Connection** | **USA / Canada** | ¾" GHT . |
| | **All Other Markets** | ¾" 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 Requirements

**Important:**

- **Installation shall comply with local electrical, health and safety requirements.**
- **It is most important that this Humidified Holding 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 Humidified Holding Cabinet, please contact your local Turbofan distributor.**

### Unpacking

1. Remove all packaging and transit protection including all protective plastic coating from exterior stainless steel panels.
2. Check the Humidified Holding Cabinet and supplied parts for damage. Report any damage immediately to the carrier and distributor.
3. Check that the following parts have been supplied with your Humidified Holding Cabinet:-

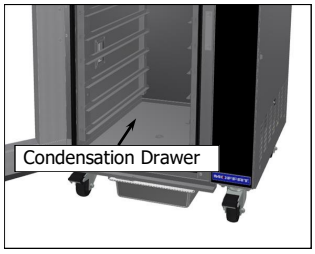
***Water Filter and Connection Fittings:***

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.

***Water Condensation Drawer:***




**NOTE: Ensure that the Water Condensation Drawer is fitted to the channels on the underside of the Humidified Holding Cabinet, before use.**

4. Report any deficiencies to the distributor who supplied the appliance.
5. Ensure that all the castors are fitted securely.
6. Check that the available electrical supply is correct to as shown on the Technical Data Plate located on the front right hand side panel.

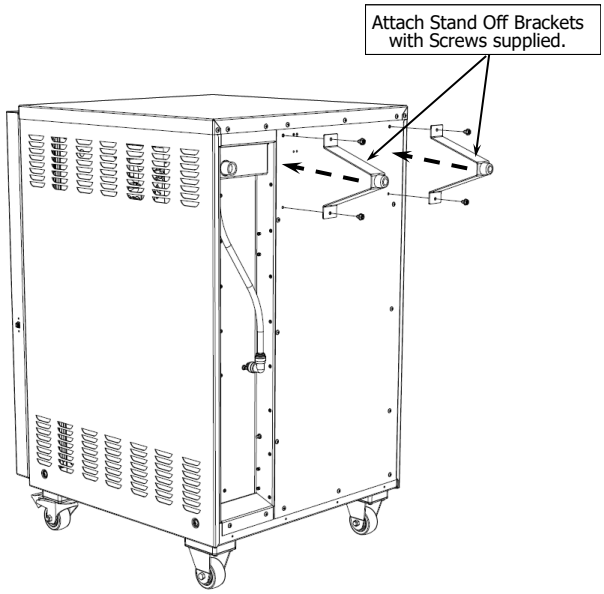
**- Refer to 'Specifications' Section - Specification Tables'.**

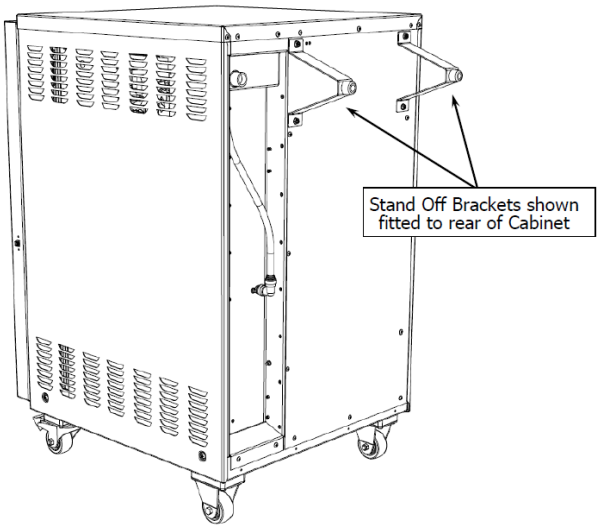
**Technical Data Plate Location**

### 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.



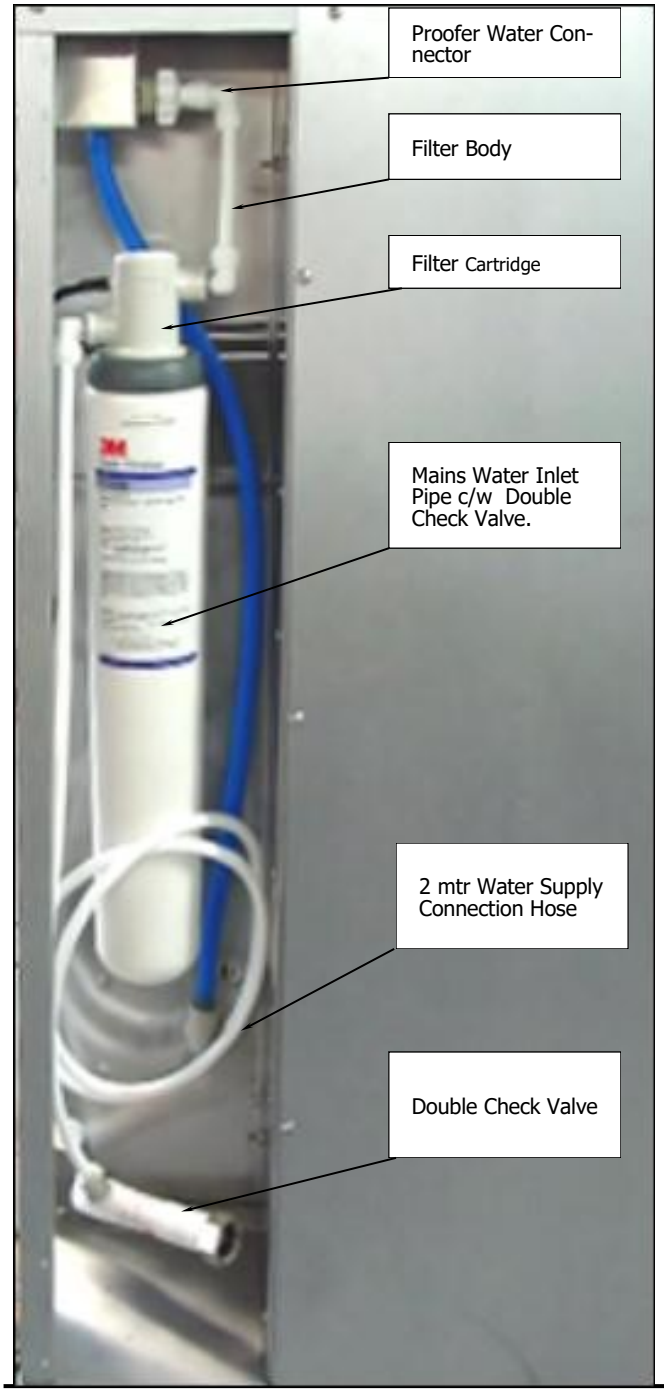
### Water Connection

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. (¼ 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.**




### Electrical Connection

**WARNING**

**THIS HUMIDIFIED HOLDING 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 Humidified Holding Cabinet should be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind the Humidified Holding Cabinet and must be readily accessible to the operator. 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.

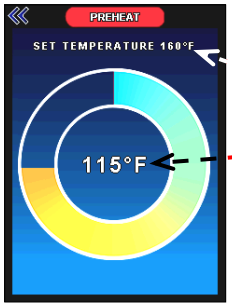
**NOTE: If it is not possible to get the appliance to operate correctly, turn off the power supply at the mains supply and contact the supplier of this appliance.**

## Using the Humidified Holding Cabinet

### 1. CONTROL OFF

Press key to turn control ON.

### 2. PRE-HEATING




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

Displays Set Temperature of Cabinet.

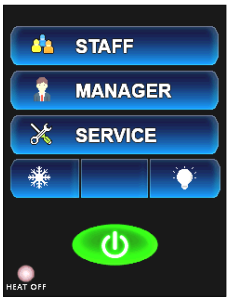
Displays Actual Temperature of Cabinet.

**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.

### 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.

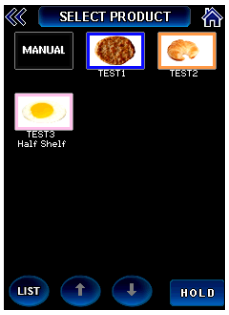
Pressing Cabinet or Water temperature will show Actual temperatures for 3 seconds.

## 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.**




Press to return to previous screen.

Press to toggle between List and Grid.

Press to change Categories.

lists All Categories.

Press to scroll through list.

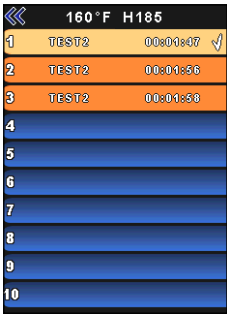
The display will show the shelf selected and the product selected.

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' .**

## 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 to return to previous screen.

## 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.

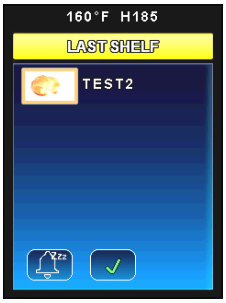
The screen will alternate between product description loaded onto that shelf, showing time remaining and the 'LAST SHELF' screen.

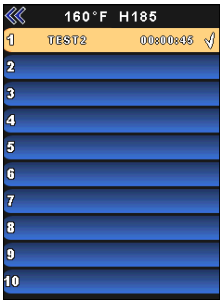
This informs the operator that, should they require, more product of the same kind, this should be cooked and ready for loading onto the shelves.

**Tick Button**

Closes the 'LAST SHELF' screen and alarm. Acknowledges that the appropriate actions have been taken.

The shelf with 'LAST SHELF' product will continue to display.



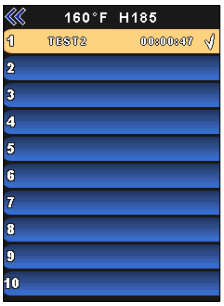
## 8. CANCELLING HOLD TIMER

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.**

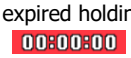
**Press** **to cancel.**

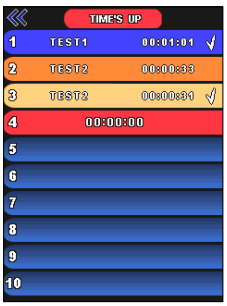



Press to return to previous screen.

## 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  .

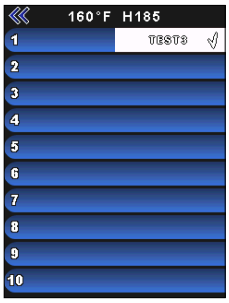


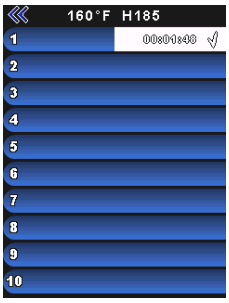

Press the shelf showing 'Red' to cancel the alarm.

## 10. CABINET SETTINGS OPTIONS

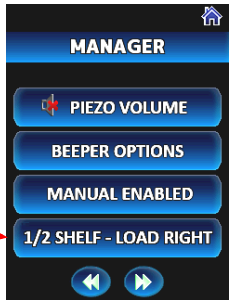
### HALF SHELF OPTION

**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').**

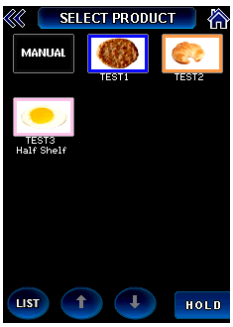



Select the '1/2 Shelf' product required.

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***).

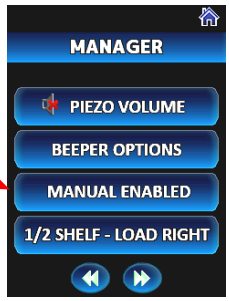
The colour of the loaded shelf will be the same as the frame around the produced image selected.


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

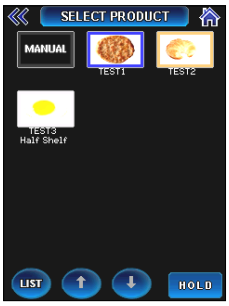


### MANUAL SHLEF OPTION

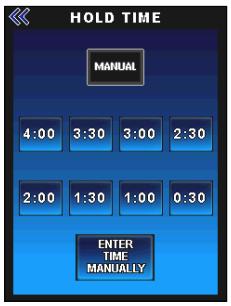
**NOTE:** **If 'Manual Enabled' has been selected in 'Manager Mode - 'Screen 3 - Manual Enabled', the 'MANUAL' will be displayed as the first recipe in the 'Select Product' screen when an empty shelf is selected.**




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




Press [ ] for next / previous MANAGER screen.

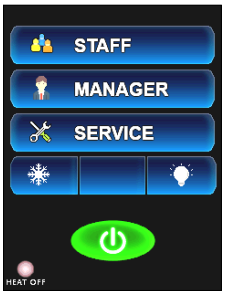



**The manual shelf will be displayed in black shelf colour and no recipe name will be shown on the shelf.**

## 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.



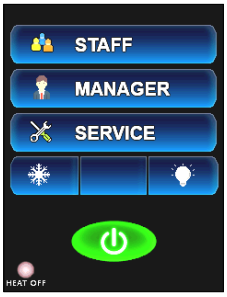

**NOTE:** **If the cabinet is too hot to safely commence cleaning, the following 'Cool Down' screen will display.**

The display will show the current cabinet temperature.

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

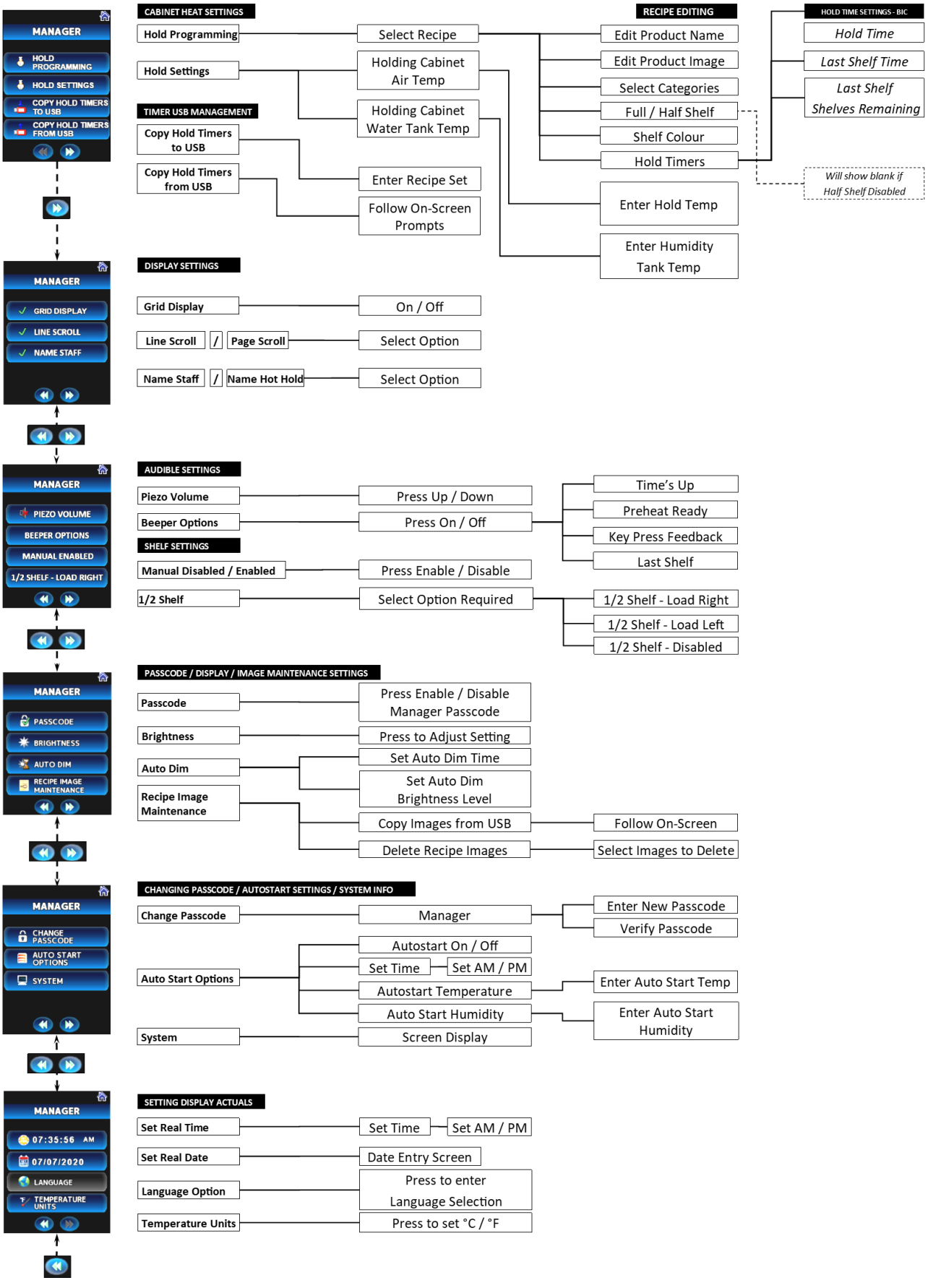
When the cabinet temperature reaches the pre-set cool down temperature, the controller will automatically switch 'Off' the Holding Cabinet.

Press the X 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.

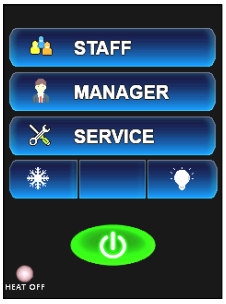
## Manager Mode Parameters and Settings - Flow Chart



## Selecting Manager Mode

### 1. CONTROL ON

**Select MANAGER.**

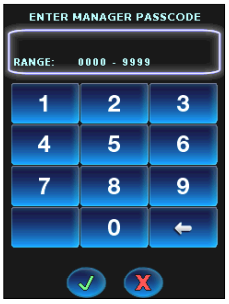



### 2. ENTER PASSCODE

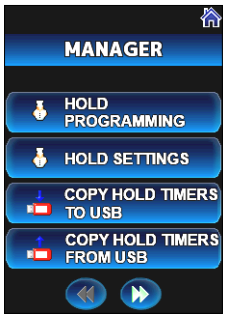
**ENTER Passcode (4500).**

**Press** ✓ **to confirm.**

**Press** ✗ **to cancel.**




### 3. MANAGER SCREEN #1




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

Press ⏩ for next MANAGER screen.

**HOLD PROGRAMMING.**

**Press** HOLD PROGRAMMING to select the recipe to program.

The following screen will appear.

The SELECT HOLD TO EDIT Screen will appear as shown.

Select the recipe to edit. TEST1

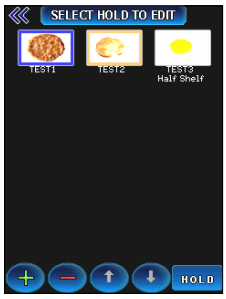
Or

**Press** + to create new recipe.

or

**Press** − to delete a recipe.

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



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'.

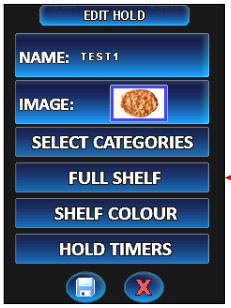
Press the 'Select Categories' and change the category as required.

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** X **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.

### SELECT HOLD TIMES.

In the EDIT HOLD screen, select HOLD TIMERS key.

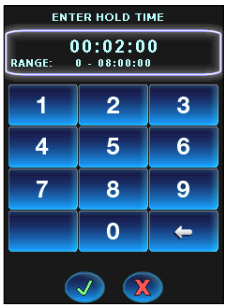
The HOLD TIMERS Screen will appear.

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** X **to cancel.**




### SELECT LAST SHELF TIME.

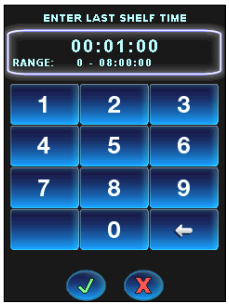
In the HOLD TIMERS screen, select LAST SHELF TIME 1 min key.

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** X **to cancel.**



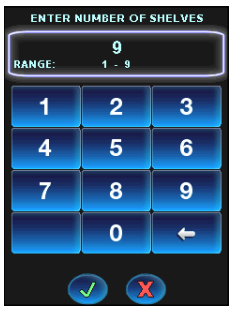

### SETTING LAST SHELF SHELVES.

On the Hold Timers screen, select LAST SHELF SHELVES REMAINING 9 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** X **to cancel changes.**



**SETTING HOLD TEMPERATURE.**

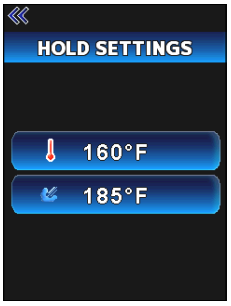
On the Hold Settings screen, select

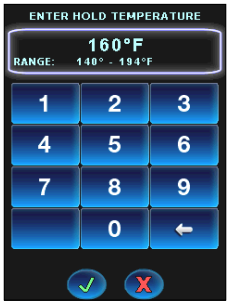
to set the hold temperature on the keypad displayed.

**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.

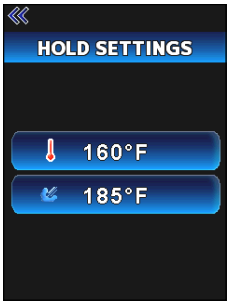
**Water Tank Temperature Range = 10 - 85°C**
**50 - 185°F.**

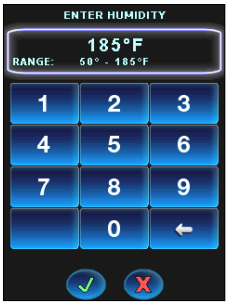
**Press** **to confirm changes.**

**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

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

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

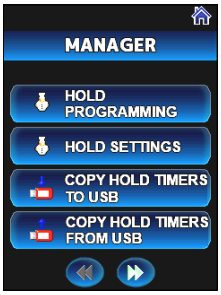
to copy hold timer information from a USB.

**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.

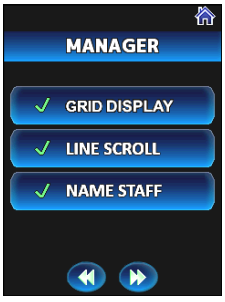


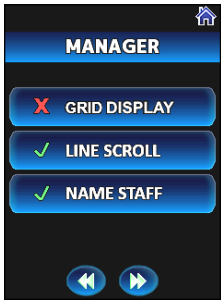

**Press** **to confirm changes.**

**Press** **to cancel changes.**

Press to step to next screen.

## 4. MANAGER SCREEN #2



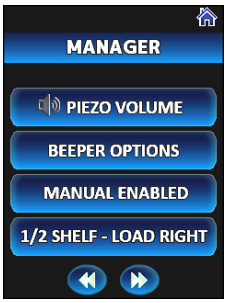

Select Grid Display 'On' or 'Off' to show how recipe list should be displayed.

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.

Press for next / previous MANAGER screen.

## 5. MANAGER SCREEN #3




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

Press for next / previous MANAGER screen.

### 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.

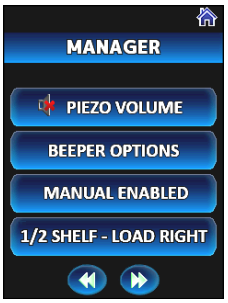
**Press** to turn KEYPRESS FEEDBACK beep On / Off.

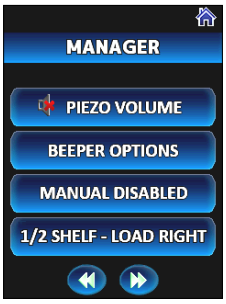
**Press** to turn LAST SHELF beep On / Off.

**Press** **to confirm changes and return to Manager Screen 3.**

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

### 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 for next / previous MANAGER screen.

### 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.

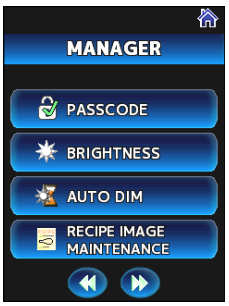
**NOTE:** Manual shelf is not available as a Half Shelf product.

## 6. 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.

Press for next / previous MANAGER screens.

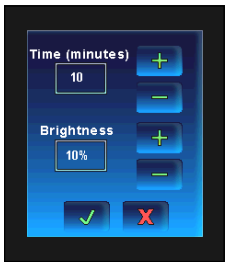
**AUTO DIM SETTINGS SCREEN.**

Press **Time** + – to adjust automatic screen dimming time.

Press **Brightness** + – to adjust screen dim percentage.

**Press to confirm.**

**Press to cancel.**




**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.

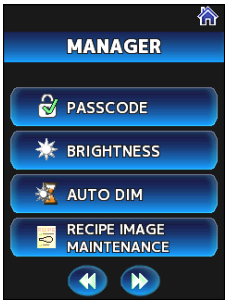
Select 'Images to Delete'. These can be deleted individually or all at once by selecting 'All'.

**Press to confirm.**

**Press to cancel.**

Screen returns to 'Recipe Image Maintenance' screen.

Press to return to Manager Screen 4.




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

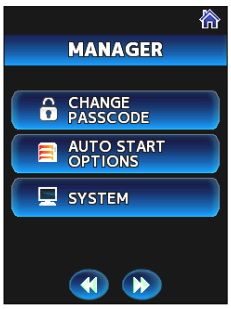
Press for next / previous MANAGER screens.

## 7. MANAGER SCREEN #5

### CHANGE PASSCODE SCREEN.

**Press** to change passcode. Numeric key pad will display.

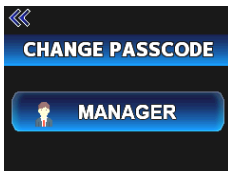
The 'Change Passcode - Manager' screen will appear.




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

Press for next / previous MANAGER screen.

**Press** to enter the **Change Passcode,** screen.



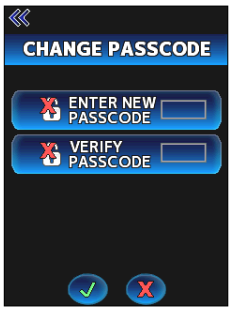

Press on 'Change Passcode' screen to return to Manager Screen 5.

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

On completion **Press** to verify new passcode.

**Press** **to confirm.**

**Press** **to cancel.**




Press on 'Change Passcode' screen to return to previous screen.

### 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**

**Press** **to confirm.**

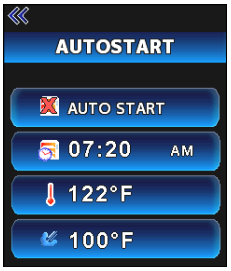
**Press** **to cancel.**

**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.**

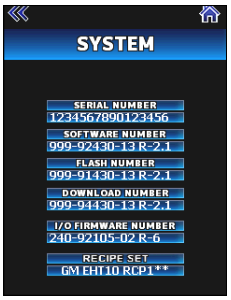



Press on 'Autostart' screen to return to Manager Screen 5.

Press  to change from AM to PM.

### SYSTEM SCREEN.

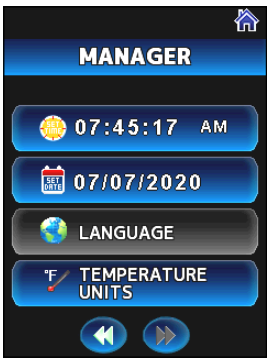
**Screen displays controller system information. (This Screen shown as an example).**




Press on 'System' screen to return to Manager Screen 5.

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

## 8. MANAGER SCREEN #6




**Press** to enter / change real time settings.

**Press** to enter / change real date settings.

**Press** to enter Language selection (if available).

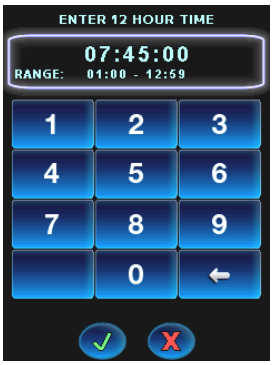
**Press** to change Temperature Unit settings, °C / °F.

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

Press AM to change from AM to PM.

Press to return to previous MANAGER screen.

**TIME ENTRY SCREEN.**

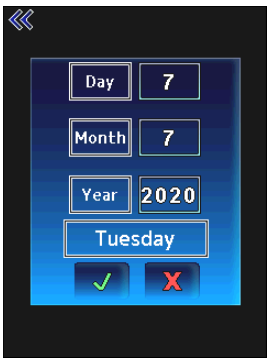



Enter time.

**Press to confirm.**

**Press to cancel.**

**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 on 'Date Entry Screen' to return to Manager Screen 6.

**Press to confirm.**

**Press to cancel.**

## Manager Mode Parameters and Settings - Reference Table

To enter **MANAGER** menus, the **Default Passcode** is **'4500'**.

| MANAGER PARAMETER | DESCRIPTION | RANGE | DEFAULT |
|---|---|---|---|
| **Manager Screen 1** | | | |
| **HOLD PROGRAMMING** | Select Hold Programming to change the following options :-<br>- Product Name.<br>- Product Image.<br>- Recipe Category.<br>- Recipe Colour.<br>- Full Shelf / Half Shelf. | ---- | ---- |
| | - Hold Times. | | |
| | - **Hold Time.** | 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**.<br><br>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'.<br><br>If the number of shelf 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.<br>**i.e.**<br>**Setting = 1:** LAST SHELF occurs when **1** shelf is remaining and LAST SHELF time is reached on that shelf.<br>**Setting = 2:** LAST SHELF occurs when **3** shelves are remaining, and **2** of these 3 shelves reaches the LAST SHELF time.<br>**Setting = 3:** LAST SHELF occurs when **2** shelves are remaining, and the **first one** of these 2 shelves reaches 'LAST SHELF' time.<br><br>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** | Pre programmed hold timer settings can be downloaded onto USB stick for transfer to another similar Cabinet or Computer. | --- | **---** |
| **COPY HOLD TIMERS FROM USB** | Pre programmed hold timer settings already uploaded onto USB stick, can be downloaded into the Cabinet controller. | --- | **---** |
| **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** |
| **Manager Screen 3** | | | |
| **PIEZO VOLUME** | Volume can be adjusted from Off to Loud in 5 settings. | 0 - 4 | **3** |
| **BEEPER OPTIONS** | **- Time's Up.** When the 'Hold' time expires, alarm will sound.<br>**- Preheat Ready.** Alarm sounds once cabinet has reached pre-heat temperature. Can be turned On / Off to suit operator requirements.<br>- **Key Press Feedback.** Can be turned On / Off to suit operator requirements.<br>**- LAST SHELF.** When last remaining shelf of a product falls below a pre-set time, the 'LAST SHELF' alarm will sound. | 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.<br>1/2 Shelf - Load Left.<br>1/2 Shelf - Disabled. | **1/2 Shelf - Load Right.** |

## Manager Mode Parameters and Settings - Reference Table (Cont'd)

| MANAGER PARAMETER | DESCRIPTION | RANGE | DEFAULT |
|---|---|---|---|
| | | | |
| **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. | --- | **---** |
| | | | |
| **Manager Screen 5** | | | |
| **CHANGE PASSCODE** | Manager passcode can be changed. | 0000 - 9999 | **4500** |
| **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** |
| | 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. | --- | **---** |
| | | | |
| **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** |

# Troubleshooting Guide

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

- **Model and Serial Number of Humidified Holding Cabinet can be found on the Technical Data Plate located on front right hand side panel of the cabinet.**

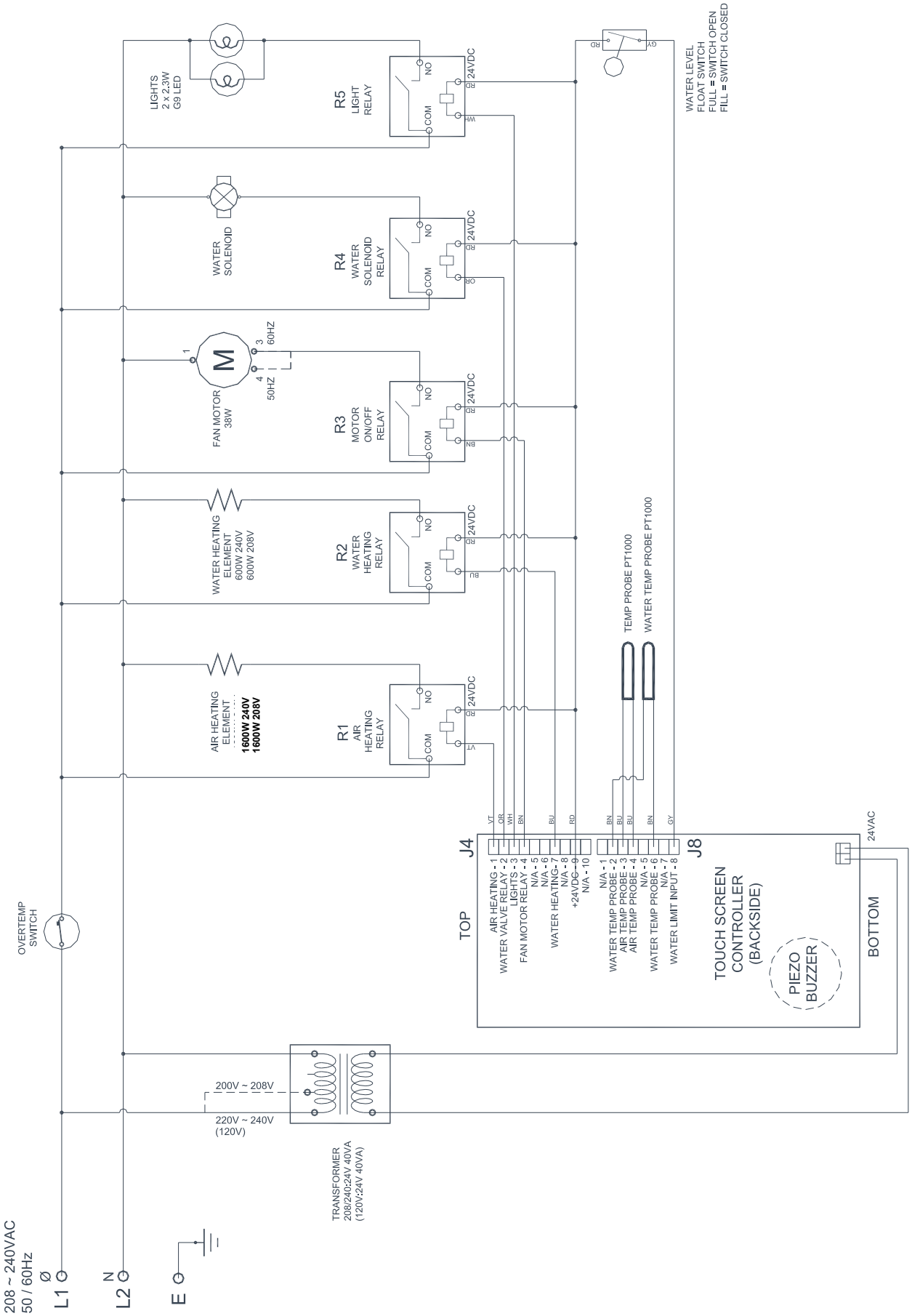
## Holding Cabinet - General Troubleshooting

| Problem | Probable Cause | Corrective Action |
|---|---|---|
| **Cabinet does not turn 'On' (No control screen display).** | A. Unit not plugged in to electrical supply.<br>B. Fault with electrical supply.<br>C. Equipment fault. | A. Connect cabinet power supply plug to electrical supply outlet.<br>B. Check electrical supply - Call for service.<br>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.<br>A. Controller software fault.<br>B. Controller SD card fault. | A. Software re-install required. If problem persists - Call for service.<br>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.<br>B. Controller fault. | A. Increase volume settings - Refer to controller Manager Mode settings.<br>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. |
| **Display Screen is dim.** | A. Screen brightness set too low in 'Manager' Settings.<br>B. Controller screen fault. | A. Increase brightness settings - Refer to 'Manager Mode settings.<br>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.<br>B. Door magnetic catch fault. | A. Check door seal fitment.<br>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.<br>B. Drain pan overfilled (not being emptied daily).<br>C. Water tank not fitted.<br>D. Water tank not fitted correctly.<br>E. Water level float switch stuck in down position / Water control circuit fault. | A. Fit drain pan into guide channels beneath cabinet.<br>B. Empty drain pan.<br>C. Fit water tank.<br>D. Check water tank fitted correctly on both hanger studs.<br>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.<br>B. Condensate channel drain mechanism obstructed or faulty. | A. Fit door condensate channel.<br>B1. Remove condensate channel and clean.<br>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. |

## Controller Error Messages

| Error Message (Control Screen) | Probable Cause | Corrective Action |
|---|---|---|
| **ERROR 1**<br>**I/O Feedback**<br>**Call For Service** | Controller internal communication error.<br>A. Controller fault. | <br>A1. Reboot controller by turning mains power 'Off' for at least 10 seconds, then back 'On'.<br>A2. Call for Service. |
| **ERROR 2**<br>**Cavity Probe Error**<br>**Call For Service** | Cavity air temperature probe fault (Short circuit).<br>A. Probe fault.<br>B. Probe connection circuit fault. | <br>A. Call for service.<br>B. Call for service. |
| **ERROR 3**<br>**Cavity Probe Error**<br>**Call For Service** | Cavity air temperature probe fault (Open circuit).<br>A. Probe fault.<br>B. Probe connection circuit fault. | <br>A. Call for service.<br>B. Call for service. |
| **ERROR 4**<br>**Cavity High Temperature Error**<br>**Call For Service** | Cavity air temperature reading exceeded set temperature and reached 257°F / 125°C).<br>A. Cavity air temperature too high, Heating circuit or heating relay fault.<br>B. Cavity air temperature probe fault. | <br>A. Call for service.<br>B. Call for service. |
| **ERROR 5**<br>**No Heat Error**<br>**Call For Service** | No heating detected within 15 minutes.<br>A. Door has been left open.<br>B. Air heating fault.<br>C. High temperature safety device tripped. | <br>A. Shut door. Turn controller 'Off' and back 'On'.<br>B. Call for Service.<br>C. Call for service. |
| **ERROR 6**<br>**Water Temp Probe Error**<br>**Call For Service** | Water temperature probe fault (Short circuit).<br>A. Probe fault.<br>B. Probe connection circuit fault. | <br>A. Call for service.<br>B. Call for service. |
| **ERROR 7**<br>**Water Temp Probe Error**<br>**Call For Service** | Water temperature probe fault (Open circuit).<br>A. Probe fault.<br>B. Probe connection circuit fault. | <br>A. Call for service.<br>B. Call for service. |
| **ERROR 8**<br>**Water Tank High Temperature Error**<br>**Call For Service** | Water tank temperature reading exceeded set temperature (20°F above set point).<br>A. Water tank temperature too high, water heating circuit or water heating relay fault.<br>B. Water temperature probe fault. | <br>A. Call for service.<br>B. Call for service. |
| **ERROR 9**<br>**Water Tank Level Low**<br>**! Check Water Supply Connected**<br>**! Check Water Supply Valve Turned On** | Correct water tank level not detected within 60 seconds.<br>A. Water supply not connected.<br>B. Water supply not turned 'On'.<br>C. Water tank not fitted.<br>D. Water tank not fitted correctly.<br>E. Water level float switch stuck in down position.<br>F. Water control circuit fault. | <br>A. Check water supply connection.<br>B. Turn on water supply.<br>C. Fit water tank.<br>D. Check water tank is fitted correctly on both hanger studs.<br>E. Check for free movement of float switch. Remove any foreign obstructions. If limescale build-up, apply weekly deliming procedure.<br>F. Call for service. |
| **ERROR 12**<br>**Water Tank No Heat Error**<br>**Call For Service** | No water heating detected within 30 minutes.<br>A. Water heating fault.<br>B. High temperature safety device tripped. | <br>A. Call for service.<br>B. Call for service. |
| **ERROR 15**<br>**! Check Float Switch**<br>**Call for Service** | Water tank level float switch not signalling water fill required, to controller.<br>A. Water level float switch stuck in 'Up' position.<br>B. Water level switch / switch circuit fault. | <br>A. Check for free movement of float switch. Remove any foreign obstructions. If limescale build-up is the cause, complete weekly deliming procedure.<br>B. Call for service. |

## Electrical Schematic EHT10 Humidified Holding Cabinet.



# Replacement Parts List

**Important:**

**Only genuine authorized replacement parts should be used for the servicing and repair of this Humidified Staging Cabinet 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.**

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.

| 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

## 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.

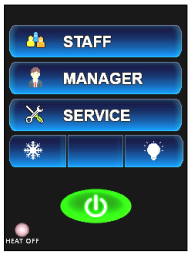
## Update by Service Menu Method

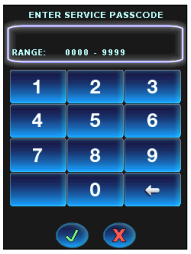
**The controller software can be installed by USB through the Service Mode if the existing software shows the option 'UPDATE SOFTWARE' in Service Screen 1.**

**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.

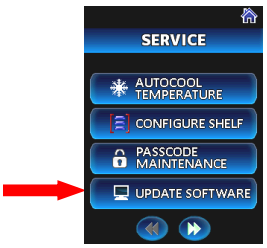


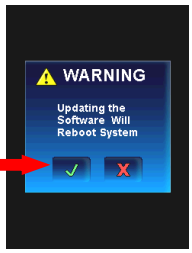




### STEP 2. - SELECT 'UPDATE SOFTWARE'

Press

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.

### 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.

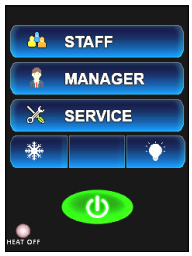
### STEP 4. - SEE POWER OFF/ON METHOD.

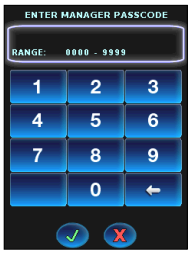
## Verifying Controller Software Update

**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

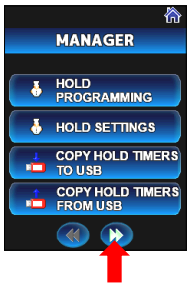
Turn 'On' the Cabinet and select the 'Manager' key and enter the **Passcode 4500** on the keypad.

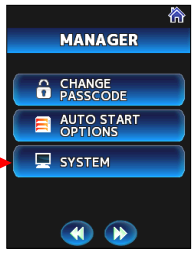


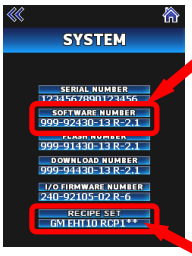

### STEP 2. - SCROLL TO 'MANAGER SCREEN 5'

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



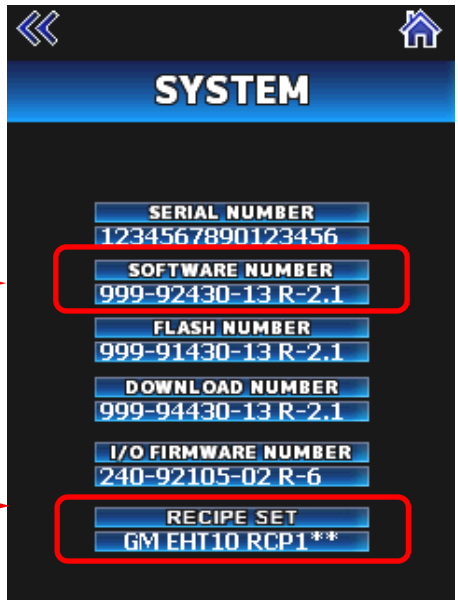




### STEP 3. - CHECK SOFTWARE REVISION



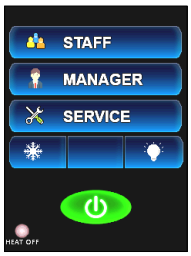

***Check Software Version here.***

***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.

## Checking Software Version

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 checked 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.

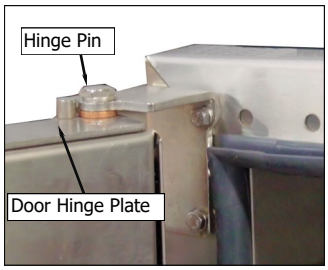
## Reversing the Humidified Holding Cabinet Door

**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.**

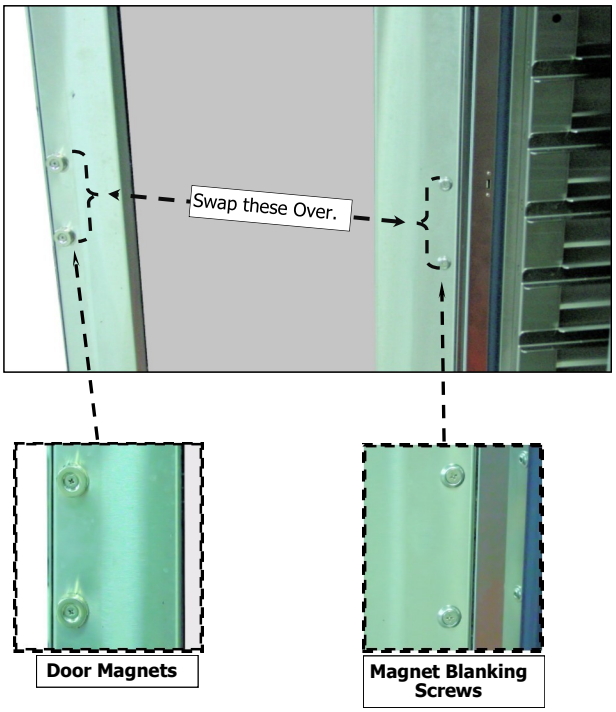
**CABINET DOOR.**

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.***

Check Gap between Door and Control Panel.

**Should be 6mm nom.**

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

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