

EHTC10

Humidified Holding Cabinet



Installation and Operation Manual

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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

EH10TC-L Turbofan Humidified Holding Cabinet - 10 Tray.

EH10TC-R Turbofan Humidified Holding Cabinet - 10 Tray.

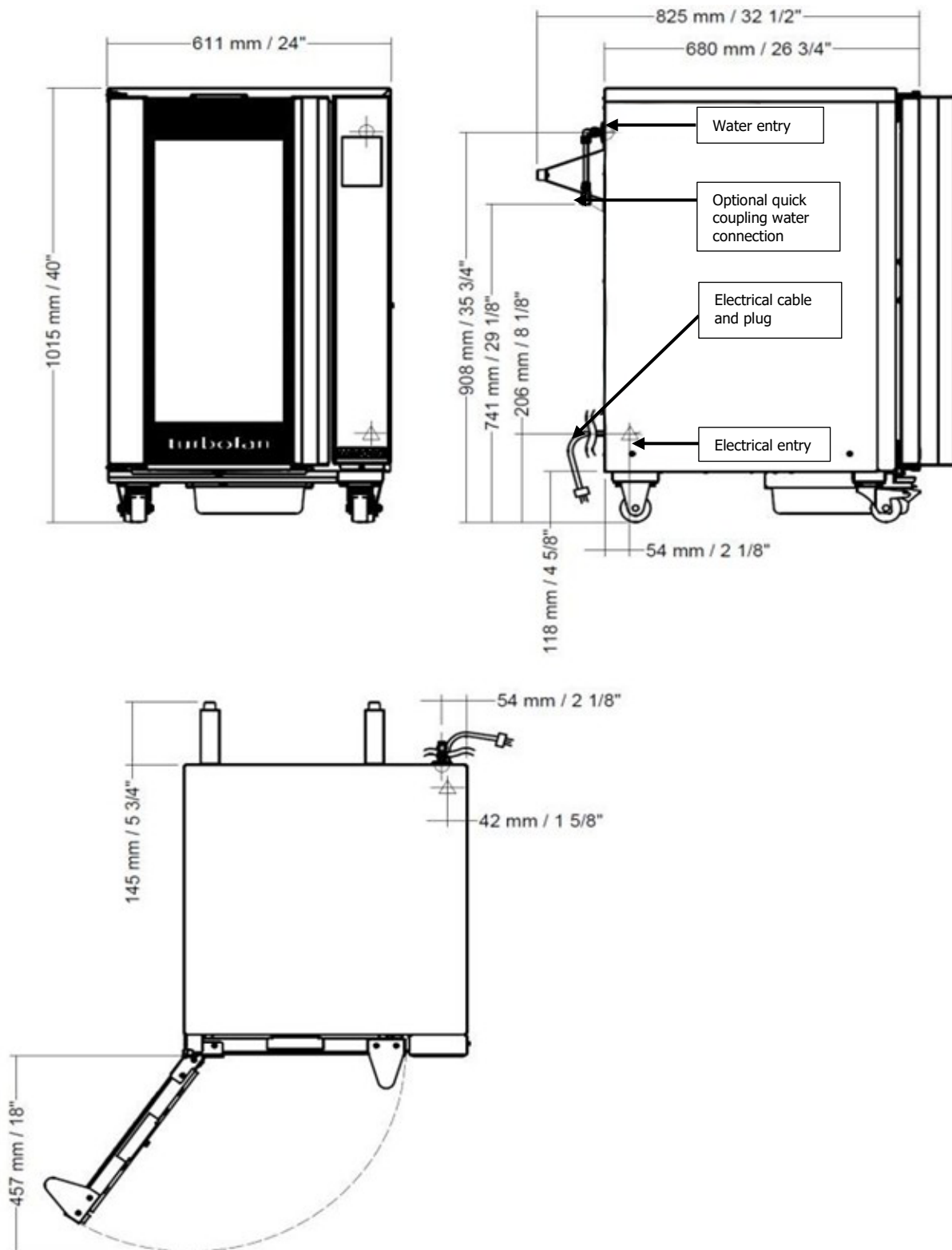
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Specifications

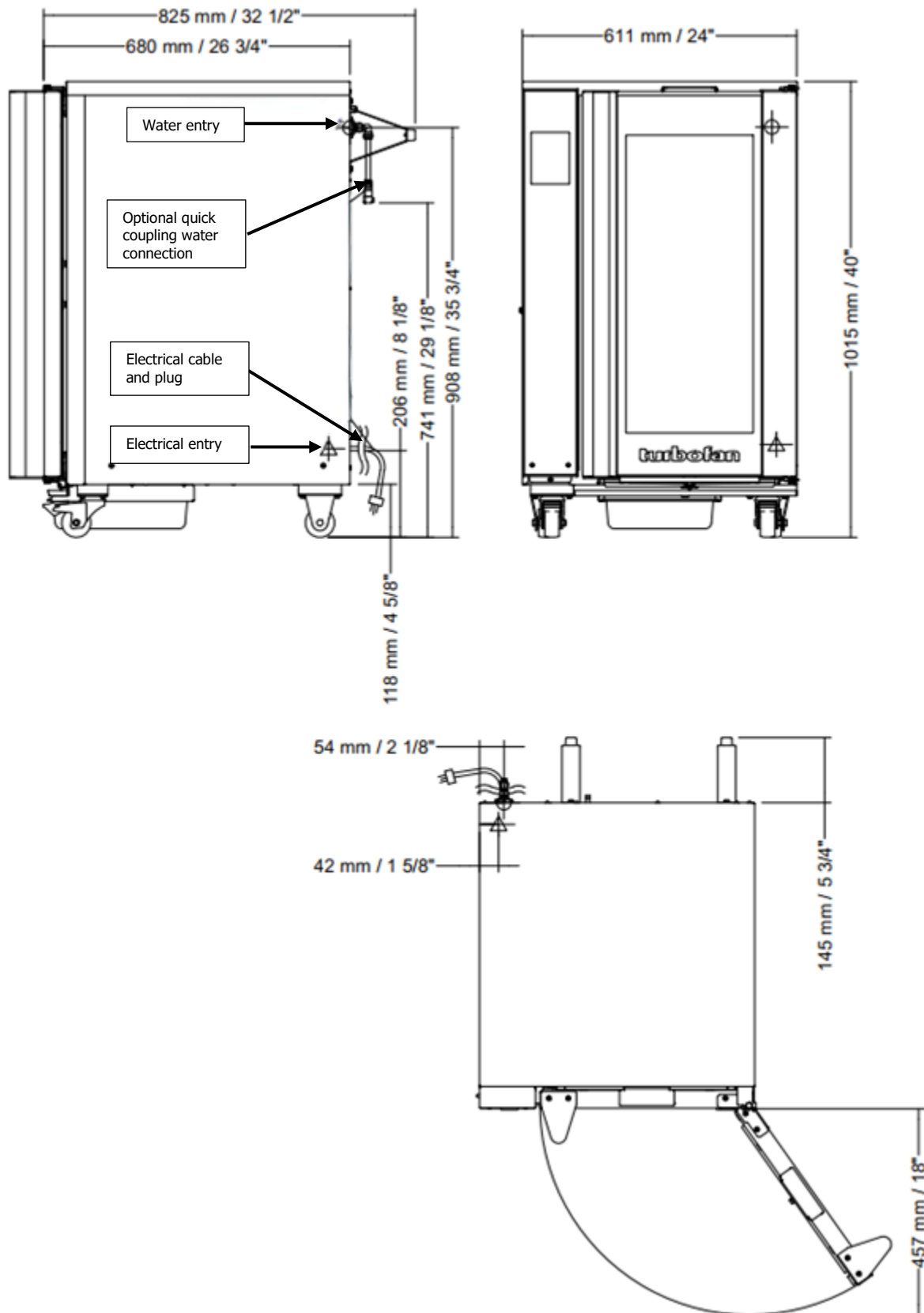
1. Specifications

1.1. EHTC10 Humidified Holding Cabinet - L



Specifications

1.2. EHTC10 Humidified Holding Cabinet – R



Specifications

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	¾" GHT .
	All Other Markets	¾" BSP.
Water Quality	Temperature max.	40°C
	Total hardness	60 - 90 ppm
	pH	6.5 - 8.5
	Cl-(chloride) max.	60 mg/l
	Cl₂ (free chlorine) max.	0.2 mg/l
	SO₄²⁻ (sulphate) max.	150 mg/l
	Fe (iron) max.	0.1 mg/l
Total Dissolved Solids (TDS)		50 - 150 ppm

Installation

2. Installation

2.1. 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 the 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:

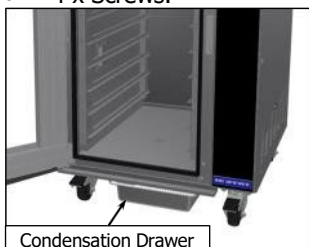
Water Connection Fittings:

- 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.



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

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

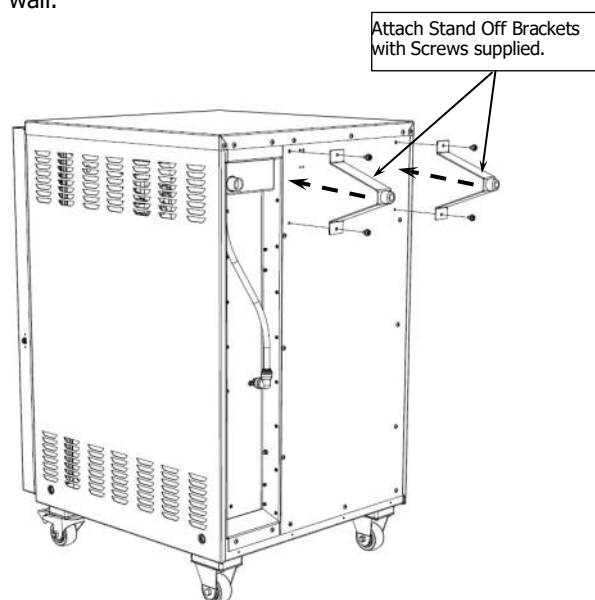
Refer to 'Specifications' Section - Specification Tables



Technical Data Plate Location

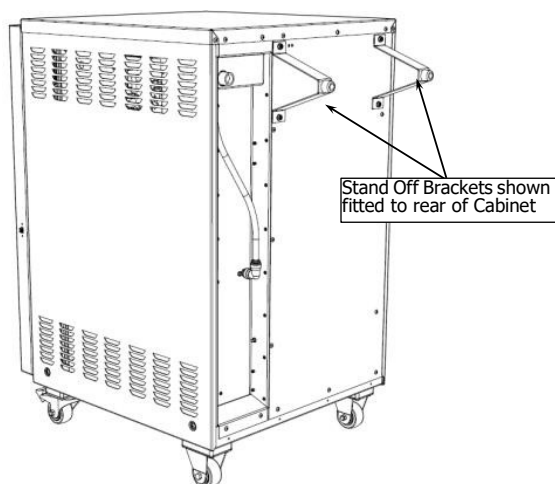
Fitting Stand-Off Brackets

To be fitted to the rear of the Humidified Holding Cabinets that are backed against a wall. Mount brackets to the predrilled holes in rear of holding cabinet and secure with screws provided. Once fitted, locate the cabinet back against the wall until the stand-off brackets are against the rear wall.



Attach Stand Off Brackets with Screws supplied.

Installation



Water Connection

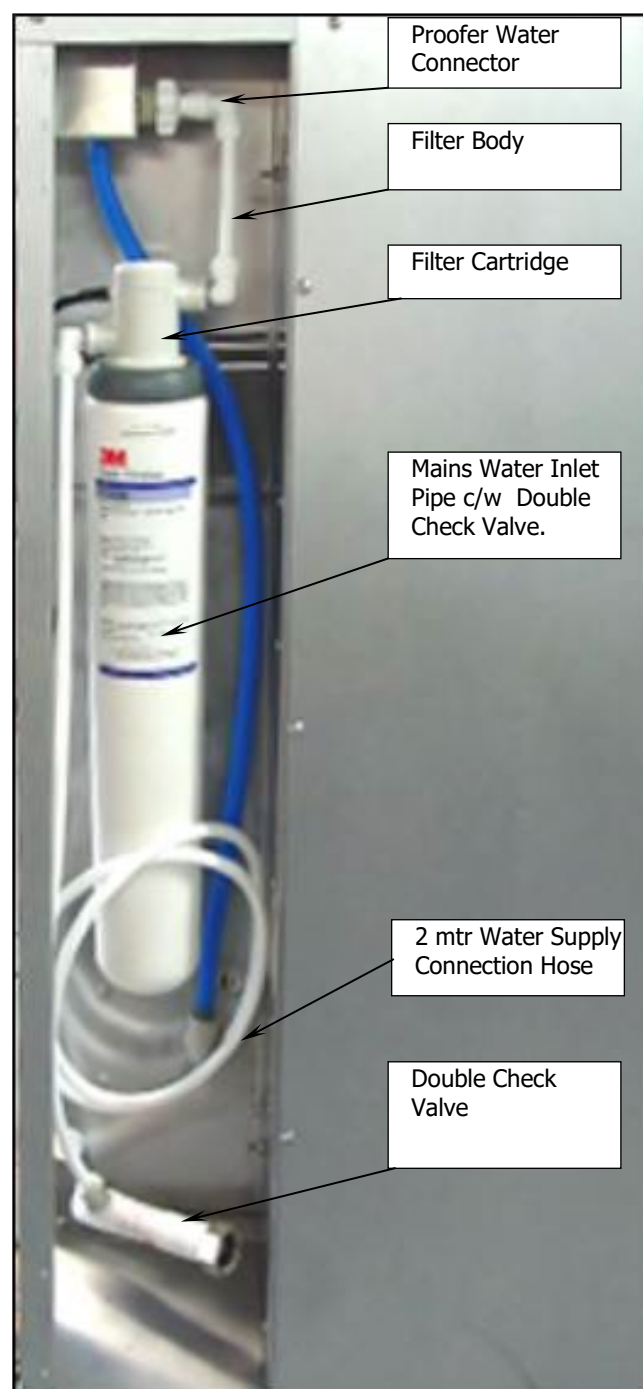
Important:

Backflow prevention - This appliance incorporates backflow prevention complying with WMTS-101 (cls. a, b) in the form of an unrestricted air gap.

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 power supply to Proofer / Holding Cabinet and turn 'On' the appliance.
5. Turn on the mains water supply and carry out a leak check of the Proofer / Holding Cabinet.
 - Max Inlet Pressure 80psi / 550kPa.
 - Min Inlet Pressure 22psi / 150kPa.



Installation

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.**

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.

Each Humidified Holding Cabinet should be connected to an adequately protected power supply with an appropriate power cord.

RCD (Residual Current Device) / GFCI (Ground-Fault Circuit-Interrupter) protection of the power supply to this appliance is recommended.

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.

Location

1. Correctly locate the Humidified Holding Cabinet into its final operating position and lock the front castors to retain the Cabinet in its 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

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.

Error Messages & Faults

3. Error Messages & Faults

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 the front right hand side panel of the cabinet.

3.1. 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. B. Fault with electrical supply. C. Equipment fault.	A. Connect cabinet power supply plug to electrical supply outlet. B. Check electrical supply connection. C. Call for service.
Cabinet operates, but there is no control screen display.	A. Controller display fault.	A1. Check connections to rear of Touch Controller. A2. Replace Touch Controller. Refer Section 4.1.1. 'Touch Controller / USB Cable Connection'.
Controller display shows "CONFIGURATION FILES INVALID".	A. Controller software fault. B. Controller SD card fault.	A1. Reinstall software. Refer Appendix B – Software Update. A2. Replace Controller. Refer Section 4.1.1. Touch Controller. B. Replace the SD card.
Controller emits continuous high pitched noise.	A. Software update installation not completed correctly / corrupted on load.	A. Re-install software. Refer Appendix B – Software Update.
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 Section 6.3 - Manager Mode Settings. B. Replace Touch Controller. Refer Section 4.1.1. Touch Controller.
Cabinet not heating.	Refer "ERROR 5" on following page.	Refer to 'ERROR 5' in 'Controller Error Messages'.
No humidity in cabinet.	Refer "ERROR 12" on following page.	Refer to 'ERROR 12' in 'Controller Error Messages'.
Cabinet light(s) not illuminating.	A. Bulb blown.	A. Replace Bulb - Refer Parts Replacement Section 4.1.6 'Cabinet Lamp'.
Display Screen is dim.	A. Screen brightness set too low in 'Manager' Settings. B. Controller screen fault.	A. Increase brightness settings - Refer to Section 6.3 - Manager Mode Settings. B. Replace Touch Controller. Refer Section 4.1.1. 'Touch Controller / USB Cable Connection'.
No air / fan circulation in cabinet.	A. Fan motor / motor control fault.	A1. Check fan is moving, clear any blockage. A2. Check electrical connections to the fan motor. Replace fan motor - Refer Section 4.1.4. A3. Check overtemp switch not tripped. Replace Overtemp Switch - Refer Section 4.1.4.
Cabinet door does not remain closed.	A. Door seal interference. B. Door magnetic catch fault.	A. Check door seal fitment. Refer Section 4.1.8. B. Replace Door Magnetic Catch. Refer Section 4.1.8.

Error Messages & Faults

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 is fitted correctly on both hanger studs. E. Refer to 'ERROR 9' - 'E' and 'F' in 'Controller Error Messages'.
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. Refer Section 4.1.8. B1. Remove condensate channel and clean. B2. Replace condensate channel. Refer Section 4.1.8.
Cabinet moves on floor during use.	A. Front swivel castors not locked.	A. Lock castor wheel brakes on front two castors. B. Castor Brake faulty. Replace Braked castor.

3.2. 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.
ERROR 4 Cavity High Temperature Error Call For Service	Cavity air temperature reading exceeded set temperature and reached 257°F / 125°C). A. Cavity air temperature too high, Heating circuit or heating relay fault. B. Cavity air temperature probe fault.	A. Call for service. B. Call for service.
ERROR 5 No Heat Error Call For Service	No heating detected within 15 minutes. A. Door has been left open. B. Air heating fault. C. High temperature safety device tripped.	A. Shut door. Turn controller 'Off' and back 'On'. B. Call for Service. C. Call for service.
ERROR 6 Water Temp Probe Error Call For Service	Water temperature probe fault (Short circuit). A. Probe fault. B. Probe connection circuit fault.	A. Call for service. B. Call for service.
ERROR 7 Water Temp Probe Error Call For Service	Water temperature probe fault (Open circuit). A. Probe fault. B. Probe connection circuit fault.	A. Call for service. B. Call for service.
ERROR 8 Water Tank High Temperature Error Call For Service	Water tank temperature reading exceeded set temperature (40°F above set point). A. Water tank temperature too high, water heating circuit or water heating relay fault. B. Water temperature probe fault.	A. Call for service. B. Call for service.
ERROR 9 Water Tank Level Low ! Check Water Supply Connected ! Check Water Supply Valve Turned On	Correct water tank level not detected within 60 seconds. A. Water supply not connected. B. Water supply not turned 'On'. C. Water tank not fitted. D. Water tank not fitted correctly. E. Water level float switch stuck in down	A. Check water supply connection. B. Turn on water supply. C. Fit water tank. D. Check water tank is fitted correctly on both hanger studs. E. Check for free movement of float switch. Remove any foreign obstructions. If

Error Messages & Faults

ERROR 12 Water Tank No Heat Error Call For Service	position. F. Water control circuit fault. No water heating detected within 15 minutes. A. Water heating fault. B. High temperature safety device tripped.	limescale build-up, apply weekly deliming procedure. F. Call for service. A. Call for service. B. Call for service.
ERROR 15 ! Check Float Switch Call for Service	Water tank level float switch not signaling water fill required, to controller. A. Water level float switch stuck in 'Up' position. B. Water level switch / switch circuit fault.	A. Check for free movement of float switch. Remove any foreign obstructions. If limescale build-up is the cause, complete weekly deliming procedure. B. Call for service.

Operation

4. Operation

4.1. Using the Humidified Holding Cabinet

1. CONTROL OFF

Press the  key to turn the control on.

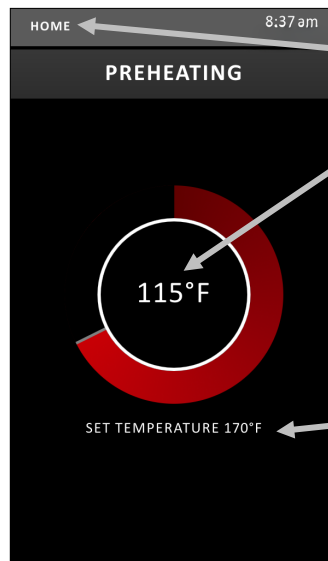


2. PRE-HEATING

Pre-Heating will occur automatically.
Pre-Heating stage completes 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 HOME to return to the home screen.

Displays actual temperature of cabinet.

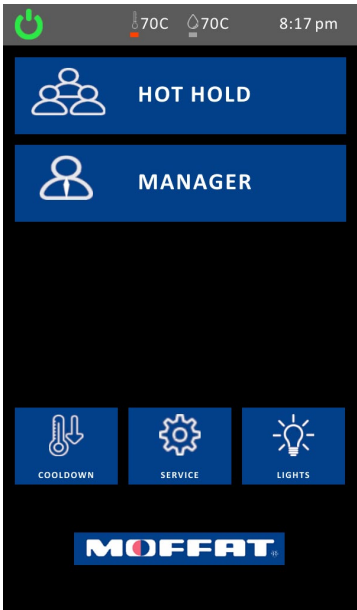
Displays set temperature of cabinet.

Operation

3. CONTROL ON - HOME



Press the HOME button in the top bar to return to the home screen.



Press to turn off the controller.



Cooldown Mode.



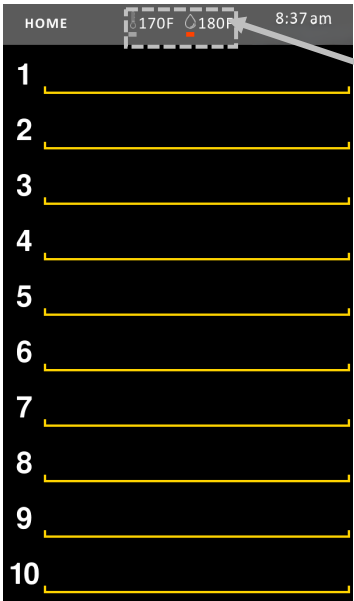
Press to turn Lights 'On or Off'.

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 topmost available 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

Select the 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.



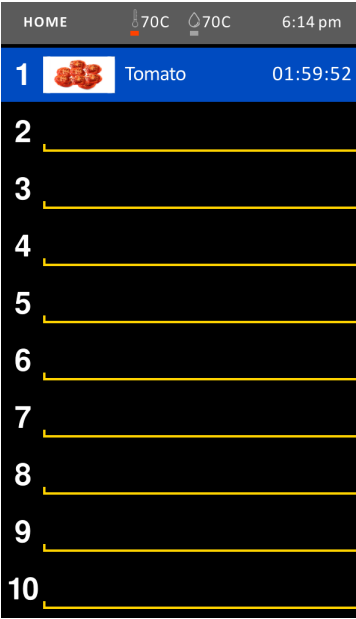
BACK

Press to return to previous screen.

LIST GRID

Press to toggle between List and Grid views.

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



Operation

6. HOLDING

When more than one shelf is loaded with the same product, the shelf with the least remaining hold time is fully filled with the recipe's color while the remaining shelves of the product are not fully filled with the recipe's color.

The shelf with the least remaining time should be the first shelf to be used.



7. HOLDING

When the last remaining shelf of a product falls below a pre-set time (refer to Manager Mode > Last Shelf settings), the Last Shelf popup screen appears with the product to cook. The recipe will be shown in yellow.

Reminder Button

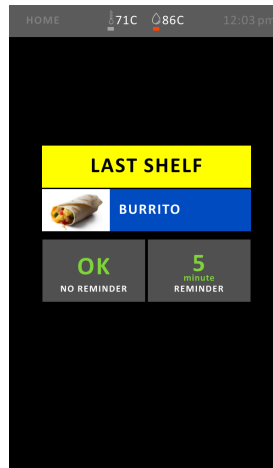
Snoozes the Last Shelf alarm for 5 minutes, the display will revert to the main screen.

OK Button

Closes the Last Shelf popup and alarm. Acknowledges that appropriate actions have been taken. The shelf with Last Shelf product will continue to display.

During the Last Shelf period, the screen alternates between product description loaded onto that shelf, showing time remaining and the Last Shelf screen.

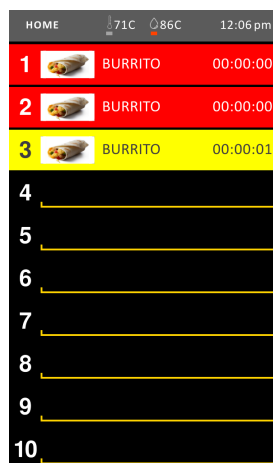
This informs the operator that, should they require more product of the same kind, this should be cooked and ready for loading onto the shelves.



Press to cancel the Last Shelf reminder.



Press to delay the Last Shelf reminder and continue using the shelf.



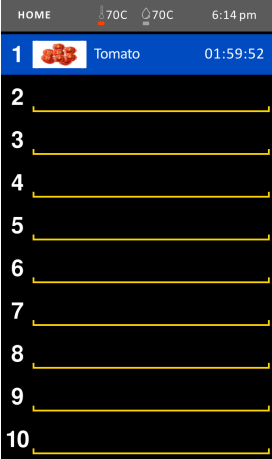
8. CANCELLING HOLD TIMER

Press the shelf / timer to cancel a Hold Timer when all the product on that shelf has been used.

A Cancel Shelf # confirmation appears on the screen.

Press YES to confirm the shelf cancellation.

Press NO if shelf cancel is not required or if the shelf # displayed is incorrect selection.



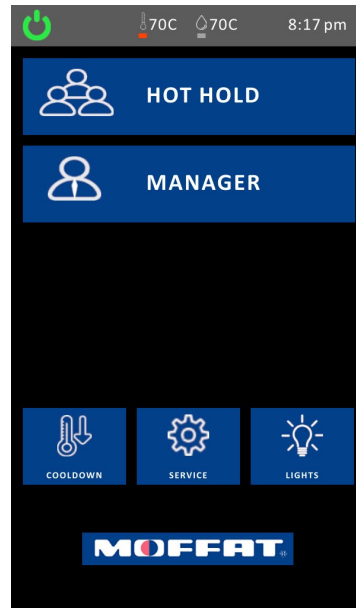
Operation

4.2. 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.



Press to display the COOLDOWN screen.

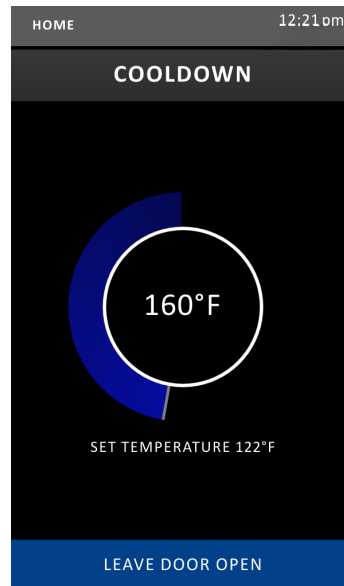


NOTE: If the cabinet is too hot to safely commence cleaning, the COOLDOWN screen will display.

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 HOME key on the Cool Down screen to cancel the Cool Down Mode.

Manager Mode - Holding Cabinet Settings / Programming

5. Manager Mode - Holding Cabinet Settings / Programming

5.1. Overview of Manager Menu Parameters – EHTC10

Manager Parameter	Description	Range	Default
1. Preheat Options			
Preheat Temp	Allows setting of a pre-heat temperature for the cabinet.	86 – 194 °F 30 – 90 °C	175 °F 70 °C
2. Hold Temperature Options			
Hold Temp	Allows setting of the holding temperature for cabinet.	86 – 194 °F 30 – 90 °C	175 °F 70 °C
3. Recipes Configuration			
Name	The product name that is displayed on the operator's screen.	-	-
Icon	The product image displayed on the operator's screen.	-	-
Color	The color of the shelf for the product that is displayed in the operator's screen.	-	-
Hold Time	The holding time for the product.	0 - 8 hours	2 hours
Last Shelf Time	When last remaining shelf of a product falls below a pre-set time, the operator is alerted to the need to cook more of the same product to add to cabinet, if required.	0 - 8 hours	15 minutes
Last Shelf Shelves	The number of shelves for the LAST SHELF action alert, for any one product. For example: Setting = 1: LAST SHELF occurs when 1 shelf is remaining and Cook More time is reached on that shelf. Setting = 2: LAST SHELF occurs when 2 shelves are remaining, and the first of these 2 shelves reaches the Last Shelf time. Setting = 3: LAST SHELF occurs when 3 shelves are remaining, and the first of these 3 shelves reaches Last Shelf time.	1 - 9 Shelves	1
4. Last Shelf Options			
Last Shelf Reminder	The duration for which the COOK MORE reminder is set to in the COOK MORE alert.	1 – 59 minutes	5 minutes
Last Shelf Beep Length	The duration of the beep sound when the COOK MORE alert is displayed.	1-5 seconds	1 second
5. Humidity Options			
Humidity	Enable or disable humidity in the cabinet.	On Off	On
Humidity Temp	The default cabinet temperature at start-up. The operator can set the temperature of the cabinet during operation as required.	50 – 176 °F 30 – 90 °C	138 °F 70 °C
6. System Info			
Displays Controller System information and Recipe Set File versions.			

Manager Mode - Holding Cabinet Settings / Programming

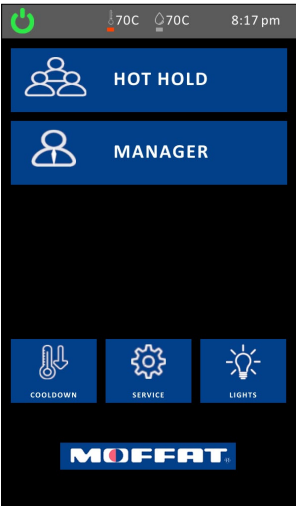
7. Date and Time			
Time			
Hours	The current time (hour).	0-23 hours	-
Minutes	The current time (minutes).	0-59 minutes	
Date			
Day	The current day of the month.	1-31	-
Month	The current month of the year.	1-12	-
Year	The current year.	00 - 99	-
8. Controller and Display Options			
Temperature Units	The unit of measurement.	°C / °F	°F
Backlight Brightness	The screen brightness. Screen brightness can be adjusted in increments.	1 - 5	5
Auto Dim Time	The time after which display will reduce in brightness to the Auto Dim Brightness setting.	1 - 120 minutes	120 minutes
Auto Dim Brightness	The screen brightness when auto dimmed. The screen auto-dim brightness can be adjusted in increments.	1 - 5	1
Keypress Volume	The volume of feedback when keys are pressed on the screen.	Off 1 - 4	2
Piezo Volume	The piezo volume.	Off 1 - 4	4
Shelf Icon Display	Enable or disable the recipe's icon in the operator's screen.	On Off	On
9. Cabinet Cooldown Options			
Cooldown	Enable or disable the COOLDOWN function on the operator's screen.	On Off	On
Cooldown Temp	Set the default cabinet cooldown temperature.	86-176 °F 30 – 80 °C	122 °F 50 °C
10. Hold Timers			
Import Hold Timers	Preprogrammed hold timer settings already uploaded onto USB drive can be downloaded into the cabinet controller.	-	-
Export Hold Timers	Preprogrammed hold timer settings can be downloaded onto USB drive for transfer to another similar cabinet or computer.	-	-
11. Image Maintenance			
	Images can be copied from / to USB drive. Stored images can be deleted individually or in bulk.	-	-

Manager Mode - Holding Cabinet Settings / Programming

5.2. Selecting Manager Mode

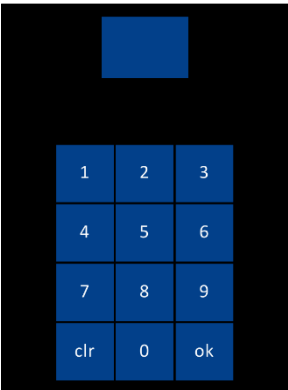
1. CONTROL ON

Select MANAGER.



2. ENTER PASSCODE

ENTER Passcode (4500).



Press to confirm.



Press to clear the entered value.

The Manager Mode Settings screen appears.



Manager Mode - Holding Cabinet Settings / Programming

5.3. Manager Mode Settings

1. Preheat Temperature

Enter the Preheat Temperature using the keypad displayed.



Press to return to the main menu.



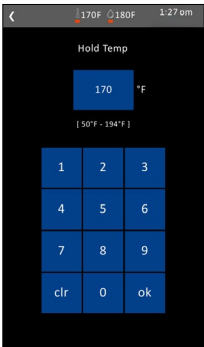
Press to confirm.



Press to clear the entered value.

2. Hold Temperature

Enter the Hold Temperature using the keypad displayed.



Press to return to the main menu.



Press to confirm.



Press to clear the entered value.

3. Recipes Options

Press the recipe name to view the recipe's settings.

Press Add to create a new recipe or press an existing recipe to edit the recipe's settings.



Press to return to the main menu.



Press to add a new recipe.



Press to delete a recipe.



Press to view the summary of the settings for each recipe in the list

The recipe's configuration screen appears.

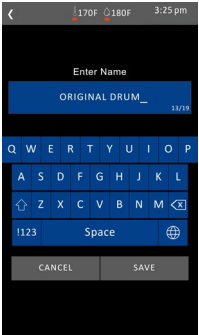


Manager Mode - Holding Cabinet Settings / Programming

Recipe name and icon

Name Press to enter or edit the recipe's name.
Use the keypad to enter the recipe name.

Icon Press to select an icon for the recipe.
Select an icon from the gallery.



Press to return to the main menu.

SAVE

Press to save the recipe's name.

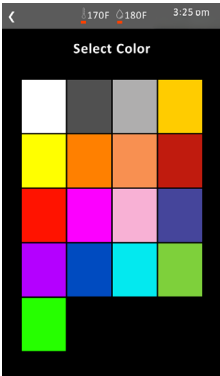
CANCEL

Press to exit without saving your changes.



Recipe Color

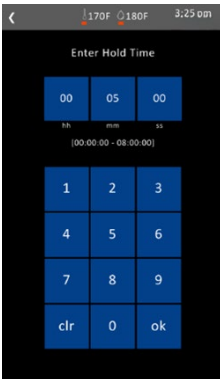
Color Press this key to select a color for the recipe.



Press to return to the main menu.

Hold Time

Hold Time Press to set the hold time required.
Use the keypad to enter the Hold Time required.
Hold Time Range = 0 - 8 Hrs.



Press to return to the main menu.

ok

Press to confirm.

clr

Press to clear the entered value.

Manager Mode - Holding Cabinet Settings / Programming

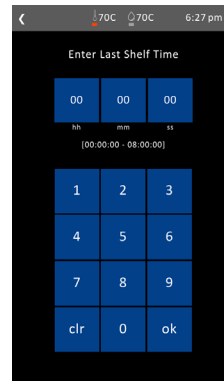
Last Shelf Time

Last Shelf Time

Press to enter the last shelf time required.

Use the keypad to enter the Last Shelf Time required.

Last Shelf Time Range = 0 - 8 hours.



SAVE

Press to add a new recipe.

CANCEL

Press to delete a recipe.

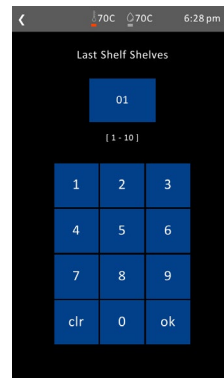
Last Shelf Shelves

Last Shelf Shelves

Press to set the total number of shelves that can be loaded with the same product during the Cook More Time period.

Use the keypad to enter the number of shelves required.

Shelf Range = 1 - 10 shelves.



Press to return to the main menu.

ok

Press to confirm.

clr

Press to clear the entered value.

4. Last Shelf Options

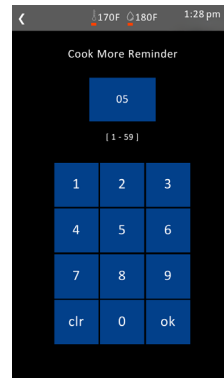
Last Shelf Reminder

Last Shelf Reminder

Press to set the reminder time displayed in the Last Shelf popup.

Use the keypad to enter the Last shelf reminder time required.

Last Shelf Reminder Range = 1 - 59 minutes.



Press to return to the main menu.

ok

Press to confirm.

clr

Press to clear the entered value.

Last Shelf Beep Length

Last Shelf Beep Length

Press to increase the duration of the Last Shelf reminder beep.

Last Shelf Beep Length Range = 1 - 5 seconds

5. Humidity Options

Humidity

Humidity

Press to enable or disable humidity in the cabinet.

The Humidity Temp option can now be configured.

Manager Mode - Holding Cabinet Settings / Programming

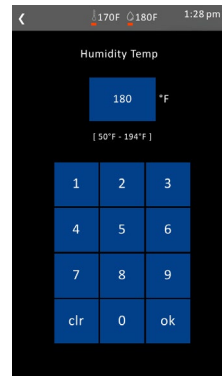
Humidity Temp

Humidity Temp

Press to set the reminder time displayed in the Prep More popup.

Use the keypad to enter the cook more reminder time required.

Cook More Reminder Range = 1 - 59 minutes.



Press to return to the main menu.

ok

Press to confirm.

clr

Press to clear the entered value.

6. System Info

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



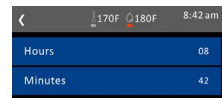
Press to return to the main menu.

7. Date and Time Options

Time

Press to set current time.

The time configuration screen appears. Press the Hours and Minutes keys to adjust the time using the keypad.



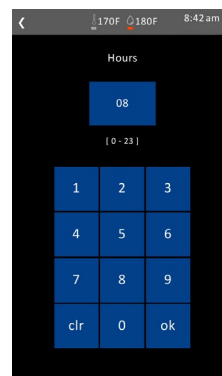
Press to return to the main menu.

ok

Press to confirm.

clr

Press to clear the entered value.

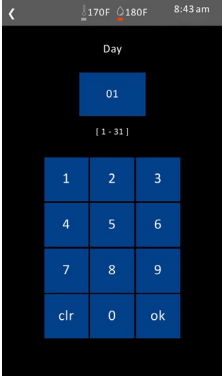
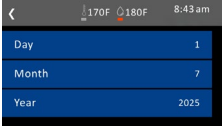


Manager Mode - Holding Cabinet Settings / Programming

Date

Press to set the current date.

The date configuration screen appears. Press the Day, Month, and Year keys to adjust the date using the keypad.



8. Controller and Display Options

Temperature Units

Temperature Units

Press to set the time for which the product is to remain of the shelf.

Backlight Brightness

Backlight Brightness

Press to screen brightness level (1-5).

Auto Dim Brightness

Auto Dim Brightness

Press to set the screen brightness when it is dimmed automatically (1-3).

Auto Dim Time

Auto Dim Time

Press to set the duration after which the screen is automatically dimmed.
Use the keypad to enter the Auto Dim Time (0-120 minutes)

Keypress Volume

Keypress Volume

Press to set the volume of feedback when keys are pressed on the screen (Off-1-5).

Piezo Volume

Piezo Volume

Press to set the piezo volume (Off-1-5).

Shelf Icon Display

Shelf Icon Display

Press to enable or disable the recipe's icon in the operator's screen.

9. Cabinet Cooldown Options

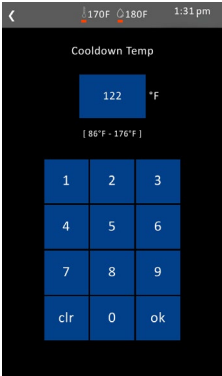
Cooldown

Press to enable or disable cabinet cooldown.

Cooldown Temp

Press to set the cabinet cooldown temperature required.

Use the keypad to enter the cooldown temperature required.



Press to return to the main menu.



Press to confirm.



Press to clear the entered value.

Manager Mode - Holding Cabinet Settings / Programming

10. Hold Timers

Import Hold Timers

Import Hold Timers

Press to import hold timer information from a USB drive.

Export Hold Timers

Export Hold Timers

Press to copy hold timer information to a USB drive.

NOTE: If a USB drive is not connected, the USB Device Not Found dialog box appears on the screen. Connect a USB drive to the cabinet and try again.

11. Image Maintenance

Image Maintenance

Press to add or remove stored images.

The Image Maintenance screen appears.

Import

Press to import images from a USB drive.

NOTE: If a USB drive is not connected, the USB Device Not Found dialog box appears on the screen. Connect a USB drive to the cabinet and try again.

Remove

Press to remove one or more stored images.

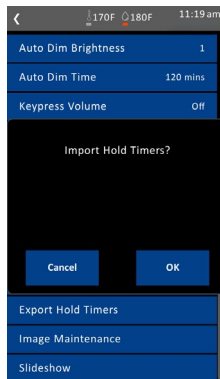
On the Image Maintenance screen press to select one or more images to select them.



Press to remove the selected image(s).

Cancel

Press to cancel the operation.



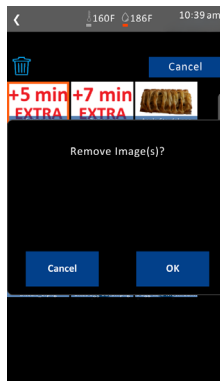
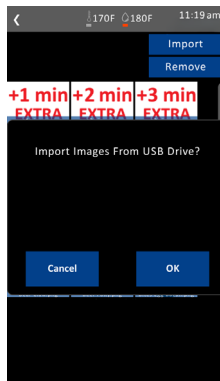
Press to return to the main menu.

OK

Press to confirm.

Cancel

Press to cancel the operation.



Replacement Parts Listings

8. Replacement Parts Listings

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

Item No.	Description
249401	CONTROL PANEL LAMINATED - LMD
249402	CONTROL PANEL LAMINATED - RMD
248325K-GM-US	TOUCH CONTROLLER KIT MCD USE33TC-HP10TC - USA
248325K-GM-ZA	TOUCH CONTROLLER KIT MCD ZAE33TC-HP10TC - SOUTH AFRICA / MAURITIUS
248325K-GM-MEA	TOUCH CONTROLLER KIT MCD MEAE33TC-HP10TC – MEA (UAE, OMAN, QATAR)
248325K-GM-CN	TOUCH CONTROLLER KIT MCD CNE33TC-HP10TC - CHINA
248325K-GM-HK	TOUCH CONTROLLER KIT MCD HKE33TC-HP10TC – HONG KONG
248325K-GM-IN	TOUCH CONTROLLER KIT MCD INE33TC-HP10TC - INDIA
248325K-GM-KR	TOUCH CONTROLLER KIT MCD KRE33TC-HP10TC - KOREA
248325K-GM-VN	TOUCH CONTROLLER KIT MCD VNE33TC-HP10TC - VIETNAM
248325K-GM-SG	TOUCH CONTROLLER KIT MCD SGE33TC-HP10TC - SINGAPORE
248325K-GM-UK	TOUCH CONTROLLER KIT MCD UKE33TC-HP10TC - UK
248325K-GM-AU	TOUCH CONTROLLER KIT MCD AUE33TC-HP10TC - AUSTRALIA
248325K-GM-NZ	TOUCH CONTROLLER KIT MCD NZE33TC-HP10TC – NEW ZEALAND
248325K-GM-PK	TOUCH CONTROLLER KIT MCD PKE33TC-HP10TC – PAKISTAN
248325K-GM-TW	TOUCH CONTROLLER KIT MCD TWE33TC-HP10TC – TAIWAN
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
246222	POWER SUPPLY 24VDC 50W
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 - 208V, 1200W
234080K	DRY ELEMENT KIT - 240V, 1200W
241019K	WET ELEMENT KIT - 208V, 600W
234078K	WET ELEMENT KIT - 240V, 600W
241890	FLOAT SWITCH KIT - 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 HP10T
237741	DOOR MAGNET
241045	DOOR SEAL
010723	CONDENSATE DRAWER
241149	DOOR CONDENSATE CHANNEL
242003	CASTOR SPACER

Replacement Parts Listings

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 A - Humidified Holding Cabinet Door Reversal

Appendix A - Humidified Holding Cabinet Door Reversal

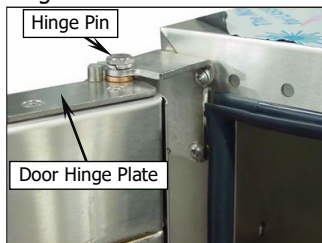
Reversing the Humidified Holding Cabinet Door

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

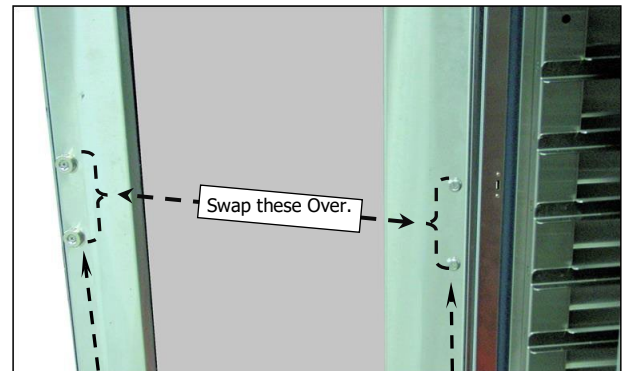
1. While supporting door remove top hinge pin and remove the door.
2. Unscrew and remove the upper and lower Door Hinge Plates from the door.



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.
Fit Right Lower Hinge Plate to the upper left side of door.

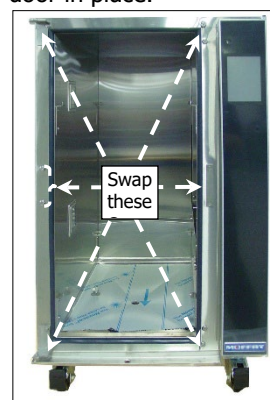


5. Remove the magnets and blanking screws from the cabinet door and swap these over.



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. Fit the top Hinge Pin to the bracket to secure the door in place.



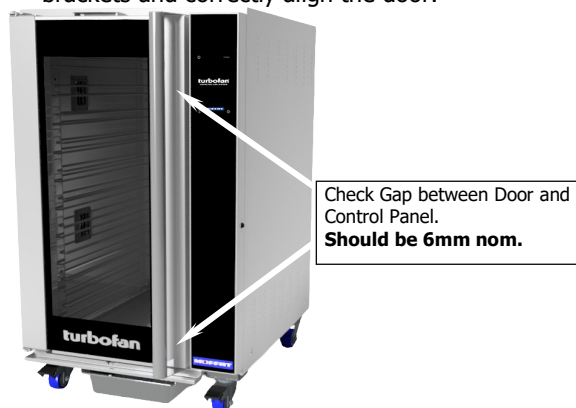
Appendix A - Humidified Holding Cabinet Door Reversal

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

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.

1. To align, slacken off the upper and lower hinge brackets 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.

Appendix B – Software Update

Appendix B – Software Update

1. Transfer the software files (*.zip) onto an empty USB drive.
NOTE: The USB drive must only contain the controller update files.
2. Turn 'Off' main power to the appliance, insert the USB and turn on the main power.
3. The update will start automatically (within approx. 10 seconds) and will take approximately 15 minutes to complete.

After the controller updates, the start screen appears. The USB drive can now be removed.

