

Technical data sheet for

EHT10-L HUMIDIFIED HOLDING CABINET

10 Tray Electric Humidified Holding Cabinet TOUCH CONTROL



EHT10-L

Unit shall be a Moffat electrically heated Turbofan Humidified Holding Cabinet. The holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged. Unit shall have capacity for 10 half size sheet pans or 10 1/1GN or 12" x 20" steam pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a 5.7" Touch Screen control with individual shelf timers and cabinet temperature control and humidity level control. Holding cabinet shall be mounted on castors, with two rigid castors at rear and two castors, swivel and wheel lock at front. Holding Cabinet shall operate independently or in conjunction with Moffat Turbofan E33T Convection Oven. Holding Cabinet shall be fitted with a NEMA 6-15P cordset.

STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E33T Convection Ovens
- 10 Half size sheet pan capacity
- 10 1/1GN / 12" x 20" steam pan capacity
- 2⁷/₈" / 74mm tray spacing
- Compact 24" / 610mm width
- Full viewing field reversible door
- 208V or 220-240V plug-in 15A NEMA 6-15P cordset fitted
- 1600W cabinet heating
- Full double skin construction
- Touch Screen Control
- Individual shelf timers
- Electronic temperature control
- 600W heated humidification water tank
- Electronic humidity tank temperature control
- Autofill water tank system
- Continuous door seal
- Low velocity circulation fan system
- Dual LED halogen cabinet interior lamps
- 4 dia. 3"/76mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES - INCLUDED

- Two 5³/₄" / 145mm rear standoffs included
- 3M Cuno water filter kit complete with cartridge and connection fittings

ACCESSORIES - OPTIONAL

- 12" x 20" non-stick wire baskets

EHT10-L 1/1 GN Electric Humidified Holding Cabinet Touch Control

CONSTRUCTION

304 stainless steel interior cabinet
Stainless steel front, sides and top exterior
Stainless steel interior side racks
Stainless steel frame, side hinged door
0.2"/5mm thick door glass
Stainless steel control panel
Stainless steel base and rear panels

CONTROLS

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

CLEANING

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

SPECIFICATIONS

Electrical Requirements

208V, 60hz, 1-phase, 2.3kW, 11.1A
220-240V, 60hz, 1-phase, 2.3kW, 9.6A
NEMA 6-15P cordset fitted



Water Requirements

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

External Dimensions

Width 24" / 610mm
Height 40" / 1015mm including dia. 3" / 76mm castors
Depth 26 3/4" / 680mm
32 1/2" / 825mm including Rear Standoffs

Nett Weight

194 lbs / 88kg

Packing Data

269 lbs / 122kg
25 ft3 / 0.71m3
Width 27 1/2" / 700mm
Height 46 1/2" / 1170mm
Depth 34" / 865mm

INSTALLATION CLEARANCES

Rear 5 3/4" / 145mm including Rear Standoffs
LH Side 0" / 0mm
RH Side 1" / 25mm

CLEARANCE FROM SOURCES OF HEAT

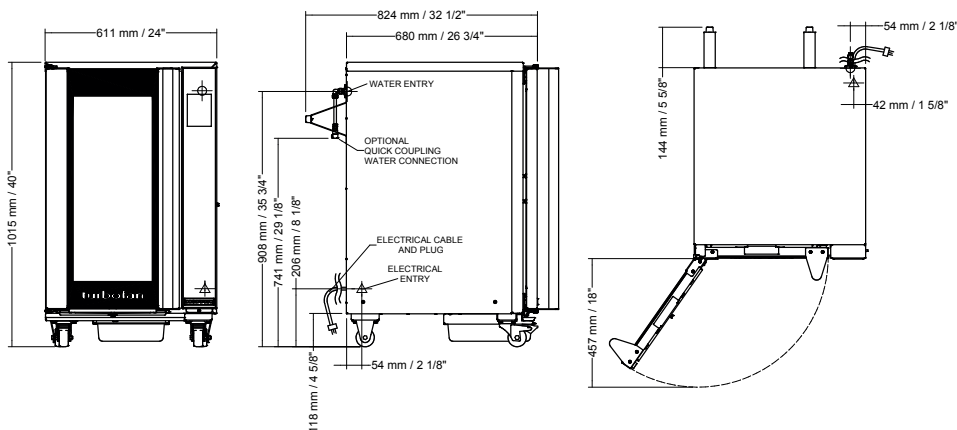
A minimum distance of 12" / 300mm from the appliance sides is required



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ISO9001
Quality
Management
Standard

Designed and manufactured by
MOFFAT

ISO9001

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

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

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