

Technical data sheet for

## H8T-FS-UC HOLDING CABINET - FULL SIZE

8 Tray Electric Undercounter Holding Cabinet TOUCH SCREEN CONTROL



### STANDARD FEATURES

- Undercounter 32" / 810mm unit height
- Designed for individual use or system installed with Turbofan E32T Convection Ovens
- 8 full size 18" x 26" sheet pan capacity
- 27/8" / 74mm tray spacing
- Compact 287/8" / 735mm width
- 208-240V plug-in 15A NEMA 6-15P cordset fitted
- 1900W (240V), 1430W (208V) cabinet heating
- Full double skin construction
- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating
- Electronic temperature control
- Continuous door seal
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan
- 4 dia. 2½" / 65mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging



### H8T-FS-UC

Unit shall be a Moffat electrically heated Turbofan Undercounter Holding Cabinet. E.T.L listed and NSF.4 listed. 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 8 full size 18" x 26" sheet 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. 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 be fitted with a NEMA 6-15P cordset. Unit shall be supplied in 100% recyclable shipping packaging.

#### H8T-FS-UC 8 Tray Electric Full Size Undercounter Holding Cabinet TOUCH SCREEN 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  
Aluminised coated steel rear panels  
Stainless steel base

##### CONTROLS

5.7" LED backlit touch screen  
Icon driven menu  
BMP image icon imports via USB port  
Program updates via USB port  
Individual shelf timers  
Temperature range 68-194°F / 20- 90°C

##### CLEANING

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

##### SPECIFICATIONS

Electrical Requirements  
208-240V, 60Hz, 1-phase, 2.05kW, 8.5A  
NEMA 6-15P cordset fitted

##### External Dimensions

Width 28<sup>7</sup>/<sub>8</sub>" / 735mm  
Height 31<sup>7</sup>/<sub>8</sub>" / 810mm including dia. 2<sup>1</sup>/<sub>2</sub>" / 65mm castors  
Depth 31<sup>7</sup>/<sub>8</sub>" / 810mm

Nett Weight  
179 lbs / 81kg

##### Packing Data

218lbs / 99kg  
28.3 ft<sup>3</sup> / 0.80m<sup>3</sup>  
Width 30<sup>3</sup>/<sub>4</sub>" / 780mm  
Height 42<sup>1</sup>/<sub>2</sub>" / 1080mm  
Depth 37<sup>7</sup>/<sub>8</sub>" / 960mm

##### INSTALLATION CLEARANCES

Rear 1" / 25mm  
LH Side 0" / 0mm  
RH Side 0" / 0mm

##### CLEARANCE FROM SOURCES OF HEAT

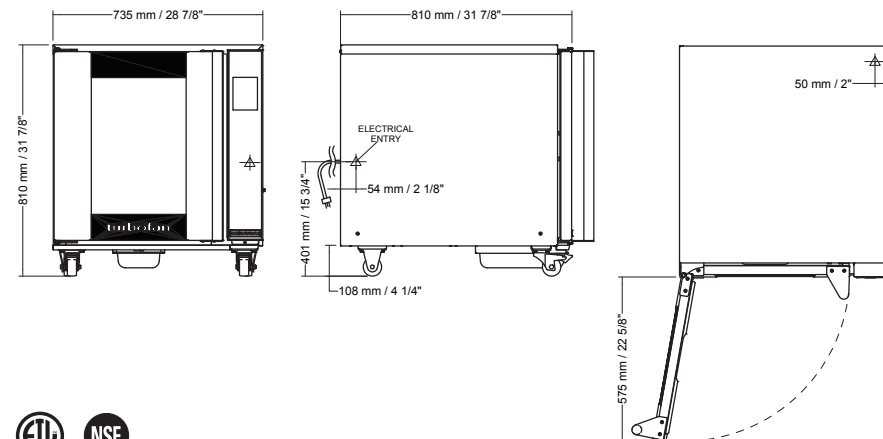
A minimum distance of 12" / 300mm from the appliance sides is required



www.moffatusa.com  
www.turbofanoven.com

U.S.A.

Moffat Inc  
3760 Industrial Drive, Suite B  
Winston-Salem  
NC 27105-2637  
Ph Toll Free 1-800-551 8795  
Ph 336-661 0257  
Fax 336-661 9546  
Email sales@moffat.com  
www.moffatusa.com



Manufactured by:  
Moffat Limited  
45 Illinois Drive, Izone Business Hub  
Rolleston 7675, New Zealand



ISO9001  
Quality  
Management  
Standard

Designed and manufactured by



##### 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.

© Copyright Moffat Ltd  
US.TFN.S.1701

an Ali Group Company



The Spirit of Excellence