

Technical data sheet for

H8T-UC HOLDING CABINET - HALF 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 E33T Convection Ovens
- 8 half size sheet pan capacity
- 8 12" x 20" steam pan capacity
- 2⁷/₈" / 74mm tray spacing
- Compact 24" / 610mm width
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- 1200W 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. 2¹/₂" / 65mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging



H8T-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 half size sheet pans or 8 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. 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 5-15P cordset. Unit shall be supplied in 100% recyclable shipping packaging.

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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
110-120V, 50/60Hz, 1-phase, 1.3kW, 10.4A
NEMA 5-15P cordset fitted

External Dimensions

Width 24" / 610mm
Height 31⁷/₈" / 810mm including dia. 2¹/₂" / 65mm castors
Depth 26³/₄" / 680mm

Nett Weight
143 lbs / 65kg

Packing Data

183lbs / 82.8kg
18.7 ft³ / 0.53m³
Width 25³/₄" / 655mm
Height 38³/₈" / 975mm
Depth 32⁵/₈" / 830mm

INSTALLATION CLEARANCES

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

CLEARANCE FROM SOURCES OF HEAT

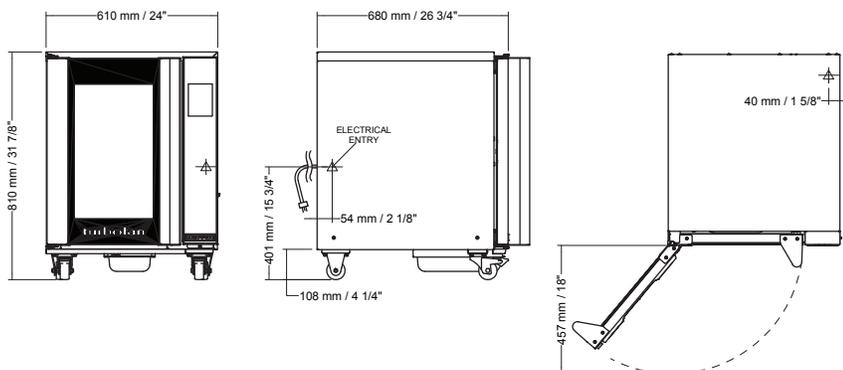
A minimum distance of 12" / 300mm from the appliance sides is required



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.

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