

turbofan®

Technical data sheet for

EHT10-L HUMIDIFIED HOLDING CABINET ON THE SKEHT10 STAND

10 Tray Electric Humidified Holding Cabinet TOUCH CONTROL
on a Stainless Steel Stand



EHT10-L

Unit shall be a Moffat electrically heated Turbofan Humidified Holding Cabinet. NSF4 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 10 1/1GN 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 operate independently or in conjunction with Moffat Turbofan E33T Convection Oven. Holding Cabinet shall be fitted with a 10A cordset.

SKEHT10

Unit shall be a Moffat Turbofan stainless steel stand NSF-4 listed. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 5 tray runners suitable for up to 5 1/1 GN pans. The stand shall be fully compatible with, and support, Turbofan EHT10 Humidified Holding Cabinet. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E33T Convection Ovens
- 10 1/1GN pan capacity
- 74mm tray spacing
- Compact 610mm width
- Full viewing field reversible door
- 220-240V 10A plug-in 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
- 100% recyclable packaging

ACCESSORIES - INCLUDED

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

ACCESSORIES - OPTIONAL

- 1/1 GN non-stick wire baskets
- Turbofan SKEHT10 Holding Cabinet stand
- 237472 Stacking Kit E33 Oven - EHT10 Cabinet

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
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 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
220-240V, 60hz, 1-phase, 2.3kW, 9.6A
220-240V, 50hz, 1-phase, 2.3kW, 9.6A
10A cordset fitted

Water Requirements

Cold water connection ¾" BSP male
80psi / 550kpa maximum inlet pressure
22psi / 150kpa minimum inlet pressure

External Dimensions (EHT10-L)

Width 610mm
Height 1015mm including dia. 76mm castors
Depth 680mm
825mm including Rear Standoffs

Nett Weight (EHT10-L)
188kg

Packing Data (EHT10-L)

122kg
0.71m³
Width 700mm
Height 1170mm
Depth 865mm

SKEHT10 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan EHT10 Humidified Holding Cabinet
5 position tray runners standard
Welded 38mm and 32mm square tube front and rear frames
Welded rack supports/side frames
76mm diameter swivel castors standard with 2 front castors wheel and swivel lock
Supplied CKD for assembly on site

External Dimensions (SKEHT10 Stand)

Width 610mm
Height 608mm
Depth 726mm

Nett Weight (SKEHT10 Stand)
18kg

Packing Data (SKEHT10 Stand)

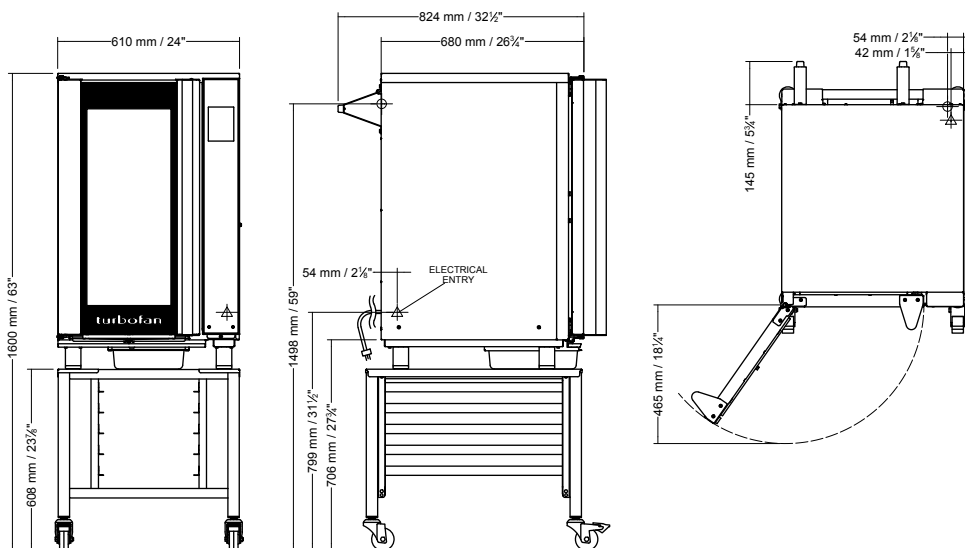
20.5kg
0.10m³
Width 755mm
Height 795mm
Depth 160mm

INSTALLATION CLEARANCES

Rear 145mm including Rear Standoffs
LH Side 0mm
RH Side 25mm

CLEARANCE FROM SOURCES OF HEAT

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



WA DEALER
PRACTICAL PRODUCTS PTY LTD

PH: 08 9302 1299
51 Paramount Dr Wangara WA 6065
sales@practicalproducts.com.au
www.practicalproducts.com.au