

Technical data sheet for

## H8D-UC HOLDING CABINET - HALF SIZE

8 Tray Electric Under-counter Holding Cabinet DIGITAL CONTROL



### STANDARD FEATURES

- Under-counter 32" / 810mm unit height
- Designed for individual use or system installed with Turbofan E33D Convection Ovens
- 8 half size sheet pan capacity
- 8 12" x 20" steam pan capacity
- 2<sup>7</sup>/<sub>8</sub>" / 74mm tray spacing
- Compact 24" / 610mm width
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- 1200W cabinet heating
- Full double skin construction
- Digital display Temperature and Timer controls
- Large easy view <sup>3</sup>/<sub>4</sub>" / 20mm high displays
- Electronic temperature control
- 3 hold timers
- Continuous door seal
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan
- 4 dia. 2<sup>1</sup>/<sub>2</sub>" / 65mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging



### H8D-UC

Unit shall be a Moffat electrically heated Turbofan Under-counter 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 Digital display electronic Temperature and Timer controller. 3 hold timers shall be standard. 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.

### H8D-UC 8 Tray Electric Half Size Under- counter Holding Cabinet DIGITAL 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

Electronic controls with Digital Time and Temperature displays  
Large 3/4" / 20mm high LED displays  
ON/OFF key  
Cabinet lamp key  
Temperature set and actual key  
3 timer keys  
Timer range up to 4 hours  
Timers countdown or count-up modes  
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 31 7/8" / 810mm including dia. 2 1/2" / 65mm castors  
Depth 26 3/4" / 680mm

Nett Weight  
143 lbs / 65kg

#### Packing Data

183lbs / 82.8kg  
18.7 ft³ / 0.53m³  
Width 25 3/4" / 655mm  
Height 38 3/8" / 975mm  
Depth 32 5/8" / 830mm

#### INSTALLATION CLEARANCES

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

#### CLEARANCE FROM SOURCES OF HEAT

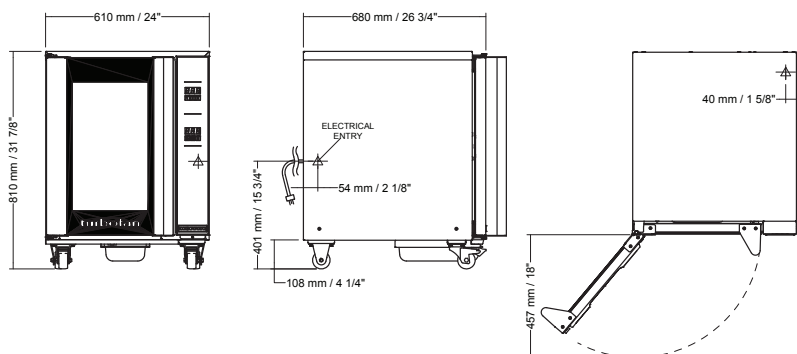
A minimum distance of 12" / 300mm from the appliance sides is required



www.moffatusa.com  
www.turbofanoven.com

#### U.S.A.

Moffat Inc  
3765 Champion Boulevard  
Winston-Salem  
North Carolina 27105  
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  
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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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