

Technical data sheet for

P83T-UC PROOFER/HOLDING CABINET

8 Tray Electric Under-counter Proofer/Holding Cabinet TOUCH SCREEN CONTROL



STANDARD FEATURES

- Under-counter 32" / 810mm unit height
- Designed for individual use or system installed with Turbofan E33T Convection Ovens
- 8 full 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
- Full double skin construction
- Touch Screen Control
- Individual shelf timers
- Electronic temperature control
- Electronic humidity control
- Auto water fill system with optional water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- 4 dia. 2¹/₂" / 65mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES

- Optional 3M Cuno water filter kit complete with cartridge and connection fittings



P83T-UC

Unit shall be a Moffat electrically heated Turbofan Under-counter Proofer/Holding Cabinet. The proofer/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 and humidity control. Proofer/holding cabinet shall be mounted on castors, with two rigid castors at rear and two castors, swivel and wheel lock at front. Proofer/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 base and rear panels

CONTROLS

5.7" LED backlit touch screen
 Individual shelf timers
 Humidity range 80-95% RH (Proof mode)
 Temperature range 68-108°F / 20-42°C (Proof mode)
 Temperature range 122-108°F / 50- 85°C (Hold mode)

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, 1.45kW, 11.6A
 NEMA 5-15P cordset fitted

Water requirements

Cold water connection ¾" GHT male
 80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 24" / 610mm
 Height 31 ½" / 810mm including dia. 2 ½" / 65mm castors
 Depth 26 ¾" / 680mm

Nett Weight

171 lbs / 77.5kg

Packing Data

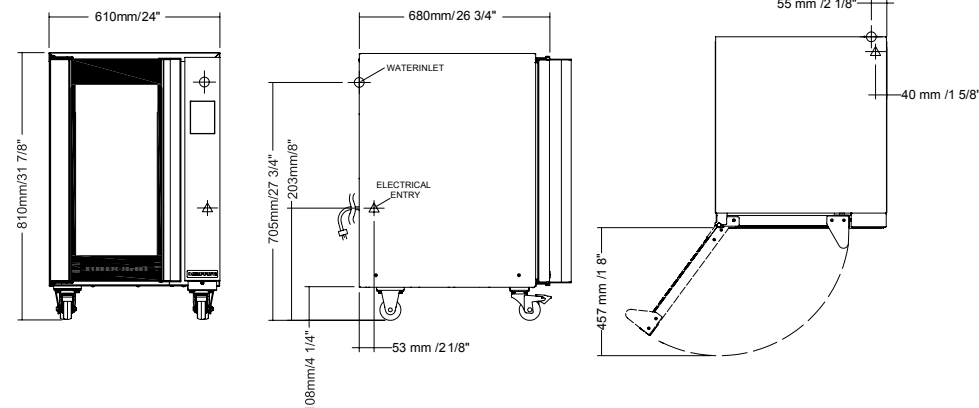
210lbs / 95.3kg
 18.7 ft³ / 0.53m³
 Width 25 ¾" / 655mm
 Height 38 ½" / 975mm
 Depth 32 ½" / 830mm

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



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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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