

TECHNICAL DATA SHEET FOR P10M PROVER/HOLDING CABINET

1/1 GN 10 Tray Manual / Electric

STANDARD FEATURES

- Dual function Prover and Holding Cabinet
- Designed for individual use or system installed with Turbofan E33D Convection Oven
- 10 1/1 GN Gastronorm pan capacity
- 74mm tray spacing
- Compact 610mm width
- 13A plug-in cordset fitted
- Full double skin construction
- Auto water fill system with optional integrated water filter kit
- Continuous door seal
- Off / Prove / Hold mode selection
- Low velocity circulation fan system
- Mechanical thermostat
- Humidity level control
- Dual halogen cabinet interior lamps
- Cabinet temperature display thermometer
- 4 dia. 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES

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



P10M

Unit shall be a Blue Seal electrically heated Turbofan Prover and Holding Cabinet. The prover and holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged and field reversible. Unit shall have capacity for up to 10 1/1 GN Gastronorm pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a mechanical thermostat and humidity via a control of the water tank. A thermometer shall indicate the cabinet temperature. Prover and holding cabinet shall be mounted on castors, with two rigid castors at rear and two swivel castors dual swivel and wheel lock and front. Prover and Holding cabinet shall operate independently or in combination with Blue Seal Turbofan model E33D5 Convection Oven. Prover and Holding Cabinets shall be fitted with 13A cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

P10M 1/1 GN Manual / Electric Prover/Holding Cabinet

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
 Aluminized coated steel base and rear panels

CONTROLS

Off / Prove / Holding mode selector switch.
 Mechanical thermostat 20-85°C
 Air heating ON control panel indicator
 Humidity level control
 Humidity tank ON control panel indicator
 Cabinet temperature thermometer
 Auto-fill water system standard

CLEANING

Stainless steel top and side exterior panels
 Stainless steel interior chamber
 Easy access to all interior surfaces
 Fully removable stainless steel rack support
 Removable humidity water tank (no tools)

SPECIFICATIONS

Electrical Requirements
 230-240V, 50Hz, 1P+N+E, 1.5kW, 6.3A
 13A cordset fitted

Water Requirements (optional)

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

External Dimensions

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

Nett Weight

77.5kg

Packing Data

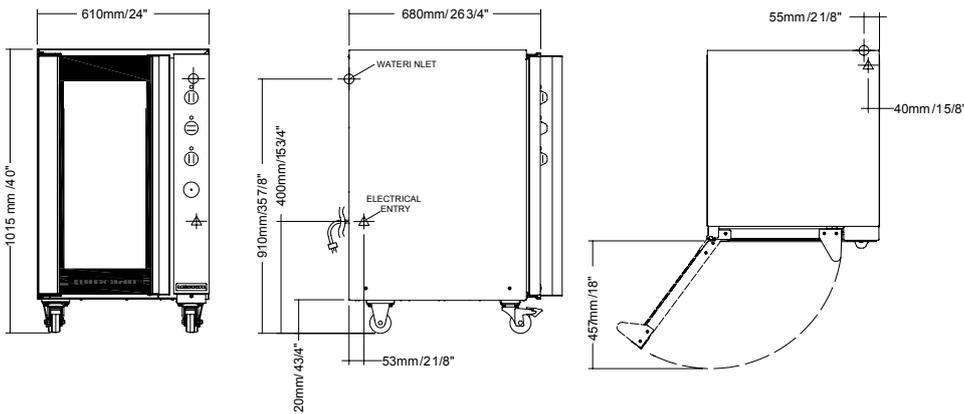
95.3kg
 0.64m³
 Width 655mm
 Height 1180mm
 Depth 830mm

INSTALLATION CLEARANCES

Rear 25mm
 LH Side 0mm
 RH Side 0mm

CLEARANCE FROM SOURCES OF HEAT

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



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ISO9001
 Quality
 Management
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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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