turbofan®

H8T-UC / H8T-FS-UC / H10T / H10T-FS Series

Hot Holding Cabinets
(Touch Screen Operation)

Installation and Operation Manual

turbofan
CONVECTION OVEN SYSTEMS

MOFFAT®

MANUFACTURED BY

Moffat Limited
Rolleston 7675
New Zealand

INTERNATIONAL CONTACTS

AUSTRALIA

Moffat Pty Limited
Web:	www.moffat.com.au	
E.Mail:	vsales@moffat.com.au	
Main Office:	(tel)	+61 (03) 9518 3888
	(fax)	+61 (03) 9518 3838
Service:	(tel):	1800 622 216
Spares:	(tel):	1800 337 963
Customer Service:	(tel):	1800 335 315
	(fax):	1800 350 281

CANADA

Serve Canada
Web:	www.servecanada.com	
E.Mail:	info@servecanada.com	
Sales:	(tel):	800 551 8795 (Toll Free)
Service:	(tel):	800 263 1455 (Toll Free)

NEW ZEALAND

Moffat Limited
Web:	www.moffat.co.nz	
E.Mail:	sales@moffat.co.nz	
Main Office:	(tel):	0800 663328

UNITED KINGDOM

Blue Seal
Web:	www.blue-seal.co.uk	
E.Mail:	sales@blue-seal.co.uk	
Sales:	(tel):	+44 121 327 5575
	(fax):	+44 121 327 9711
Spares:	(tel):	+44 121 322 6640
	(fax):	+44 121 327 9201
Service:	(tel):	+44 121 322 6644
	(fax):	+44 121 327 6257

UNITED STATES

Moffat
Web:	www.moffat.com	
Sales:	(tel):	1800 551 8795 (Toll Free)
	(tel):	+1 336 661 1556
	(fax):	+1 336 661 9546
Service:	(tel):	866 673 7937 (Toll Free)
	(tel):	+1 336 661 1556
	(fax):	+1 336 661 1660

REST OF WORLD

Moffat Limited
Web:	www.moffat.co.nz
E.Mail:	export@moffat.co.nz

Contents List

Contents List

Introduction

Before using your new Holding Cabinet, please read this instruction manual carefully, pay particular attention to any information labelled '**WARNING**', '**CAUTION**', '**IMPORTANT**' or '**NOTE**' in this manual.

⚠ **Warning**	**Indicates a hazardous situation which, if not avoided, will result in death or serious injury.**
⚠ **Caution**	**Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.**

If you are unsure of any aspect of installation, instructions or performance of your Holding Cabinet, contact your TURBOFAN dealer promptly. In many cases a phone call could answer your question.

Should you contact your TURBOFAN dealer on any matter concerning this Holding Cabinet, please have the information provided opposite, readily available.

This manual must be kept by the owner for future reference.

A record of **Date of Purchase, Date of Installation** and **Serial Number of Holding Cabinet** should be recorded in area provided below.

The serial number of this Holding Cabinet can be found on the Technical Data Plate located on front right hand side panel, see diagram in 'Installation Section'.

Model Number:

Serial Number:

Dealer:

Service Provider:

Date Purchased:

Date Installed:

Safety Information

For your safety, please pay attention to the following symbols marked on the appliance.

- Risk of electric shock.

⚠ **No user serviceable parts inside.**

Qualified service person access only.

Disconnect from power before servicing.

H8T-FS-UC Electric Hot Holding Cabinet
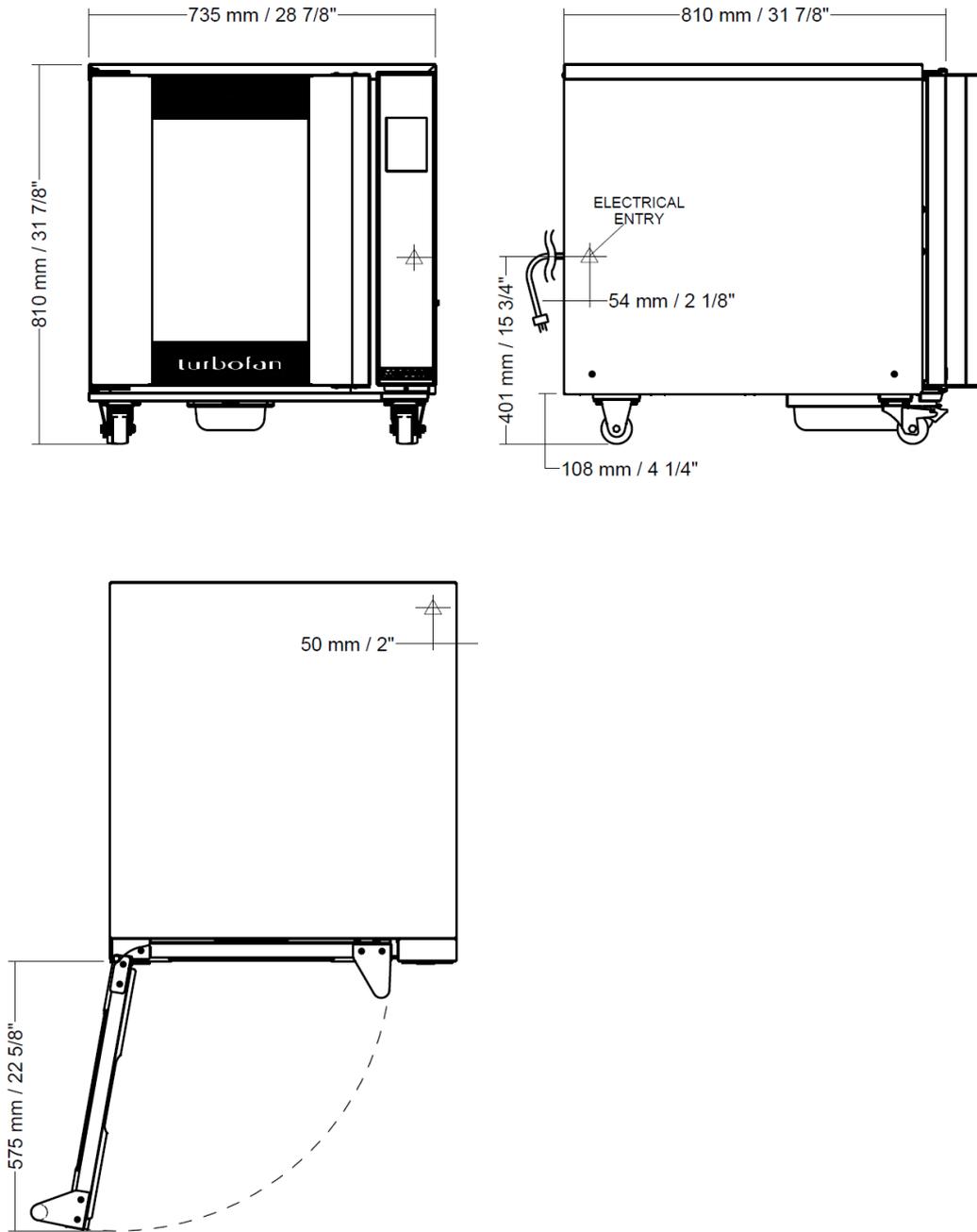
Electrical Specifications - H8T-FS-UC

230V-240V, 50HZ, 1P+N+E, 2.05kW.

208V-240V, 60HZ, 1P+N+E, 2.05kW

220V-240V, 50HZ, 1P+N+E, 2.05kW

220V-240V, 60HZ, 1P+N+E, 2.05 kW

Weight:

81kgs (179lbs) (Excluding Baking Trays).

Holding Cabinet Tray Details:

Tray Size;   Qty 8, 18" x 26" US Full Size Pans.
Tray Spacing   74mm / $2^{7}/_{8}$".

Specifications

H8T-UC Electric Hot Holding Cabinet

610 mm / 24"

810 mm / 31 7/8"

680 mm / 26 3/4"

ELECTRICAL
ENTRY

54 mm / 2 1/8"

401 mm / 15 3/4"

108 mm / 4 1/4"

40 mm / 1 5/8"

457 mm / 18"

Electrical Specifications - H8T-UC

230V-240V, 50HZ, 1P+N+E, 1.3kW.

110V-120V, 60HZ, 1P+N+E, 1.3kW

220V-240V, 50HZ, 1P+N+E, 1.3kW

220V-240V, 60HZ, 1P+N+E, 1.3kW

Weight:

65kgs (143lbs) (Excluding Baking Trays).

Holding Cabinet Tray Details:

Tray Size;   Qty 8, 12" x 20" 1/1 GN Steam Pans.
                  Qty 8, US Half Size Sheet Pans.
Tray Spacing   74mm / $2^7/_8$".

H10T Electric Hot Holding Cabinet

[Technical drawings with dimensions:]

Front view:
- 610 mm / 24"
- 1015 mm / 40"

Side view:
- 680 mm / 26 3/4"
- ELECTRICAL ENTRY
- 54 mm / 2 1/8"
- 401 mm / 15 3/4"
- 120 mm / 4 3/4"

Top view:
- 40 mm / 1 5/8"
- 457 mm / 18"

Electrical Specifications - H10T

230V-240V, 50HZ, 1P+N+E, 1.3kW.

110V-120V, 60HZ, 1P+N+E, 1.3kW

220V-240V, 50HZ, 1P+N+E, 1.3kW

220V-240V, 60HZ, 1P+N+E, 1.3kW

Weight:

77.5kgs (171lbs) (Excluding Baking Trays).

Holding Cabinet Tray Details:

Tray Size;	Qty 10, 12" x 20" 1/1 GN Steam Pans.
	Qty 10, US Half Size Sheet Pans.
Tray Spacing	74mm / $2^7/_8$".

Specifications

H10T-FS Electric Hot Holding Cabinet

735 mm / 28 7/8"

1015 mm / 40"

turbofan

810 mm / 31 7/8"

ELECTRICAL ENTRY

54 mm / 2 1/8"

401 mm / 15 3/4"

120 mm / 4 3/4"

50 mm / 2"

575 mm / 22 5/8"
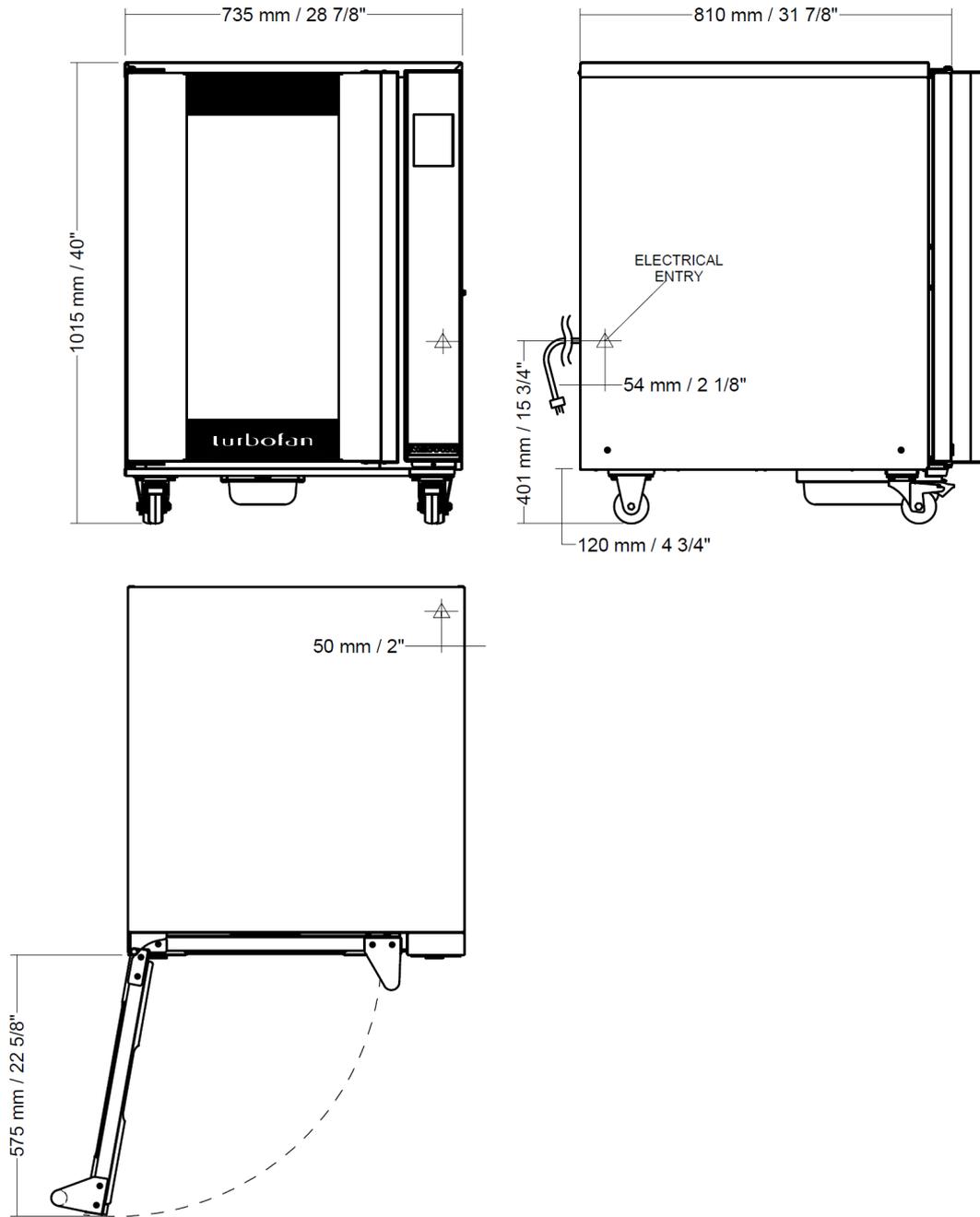
Electrical Specifications - H10T-FS

230V-240V, 50HZ, 1P+N+E, 2.05kW.

208V-240V, 60HZ, 1P+N+E, 2.05kW.

220V-240V, 50HZ, 1P+N+E, 2.05kW.
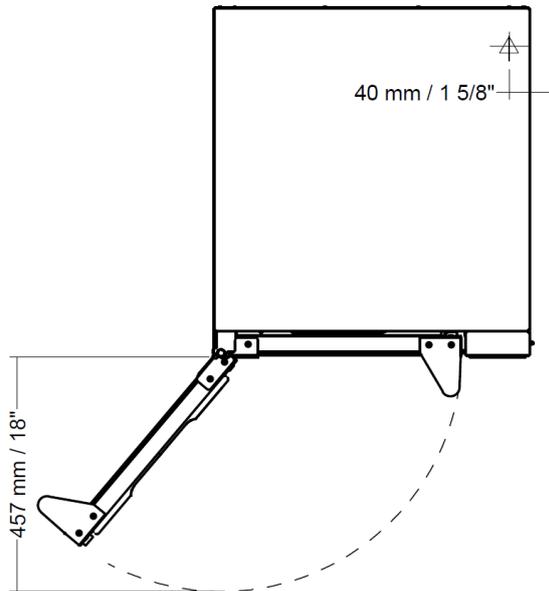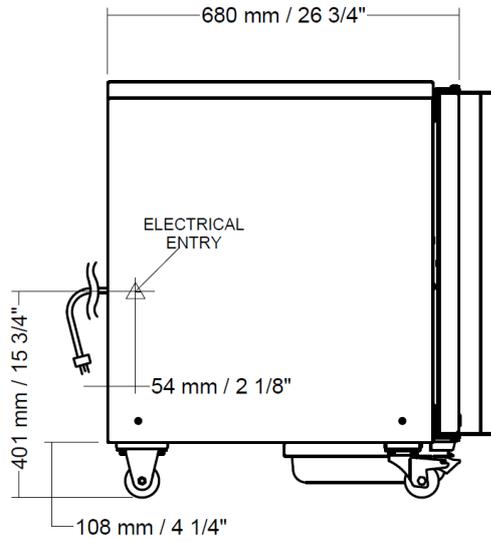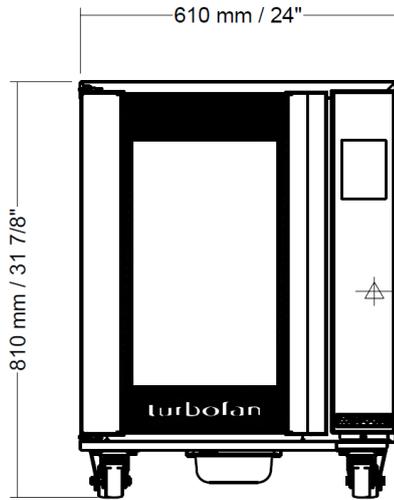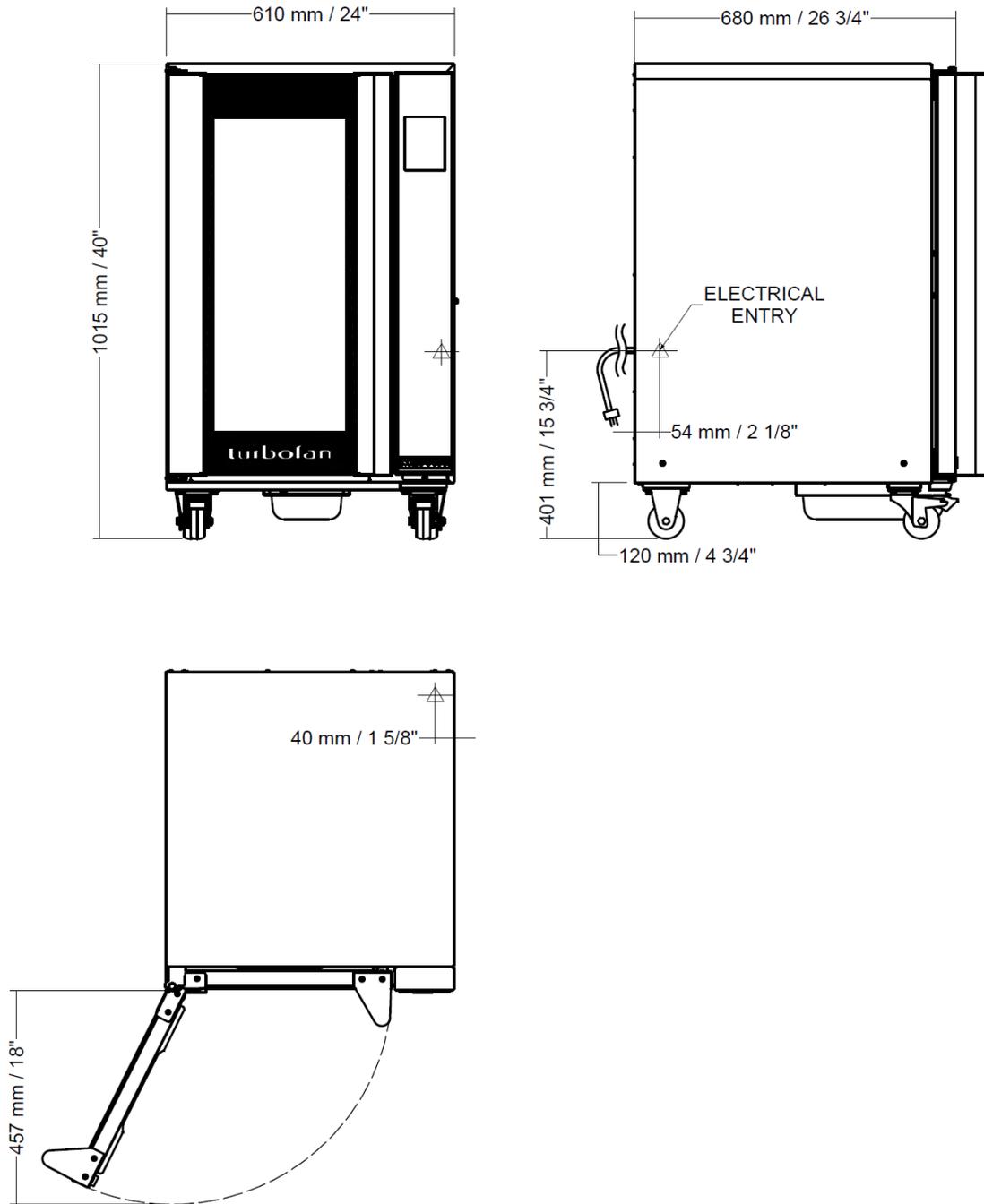
220V-240V, 60HZ, 1P+N+E, 2.05kW.

Weight:

88kgs (194lbs) (Excluding Baking Trays).

Holding Cabinet Tray Details:

Tray Size;   Qty 10, 18" x 26" US Full Size Pans.

Tray Spacing   74mm / $2^7/_8$".

Installation

Installation Requirements

Unpacking

- Remove all packing.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Remove protective plastic coating from side panels.
- Check that the following parts have been supplied with your Holding Cabinet:

    Side Racks.

- Report any deficiencies to distributor who supplied Holding Cabinet.
- Check available power supply is correct to as shown on Rating Plate located on front lower corner of right hand side panel. Refer to 'Technical Data' in 'Specifications' section.

Location

- Position the Holding Cabinet in its working position.
- The Holding Cabinet should be positioned so that operating panel and Holding Cabinet shelves can be easily reached for loading and unloading.

**Technical Data Plate
Location**

Clearances

- To ensure correct ventilation for motor and controls, the following minimum installation clearances are to be adhered to:

	H8T-UC	H8T-FS-UC	H10T	H10T-FS
Rear	25mm / 1"	25mm / 1"	25mm / 1"	25mm / 1"
L/H Side	0mm / 0"	0mm / 0"	0mm / 0"	0mm / 0"
R/H Side	0mm / 0"	0mm / 0"	0mm / 0"	0mm / 0"

Clearance From Source of Heat.

Where the appliance is located next to a source of heat, a minimum distance of 300mm (12") from the appliance sides is required.

Electrical Connection

⚠ **Warning**

This Holding Cabinet must be earthed / grounded.
If the supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.

Each Hot Holding Cabinet should be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind the Hot Holding Cabinet and must be readily accessible to the operator. This switch must be clearly marked and readily accessible in case of fire.

Check that the electricity supply is correct to as shown on the Technical Data Plate on the front right hand corner of the holding cabinet side panel.

The Holding Cabinets are supplied with electrical cords fitted. Ensure that the appliance is fitted with the appropriate power cord and plug.

Positioning of Hot Holding Cabinet

Correctly locate the Holding Cabinet into its final operating position and lock the front castors to retain the holding cabinet in it's location.

Initial Start-Up

Before using the new Holding Cabinet;
1. Please refer to Operation Section of this manual for details on how to correctly operate and shutdown the Holding Cabinet.

Technical Data Plate Location

Technical Data Plate for the Hot Holding Cabinets is located at the bottom left corner of RH side panel.

Using Crew Mode

1.	CONTROL OFF

Press [⏻] key to turn control ON.

2.	CONTROL ON

Press **CREW** to start using Holding Cabinet.
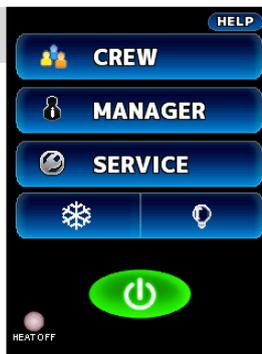
Press [HELP] to show HELP screen.
(All screens)

Press [💡] to turn lights On/Off.

Press [❄] to cool down Cabinet.

Press [⏻] to turn OFF controller.

3.	PRE-HEATING

Pre-Heating will occur automatically.

NOTE: **Pre-Heating only occurs on initial Start-Up.**

Press [HELP] to show HELP screen.

Press [BACK] to return to previous screen.

4.	SELECT SHELF SCREEN

Shelves shown in Blue - Start Timers are ready for use.
Load trays onto shelves.
Press Shelves with trays loaded.

Press [HELP] to show HELP screen.

Press [BACK] to return to previous screen.

5.   SELECT PRODUCT

Select Product from list.

Press Scroll Bar to scroll up / down through recipes

6.   LOAD TRAYS

Shelves selected will show in Green.

When shelves are green;
Shelf timer counts down the pre-set Hold Time.

When shelves are green, **Product Available.**

7.   CANCELLING HOLD TIMER

Press shelf for 2 seconds to cancel, in case of incorrect shelf selection.

NOTE: **Shelves can be cancelled at any time.**

8.   HOLD TIME EXPIRED

Shelves with expired Hold Time will show in Red.
Buzzer sounds / 00.00 flashes on shelf display that has turned red.
Remove trays / product.
Cancel shelf alarm by pressing shelf shown in red.
Shelf returns to blue (Ready State).

When shelves are Red;

Hold time has expired.

Unload trays - discard product.

Press shelves shown in Red to cancel alarm.

Manager Mode – Settings

Selecting Manager Mode

1. CONTROL ON

Select **MANAGER**.

Press HELP to show HELP screen.

2. ENTER PASSCODE

ENTER Passcode (4500).

Press ✓ **to confirm.**

Press ✗ **to cancel.**

3. MANAGER SCREEN #1

Press 🌡 HOLD TIMERS , to enter Hold Mode settings.

The following screen will appear on the display.

Press HELP to show HELP screen.

Press HOME to exit MANAGER screens.

Press ▶▶ for next MANAGER screen.

SET HOLD TEMPERATURE.

Press 🌡 85°C .
This Temperature is global for all Shelf Timers.
Enter Hold Temperature on displayed keypad.

Press ✓ **to confirm.**
Press ✗ **to cancel.**

Press HELP to show HELP screen.

Press BACK to save settings and return to the previous screen.

NOTE:
The Hold Temperature is Global for all Shelf Timers and does not need to be set for each shelf.

HOLD PROGRAMMING;

On the Hold Settings Screen, press [HOLD PROGRAMMING] to enter Hold Programming.

Press [HELP] to show HELP screen.

Press [BACK] to return to previous screen.

Select recipe to edit. [Spicey Wings]

TO EDIT NAME;

Press name to edit [NAME: Spicey Wings] and enter new recipe name on the Keypad.

TO EDIT IMAGE;

Press [IMAGE:] and from the Image Library shown, select the image required.

Press [✓] **to confirm.**

Press [✗] **to cancel.**

TO SELECT CATEGORIES;

Press [SELECT CATEGORIES] and select from the categories shown.

The following Screen will appear.

Select either category as required.

TO ADD OR DELETE A CATEGORY

Press [+] to add a category.

Add the name of the category required.

Press [−] to delete a category.

The category will be removed from the 'Category' menu.

Press [✓] **to confirm.**

Press [✗] **to cancel.**

TO SELECT HOLD TIME;

Press [HOLD TIME 45 min] and enter the hold time required on the keypad.

Press [✓] **to confirm.**

Press [✗] **to cancel.**

PRE-HEAT OPTIONS

On 'Manager Screen 1, press [PREHEAT OPTIONS] to enter the 'Configure Pre-Heat Screen.

The following 'Configure Preheat' screen will appear.

Press [85°C] and enter the Pre-Heat temperature required on the keypad.

Press (✓) **to confirm.**
Press (✗) **to cancel.**

Press [HELP] to show HELP screen.

Press [HOME] to exit.

Press [BACK] to return to previous screen.

COPY HOLD TIMERS TO/FROM USB

On 'Manager Screen 1, press [COPY HOLD TIMERS TO USB] to copy hold timer information to a USB.

On 'Manager Screen 1, press [COPY HOLD TIMERS FROM USB] to copy hold timer information from a USB.

Press [»] for next MANAGER screen.

THE FOLLOWING SCREEN WILL APPEAR IF NO USB HAS BEEN CONNECTED. PLUG IN A USB DRIVE.

4.   MANAGER SCREEN #2

Press to adjust volume Up / Down.

Press to turn DONE beep On / Off.

Press to turn READY beep On / Off.

Press to enable / disable key press beep.

Press **HELP** to show HELP screen.

Press **HOME** to exit MANAGER screens.

Press ◀◀ ▶▶ for next / previous MANAGER screen.

5.   MANAGER SCREEN #3

Press to enable / disable MANAGER passcode protection.

Press to adjust screen brightness.

Press to enter AUTO DIM SETTINGS.

Press **HELP** to show HELP screen.

Press **HOME** to exit MANAGER screens.

Press ◀◀ ▶▶ for next / previous MANAGER screens.

AUTO DIM SETTINGS SCREEN.

Press **Time** [+] [−] to adjust automatic screen dimming time.

Press **Brightness** [+] [−] to adjust screen dim percentage.

Press ✓ **to confirm.**

Press ✗ **to cancel.**
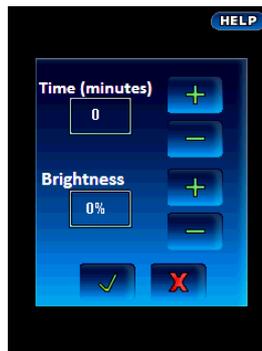
Press **HELP** to show HELP screen.

6.   MANAGER SCREEN #4

Press to **Change Passcode**.

Press to enter **Auto Start** settings.

Press to view **Control System** version.

Press **HELP** to show HELP screen.

Press **HOME** to exit MANAGER screens.

Press ◀◀ ▶▶ for next / previous MANAGER screens.

CHANGE PASSCODE SCREEN.

Press to enter new **Passcode,** numeric key pad will display.

Verify new passcode.

Press to confirm.

Press to cancel.
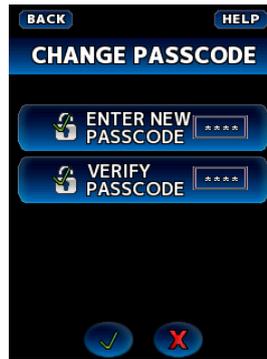
Press **HELP** to show HELP screen.

Press **BACK** to return to previous screen.

AUTOSTART SCREEN.

Press to set **Autostart** temperature.

Press to **Autostart** time.

Press to enable / disable **Autostart** mode.

Press **HELP** to show HELP screen.

Press **BACK** to return to previous screen.

Press **PM** to change from AM to PM.

SYSTEM SCREEN.

Screen displays controller system information.
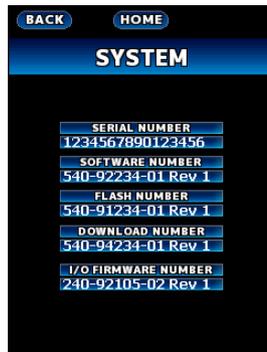
Press **BACK** to return to previous screen.

Press **HOME** to exit MANAGER screens.

Manager Mode - Settings

7.   MANAGER SCREEN #5

Press to enter / change real time settings.

Press to enter / change real date settings.

Press to enter Language selection.

Press to change Temperature Unit settings,
°C / °F.

Press **HELP** to show HELP screen.

Press **HOME** to exit MANAGER screens.

Press **PM** to change from AM to PM.

Press ◀◀ ▶▶ for next / previous MANAGER screen.

TIME ENTRY SCREEN.

Enter time.

Press ✓ to confirm.

Press ✗ to cancel.

DATE ENTRY SCREEN.

To change the **Day,** press the number, numeric key pad will display.
To change the **Month,** press the number, numeric key pad will display.
To change the **Year,** press the number, numeric key pad will display.
To change the **Day Shown,** press day to toggle through.

Press ✓ to confirm.

Press ✗ to cancel.

Press **HELP** to show HELP screen.

Press **BACK** to return to previous screen.

SELECT LANGUAGE SCREEN.

Press the language key required to select language.

Press ✓ to confirm.

Press ✗ to cancel.

Press **HELP** to show HELP screen.

Press **BACK** to return to previous screen.

8. MANAGER SCREEN #6

Press to enter Touch Screen Re-Calibrate mode.
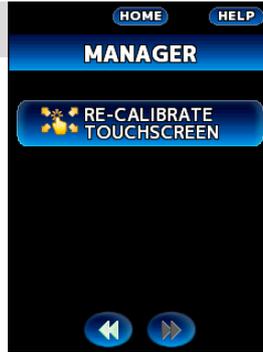
Press **HELP** to show HELP screen.

Press **HOME** to exit MANAGER screens.

Press for previous MANAGER screen.

Cleaning and Maintenance

Cleaning Guidelines

> ⚠️ **Caution**
>
> **Always turn 'Off' the electrical power supply at the mains supply before commencing cleaning.**
>
> **This Hot Holding Cabinet is not water proof. Do not use water jet spray to clean interior or exterior of the appliance.**

To achieve the best results, cleaning must be regular and thorough. If any small faults occur, have them looked at promptly. Don't wait until they cause a complete breakdown.

NOTE:

- **Carefully read and follow the safety instructions on the label of the cleaning product to be used.**

- **DO NOT use harsh abrasive scouring pads or abrasive detergents as they could damage the Hot Holding Cabinet.**

- **Ensure that any detergent or cleaning material has been completely removed after each cleaning.**

To keep your Hot Holding Cabinet clean and operating at peak efficiency, follow the procedures shown below:-

Hot Holding Cabinet Cleaning

NOTE:

- **If Hot Holding Cabinet usage is very high, cleaning procedure should be carried out more frequently.**

Stainless Steel Surfaces

1. Clean exterior surfaces of Hot Holding Cabinet with, a damp cloth moistened with a mild detergent solution, or a soft bristled brush.
2. Hardened deposits or discolouration may require a good quality stainless steel cleaner. Always apply cleaner when appliance is cold and rub in direction of the grain.
3. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.
4. Ensure Hot Holding Cabinet chamber is cool. Do not use wire brushes, steel wool or other abrasive materials to clean interior of cabinet.
5. Once a week, remove side racks and clean any build up of product from Hot Holding Cabinet interior, using a mild anti bacterial detergent, hot water solution and a soft bristled brush.
6. Dry Hot Holding Cabinet thoroughly with a soft dry cloth.

Side Racks

1. Lift up and remove side racks for cleaning.
2. Clean racks with a mild anti bacterial detergent and hot water solution, using a soft bristled brush.
3. Dry racks thoroughly with a dry cloth and polish with a soft dry cloth.
4. Refit racks into Hot Holding Cabinet.

Condensation Channel

1. Below the door is a condensation channel for collecting door condensation run-off. This is then fed into a condensation drawer.
2. Empty condensation drawer on a regular basis and once a week, wipe out condensation channel and drawer with a damp cloth moistened with warm water and a mild detergent solution.
3. Dry with a soft dry cloth.

Door

1. Wash door with warm water and a mild detergent solution using a soft sponge in straight lines up and down inner and outer surfaces of door. Rinse with clean, warm water and dry off.
2. Dry the door thoroughly with a soft dry cloth.
3. Clean door glass with a conventional glass cleaner.

Door Seal

Clean door seal with warm water and a detergent solution using a soft sponge when required.

Should the door seal become dirty, it can be removed for a more thorough cleaning should this be necessary:-

1. To remove 1 piece seal, pull seal forward until it pulls out of location groove around the door. *Note the way seal is fitted to door, with lip facing inwards.*
2. Check seal for wear and damage and replace if damaged or worn.
3. The seal may be washed in a sink, taking care not to cut or damage the seal .
4. Dry the seal thoroughly with a soft dry cloth before re-fitting.
5. To refit seal, have seal lip facing into centre of door.
6. Press seal into locating groove around door until seal is properly located.

Pull Seal out of locating channel

Fault Finding

This section provides a reference to the more common problems that may occur during the operation of your Hot Holding Cabinet. This fault finding guide is intended to help you correct, or at least accurately diagnose problems with your Hot Holding Cabinet.

When fault finding a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious.

You may encounter a problem not covered in this section, please contact your service provider who will require the following information:-

- **Model and Serial Number of Hot Holding Cabinet, can be found on the Technical Data Plate located on front right hand side panel of the cabinet.**

Fault	Possible Causes	Remedy
Cabinet does not operate / Touch Controller is 'Off'.	Mains isolating switch on the wall, circuit breaker or fuses are 'Off' at the power board.	Turn 'On'.
	Transformer faulty.	Call for service.
	Touch Controller faulty.	Call for service.
Touch Controller operates but No Heat in Oven.	No operating temperature set on Controller.	Set an operating temperature on the Controller.
	Motor Overtemp tripped.	Call for Service.
	Heating Relay faulty.	Call for Service.
	The element is faulty.	Call for Service.
	Touch Controller faulty.	Call for Service.
Cabinet heats up but fan does not operate.	Fan obstructed.	Clear obstruction.
	Fan motor faulty.	Call for service.
	Controller faulty.	Call for service.
Door does not close fully.	Tray in way of door.	Correctly position tray in rack.
	Door seal obstruction.	Correctly refit door seal. (Refer to the 'Cleaning' Section).
Cabinet light not illuminating.	Blown bulb.	Replace bulb.
	Controller faulty.	Call for service.

Controller Error Messages and Faults

Error Message (Screen Display)	Error Log Display (Service Menu)	Fault	Remedy
I/O Feedback Error Call For Service	I/O FEEDBACK	Touch controller fault	Call For Service
Cavity Probe Error Call For Service	CAVITY PROBE SHORT	Cavity probe short circuit.	Call For Service
Cavity Probe Error Call For Service	CAVITY PROBE OPEN	Temperature probe open circuit.	Call For Service
Cavity High Temperature Error Call For Service	CAVITY HIGH TEMP	Air heating control circuit fault.	Call For Service
Cavity No Heat Error Call For Service	CAVITY NO HEAT	No temperature rise is detected within 15 mins	Call For Service

Electrical Schematic
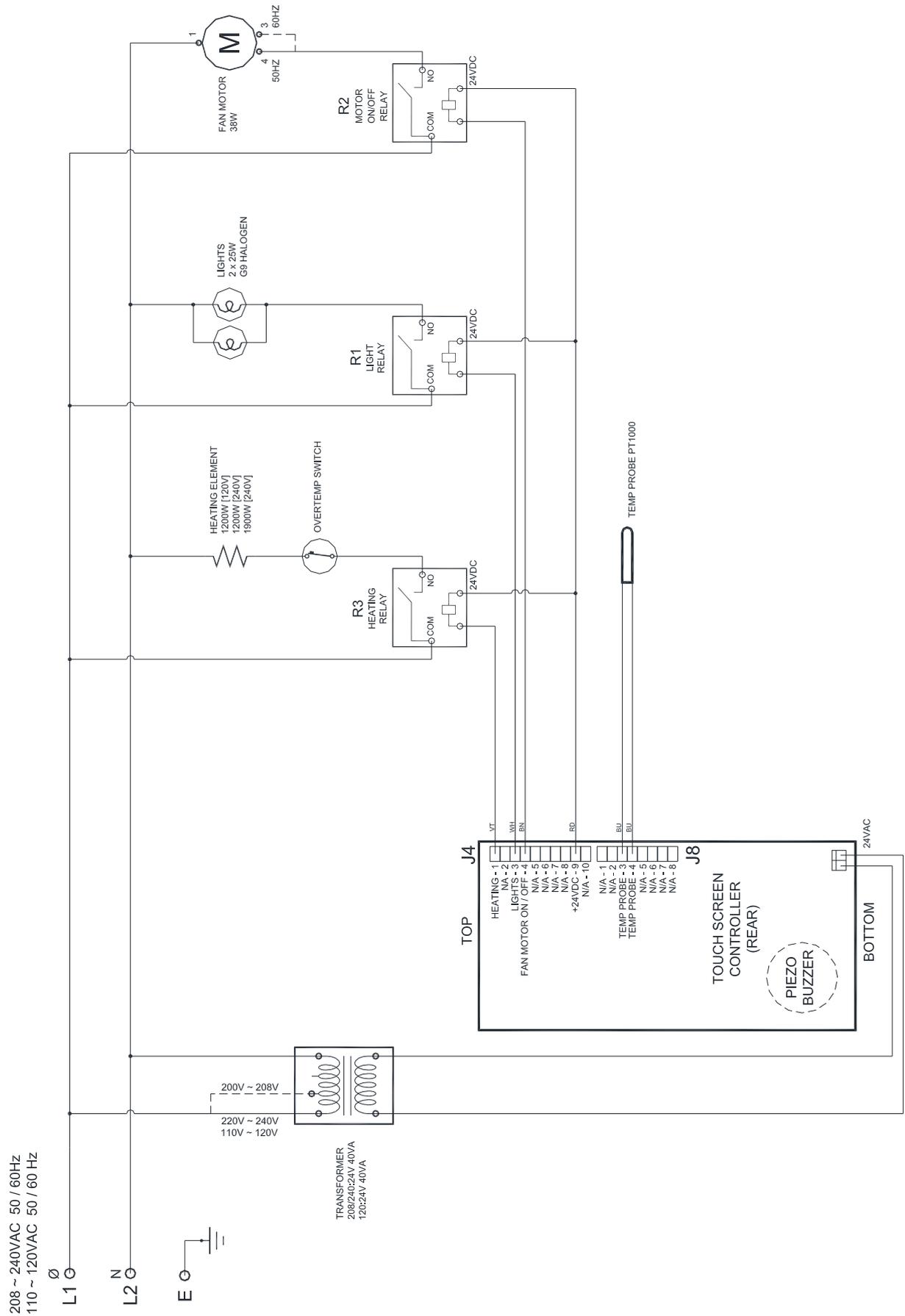
Replacement Parts List

When ordering replacement parts, please quote part number and description as listed below. If part required is not listed, request part by description and quote model number and serial number which is shown on Technical Data Plate.

Part No.	Description	H8T-UC	H8T-FS-UC	H10T	H10T-FS
236482	Control Panel Laminated H10T			●	●
238380	Control Panel Laminated H8T-UC	●	●		
TBC	Touch Controller Kit	●	●	●	●
235700	USB Cable Panel Mount Type A, 0.3M	●	●	●	●
235701	USB Protective Cap Type A	●	●	●	●
235698	Transformer 208 / 240 - 24V, 40VA QC Term (220-240V Only)	●	●	●	●
236601	Transformer 110 / 120 - 24V, 40VA (110-120V Only)	●		●	
026160	Terminal Block FV110B	●	●	●	●
236601	Relay SPNO 30A, 24VDC	●	●	●	●
025997	Probe Assy PT1000 1K RTD	●	●	●	●
234080	Element 240V, 1200W (H8T-UC, H10T, 220-240V)	●		●	
234081	Element 120V, 1200W (H8T-UC, H10T, 110-120V)	●		●	
240177	Element 240V, 1900W (H8T-FS-UC, H10T-FS)		●		●
242024K	Motor 208 / 240V, 50/60Hz	●	●	●	●
025387K	Motor 110 / 120V, 60Hz	●		●	·
022042	Fan Blade	●	●	●	●
240402	Overtemp Switch	●	●	●	●
236214	Lamp Holder G9 25W (Bulb included.)	●	●	●	●
231814	Lamp Bulb G9/25W 230V HALOGEN	●	●	●	●
233884	Lamp Bulb G9/25W 120V HALOGEN	●	·	●	
242092	Gasket	●	●	●	●
021352	Glass Lens	●	●	●	●
021353	Support Frame	●	●	●	●
234626	Door Hinge Set Top (H8T-FS-UC, H10T-FS)		●		●
234627	Door Hinge Set Bottom (H8T-FS-UC, H10T-FS)		●		●
235851	Door Hinge Set Top (H8T-UC, H10T)	●		●	
235852	Door Hinge Set Bottom (H8T-UC, H10T)	●		●	
234680	Door Pivot Pin Assembly	●	●	●	●
236299	Door Hinge Gasket (H8T-UC, H10T)	●		●	
240116	Magnet Catch Plate	●	●	●	●
237741	Door Magnet	●	●	●	●
238378	Door Handle (H8T-UC, H8T-FS-UC)	●	●		
236473	Door Handle (H10T, H10T-FS)			●	●
241442	Door Seal H8T-UC	●			
241443	Door Seal H8T-FS-UC		●		
241440	Door Seal H10T			●	
241444	Door Seal H10T-FS				●
238390	Castor 65mm Rigid PU	●	●		
238391	Castor 65mm Swivel PU D/Brake	●	●		
234216	Castor 75mm Rigid Rubber			●	●
234217	Castor 75mm Swivel Rubber D/Brake			●	●
238423	Rack LH H8T-UC (1/1 GN)	●			
238424	Rack RH H8T-UC (1/1 GN)	●			
238730	Rack H8T-UC (1/2 US Pan)	●			
240241	Rack H8T-FS-UC		●		
236521	Rack RH H10T (1/1 GN)			●	
236622	Rack LH H10T (1/1 GN)			●	
238731	Rack H8T-UC (1/2 US Pan)			●	
240217	Rack H10T-FS				●
239482	Condensation Collection Pan	●	●	●	●