

turbofan ready

serve food fast



EXTENDED HOT HOLDING

MOFFAT®



It's time to make the most of your menu

turbofan ready

serve food fast

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HOLD WITHOUT COMPROMISE.

Serve with absolute confidence.

ready



Stay ready and willing – Turbofan is undoubtedly able.

Serve now. I'm ready.

With this innovative new hot holding technology you can extend the life of key menu items without compromising one iota of quality, ensuring the meal on the plate is indistinguishable from that which is freshly cooked.

This valuable equipment saves time for when you need it most. There's no need to toil through the additional steps required for reheating prior to serving. It saves stress. There's no reason to be caught short during peak times. Coordination of service becomes that much easier.

Most importantly there's no drop in quality when serving. As there's no degradation of moisture and heat, something that occurs in traditional food warming equipment, everything looks and tastes as it truly should.

Your customers will simply not know their food has been held.

*In hospitality nothing will wait until you're 'good and ready'.
Your customers will arrive and expect their meal served fast.
So you better be good, and ready.*



Welcome to the convenience of extended hot hold.

ready. When you are,
and when you're not.

Planning for unexpected busy periods has always been a challenge for the modern commercial kitchen. There's never been a magic switch to turn food instantly hot, at least not one that will deliver a quality result each and every time. The Turbofan EHT10-L extended hot holding cabinet ensures you can cook ahead, stage food correctly and serve up with confidence.

The extended hot holding cabinet that's right on time.

Introducing the EHT10-L.

Our research and development programs identified a number of key capabilities the contemporary restaurant, café, catering and QSR business needed from their hot holding processes. Thanks to an innovative approach to humidity control in the EHT10-L cabinet you can create the ideal holding atmosphere for sustained quality within the ideal temperature zone.

The reliability rule

Above all the EHT10-L provides ongoing consistency, delivering exacting temperature and humidity conditions so a wide range of food can retain all the natural flavour, texture and juices as if it has been freshly cooked.

The future fits everywhere

In the past, food warming equipment has often taken up a lot of valuable floor space. The EHT10-L has a compact 610mm (24") wide footprint yet it's extremely generous in capacity, holding up to 10 1/1 GN trays. Welcome to tomorrow.

Set it your way

Good kitchen technology should empower its operators with intuitive, adaptable operation ideally suited across a wide range of uses. With the EHT10-L you can store specific holding programs for all menu items and set an effective favourites list. It can also monitor specific levels within the cabinet, letting you know when specific food is near time limits and allowing for the quick and easy rotation of key items.

I'm small.
COMPACT 610MM (24") WIDTH

10 tray capacity.

1/1 GASTRONORM TRAY SIZE
(12" X 20" STEAM PAN)

Fits all types of food.

GENEROUS 74MM (2 7/8")
TRAY SPACING

Drip tray.

KEEP IT CLEAN & KEEPING
YOUR KITCHEN SAFE

Touch screen control.

TIME, TEMPERATURE AND
HUMIDITY CONTROL
INDIVIDUAL SHELF TIMERS
PROGRAM RECIPE SETTING
WITH FAVOURITES LIST

Water tank.

HEATED HUMIDIFICATION
WATER TANK TO PROVIDE
AUTOFILL WATER SUPPLY

Plug & play.

SINGLE PHASE,
CORDSET FITTED



Hold your food ready and your head high.

Peak demand ready.

With the improvements in technology the attitude to held food has changed considerably. Nowadays the experienced chef and any operator understand just how important the complete dining experience is to the customer. They know everything must be to the highest standard, from service to wait time to the final result being served.

That's why, across a wide range of establishments, these proud operators are turning to the clever innovation of the Turbofan EHT10-L.

They plan ahead, serve and consistently deliver fresh held food, fast.



Restaurants and cafes

Reduce food menu items in adopting to takeaway service arm.

Catering

Reduce the stress in the 'marathon of a sprint' in preparation prior to service.

Pubs and bars

Maintain the quality and flavour within your menu items across a far longer timespan.

QSR and fast food

Ensure consistent food quality and speed output around the clock while reducing the complexity of staff training.



60°C H90		
1	ROAST VEGETAB	00:48:00 ✓
2	PORK BELLY	00:48:18 ✓
3	CHICKEN CURRY	00:48:28 ✓
4	BEEF BOURG	00:48:38 ✓
5		
6	PASTA RAGOUT	00:48:56 ✓
7	BEEF BRISKET	00:49:16 ✓
8	BAKED POTATOE	00:49:30 ✓
9		
10	RIBS	00:49:38 ✓

Safety in numbers.

Staying out of the 5°C - 60°C danger zone.

While the technology within the Turbofan EHT10-L is certainly user-friendly, it's not 'foolproof'. Clear awareness and understanding of food safety standards from all operators are still absolutely necessary. A temperature of below 5°C or above 60°C is required when storing or cooking to prevent the growth of pathogenic bacteria.

The EHT10-L allows for a range of holding conditions above 60°C and ensures all operators know exactly how long the food has been in the cabinet for. In doing so it provides ongoing peace of mind for business owners. They know that all staff members can assuredly meet the safety standards for the hot holding of food.

For more information on food safety standards, visit



Footnote: Food held in high-heat polycarbonate trays.

Your Extended Hot Holding Quick Guide.

Extended holding takes place in a strictly controlled environment with exact temperature and humidity levels. Hot holding times will vary from 30 minutes for fast cooking products for up to two hours for others. Here are the main elements to remember when introducing extended hot holding.

1. Understand the different holding times for different food products to best maximise cabinet capacity.
2. Use high-heat polycarbonate trays to keep the temperature and moisture constant within the food.
3. Ensure best practice by transferring freshly cooked food into the holding cabinet quickly to reduce temperature fluctuations.
4. Adhere to the general principle on a safe food holding time of within two hours.
5. Remember most products should be cooked for more than 30 minutes and/or have a core temperature above 65°C to make certain they can be preserved at the correct temperature.
6. Consider that different components of the same dish may have to be held separately and assembled later when served.

Disclaimer: Hot food held longer than two hours is not deemed safe for consumption and the above guides are suggested guides only. The time and temperature standards will vary due to product size, coatings and other possible variables. Field testing has been carried out in high-heat polycarbonate trays.

be
breakfast
ready.



Holding guide

Breakfast

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Bacon - crispy	70 / 158	90 / 194	30
Burrito wraps	70 / 158	90 / 194	120
Croissant	74 / 165	60 / 140	90
Eggs - fried	70 / 158	90 / 194	60
- scrambled	70 / 158	90 / 194	90
- poached	60 / 140	80 / 176	60
French toast	74 / 165	60 / 140	30
Hollandaise	70 / 158	90 / 194	120
Muffins	74 / 165	60 / 140	120
Mushrooms - fresh, quartered	70 / 158	90 / 194	90

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Pancakes	74 / 165	60 / 140	60
Potatoes - hash brown	70 / 158	60 / 140	60
- potato gems	70 / 158	60 / 140	30
- roasted potato pieces	70 / 158	60 / 140	60
Sausages	70 / 158	90 / 194	120
Spinach - fresh	70 / 158	90 / 194	90
Tomatoes - fresh, halved	70 / 158	90 / 194	120
Waffles	74 / 168	60 / 140	60

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Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.



ready for
lunch.

Hold guide

Lunch

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Bacon	70 / 158	90 / 194	120
Bean Stew - cassoulet	70 / 158	90 / 194	120
Beef - beef stew	70 / 158	90 / 194	120
- beef bolar blade (1.4kg), roasted	70 / 158	70 / 158	120
- beef brisket, roasted	70 / 158	70 / 158	120
Burger pattie - pan fried	70 / 158	70 / 158	120
Carrots - roasted	70 / 158	60 / 140	60
Chicken wings - crumbed	74 / 165	60 / 140	60
- honey coated	70 / 158	60 / 140	90
Chicken drumstick - roasted	70 / 158	70 / 158	120

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Hold guide

Lunch

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Chicken nuggets - battered, deep fried	74 / 165	60 / 140	30
- crumbed	74 / 165	60 / 140	120
Chicken schnitzels	74 / 165	60 / 140	120
Chicken breast - no skin	70 / 158	70 / 158	90
Chicken curry	70 / 158	90 / 194	120
Eggs - fried	70 / 158	90 / 194	60
- scrambled	70 / 158	90 / 194	90
- poached	60 / 140	80 / 176	60
Hot dog sausages	70 / 158	90 / 194	120
Lamb - lamb shoulder, roasted	70 / 158	70 / 158	120

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Meat pie - frozen, baked	74 / 165	60 / 140	120
Pasta - lasagne	70 / 158	90 / 194	120
- ravioli in tomato sauce	70 / 158	90 / 194	90
Potatoes - mash potatoes	70 / 158	90 / 194	90
Salmon - fillet	60 / 140	60 / 140	60
Sausage rolls	74 / 165	60 / 140	120
Steamed pork buns	70 / 158	90 / 194	60
Steamed dumplings (xiao lung bao)	70 / 158	90 / 194	60
Vegetables - steamed	70 / 158	90 / 194	120
- roasted	70 / 158	60 / 140	60

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ready it's
dinner time

Hold guide

Dinner

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Bean Stew - cassoulet	70 / 158	90 / 194	120
Beef - beef stew	70 / 158	90 / 194	120
- <i>beef bourguignon</i>	70 / 158	90 / 194	120
- <i>beef bolar blade (1.4kg), roasted</i>	70 / 158	70 / 158	120
- <i>beef brisket, roasted</i>	70 / 158	70 / 158	120
- <i>sticky ribs</i>	70 / 158	90 / 194	90
- <i>steak, grilled</i>	60 / 140	60 / 140	120
Carrots - roasted	70 / 158	60 / 140	60
Chicken wings - crumbed	74 / 165	60 / 140	60
- <i>honey coated</i>	70 / 158	60 / 140	90

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Hold guide

Dinner

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Chicken drumstick - roasted	70 / 158	70 / 158	120
Chicken (whole) - roasted	70 / 158	70 / 158	120
Chicken nuggets - battered, deep fried	74 / 165	60 / 140	30
- crumbed	74 / 165	60 / 140	120
Chicken schnitzels	74 / 165	60 / 140	120
Chicken breast - no skin	70 / 158	70 / 158	90
Chicken curry	70 / 158	90 / 194	120
Lamb - lamb shanks, braised	70 / 158	90 / 194	120
- lamb shoulder, roasted	70 / 158	70 / 158	120
Pasta - lasagne	70 / 158	90 / 194	120

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Pasta - ravioli in tomato sauce	70 / 158	90 / 194	90
Pork - pork chops, glazed	60 / 140	60 / 140	60
- pork belly, crispy skin	70 / 158	70 / 158	120
Potatoes - mash potatoes	70 / 158	90 / 194	90
- baked potatoes	74 / 165	60 / 140	120
Rice - steamed	70 / 158	90 / 194	120
Salmon - fillet	60 / 140	60 / 140	60
Vegetables - steamed	70 / 158	90 / 194	120
- roasted	70 / 158	60 / 140	60

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Hold guide

All day items

FOOD	TEMPERATURE (°C / °F)	MOISTURE TEMPERATURE (°C / °F)	MAXIMUM HOLDING TIME (mins)
Apple crumble	74 / 165	60 / 140	120
Chips - deep fried	74 / 165	60 / 140	30
Muffins	74 / 165	60 / 140	120
Pancakes	74 / 165	60 / 140	60
Poppers - deep fried	74 / 165	60 / 140	90
Rice - steamed	70 / 158	90 / 194	120
Spring rolls - fried	74 / 165	60 / 140	60
Waffles	74 / 165	60 / 140	60

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Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.



Hot holding recipes
and method.

ready.

60°C H90

- 1 DUMPLINGS 00:58:49 ✓
- 2 MEAT PIE 00:58:59 ✓
- 3 HOT DOG 00:59:04 ✓
- 4 ROAST VEGETAB 00:59:23 ✓
- 5 CHICKEN NUGGE 00:59:33 ✓
- 6
- 7 CHICKEN KIN 00:59:45 ✓
- 8 CHICKEN VEGETAB 00:59:55 ✓
- 9 BEEF BURGER 01:00:05 ✓
- 10



Big Breakfast

Hold Guide

● Temperature ● Moisture temperature ● Maximum holding time

Prior to food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.



METHOD

Fried eggs

Pan-fry in deep oil (similar to confit). Transfer to a poly container and place as single layer to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 60 mins

Bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18 mins. Transfer poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

Sausages (beef, pork, chicken)

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18 mins. Transfer to poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

Fresh quartered mushrooms

Pan fry with butter, place mushrooms with juice in a poly container to be held – this will assist to retain moisture.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

Roasted tomatoes

Coat tomatoes in oil and seasoning, roast in the Turbofan E33 convection oven at 185°C / 365°F for 8 mins. Place tomatoes as single layer in poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

Hash browns

Cook in a Turbofan E33 convection oven at 200°C / 392°F for 18-20 mins. Transfer to a poly container and place as single layer to be held. Will require re-flash in fryer to bring back crispiness if required.

● 70°C / 158°F ● 60°C / 140°F ● 60 mins



Croissants (and other baked pastries)

METHOD

Bake in a Turbofan convection oven at 185°C / 365°F for 20 mins. Transfer croissants onto a poly container to be held.

74°C / 165°F 60°C / 140°F 90 mins



Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Pancakes with Canadian bacon



METHOD

Pancakes

Cook in a frying pan and place as single layer on poly container with poly lid to cover to be held immediatly.

74°C / 165°F 60°C / 140°F 60 mins

Crispy Canadian bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins. Transfer onto poly container with poly insert as single layers to be held immediatly.

70°C / 158°F 90°C / 194°F 30 mins

Brekkie wrap



METHOD

Scrambled eggs

Using 10 whole eggs and 100ml of cream, cook in saute pan with olive oil and butter.

Bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins.

Sausage

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins.

Assemble scramble egg, bacon, sausage and cheese on wrap and add in other toppings to suit. Wrap with greaseproof paper and place on poly container to be held immediatly.

70°C / 158°F 90°C / 194°F 90 mins

Eggs Benedict



METHOD

Poached eggs

Bring deep saucepan of water to a gentle simmer add salt and white vinegar. Swirl water briskly to form vortex and slide in egg. Cook for 2-3 mins, then remove with a slotted spoon. Transfer onto poly container as single layers to be held immediately.

● 60°C / 140°F ● 80°C / 176°F ● 60 mins

Spinach

Cooked in sauté pan with olive oil and butter. Transfer into poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

Bacon

Cook in a Turbofan E33 convection oven at 185°C / 365°F for 15-18mins. Transfer onto poly container with insert as single layers to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

Hollandaise sauce

Make sauce as required. Transfer into poly container and place poly lid to cover for holding immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

Gravy biscuits



METHOD

Gravy sauce

Saute mushrooms and or other ingredients like sausage and onions over medium heat. Add butter and stir till melted. Stir in flour and cook until the mixture comes away from the sides of the pan and turns slightly golden brown. Add seasoning for additional flavours. Slowly add milk and cook until thickened. Transfer sauce into poly container and cover with poly lid to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

To serve, break biscuit in half and place in a bowl or plate. Spoon a generous portion of gravy over the biscuit.

Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Beef burger



METHOD

Burger patty

Create mince mixture for patty as desired. Cook patty to desired doneness and transfer as single layer onto poly container with insert to be held immediately.

● 70°C / 158°F ● 70°C / 158°F ● 120 mins

To serve, assemble to order with topping and garnish for serving.

Southern fried chicken burger



METHOD

Fried chicken fillets

Deep fry batter coated chicken in oil (180°C / 356°F until golden brown). Bake in the Turbofan E33 convection oven at 160°C / 320°F for about 10 mins or until the chicken pieces are cooked through but still moist and juicy. Transfer onto poly container with insert as single layer to be held as this will keep bottom of fillet crispier.

● 74°C / 165°F ● 60°C / 140°F ● 120 mins

To serve, assemble to order with topping and garnish for serving.

American hot dogs



METHOD

Hot dog sausages

Cook in pot of water on stove for approximately 8 mins. Remove from water and place on poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

Assemble to order with topping and garnish for serving.

Meat pies



METHOD

To cook the pies

Bake in the Turbofan E33 convection oven at 180°C / 356°F for approximately 25-30mins until golden, Transfer onto poly container as single layer to be held immediately.

● 74°C / 165°F ● 60°C / 140°F ● 120 mins

BBQ pork buns



METHOD

To steam the buns

Place each bun on a parchment paper square and steam buns using a bamboo steamer for 12 mins over high heat or until the dough is fluffy and cooked through. Transfer onto poly container as single layer to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 60 mins

Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.



Xiao Lung Bao

(steamed dumplings)

METHOD

Line bamboo steamer with layer of parchment paper square and steam for 12 mins over high heat or 15 mins if frozen. Transfer dumplings in bamboo basket onto poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 60 mins

Sticky wings



METHOD

Prepare the wings

Bring water to boil and cook chicken wings for 5 mins. Take wings out and cool. Coat in creamed honey marinade. Roast in the Turbofan E33 convection oven in convection mode at 190°C / 374°F for 15 mins. Transfer wings onto poly container to be held immediately.

● 74°C / 165°F ● 60°C / 140°F ● 90 mins

Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Chicken schnitzel with chips



METHOD

Prepare the schnitzel

Deep-fry chicken schnitzel pieces in oil (180°C / 356°F until golden brown) and once cooked, transfer to paper towel to soak up residual oil / grease. Transfer onto poly container with insert as single layer to be held as this will keep bottom of fillet crispier.

● 74°C / 165°F ● 60°C / 140°F ● 120 mins

Deep fried poppers and nuggets



METHOD

Deep-fry poppers or nuggets in oil (180°C / 356°F until golden brown) and once cooked, transfer to paper towel to soak up residual oil / grease. Transfer onto poly container with insert as single layer to be held as this will keep bottom of popper / nugget crispier.

Crumbed poppers

74°C / 165°F 60°C / 140°F 90 mins

Crumbed nuggets

74°C / 165°F 60°C / 140°F 120 mins

Battered nuggets

74°C / 165°F 60°C / 140°F 30 mins

Chicken avocado wrap



METHOD

Chicken breast (no skin)

Cook in the Turbofan E33 convection oven in convection mode at 180°C / 356°F for 20-25 mins. Slice chicken into strip sizes.

Assemble chicken, avocado and other toppings on wrap to suit. Wrap with greaseproof paper and place on poly container to be held immediately.

70°C / 158°F 90°C / 194°F 120 mins

Green chicken curry and bok choy



METHOD

Chicken curry

Cook in pot or stove. Transfer curry into poly container pan to be held immediately.

70°C / 158°F 90°C / 194°F 120 mins

Bok choy

Steamed for 8 mins and transfer immediately onto poly container to be held immediately.

70°C / 158°F 90°C / 194°F 60 mins

Hold Guide Temperature Moisture temperature Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Mexican beans and rice



METHOD

Bean stew

Cook in deep saute pan and transfer into poly container to be held immediately.

70°C / 158°F 90°C / 194°F 120 mins

Rice can be cooked traditionally, in a rice cooker or in boiling water, for 20 mins (until cooked). Alternatively the rice can be transferred into a poly cabinet to hold in EHT10-L as well.

70°C / 158°F 90°C / 194°F 120 mins

Roast pork belly with crispy skin



METHOD

Prepare the pork belly

In the Turbofan E33 convection oven, use convection mode and set temperature at 180°C / 356°F and cook with core probe temperature at 75°C / 167°F. Cut crispy pork belly into serving size and transfer to poly cabinet to be held immediately.

● 70°C / 158°F ● 70°C / 158°F ● 120 mins

Steak and chips



METHOD

Prepare steak

Cook steak to desired doneness and transfer to poly container with insert to be held immediately.

● 60°C / 140°F ● 60°C / 140°F ● 120 mins

American sticky ribs



METHOD

Prepare the ribs

Poach ribs in liquor. Cook in the Turbofan E33 convection oven in convection mode at 140°C / 284°F for 120 mins. Coat ribs in sauce and place back in oven at 220°C / 428°F for 15 mins. Transfer onto poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

Beef bourguignon



METHOD

Prepare bourguignon

Cook in pot on stove, bring to a gentle simmer, then transfer to cook in convection mode in the Turbofan E33 convection oven at 130°C / 266°F for 120 mins. Transfer into poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

Prior to be food items being placed in the holding cabinet they are to be heated to the local country legislated temperature.

Braised lamb shanks

METHOD

Braised lamb shanks

Cook in pot on stove then transfer to cook in convection mode in the Turbofan E33 convection oven at 130°C / 266°F for 120 mins. Transfer into poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 120 mins

Mash potatoes

Place the potatoes into a large pot, and cover with salted water. Bring to a boil, reduce heat to medium-low, cover, and simmer until tender, 20 to 25 mins. Strain water, mash the potatoes with a potato masher until mashed, then add the butter and milk. Continue to mash until smooth and fluffy. Transfer into poly container and cover with poly lid to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

Spinach

Cooked in sauté pan with olive oil and butter. Transfer into poly container with insert to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins



Hold Guide ● Temperature ● Moisture temperature ● Maximum holding time

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Pasta with beef and tomato sauce



METHOD

Sauce

Brown beef in pan on stove and remove from pan. Cook and stir onion in hot oil until soft and translucent, add garlic, stir and cook until fragrant. Pour crushed tomatoes, water and tomato paste into onion mixture. Add beef into mixture and bring to boil. Season to taste. Simmer gently until sauce is reduced and meat is tender.

Pasta

Cook pasta in pot of salted boiling water on stove for 8-10 mins. Once the pasta is cooked al dente, drain and add it to the sauce, mix to make sure the pasta is evenly coated.

Transfer pasta and sauce into poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

Pork chop with roasted potato wedges



METHOD

Pork chops

Pan-fry marinated pork chops with oil in pan until evenly brown, approximately 2 mins per side. Reduce heat to medium/low and cover with pan and lid to cook for 6-10 mins until cooked to desired doneness. Glaze both sides of the pork chops and cook for another minute. Transfer pork chops to poly container with insert to be held immediately.

● 60°C / 140°F ● 60°C / 140°F ● 60 mins

Baked potato wedges

Roast potatoes using convection mode in the Turbofan E33 convection oven at 190°C / 374°F for 20-25 mins. Transfer to poly container to be held immediately.

● 70°C / 158°F ● 60°C / 140°F ● 60 mins

Salmon on asparagus



METHOD

Pan-fried salmon fillet

Sear salmon presentation side down, pressing them lightly so the entire surface of the fillet comes into contact with the pan, until crispy and golden. Flip and sear the other side until the outside is crispy and cooked to the desired doneness. Transfer to poly container to be held immediately.

● 60°C / 140°F ● 60°C / 140°F ● 60 mins

Pan-fried asparagus

Cooked in sauté pan with olive oil and butter. Transfer into poly container to be held immediately.

● 70°C / 158°F ● 90°C / 194°F ● 90 mins

To serve, assemble asparagus, place salmon fillet on top and add sauce on top.

Apple crumble



METHOD

Prepare apple crumble

Assemble apple crumble mixture in individual ramakins and cook in the Turbofan E33 convection oven in convection mode at 180°C / 356°F for 20-25mins. Place ramakin on poly container to be held immediately.

● 74°C / 165°F ● 60°C / 140°F ● 120 mins

Ready, willing and able – the Turbofan EHT10-L



HOT HOLDING CAN GO ANYWHERE.

Stuck in a (hot) holding pattern?

With the flexibility of the EHT10-L you can take your cuisine capability anywhere and everywhere it's needed. This potential for different options of staging is undoubtedly convenient for the busy kitchen.

First, there's the standard standalone hot holding cabinet, then with the SKEHT10 the EHT-10L can stand tall upon its own dedicated stand, this elevation providing the perfect front of house view for customers interested in the mouth-watering meals within. Or it can be placed under the E33T-5 convection oven to deliver cooking and hot holding all within the same compact footprint.

Standalone strength

EHT10-L extended hot holding cabinet

For the finest front of house

Lift it up to place in view (EHT10-L on a SKEHT10 stand)

Compact cook and hold

Cook in the E33T5 convection oven on top and transfer to stage underneath with EHT10-L

Your ventless cook and hold solution

An added flexibility when space is a premium - go ventless and add a hood on top of your cook and hold system (VH33 / E33T5 / EHT10-L)

Whether you need the EHT10-L to fit in or stand out, it's ready to go.



Your World. Our Commitment.

The Turbofan Series is environmentally friendly, with an average packaging weight reduction on all models of over 50%. Lowering the carbon footprint is a key initiative, achieved by sourcing construction and packaging materials that enable weight reduction targets to be established.

All packaging, carton packaging and pallets applied to the Turbofan Series product are 100% recyclable and form part of our planet friendly practices strategy.

On call service where you are.

Moffat provides full service backup, 24 hours a day, 7 days a week.

Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

1300 264 217 Moffat Australia
0800 663 328 Moffat New Zealand.

Our network of dealer showrooms is well resourced to provide all the information you need on the Turbofan Series. To see them in action, book in for a demonstration at a Turbofan Test Kitchen near you. Our skilled chefs and knowledgeable sales team will help you in selecting the right models for your kitchen.

Introductory sessions can be booked online.

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