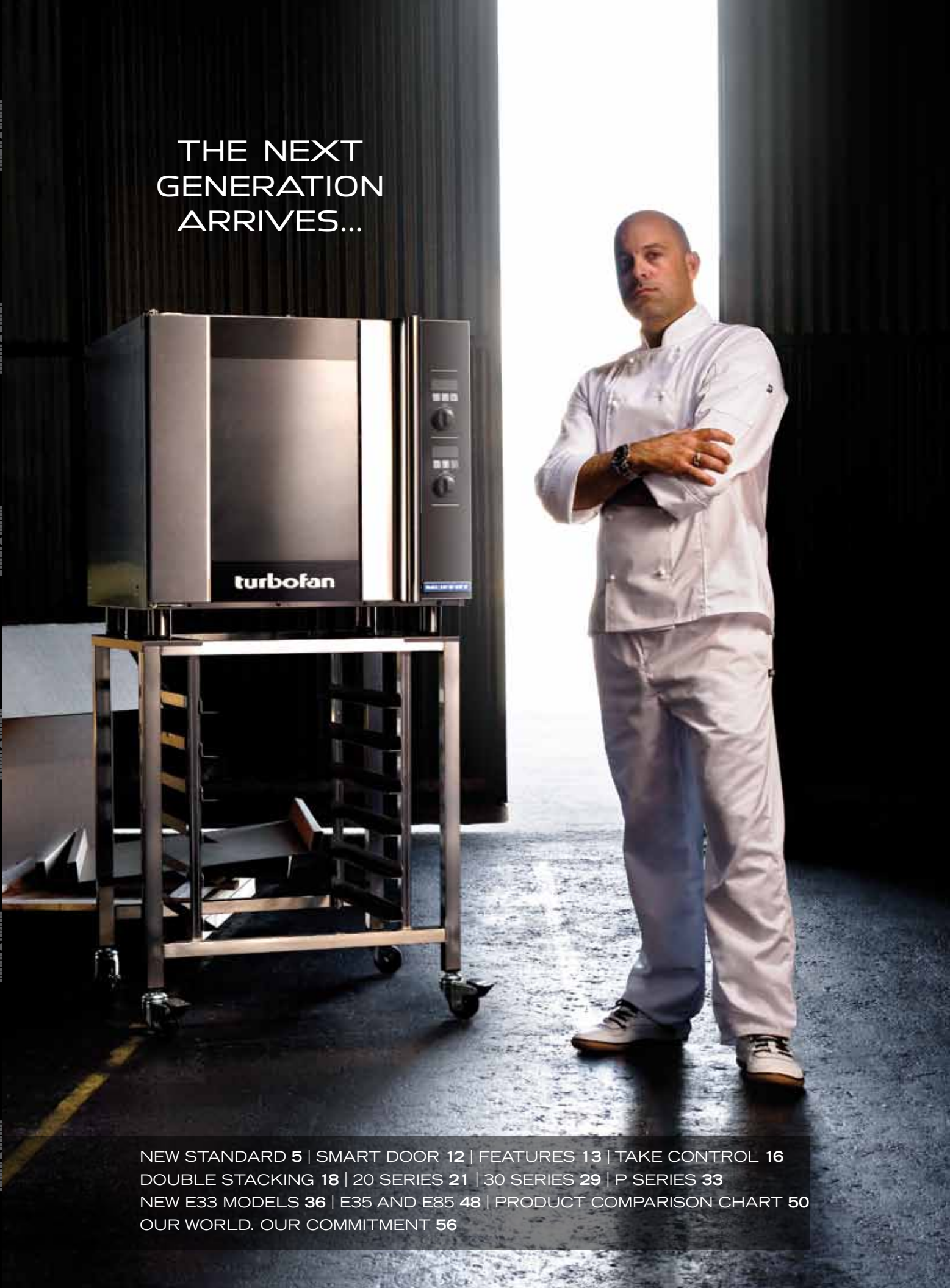
turbofan®

CONVECTION OVEN SYSTEMS

MOFFAT®

THE NEXT GENERATION ARRIVES...



NEW STANDARD **5** | SMART DOOR **12** | FEATURES **13** | TAKE CONTROL **16**
DOUBLE STACKING **18** | 20 SERIES **21** | 30 SERIES **29** | P SERIES **33**
NEW E33 MODELS **36** | E35 AND E85 **48** | PRODUCT COMPARISON CHART **50**
OUR WORLD. OUR COMMITMENT **56**

WELCOME TO
turbofan

OUR NEW VISION FOR TURBOFAN

POWER ENHANCED PERFORMANCE

CHOICE ADDITIONAL OVENS

VERSATILITY MORE APPLICATIONS

CONVENIENCE DIGITAL CONTROL MODELS

INTUITIVE TOUCH SCREEN CONTROL MODELS

INTELLIGENCE SMART NEW FEATURES

PRODUCTIVITY INCREASED TRAY CAPACITIES

SPACE REDUCED FOOTPRINT COMPACT DESIGNS

DESIGN DISTINCTIVE MODERN STYLE

The best performing ideas in the Turbofan range have been redesigned, redeveloped and reborn as a durable new series of convection ovens designed for ease of use, increased application and future-proof durability. Each product in the new series carries Turbofan performance and durability in its DNA. The new Turbofan Series looks superior and this impression is fully supported by an array of new features. Our Turbofan Series of convection ovens is further complemented by new P Series

EAT

THE NEW STANDARD

The research and development stage of the new series was crucial to the ongoing success of Turbofan. We have listened intently to our customers over the years in order to understand their various operating environments and changing needs. We have observed Turbofan customer groups such as cafés, convenience stores, chain bakeries and service stations in real life situations, with the aim of making cooking and baking easier for them. The resulting new ideas have been applied to our already outstanding range of ovens and reborn as an expanded series of Turbofan convection ovens.

Our ovens are of durable construction and ingenious design. Be it chocolate cake or prime rib, you can rely on the quality componentry and features to deliver results that are effortless, flawless and, most importantly, consistent.

Our new series offers:

- Space to spare, with the reduced footprint of the 20 Series and the 30 Series models maintaining their traditional market-leading compactness.
- Two speed bi-directional fan systems, which achieve better than ever even-bake results.
- A twin bi-directional reversing fan system (the E28D model).
- Redesigned high performance fan and fan motor.
- An expanded line of models and tray capacities suit any application, with 2-5 tray capacities in half pan size ovens, 3-5 tray capacities in full size ovens.
- Portable cooking. Choose from the E22, E23, E27 or E31 and simply plug it in and go.
- Field reversible side-hinging doors on all 30 Series ovens (except E33) and P Series proofers / holding cabinets.
- Plug-in continuous oven door seals, for a perfect fit and easy clean.
- Safe-Touch vented oven doors with easy clean door glass.
- Digital control models delivering intuitive ease of use. These are standard in the E31D, E32D, G32D and E33D models.
- New Touch Screen control for the 30 Series, providing intuitive functionality and pre-programming. Available in the E32T and E33T.
- Market-leading tray spacing for greater product versatility.
- Halogen oven lamps for higher quality lighting and merchandising.
- An oven light auto-off, for energy savings and extended lamp life.
- Moisture injection with manual and preset modes (the E32D, E32T, G32D, E33D and E33T models).
- Quick-select broil / grill mode (E31D model).
- Porcelain enameled oven interiors.
- 100% recyclable carton packaging.

OUR APPROACH

A meticulous study of the continued expansion of the bake-fresh daily and convenience product markets has been a big part of the design and production process for the new range. It's not just performance criteria that matter to these businesses, but space and functionality too.

That's why the series now offers an expanded platform of products, with a wider range of oven footprints, repositioned control panels, side hinged and drop down doors and increased tray loading capacity to suit virtually any application.

True to the Turbofan tradition, technological advancements accompany these functional considerations. Our new twin fan bi-directional and single bi-directional reversing fan systems allow for greater air efficiency, resulting in improved cooking and baking performance.

The new plug-in continuous door seal system is both effective and practical. It's not just how they work that sets them apart. The ovens have a contemporary, future-forward design that delivers a striking, sophisticated look in any front-of-house application.

OUR MARKET

Covering a range of different applications requires both an obsession with the small details and a 'big picture' focus.

The Turbofan range has been evolved to provide the most comprehensive coverage possible. Here, designing for ease of use is far from easy, but very useful. That's why we've put in the time to make certain our products can adapt and thrive in any situation.

Our utility ovens are completely portable and countertop ready so, no matter the task required, we can deliver the assured result. Our clients include:

- CONVENIENCE STORES
- QUICK SERVICE RESTAURANTS
- STADIUMS
- SUPERMARKETS
- HOTELS
- ROOM SERVICE
- THEME PARKS
- INSTITUTIONS
- SCHOOLS
- KIOSKS
- CANTEENS
- CONFERENCE VENUES
- MOTELS
- RESTAURANTS
- CAFÉS

BAKERY

The new series of convection ovens offers convenient ease of use. So frozen goods, morning goods, patisseries, croissants, Danish pastries and savories can be baked fresh daily with consistency and quality.

The new range also provides a broader range of increased tray spacing and loading capacities, especially the 20 Series. This is ideally suited to situations where the bakery is responsible for convenience products.

All Turbofan ovens are available in both American and Euronorm pan sizes and the Turbofan 32 oven offers companion proofer/holding cabinets in eight or twelve tray capacity. In addition to scratch baking these ovens are ideal for bake-off use, such as frozen doughs, pre-proofed frozen doughs and par bake products.

ROASTING AND COOKING

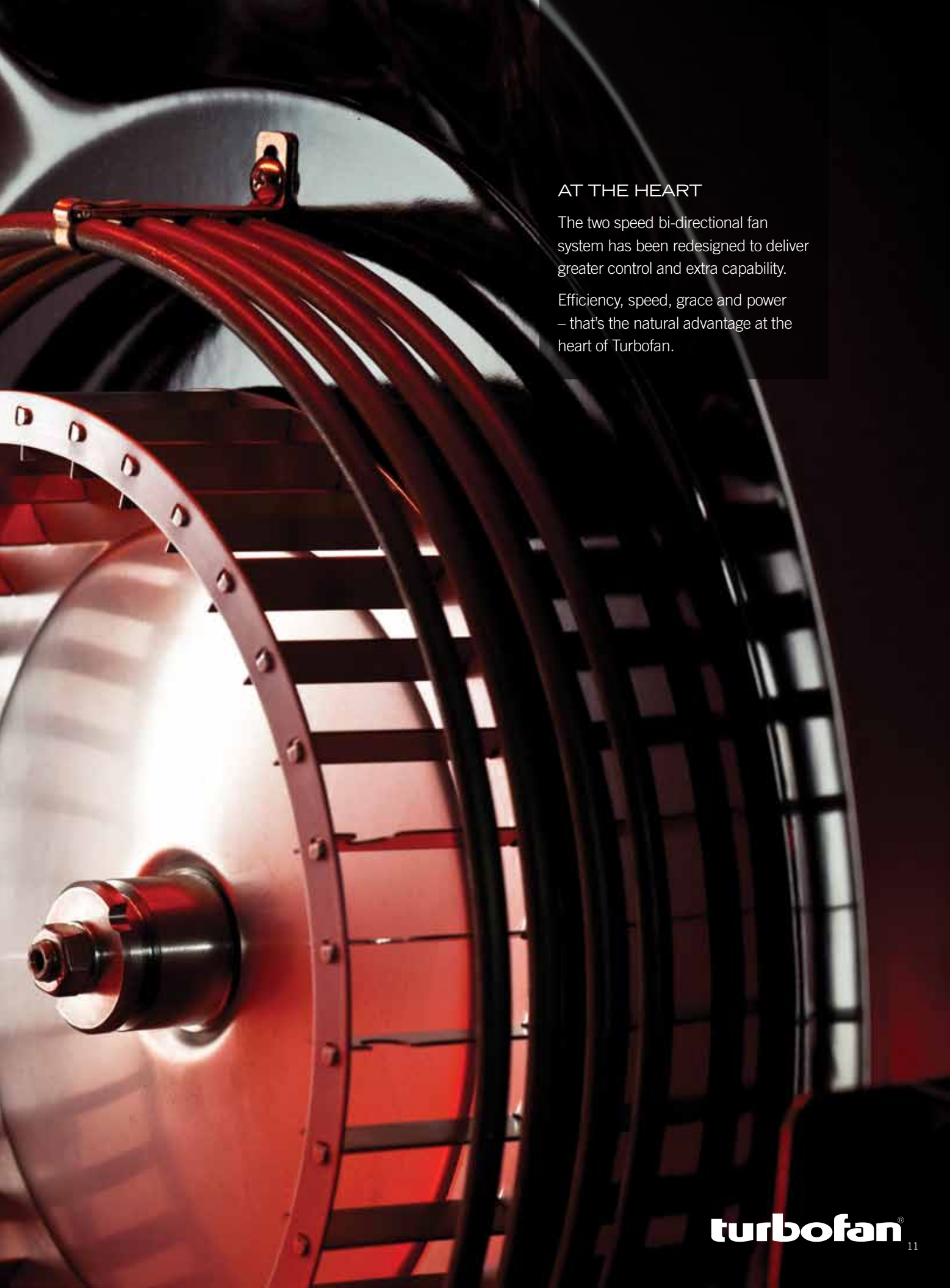
Turbofan ovens are perfect for food service situations such as roasting beef, chicken, lamb and pork, and cooking a range of meals including meat loaf, pies, potato bakes, braised steak and casseroles.

The fan system of the range has been upgraded, with greater power delivering increased air volume and distribution of heat within the oven cavity.

Even more appealing to chefs and bakers is the user-friendliness of the equipment. They're lined with porcelain enamel, an impervious interior oven surface that's extremely easy to clean. And, with the evolution of our standard features to include digital controls in the E31D, E32D G32D and E33D models and the new touch screen control in the E32T and E33T, these ovens have never been easier to use.

REGENERATION

Turbofan Series ovens are also well suited to the regeneration of bulk and single portion dishes. The specialty and utility ovens can work for everything from independent caterers to large institutions. Ideally suited to the regeneration of vegetables, proteins and starch food products.



AT THE HEART

The two speed bi-directional fan system has been redesigned to deliver greater control and extra capability.

Efficiency, speed, grace and power – that's the natural advantage at the heart of Turbofan.

SMART DOOR

The intelligent design of the Turbofan 20 Series is epitomised by our door design, with all ovens having a unique easy clean door glass system.

This feature allows the operator to complete a quick daily wipe down with absolute ease - and the inner glass panel can be removed without tools when thorough cleaning is required.
The new door design eliminates the need for traditional door window seals/gaskets.

The framed doors protect the glass edges against those occasional knocks from pan loading. Our one-piece door handles are finished in scratch and wear resistant powder-coating and are always cool to touch.

The Turbofan 20 Series drop-down door hinges are dedicated to ensuring an effective seal each and every time. Our dual spring system operates with one spring for the counter-balanced opening and closing of the door while a second spring guarantees the door closes tight, each and every time.

The Turbofan 30 Series convection ovens operate using a side-hinged door, the hinges deliver straight forward, superior solutions. E31, E32, G32 model doors are field reversible while the new E33 model features a pendulum slam-shut latching door.

1	2	3
4	5	6

1 PLUG IN DOOR SEAL **2** DUAL SPRING HINGE SYSTEM **3** REMOVABLE GLASS PANEL
4 EASY-CLEAN INNER GLASS PANEL **5** CLIP INTO POSITION GLASS PANEL
6 E33 SLAM-SHUT PENDULUM DOOR HANDLE

STAY IN TOUCH

Safe-Touch vented oven doors feature low-emissivity heat reflective coated inner glass that limits heat absorption and the amount of heat being transferred to the outer surface of the glass panel. This feature is standard with all Turbofan ovens, as is the venting door design, which allows any heat to further dissipate as it approaches the second glass panel (which is separated from the first glass panel by a vented air gap). This is a win-win approach – low heat loss inner door glass and safe-touch door surface temperatures.

SEAL OF APPROVAL

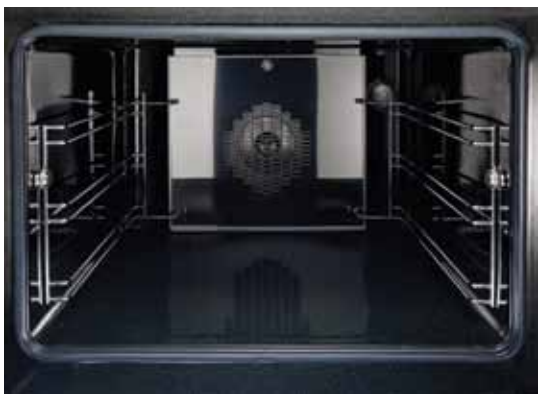
An outstanding new feature of the Turbofan Series ovens are robust plug-in continuous door seals providing a seamless seal. The plug-in design makes cleaning and replacement quick and effortless, all without the need for tools. Daily cleaning of seals also offers further protection from food acids and contaminants.

1
2
3

1 SAFE TOUCH VENTED DOORS **2** VENTING DOOR DESIGN 20 SERIES
3 VENTING DOOR DESIGN 30 SERIES

A CONSISTENT PERFORMER

We've raised the benchmark in performance once again. Quite simply, the new Turbofan Convection Oven Series bakes evenly on every single occasion. Our new high-volume airflow performance is produced by bi-directional fan systems, larger fans and higher power fan motors. This approach enhances the evenness of cooking within the chamber and across the tray, baking evenly all day, every day.



PORCELAIN ENAMELED OVEN INTERIORS

The Turbofan oven chamber has an impervious sealed porcelain enameled coating applied to both sides of the oven liner. This is extremely durable and enables cleaning to be quick and easy compared to stainless steel liners.
The combination of the formulation of the coating and the firing process creates this superior finish, which is made to last.

HALOGEN LAMPS

The halogen G9 lamps emit a brighter, whiter light and are positioned within the oven chamber to ensure the optimum illumination. Halogen lamps are more energy efficient and longer lasting than conventional incandescent bulbs – and they're easily replaceable too.

1

2

1 EVEN BAKE OAT AND RAISIN, SHORTBREAD AND CHOCOLATE CHIP COOKIES
2 THE DURABLE PORCELAIN ENAMELED E23M3 OVEN CHAMBER

RACKING SYSTEM

The new racking system makes using the oven even easier. Oven racks are anti-withdraw, anti-tilt and feature a long 70% telescopic reach. With easy to release screws the side racks are quickly removed for cleaning.

TRAY SPACING

Turbofan offers industry-leading tray spacing for product loading versatility in all series ovens. The space within our oven cavities is fully functional for all applications.

ANTI-SKID SYSTEM

Turbofan convection ovens offer a new anti-skid system via the leg ring. This means that the oven will stay in position and resist movement as well as reducing noise and vibration.

1 2
3 4
5

1 EASY TO RELEASE SCREWS **2** 70% TELESCOPIC REACH **3** ANTI-WITHDRAW RACKS **4** STAINLESS STEEL STAND SWIVEL CASTORS **5** ANTI-SKID LEG SYSTEM

TAKE CONTROL

MANUAL CONTROL

Simple and efficient, our easy to use manual controls access high performance power with a mechanical thermostat and a 60 minute timer with time up alarm.

PRECISION DIGITAL CONTROL

The new 30 Series ovens now feature digital display, knob driven time and temperature controls providing full electronic precision for time and temperature accuracy. The control knobs are central return – simply turn to the left or the right to alter time or temperature. Controls have an industry-leading ¾" / 20mm displays for both time and temperature making them easy to read. Our 30 Series ovens feature both manual and program modes, with additional features such as auto-off oven lights and preheat settings on all models, plus water injection on the 32D Series ovens and quick-select broil mode on the E31D oven.

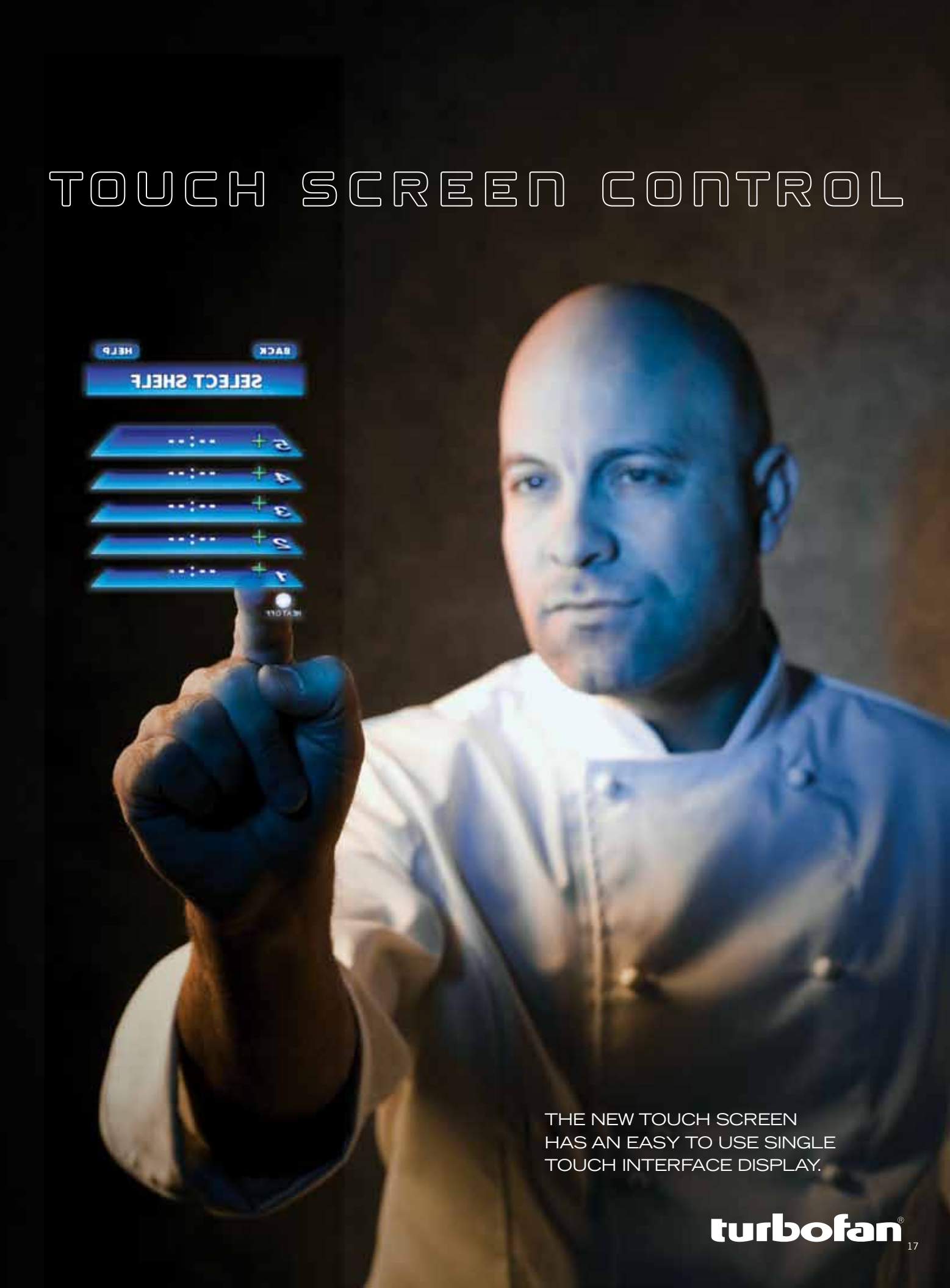
TOUCH SCREEN CONTROL

The touch screen control features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and optional core temperature probe. Choosing a touch screen model means making the most of intuitive functionality and pre-programming usability. Here, the icon-driven menu makes for uncomplicated training of staff, consistent quality is simply a touch of the screen away.

DIGITAL CONTROL

- Broil / grill quick select key (E31D4)
  Water injection key (E32D5 and G32D5)
- High visibility temperature and program display
- Actual temperature display
- Program key
- Temperature adjustment knob
- On / off key
- High visibility time display
- Timer start / stop key
- Oven lights on / off key
- Timer set / adjustment knob

TOUCH SCREEN CONTROL



THE NEW TOUCH SCREEN
HAS AN EASY TO USE SINGLE
TOUCH INTERFACE DISPLAY.

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IT ALL STACKS UP

When things get busy sometimes an increase in capacity can be hampered by a lack of options. The Turbofan range recognizes capacity increases are often required within the same footprint. That's why our units are stackable, allowing for more power, greater versatility and increased productivity.

All 20 Series and 30 Series Turbofan Convection Ovens and the P8M Proofer can be installed double stacked. Stacking kits for ovens feature a stainless steel oven spacer frame and a full stainless steel base stand with guard rail for the bottom oven. You also have the choice of castor or adjustable feet models.

This means greater freedom - units can be doubled-up according to the unique demands of a kitchen or application. It's this extra flexibility that ensures even the smallest space can deliver the best results.

1
2
3

1 WHEN YOU EXPECT A CROWD AND SPACE IS A TIGHT, DOUBLE STACK AND DOUBLE YOUR OUTPUT **2** CASTORS OR **3** ADJUSTABLE FEET

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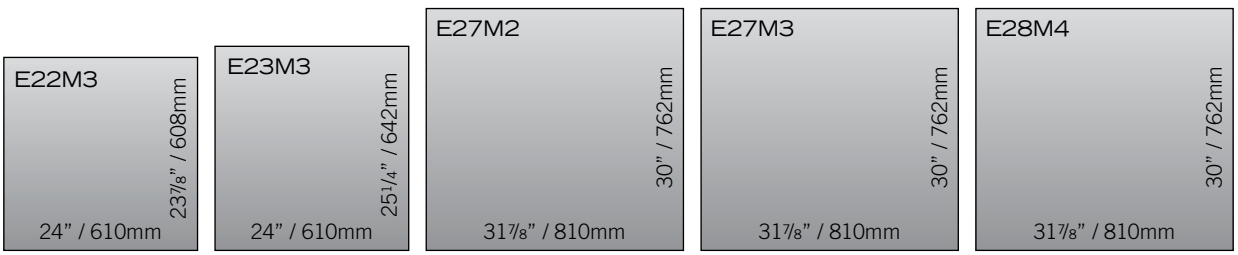
CONVECTION OVEN SYSTEMS

20SERIES

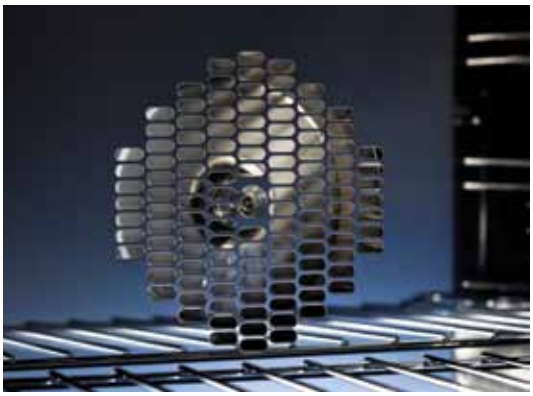
E22M3, E23M3, E27M2, E27M3, E28M4

TURBOFAN **20** SERIES

The new Turbofan Series of convection ovens have a fresh, contemporary, smart design that looks superior in any front of house application. The Turbofan 20 Series offers a new standard in reduced oven footprints, a broader product series and increased loading capacity to suit virtually any application. Turbofan 20 Series enables you to achieve consistent results and evenness of cooking or baking. Turbofan offers the following footprint configurations.



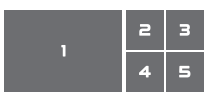
SMALLER FOOTPRINT



All Turbofan 20 Series manual convection ovens share these standard features:

- PORCELAIN ENAMELED OVEN CHAMBER
- PLUG-IN CONTINUOUS OVEN DOOR SEAL
- SAFE-TOUCH VENTED DROP DOWN DOOR
- STAY-COOL DOOR HANDLE
- HEAVY-DUTY DOOR HINGES
- EASY CLEAN DOOR GLASS SYSTEM
- MECHANICAL THERMOSTAT 150-500°F / 50-260°C
- 60 MINUTE TIMER WITH TIME UP ALARM
- ANTI-SKID 2” / 50MM DIA. 3” /76MM HIGH ADJUSTABLE STAINLESS STEEL FEET
- 100% RECYCLABLE PACKAGING

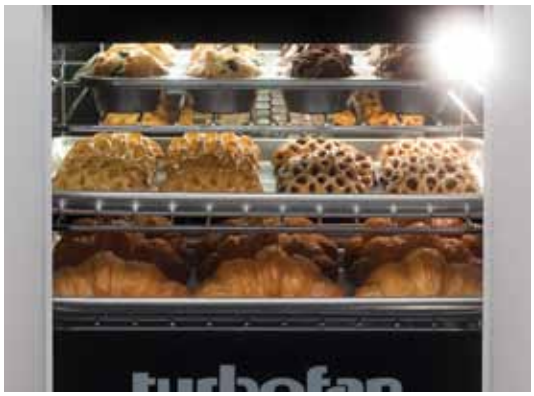
Single ovens can be mounted on Turbofan stands. All stands have standard 6 trays and stainless steel construction on 1½” and 1¼” square tubing frames on castors. Stands are supplied in a flat pack kitset and require simple 10 minute assembly. Each has a modular fit and is styled to complement the Turbofan Series.



1 PERFECTLY BAKED PRETZELS **2** INDUSTRY LEADING TRAY SPACING **3** BI-DIRECTIONAL REVERSING FAN SYSTEM **4** DURABLE CONTROL KNOBS **5** EASY CLEAN GLASS PANEL

TURBOFAN E22M3

3 TRAY HALF SIZE MANUAL ELECTRIC CONVECTION OVEN



This new 110-120V plug-in utility oven is a convection oven in its simplest form and, with a smaller footprint 24” width, is completely portable and ideal for countertop use. This allows for baking of morning and convenience foods such as cookies, muffins, Danish pastries, biscotti, breads, cakes, baked potatoes, frozen pizzas and many other snack and takeout foods. Smart design, 1.5kw of plug-in performance and a single direction fan makes this the easiest oven to use across a wide range of applications.

STANDARD FEATURES

- 3 half size sheet pan capacity
- 2⅝”/ 70mm tray spacing
- Compact 24”/ 610mm width
- Single direction low-velocity fan
- 1.5kW heating power
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- 3 oven wire racks supplied
- Turbofan double stacked models
  - E22M3/2
    2 x E22M3 ovens double stacked with adjustable feet base stand W 610mm x D 645mm x H 1461mm
  - E22M3/2C
    2 x E22M3 ovens double stacked with castor base stand W 610mm x D 645mm x H 1543mm

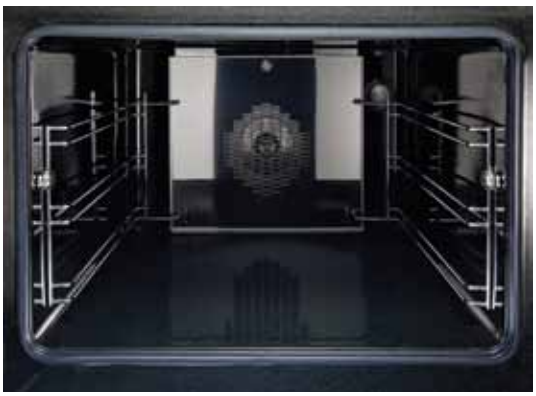
ACCESSORIES

- Turbofan SK23 Oven Stand
  - All stainless steel
  - 6 position tray runners standard
  - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 3 position tray runners standard
  - 4 adjustable feet on DSKE2223
  - 4 dia. 76mm swivel castors on DSKE2223C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

E22M3 ON SK23 E23M2/2C

TURBOFAN E23M3

3 TRAY HALF SIZE MANUAL ELECTRIC CONVECTION OVEN



A step up in performance with 2.8kW heating and a bi-directional reversing fan system, the E23M3 offers outstanding cooking and baking results.

Also featuring the same 24" width and compact footprint as the E22M3, the E23M3 includes halogen lamp oven lighting and 208/220-240V plug-in versatility. For the best in half size oven performance in a smaller footprint, this is all you need.

STANDARD FEATURES

- 3 half size sheet pan capacity
- 3⅓"/ 85mm tray spacing
- Compact 24"/ 610mm width
- Bi-directional reversing fan system
- 2.8kW heating (220-240V) / 2.5kW heating (208V)
- 15A plug-in (NEMA 6-15P cordset fitted)
- Halogen oven lamp
- Dia. 7" / 180mm full stainless steel oven fan
- 3 oven wire racks supplied
- Turbofan double stacked models
  - E23M3/2
    2 x E23M3 ovens double stacked with adjustable feet base stand W 610mm x D 643mm x H 1571mm
  - E23M3/2C
    2 x E23M3 ovens double stacked with castor base stand W 610mm x D 643mm x H 1653mm

ACCESSORIES

- Turbofan SK23 Oven Stand
  - All stainless steel
  - 6 position tray runners standard
  - Castors standard
    (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 3 position tray runners standard
  - 4 adjustable feet on DSKE2223
  - 4 dia. 76mm swivel castors on DSKE2223C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

E23M3 ON SK23 E23M3/2C

TURBOFAN E27M2
2 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN

This redesigned version of the E27 is made to provide a fast and even bake in a two tray full size sheet pan oven. At 15A plug-in, 2.8kW, the E27M2 features a single bi-directional reversing fan, dual halogen lamps, and generous 4½" tray spacing. This is the ideal plug-in oven for full size baguettes as well as a wide range of fresh, par baked and pre-proofed frozen doughs, frozen pizzas, chicken, cookies and other cake and confectionary products.

STANDARD FEATURES
- 2 full size sheet pan capacity
- 4½"/ 115mm tray spacing
- Compact 31⅞"/ 810mm width
- Single bi-directional reversing fan system
- 2.8kW heating (220-240V) / 2.5kW heating (208V)
- 15A plug-in (NEMA 6-15P cordset fitted)
- Dual halogen oven lamps
- Dia. 7" / 180mm full stainless steel oven fan
- 2 oven wire racks supplied
- Turbofan double stacked models
  - E27M2/2
    2 x E27M2 ovens double stacked with adjustable feet base stand W 810mm x D 763mm x H 1571mm
  - E27M2/2C
    2 x E27M2 ovens double stacked with castor base stand W 810mm x D 763mm x H 1653mm

ACCESSORIES
- Turbofan SK2731U Oven Stand
  - All stainless steel
  - Accepts half size sheet pans and full size sheet pans
  - 6 position tray runners standard
  - Castors standard
    (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 3 position tray runners standard
  - 4 adjustable feet on DSKE272831
  - 4 dia. 76mm swivel castors on DSKE272831C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

E27M2 ON SK2731N

E27M2/2C

TURBOFAN E27M3

3 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN

The E27M3 provides increased power and capacity over the E27M2, with 4.5kW of heating power. It offers three full tray performance with 3⅓" tray spacing, a single bi-directional reversing fan system to circulate the heat efficiently and effectively and dual halogen lamps. This oven is a dependable performer for delivering a variety of perfectly baked and cooked goods.

STANDARD FEATURES

- 3 full size sheet pan capacity
- 3⅓"/ 85mm tray spacing
- Compact 31⅞"/ 810mm width
- Single bi-directional reversing fan system
- 4.5kW heating (220-240V) / 4.0kW heating (208V)
- 20A plug-in (NEMA 6-20P cordset fitted)
- Dual halogen oven lamps
- Dia. 7" / 180mm full stainless steel oven fan
- 3 oven wire racks supplied

- Turbofan double stacked models
  - E27M3/2
    2 x E27M3 ovens double stacked with adjustable feet base stand W 810mm x D 763mm x H 1571mm
  - E27M3/2C
    2 x E27M3 ovens double stacked with castor base stand W 810mm x D 763mm x H 1653mm

ACCESSORIES

- Turbofan SK2731U Oven Stand
  - All stainless steel
  - Accepts half size sheet pans and full size sheet pans
  - 6 position tray runners standard
  - Castors standard
    (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 3 position tray runners standard
  - 4 adjustable feet on DSKE272831
  - 4 dia. 76mm swivel castors on DSKE272831C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

E27M3 ON SK2731N

E27M3/2C

TURBOFAN E28M4

4 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN

With all the power and all the performance, the E28M4 provides it all. With twin bi-directional reversing fans, dual heating elements (5.6kW total) and four full size sheet pan capacity, this model offers the largest capacity of the 20M Series. As with the E27M models dual halogen lamps and a compact footprint are standard.

STANDARD FEATURES

- 4 full size sheet pan capacity
- 3⅛"/ 80mm tray spacing
- Compact 31⅞"/ 810mm width
- Twin bi-directional reversing fans
- 5.6kW heating (220-240V) / 5.0kW heating (208V)
- Dual halogen oven lamps
- Twin dia. 7" / 180mm full stainless steel oven fans
- 4 oven wire racks supplied

- Turbofan double stacked models
  - E28M4/2
    2 x E28M4 ovens double stacked with adjustable feet base stand W 810mm x D 762mm x H 1681mm
  - E28M4/2C
    2 x E28M4 ovens double stacked with castor base stand W 810mm x D 762mm x H 1763mm

ACCESSORIES

- Turbofan SK2731U Oven Stand
  - All stainless steel
  - Accepts half size sheet pans and full size
  - 6 position tray runners standard
  - Castors standard
    (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 3 position tray runners standard
  - 4 adjustable feet on DSKE272831
  - 4 dia. 76mm swivel castors on DSKE272831C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

E28M4 ON SK2731N

E28M4/2C

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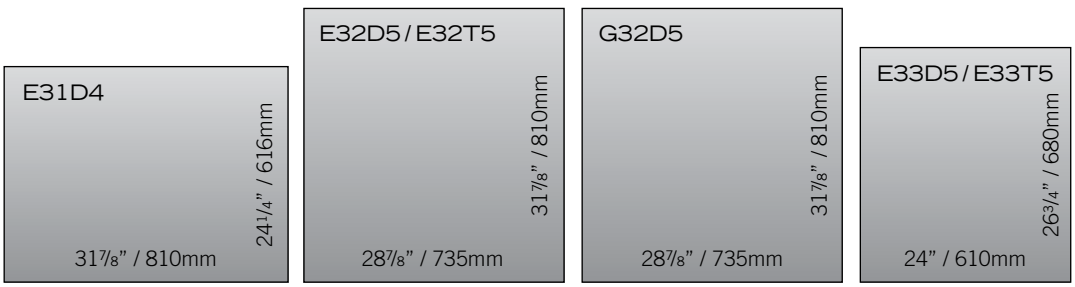
CONVECTION OVEN SYSTEMS

30SERIES

E31D4, E32D5, E32T5, G32D5,
E33D5, E33T5

TURBOFAN **30** SERIES

The new Turbofan 30 Series of convection ovens are the ultimate in convection ovens and designed to be versatile performance ovens. The Turbofan 30 Series offers digital controls and touch screen controls models and are ideal for baking, cooking and holding.



COMPACT FOOTPRINT

All Turbofan 30 Series Digital convection ovens share these standard features:

- DIGITAL DISPLAY TIME AND TEMPERATURE CONTROLS
- LARGE EASY VIEW ¾" / 20MM HIGH DISPLAYS
- ELECTRONIC THERMOSTAT CONTROL
- ELECTRONIC TIMER WITH COUNTDOWN OR TIME COUNT MODES
- PROGRAMMABLE FOR UP TO 20 PROGRAMS
- SAFE-TOUCH VENTED SIDE HINGED DOOR (STANDARD LH HINGE). OPTIONAL RH HINGE (FIELD CONVERTIBLE)
- STAY-COOL DOOR HANDLE
- PORCELAIN ENAMELED OVEN CHAMBER
- PLUG-IN CONTINUOUS OVEN DOOR SEAL
- ANTI-SKID 2" / 50MM DIA. 3" /76MM HIGH ADJUSTABLE STAINLESS STEEL FEET
- 100% RECYCLABLE PACKAGING

All Turbofan 30 Series Touch Screen convection ovens share these standard features:

- TOUCH SCREEN CONTROL
- PROGRAM AND MANUAL MODES
- ICON DRIVEN PROGRAM MENU
- UP TO 5 STAGE COOKING STAGES
- INDIVIDUAL SHELF TIMERS
- USB PORT FOR PROGRAM/ICON UPDATING
- MOISTURE INJECTION MODE
- SAFE-TOUCH VENTED SIDE HINGED DOOR
- STAY-COOL DOOR HANDLE
- PORCELAIN ENAMELED OVEN CHAMBER
- PLUG-IN CONTINUOUS OVEN DOOR SEAL
- ANTI-SKID 2" / 50MM DIA. 3" /76MM HIGH ADJUSTABLE STAINLESS STEEL FEET
- 100% RECYCLABLE PACKAGING
- OPTIONAL CORE TEMPERATURE PROBE KIT

Single ovens can be mounted on Turbofan stands. All stands have standard 6 trays and stainless steel construction on 1½" and 1¼" square tubing frames on castors. Stands are supplied in a flat pack kitset and require simple 10 minute assembly. Each has a modular fit and is styled to complement the Turbofan Series.

TURBOFAN E31D4

4 TRAY HALF SIZE DIGITAL ELECTRIC CONVECTION OVEN

This new and improved utility convection oven takes 4 half size sheet pans with 3⅛" spacing. The E31D4 is an incredibly versatile oven that can broil, bake, roast and hold. The new oven retains all the best features of the previous E31 model and takes them firmly into the future. It's ideal as a primary oven in smaller establishments or as a feature oven in higher output environments. Kitchen life is certainly easier with this new oven. Easy to use electronic controls with high visibility digital display are standard. An electronic thermostat guarantees reliable heating every time and porcelain enameled oven liners make clean up a breeze. The safe-touch vented side hinged door is also field reversible for left or right hand hinging.

STANDARD FEATURES

- 4 half size sheet pan or hotel pan capacity
- 3⅛"/ 80mm tray spacing
- Compact 24¼" / 616mm depth, 31⅞"/ 810mm width
- 15A plug-in (NEMA 6-15P cordset fitted)
- Broil mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill-broil elements
- Halogen oven lamp
- 4 oven wire racks supplied
- Turbofan double stacked models
  - E31D4/2
    2 x E31D4 ovens double stacked with adjustable feet base stand W 810mm x D 666mm x H 1611mm
  - E31D4/2C
    2 x E31D4 ovens double stacked with castor base stand W 810mm x D 666mm x H 1693mm

ACCESSORIES

- Turbofan SK2731U Oven Stand
  - All stainless steel
  - Accepts half size sheet pans and full size sheet pans
  - 6 position tray runners standard
  - Castors standard
    (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 3 position tray runners standard
  - 4 adjustable feet on DSKE272831
  - 4 dia. 76mm swivel castors on DSKE272831C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

E31D4 ON SK2731N

E31D4/2C

NEW FEATURES

TURBOFAN E32D5

5 TRAY FULL SIZE DIGITAL ELECTRIC CONVECTION OVEN

The E32D5 is the ultimate in a convection oven. This 5 tray model carries with it the heritage of the previous E32's power and performance, and now with an updated design, state-of-the-art features and the industry's smallest footprint, it's even better. A single phase connection and 6.5kW of power means it can cook and bake for every need while still being portable enough to be used anywhere, with or without a stand. Electronic controls, high visibility digital displays and full stainless steel exterior are standard on this model.

The new high performance two speed bi-directional reversing fan has improved performance with the introduction of the two fan speeds. The two speed fan provides greater product control - the high speed brings the power for maximum heat product penetration and for delicate products low speeds enable delicate products to bake carefully - bake, roast, cook, or regenerate -it doesn't matter. The new two speed bi-directional fan has been designed to provide greater performance in baking applications where product uniformity in finish and quality is essential. The five-level moisture injection mode carefully regulates moisture control when required.

The side-hinged, low-temperature safe-touch door is fitted with a cool touch handle and easy to clean plug-in door seal for added appeal. Coupled with matching P Series proofer/holding cabinets, this oven is as versatile and reliable as it gets. Both the oven and proofer/holding cabinet doors are field reversible.

STANDARD FEATURES

- 5 full size sheet pan capacity
- 3¹/₃"/ 85mm tray spacing
- Compact 28⁷/₈" / 735mm width
- Moisture Injection mode (5 levels)
- Two speed bi-directional reversing fan system
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- Dual halogen oven lamps
- 5 oven wire racks supplied
- Turbofan double stacked models
  - E32D5/2
    2 x E32D5 ovens double stacked with adjustable feet base stand W 735mm x D 858mm x H 1720mm
  - E32D5/2C
    2 x E32D5 ovens double stacked with castor base stand W 735mm x D 858mm x H 1802mm

ACCESSORIES

- Turbofan SK32 Oven Stand
  - All stainless steel
  - Accepts full size sheet pans
  - 6 position tray runners standard
  - Castors standard
    (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 4 adjustable feet on DSKE32
  - 4 dia. 76mm swivel castors on DSKE32C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

E32D5 ON SK32

E32D5/2C

THE ADVANTAGE

turbofan®

NEW RELEASE

TURBOFAN E32T5

5 TRAY FULL SIZE TOUCH SCREEN ELECTRIC CONVECTION OVEN

The E32T5 is the ultimate in a convection oven. This 5 tray model carries with it the heritage of the previous E32's power and performance, and now with an updated design, state-of-the-art features and the industry's smallest footprint, it's even better. A single phase connection and 6.5kW of power means it can cook and bake for every need while still being portable enough to be used anywhere, with or without a stand.

The new high performance two speed bi-directional reversing fan has improved performance with the introduction of the two fan speeds. The two speed fan provides greater product control - the high speed brings the power for maximum heat product penetration and for delicate products low speeds enable delicate products to bake carefully - bake, roast, cook, or regenerate -it doesn't matter. The new two speed bi-directional fan has been designed to provide greater performance in baking applications where product uniformity in finish and quality is essential. A full stainless steel exterior is standard on this model, as is a five-level moisture injection mode carefully regulates moisture control when required.

The new touch screen offers an easy-to-use single touch interface display. The touch screen control features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and optional core temperature probe. Choosing the touch screen model means making the most of the intuitive functionality and pre-programming usability. The icon - driven menu makes for uncomplicated training of staff, consistent quality is simply a touch of the screen away.

Turbofan E32T5 has a side-hinged, low-temperature safe-touch door, is fitted with a cool touch handle and easy to clean plug-in door seal for added appeal. Coupled with matching P Series proofer/holding cabinets, this oven is as versatile and reliable as it gets. Both the oven and proofer/holding cabinet doors are field reversible.

STANDARD FEATURES

- 5 full size sheet pan capacity
- 3 1/3"/ 85mm tray spacing
- Compact 28 7/8" / 735mm width
- Touch Screen control
- Program and manual modes
- Icon driven program mode
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Moisture injection mode (5 levels)
- Two speed bi-directional reversing fan system
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- Dual halogen oven lamps
- 5 oven wire racks supplied
- Turbofan double stacked models
  - E32D5/2
    2 x E32D5 ovens double stacked with adjustable feet base stand W 735mm x D 858mm x H 1720mm
  - E32D5/2C
    2 x E32D5 ovens double stacked with castor base stand W 735mm x D 858mm x H 1802mm

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK32 Oven Stand
  - All stainless steel
  - Accepts full size sheet pans
  - 6 position tray runners standard
  - Castors standard
    (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 4 adjustable feet on DSKE32
  - 4 dia. 76mm swivel castors on DSKE32C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

E32T5 ON SK32

E32T5/2C

THE ADVANTAGE

TURBOFAN G32D5
5 TRAY FULL SIZE DIGITAL GAS CONVECTION OVEN

This gas oven model has all of the features of the old G32, but with considerably updated capability and the industry's smallest footprint. Electronic controls and high visibility digital displays are standard on this model, as is a water injection feature that brings excellent results when moisture or steam is required. Outside, the exterior is full stainless steel. Inside, a bi-directional reversing fan system enhances the efficiency and evenness of heating. Included in the new design is a side hinged, low-temperature safe-touch door fitted with a cool touch handle and an easy to clean plug-in door seal. Coupled with a matching P Series proofer/holding cabinet, this oven is both incredibly versatile and entirely dependable.

Both the oven and proofer/holding cabinet doors are field reversible.

STANDARD FEATURES
- 5 full size sheet pan capacity
- 3⅓" / 85mm tray spacing
- Compact 28⅞" / 735mm width
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Electronic burner ignition and safety control system
- Water Injection mode
- Bi-directional reversing fan motor
- 33,000 Btu/hr patented Infrared burner system
- Dual halogen oven lamps
- 5 oven wire racks supplied
- Turbofan double stacked models
  - G32D5/2
    2 x G32D5 ovens double stacked with adjustable feet base stand W 735mm x D 856mm x H 1810mm
  - G32D5/2C
    2 x G32D5 ovens double stacked with castor base stand W 735mm x D 856mm x H 1892mm

ACCESSORIES
- Turbofan SK32 Oven Stand
  - All stainless steel
  - Accepts full size sheet pans
  - 6 position tray runners standard
  - Castors standard
    (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 4 adjustable feet on DSKG32
  - 4 dia. 76mm swivel castors on DSKG32C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

G32D5 ON SK32

G32D5/2C

NEW RELEASE

WITH GREAT POWER

COMES GREAT IRRESISTIBILITY

Introducing the two new Turbofan E33 convection ovens.

They're powerful, versatile, cost-effective and, with exceptional productivity, incredibly valuable to the modern commercial kitchen.

The E33T5 and E33D5 ovens each sit on a compact 24" (610mm) wide footprint and deliver a substantial five half size sheet pan capacity with 3⅓" (85mm) tray spacing. With this size and scope energy savings are maximized and food loss minimised.

That's all the space and none of the waste.

TURBOFAN E33 : THE ADVANTAGE

turbofan®

THE POWER

The high performance bi-directional reversing fan system has been improved for the new E33 models with the introduction of two fan speeds. And with 5.8kW of heating power that means quality cooking capability – faster and more efficient.

The two-speed fan also provides you with greater control. High speed brings the grunt for maximum heat penetration. For more delicate products, low speed supplies the grace. Bake, roast, cook or regenerate – it doesn't matter.

THE ADVANTAGE

With carefully regulated moisture control even the most difficult of dishes can be kept from drying out. The five-level moisture injection mode of the E33 delivers this capability time and time again, and with no drainage required installation is a breeze.

Product loss from shrinkage is limited and so is unnecessary stress – you can rely on succulent results.

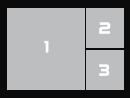
Pendulum Handle

When service is in the balance, you don't want to be struggling with unwieldy technology. The slam shut latching pendulum door handle on these models is one of the simpler and more effective measures to ensure the greatest ease of use.

Stay cool vented door

Stand the heat and stay in the kitchen thanks to the stay-cool vented door. Despite all the activity inside, the oven's exterior stays safe and cool, an ideal attribute in the tight environment of the modern kitchen.

TURBOFAN E33 : THE ADVANTAGE



1 NEW TWO SPEED REVERSING FAN SYSTEM **2** SLAM SHUT DOOR **3** SAFE TO TOUCH VENTED DOOR

NEW RELEASE

TURBOFAN E33D5

5 TRAY HALF SIZE DIGITAL ELECTRIC CONVECTION OVEN

The E33D5 is a high performance convection oven that sits on a compact 24" (610mm) wide footprint and delivers a substantial five half size sheet pan capacity with 3⅓" (85mm) tray spacing. The 5 tray model is powerful with the inclusion of the two speed high performance bi-directional reversing fan system. The E33D5 has enhanced cooking capability and it's fast and efficient due to 5.8kW of heating power. The two speed fan also provides you with greater control - the high speed brings the power for maximum heat product penetration and for delicate products low speeds allow delicate products to be baked carefully - bake, roast, cook, or regenerate - it doesn't matter.

The new two speed bi-directional fan has been designed to provide greater performance in baking applications where product uniformity in finish and quality is essential. Easy to use electronic controls with high visibility digital display are standard. An electronic thermostat guarantees reliable heating every time and vitreous enamel oven liners make cleaning up a breeze.

A full stainless steel exterior is standard on this model, as is the five-level moisture injection mode which carefully regulates moisture control when required. The safe touch vented side hinged door is available left hinged only. The new pendulum slam shut latching door handle ensures ease of use during busy periods.

The E33D5 offers an optional core temperature probe so that products can be cooked / baked to the correct level of doneness each and every time - it's the peace of mind that can make a difference to your operation.

STANDARD FEATURES

- 5 half size sheet pan capacity
- 5 12" x 20" hotel pan capacity
- 3⅓"/ 85mm tray spacing
- Compact 24" / 610mm width
- Moisture Injection mode (5 levels)
- Two speed bi-directional reversing fan system
- 5.8kW heating power
- Dual halogen oven lamps
- 5 oven wire racks supplied
- Turbofan double stacked models
  - E33D5/2
    2 x E33D5 ovens double stacked with adjustable feet base stand W 610mm x D 650mm x H 0000mm
  - E33D5/2C
    2 x E33D5 ovens double stacked with castor base stand W 610mm x D 650mm x H 0000mm

ACCESSORIES

- Turbofan SK33 Oven Stand
  - All stainless steel
  - Accepts full size sheet pans
  - 6 position tray runners standard
  - Castors standard
    (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 4 adjustable feet on DSKE33
  - 4 dia. 76mm swivel castors on DSKE33C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

E33D5 ON SK33

E33D5/2C

THE ADVANTAGE

MANUAL MODE
RECIPE PROGRAM MODE
SETTINGS - MANAGER FEATURES AND SERVICE FEATURES
QUICK SELECT OVEN COOL DOWN

THE EASE

Along with the winning combination of two-speed fan cooking and carefully balanced moisture management comes incredible ease of use.

The touch screen control features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and optional core temperature probe.

Choosing the touch screen model from the E33 range means making the most of intuitive functionality and pre-programming usability. Here, the icon-driven menu makes for uncomplicated training of staff, consistent quality is simply a touch of the screen away.

Core temperature probe

With the optional Core Temperature Probe fast, concise readings can be taken and faultless outcomes expected. It's this peace of mind that can make such a difference when you've got more things to do than hours in the day.

USB port

Find the future with the USB- compatible touch screen model – the perfect high-tech solution for menu consistency. With uploading and downloading of product menu programs, you can easily keep multiple units up to date with menu changes.

TURBOFAN E33 : THE ADVANTAGE

NEW RELEASE

TURBOFAN E33T5

5 TRAY HALF SIZE TOUCH SCREEN ELECTRIC CONVECTION OVEN

The E33T5 is a high performance convection oven that sits on a compact 24" (610mm) wide and delivers a substantial five half size sheet pan capacity of 3⅓" (85mm) tray spacing. The 5 tray model is powerful with the inclusion of the two speed high performance bi-directional reversing fan system. The E33T5 has enhanced cooking capability and it's fast and efficient due to 5.8kW of heating power. The two speed fan also provides you with greater control - the high speed brings the power for maximum heat product penetration and for delicate products low speeds allow delicate products to be baked carefully - bake, roast, cook, or regenerate - it doesn't matter.

The new two speed bi-directional fan has been designed to provide performance in baking applications where baked product uniformity in finish and quality is essential. The new touch screen offers an easy to use single touch interface display. The touch screen control features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and optional core temperature probe. Choosing the touch screen model means making the most of the intuitive functionality and pre-programming usability, the icon - driven menu makes for uncomplicated training of staff, consistent quality is simply a touch of the screen away. Vitreous enamel oven liners make cleaning up a breeze. A full stainless steel exterior is standard on this model, as is a five-level moisture injection mode carefully regulates moisture control when required.

The safe touch vented side hinged door is available left hinged only. The new pendulum slam shut latching door handle ensures ease of use during busy periods. The E33T5 offers an optional core temperature probe so that products can be cooked / baked to the correct level of doneness each and every time - it's the peace of mind that can make a difference to your operation.

STANDARD FEATURES

- 5 half size sheet pan capacity
- 5 12" x 20" hotel pan capacity
- 3⅓"/ 85mm tray spacing
- Compact 24" / 610mm width
- Touch Screen control
- Program and manual modes
- Icon driven program mode
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Moisture injection mode (5 levels)
- Two speed bi-directional reversing fan system
- 5.8kW heating power
- Dual halogen oven lamps
- 5 oven wire racks supplied
- Turbofan double stacked models
  - E33T5/2
    2 x E33T5 ovens double stacked with adjustable feet base stand W 7610mm x D 650mm x H 0000mm
  - E33T5/2C
    2 x E33T5 ovens double stacked with castor base stand W 610mm x D 650mm x H 0000mm

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK33 Oven Stand
  - All stainless steel
  - Accepts full size sheet pans
  - 6 position tray runners standard
  - Castors standard
    (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
  - All stainless steel base stand
  - 4 adjustable feet on DSKE33
  - 4 dia. 76mm swivel castors on DSKE33C
  - Stainless steel oven spacer frame
  - Stainless steel bottom oven vent extension

E33T5 ON SK33

E33T5/2C

THE ADVANTAGE

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MOFFAT

turbofan®

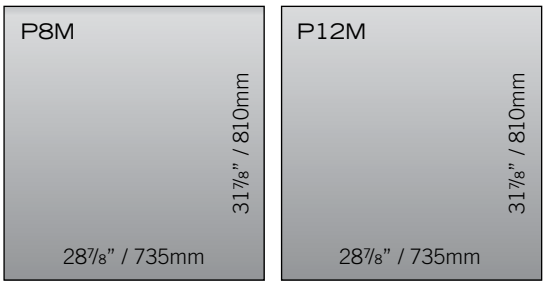
CONVECTION OVEN SYSTEMS

PSERIES

P8M, P12M

TURBOFAN PSERIES

Turbofan's upgraded range of proofers/holding cabinets is smart in design and even smarter in engineering.



COMPACT FOOTPRINT

Turbofan P Series proofer / holding cabinets share these standard features:

- DUAL FUNCTION PROOFER AND HOLDING CABINET
- DESIGNED FOR INDIVIDUAL USE OR SYSTEM INSTALLED WITH TURBOFAN 32D CONVECTION OVENS
- COMPACT 28⁷/₈" / 735MM WIDTH
- FULL DOUBLE SKIN CONSTRUCTION
- AUTO WATER FILL SYSTEM WITH OPTIONAL INTEGRATED WATER FILTER KIT
- OFF / PROOF / HOLD MODE SELECTION
- LOW VELOCITY CIRCULATION FAN SYSTEM
- MECHANICAL THERMOSTAT
- HUMIDITY LEVEL CONTROL
- DUAL HALOGEN CABINET INTERIOR LAMPS
- CABINET TEMPERATURE DISPLAY THERMOMETER
- 4 3" / 76MM DIA. CASTORS - 2 FRONT DUAL WHEEL AND SWIVEL LOCK AND 2 RIGID REAR CASTORS
- 100% RECYCLABLE PACKAGING

TURBOFAN P8M
8 TRAY FULL SIZE MANUAL ELECTRIC PROOFER/HOLDING CABINET

The P8M model is an 8 tray proofer/holding cabinet with style and durability. The proofer holds full size sheet pans with 3” spacing. An auto-fill humidity generator and holding cabinet function mode are standard with easy to use controls. This unit can be standalone or stacked with the E32D/G32D oven system and comes with a field reversible left or right hand hinged door. A plug-in connection makes it easy to install while a fully insulated double-skin cabinet construction ensures effective proofing.

STANDARD FEATURES

- 8 full size sheet pan capacity
- 16 half size sheet pan capacity
- 3”/ 76mm tray spacing
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted

ACCESSORIES

- Optional 3M Cuno water filter kit complete with cartridge and connection fittings
- Turbofan DSKP8 Double Stacking Kit
  - Stainless steel oven spacer frame

P8M

P8M/2

G32D5 ON P8M

TURBOFAN P12M
12 TRAY FULL SIZE MANUAL ELECTRIC PROOFER/HOLDING CABINET

Despite keeping the same small footprint the new P12M model has both more space and more power. This is a 12-tray proofer/holding cabinet made with the good looks and durability typical of this redesigned series. It holds full size sheet pans with 2⅞" spacing. An auto-fill humidity generator and holding cabinet function mode are standard, with easy to use controls. This unit can be stand-alone or stacked with the E32D/G32D oven system, and comes with a field reversible left or right hand hinged door. The fully insulated double-skin cabinet construction ensures efficient heating and a plug-in connection make it easy to install.

STANDARD FEATURES
- 12 full size sheet pan capacity
- 24 half size sheet pan capacity
- 2⅞"/ 74mm tray spacing
- Compact 28⅞" / 735mm width
- 110-120V plug-in
- 20A NEMA 5-20P cordset fitted

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

P12M

E32D5 ON P12M

TURBOFAN E35
6 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN

The largest model from Moffat includes solid state temperature controls and features which address current industry application needs such as faster recovery, more even and accurate baking, greater capacity and flexibility.

A small floorspace footprint 34⅝" x 34⅝" has been maintained with innovative features like a field reversible door, closed chamber cooking and Moffat's dual direction fan. The E35 is a sensational bakery, bake-off, general purpose, regeneration and roasting oven.

STANDARD FEATURES

- 6 sheet pan capacity (8 with cookie kit option)
- Stainless steel outer
- Porcelain inner
- Solid state thermostat
- Plug in door seal
- 60 minute bake timer
- Hot reversing air system
- Time driven steam system
- Two speed fan
- Field reversible door
- Stand constructed of stainless steel
- Rack supports

- Turbofan E35/A26 custom stand
  - Single ovens can be mounted on the custom A26 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to 6 full size sheet pans.

- Turbofan E35/2 double stacked model
  - 2 x E35 ovens double stacked with adjustable feet base stand. In compact applications, the E35 can be double stacked to provide extra capacity.

E35 ON A26

E35/2

TURBOFAN E85

FULL SIZE MANUAL ELECTRIC PROOFER/HOLDING CABINETS

Designed for use with the E35, the E85 completes a high capacity bake-off system with 8 or 12 sheet pans of proofing capacity, in a controlled heat and humidity environment. Stainless steel construction remains easy to clean, and 110V plug in connections make installation easy.

STANDARD FEATURES

- Stainless steel top and sides
- Stainless steel interior
- Removable full view glass door
- Stainless steel oven racking system
- Variable heat and humidity controls
- Low velocity fan
- Castors as standard
- 110V 15A plug in connection
- Doors remove for cleaning
- Door condensate collection drawer
- Auto water fill (hook-up optional)

E85-A-8-HLD PROOFER AND HOLDING CABINET

- 8 sheet pan capacity

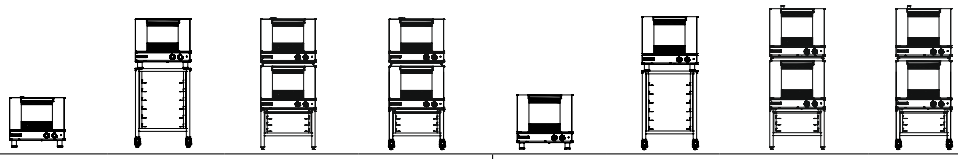
E85-A-12-HLD PROOFER AND HOLDING CABINET

- 12 sheet pan capacity

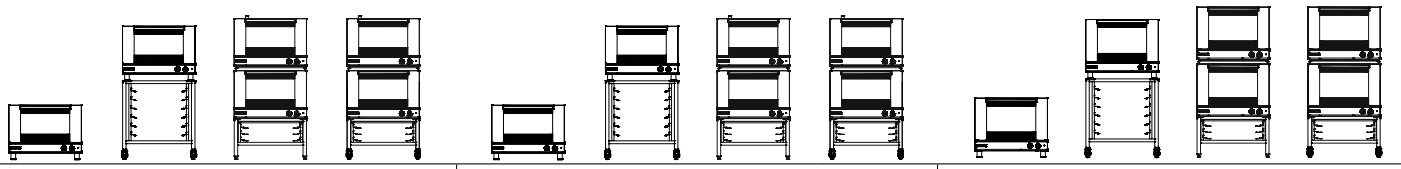
E35 ON E85-A-8-HLD

E35 ON E85-A-12-HLD

PRODUCT COMPARISON CHART

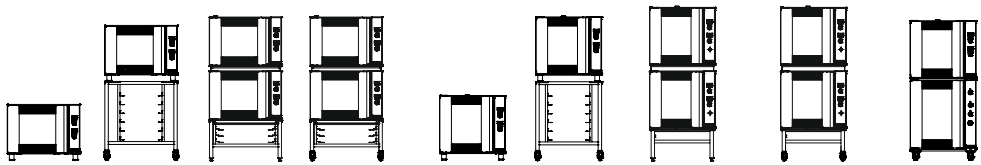


SPECIFICATIONS		Turbofan E22M3				Turbofan E23M3			
		E22M3	E22M3/ SK23	E22M3/2	E22M3/2C	E23M3	E23M3/ SK23	E23M3/2	E23M3/2C
RACK/SHELF POSITIONS		3	3/6	3/3/3	3/3/3	3	3/6	3/3/3	3/3/3
Rack Spacings		2 ⅝”	2 ⅝”	2 ⅝”	2 ⅝”	3 ⅓”	3 ⅓”	3 ⅓”	3 ⅓”
TRAY/PAN CAPACITY									
13” x 18” Half Sheet Pan		3	3/6	3/3/3	3/3/3	3	3/6	3/3/3	3/3/3
18” x 26” Full Sheet Pan									
12” x 20” Hotel Pan									
ELECTRICAL RATING									
110-120V 1 Phase		1.5kW	1.5kW	1.5kW/1.5kW	1.5kW/1.5kW				
208V 1 Phase						2.7kW	2.7kW	2.7kW/2.7kW	2.7kW/2.7kW
220-240V 1 Phase						3.0kW	3.0kW	3.0kW/3.0kW	3.0kW/3.0kW
208V 3 Phase									
220-240V 3 Phase									
Cordset Fitted		5-15P	5-15P	5-15P/5-15P	5-15P/5-15P	6-15P	6-15P	6-15P/6-15P	6-15P/6-15P
GAS RATING									
EXTERNAL	Width (inches)	24	24	24	24	24	24	24	24
	Height (inches)	21 ¾	56 ⅜	57 ½	60 ¾	23 ⅞	58 ½	61 ⅞	65 ⅛
	Depth (inches)	23 ⅞	23 ⅞	25 ⅜	25 ⅜	25 ¼	25 ¼	25 ¼	25 ¼
	Width (mm)	610	610	610	610	610	610	610	610
	Height (mm)	552	1439	1461	1543	607	1487	1571	1653
	Depth (mm)	608	608	645	645	642	642	643	642
INTERNAL	Width (inches)	19 ½	19 ½	19 ½	19 ½	19 ½	19 ½	19 ½	19 ½
(Oven / Prover)	Height (inches)	10	10	10	10	12	12	12	12
	Depth (inches)	13 ⅜	13 ⅜	13 ⅜	13 ⅜	13 ⅜	13 ⅜	13 ⅜	13 ⅜
	Width (mm)	495	495	495	495	495	495	495	495
	Height (mm)	250	250	250	250	305	305	305	305
	Depth (mm)	340	340	340	340	340	340	340	340
STANDARD FEATURES									
Mechanical Controls		•	•	•	•	•	•	•	•
Digital Display Controls									
Touch Screen Controls									
Mechanical Thermostat		•	•	•	•	•	•	•	•
Electronic Thermostat									
Mechanical Timer 60min		•	•	•	•	•	•	•	•
Electronic Timer 180min									
Low Velocity Single Direction Fan		1	1	1/1	1/1				
Bi-directional Reversing Fan(s)						1	1	1/1	1/1
Two speed Bi-directional Reversing Fan(s)									
Water Injection									
Moisture Mode									
Core Temperature Probe Kit									
Broil Element / Mode									
Porcelain Enamel Oven Chamber		•	•	•	•	•	•	•	•
Halogen Oven Lights						1	1	1/1	1/1
Drop Down Door		•	•	•	•	•	•	•	•
Field Reversible Side Hinged Door									
Pendulum Operation Door Handle									
Safe-Touch Vented Door		•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•	•	•
Oven Racks Supplied		3	3	6	6	3	3	6	6
Dual Proof and Holding Modes									
Autofill Water System									
Double Stacking Kit – Adjustable Feet				•				•	
Double Stacking Kit – Castor			Option		•		Option		•

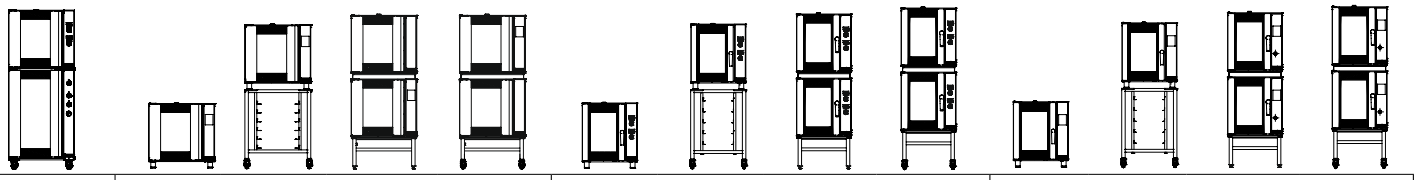


Turbofan E27M2				Turbofan E27M3				Turbofan E28M4			
E27M2	E27M2/ SK2731N	E27M2/2	E27M2/2C	E27M3	E27M3/ SK2731N	E27M3/2	E27M3/2C	E28M4	E28M4/ SK2731N	E28M4/2	E28M4/2C
2	2/6	2/2/3	2/2/3	3	3/6	3/3/3	3/3/3	4	4/6	4/4/3	4/4/3
4 ½”	4 ½”	4 ½”	4 ½”	3 ⅓”	3 ⅓”	3 ⅓”	3 ⅓”	3 ⅛”	3 ⅛”	3 ⅛”	3 ⅛”
4	4/12	4/4/6	4/4/6	6	6/12	6/6/6	6/6/6	8	8/12	8/8/6	8/8/6
2	2/6	2/2/3	2/2/3	3	3/6	3/3/3	3/3/3	4	4/6	4/4/3	4/4/3
2.7kW	2.7kW	2.7kW/2.7kW	2.7kW/2.7kW	4.2kW	4.2kW	4.2kW/4.2kW	4.2kW/4.2kW	5.4kW	5.4kW	5.4kW/5.4kW	5.4kW/5.4kW
3.0kW	3.0kW	3.0kW/3.0kW	3.0kW/3.0kW	4.7kW	4.7kW	4.7kW/4.7kW	4.7kW/4.7kW	6.0kW	6.0kW	6.0kW/6.0kW	6.0kW/6.0kW
6-15P	6-15P	6-15P/6-15P	6-15P/6-15P	6-20P	6-20P	6-20P/6-20P	6-20P/6-20P				
31 ⅞	31 ⅞	31 ⅞	31 ⅞	31 ⅞	31 ⅞	31 ⅞	31 ⅞	31 ⅞	31 ⅞	31 ⅞	31 ⅞
23 ⅞	58 ½	61 ⅞	65 ⅛	23 ⅞	58 ½	61 ⅞	65 ⅛	26	60 ¾	66 ¼	69 ¾
30	30	30	30	30	30	30	30	30	30	30	30
810	810	810	810	810	810	810	810	810	810	810	810
607	1487	1571	1653	607	1487	1571	1653	662	1542	1681	1763
762	762	762	762	762	762	762	762	762	762	762	762
27 ⅜	27 ⅜	27 ⅜	27 ⅜	27 ⅜	27 ⅜	27 ⅜	27 ⅜	27 ⅜	27 ⅜	27 ⅜	27 ⅜
12	12	12	12	12	12	12	12	14	14	14	14
18 ½	18 ½	18 ½	18 ½	18 ½	18 ½	18 ½	18 ½	18 ½	18 ½	18 ½	18 ½
695	695	695	695	695	695	695	695	695	695	695	695
305	305	305	305	305	305	305	305	355	355	355	355
470	470	470	470	470	470	470	470	470	470	470	470
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
1	1	1/1	1/1	1	1	1/1	1/1	2	2	2/2	2/2
•	•	•	•	•	•	•	•	•	•	•	•
2	2	2/2	2/2	2	2	2/2	2/2	2	2	2/2	2/2
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
2	2	4	4	3	3	6	6	4	4	8	8
		•				•				•	
	Option		•		Option		•		Option		•

PRODUCT COMPARISON CHART



SPECIFICATIONS	Turbofan E31D4				Turbofan E32D5				
	E31D4	E31D4/ SK2731N	E31D4/2	E31D4/2C	E32D5	E32D5/ SK32	E32D5/2	E32D5/2C	E32D5/ P8M
RACK/SHELF POSITIONS	4	4/6	4/4/3	4/4/3	5	5/6	5/5	5/5	5/8
Rack Spacings	3 ⅛"	3 ⅛"	3 ⅛"	3 ⅛"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓" / 3"
TRAY/PAN CAPACITY									
13" x 18" Half Sheet Pan	4	4/6	4/4/3	4/4/3	10	10/12	10/10	10/10	10/16
18" x 26" Full Sheet Pan					5	5/6	5/5	5/5	5/8
12" x 20" Hotel Pan									
ELECTRICAL RATING									
110-120V 1 Phase									1.45kW (P8)
208V 1 Phase	2.9kW	2.9kW	2.9kW/2.9kW	2.9kW/2.9kW	5.8kW	5.8kW	5.8kW/5.8kW	5.8kW/5.8kW	5.8kW (E32D5)
220-240V 1 Phase	3.1kW	3.1kW	3.1kW/3.1kW	3.1kW/3.1kW	6.5kW	6.5kW	6.5kW/6.5kW	6.5kW/6.5kW	6.5kW (E32D5)
208V 3 Phase									
220-240V 3 Phase									
Cordset Fitted	6-15P	6-15P	6-15P/6-15P	6-15P/6-15P					5-15P (P8M)
GAS RATING									
EXTERNAL Width (inches)	31 ⅞	31 ⅞	31 ⅞	31 ⅞	28 ⅞	28 ⅞	28 ⅞	28 ⅞	28 ⅞
Height (inches)	24 ⅝	59 ¼	63 ⅜	66 ⅝	28 ¾	63 ⅛	67 ¾	67 ¾	61 ¾
Depth (inches)	24 ¼	26 ⅛	26 ¼	26 ¼	31 ⅞	31 ⅞	33 ¾	33 ¾	31 ⅞
Width (mm)	810	810	810	810	735	735	735	735	735
Height (mm)	625	1505	1611	1693	730	1602	1720	1720	1569
Depth (mm)	616	665	666	666	810	810	858	858	810
INTERNAL Width (inches)	22 ¼	22 ¼	22 ¼	22 ¼	18 ¼	18 ¼	18 ¼	18 ¼	18 ¼
(Oven / Prover) Height (inches)	16 ¾	16 ¾	16 ¾	16 ¾	20 ¼	20 ¼	20 ¼	20 ¼	20 ¼ / 28 ¾
Depth (inches)	15 ½	15 ½	15 ½	15 ½	27 ½	27 ½	27 ½	27 ½	27 ½
Width (mm)	565	565	565	565	465	465	465	465	465
Height (mm)	425	425	425	425	515	515	515	515	515 / 730
Depth (mm)	395	395	395	395	700	700	700	700	700
STANDARD FEATURES									
Mechanical Controls									• (P8M)
Digital Display Controls	•	•	•	•	•	•	•	•	•
Touch Screen Controls									
Mechanical Thermostat									• (P8M)
Electronic Thermostat	•	•	•	•	•	•	•	•	•
Mechanical Timer 60min									
Electronic Timer 180min	•	•	•	•	•	•	•	•	•
Low Velocity Single Direction Fan	1	1	1/1	1/1					1 (P8M)
Bi-directional Reversing Fan(s)									
Two speed Bi-directional Reversing Fan(s)					1	1	1/1	1/1	1
Water Injection									
Moisture Mode					•	•	•	•	•
Core Temperature Probe Kit					Option	Option	Option	Option	Option
Broil Element / Mode	•	•	•	•					
Porcelain Enamel Oven Chamber	•	•	•	•	•	•	•	•	•
Halogen Oven Lights	1	1	1/1	1/1	2	2	2/2	2/2	2/2
Drop Down Door									
Field Reversible Side Hinged Door	•	•	•	•	•	•	•	•	•
Pendulum Operation Door Handle									
Safe-Touch Vented Door	•	•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass	•	•	•	•	•	•	•	•	•
Plug-In Door Seal	•	•	•	•	•	•	•	•	•
Oven Racks Supplied	4	4	8	8	5	5	10	10	5
Dual Proof and Holding Modes									• (P8M)
Autofill Water System									• (P8M)
Double Stacking Kit – Adjustable Feet			•				•		
Double Stacking Kit – Castor		Option		•		Option		•	



	Turbofan E32T5				Turbofan E33D5				Turbofan E33T5			
E32D/P12M	E32T5	E32T5/SK32	E32T5/2	E32T5/2C	E33D5	E33D5/SK33	E33D5/2	E33D5/2C	E33T5	E33T5/ SK33	E33T5/2	E33T5/2C
5/12	5	5/6	5/5	5/5	5	5/5	5/5	5/5	5	5/5	5/5	5/5
3 ⅓" / 3"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓"	3 ⅓"
10/24	10	10/12	10/10	10/10	5	5	5/5	5/5	5	5	5/5	5/5
5/12	5	5/6	5/5	5/5								
					5	5	5/5	5/5	5	5	5/5	5/5
1.45kW (P12)												
5.8kW (E32D5)	5.8kW	5.8kW	5.8kW/5.8kW	5.8kW/5.8kW	5.8kW	5.4kW	5.4kW/5.4kW	5.4kW/5.4kW	5.4kW	5.4kW	5.4kW/5.4kW	5.8kW/5.8kW
6.5kW (E32D5)	6.5kW	6.5kW	6.5kW/6.5kW	6.5kW/6.5kW	6.0kW	6.0kW	6.0kW/6.0kW	6.0kW/6.0kW	6.0kW	6.0kW	6.0kW/6.0kW	6.0kW/6.0kW
5-20P (P12M)												
28 ⅞	28 ⅞	28 ⅞	28 ⅞	28 ⅞	24	24	24	24	24	24	24	24
70 ¼	28 ¾	63 ⅛	67 ¾	67 ¾	28 ¾	63	67 ¾	67 ¾	28 ¾	63	67 ¾	67 ¾
31 ⅞	31 ⅞	31 ⅞	33 ¾	33 ¾	26 ¾	26 ¾	28 ¾	28 ¾	26 ¾	26 ¾	28 ¾	28 ¾
735	735	735	735	735	610	610	610	610	610	610	610	610
1784	730	1602	1720	1720	730	1602	1720	1720	730	1602	1720	1720
810	810	810	858	858	680	680	730	730	680	680	730	730
18 ¼	18 ¼	18 ¼	18 ¼	18 ¼	13	13	13	13	13	13	13	13
20 ¼ / 28 ¾	20 ¼	20 ¼	20 ¼	20 ¼	20 ¼	20 ¼	20 ¼	20 ¼	20 ¼	20 ¼	20 ¼	20 ¼
27 ½	27 ½	27 ½	27 ½	27 ½	28 ¾	28 ¾	28 ¾	28 ¾	28 ¾	28 ¾	28 ¾	28 ¾
465	465	465	465	465	330	330	330	330	330	330	330	330
515 / 945	515	515	515	515	515	515	515	515	515	515	515	515
700	700	700	700	700	570	570	570	570	570	570	570	570
• (P12M)												
•					•	•	•	•				
	•	•	•	•					•	•	•	•
• (P12M)												
•	•	•	•	•	•	•	•	•	•	•	•	•
•					•	•	•	•				
1 (P12M)												
1	1	1	1/1	1/1	1	1	1/1	1/1	1	1	1/1	1/1
•	•	•	•	•	•	•	•	•	•	•	•	•
Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option
•	•	•	•	•	•	•	•	•	•	•	•	•
2/2	2	2	2/2	2/2	2	2	2/2	2/2	2	2	2/2	2/2
•	•	•	•	•								
					•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•
5	5	5	10	10	5	5	10	10	5	5	10	10
• (P12M)												
• (P12M)												
			•				•				•	
		Option		•		Option		•		Option		•

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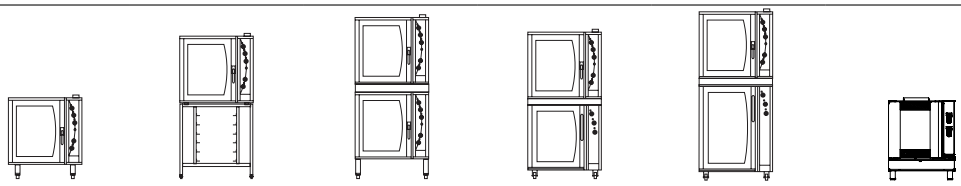
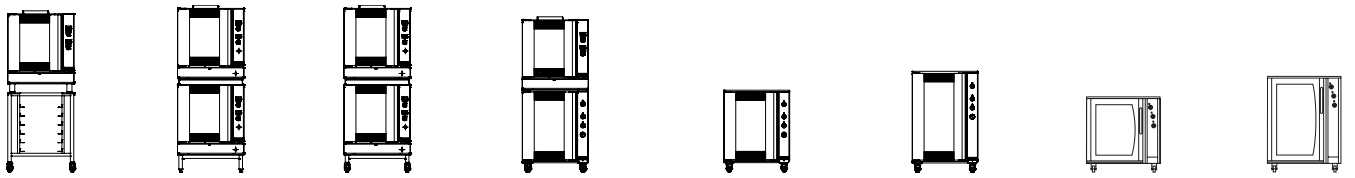
PRODUCT COMPARISON CHART



SPECIFICATIONS		Turbofan E35					
		E35	E35/A26	E35/2	E35/E85-8HLD	E35/E85-12HLD	G32D5
RACK/SHELF POSITIONS		6	6/6	6/6	6/8	6/12	5
Rack Spacings		4 ⅛	4 ⅛	4 ⅛	4 ⅛/3	4 ⅛/3	3 ⅓”
TRAY/PAN CAPACITY							
13” x 18” Half Sheet Pan		12	12/12	12/12	12/16	12/24	10
18” x 26” Full Sheet Pan		6	6/6	6/6	6/8	6/12	5
12” x 20” Hotel Pan							
ELECTRICAL RATING							
110-120V 1 Phase					1.6kW(E85-8)	1.6kW(E85-12)	0.15kW
208V 1 Phase							
220-240V 1 Phase							
208V 3 Phase		11.2 kW	11.2 kW	11.2 kW/11.2 kW	11.2 kW(E35)	11.2 kW(E35)	
220-240V 3 Phase		12.5 kW	12.5 kW	11.2 kW/11.2 kW	12.5 kW(E35)	12.5 kW(E35)	
Cordset Fitted					5-15P(E85-8)	5-15P(E85-12)	5-15P
GAS RATING							33000Btu/hr
EXTERNAL	Width (inches)	34 ⅝	34 ⅝	34 ⅝	34 ⅝	34 ⅝	28 ⅞
	Height (inches)	34 ½	70 ¾	80	70 ¼	80 ⅛	35 ⅞
	Depth (inches)	34 ⅝	34 ⅝	34 ⅝	34 ⅝	34 ⅝	31 ⅞
	Width (mm)	880	880	880	880	880	735
	Height (mm)	900	1795	2030	1790	2030	910
	Depth (mm)	880	880	880	880	880	810
INTERNAL	Width (inches)	18	18	18	18	18	18 ¼
(Oven / Prover)	Height (inches)	27	27	27	27/27	27/37	20 ¼
	Depth (inches)	30	30	30	30	30	27 ½
	Width (mm)	465	465	465	465	465	465
	Height (mm)	685	685	685	685/685	685/945	515
	Depth (mm)	760	760	760	760	760	700
STANDARD FEATURES							
Mechanical Controls							
Digital Display Controls							•
Touch Screen Controls							
Mechanical Thermostat					• (E85)	• (E85)	
Electronic Thermostat		•	•	•	•	•	•
Mechanical Timer 60min		•	•	•	•	•	
Electronic Timer 180min							•
Low Velocity Single Direction Fan					1(E85)	1(E85)	
Bi-directional Reversing Fan(s)		1	1	1/1	1	1	1
Two speed Bi-directional Reversing Fan(s)							
Water Injection		•	•	•	•	•	•
Moisture Mode							
Core Temperature Probe Kit							
Broil Element / Mode							
Porcelain Enamel Oven Chamber		•	•	•	•	•	•
Halogen Oven Lights		2	2	2/2	2/0	2/0	2
Drop Down Door							
Field Reversible Side Hinged Door		•	•	•			•
Pendulum Operation Door Handle		•	•	•	•	•	
Safe-Touch Vented Door		•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•
Oven Racks Supplied		0	0	0	0	0	5
Dual Proof and Holding Modes					• (E85)	• (E85)	
Autofill Water System					• (E85)	• (E85)	
Double Stacking Kit – Adjustable Feet				•			
Double Stacking Kit – Castor			Option				



Turbofan G32D5				Turbofan Provers			
G32D5/SK32	G32D5/2	G32D5/2C	G32D5/ P8M	P8M	P12M	E85-8HLD	E85-12HLD
5/6	5/5	5/5	5/8	8	12	8	12
3 ⅓”	3 1/3”	3 ⅓”	3 ⅓” / 3”	3”	2 ⅞”	3”	3”
10/12	10/10	10/10	10/16	16	24	16	24
5/6	5/5	5/5	5/8	8	12	8	12
0.15kW	0.15kW/0.15kW	0.15kW/0.15kW	0.15kW/1.45kW	1.45kW	1.95kW	1.6kW	1.6kW
5-15P	5-15P/5-15P	5-15P/5-15P	5-15P/5-15P	5-15P	5-20P	5-15P	5-15P
33000Btu/hr	33,000Btu/hr	33,000Btu/hr	33000Btu/hr				
28 ⅞	28 ⅞	28 ⅞	28 ⅞	28 ⅞	28 ⅞	34 ⅝	34 ⅝
70 ½	71 ¼	71 ¼	35 ⅞	36	44 ½	35 ½	45 ⅛
31 ⅞	33 ¾	33 ¾	31 ⅞	31 ⅞	31 ⅞	34 ⅝	34 ⅝
735	735	735	735	735	735	880	880
1790	1810	1810	910	914	1129	902	1145
810	856	856	810	810	810	880	880
18 ¼	18 ¼	18 ¼	18 ¼	18 ¼	18 ¼	18	18
20 ¼	20 ¼	20 ¼	20 ¼ / 28 ¾	28 ¾	37 ¼	27 ⅝	37 ¼
27 ½	27 ½	27 ½	27 ½	27 ½	27 ½	30	30
465	465	465	465	465	465	460	460
515	515	515	515 / 730	730	945	700	945
700	700	700	700	700	700	760	760
			• (P8M)	•	•	•	•
•	•	•	•				
			• (P8M)	•	•	•	•
•	•	•	•				
•	•	•	•				
			1 (P8M)	1	1	1	1
1	1/1	1/1	1				
•	•	•	•				
•	•	•	•				
2	2/2	2/2	2/2	2	2		
•	•	•	•	•	•		
•	•	•	•	•	•		
•	•	•	•				
•	•	•	•				
5	10	10	5				
			• (P8M)	•	•	•	•
			• (P8M)	•	•	•	•
	•						
Option		•					

YOUR WORLD.
OUR COMMITMENT.

The new Turbofan Series of convection ovens 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 new Turbofan Series product are 100% recyclable and form part of our planet friendly practices strategy.

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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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