

turbofan[®]

CONVECTION OVEN SYSTEMS



MOFFAT[®]

THE NEXT GENERATION ARRIVES...



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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 series carries Turbofan performance and durability in its DNA. The 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 the P Series proofer/holding cabinets, H Series of dedicated holding cabinets, EH Series humidified holding cabinet and VH Series Halton ventless hoods.



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OUR MARKET

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

The Turbofan product line 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 SUPERMARKETS
QUICK SERVICE RESTAURANTS STADIUMS
HOTELS MOTELS ROOM SERVICE THEME PARKS
INSTITUTIONS SCHOOLS KIOSKS CANTEENS
RESTAURANTS CAFÉS CONFERENCE VENUES



01 ROASTING AND COOKING

Turbofan's fan system has been upgraded with greater power, delivering increased air volume and heat distribution. The ovens are perfect for a broad range of food service situations, from roasting beef, chicken, lamb and pork to cooking a range of meals including meat loaf, pies, potato bakes, braised steak and casseroles.

02 COOK 'N' HOLD

Using a cooking and holding platform the benefits to the operator are immediate. With both products used in tandem for cooking and holding to maintain moisture, they are ideal for wet dishes, dry dishes, chicken, beef, lamb, pork, roast vegetables, rice... any food that can be ideally held at a desired temperature. So you'll have all the convenience of ready-serve meals close at hand.



03 BAKING

Baking in the Turbofan convection oven offers both convenient ease of use and consistent quality of output. Be it frozen goods, morning goods, croissants, Danish pastries or savories, the results will always rise to the top. It is an ideal solution when the bakery is responsible for convenience products.

04 PROOFING

Ideal for fresh or frozen dough products, the Turbofan P Series proofing and holding cabinets provide the best of baking power and practicality.



05 REGENERATION

Ideally suited to the regeneration of vegetables, proteins and starch food products, this efficient and practical technology is as effective for bulk portions as it is for single dishes. Suitable for independent caterers to large institutions, the convenience of touch screen control means all types of businesses can enjoy fast and quality regenerated food.

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TAKE CONTROL

This series offers an expanded platform of products, with a wider range of oven footprints, side hinged and drop down doors and increased tray loading capacity to suit virtually any application.

Now with the choice of control interface extended even further for selected models in the 20 and 30 Series, the introduction of the three control panel options - manual, digital and the new touch screen option, kitchens now have even greater choice.

	MANUAL CONTROL
Easy to use knob driven control to access high performance power.	
01	Count Down Timer 60 minute timer with time up alarm
02	Temperature Mechanical thermostat 150-500°F



d	DIGITAL DISPLAY Easy view settings with electronic accuracy
01	Multi-Stage Cooking 3 stage cooking and baking with stage end alarms
02	Electronic Time & Temperature Knob driven convenience with electronic accuracy
03	Manual Mode Simple selection of time and temperature control
04	Product Programs 20 cooking/baking profiles can be stored in the program mode
05	Action Keys Quick control of oven functions / modes
06	Moisture Control Steam injection mode (5 levels) and manual injection
07	Core Temp Control Core Temperature Cooking (optional Core Probe kit E32 & E33 models only)

t	THE ONE TOUCH Touch screen control with icon-driven program menu selection
01	Multi-Stage Cooking Up to 5 cooking stages on time, temperature, fan speed and moisture control
02	Moisture Control Moisture injection & manual injection. 30 Series - 5 levels moisture injection.
03	Shelf Timers Individual shelf timers to track different products in manual or program mode
04	Core Temp Control Core Temperature Cooking (optional Core Probe Kit E32 & E33 models only)
05	Manager Settings Edit alarm volume, recipes, upload icon images, password protected
06	Programs Mode 99 program recipes with icon driven menu selection
07	User Display User display setting allows simple touch program selection
08	USB USB port for program and icon updating



01 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.

02 SMART DOOR

A unique easy clean door glass system allowing the operator to complete a daily wipe down – and the inner glass panel can be removed without tools. Our one-piece door handles are finished in scratch and wear resistant powder-coating and are always cool to touch.



03 SEAL OF APPROVAL

The robust and seamless plug-in continuous door seal 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.



04 RACKING SYSTEM

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.

05 PORCELAIN ENAMELED OVEN INTERIORS

The oven chamber has an impervious sealed porcelain enameled coating applied to both sides of the oven liner is extremely durable and enables cleaning to be quick and easy compared to stainless steel liners.



HALOGEN LAMPS

Incorporating energy efficient and long lasting halogen G9 lamps to emit a brighter, whiter light to ensure optimum illumination.

TRAY SPACING

Turbofan offers industry-leading tray spacing for product loading versatility in all series ovens.

06 IT ALL STACKS UP

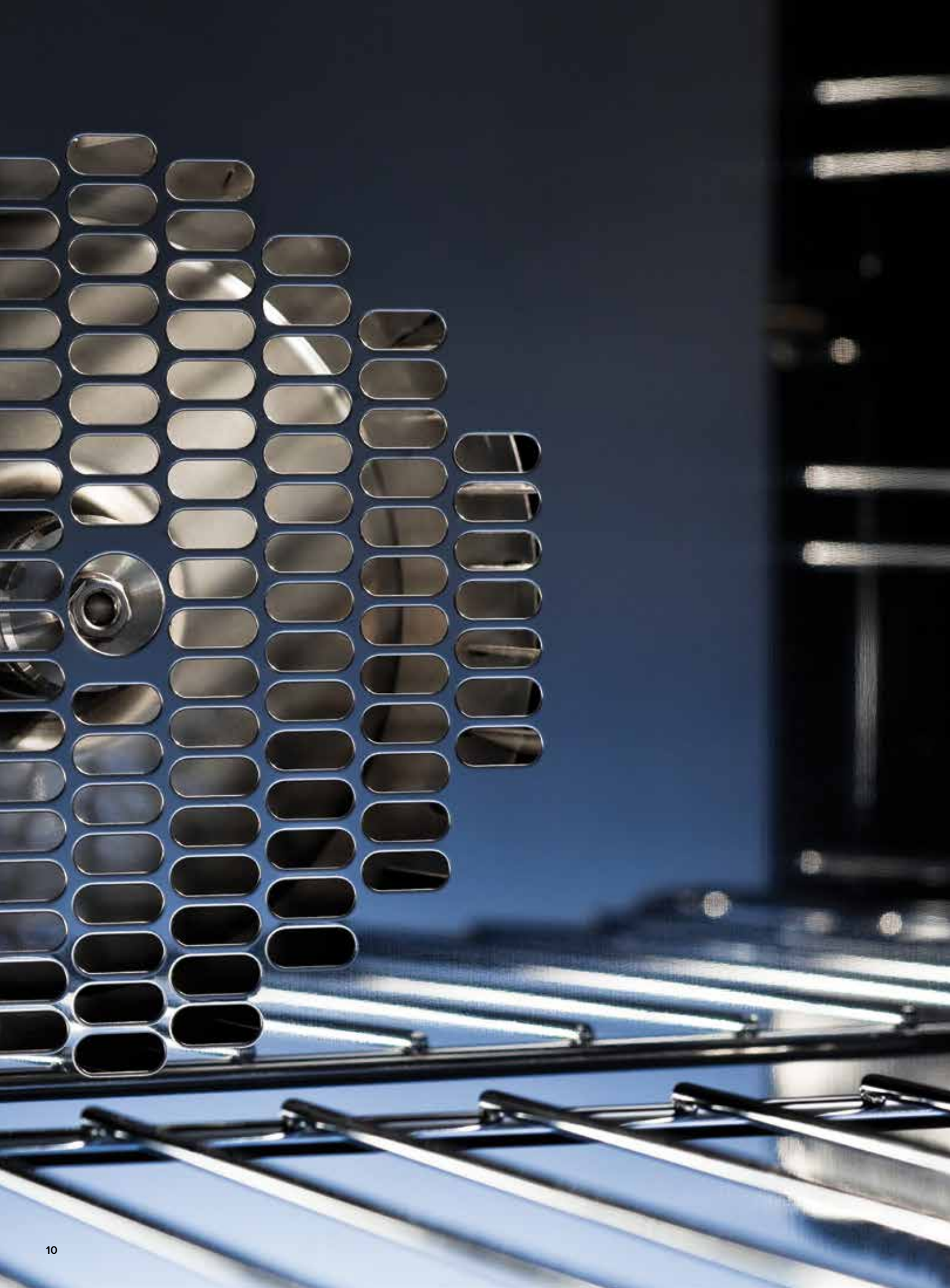
The Turbofan range recognizes capacity increases are often required within the same footprint. That's why our units are stackable, allowing for more power, greater versatility and increased productivity. Stacking kits feature a stainless steel oven spacer frame and a full stainless steel base stand (adjustable feet or casters). It's this extra flexibility that ensures even the smallest space can deliver the best results.



07 ANTI SKID SYSTEM

A new anti-skid system via the leg ring means oven will stay in position and resist movement as well as reducing noise and vibration.

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CONVECTION OVEN SYSTEMS

20SERIES

The 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.

All Turbofan 20 Series 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
- 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 casters. 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 E22-3

3 TRAY HALF SIZE ELECTRIC CONVECTION OVEN

This 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
- 2 $\frac{5}{8}$ " / 70mm tray spacing
- Single direction low-velocity fan
- 1.5kW heating power
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- 3 oven wire racks supplied



W 24" / 610mm H 21 $\frac{3}{4}$ " / 552mm D 23 $\frac{7}{8}$ " / 608mm

E22M3 - MANUAL CONTROL

- Compact 24" / 610mm width
- Mechanical thermostat 150-500°F / 50-260°C
- 60 minute timer with time up alarm

ACCESSORIES



SK23 Oven Stand

E22M3 Double Stacking Kit

DSK2223 - adjustable feet

DSK2223C - casters

TURBOFAN E23-3

3 TRAY HALF SIZE ELECTRIC CONVECTION OVEN

A step up in performance with 2.8kW heating and a bi-directional reversing fan system, the E23-3 offers outstanding cooking and baking results.

Also featuring the same 24" width and compact footprint as the E22-3, the E23-3 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
- 3 1/3" 85mm tray spacing
- 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



W 24" / 610mm H 23 7/8" / 607mm D 25 1/4" / 642mm

E23M3 - MANUAL CONTROL

- Compact 24" / 610mm width
- Mechanical thermostat 150-500°F / 50-260°C
- 60 minute timer with time up alarm



W 24" / 610mm H 23 7/8" / 607mm D 25 1/4" / 642mm

E23D3 - DIGITAL CONTROL

- Compact 24" / 610mm width
- Digital display Time and Temperature controls
- Large easy view 3/4" / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode (5 levels) and manual injection

ACCESSORIES



SK23 Oven Stand

E23M3 Double Stacking Kit

DSK2223 - adjustable feet

DSK2223C - casters



SK23 Oven Stand

E23D3 Double Stacking Kit

DSK2223 - adjustable feet

DSK2223C - casters

TURBOFAN E27-2

2 TRAY FULL SIZE 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 E27-2 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 confectionery products.

STANDARD FEATURES

- 2 full size sheet pan capacity
- 4½" / 115mm tray spacing
- 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



W 31⅞" / 810mm H 23⅞" / 607mm D 30" / 762mm

E27M2 - MANUAL CONTROL

- Compact 31⅞" / 810mm width
- Mechanical thermostat 150-500°F / 50-260°C
- 60 minute timer with time up alarm

ACCESSORIES



SK2731U Oven Stand

E27M2 Double Stacking Kit

DSK272831 - adjustable feet

DSK272831C - casters

TURBOFAN E27-3

3 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

The E27-3 provides increased power and capacity over the E27-2, with 4.5kW of heating power.

It offers three full tray performance with 3 $\frac{1}{3}$ " 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
- 3 $\frac{1}{3}$ " / 85mm tray spacing
- 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



W 31 $\frac{1}{8}$ " / 810mm H 23 $\frac{3}{8}$ " / 607mm D 30" / 762mm

E27M3 - MANUAL CONTROL

- Compact 31 $\frac{1}{8}$ " / 810mm width
- Mechanical thermostat 150-500°F / 50-260°C
- 60 minute timer with time up alarm

ACCESSORIES



SK2731U Oven Stand

E27M3 Double Stacking Kit

DSK272831 - adjustable feet

DSK272831C - casters

TURBOFAN E28-4

4 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

With all the power and all the performance, the E28-4 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 20 Series.

As with the E27 models dual halogen lamps and a compact footprint are standard.

STANDARD FEATURES

- 4 full size sheet pan capacity
- 3 1/8" / 80mm tray spacing
- 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



W 31 7/8" / 810mm H 26" / 662mm D 30" / 762mm

E28M4 - MANUAL CONTROL

- Compact 31 7/8" / 810mm width
- Mechanical thermostat 150-500°F / 50-260°C
- 60 minute timer with time up alarm



W 31 7/8" / 810mm H 26" / 662mm D 30" / 762mm

E28D4 - DIGITAL CONTROL

- Compact 31 7/8" / 810mm width
- Digital display Time and Temperature controls
- Large easy view 3/4" / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode (5 levels) and manual injection

ACCESSORIES



SK2731U Oven Stand

E28M4 Double Stacking Kit

DSK272831 - adjustable feet

DSK272831C - casters



SK2731U Oven Stand

E28D4 Double Stacking Kit

DSK272831 - adjustable feet

DSK272831C - casters



AT THE HEART

The two speed bi-directional fan system has been redesigned to deliver greater control, extra capability and better than ever even-bake results.

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CONVECTION OVEN SYSTEMS

30 SERIES

The 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 control and one touch models and are ideal for baking, roasting, cooking, holding and regenerating.

All Turbofan 30 Series convection ovens share these standard features:

- 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

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 E31-4

4 TRAY HALF SIZE ELECTRIC CONVECTION OVEN

This improved utility convection oven takes 4 half size sheet pans with 3½" spacing. The E31-4 is an incredibly versatile oven that can grill, bake, roast and hold.

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 capacity
- 3½" / 80mm tray spacing
- Compact 24¼" / 616mm depth, 31⅞" / 810mm width
- 15A plug-in (NEMA 6-15P cordset fitted)
- Quick-select grill mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill elements
- Halogen oven lamp
- 4 oven wire racks supplied



W 31⅞" / 810mm H 24⅝" / 625mm D 24¼" / 616mm

E31D4 - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms

ACCESSORIES



SK2731U Oven Stand

E31D4 Double Stacking Kit

DSK272831 - adjustable feet

DSK272831C - casters

VH31 - Ventless Hood

POWER AND PERFORMANCE

This 5 tray model carries with it the heritage of the previous E32's power and performance, and with state-of-the-art features and the industry's smallest footprint in it's class, 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.



TURBOFAN E32-5

5 TRAY FULL SIZE ELECTRIC CONVECTION OVEN



The new high performance two speed bi-directional reversing fan has improved performance - 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.

Coupled with matching P Series Proofer/holding cabinets, these ovens are 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 1/8" / 85mm tray spacing
- Compact 28 7/8" / 735mm width
- Moisture Injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- Dual halogen oven lamps
- 5 oven wire racks supplied



W 28 7/8" / 735mm H 28 3/4" / 730mm D 31 7/8" / 810mm

E32D5 - DIGITAL CONTROL

- Compact 28 7/8" / 735mm width
- Digital display Time and Temperature controls
- Large easy view 3/4" / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Moisture Injection mode (5 levels)

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



SK32 Oven Stand

E32D5 Double Stacking Kit

DSKE32 - adjustable feet

DSKE32C - casters

VH32 - Ventless Hood



W 28 7/8" / 735mm H 28 3/4" / 730mm D 31 7/8" / 810mm

E32T5 - ONE TOUCH

- Compact 28 7/8" / 735mm width
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Moisture Injection mode (5 levels)

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



SK32 Oven Stand

E32T5 Double Stacking Kit

DSKE32 - adjustable feet

DSKE32C - casters

VH32 - Ventless Hood

TURBOFAN G32-5

5 TRAY FULL SIZE 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.

STANDARD FEATURES

- 5 full size sheet pan capacity
- 3½" / 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



W 28⅞" / 735mm H 35⅞" / 910mm D 31⅞" / 810mm

G32D5 - DIGITAL CONTROL

- Compact 28⅞" / 735mm width
- Digital display Time and Temperature controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic burner ignition and safety control system
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Moisture Injection mode (5 levels)

ACCESSORIES



SK32 Oven Stand

G32D5 Double Stacking Kit

DSKG32 - adjustable feet

DSKG32C - casters

turbofan[®] bolt

WITH GREAT POWER COMES GREAT IRRESISTIBILITY

Turbofanbolt E33 convection ovens are powerful, versatile and cost-effective.

With exceptional productivity, they are 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 1/1 GN pan capacity with 3 1/3" / 85mm tray spacing. With this size and scope energy savings are maximized and food loss minimized.

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





01 CONSTRUCTION

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.

TWO-SPEED BI-DIRECTIONAL REVERSING FAN

The high performance bi-directional reversing fan system has been improved for the 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.

MOISTURE INJECTION

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.



02 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.

03 USB PORT

Find the future with the USB - compatible one touch 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.

The anti-skid system via the leg ring means ovens will stay in position and resist movement as well as reducing noise and vibration.

TURBOFANBOLT E33-5

5 TRAY HALF SIZE ELECTRIC CONVECTION OVEN



STANDARD FEATURES

- 5 half size sheet pan capacity
- 5 12" x 20" hotel pan capacity
- 3 1/3" / 85mm tray spacing
- Compact 24" / 610mm width
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- Dual halogen oven lamps
- 5 oven wire racks supplied



W 24" / 610mm H 28 3/4" / 730mm D 26 3/4" / 680mm

E33D5 - DIGITAL CONTROL

- Compact 24" / 610mm width
- Digital display Time and Temperature controls
- Large easy view 3/4" / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Moisture Injection mode (5 levels)



W 24" / 610mm H 28 3/4" / 730mm D 26 3/4" / 680mm

E33T5 - ONE TOUCH

- Compact 24" / 610mm width
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Moisture Injection mode (5 levels)

ACCESSORIES

- Optional 236060 Core Temperature Probe Kit



SK33 Oven Stand

E33D5 Double Stacking Kit

DSKE33 - adjustable feet

DSKE33C - casters

VH33 - Ventless Hood

ACCESSORIES

- Optional 236060 Core Temperature Probe Kit



SK33 Oven Stand

E33T5 Double Stacking Kit

DSKE33 - adjustable feet

DSKE33C - casters

VH33 - Ventless Hood

A photograph showing four loaves of bread emerging from a brown paper bag. The loaves are arranged diagonally from the top left to the bottom right. From top to bottom, they are: a white loaf, a rye loaf, a dark seeded loaf, and a white loaf. The bag is torn open, and the loaves are partially visible. The background is dark and textured.

FOR SPEED, SIZE AND VERSATILITY.

The new Turbofan E35 puts you in control of high-performance oven technology for precision baking, roasting, and regeneration. It is the largest convection oven in the electric oven range.

TURBOFAN E35-26

6 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

When accuracy is crucial Turbofan's smart vent control technology gives you the option of manual oven vent control or automatic control to open and close vents at different stages of baking. The auto vent feature removes heat and moisture from the oven cavity during the crucial last stages of baking cycles for the perfect crust on baked goods.

Offering the durability and sleek looks Turbofan is renowned for, the E35 features a safe-touch vented door and pendulum handle. Faster heat recovery and accurate baking come from the two-speed bi-directional reversing fan and porcelain enameled oven liner.

STANDARD FEATURES

- 6 full size sheet pan capacity
- 4 $\frac{1}{8}$ " / 105mm tray spacing
- 35 $\frac{7}{8}$ " / 910mm width
- Full stainless steel exterior
- 2 speed bi-directional reversing fan system
- 12kW heating (220-240V) / 10.7kW heating (208V)
- Steam Injection mode (5 levels)
- Dual halogen oven lamps



W 35 $\frac{7}{8}$ " / 910mm H 34 $\frac{5}{8}$ " / 880mm D 30 $\frac{3}{8}$ " / 770mm

E35D6-26 - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view $\frac{3}{4}$ " / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 30 programs with 3 stage cooking and stage end alarms



W 35 $\frac{7}{8}$ " / 910mm H 34 $\frac{5}{8}$ " / 880mm D 30 $\frac{3}{8}$ " / 770mm

E35T6-26 - TOUCH CONTROL

- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Individual shelf timers

ACCESSORIES

- Optional 236060 Core Temperature Probe Kit
- Oven wire racks



SK35 Oven Stand

E35D6 Double Stacking Kit

DSK35 - adjustable feet

DSK35C - casters

VH35-26 - Ventless Hood

ACCESSORIES

- Optional 236060 Core Temperature Probe Kit
- Oven wire racks



SK35 Oven Stand

E35T6 Double Stacking Kit

DSK35 - adjustable feet

DSK35C - casters

VH35-26 - Ventless Hood

PROOFING

The Turbofan P Series is ideal for the proofing of fresh or frozen dough products. The Proofer function enables the setting of the thermostat control between 20-40°C, while the humidity level control can also be adjusted to suit the products being proofed. For the best of baking power and practicality the P Series rises to the occasion.

HOT HOLDING

With P Series technology in hot holding mode you'll have all the convenience of ready-serve meals close at hand. One option is to use the cabinet in conjunction with a convection oven to ensure quick transfer and ease of use. Another is to place it back of house as a stand-alone cabinet, with food ready to serve during peak periods. The P Series is ideal for wet dishes, dry dishes, chicken, beef, lamb, pork, roast vegetables, rice... in fact, any regenerated food can be ideally held at a desired temperature between 65-85°C.



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CONVECTION OVEN SYSTEMS

P SERIES

Our upgraded range of proofer/holding cabinets are smart in design and even smarter in engineering. You can use them individually or as part of a system with a compatible Turbofan 32, 33 or 35 Series convection oven.

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

- DUAL FUNCTION PROOFER AND HOLDING CABINET
- COMPACT WIDTH
- FULL DOUBLE SKIN CONSTRUCTION
- AUTO WATER FILL SYSTEM WITH OPTIONAL INTEGRATED WATER FILTER KIT
- OFF / PROVE / HOLD MODE SELECTION
- LOW VELOCITY CIRCULATION FAN SYSTEM
- HUMIDITY LEVEL CONTROL
- DUAL HALOGEN CABINET INTERIOR LAMPS
- 3" / 76MM DIA. CASTORS - 2 FRONT DUAL WHEEL AND SWIVEL LOCK AND 2 RIGID REAR CASTORS
- 100% RECYCLABLE PACKAGING

TURBOFAN P8

8 TRAY FULL SIZE ELECTRIC PROOFER/HOLDING CABINET

The P8M model is an 8 full size sheet pan Proofer/holding cabinet with style and durability. 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 E32/G32 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 it's effectiveness.



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



W 28⁷/₈" / 735mm H 36" / 914mm D 31⁷/₈" / 810mm

P8M - MANUAL CONTROL

- Off / Proof / Holding mode selector switch.
- Mechanical thermostat 65-185°F / 20-85°C
- Cabinet temperature thermometer

ACCESSORIES

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



P8M
Double Stacking Kit
DSKP8



E32D5 on P8M
Double Stacking Kit
DSKE32P8



E32T5 on P8M
Double Stacking Kit
DSKE32P8



G32D5 on P8M
Double Stacking Kit
DSKG32P8

TURBOFAN P12

12 TRAY FULL SIZE ELECTRIC PROOFER/HOLDING CABINET

Despite keeping the same small footprint, the P12M model has both more space and more power. This is a 12 full size sheet pan proofer/holding cabinet made with the good looks and durability typical of this redesigned series. 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 E32 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 makes it easy to install.



STANDARD FEATURES

- 12 full size sheet pan capacity
- 24 half size sheet pan capacity
- 2 7/8" / 74mm tray spacing
- Compact 28 7/8" / 735mm width
- 110-120V plug-in
- 20A NEMA 5-20P cordset fitted



W 28 7/8" / 735mm **H** 44 1/2" / 1129mm **D** 31 7/8" / 810mm

P12M - MANUAL CONTROL

- Off / Proof / Holding mode selector switch.
- Mechanical thermostat 65-185°F / 20-85°C
- Cabinet temperature thermometer

ACCESSORIES

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



E32D5 on P12M
Double Stacking Kit
DSKE32P12

E32T5 on P12M
Double Stacking Kit
DSKE32P12

TURBOFAN P10

10 TRAY HALF SIZE ELECTRIC PROOFER/HOLDING CABINET

The P10 model has an incredibly compact 24" / 610mm wide footprint while providing a substantial 10 half size sheet pan capacity and 2 $\frac{7}{8}$ " / 74mm tray spacing.

Key standard features include fully insulated double-skin cabinet construction for energy-efficient heating, an auto-fill humidity generator, holding cabinet function mode and a plug-in connection for easy install. Along with these features it also has all the well-honed design functionality and built-tough durability of the Turbofan Series, delivering adaptable use either as a stand-alone unit or when stacked with the E33 oven system.



STANDARD FEATURES

- 10 half size sheet pan capacity
- 2 $\frac{7}{8}$ " / 74mm tray spacing
- Compact 24" / 610mm width
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Auto-fill water system standard



W 24" / 610mm H 40" / 1015mm D 26 $\frac{3}{4}$ " / 680mm

P10M - MANUAL CONTROL

- Off / Proof / Holding mode selector switch
- Mechanical thermostat 65-185°F / 20-85°C
- Cabinet temperature thermometer

ACCESSORIES

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



E33D5 on P10M
Double Stacking Kit
DSKE33P10

TURBOFAN P85-8

8 TRAY FULL SIZE ELECTRIC PROOFER/HOLDING CABINET

Redesigned to complement the Turbofan E35 ovens, the P85-8 is a full-size electric proofer and holding cabinet to complete our high performance baking centre. Clever, compact design accommodates 8 full size sheet pans, or 16 half size.

Stylish and durable on the outside, the P85-8 is full of innovation on the inside and delivers accurate proving of fresh and frozen dough. The P85-8 controls heat and humidity for accurate yeast activation.



STANDARD FEATURES

- 8 full size sheet pan capacity
- 16 half size sheet pan capacity
- 3" / 76mm tray spacing
- 35 $\frac{7}{8}$ " / 910mm width
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Auto-fill water system standard



W 35 $\frac{7}{8}$ " / 910mm H 36" / 914mm D 34 $\frac{5}{8}$ " / 880mm

P85M8 - MANUAL CONTROL

- Off / Proof / Holding mode selector switch.
- Mechanical thermostat 65-185°F / 20-85°C
- Cabinet temperature thermometer

ACCESSORIES

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



P85M8
Double Stacking Kit
DSKP85



E35D6 on P85M8
Double Stacking Kit
DSKE35P85



E35T6 on P85M8
Double Stacking Kit
DSKE35P85

TURBOFAN P85-12

12 TRAY FULL SIZE ELECTRIC PROOFER/HOLDING CABINET

Increase productivity without increasing floor space, this proofer sits neatly underneath the oven for an intelligent baking centre system. Refined to fit the Turbofan E35 convection oven, the P85-12 is the perfect choice in power and practicality.

Turbofan's trusted technology delivers accurate proving of fresh and frozen dough while accommodating 12 full size sheet pan capacity, or 24 half size sheet capacity. The P85-12 controls heat and humidity for accurate yeast activation.

STANDARD FEATURES

- 12 full size sheet pan capacity
- 24 half size sheet pan capacity
- 2 $\frac{7}{8}$ " / 74mm tray spacing
- 35 $\frac{3}{8}$ " / 910mm width
- 110-120V plug-in
- 20A NEMA 5-20P cordset fitted
- Auto-fill water system standard



W 35 $\frac{3}{8}$ " / 910mm H 44 $\frac{1}{2}$ " / 1129mm D 34 $\frac{5}{8}$ " / 810mm

P85M12 - MANUAL CONTROL

- Off / Proof / Holding mode selector switch.
- Mechanical thermostat 65-185°F / 20-85°C
- Cabinet temperature thermometer

ACCESSORIES

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



E35D6 on P85M12
Double Stacking Kit
DSKE35P85



E35T6 on P85M12
Double Stacking Kit
DSKE35P85

turbofan[®]

CONVECTION OVEN SYSTEMS

HSERIES

Our new range of dedicated holding cabinets are smart in design and even smarter in engineering. Available in two widths and with digital or touch screen control. You can use them under-counter, individually or as part of a system with a compatible Turbofan 32 or 33 Series convection oven.

Turbofan H Series dedicated holding cabinets share these standard features:

- DESIGNED FOR USE WITH TURBOFAN E32 AND E33 CONVECTION OVENS
- COMPACT WIDTH
- FULL DOUBLE SKIN CONSTRUCTION
- DIGITAL OR TOUCH SCREEN CONTROL
- LOW VELOCITY CIRCULATION FAN SYSTEM
- DUAL HALOGEN CABINET INTERIOR LAMPS
- CABINET DRAIN TO CONDENSATE PAN
- 3" / 76MM DIA. CASTORS - 2 FRONT DUAL WHEEL AND SWIVEL LOCK AND 2 RIGID REAR CASTORS
- 100% RECYCLABLE PACKAGING

TURBOFAN H8-UC

8 TRAY HALF SIZE ELECTRIC UNDER-COUNTER HOLDING CABINET

This holding cabinet preserves the highest quality of menu items within a conveniently small space. The compact 24" / 610mm footprint allows it to sit tidily underneath counter benches as either a system component for a Turbofan E33 convection oven or as a stand-alone cabinet for additional holding capacity. Ideal for cook and hold food service operators, the low velocity circulation fan system maintains menu items within a temperature range of 68-194°F / 20°C to 90°C.

With space for eight half size sheet pans at 2 $\frac{7}{8}$ " / 74mm spacing, the H8-UC offers considerable holding capacity. A simple plug-in connection allows easy installation.

STANDARD FEATURES

- Under-counter 32" / 810mm unit height
- Designed for individual use or system installed with Turbofan E33 Convection Ovens
- 8 half size sheet pan capacity
- 2 $\frac{7}{8}$ " / 74mm tray spacing
- Compact 24" / 610mm width
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- 1200W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan



W 24" / 610mm H 31 $\frac{7}{8}$ " / 810mm D 26 $\frac{3}{4}$ " / 680mm

H8D-UC - DIGITAL CONTROL

- Digital display Temperature and Timer controls
- Large easy view $\frac{3}{4}$ " / 20mm high displays
- 3 hold timers



W 24" / 610mm H 31 $\frac{7}{8}$ " / 810mm D 26 $\frac{3}{4}$ " / 680mm

H8T-UC - TOUCH CONTROL

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating



H8D-UC

Double Stacking Kit
DSKH8UC/H10



E33D5 on H8D-UC

Double Stacking Kit
DSKE33P10



H8T-UC

Double Stacking Kit
DSKH8UC/H10



E33T5 on H8T-UC

Double Stacking Kit
DSKE33P10

TURBOFAN H8-FS-UC

8 TRAY FULL SIZE ELECTRIC UNDER-COUNTER HOLDING CABINET

A busy kitchen demands dependability. The H8-FS delivers this with 1900W (240V) of cabinet heating and electronic temperature control ensuring items can be held at a steady temperature between 68-194°F / 20- 90°C.

Designed for independent use or as a companion to the Turbofan E32 convection oven, the H8-FS is easy to install and simple to operate. It slots neatly under a counter holding court for 8 full size 18" x 26" sheet pan capacity. Also helpful when it comes to making a decision – the good looks and durability inherent to this redesigned range.

STANDARD FEATURES

- Under-counter 32" / 810mm unit height
- Designed for individual use or system installed with Turbofan E32 Convection Ovens
- 8 full size 460mm x 660mm / 18" x 26" sheet pan capacity
- 2 7/8" / 74mm tray spacing
- Compact 28 7/8" / 735mm width
- 208-240V plug-in 15A NEMA 6-15P cordset fitted
- 1900W (240V) cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan



W 28 7/8" / 735mm H 31 7/8" / 810mm D 31 7/8" / 810mm

H8D-FS-UC - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view 3/4" / 20mm high displays
- 3 hold timers



W 28 7/8" / 735mm H 31 7/8" / 810mm D 31 7/8" / 810mm

H8T-FS-UC - TOUCH CONTROL

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating



H8D-FS-UC
Double Stacking Kit
DSKH8FSUC/H10FS



E32D5 on H8D-FS-UC
Double Stacking Kit
DSKE32P8



H8T-FS-UC
Double Stacking Kit
DSKH8FSUC/H10FS



E32T5 on H8T-FS-UC
Double Stacking Kit
DSKE32P8

TURBOFAN H10

10 TRAY HALF SIZE ELECTRIC HOLDING CABINET

Need substantial capacity housed within a compact 24" / 610mm footprint? The new H10 holds all the cards. Catering for 10 half size sheet pan capacity and 2 7/8" / 74mm tray spacing, this cabinet works in harmony with the E33 Turbofan oven or as a stand-alone unit.

For high-volume cook and hold operations who need space to spare (without bulky equipment), the new H10 is an ideal solution, it's ten tray capacity benefiting from the system's popular low-velocity circulation fan system.

STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E33 Convection Ovens
- 10 Half size sheet pan capacity
- 2 7/8" / 74mm tray spacing
- Compact 24" / 610mm width
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- 1200W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan



W 24" / 610mm H 40" / 1015mm D 26 3/4" / 680mm

H10D - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view 3/4" / 20mm high displays
- 3 hold timers

ACCESSORIES



E33D5 on H10D
Double Stacking Kit
DSKE33P10



W 24" / 610mm H 40" / 1015mm D 26 3/4" / 680mm

H10T - TOUCH CONTROL

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating

ACCESSORIES



E33T5 on H10T
Double Stacking Kit
DSKE33P10

TURBOFAN H10-FS

10 TRAY FULL SIZE ELECTRIC HOLDING CABINET

Holding patterns around the holding cabinet can now be eliminated. High-volume kitchens now have a solution for large-scale temperature control in the new H10-FS.

The largest holding cabinet in the range, it boasts a ten-tray capacity for full size 18" x 26" sheet pans. Like the rest of the Turbofan series, the H10-FS is built tough. It's adaptable too, acting as a stand-alone unit when required or stacked with E32 oven system for seamless integration.

STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E32 Convection Ovens
- 10 full size 18" x 26" sheet pan capacity
- 2 7/8" / 74mm tray spacing
- Compact 28 7/8" / 735mm width
- 208-240V plug-in 15A NEMA 6-15P cordset fitted
- 1900W (240V), 1430W (208V) cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan



W 28 7/8" / 735mm H 40" / 1015mm D 31 7/8" / 810mm

H10D-FS - DIGITAL CONTROL

- Digital display Temperature and Timer controls
- Large easy view 3/4" / 20mm high displays
- 3 hold timers



W 28 7/8" / 735mm H 40" / 1015mm D 31 7/8" / 810mm

H10T-FS - TOUCH CONTROL

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating

ACCESSORIES



E32D5 on H10D-FS
Double Stacking Kit
DSKE32P8



E32T5 on H10T-FS
Double Stacking Kit
DSKE32P8



ITEM	TEMP	HOLD
1 CHICKEN LEG	80°C	HOLD ✓
2 MEAT PIE	80°C	HOLD ✓
3 CORN ON THE COB	80°C	HOLD ✓
4 SAUERKRAUT	80°C	HOLD ✓
5 CHICKEN WINGS	80°C	HOLD ✓
6 CRACKED MUCK	80°C	HOLD ✓
7 CHICKEN SKIN	80°C	HOLD ✓
8 BREAD DUMPLING	80°C	HOLD ✓
9 BEEF BURGERS	80°C	HOLD ✓
10		

**HOLD WITHOUT
COMPROMISE.**

Serve with absolute confidence.

turbofan[®]

CONVECTION OVEN SYSTEMS

EH SERIES

EXTENDED HOLDING

Turbofan's innovative humidified hot holding technology extends the life of key menu items. Held food quality is not compromised, there's no degradation of moisture and heat – ensuring the meal is served as intended from the kitchen. Available as a 10 tray, touch screen control version – use it as stand-alone, with a stand or as part of a system with Turbofan 33 Series convection oven.

Turbofan EH Series humidified extended hot holding cabinet has these standard features:

- DESIGNED FOR USE WITH TURBOFAN E33 CONVECTION OVENS
- COMPACT WIDTH
- FULL DOUBLE SKIN CONSTRUCTION
- TOUCH SCREEN CONTROL
- AUTO WATER FILL SYSTEM WITH OPTIONAL INTEGRATED WATER FILTER KIT
- LOW VELOCITY CIRCULATION FAN SYSTEM
- HUMIDITY LEVEL CONTROL
- DUAL LED HALOGEN CABINET INTERIOR LAMPS
- 3" / 76MM DIA. CASTORS – 2 FRONT DUAL WHEEL AND SWIVEL LOCK AND 2 RIGID REAR CASTORS
- 100% RECYCLABLE PACKAGING

turbofan **ready**

serve food fast

Turbofan's innovative humidified hot holding technology extends the life of key menu items. Held food quality is not compromised ensuring the meal on the plate is served as intended from the kitchen.

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.

THE RELIABILITY RULE

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

THE FUTURE FITS EVERYWHERE

Food warming equipment has often taken up a lot of valuable floor space. The EHT10-L has a compact 24" (610mm) wide footprint yet it's extremely generous in capacity, holding up to 10 half size trays.

SET IT YOUR WAY

With the EHT10-L you can store specific holding programs for all menu items and set a list of favorites. 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.



TURBOFAN EHT10-L

10 TRAY HALF SIZE ELECTRIC HUMIDIFIED HOLDING CABINET

The EHT10-L humidity holding cabinet takes 10 half size sheet pan capacity with 27/8" / 74mm tray spacing. With a compact 24" / 610mm footprint allows it to be used individually or as a system with E33 Turbofan oven.

Touch screen control with individual shelf timers it is simple to use to hold all types of food items at the ideal temperature and humidity range.

STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E33 Convection Ovens
- 10 Half size sheet pan capacity
- 10 1/1GN / 12" x 20" steam pan capacity
- 27/8" / 74mm tray spacing
- Compact 24" / 610mm width
- 208V or 220-240V plug-in 15A NEMA 6-15P cordset fitted
- 1600W cabinet heating
- Electronic temperature control
- 600W heated humidification water tank
- Electronic humidity tank temperature control
- Low velocity circulation fan system
- Dual LED halogen cabinet interior lamps



W 24" / 610mm H 40" / 1015mm D 26 3/4" / 680mm

EHT10-L – TOUCH CONTROL

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating

ACCESSORIES



EHT10-L on SKEHT10

E33T5 on EHT10-L



THE KITCHEN ATMOSPHERE IS CHANGING FOR GOOD.

The space constraints of a kitchen will often put a damper on both creativity and productivity – especially when cooking equipment needs to be crammed under a ventilation hood.

turbofan[®]

Halton VENTLESS CONDENSING HOOD

VH SERIES VENTLESS HOODS

The Turbofan Halton Ventless Hood provides free-range cooking space without the need for ducted ventilation. Giving operators the added flexibility when space is a premium, this is a great option for setting up in locations where duct installations is not possible, or simply when your kitchen doesn't have enough space under a canopy. Simply place the hood on top of any compatible electric 30 Series ovens and expand your cooking capability quickly and easily.

Turbofan VH Series ventless hoods share these standard features:

- DESIGNED FOR USE WITH TURBOFAN E31, E32, E33 AND E35 CONVECTION OVENS
- REDUCES HEAT EMISSION WITH A CONDENSING HEAT EXCHANGER FOR OVEN VENTING
- 3 STAGE FILTRATION SYSTEM
 - GREASE BAFFLE FILTER – REMOVABLE FOR CLEANING
 - MESH PARTICLE FILTER – REMOVABLE FOR CLEANING
 - CHARCOAL ODOR FILTER - REPLACEABLE
- SELF CONTAINED CONDENSATE COLLECTION
- OVEN INTERLOCKED OPERATION
- AUTOMATIC 2 SPEED EXTRACTION FAN
- COMPLIES WITH EPA202 TEST STANDARDS FOR PARTICLE EMISSIONS

TURBOFAN VH SERIES

HALTON VENTLESS CONDENSING HOODS

Avoid unwieldy, costly installation of a canopy or ducted oven hood. Turbofan VH ventless hoods are suitable for use in almost any commercial kitchens without the need for traditional Type-1 ventilation.

When fitted to Turbofan convection oven system the hood complies with EPA 202 test method for less than <5mg/m³ grease laden effluent limits thanks to the 3-stage filter.



W 32¼" / 818mm H 14¾" / 364mm D 33½" / 852mm

VH31

- Compatible with E31D4 oven
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- Supplied with VHIK31 installation kit



W 29¼" / 742mm H 14½" / 368mm D 40" / 1017mm

VH32

- Compatible with E32D5 and E32T5 ovens
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- Supplied with VHIK32 installation kit



VH31 on E31D

VH31 on E31D
on SK2731U



VH32 on E32D5

VH32 on E32D5
on SK32

VH32 on E32T5

VH32 on E32T5
on SK32



W 24 $\frac{3}{8}$ " / 618mm H 14 $\frac{1}{2}$ " / 367mm D 35" / 889mm

VH33

- Compatible with E33D5 and E33T5 ovens
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- Supplied with VHIK33 installation kit



W 38 $\frac{1}{8}$ " / 918mm H 14 $\frac{3}{8}$ " / 364mm D 41" / 1042mm

VH35-26

- Compatible with E35D6-26 and E35T6-26 ovens
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- Supplied with VHIK35 installation kit



VH33 on E33D5 **VH33 on E33D5 on SK33VH** **VH33 on E33T5** **VH33 on E33T5 on SK33VH**



VH35-26 on E35D6-26 **VH35-26 on E35D6-26 on SK35** **VH35-26 on E35T6-26** **VH35-26 on E35T6-26 on SK35**

PRODUCT COMPARISON CHART

20 SERIES **49** | 30 SERIES **52** | P SERIES **56** | H SERIES **57** | EH SERIES **58**



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 (mm/inches)		70/2 $\frac{5}{8}$	70/2 $\frac{5}{8}$	70/2 $\frac{5}{8}$	70/2 $\frac{5}{8}$	85/3 $\frac{1}{3}$	85/3 $\frac{1}{3}$	85/3 $\frac{1}{3}$	85/3 $\frac{1}{3}$
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
208V 3 Phase									
220-240V 3 Phase						3.0kW	3.0kW	3.0kW/3.0kW	3.0kW/3.0kW
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 (mm/inches)	610/24	610/24	610/24	610/24	610/24	610/24	610/24	610/24
	Height (mm/inches)	552/21 $\frac{3}{4}$	1439/56 $\frac{3}{8}$	1461/57 $\frac{1}{2}$	1543/60 $\frac{3}{4}$	607/23 $\frac{3}{8}$	1487/58 $\frac{1}{2}$	1571/61 $\frac{1}{8}$	1653/65 $\frac{1}{8}$
	Depth (mm/inches)	608/23 $\frac{3}{8}$	608/23 $\frac{3}{8}$	645/25 $\frac{3}{8}$	645/25 $\frac{3}{8}$	642/25 $\frac{1}{4}$	642/25 $\frac{1}{4}$	643/25 $\frac{1}{4}$	642/25 $\frac{1}{4}$
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									
Steam Injection									
Core Temperature Probe Kit									
Grill 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 Prove and Holding Modes									
Autofill Water System									
Double Stacking Kit – Adjustable Feet				•				•	
Double Stacking Kit – Castor			Option		•		Option		•

PRODUCT COMPARISON CHART



SPECIFICATIONS		Turbofan E23D3				Turbofan E27M2			
		E23D3	E23D3/ SK23	E23D3/2	E23D3/2C	E27M2	E27M2/ SK2731N/U	E27M2/2	E27M2/2C
RACK/SHELF POSITIONS		3	3/6	3/3/3	3/3/3	2	2/6	2/2/3	2/2/3
Rack Spacings (mm/inches)		85/3½	85/3½	85/3½	85/3½	115/4½	115/4½	115/4½	115/4½
TRAY/PAN CAPACITY									
13" x 18" Half Sheet Pan		3	3/6	3/3/3	3/3/3	4	4/12	4/4/6	4/4/6
18" x 26" Full Sheet Pan						2	2/6	2/2/3	2/2/3
12" x 20" Hotel Pan									
ELECTRICAL RATING									
110-120V 1 Phase									
208V 1 Phase		2.7kW	2.7kW	2.7kW/2.7kW	2.7kW/2.7kW	2.7kW	2.7kW	2.7kW/2.7kW	2.7kW/2.7kW
208V 3 Phase									
220-240V 3 Phase		3.0kW	3.0kW	3.0kW/3.0kW	3.0kW/3.0kW	3.0kW	3.0kW	3.0kW/3.0kW	3.0kW/3.0kW
Cordset Fitted		6-15P	6-15P	6-15P/ 6-15P	6-15P/ 6-15P	6-15P	6-15P	6-15P/ 6-15P	6-15P/ 6-15P
Gas Rating									
EXTERNAL	Width (mm/inches)	610/24	610/24	610/24	610/24	810/31⅞	810/31⅞	810/31⅞	810/31⅞
	Height (mm/inches)	607/23⅞	1487/58½	1571/61⅞	1653/65⅞	607/23⅞	1487/58½	1571/61⅞	1653/65⅞
	Depth (mm/inches)	642/25¼	642/25¼	643/25¼	642/25¼	762/30	762/30	762/30	762/30
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									
Bi-directional Reversing Fan(s)		1	1	1/1	1/1	1	1	1/1	1/1
Two speed Bi-directional Reversing Fan(s)									
Water Injection									
Moisture Mode									
Steam Injection		•	•	•	•				
Core Temperature Probe Kit									
Grill Element / Mode									
Porcelain Enamel Oven Chamber		•	•	•	•	•	•	•	•
Halogen Oven Lights		1	1	1/1	1/1	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		3	3	6	6	2	2	4	4
Dual Prove and Holding Modes									
Autofill Water System									
Double Stacking Kit – Adjustable Feet				•				•	
Double Stacking Kit – Castor			Option		•		Option		•



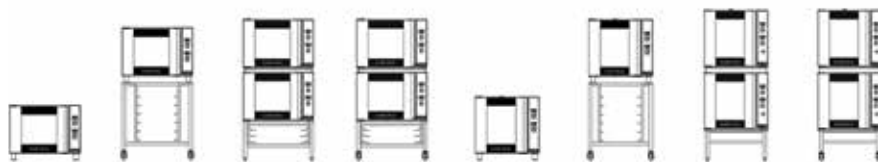
m	Turbofan E27M3				m	Turbofan E28M4				d	Turbofan E28D4			
	E27M3	E27M3/ SK2731N/U	E27M3/2	E27M3/2C		E28M4	E28M4/ SK2731N/U	E28M4/2	E28M4/2C		E28D4	E28D4/ SK2731N/U	E28D4/2	E28D4/2C
	3	3/6	3/3/3	3/3/3		4	4/6	4/4/3	4/4/3		4	4/6	4/4/3	4/4/3
	85/3½	85/3½	85/3½	85/3½		80/3½	80/3½	80/3½	80/3½		80/3½	80/3½	80/3½	80/3½

6	6/12	6/6/6	6/6/6		8	8/12	8/8/6	8/8/6		8	8/12	8/8/6	8/8/6	
3	3/6	3/3/3	3/3/3		4	4/6	4/4/3	4/4/3		4	4/6	4/4/3	4/4/3	

					5.4kW	5.4kW	5.4kW/5.4kW	5.4kW/5.4kW		5.4kW	5.4kW	5.4kW/5.4kW	5.4kW/5.4kW	
4.2kW	4.2kW	4.2kW/4.2kW	4.2kW/4.2kW											
4.7kW	4.7kW	4.7kW/ 4.7kW	4.7kW/ 4.7kW											
6-20P	6-20P	6-20P/ 6-20P	6-20P/ 6-20P											
810/317½	810/317½	810/317½	810/317½		810/317½	810/317½	810/317½	810/317½		810/317½	810/317½	810/317½	810/317½	
607/237½	1487/58½	1571/617½	1653/657½		662/26	1542/60¾	1681/667½	1763/69¾		662/26	1542/60¾	1681/667½	1763/69¾	
762/30	762/30	762/30	762/30		762/30	762/30	762/30	762/30		762/30	762/30	762/30	762/30	

•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
1	1	1/1	1/1		2	2	2/2	2/2		2	2	2/2	2/2	
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
2	2	2/2	2/2		1	1	1/1	1/1		1	1	1/1	1/1	
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
3	3	6	6		4	4	8	8		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
RACK/SHELF POSITIONS		4	4/6	4/4/3	4/4/3	5	5	5/5	5/5
Rack Spacings (mm/inches)		80/3 $\frac{1}{8}$	80/3 $\frac{1}{8}$	80/3 $\frac{1}{8}$	80/3 $\frac{1}{8}$	85/3 $\frac{1}{2}$	85/3 $\frac{1}{2}$	85/3 $\frac{1}{2}$	85/3 $\frac{1}{2}$
TRAY/PAN CAPACITY									
13" x 18" Half Sheet Pan		4	4/6	4/4/3	4/4/3	10	10/6	10/10	10/10
18" x 26" Full Sheet Pan						5	5/6	5/5	5/5
12" x 20" Hotel Pan									
ELECTRICAL RATING									
110-120V 1 Phase									
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
208V 3 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
220-240V 3 Phase									
Cordset Fitted		6-15P	6-15P	6-15P/ 6-15P	6-15P/ 6-15P				
Gas Rating									
EXTERNAL	Width (mm/inches)	810/31 $\frac{7}{8}$	810/31 $\frac{7}{8}$	810/31 $\frac{7}{8}$	810/31 $\frac{7}{8}$	735/28 $\frac{7}{8}$	735/28 $\frac{7}{8}$	735/28 $\frac{7}{8}$	735/28 $\frac{7}{8}$
	Height (mm/inches)	625/24 $\frac{5}{8}$	1505/59 $\frac{1}{4}$	1611/63 $\frac{3}{8}$	1693/66 $\frac{5}{8}$	730/28 $\frac{3}{4}$	1602/63 $\frac{1}{2}$	1720/67 $\frac{3}{4}$	1720/6 $\frac{3}{4}$
	Depth (mm/inches)	616/24 $\frac{1}{4}$	665/26 $\frac{1}{8}$	666/26 $\frac{1}{4}$	666/26 $\frac{1}{4}$	810/31 $\frac{1}{2}$	810/31 $\frac{1}{2}$	858/33 $\frac{3}{4}$	858/33 $\frac{3}{4}$
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)									
Two speed Bi-directional Reversing Fan(s)						1	1/1	1/1	1/1
Water Injection									
Moisture Mode						•	•	•	•
Steam Injection									
Core Temperature Probe Kit						Option	Option	Option	Option
Grill Element / Mode		•	•	•	•				
Porcelain Enamel Oven Chamber		•	•	•	•	•	•	•	•
Halogen Oven Lights		1	1	1/1	1/1	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
Dual Prove and Holding Modes									
Autofill Water System									
Double Stacking Kit – Adjustable Feet				•				•	
Double Stacking Kit – Castor			Option		•		Option		•



		t Turbofan E32T5						d Turbofan E33D5		
E32D5/P8M	E32D5/P12M	E32T5	E32T5/SK32	E32T5/2	E32T5/2C	E32T5/P8M	E32T5/P12M	E33D5	E33D5/SK33	E33D5/2
5/8	5/12	5	5	5/5	5/5	5/8	5/12	5	5/5	5/5
85/31/3	85/31/3	85/31/3	85/31/3	85/31/3	85/31/3	85/31/3	85/31/3	85/31/3	85/31/3	85/31/3



10/16	10/24	10	10/6	10/10	10/10	10/16	10/24	5	5	5/5
5/8	5/12	5	5/6	5/5	5/5	5/8	5/12			
								5	5	5/5

1.45kW (P8M)	1.45kW (P12M)					1.45kW (P8M)	1.95kW (P12M)			
5.8kW (E32D5)	5.8kW (E32D5)	5.8kW	5.8kW	5.8kW/5.8kW	5.8kW/5.8kW	5.8kW (E32T5)	5.8kW (E32T5)	5.4kW	5.4kW	5.4kW/5.4kW
6.5kW (E32D5)	6.5kW (E32D5)	6.5kW	6.5kW	6.5kW/6.5kW	6.5kW/6.5kW	6.5kW (E32D5)	6.5kW (E32D5)	6.0kW	6.0kW	6.0kW/6.0kW
5-15P (P8M)	5-20P (P12M)					5-15P (P8M)	5-20P (P12M)			
735/287/8	735/287/8	735/287/8	735/287/8	735/287/8	735/287/8	735/287/8	735/287/8	610/24	610/24	610/24
1560/613/4	1775/701/4	730/283/4	1602/633/4	1720/673/4	1720/673/4	1560/613/4	1775/69	730/283/4	730/283/4	1720/673/4
810/317/8	810/317/8	810/317/8	810/317/8	858/333/4	858/333/4	810/317/8	810/317/8	680/263/4	680/263/4	730/283/4

• (P8M)	• (P12M)					• (P8M)	• (P12M)			
•	•							•	•	•
		•	•	•	•	•	•			
• (P8M)	• (P12M)					• (P8M)	• (P12M)			
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
1 (P8M)	1 (P12M)					1 (P8M)	1 (P12M)			
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
•	•	•	•	•	•	•	•	•	•	•
2/2	2/2	2	2	2/2	2/2	2/2	2/2	2	2	2/2
•	•	•	•	•	•	•	•			
								•	•	•
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
5	5	5	5	10	10	5	5	5	5	10
• (P8M)	• (P12M)					• (P8M)	• (P12M)			
• (P8M)	• (P12M)					• (P8M)	• (P12M)			
				•		• (P8M)	• (P12M)			•
			Option		•				Option	

PRODUCT COMPARISON CHART



SPECIFICATIONS			Turbofan E33D5		Turbofan E33T5			
		E33D5/2C	E33D5/P10M	E33T5	E33T5/SK33	E33T5/2	E33T5/2C	E33T5/P10M
RACK/SHELF POSITIONS		5/5	5/10	5	5/5	5/5	5/5	5/10
Rack Spacings (mm/inches)		85/3½	85/3½	85/3½	85/3½	85/3½	85/3½	85/3½
TRAY/PAN CAPACITY								
13" x 18" Half Sheet Pan		5/5	5/10	5	5/5	5/5	5/5	5/10
18" x 26" Full Sheet Pan								
12" x 20" Hotel Pan		5/5	5/10	5	5/5	5/5	5/5	5/10
ELECTRICAL RATING								
110-120V 1 Phase			1.45kW (P10M)					1.45kW (P10M)
208V 1 Phase		5.4kW/5.4kW	5.4kW	5.4kW	5.4kW	5.4kW/5.4kW	5.4kW/5.4kW	5.4kW
208V 3 Phase		6.0kW/6.0kW	6.0kW	6.0kW	6.0kW	6.0kW/6.0kW	6.0kW/6.0kW	6.0kW
220-240V 3 Phase								
Cordset Fitted			5-15P (P10M)					5-15P (P10M)
Gas Rating								
EXTERNAL	Width (mm/inches)	610/24	610/24	610/24	610/24	610/24	610/24	610/24
	Height (mm/inches)	1720/67¾	1665/65½	730/28¾	730/28¾	1720/67¾	1720/67¾	1665/65½
	Depth (mm/inches)	730/28¾	680/26¾	680/26¾	680/26¾	730/28¾	730/28¾	680/26¾
STANDARD FEATURES								
Mechanical Controls			• (P10M)					• (P10M)
Digital Display Controls		•	•					
Touch Screen Controls				•	•	•	•	•
Mechanical Thermostat			• (P10M)					• (P10M)
Electronic Thermostat		•	•	•	•	•	•	•
Mechanical Timer 60min								
Electronic Timer 180min		•	•	•	•	•	•	•
Low Velocity Single Direction Fan			1 (P10M)					1 (P10M)
Bi-directional Reversing Fan(s)								
Two speed Bi-directional Reversing Fan(s)		1/1	1/1	1	1	1/1	1/1	1/1
Water Injection								
Moisture Mode		•	•	•	•	•	•	•
Steam Injection								
Core Temperature Probe Kit		Option	Option	Option	Option	Option	Option	Option
Grill Element / Mode								
Porcelain Enamel Oven Chamber		•	•	•	•	•	•	•
Halogen Oven Lights		2/2	2/2	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		10	5	5	5	10	10	5
Dual Prove and Holding Modes			• (P10M)					• (P10M)
Autofill Water System			• (P10M)					• (P10M)
Double Stacking Kit – Adjustable Feet			• (P10M)			•		• (P10M)
Double Stacking Kit – Castor		•			Option		•	



d	Turbofan E35D-26					t	Turbofan E35T-26				
E35D-26	E35D-26/ SK35	E35D-26/2	E35D-26/2C	E35D-26/ P85M8	E35D-26/ P85M12	E35T-26	E35T-26/ SK35	E35T-26/2	E35T-26/2C	E35T-26/ P85M8	E35T-26/ P85M12
6	6/6	6/6	6/6	6/8	6/12	6	6/6	6/6	6/6	6/8	6/12
105/4½	105/4½	105/4½	105/4½	105/4½	105/4½	105/4½	105/4½	105/4½	105/4½	105/4½	105/4½

12	12	12/12	12/12	12/16	12/24	12	12	12/12	12/12	12/16	12/24
6	6	6/6	6/6	6/8	6/12	6	6	6/6	6/6	6/8	6/12

				1.45kW(P85M8)	1.95kW(P85M12)					1.45kW(P85M8)	1.95kW(P85M12)
11.2kW	11.2kW	11.2kW/11.2kW	11.2kW/11.2kW	11.2kW	11.2kW	11.2kW	11.2kW	11.2kW/11.2kW	11.2kW/11.2kW	11.2kW	11.2kW
12.5kW	12.5kW	12.5kW/12.5kW	12.5kW/12.5kW	12.5kW	12.5kW	12.5kW	12.5kW	12.5kW/12.5kW	12.5kW/12.5kW	12.5kW	12.5kW
				15-5P(P85M8)	5-20P(P85M12)					15-5P(P85M8)	5-20P(P85M12)
910/35½	910/35½	910/35½	910/35½	910/35½	910/35½	910/35½	910/35½	910/35½	910/35½	910/35½	910/35½
871/34¼	1750/68½	1968/77½	1968/77½	1783/70½	1997/78½	871/34¼	1750/68½	1968/77½	1968/77½	1783/70½	1997/78½
923/36½	923/36½	923/36½	923/36½	923/36½	923/36½	923/36½	923/36½	923/36½	923/36½	923/36½	923/36½

				• (P85M8)	• (P85M12)					• (P85M8)	• (P85M12)
•	•	•	•	•	•					•	•
						•	•	•	•	•	•
				• (P85M8)	• (P85M12)					• (P85M8)	• (P85M12)
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•								
				1 (P85M8)	1 (P85M12)					1 (P85M8)	1 (P85M12)
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
•	•	•	•	•	•	•	•	•	•	•	•
2	2	2/2	2/2	2/2	2/2	2	2	2/2	2/2	2/2	2/2
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
				• (P85M8)	• (P85M12)					• (P85M8)	• (P85M12)
				• (P85M8)	• (P85M12)					• (P85M8)	• (P85M12)
		•		• (P85M8)	• (P85M12)			•		• (P85M8)	• (P85M12)
	Option		•				Option		•		

PRODUCT COMPARISON CHART



SPECIFICATIONS		Turbofan G32D5				
		G32D5	G32D5/SK32	G32D5/2	G32D5/2C	G32D5/ P8M
RACK/SHELF POSITIONS		5	5/6	5/5	5/5	5/8
Rack Spacings (mm/inches)		85/3½	85/3½	85/3½	85/3½	85/3½
TRAY/PAN CAPACITY						
13" x 18" Half Sheet Pan		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		0.15kW	0.15kW	0.15kW/ 0.15kW	0.15kW/ 0.15kW	0.15kW/ 1.45kW
208V 1 Phase						
208V 3 Phase						
220-240V 3 Phase						
Cordset Fitted		5-15P	5-15P	5-15P/5-15P	5-15P/5-15P	5-15P/5-15P
Gas Rating		33000Btu/hr	33000Btu/hr	33000Btu/hr	33000Btu/hr	33000Btu/hr
EXTERNAL	Width (mm/inches)	735/28¾	735/28¾	735/28¾	735/28¾	735/28¾
	Height (mm/inches)	910/35⅞	1790/70½	1810/71¼	1810/71¼	1715/57¾
	Depth (mm/inches)	810/31¾	810/31¾	856/33¾	856/33¾	810/ 31¾
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 (P8M)
Bi-directional Reversing Fan(s)		1	1	1/1	1/1	1
Two speed Bi-directional Reversing Fan(s)						
Water Injection		•	•	•	•	•
Moisture Mode						
Steam Injection						
Core Temperature Probe Kit						
Grill Element / Mode						
Porcelain Enamel Oven Chamber		•	•	•	•	•
Halogen Oven Lights		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		5	5	10	10	5
Dual Prove and Holding Modes						• (P8M)
Autofill Water System						• (P8M)
Double Stacking Kit – Adjustable Feet				•		• (P8M)
Double Stacking Kit – Castor			Option		•	



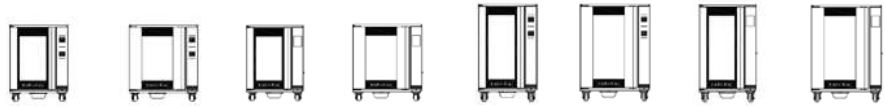
Turbofan Proofers						
P8M	P8M/2	P12M	P10M	P85M8	P85M8/2	P85M12
8	8/8	12	10	8	8/8	12
76/3	76/3	74/2½	74/2½	76/3	76/3	74/2½

16	16/16	24	10	16	16/16	24
8	8/8	12		8	8/8	12
			10			

1.45kW	1.45kW/1.45kW	1.95kW	1.45kW	1.45kW	1.45kW/1.45kW	1.95kW
5-15P	5-15P/5-15P	5-20P	5-15P	5-15P	5-15P/5-15P	5-20P
735/28⅞	735/28⅞	735/28⅞	610/24	910/35⅞	910/35⅞	910/35⅞
914/36	1792/70½	1129/44½	1015/40	914/36	1789/70½	1129/44½
810/ 31⅞	810/31⅞	810/31⅞	680/26¾	880/34⅞	880/34⅞	880/34⅞

•	•	•	•	•	•	•
•	•	•	•	•	•	•
1	1/1	1	1	1	1/1	1
2	2/2	2	2	2	2/2	2
•	•	•	•	•	•	•
•	•	•	•	•	•	•
•	•	•	•	•	•	•
•	•	•	•	•	•	•
•	•	•	•	•	•	•
•	•	•	•	•	•	•
	•				•	

PRODUCT COMPARISON CHART



SPECIFICATIONS		d Turbofan H8D		t Turbofan H8T		d Turbofan H10D		t Turbofan H10T	
		H8D-UC	H8D-FS-UC	H8T-UC	H8T-FS-UC	H10D	H10D-FS	H10T	H10T-FS
RACK/SHELF POSITIONS		8	8	8	8	10	10	10	10
Rack Spacings (mm/inches)		74/2 $\frac{1}{2}$	74/2 $\frac{1}{2}$	74/2 $\frac{1}{2}$	74/2 $\frac{1}{2}$	74/2 $\frac{1}{2}$	74/2 $\frac{1}{2}$	74/2 $\frac{1}{2}$	74/2 $\frac{1}{2}$
TRAY/PAN CAPACITY									
13" x 18" Half Sheet Pan		8		8		10		10	
18" x 26" Full Sheet Pan			8		8		10		10
12" x 20" Hotel Pan		8		8					
ELECTRICAL RATING									
110-120V 1 Phase									
208V 1 Phase		1.3kW	2.05kW	1.3kW	2.05kW	1.3kW	2.05kW	1.3kW	2.05kW
208V 3 Phase									
220-240V 3 Phase									
Cordset Fitted		5-15P	6-15P	5-15P	5-15P	5-15P	6-15P	5-15P	6-15P
Gas Rating									
EXTERNAL	Width (mm/inches)	610/24	735/28 $\frac{3}{8}$	610/24	735/28 $\frac{3}{8}$	610/24	735/28 $\frac{3}{8}$	610/24	735/28 $\frac{3}{8}$
	Height (mm/inches)	810/31 $\frac{1}{8}$	810/31 $\frac{1}{8}$	810/31 $\frac{1}{8}$	810/31 $\frac{1}{8}$	1015/40	1015/40	1015/40	1015/40
	Depth (mm/inches)	680/26 $\frac{3}{4}$	810/31 $\frac{1}{8}$	680/26 $\frac{3}{4}$	810/31 $\frac{1}{8}$	830/ 32 $\frac{1}{2}$	810/31 $\frac{1}{8}$	680/26 $\frac{3}{4}$	810/31 $\frac{1}{8}$
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	1	1
Bi-directional Reversing Fan(s)									
Two speed Bi-directional Reversing Fan(s)									
Water Injection									
Moisture Mode									
Steam Injection									
Core Temperature Probe Kit									
Grill Element / Mode									
Porcelain Enamel Oven Chamber									
Halogen Oven Lights		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									
Dual Prove and Holding Modes									
Autofill Water System									
Double Stacking Kit – Adjustable Feet									
Double Stacking Kit – Castor									



t	Turbofan EH10T-L
	EH10T-L
	10
	74/27%

10
10

2.3kW
2.3kW
6-15P

610/24
1015/40
680/26 ³ / ₄

.
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1
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2
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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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