

turbofan[®]

CONVECTION OVEN SYSTEMS



MOFFAT[®]



THE NEXT GENERATION ARRIVES...

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 range of convection ovens is further complemented by the P Series proofer/ holding cabinets and new oven support stands.

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 SUPERMARKETS
QUICK SERVICE RESTAURANTS STADIUMS
HOTELS MOTELS ROOM SERVICE THEME PARKS
INSTITUTIONS SCHOOLS KIOSKS CANTEENS
RESTAURANTS CAFÉS CONFERENCE VENUES
COLLEGES UNIVERSITIES BAKERIES PATISSERIES



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 proofer/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, 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.

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 (30 programs for E35 models) |
| 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 and E35 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 E33 - 5 levels moisture injection E35 - 5 levels steam 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 and E35 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

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

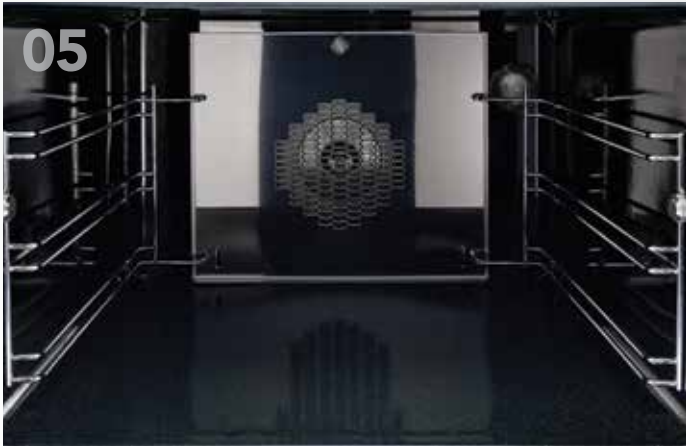
The oven chamber has an impervious sealed porcelain enameled coating applied to both sides of the oven liner is extremely durable and enables cleaning to be quick and easy compared to stainless steel liners.

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.



05



06



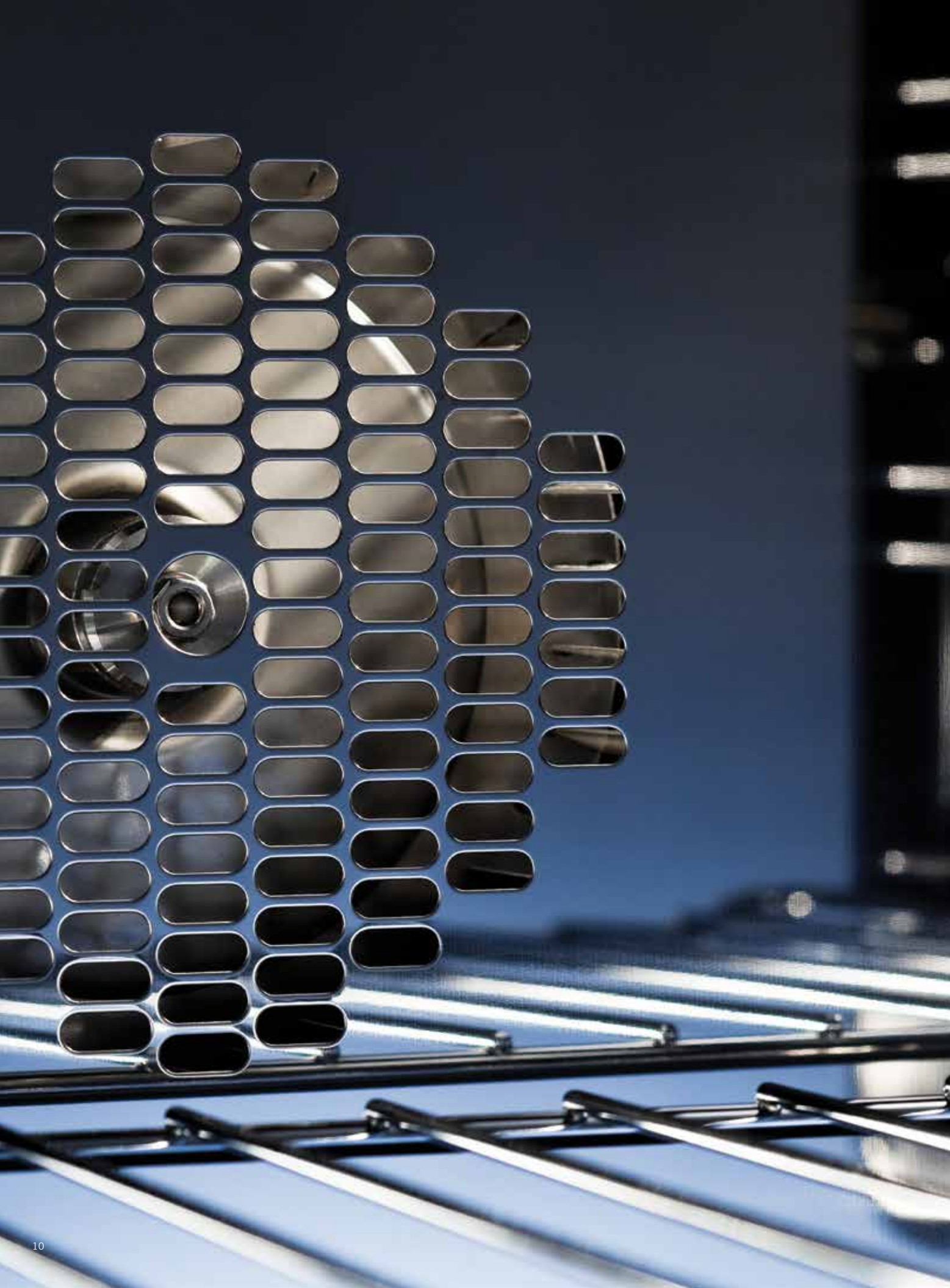
07

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 castor). 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 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 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. 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
- 2⁵/₈" / 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" H 21³/₄" D 23⁷/₈"

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
Double stacking kit
E22M3/2 DSK2223 - adjustable feet
E22M3/2C DSK2223C - castor

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.

STANDARD FEATURES

- 3 half size sheet pan capacity
- 3¹/₈" / 85mm 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)
- Halogen oven lamp
- Dia. 7" / 180mm full stainless steel oven fan
- 3 oven wire racks supplied



W 24" H 23⁷/₈" D 25¹/₄"

E23M3 - MANUAL CONTROL

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



W 24" H 23⁷/₈" D 25¹/₄"

E23D3 - DIGITAL CONTROL

- Compact 24" / 610mm width
- Digital display Time and Temperature controls
- Large easy view 3⁴/₈" / 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
Double stacking kit
E23M3/2 DSK2223 - adjustable feet
E23M3/2C DSK2223C - castor



SK23 Oven Stand
Double stacking kit
E23D3/2 DSK2223 - adjustable feet
E23D3/2C DSK2223C - castor

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.

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" H 23⅞" D 30"

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

Double stacking kit
E27M2/2 DSK272831 - adjustable feet
E27M2/2C DSK272831C - castor

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 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.

STANDARD FEATURES

- 3 full size sheet pan capacity
- 3⅓" / 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 31⅞" H 23⅞" D 30"

E27M3 - 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

Double stacking kit
E27M3/2 DSK272831 - adjustable feet
E27M3/2C DSK272831C - castor



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" H 26" D 30"

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" H 26" D 30"

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

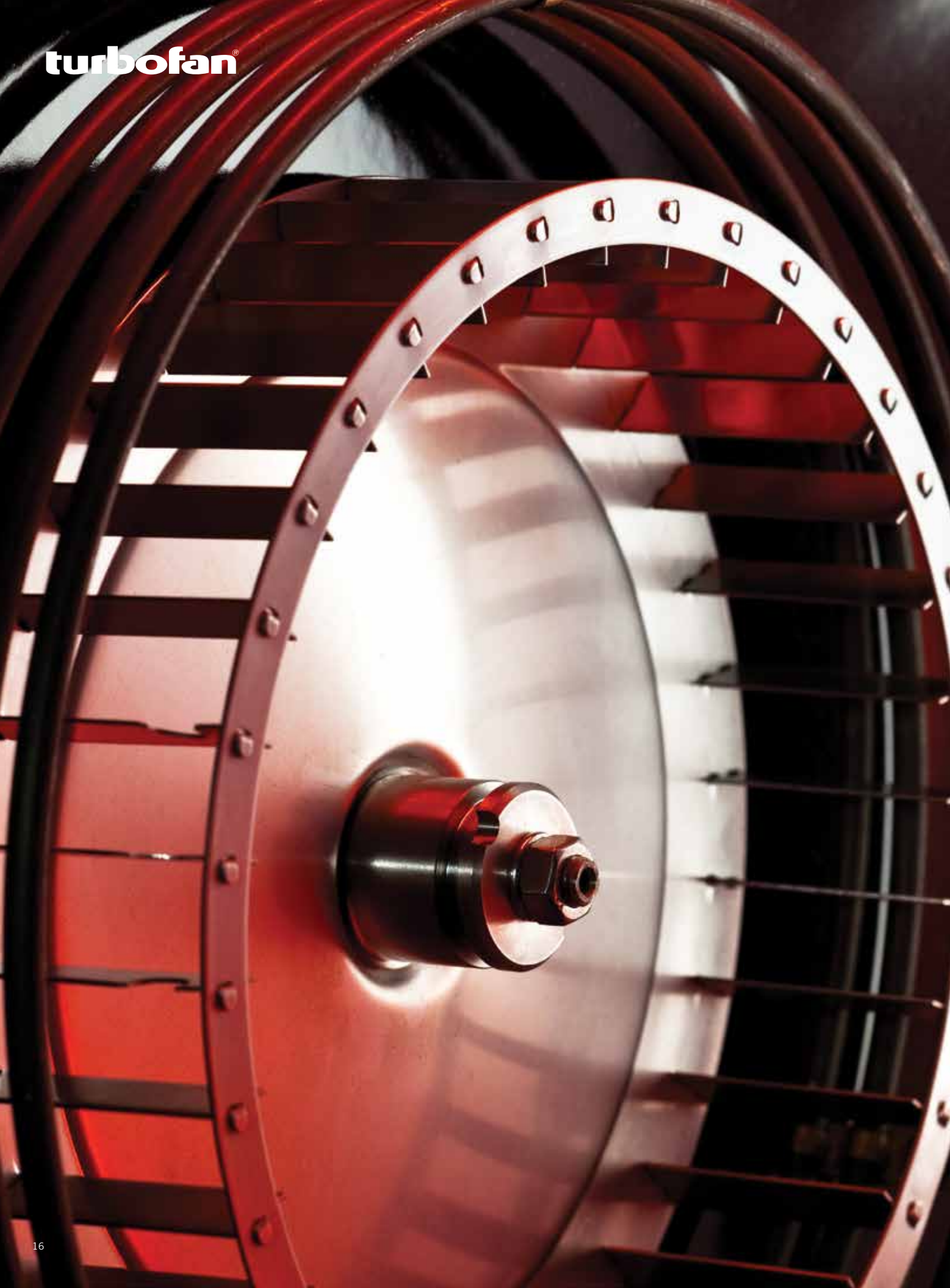
ACCESSORIES



SK2731U Oven Stand
Double stacking kit
E28M4/2 DSK272831 - adjustable feet
E28M4/2C DSK272831C - castor



SK2731U Oven Stand
Double stacking kit
E28D4/2 DSK272831 - adjustable feet
E28D4/2C DSK272831C - castor



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CONVECTION OVEN SYSTEMS

30SERIES

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

VERSATILE E31

This utility convection oven takes 4 half size sheet pans with 3 1/8" spacing. The E31 is an incredibly versatile oven that can broil, bake, roast and hold. It's ideal as a primary oven in smaller establishments or as a feature oven in higher output environments. Easy to use electronic controls with high visibility digital display are standard.

STANDARD FEATURES

- 4 half size sheet pan or hotel pan capacity
- 3 1/8" / 80mm tray spacing
- Compact 24 1/4" / 616mm depth, 31 7/8" / 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



W 31 7/8" H 24 3/8" D 24 1/4"

E31D4 - DIGITAL CONTROL

- 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

ACCESSORIES



SK2731U Oven Stand
Double stacking kit
E31D4/2 DSK272831 - adjustable feet
E31D4/2C DSK272831C - castor

TURBOFAN E32-5

5 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

POWER AND PERFORMANCE

The E32 is the ultimate in a convection oven. 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 two speed fan provides greater product control and coupled with matching P Series proofer/holding cabinets, this oven is as versatile and reliable as it gets.

STANDARD FEATURES

- 5 full size sheet pan capacity
- 3 1/2" / 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" H 28 3/4" D 31 7/8"

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



SK32 Oven Stand
Double stacking kit
E32D5/2 DSKE32 - adjustable feet
E32D5/2C DSKE32C - castor

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. 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
- 3¹/₃" / 85mm tray spacing
- Compact 28⁷/₈" / 735mm width
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Electronic burner ignition and safety control system
- 33,000 Btu/hr patented Infrared burner system
- Water Injection mode
- Bi-directional reversing fan motor
- Dual halogen oven lamps
- 5 oven wire racks supplied



W 28⁷/₈" H 35¹/₂" D 31¹/₂"

G32D5 - DIGITAL CONTROL

- Compact 28⁷/₈" / 735mm width
- Digital display Time and Temperature controls
- Large easy view 3/4" / 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
 Double stacking kit
 G32D5/2 DSKG32 - adjustable feet
 G32D5/2C DSKG32C - castor

turbofan[®] bolt

WITH GREAT POWER COMES GREAT IRRESISTIBILITY

Introducing the two 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 3½" (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[®]bolt



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.

2 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. 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.

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" H 28 3/4" D 26 3/4"

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" H 28 3/4" D 26 3/4"

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 M236060 Core Temperature Probe Kit



SK33 Oven Stand
Double stacking kit
E33D5/2 DSKE33 - adjustable feet
E33D5/2C DSKE33C - castor



SK33 Oven Stand
Double stacking kit
E33T5/2 DSKE33 - adjustable feet
E33T5/2C DSKE33C - castor

TURBOFAN E35-6

6 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

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.

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 2-speed bi-directional reversing fan and porcelain oven liner.

STANDARD FEATURES

- 6 full size sheet pan capacity
- 3¹/₃" / 85mm tray spacing
- 2 speed bi-directional reversing fan system
- 12kW (220-240V)/10.7kW (208V)
- Dual halogen oven lamps
- 6 oven wire racks supplied



W 35⁷/₈" H 34¹/₂" D 36³/₈"

E35D6 - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 30 programs with 3 stage cooking and stage end alarms
- Steam Injection mode (5 levels)



W 35⁷/₈" H 34¹/₂" D 36³/₈"

E35T6 - ONE TOUCH

- 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
- Steam Injection mode (5 levels)
- Individual shelf timers

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



SK35 Oven Stand
Double stacking kit
E35D/2 DSK35 - adjustable feet
E35D/2C DSK35C - castor



SK35 Oven Stand
Double stacking kit
E35T/2 DSK35 - adjustable feet
E35T/2C DSK35C - castor



turbofan

MOFFAT

ON
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70
80
90
100

MOFFAT

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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 or 33 Series convection oven. The P85 proofer comes in two sizes and works as a baking system with the E35 convection ovens.

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 / PROOF / HOLD MODE SELECTION
- LOW VELOCITY CIRCULATION FAN SYSTEM
- HUMIDITY LEVEL CONTROL
- DUAL HALOGEN CABINET INTERIOR LAMPS
- 76MM DIA. CASTORS - 2 FRONT DUAL WHEEL AND SWIVEL LOCK AND 2 RIGID REAR CASTORS
- 100% RECYCLABLE PACKAGING

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 149-185°F.

PROOFING

Adding to the overall functionality of the Turbofan P Series is its proofing capabilities – it is ideal for the proofing of par-bake, pre proofed and bake off products. The prover function enables the setting of the thermostat control between 68-104°F, while the humidity level control can also be adjusted to suit the products being proved. For the best of baking power and practicality the P Series rises to the occasion.



TURBOFAN P8

8 TRAY FULL SIZE ELECTRIC PROOFER/HOLDING CABINET

The P8M model is an 8 tray 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 18" x 26" / 460 x 660 full size sheet pan capacity
- 16 18" x 13" / 460 x 330 half size sheet pan capacity
- 8 600 x 400 tray capacity
- 3" / 76mm tray spacing
- Compact 28⁷/₈" / 735mm width
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Auto-fill water system standard



W 28⁷/₈" H 36" D 31⁷/₈"

P8M - MANUAL CONTROL

- Off/Proof/Hold mode selector switch.
- Mechanical thermostat 65-85°F
- Cabinet temperature thermometer

ACCESSORIES

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



Double stacking kit **E32D5 on P8M** **G32D5 on P8M**
P8M/2 DSKP8

TURBOFAN P12

12 TRAY FULL SIZE ELECTRIC PROOFER/HOLDING CABINET

This is a 12 tray proofer/holding cabinet made with the good looks and durability typical of this 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 18" x 26" / 460 x 660 full size sheet pan capacity
- 24 18" x 13" / 460 x 330 half size sheet pan capacity
- 12 600 x 400 tray capacity
- 2⁷/₈" / 74mm tray spacing
- Compact 28⁷/₈" / 735mm width
- 110-120V plug-in
- 20A NEMA 5-20P cordset fitted



W 28⁷/₈" H 44¹/₂" D 31⁷/₈"

P12M - MANUAL CONTROL

- Off/Proof/Hold mode selector switch.
- Mechanical thermostat 65-85°F
- Cabinet temperature thermometer

ACCESSORIES

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



E32D5 on P12M

TURBOFAN P10

10 TRAY HALF SIZE ELECTRIC PROOFER/HOLDING CABINET

The new P10 model has an incredibly compact 24" / 610mm wide footprint while providing a substantial 10 half size sheet pan capacity and 2⁷/₈" / 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 12" x 20" steam pan capacity
- 10 half size sheet pan capacity
- 2⁷/₈" / 74mm tray spacing
- Compact 24" / 610mm width
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted



W 24" H 40" D 26³/₄"

P10M - MANUAL CONTROL

- Off/Proof/Hold mode selector switch.
- Mechanical thermostat 65-185°F
- Cabinet temperature thermometer

ACCESSORIES

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



E33D5 on P10M E33T5 on P10M

TURBOFAN P85-8

8 TRAY FULL SIZE ELECTRIC PROOFER/HOLDING CABINET

Re-designed to complement the new Turbofan E35 oven, the P85-8 is a full-size electric proofer and holding cabinet to complete any 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 proofing and holding of fresh dough, as well as par-baked, pre-proofed and bake off products. The P85-8 controls heat and humidity for accurate yeast activation and thermostat control ranges from 65 to 185°F.

STANDARD FEATURES

- 8 18" x 26" / 460 x 660 full size sheet pan capacity
- 16 18" x 13" / 460 x 330 half size sheet pan capacity
- 3" / 76mm tray spacing
- 35⁷/₈" / 910mm width
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Auto-fill water system standard



W 35⁷/₈" H 36" D 36³/₈"

P8M - MANUAL CONTROL

- Off/Proof/Hold mode selector switch.
- Mechanical thermostat 65-185°F
- Cabinet temperature thermometer

ACCESSORIES

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



Double stacking kit
P85M8/2 DSKP85

E35D6 on P85M8

E35T6 on P85M8

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 new Turbofan E35 convection oven, the P85-12 is the perfect choice in power and practicality. Accommodating 12 full-size sheet pans or 24 half-size, the P85-12 controls heat and humidity for accurate yeast activation and thermostat control ranges from 65 to 185°F. Turbofan's trusted technology delivers accurate proofing and holding of fresh dough, as well as par-baked, pre-proofed and bake off products.

STANDARD FEATURES

- 12 18" x 26" / 460 x 660 full size sheet pan capacity
- 24 18" x 13" / 460 x 330 half size sheet pan capacity
- 2⁷/₈" / 74mm tray spacing
- Compact 35⁷/₈" / 910mm width
- 110-120V plug-in
- 20A NEMA 5-15P cordset fitted
- Auto-fill water system standard



W 34⁷/₈" H 44¹/₂" D 36³/₈"

P12M - MANUAL CONTROL

- Off/Proof/Hold mode selector switch.
- Mechanical thermostat 65-185°F
- Cabinet temperature thermometer

ACCESSORIES

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



E35D6 on P85M12

E35T6 on P85M12

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 5/8" | 2 5/8" | 2 5/8" | 2 5/8" | 3 1/2" | 3 1/2" | 3 1/2" | 3 1/2" |
| 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 3/4 | 56 3/8 | 57 1/2 | 60 3/4 | 23 7/8 | 58 1/2 | 61 7/8 | 65 1/8 |
| | Depth (inches) | 23 7/8 | 23 7/8 | 25 3/8 | 25 3/8 | 25 1/4 | 25 1/4 | 25 1/4 | 25 1/4 |
| | 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 1/2 | 19 1/2 | 19 1/2 | 19 1/2 | 19 1/2 | 19 1/2 | 19 1/2 | 19 1/2 |
| (Oven / Prover) | | | | | | | | | |
| | Height (inches) | 10 | 10 | 10 | 10 | 12 | 12 | 12 | 12 |
| | Depth (inches) | 13 3/8 | 13 3/8 | 13 3/8 | 13 3/8 | 13 3/8 | 13 3/8 | 13 3/8 | 13 3/8 |
| | 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 Injection | | | | | | | | | |
| Steam Injection | | | | | | | | | |
| 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 | | • |



| d Tubofan E23D3 | | | | m Turbofan E27M2 | | | | m Turbofan E27M3 | | | |
|-----------------|----------------|---------|----------|------------------|-------------------|---------|----------|------------------|-------------------|---------|----------|
| E23D3 | E23D3/ SK23 | E23D3/2 | E23D3/2C | E27M2 | E27M2/ SK2731N | E27M2/2 | E27M2/2C | E27M3 | E27M3/ SK2731N | E27M3/2 | E27M3/2C |
| 3 | 3/6 | 3/3/3 | 3/3/3 | 2 | 2/6 | 2/2/3 | 2/2/3 | 3 | 3/6 | 3/3/3 | 3/3/3 |
| 3 1/2" | 3 1/2" | 3 1/2" | 3 1/2" | 4 1/2" | 4 1/2" | 4 1/2" | 4 1/2" | 3 1/2" | 3 1/2" | 3 1/2" | 3 1/2" |
| 3 | 3/6 | 3/3/3 | 3/3/3 | 4 | 4/12 | 4/4/6 | 4/4/6 | 6 | 6/12 | 6/6/6 | 6/6/6 |
| | | | | 2 | 2/6 | 2/2/3 | 2/2/3 | 3 | 3/6 | 3/3/3 | 3/3/3 |

| | | | | | | | | | | | |
|--------|--------|-------------|-------------|--------|--------|-------------|-------------|--------|--------|-------------|-------------|
| 2.7kW | 27kW | 2.7kW/2.7kW | 2.7kW/2.7kW | 2.7kW | 2.7kW | 2.7kW/2.7kW | 2.7kW/2.7kW | 4.2kW | 4.2kW | 4.2kW/4.2kW | 4.2kW/4.2kW |
| 3.0kW | 3.0kW | 3.0kW/3.0kW | 3.0kW/3.0kW | 3.0kW | 3.0kW | 3.0kW/3.0kW | 3.0kW/3.0kW | 4.7kW | 4.7kW | 4.7kW/4.7kW | 4.7kW/4.7kW |
| | | | | | | | | | | | |
| 6-15P | 6-15P | 6-15P/6-15P | 6-15P/6-15P | 6-15P | 6-15P | 6-15P/6-15P | 6-15P/6-15P | 6-20P | 6-20P | 6-20P/6-20P | 6-20P/6-20P |
| 24 | 24 | 24 | 24 | 31 3/8 | 31 3/8 | 31 3/8 | 31 3/8 | 31 3/8 | 31 3/8 | 31 3/8 | 31 3/8 |
| 23 3/8 | 58 1/2 | 61 3/8 | 65 3/8 | 23 3/8 | 58 1/2 | 61 3/8 | 65 3/8 | 23 3/8 | 58 1/2 | 61 3/8 | 65 3/8 |
| 25 1/4 | 25 1/4 | 25 1/4 | 25 1/4 | 30 | 30 | 30 | 30 | 30 | 30 | 30 | 30 |
| 610 | 610 | 610 | 610 | 810 | 810 | 810 | 810 | 810 | 810 | 810 | 810 |
| 607 | 1487 | 1571 | 1653 | 607 | 1487 | 1571 | 1653 | 607 | 1487 | 1571 | 1653 |
| 642 | 642 | 643 | 642 | 762 | 762 | 762 | 762 | 762 | 762 | 762 | 762 |
| 19 1/2 | 19 1/2 | 19 1/2 | 19 1/2 | 27 3/8 | 27 3/8 | 27 3/8 | 27 3/8 | 27 3/8 | 27 3/8 | 27 3/8 | 27 3/8 |
| 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 | 12 |
| 13 3/8 | 13 3/8 | 13 3/8 | 13 3/8 | 18 1/2 | 18 1/2 | 18 1/2 | 18 1/2 | 18 1/2 | 18 1/2 | 18 1/2 | 18 1/2 |
| 495 | 495 | 495 | 495 | 695 | 695 | 695 | 695 | 695 | 695 | 695 | 695 |
| 305 | 305 | 305 | 305 | 305 | 305 | 305 | 305 | 305 | 305 | 305 | 305 |
| 340 | 340 | 340 | 340 | 470 | 470 | 470 | 470 | 470 | 470 | 470 | 470 |

| | | | | | | | | | | | |
|---|--------|-----|-----|---|--------|-----|-----|---|--------|-----|-----|
| | | | | • | • | • | • | • | • | • | • |
| • | • | • | • | | | | | | | | |
| | | | | • | • | • | • | • | • | • | • |
| • | • | • | • | | | | | | | | |
| • | • | • | • | | | | | | | | |
| 1 | 1 | 1/1 | 1/1 | 1 | 1 | 1/1 | 1/1 | 1 | 1 | 1/1 | 1/1 |
| | | | | | | | | | | | |
| | | | | | | | | | | | |
| • | • | • | • | | | | | | | | |
| | | | | | | | | | | | |
| • | • | • | • | • | • | • | • | • | • | • | • |
| 1 | 1 | 1/1 | 1/1 | 2 | 2 | 2/2 | 2/2 | 2 | 2 | 2/2 | 2/2 |
| • | • | • | • | • | • | • | • | • | • | • | • |
| | | | | | | | | | | | |
| • | • | • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • | • | • |
| 3 | 3 | 6 | 6 | 2 | 2 | 4 | 4 | 3 | 3 | 6 | 6 |
| | | | | | | | | | | | |
| | | • | | | | • | | | | • | |
| | Option | | • | | Option | | • | | Option | | • |

PRODUCT
COMPARISON
CHART



| SPECIFICATIONS | | Turbofan E28M4 | | | | Turbofan E28D4 | | | |
|---|-----------------|----------------|-------------------|-------------|-------------|----------------|-------------------|-------------|-------------|
| | | E28M4 | E28M4/ SK2731N | E28M4/2 | E28M4/2C | E28D4 | E28D4/ SK2731N | E28D4/2 | E28D4/2C |
| RACK/SHELF POSITIONS | | 4 | 4/6 | 4/4/3 | 4/4/3 | 4 | 4/6 | 4/4/3 | 4/4/3 |
| Rack Spacings | | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" |
| TRAY/PAN CAPACITY | | | | | | | | | |
| 13" x 18" Half Sheet Pan | | 8 | 8/12 | 8/8/6 | 8/8/6 | 8 | 8/12 | 8/8/6 | 8/8/6 |
| 18" x 26" Full Sheet Pan | | 4 | 4/6 | 4/4/3 | 4/4/3 | 4 | 4/6 | 4/4/3 | 4/4/3 |
| 12" x 20" Hotel Pan | | | | | | | | | |
| ELECTRICAL RATING | | | | | | | | | |
| 110-120V 1 Phase | | | | | | | | | |
| 208V 1 Phase | | 5.4kW | 5.4kW | 5.4kW/5.4kW | 5.4kW/5.4kW | 5.4kW | 5.4kW | 5.4kW/5.4kW | 5.4kW/5.4kW |
| 220-240V 1 Phase | | 6.0kW | 6.0kW | 6.0kW/6.0kW | 6.0kW/6.0kW | 6.0kW | 6.0kW | 6.0kW/6.0kW | 6.0kW/6.0kW |
| 208V 3 Phase | | | | | | | | | |
| 220-240V 3 Phase | | | | | | | | | |
| Cordset Fitted | | | | | | | | | |
| GAS RATING | | | | | | | | | |
| EXTERNAL | Width (inches) | 31 7/8 | 31 7/8 | 31 7/8 | 31 7/8 | 31 7/8 | 31 7/8 | 31 7/8 | 31 7/8 |
| | Height (inches) | 26 | 60 3/4 | 66 1/4 | 69 3/4 | 26 | 60 3/4 | 66 1/4 | 69 3/4 |
| | Depth (inches) | 30 | 30 | 30 | 30 | 30 | 30 | 30 | 30 |
| | Width (mm) | 810 | 810 | 810 | 810 | 810 | 810 | 810 | 810 |
| | Height (mm) | 662 | 1542 | 1681 | 1763 | 662 | 1542 | 1681 | 1763 |
| | Depth (mm) | 762 | 762 | 762 | 762 | 762 | 762 | 762 | 762 |
| INTERNAL (Oven / Prover) | Width (inches) | 27 3/8 | 27 3/8 | 27 3/8 | 27 3/8 | 27 3/8 | 27 3/8 | 27 3/8 | 27 3/8 |
| | Height (inches) | 14 | 14 | 14 | 14 | 14 | 14 | 14 | 14 |
| | Depth (inches) | 18 1/2 | 18 1/2 | 18 1/2 | 18 1/2 | 18 1/2 | 18 1/2 | 18 1/2 | 18 1/2 |
| | Width (mm) | 695 | 695 | 695 | 695 | 695 | 695 | 695 | 695 |
| | Depth (mm) | 355 | 355 | 355 | 355 | 355 | 355 | 355 | 355 |
| 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) | | 2 | 2 | 2/2 | 2/2 | 2 | 2 | 2/2 | 2/2 |
| Two speed Bi-directional Reversing Fan(s) | | | | | | | | | |
| Water Injection | | | | | | | | | |
| Moisture Injection | | | | | | | | | |
| Steam Injection | | | | | | • | • | • | • |
| Core Temperature Probe Kit | | | | | | | | | |
| Broil 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 | | 4 | 4 | 8 | 8 | 4 | 4 | 8 | 8 |
| Dual Proof and Holding Modes | | | | | | | | | |
| Autofill Water System | | | | | | | | | |
| Double Stacking Kit – Adjustable Feet | | | | • | | | | • | |
| Double Stacking Kit – Castor | | | Option | | • | | Option | | • |



| Turbofan E31D4 | | | | Turbofan E32D5 | | | | | |
|----------------|---------------|---------|----------|----------------|------------|---------|----------|-------------|-------------|
| E31D4 | E31D4/SK2731N | E31D4/2 | E31D4/2C | E32D5 | E32D5/SK32 | E32D5/2 | E32D5/2C | E32D5/ P8M | E32D/P12M |
| 4 | 4/6 | 4/4/3 | 4/4/3 | 5 | 5/6 | 5/5 | 5/5 | 5/8 | 5/12 |
| 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" / 3" | 3 1/8" / 3" |
| 4 | 4/6 | 4/4/3 | 4/4/3 | 10 | 10/12 | 10/10 | 10/10 | 10/16 | 10/24 |
| | | | | 5 | 5/6 | 5/5 | 5/5 | 5/8 | 5/12 |

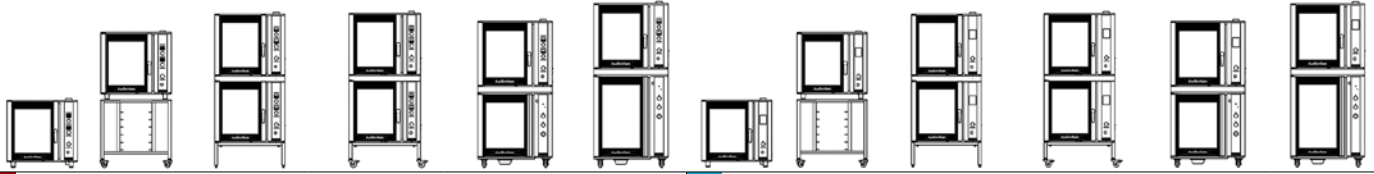
| | | | | | | | | | |
|---------|---------|-------------|-------------|---------|---------|-------------|-------------|-------------------|-------------------|
| | | | | | | | | 1.45kW (P8) | 1.45kW (P12) |
| 2.9kW | 2.9kW | 2.9kW/2.9kW | 2.9kW/2.9kW | 5.8kW | 5.8kW | 5.8kW/5.8kW | 5.8kW/5.8kW | 5.8kW (E32D5) | 5.8kW (E32D5) |
| 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) | 6.5kW (E32D5) |
| | | | | | | | | | |
| 6-15P | 6-15P | 6-15P/6-15P | 6-15P/6-15P | | | | | 5-15P (P8M) | 5-20P (P12M) |
| | | | | | | | | | |
| 31 1/8" | 31 1/8" | 31 1/8" | 31 1/8" | 28 7/8" | 28 7/8" | 28 7/8" | 28 7/8" | 28 7/8" | 28 7/8" |
| 24 3/8" | 59 1/4" | 63 3/8" | 66 3/8" | 28 3/4" | 63 1/8" | 67 3/4" | 67 3/4" | 61 3/4" | 69" |
| 24 1/4" | 26 1/8" | 26 1/4" | 26 1/4" | 31 1/8" | 31 1/8" | 33 3/4" | 33 3/4" | 31 1/8" | 31 1/8" |
| 810 | 810 | 810 | 810 | 735 | 735 | 735 | 735 | 735 | 735 |
| 625 | 1505 | 1611 | 1693 | 730 | 1602 | 1720 | 1720 | 1560 | 1775 |
| 616 | 665 | 666 | 666 | 810 | 810 | 858 | 858 | 810 | 810 |
| 22 1/4" | 22 1/4" | 22 1/4" | 22 1/4" | 18 3/4" | 18 3/4" | 18 3/4" | 18 3/4" | 18 3/4" | 18 3/4" |
| 16 3/4" | 16 3/4" | 16 3/4" | 16 3/4" | 20 1/4" | 20 1/4" | 20 1/4" | 20 1/4" | 20 1/4" / 28 3/4" | 20 1/4" / 28 3/4" |
| 15 1/2" | 15 1/2" | 15 1/2" | 15 1/2" | 27 1/2" | 27 1/2" | 27 1/2" | 27 1/2" | 27 1/2" | 27 1/2" |
| 565 | 565 | 565 | 565 | 465 | 465 | 465 | 465 | 465 | 465 |
| 425 | 425 | 425 | 425 | 515 | 515 | 515 | 515 | 515 / 730 | 515 / 945 |
| 395 | 395 | 395 | 395 | 700 | 700 | 700 | 700 | 700 | 700 |

| | | | | | | | | | |
|---|--------|-----|-----|--------|--------|--------|--------|---------|----------|
| | | | | | | | | • (P8M) | • (P12M) |
| • | • | • | • | • | • | • | • | • | • |
| | | | | | | | | • (P8M) | • (P12M) |
| • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • |
| 1 | 1 | 1/1 | 1/1 | | | | | 1 (P8M) | 1 (P12M) |
| | | | | 1 | 1 | 1/1 | 1/1 | 1 | 1 |
| | | | | • | • | • | • | • | • |
| | | | | Option | Option | Option | Option | Option | Option |
| • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • |
| 1 | 1 | 1/1 | 1/1 | 2 | 2 | 2/2 | 2/2 | 2/2 | 2/2 |
| • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • |
| 4 | 4 | 8 | 8 | 5 | 5 | 10 | 10 | 5 | 5 |
| | | | | | | | | • (P8M) | • (P12M) |
| | | | | | | | | • (P8M) | • (P12M) |
| | | • | | | | • | | | |
| | Option | | • | | Option | | • | | |

PRODUCT COMPARISON CHART



| SPECIFICATIONS | | Turbofan E33D5 | | | | | Turbofan E33T5 | | | | |
|---|-----------------|----------------|------------|-------------|-------------|---------------|----------------|------------|-------------|-------------|---------------|
| | | E33D5 | E33D5/SK33 | E33D5/2 | E33D5/2C | E33D5/P10M | E33T5 | E33T5/SK33 | E33T5/2 | E33T5/2C | E33T5/P10M |
| RACK/SHELF POSITIONS | | 5 | 5/5 | 5/5 | 5/5 | 5/10 | 5 | 5/5 | 5/5 | 5/5 | 5/10 |
| Rack Spacings | | 3 1/2" | 3 1/2" | 3 1/2" | 3 1/2" | 3 1/2"/2 7/8" | 3 1/2" | 3 1/2" | 3 1/2" | 3 1/2" | 3 1/2"/2 7/8" |
| TRAY/PAN CAPACITY | | | | | | | | | | | |
| 13" x 18" Half Sheet Pan | | 5 | 5 | 5/5 | 5/5 | 5/10 | 5 | 5 | 5/5 | 5/5 | 5/10 |
| 18" x 26" Full Sheet Pan | | | | | | | | | | | |
| 12" x 20" Hotel Pan | | 5 | 5 | 5/5 | 5/5 | 5/10 | 5 | 5 | 5/5 | 5/5 | 5/10 |
| ELECTRICAL RATING | | | | | | | | | | | |
| 110-120V 1 Phase | | | | | | 1.45kW | | | | | 1.45kW |
| 208V 1 Phase | | 5.8kW | 5.4kW | 5.4kW/5.4kW | 5.4kW/5.4kW | 5.4kW | 5.4kW | 5.4kW | 5.4kW/5.4kW | 5.8kW/5.8kW | 5.8kW |
| 220-240V 1 Phase | | 6.0kW | 6.0kW | 6.0kW/6.0kW | 6.0kW/6.0kW | 6.0kW | 6.0kW | 6.0kW | 6.0kW/6.0kW | 6.0kW/6.0kW | 6.0kW |
| 208V 3 Phase | | | | | | | | | | | |
| 220-240V 3 Phase | | | | | | | | | | | |
| Cordset Fitted | | | | | | | | | | | |
| GAS RATING | | | | | | | | | | | |
| EXTERNAL | Width (inches) | 24 | 24 | 24 | 24 | 24 | 24 | 24 | 24 | 24 | 24 |
| | Height (inches) | 28 3/4 | 63 | 67 3/4 | 67 3/4 | 65 1/2 | 28 3/4 | 63 | 67 3/4 | 67 3/4 | 65 1/2 |
| | Depth (inches) | 26 3/4 | 26 3/4 | 28 3/4 | 28 3/4 | 26 3/4 | 26 3/4 | 26 3/4 | 28 3/4 | 28 3/4 | 26 3/4 |
| | Width (mm) | 610 | 610 | 610 | 610 | 610 | 610 | 610 | 610 | 610 | 610 |
| | Height (mm) | 730 | 1602 | 1720 | 1720 | 1665 | 730 | 1602 | 1720 | 1720 | 1665 |
| | Depth (mm) | 680 | 680 | 730 | 730 | 680 | 680 | 680 | 730 | 730 | 680 |
| INTERNAL (Oven / Prover) | Width (inches) | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 13 | 13 |
| | Height (inches) | 20 1/4 | 20 1/4 | 20 1/4 | 20 1/4 | 20 1/4 | 20 1/4 | 20 1/4 | 20 1/4 | 20 1/4 | 20 1/4 |
| | Depth (inches) | 28 3/4 | 28 3/4 | 28 3/4 | 28 3/4 | 28 3/4 | 28 3/4 | 28 3/4 | 28 3/4 | 28 3/4 | 28 3/4 |
| | Width (mm) | 330 | 330 | 330 | 330 | 330 | 330 | 330 | 330 | 330 | 330 |
| | Height (mm) | 515 | 515 | 515 | 515 | 515 | 515 | 515 | 515 | 515 | 515 |
| | Depth (mm) | 570 | 570 | 570 | 570 | 570 | 570 | 570 | 570 | 570 | 570 |
| 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 | 1/1 | 1 |
| Water Injection | | | | | | | | | | | |
| Moisture Injection | | • | • | • | • | • | • | • | • | • | • |
| Steam Injection | | | | | | | | | | | |
| Core Temperature Probe Kit | | Option | Option | Option | Option | Option | Option | Option | Option | Option | Option |
| Broil Element / Mode | | | | | | | | | | | |
| Porcelain Enamel Oven Chamber | | • | • | • | • | • | • | • | • | • | • |
| Halogen Oven Lights | | 2 | 2 | 2/2 | 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 | | 5 | 5 | 10 | 10 | 5 | 5 | 5 | 10 | 10 | 5 |
| Dual Proof and Holding Modes | | | | | | • (P10M) | | | | | • (P10M) |
| Autofill Water System | | | | | | • (P10M) | | | | | • (P10M) |
| Double Stacking Kit – Adjustable Feet | | | | • | | | | | • | | |
| Double Stacking Kit – Castor | | | Option | | • | | | Option | | • | |



| d Turbofan E35D6 | | | | | | t Turbofan E35T6 | | | | | |
|------------------|------------|---------|----------|-------------|---------------|------------------|------------|---------|----------|-------------|---------------|
| E35D6 | E35D6/SK35 | E35D6/2 | E35D6/2C | E35D6/P85M8 | E35D6/P85M12 | E35T6 | E35T6/SK35 | E35T6/2 | E35T6/2C | E35T6/P85M8 | E35T6/P85M12 |
| 6 | 6/6 | 6/6 | 6/6 | 6/8 | 6/12 | 6 | 6/6 | 6/6 | 6/6 | 6/8 | 6/12 |
| 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8"/3" | 3 1/8"/2 7/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8" | 3 1/8"/3" | 3 1/8"/2 7/8" |
| 6 | 6 | 6/6 | 6/6 | 6/8 | 6/12 | 6 | 6 | 6/6 | 6/6 | 6/8 | 6/12 |

| | | | | | | | | | | | |
|--------|--------|---------------|---------------|---------|---------|--------|--------|---------------|---------------|---------|---------|
| | | | | 1.45kW | 1.95kW | | | | | 1.45kW | 1.95kW |
| 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 |
| 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 |
| | | | | 5-15P | 5-20P | | | | | 5-15P | 5-20P |
| 35 7/8 | 35 7/8 | 35 7/8 | 35 7/8 | 35 7/8 | 35 7/8 | 35 7/8 | 35 7/8 | 35 7/8 | 35 7/8 | 35 7/8 | 35 7/8 |
| 34 1/2 | 69 1/8 | 77 1/2 | 77 1/2 | 70 1/8 | 78 3/8 | 34 1/2 | 69 1/8 | 77 1/2 | 77 1/2 | 70 1/8 | 78 3/8 |
| 36 3/8 | 36 3/8 | 36 3/8 | 36 3/8 | 36 3/8 | 36 3/8 | 36 3/8 | 36 3/8 | 36 3/8 | 36 3/8 | 36 3/8 | 36 3/8 |
| 910 | 910 | 910 | 910 | 910 | 910 | 910 | 910 | 910 | 910 | 910 | 910 |
| 875 | 1755 | 1969 | 1969 | 1783 | 1998 | 875 | 1755 | 1969 | 1969 | 1783 | 1998 |
| 923 | 923 | 923 | 923 | 923 | 923 | 923 | 923 | 923 | 923 | 923 | 923 |
| 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 |
| 28 | 28 | 28 | 28 | 28 3/4 | 37 1/4 | 28 | 28 | 28 | 28 | 28 3/4 | 37 1/4 |
| 27 1/2 | 27 1/2 | 27 1/2 | 27 1/2 | 31 1/4 | 31 1/4 | 27 1/2 | 27 1/2 | 27 1/2 | 27 1/2 | 31 1/4 | 31 1/4 |
| 465 | 465 | 465 | 465 | 465 | 465 | 465 | 465 | 465 | 465 | 465 | 465 |
| 710 | 710 | 710 | 710 | 710/730 | 710/945 | 710 | 710 | 710 | 710 | 710/730 | 710/945 |
| 700 | 700 | 700 | 700 | 700/795 | 700/795 | 700 | 700 | 700 | 700 | 700/795 | 700/795 |

| | | | | | | | | | | | |
|--------|--------|--------|--------|----------|-----------|--------|--------|--------|--------|----------|-----------|
| • | • | • | • | • | • | | | | | | |
| | | | | | | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | | | | | | | | |
| | | | | 1 | 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 |
| • | • | • | • | • | • | • | • | • | • | • | • |
| 2 | 2 | 2/2 | 2/2 | 2/2 | 2/2 | 2 | 2 | 2/2 | 2/2 | 2/2 | 2/2 |
| • | • | • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • | • | • |
| 6 | 6 | 12 | 12 | 6/8 | 6/12 | 6 | 6 | 12 | 12 | 6/8 | 6/12 |
| | | | | •(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 | | 3 1/8" | 3 1/8" | 3 1/3" | 3 1/8" | 3 1/8" / 3" |
| 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 | | | | | | |
| 220-240V 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 | 33,000Btu/hr | 33,000Btu/hr | 33000Btu/hr |
| EXTERNAL | Width (inches) | 28 7/8 | 28 7/8 | 28 7/8 | 28 7/8 | 28 7/8 |
| | Height (inches) | 35 7/8 | 70 1/2 | 71 1/4 | 71 1/4 | 35 7/8 |
| | Depth (inches) | 31 7/8 | 31 7/8 | 33 3/4 | 33 3/4 | 31 7/8 |
| | Width (mm) | 735 | 735 | 735 | 735 | 735 |
| | Height (mm) | 910 | 1790 | 1810 | 1810 | 910 |
| | Depth (mm) | 810 | 810 | 856 | 856 | 810 |
| INTERNAL (Oven / Prover) | Width (inches) | 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 | 18 1/4 |
| | Height (inches) | 20 1/4 | 20 1/4 | 20 1/4 | 20 1/4 | 20 1/4 / 28 3/4 |
| | Depth (inches) | 27 1/2 | 27 1/2 | 27 1/2 | 27 1/2 | 27 1/2 |
| | Width (mm) | 465 | 465 | 465 | 465 | 465 |
| | Height (mm) | 515 | 515 | 515 | 515 | 515 / 730 |
| | Depth (mm) | 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 (P8M) |
| Bi-directional Reversing Fan(s) | | 1 | 1 | 1/1 | 1/1 | 1 |
| Two speed Bi-directional Reversing Fan(s) | | | | | | |
| Water Injection | | • | • | • | • | • |
| Moisture Injection | | | | | | |
| Steam Injection | | | | | | |
| Core Temperature Probe Kit | | | | | | |
| Broil 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 Proof and Holding Modes | | | | | | • (P8M) |
| Autofill Water System | | | | | | • (P8M) |
| Double Stacking Kit – Adjustable Feet | | | | • | | |
| Double Stacking Kit – Castor | | | Option | | • | |



| Turbofan Proofer/Holding Cabinets | | | | | | |
|-----------------------------------|-------|--------|--------|-------|---------|--------|
| P8M | P8M/2 | P12M | P10M | P85M8 | P85M8/2 | P85M12 |
| 8 | 8/8 | 12 | 10 | 8 | 8/8 | 12 |
| 3" | 3" | 2 7/8" | 2 7/8" | 3" | 3" | 2 7/8" |
| 16 | 16/16 | 24 | 10 | 16 | 16/16 | 24 |
| 8 | 8/8 | 12 | 10 | 8 | 8/8 | 12 |

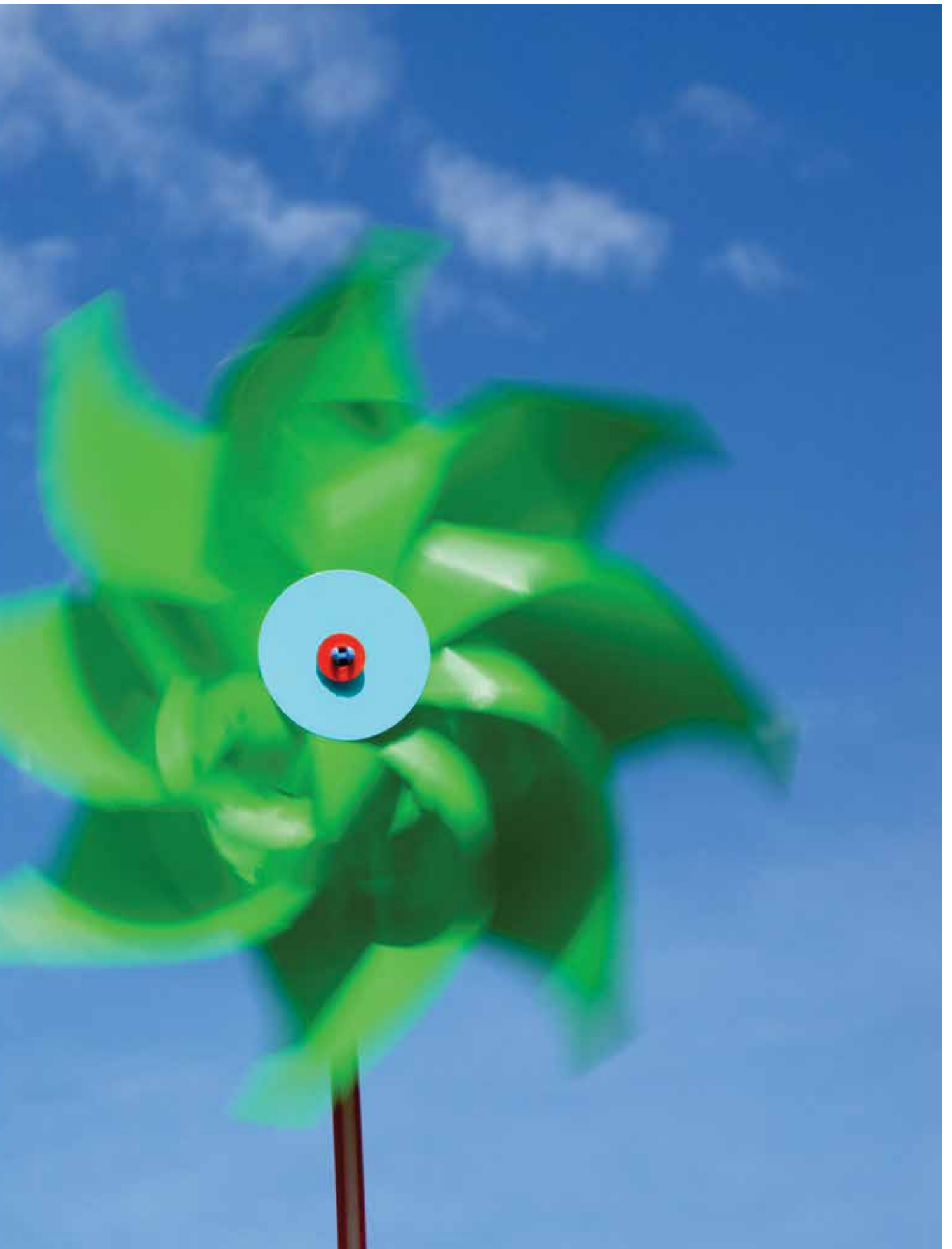
| | | | | | | |
|--------|---------------|--------|---------|--------|--------|--------|
| 1.45kW | 1.45kW/1.45kW | 1.95kW | 1.45kW | 1.45kW | 1.45kW | 1.95kW |
| 5-15P | 5-15P | 5-20P | 5-15P | 5-15P | 5-15P | 5-20P |
| 28 7/8 | 28 7/8 | 28 7/8 | 24 | 35 7/8 | 35 7/8 | 35 7/8 |
| 36 | 70 1/2 | 44 1/2 | 40 | 36 | 70 1/2 | 44 1/2 |
| 31 7/8 | 31 7/8 | 31 7/8 | 26 3/4 | 34 5/8 | 34 5/8 | 34 5/8 |
| 735 | 735 | 735 | 610 | 910 | 910 | 910 |
| 914 | 1792 | 1129 | 1015 | 914 | 1792 | 1129 |
| 810 | 810 | 810 | 680 | 880 | 880 | 880 |
| 18 1/4 | 18 1/4 | 18 1/4 | 13 | 18 1/4 | 18 1/4 | 18 1/4 |
| 28 3/4 | 28 3/4 | 37 1/4 | 31 7/8 | 28 3/4 | 28 3/4 | 37 1/4 |
| 27 1/2 | 27 1/2 | 27 1/2 | 22 7/16 | 31 1/4 | 31 1/4 | 31 1/4 |
| 465 | 465 | 465 | 330 | 465 | 465 | 465 |
| 730 | 730 | 945 | 810 | 730 | 730 | 945 |
| 700 | 700 | 700 | 570 | 795 | 795 | 795 |

| | | | | | | |
|---|-----|---|---|---|-----|---|
| • | • | • | • | • | • | • |
| • | • | • | • | • | • | • |
| 1 | 1/1 | 1 | 1 | 1 | 1/1 | 1 |
| 2 | 2/2 | 2 | 2 | 2 | 2/2 | 2 |
| • | • | • | • | • | • | • |
| • | • | • | • | • | • | • |
| • | • | • | • | • | • | • |
| • | • | • | • | • | • | • |

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.

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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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