



turbofan[®]
CONVECTION OVEN SYSTEMS

APPLICATIONS

Roasting & cooking Cook'n'hold Baking Proofing Regeneration





OUR MARKETS

Convenience Stores Quick Service Restaurants
Stadiums Supermarkets Room Service
Hotels Theme Parks Institutions
Schools Colleges Universities Kiosks
Canteens Conference Venues Motels
Restaurants Cafés Bakeries Patisseries



ROASTING & COOKING

Turbofan 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.

Turbofan's fan system has also been upgraded with greater power delivering increased air volume and distribution of heat within the oven cavity. Even more appealing to chefs and bakers is the user-friendliness of the ovens, the interior lined with porcelain enamel, an impervious surface that's extremely easy to clean.

With the evolution of our standard features to include digital controls in the E31D, E32D, G32D and E33D models and the new touch screen control in the E33T, these ovens have never been easier to use.

FEATURES

d t Core Temperature Probe (CTP). For consistency in cooking the core temperature probe ensures the right result each and every time. When the core probe is fitted to the control panel this display becomes the probe's temperature setting and display. Completion of cooking is then determined by the CTP reaching the set temperature.

d t Multi-stage cooking (5 levels). With individual programming of up to 5 stages on different time, temperature and moisture settings the oven seals in moisture and perfectly colours and browns meals. (Digital models 3 levels.)

d t Moisture injection mode (5 levels). The carefully regulated moisture control ensures even the most difficult of dishes can be kept from drying out – loss from shrinkage is limited, succulent results are assured. And, with no drainage required, installation is a breeze.



IDEAL FOR: ROASTING

Pork loins (using CTP), baby back ribs (steam + 2 stage program), whole chicken (CTP + 3 stage program), turkey - breast, whole (CTP), prime ribs (CTP, steam, 2 stage program), vegetables

IDEAL FOR: COOKING

Baked fish - salmon, mahi, grouper, sea bass. Chicken wings, roasted and baked potatoes, rice dishes, breakfast items (bacon, sausage), brats, chicken breast





COOK'N'HOLD

We take pride in always striving to develop and improve how the various technologies in our range fit and work together. That's why the latest development of cooking and proofer/holding platforms so successfully fills the gap and delivers the perfect companion cabinets.

Firstly, the Turbofan E33T5's one touch lets you sear at high heat and use the core temperature probe to cook proteins to the exact doneness, ready for serving or transfer to the proofer/holding cabinet. Secondly, the development of companion proofer/holding cabinets means they can now be placed under a selection of convection oven footprints (E32, E33).

The benefits to the operator are immediate. With both products used in tandem for cooking and holding 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.

The units are also ideal for temperature holding around 150°F to 185°F, with results significantly improved due to moisture staying in the holding chamber for longer. So you'll have all the convenience of ready-serve meals close at hand.



FEATURES



Space to spare.

With a space-saving width of the convection oven of only 24" / 610mm (E33T5 and E33D5) Turbofan companion proofing/holding cabinets are ideal for in-line placement.

IDEAL FOR:

Ribeyes, pork butts, whole turkeys, biscuits, buffet items





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.

The range also provides a broader variety of increased tray spacing and loading capacities (including the 20 Series), an ideal solution when the bakery is responsible for convenience products.

Turbofan ovens are available in both American and Euronorm pan sizes and the Turbofan 32 and 33 ovens offer companion proofer/holding cabinets in eight, ten or twelve tray capacities.

In addition to scratch baking these ovens are ideal for bake-off use such as frozen doughs, pre-proofed frozen doughs and par bake products.

FEATURES

d t **Even heat within the oven chamber.** High-volume airflow performance is improved with the bi-directional reversing fan system, larger fans and enhanced-power motors. This enhances the evenness of cooking within the chamber and across the tray, baking evenly all day, every day.

d t **Steam injection.** When steam is required precise programmed or manual water injection delivers excellent results.



IDEAL FOR:

French bread, baguettes, sub rolls, dinner rolls, croissants, brioche, cinnamon buns, cookies & muffins, cakes and pastries, par bake products





PROOFING

It's been said that a good proofer is worth its weight in gold. The perfect application of heat and humidity must activate the yeast, awaken the dough and guarantee the finest of results.

Ideal for fresh dough, par-baked, pre-proofed and bake off products, the Turbofan P Series proofing and holding cabinets provide the best of baking power and practicality.

The proofer function enables the setting of the thermostat control between 65°F to 105°F while the humidity level control can also be adjusted to suit the products being proofed. Also able to be applied underneath an E32, G32 or E33 convection oven, these units form an extremely effective bake centre – one suitable for a huge range of businesses.

FEATURES

Humidity control. With the assurance of humidity control within the proofing chamber optimum results can be obtained quickly and easily.

IDEAL FOR:

French bread, sub rolls, dinner rolls, baguettes, croissants, brioche, cinnamon buns, par bake products





REGENERATION

Returning food from chilled or frozen to the best levels of cooked temperature, appearance, taste and texture requires the perfect balance of power and precision.

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.

With this capability the Turbofan specialty and utility ovens are incredibly useful for everything from independent caterers to large institutions, the convenience of touch screen control meaning all types of businesses can enjoy fast and quality regenerated food.

FEATURES

d t Moisture injection mode (5 levels). With carefully regulated moisture control even the most difficult of dishes can be kept from drying out during the regeneration process, with loss from shrinkage eliminated and the final product maintaining all of its vital nutrients.



IDEAL FOR:

Meatballs, pre-cooked burgers, lasagne, breakfast menu items, vegetarian dishes, bacon, sausage, barbeque





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