

TECHNICAL DATA SHEET FOR E35

Full Size Electric Convection Oven

E35 OVEN

- 6 sheet pan capacity (8 with cookie kit option)
- Stainless steel outer
- · Porcelain inner
- Solid state thermostat
- * Plug in door seal
- 60 minute bake timer
- Hot reversing air system
- Time driven steam system
- 2 speed fan
- Field reversible door



E35

E35 Unit shall be a Moffat electrically heated Turbofan convection oven, E.T.L listed (UL Std 197, NSF-4). The oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel exterior, twin pane field reversible full view glass door with ventilation top and bottom, with the outer panel hinged for cleaning. A two speed auto reversing fan shall evenly circulate air internally. Heating shall be accomplished via electric elements surrounding the fan. The oven shall be controlled by a solid state thermostat accurate to ± 2°F, range 150°F to 550°F, have a 60 minute bake timer, push button steam injection system, fan speed control and oven vent control. Oven shall be able to be bench mounted on 4" legs or on Moffat's A26 stand or E85-HLD proofer and holding cabinet, rated for zero clearance left and rear.





turbofan

E35 Full Size Electric Convection Oven

CONSTRUCTION

Tops and sides stainless steel Porcelain oven interior

Stay cool twin pane glass door (outer surface)

163°F when oven operating at 356°F

Interlocking door handle

Stainless steel oven racking system with runners for wire racks or full size sheet pan

Insulated all round for zero clearance

left side and rear Porcelain control panel Field reversible door

CONTROLS

Electronic thermostat variable from

150°F to 550°F ± 2°F

1 hour bake timer with buzzer

Timed water injected steam

2 speed fan (700rpm-1400rpm)

On/off switch

Hot reversing air system

High limit safety

CLEANING

Stainless steel top and side exterior panels side of the unit

Easy clean surfaces

Fully removable oven racking system

Door outer glass hinged for cleaning access

Removable Proofer water tank

OPTIONS

Fully insulated stainless steel door with

twin pane glass viewing window

E85-A-8-HLD or E85-A-12-HLD Proofers and

Holding Cabinets

Sheet pans, wire racks

Specialist side racks for cookies

SPECIFICATIONS

Electrical Requirements

208V 3ph+E 11.2kW L1 31.1A

12311A

L3 31.1A

220-240V 3ph+E 12.5kW L1 30-1A

L2 30-1A

L3 30-1A

Water Requirements

34" thread

80psi maximum inlet pressure 20psi minimum inlet pressure

External Dimensions

345/8" / 880mm Width Height 311/2" / 800mm 345/8" / 880mm Depth

Internal Dimensions

18" / 460mm Width 28" / 710mm Height 26" / 660mm Depth

Oven Rack Dimensions 18" / 460mm Width

Depth 26" / 660mm

Nett Weight

330lbs / 150kg

Packing Data

441lbs / 181kg

33.8ft3 / 0.96m3

Width 391/2" / 1001mm 39" / 990mm Height

38" / 965mm Depth

INSTALLATION CLEARANCES

0" / 0mm Rear 0" / 0mm LH Side RH Side 3" / 75mm

* For fixed installations a minimum of 20" / 500mm is required

for service

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 12" / 300mm from the appliance sides

is required

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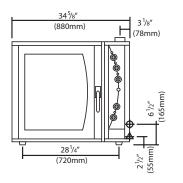
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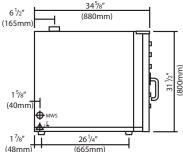
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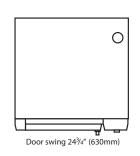
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ISO9001 Quality Management Standard

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



