

turbofan®

Turbofan Convection Oven

30 Series

E35D6

Use and Care Manual



When indicated
on the product

June 2024
249547-1
Version 2.0



Scan QR code* or visit
www.moffat.com to register
for warranty.

*Requires reader to be installed on
your smartphone.

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THANK YOU

Thank you for purchasing this Turbofan oven. Your Turbofan oven is designed to provide years of reliable service.

This manual will provide you with the information you need to operate and maintain your oven in the best possible way. Please read this manual carefully and refer to it frequently.

This manual must be kept for the entire life of the oven. The manual must remain with the oven, even if the oven is transferred, sold, leased, or shared.

This manual must be stored carefully in the place where the oven is used so that it is readily available to operators for consultation.

For your records

Model number	_____
Serial number*	_____
Date of purchase	_____
Date installed	_____
Installer	_____

* Find the serial number on your oven's rating plate.

General information

The drawings and diagrams in this manual are representative only and not to scale. They supplement the written instructions and specifications that they refer to.

Copyright

❗ IMPORTANT

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorised previously in writing by Moffat Limited.

Warranty requirements

❗ IMPORTANT

Installations must be carried out by a certified or licensed service person only. Failure to comply will void any written or implied warranty.

❗ IMPORTANT

Unauthorised alterations to the oven may void warranties and approvals.

Intended use and restrictions

❗ IMPORTANT

This appliance is designed and engineered for commercial use only. It is not intended to be used in residential, outdoor, or marine environments.

- This oven must not be used by minors or adults with limited physical, sensory, or mental abilities.
- This oven must only be used by operators who are adequately trained in the purpose, limitations, and hazards of its operation. To avoid the risk of accidents or damage, operators should be regularly trained.

Product disposal



This symbol on the oven indicates that this oven should not be treated as domestic or regular commercial waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this oven, contact your local city office or your waste disposal service.

- ☑ The oven is built with common electrical, electromechanical, and electronic parts. No batteries are used.
- ☑ The owner and operator are responsible for the proper and safe disposal of the oven.

Safety information

Read the safety messages in this manual and follow the instructions carefully. Review them frequently.

Safety messages cannot cover every potential cause of injury or equipment damage but can highlight common causes of hazards. Read and understand all instructions in this manual prior to installing or servicing the oven and seek advice before operating the oven in a manner other than that described in this manual. Consult your authorised service technician before performing maintenance.

- Ensure that you and all operators of this appliance understand every safety message.
- Know and observe all safety rules that may apply to your work situation and your work site.
- Replace the user manuals and safety labels immediately if they are missing or damaged.

Recognize safety information



Safety alert symbol.

When you see this symbol in the manual or on the oven, pay special attention to the instructions.



Read the instructions before using the oven.



Risk of electric shock.



Risk of burns—hot surface.



Equipotential bonding terminal—must be connected to equipotential bonding system.



Risk of burns—hot liquid products above height level.

This manual uses the following safety symbols to indicate the level of caution required when using the oven.

⚠ DANGER

Indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

⚠ WARNING

Indicates a potentially hazardous situation that, if not avoided, could result in death or serious injury.

⚠ CAUTION

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

NOTICE

Indicates information considered important, but not hazard-related (for example, messages relating to property damage).

General safety

⚠ WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this oven.

⚠ DANGER

Fire hazard. Do not use gasoline or other flammable substances in the vicinity of this oven. Do not spray aerosols in the vicinity of this oven while it is in operation.

⚠ WARNING

Fire hazard. The oven operator shall take great care to use the oven safely and guard against risk of fire. The oven must not be left unattended during use.

NOTICE

The oven shall be regularly inspected by a competent service person to ensure that it is in safe and correct order for operation.

Product registration

Protect your original manufacturer’s warranty, register online:



Scan QR code* or visit www.moffat.com to register for warranty.

*Requires reader to be installed on your smartphone.

Warranty

Moffat warrants all equipment supplied by Moffat against defects in material and workmanship for a period of 12 months from the date of purchase.

Conditions

This warranty is subject to the following conditions:

- The warranty period is not renewed or extended as a result of a warranty repair or replacement.
- The warranty is not transferable and is only offered to the original buyer.
- The warranty does not extend to any products that have been completely or partially disassembled or that have had unauthorized alterations and modifications made to the product, including missing parts.
- The warranty terms cannot be amended except in writing by an authorised representative of Moffat.

- The warranty is only applied to products purchased from Moffat or an authorized Moffat distributor.
- Any warranty claim must meet the requirements set out below. See in How to make a warranty claim for more information.
- Warranty work must be performed by Moffat or by a Moffat authorised service provider.

This warranty does not cover normal or scheduled maintenance of the product, nor does it cover the replacement of consumable items such as glass, ceramics, globes, seals, belts, water filters, and fuses or the resetting of the safety devices such as circuit breakers and clearing of drains.

Exclusions

This warranty will not apply to a defect or fault to the extent to which it arises from:

- Improper installation or commissioning of the product.
- Operation, use or maintenance of the product otherwise than in accordance with the instructions provided by Moffat.
- Use of chemicals other than those recommended by Moffat.
- Accidental damage, misuse, negligence or any other failure to take reasonable care.
- Use of the product for a purpose or in environmental conditions outside those specified by Moffat.
- Damage caused through blocked drains and the clearance of blockages.
- Damage caused by and clearance of blockages to pilots, injectors and burners.
- Damage arising from corrosion and/or lime scale.
- Parts or items not supplied by Moffat or a Moffat authorised service provider.
- Damage caused by rodents or insects.

How to make a warranty claim

If a product fails within the warranty period, immediately stop using the product and store in a safe, dry environment and contact Moffat as soon as possible. To make a claim under this warranty, contact Moffat during the warranty period by telephone. Alternatively, a warranty

claim may be submitted in writing to the customer care address specified in this manual. See Moffat Customer Care for more information.

Moffat warranty fulfillment

For all valid claims under this warranty, Moffat will, at its option: (i) repair the product; (ii) replace the product with a product this is at least equivalent to the original product in function and quality; or (iii) refund the purchase price. When a product or component is replaced or refunded, any replaced item becomes Moffat's property.

Before providing any warranty service, Moffat may require provision of proof of purchase or require responses to questions designed to assist with diagnosing potential faults. All requests must be responded to promptly at the buyer's expense.

Moffat will require the buyer to provide the buyer's credit card details before providing any warranty service. The buyer authorizes Moffat to charge the buyer's credit card for:

- the cost of repairs carried out by Moffat (including labor costs and the costs of parts) which are not covered by this warranty (including where the exclusions listed above are applicable) or not required to be carried out pursuant to the Consumer Guarantees Act 1993 (if applicable); and
- the additional fees payable by the buyer under this warranty, as set out below. See Costs of obtaining warranty service below.

Costs of obtaining warranty service

Additional fees will be payable for:

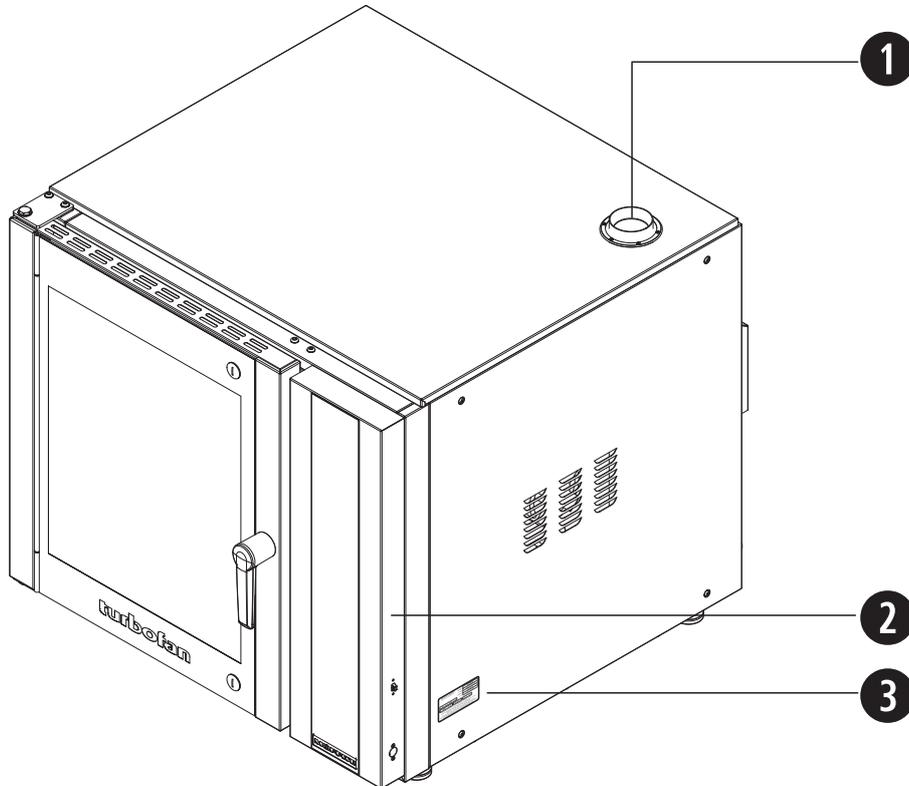
- Service outside the normal working hours or on public holidays.
- Service outside Moffat's service area (that is, for distances that are greater than a 200 km round trip from Moffat service center or Moffat Nominated Service Provider).
- Additional costs of the warranty repair such as accommodation, cost of transport (such as, flights, ferries, and so on), site inductions, and freight.
- Poor access and waiting time.

The current rates for any additional fees can be obtained from Moffat.

Where it is possible to do so, Moffat will provide the buyer an estimate of such costs prior to the costs being incurred by Moffat. The buyer acknowledges that the estimates may be given by Moffat in stages. For example, Moffat may incur travel costs to attend a location before then assessing a product and giving the buyer an estimate of the costs to repair that product. The buyer must notify Moffat immediately should further discussion or clarification be required prior to the costs being incurred by Moffat.

SPECIFICATIONS

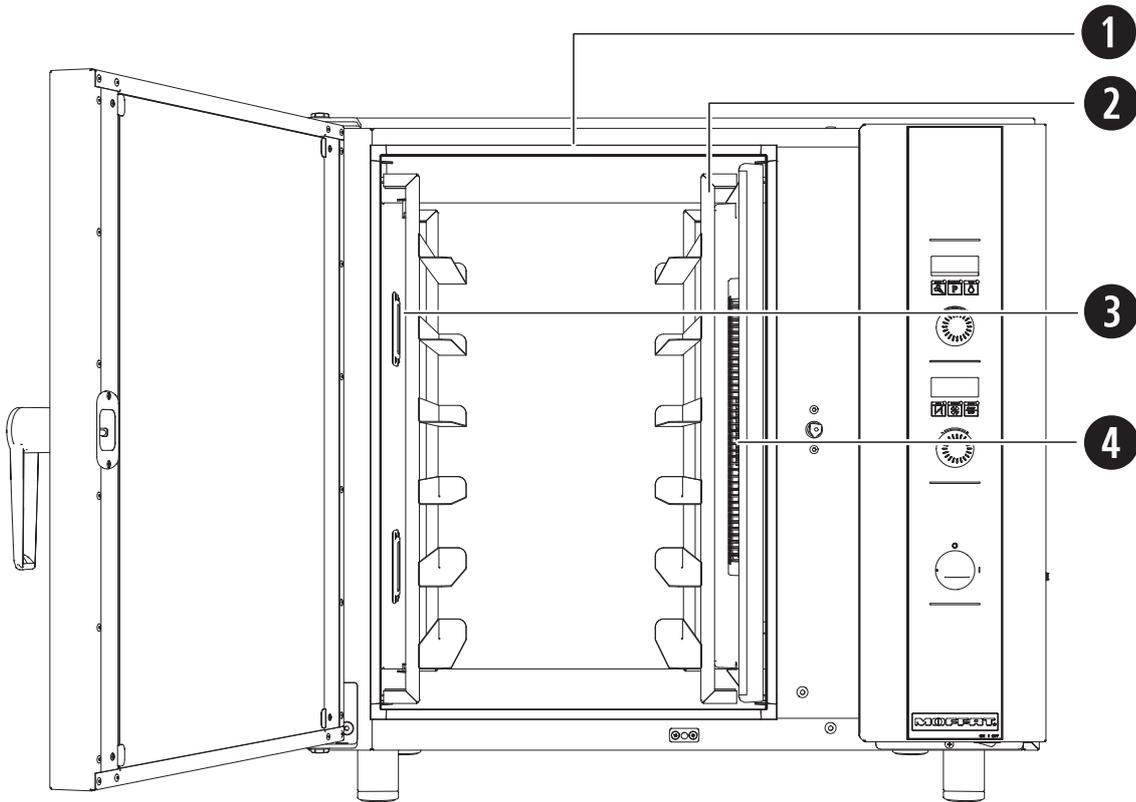
Overview



- 1 Vent
- 3 Rating plate

- 2 Control panel

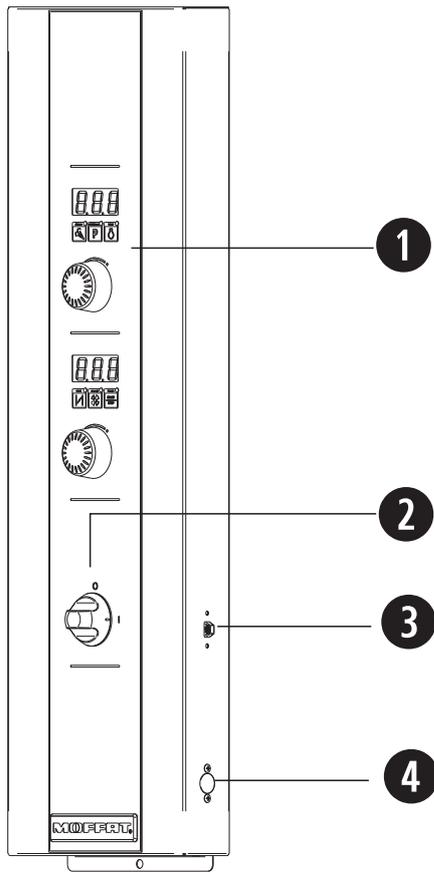
Inside your oven



1 Door seal
3 Lamp

2 Side rack
4 Heating element

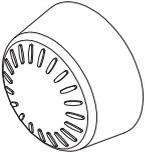
Controller



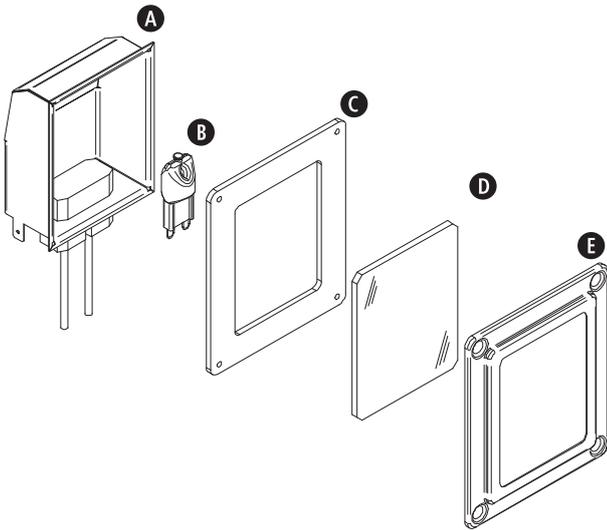
- 1 Control panel
- 3 Core temperature probe port

- 2 USB port

Replacement parts

	PART NO.	DESCRIPTION
	231438	Door Seal
	232379	Adjustable Leg 3 inches (76 mm)
	232380	Foot O-ring
	243261	Rotary Control Knob

Lamp



	PART NO.	DESCRIPTION
A	236214	Lamp Holder (bulb Included)
B	231814	Lamp G9/25 W 230 V Halogen
B	241119	Lamp G9 230 V 2.3 W Halogen
C	242092	Gasket
D	021352	Glass Lens
E	021353	Support Frame

Product information

	E35-26	E35-30
OVEN TRAY	6 shelves	6 shelves
TRAY CAPACITY	460 x 660 mm (18 x 26 inches) full-size sheet pan capacity	460 x 762 mm (18 x 30 inches) full size sheet pan capacity
TRAY SPACING	105 mm (4 1/8 inches)	105 mm (4 1/8 inches)
NET WEIGHT	139 kg	158 kg

Power ratings

USA/Canada/Mexico

MODEL	VOLTAGE (V)	FREQUENCY (HZ)	PHASE	AMPS (A)	ELECTRICAL RATING
E35D6-**-T263	220-240	60	3P+E	30.3	12.5kW @ 240V
E35D6-**-P263	208	60	3P+E	31.1	11.2kW @ 208V
E35D6-**-T261	220-240	60	1P+N+E	52.0	12.5 kW @ 240V
E35D6-**-P261	208	60	1P+N+E	53.7	11.2 kW @ 208V

Australia/New Zealand/UK

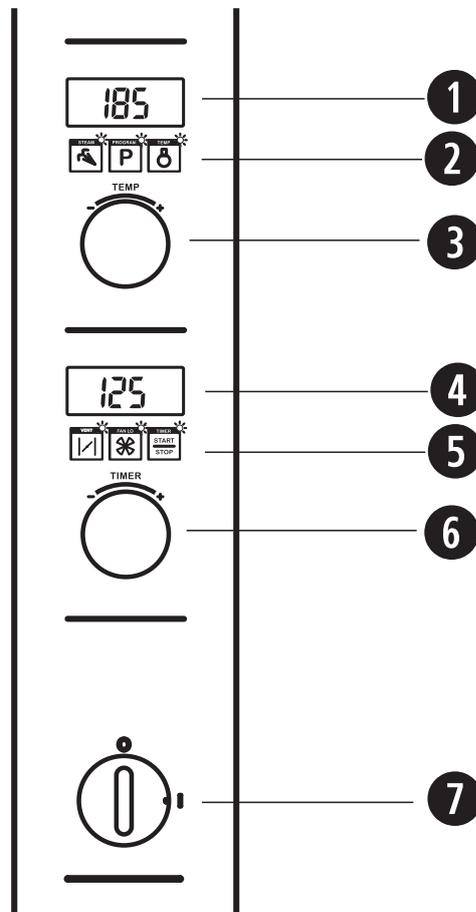
MODEL	VOLTAGE (V)	FREQUENCY (HZ)	PHASE	AMPS (A)	ELECTRICAL RATING
E35D-**-453	400-415	50	3P+N+E	17.4	12.5kW @ 415V
E358D6-**-453	400-415	50	3P+N+E	11.1	8.0kW @ 415V
E35D6H-**-453	400-415	50	3P+N+E	18.3 / 17.4 / 17.4	12.7kW @ 415V
E35D6-**-251	230-240	50	1P+N+E	52.0	12.5 kW @ 240V
E35D6H-**-251	230-240	50	1P+N+E	52.9	12.7 kW @ 240V

International

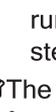
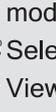
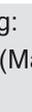
MODEL	VOLTAGE (V)	FREQUENCY (HZ)	PHASE	AMPS (A)	ELECTRICAL RATING
E35D6-**-353	380	50	3P+N+E	18.9	12.5kW @ 380V
E35D6-**-363	380	60	3P+N+E	18.9	12.5kW @ 380V
E35D6-**-P363	208-220	60	3P+E	32.8	12.5kW @ 220V
E35D6-**-T263	230-240	60	3P+E	30.1	12.5kW @ 240V
E35D6-**-P253	208-220	50	3P+E	32.8	12.5kW @ 220V
E53D6-**-T253	230-240	50	3P+E	32.8	12.5kW @ 240V
E35D6-**-453	400-415	50	3P+E	17.4	12.5kW @ 415V

OPERATION

Using the controls



		DESCRIPTION	RANGE	FUNCTIONS
1	185	Upper display	Varies with function	<p>The display shows the following information:</p> <ul style="list-style-type: none"> ◦ The pre-set chamber temperature. <ul style="list-style-type: none"> 💡 Press the Light button  to show the actual oven temperature for 5 seconds. ◦ Program information (Program mode). ◦ Error codes. ◦ The set core probe temperature, when a core temperature probe is connected. <ul style="list-style-type: none"> ☑ The display alternates between  and the set core probe temperature.
2		Steam button	H-0-H-5	<p>Cook with moisture in the oven chamber.</p> <ul style="list-style-type: none"> 🔧 Set the moisture level. <ul style="list-style-type: none"> ■ Press and hold the Steam button  for 3 seconds until the moisture setting (H-0) appears in the upper display. ■ Rotate the Temperature knob  to set the moisture level from H-0 to H-5. See Moisture levels on page 16 ■ Press the Steam button  to confirm the moisture level setting.

		DESCRIPTION	RANGE	FUNCTIONS	
				<ul style="list-style-type: none"> Inject moisture into the oven (Manual mode). <ul style="list-style-type: none"> Set the moisture level to H-□. Press the Steam button  while the oven is running in Manual mode to inject a shot of steam into the oven. The button's red indicator light glows when the function is active. 	
			Program button	PO 1-P20	<ul style="list-style-type: none"> Use the oven in Program mode. See Cooking in Program mode on page 21 Select cooking programs and set program parameters in Program Configuration mode. See Configuring programs on page 24 The button's red indicator light glows when the function is active.
			Temperature button	N/A	<ul style="list-style-type: none"> Display the actual oven temperature for 5 seconds on the upper display. The button's red indicator light glows when the oven is heating. The button's red indicator light flashes when the upper display shows the actual temperature. In Core Temperature mode, the actual oven temperature is displayed in the upper display and the actual core probe temperature is displayed in the lower display.
3			Temperature knob	50-250(°C) 150-550(°F)	<ul style="list-style-type: none"> Rotate this knob to do the following: <ul style="list-style-type: none"> Select the temperature required (Manual mode). Select the program (Program mode). View the program stage (Program mode). <ul style="list-style-type: none"> Press the Program button  while cooking in Program mode and rotate the Temperature knob  in either direction.
4	125	Lower display	Varies with function	<ul style="list-style-type: none"> This display shows the following information. <ul style="list-style-type: none"> The cook time in minutes until the timer reaches the last 10 minutes, after which it displays minutes and seconds for the final 10 minutes. In standby mode the indicator in the lower right-hand corner of the display glows. 	
				 <ul style="list-style-type: none"> In Core Temperature mode, the display alternates between  and the set core probe temperature. 	

		DESCRIPTION	RANGE	FUNCTIONS
5		Vent button	N/A	<ul style="list-style-type: none"> Open or close the oven vent. The button's red indicator light flashes when the vent is open. 
		Fan Speed button	Fan Lo	<ul style="list-style-type: none"> Press this button to switch the fan speed from high to low. By default, the oven's fan speed is set to high. The Fan Speed button's red indicator light glows when the fan speed is low. Low fan speed results in slower cooking. Use the low fan speed to cook delicate products like cakes and muffins.
6		Timer button	N/A	<ul style="list-style-type: none"> Start the timer (Manual mode). The button's indicator light glows steadily when the timer is running. The button's indicator light flashes when the timer is paused. Reset the timer (Manual mode). Cancel the alarm (all modes). Start the program (Program mode). Cancel and reset the program (Program mode). Start core temperature cooking (Core Temperature mode).
		Timer knob	CP INF 00 - 180 (minutes)	Rotate this knob to do the following: <ul style="list-style-type: none"> Set the timer. See Timer settings on page 17 In Program mode, press P and rotate the Timer knob  in either direction to view the total time remaining in the program stage or the core probe set temperature (when a core probe stage is programmed). When using a core probe, set the core probe temperature. <ul style="list-style-type: none"> In Manual mode, connect the core probe and use the Timer knob  to set the core probe set temperature. In Program Configuration mode, use the Timer knob  to set the core probe set temperature for the program or program stage. See Configuring programs on page 24
7		On/ Off knob		Rotate this knob to turn the oven on or off.

Operation modes

MODE	DESCRIPTION	SUPPORTED COOKING MODES
Manual	<p>Adjust all aspects of the cooking process. See Cooking in Manual mode on page 19.</p> <p>💡 Use Manual mode to cook products that you would only cook occasionally.</p>	<ul style="list-style-type: none"> ● Convection ● Moisture ● Core temperature probe
Program	<p>Cook to pre-set programs. See Cooking in Program mode on page 21.</p> <p>💡 Use Program mode to cook one or more similar products automatically, according to programmed cooking settings.</p> <p>💡 Use Program mode to cook products that are cooked in one or more stages.</p>	<ul style="list-style-type: none"> ● Convection ● Moisture ● Core temperature probe (when programmed in a stage)

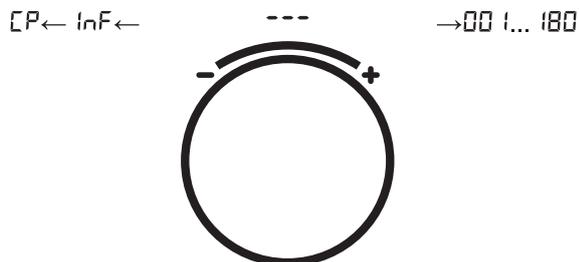
Moisture levels

LEVEL	DESCRIPTION	AVAILABLE IN
H-0	Automatic moisture injection is not active. Press the Steam button  to manually inject one shot of steam into the oven.	Manual mode Program mode
H-1	Automatically injects one moisture pulse per moisture cycle into the oven chamber.	Manual mode* Program mode
H-2	Automatically injects two moisture pulses per moisture cycle into the oven chamber.	Manual mode* Program mode
H-3	Automatically injects three moisture pulses per moisture cycle into the oven chamber.	Manual mode* Program mode
H-4	Automatically injects four moisture pulses per moisture cycle into the oven chamber.	Manual mode* Program mode
H-5	Automatically injects five moisture pulses per moisture cycle into the oven chamber.	Manual mode* Program mode

* Can be activated only when you set a timer or connect a core temperature probe.

Timer settings

Rotate the Timer knob  to the left or right to set the timer options. The lower display shows your selection.



Turn the Timer knob in either direction to cycle through the range of timer options in sequence.

SETTING	MANUAL MODE FUNCTION	PROGRAM MODE FUNCTION
---	The timer is not set.	The program (or program stage) is turned off.
CP	Indicates that the core temperature probe is connected to the oven. The cooking cycle runs at the oven temperature, Moisture, and Fan Speed settings until the actual core temperature reaches the pre-set core probe temperature value.	Indicates that the program (or program stage) is configured for core probe cooking. The program (or program stage) runs at the Oven Temperature, Moisture, and Fan Speed settings until the actual core temperature reaches the pre-set core probe temperature value. <input checked="" type="checkbox"/> When the core temperature probe is not connected while running a program that requires a core probe, CP flashes in the lower display, an alarm sounds, and the program pauses until the probe is connected.
InF	The cooking timer runs continuously, up to 999 minutes.	The program (or program stage) runs continuously, up to 999 minutes. <input checked="" type="checkbox"/> The InF timer option can only be set for the final stage of a program. If you set this option for an intermediate stage, the stages that follow it are not available for configuration.
00 1- 180	The cooking timer runs for this set value (in minutes)	The program (or program stage) runs for this set value (in minutes).

General operation

⚠ CAUTION

Risk of burns. Parts of this oven will become very hot during operation and may cause burns if touched.

⚠ CAUTION

Risk of burns. Always open the oven door with caution when the oven is hot and allow the hot air and steam to escape before handling items inside the oven.

Switching on the oven

Standby mode

When the mains supply to the oven is switched on, the oven is in Standby mode as follows:

- Both displays are blank.
- The On/Off button's indicator light glows.



- ☑ When the oven is in Operation mode, press and hold the On/Off button for 1.5 seconds to put the oven in Standby mode.

Operation mode

- 👉 Press the On/Off button to start operating the oven.

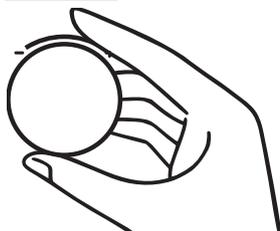
When you switch on the oven, the controller defaults to the following settings:

- The oven temperature is set to 150 °C (325 °F).
 - ☑ The start-up temperature is set in the oven parameters. See [Controller settings on page 30](#).
- The oven timer is not set and the lower display shows ---.
- The moisture setting is set to manual injection H-□. See [Moisture levels on page 16](#).
- The fan speed is set to high.

Cooking in Manual mode

- Rotate the Temperature knob  to set the oven temperature between 60 °C-260 °C (140 °F-500 °F).

The display shows the temperature reading.



- The Temperature button's  red indicator light glows when the oven is heating.

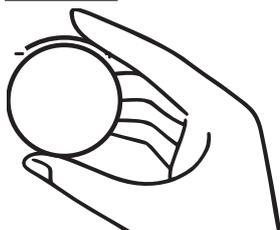


- Heating pauses when you open the oven door.
- When the Temperature button's  red indicator light stops glowing, the oven is ready for use.
- Press the Temperature button  during cooking to view the actual oven temperature.

Manual mode adjustments and controls

Set a timer

- You can use the oven without setting a timer.
- Rotate the Timer knob  to set the timer. See [Timer settings on page 17](#).



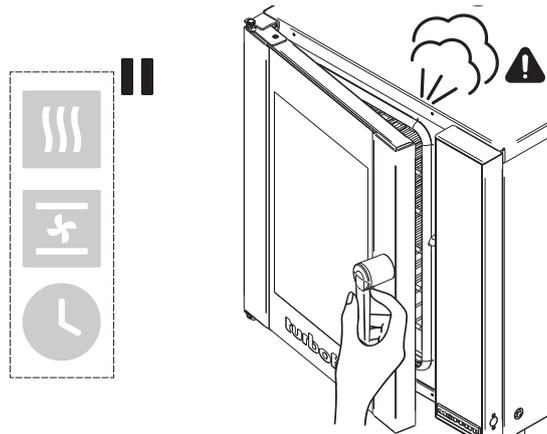
- The Timer button's  red indicator light glows when the timer is running.



- Press the Timer button  to start the timer.
- Press and hold the Timer button  for 3 seconds to cancel the timer.
- The Timer button's  red indicator light is off when the timer is cancelled.

When the timer completes, an alarm sounds and the display flashes.

- Press the Timer button  to cancel the alarm. The oven continues cooking at the set temperature.
- Open the oven door to stop cooking.
 - Open the oven door to cancel the alarm, turn off the fan, and stop the oven heating. Close the oven door again to resume cooking at the oven set temperature.



CAUTION

Risk of burns. Always open the oven door with caution when the oven is hot and allow the hot air and steam to escape before handling items inside the oven.

- The oven continues heating while the oven door is closed.

Set the fan speed

- Press the Fan Speed button  to change the fan speed to low.
- The Fan Speed button's red indicator light glows when the fan speed is low.



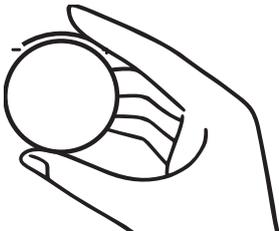
Use moisture while cooking

- Press the Steam button  to inject a quick burst of moisture into the oven chamber during cooking.
- Press and hold the Steam button  for 3 seconds and then rotate the Temperature knob  to adjust the moisture injection setting.



Manual mode with the core temperature probe

- ✦ Connect the core temperature probe to the oven. See [Cooking with the core temperature probe on page 28](#)
- ✦ Rotate the Timer knob  to set the core probe temperature between 50 °C-90 °C (122 °F-194°F).



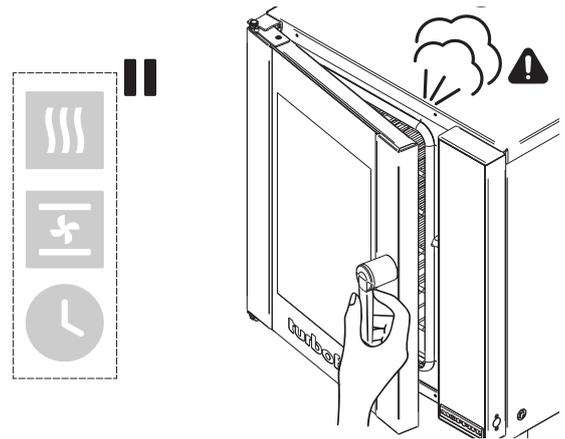
- The display shows the temperature reading.
- ✦ Press the Timer button  to start cooking in Core Temperature mode.
- ☑ The lower display alternates between  and the core probe set temperature.
- ☑ The Timer button's  red indicator light glows when the oven is in Core Temperature mode.



- 💡 In Core Temperature mode, press the Temperature button  to view the actual core probe temperature on the lower display.

Cooking completes when the product reaches the core probe set temperature. When cooking completes, an alarm sounds and the lower display flashes.

- ✦ Press the Timer button  to cancel the alarm. The oven continues cooking at the set temperature.
- ✦ Open the oven door to stop cooking.
 - 💡 Open the oven door to cancel the alarm, turn off the fan, and stop oven heating. Close the oven door again to resume cooking at the oven set temperature.



⚠ CAUTION

Risk of burns. Always open the oven door with caution when the oven is hot and allow the hot air and steam to escape before handling items inside the oven.

- ☑ The oven continues heating while the oven door is closed.

Cooking in Program mode

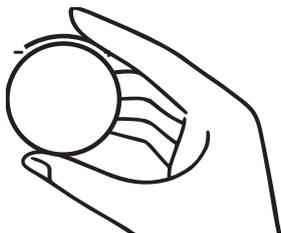
Your oven can store 30 programs, with up to 3 stages each. See [Configuring programs on page 24](#).

☑ Your oven is not pre-programmed at delivery.

👉 Press the Program button  to use Program mode.

⦿ The upper display shows the program number (for example, P01).

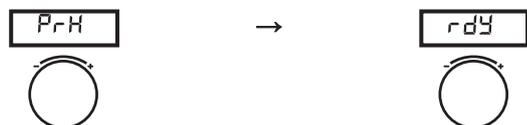
👉 Rotate the Temperature knob  to select the required program.



⦿ The lower display shows PrH while the oven is preheating.

☑ You cannot start the program while the oven is preheating.

☑ The lower display shows rdy when the oven has finished preheating and is ready for use.



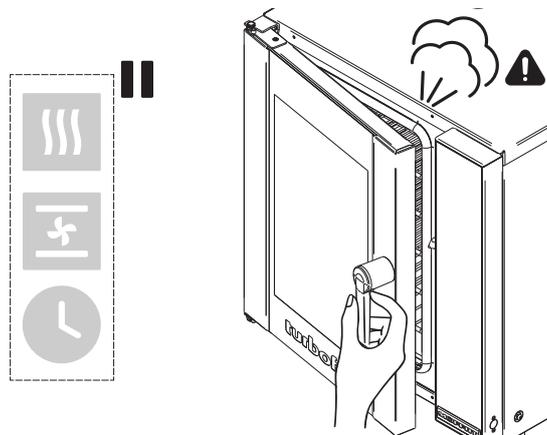
👉 When preheating is completed, place the product into the oven and close the oven door.

👉 Press the Timer button  to start the program.

● When the program completes, an alarm sounds.

👉 Press the Timer button  to stop the alarm and continue cooking.

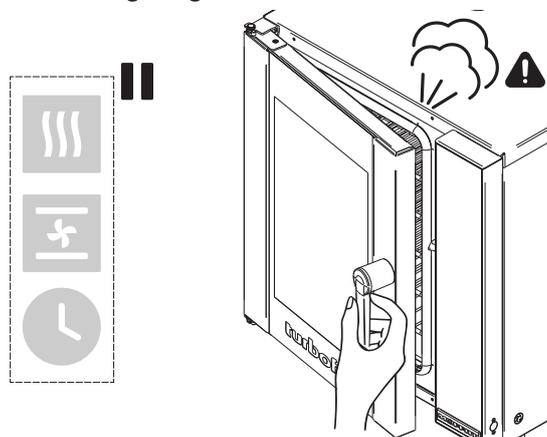
👉 Open the oven door to stop the alarm. Close the door and press the Timer button  to continue cooking.



● If the End of Stage Alarm is enabled for the program stage, an alarm sounds when the stage completes. See [Configuring programs on page 24](#).

👉 Press the Timer button  to stop the alarm, resume cooking, and continue to the next cooking stage.

👉 Open the oven door to stop the alarm. Close the door and press the Timer button  to continue cooking or to continue on to the next cooking stage.



Program mode with core temperature probe

If a program or program stage requires a core temperature probe, connect the core temperature probe to the oven before starting the program. See [Cooking with the core temperature probe on page 28](#).

Program mode adjustments and controls

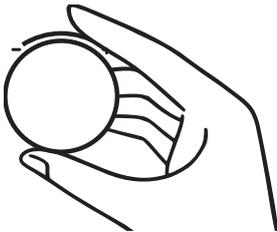
While a program is running you can view additional information and make adjustments to

the settings.

- Adjustments are not saved to the program and are applied to the current stage only. Any following stages run according to the program settings.

View the current program information

- Press the Program button  or rotate the Timer knob  in either direction.

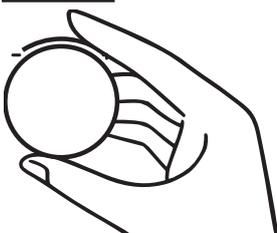


- The upper display shows the program number and program stage (for example, 3 . 1) for 5 seconds.
- The lower display shows either of the following for 5 seconds:
 - The total time remaining in the program stage.
 - The elapsed time of the stage, if the stage is programmed in F.
 - The core probe set temperature, if the stage is programmed for core probe cooking.
 - Alternates between  and the core probe set temperature, if the stage is a core probe stage.

View the Set Temperature

- Rotate the Temperature knob  in either direction to view the Set Temperature of the current stage.

The upper display shows the set temperature for 5 seconds before returning to the previous view.

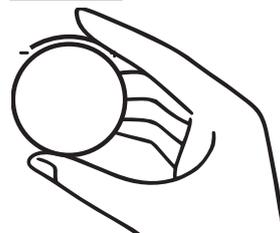


View the actual temperature

- Press the Temperature button  during cooking.
 - The oven set temperature appears on the upper display for 2 seconds before the display returns to the actual temperature.
 - If the stage is programmed for core probe cooking, the actual core probe temperature appears on the lower display for 4 seconds before the display returns to the program number.

Adjust the program time remaining

- Rotate the Timer knob  quickly in either direction to put the controller into timer edit mode.
- Rotate the Timer knob  to add additional time to the timer.



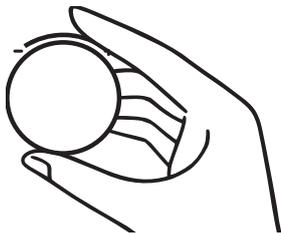
- Adjust the time remaining between 0-180 minutes.

The controller updates the time remaining and exits the editing mode after 3 seconds.

Adjust the core probe set temperature (if the program requires a core probe)

- Ensure that the core probe is connected to the oven
- Rotate the Timer knob  quickly in either direction to put the controller into temperature edit mode.

- Rotate the Timer knob  to adjust the core probe set temperature.

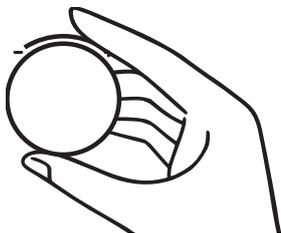


- Adjust the core probe set temperature between 50 °C-90 °C (122 °F-194 °F)

The controller updates the core probe set temperature and exits the editing mode after 3 seconds.

Adjust the set temperature

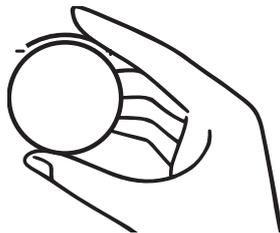
- Rotate the Temperature knob  quickly in either direction to put the controller into temperature edit mode
- Rotate the Temperature knob  to adjust the set temperature. The controller updates the temperature and exits the editing mode after a 3 seconds.



Add additional time to a program while the end of stage alarm is sounding

- You can only add additional time to a program or program stage when an end of stage alarm is programmed. See [Configuring programs on the next page](#).
- Rotate the Timer knob  quickly in either direction to put the controller into temperature edit mode.

- Rotate the Timer knob  to add additional time to the timer.



- Adjust the time remaining between 0-180 minutes.

The controller updates the time remaining and exits the editing mode after 3 seconds.

- Press the Timer button  to resume the stage with additional time added.
- When the additional time has run out, the end of stage alarm will sound for a second time. Either press the Timer button  to continue to the next stage, or let the program automatically progress on to the next stage after 1 minute of inactivity.

Change the fan speed

- Press the Fan Speed button  to change the programmed fan speed.
- The Fan Speed button's red indicator light glows when the fan speed is set to low.



Configuring programs

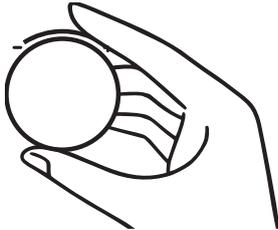
☑ Your oven is not pre-programmed at delivery.

Configure each program required as follows:

1. Press the Program button  to access Program mode.
 - The upper display shows the program number selected (for example, P01).
 - When the program stage is not configured, the lower display shows ---.



2. Rotate the Temperature knob  to select the required program.

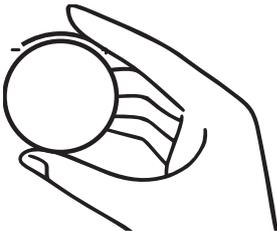
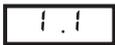


3. Press and hold the Program button  until you hear a beep, indicating that the controller is in Program Configuration mode.
 - The upper display shows the program number and stage (for example, 3 . 1).
 - ☑ The Program button's indicator light flashes while the controller is in Program Configuration mode.



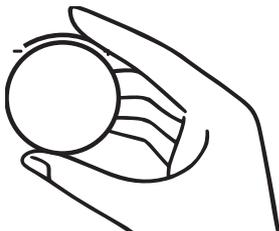
☑ The controller exits Program Configuration mode after 30 seconds of inactivity.

4. Select a program stage to configure.
 - ☑ Stage programming is only available when Multi-Stage programming is enabled. See [Controller settings on page 30](#).
 - a. Rotate the Temperature knob  to select the program stage.



☑ When you rotate the Temperature knob , the upper display shows all the active stages and the first inactive stage.

b. Rotate the Timer knob  to turn a program stage off or on.



- ◊ The lower display shows **On** when the program stage is turned on and **Off** when the program stage is disabled.
- 💡 Alternatively, press the Program button  to turn the program stage on.
- 💡 Setting parameters for a stage changes its state from **Off** to **On** (that is, the stage is activated).
- ☑ When you edit a program for the first time, only the first stage is available for configuration and it is **Off** by default.

5. Configure the program parameters. See [Program parameters below](#).

6. Press and hold the Program button  for 3 seconds until you hear a beep, indicating that the controller has exited Program mode.

Program parameters

The following program parameters are configured in sequence below.

👉 Press the Program button  to save the parameter configuration.

	PARAMETER	CONFIGURATION PROCEDURE
	Oven Temperature	<ul style="list-style-type: none"> ☑ Ensure that the upper display is flashing before proceeding. 👉 Rotate the Temperature knob  to select the required temperature in the upper display. 👉 Press the Program button  to confirm the setting.
	Cook Time Core Temperature Probe	<ul style="list-style-type: none"> ☑ Ensure that the lower display is flashing before proceeding. 👉 Rotate the Timer knob  to set a cooking time. See Timer settings on page 17 for more information. 👉 Rotate the Timer knob  to set a cooking time or CP to use a core probe in the stage. See Timer settings on page 17. <ul style="list-style-type: none"> ■ If you select CP to use a core probe in the stage, set the core probe temperature required as follows: <ul style="list-style-type: none"> 👉 Rotate the Timer knob  to set the core temperature in the lower display. 👉 Press the Program button  to confirm the setting.
	Moisture	<ul style="list-style-type: none"> ☑ Ensure that the upper display is flashing before proceeding. 👉 Rotate the Temperature knob  to select the required moisture in the upper display. See Moisture levels on page 16. 👉 Press the Program button  to confirm the setting.
	Fan speed	<ul style="list-style-type: none"> ☑ Ensure that the upper display shows FRn and the lower display is flashing before proceeding. 👉 Rotate the Timer knob  to select the required fan option in the lower display. 👉 Press the Program button  to confirm the setting. ☑ If Multi-Stage programming is disabled, the controller exits the Program mode when you press the Program button  to confirm the fan speed setting.

	PARAMETER	CONFIGURATION PROCEDURE
	End of stage alarm	<ul style="list-style-type: none"> ☑ Ensure that the upper display is flashing before proceeding. ☞ Rotate the Timer knob  to select the required alarm state in the lower display. <ul style="list-style-type: none"> ●  - The alarm sounds at completion of the cooking stage, the program is paused awaiting user action. Without any input, the program will automatically resume after 1 minute. ●  - The oven continues on to the next cooking stage without sounding an alarm. ☑ Regardless of the setting applied to the last stage of the program, a Cook Time Completed Alarm will sound to indicate the end of the program. ☞ Press the Program button  to confirm the setting.

Revising programs

The set of programs stored in the controller is tagged with a revision number, which enables you to keep track of changes and updates to the set of programs on the controller or USB drive. See [Exporting or importing configuration files on page 31](#).

To view the revision number of the current program set on the controller:

1. Access the controller configuration. See [Controller settings on page 30](#).
2. Rotate the Timer knob  until **PrE** appears on the upper display.

The lower display alternate between **rE** and the revision number (for example, **001**).



3. To change the revision number, rotate the Timer knob .

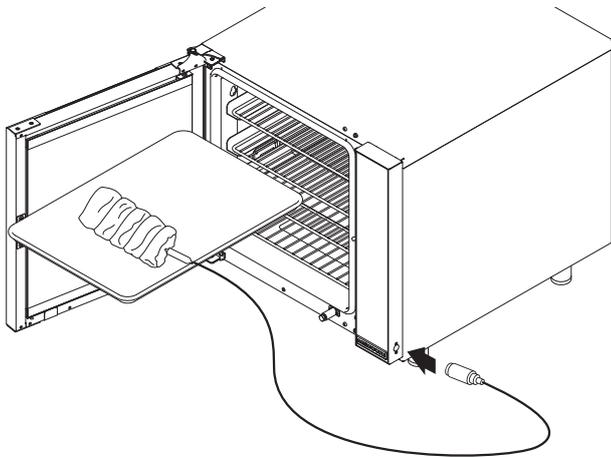
Cooking with the core temperature probe

An Optional Core Temp Probe Kit is available for this oven. See the Installation manual for more information.

The core temperature probe provides greater precision while cooking. Core probe cooking is ideal for large items of food and has the following advantages.

- Improves control over the cooking process, eliminating the risk of loss and waste.
- Accurately cooks food, irrespective of the quality or quantity being cooked.
- Saves time because cooking control is automatic.
- Guarantees strict hygiene because, with precision monitoring of the core temperature, there is no need for food to be handled, poked, or pierced.

Connect the core temperature probe to the core probe port on the side of the oven and insert it into the product on the shelf.

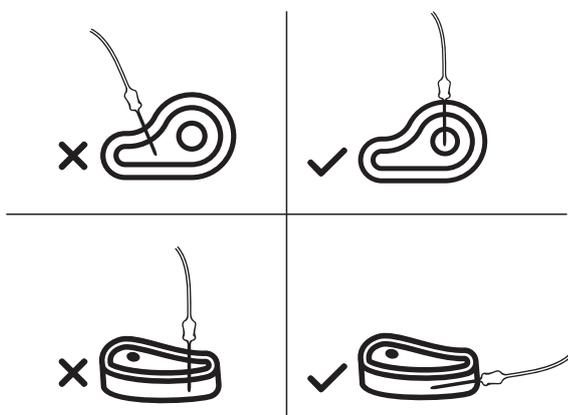


When you connect the core probe:

- The lower display shows $\square P$.
- The Timer knob \bigcirc is used to set the core probe temperature.
- The core probe temperature is shown in the lower display.
- Cooking completes when the core probe reaches the set core probe temperature.

To disable core probe cooking, unplug the core probe.

Best practices for core probe cooking



- Position the probe in the very centre of the food.
 - ☑ Always insert the probe from the top downwards and into the centre of the food to be cooked.

- For products of thickness less than twice the probe length, insert the probe horizontal to the table top so that the tip of the probe reaches the middle of the food.
- Place food in the centre of the oven.

Controller settings

To access the controller configuration:

1. Ensure that the oven is in Standby mode.
2. Press and hold the Steam  and Timer  buttons until the upper display shows *PR5* and the lower display flashes *□□□*.
3. Rotate the Timer knob  to enter the 3-digit password into the lower display.
 The default operator password is 123.
4. Press the Fan Speed button  to confirm the password.

Changing the controller parameters

In the controller configuration, the upper display shows the current parameter (for example, *PRH*) and the lower display shows the value of the parameter (for example, *185*).

1. Rotate the Timer knob  to select the setting parameter. See [Controller parameters below](#).
2. Press the Fan Speed button  to confirm the setting that you want to edit. The lower display flashes the current value of the parameter.
3. While the lower display flashes, rotate the Timer knob  to select the new value required.
4. Press the Fan Speed button  to confirm the new value for the parameter.
 The lower display stops flashing when the setting is confirmed with the new value.

Controller parameters

The controller parameters are configured sequentially as shown below. Rotate the Timer knob  to scroll through the parameters.

	DESCRIPTION	MIN	MAX	DEFAULT	UNITS
<i>PRH</i>	Default preheat temperature. The temperature that the oven heats to when it starts up.	60 (140)	260 (500)	150 (302)	°C (°F)
<i>L-L</i>	The duration for which the oven light is on. For example, <ul style="list-style-type: none"> ● when set to 0, the oven light stays on until it is switched off. ● when set to 1, the oven light switches off after 1 minute after it is switched on. 	0	60	2	Minutes
<i>EST</i>	Enable Steam Injection <ul style="list-style-type: none"> ● 0: No steam ● 1: Bake steam ● 2: Moisture mode 	0	2	2	-
<i>Vol</i>	Buzzer Volume	0	10	5	-
<i>PRE</i>	Program Preheating Offset The temperature above the Set Temperature that the oven heats to, so as to allow for heat losses when the door is opened or when cold product is loaded. <input checked="" type="checkbox"/> The Oven Set Temperature reverts to the Set Temperature when the program is started.	0	30	0	°C (°F)
<i>SEC</i>	Multi-Stage Cooking Enables or disables multi-stage cooking. Set this to No to simplify programming and program cooking.	No	Yes	Yes	-

Exporting or importing configuration files

Export the controller configuration files to a USB drive to create a backup or to apply the settings to another oven.

You can export or import the following configuration files to a USB drive that is connected to the controller.

- The set of programs used in Program operation mode.
- The set of parameters that configure the controller.

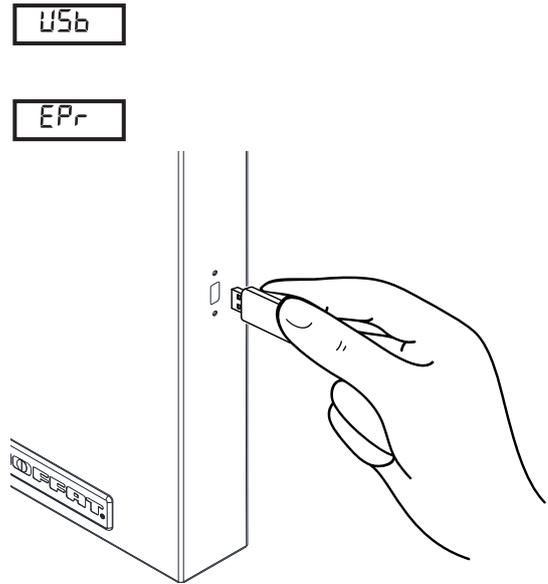
The controller automatically recognises the following configuration files.

FILE NAME	FORMAT	DESCRIPTION
MPGR000.csv ⋮ MPGR999.csv	CSV	The file containing the set of programs for the current (or set) revision number (000-999). See Revisoning programs on page 27 .
PARAM.csv	CSV	The file containing the set of parameters.

Export procedure

- ☑ Regardless whether you export programs or parameters, the controller saves both these files to the USB drive during the export process. If files with the same name are present on the USB drive, they are overwritten.
- ☑ If the files present on the USB are read-only, E_{r1} or E_{r2} appears in the upper display. See [Error codes on page 39](#).

1. Ensure that the oven is switched on and in Standby mode.
2. Insert a USB drive into the USB port.
 - ☑ When the controller detects that the USB drive is connected, the upper display shows USB and the lower display shows EP_{r} .



3. Press the Timer button.

The lower display alternates between rEU and the revision number of the program set (for example, 001).



- ☑ The lower display shows the revision number of the current program set on the controller. See [Revisoning programs on page 27](#)
4. If you are exporting the programs set, rotate the Timer knob to select the revision number of the program set that is saved to the USB drive.
 - ☑ It is recommended that a backup copy of the configuration files is kept in a separate storage location and that you set a revision number when exporting the programs set file.
 5. Press the Timer button to copy the configuration files from the controller to the USB drive.
 - When the controller is copying the program set to the USB drive the lower display shows rUN .
 - When the controller finishes copying the program set to the USB drive, the lower display shows d_nE .
 6. Remove the USB drive from the controller.

Import procedure

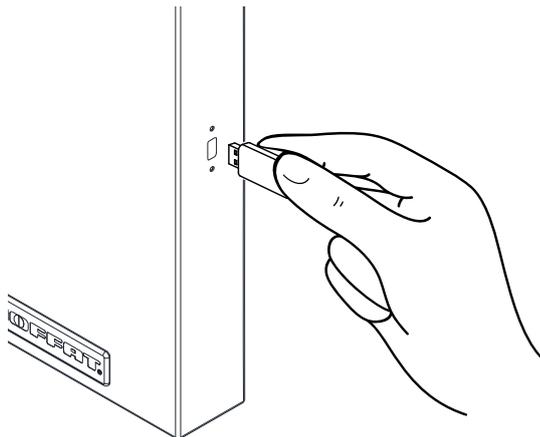
- ☑ Ensure that the USB drive contains valid configuration files that were created by a previous export from the controller (for example, MPGR001.csv or PARAM.csv).
- ☑ The import process overwrites the controller with all the configuration files on the USB drive. Ensure that you only include the required configuration files on the USB drive.

1. Ensure that the oven is switched on and in standby mode.
2. Insert a USB drive into the USB port.

☑ When the controller detects that the USB drive is connected, the upper display shows **USB** and the lower display shows **EP_r**.

USB

EP_r



3. Rotate the Timer knob  until the display shows **IP_r**.

USB

IP_r

☑ **IP_r** will not show on the display if valid configuration files are not present on the USB drive.

4. Press the Timer  button to copy the configuration files from the controller to USB drive.

⦿ When the controller is copying the program set to the USB drive the lower

display shows **CPY**.

⦿ When the controller finishes copying the program set to the USB drive, the lower display shows **DNÉ**.

5. Remove the USB drive from the controller.

CARE AND MAINTENANCE

To achieve the best results, clean your oven regularly and thoroughly. If small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown.

NOTICE

- This oven is not water proof. Do not use water jet spray or steam cleaner to clean interior or exterior of the oven.
- Carefully read and follow the safety instructions on the label of the cleaning product to be used.
- Do not use harsh abrasive scouring pads or abrasive detergents as they could damage the oven.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

Maintenance schedule

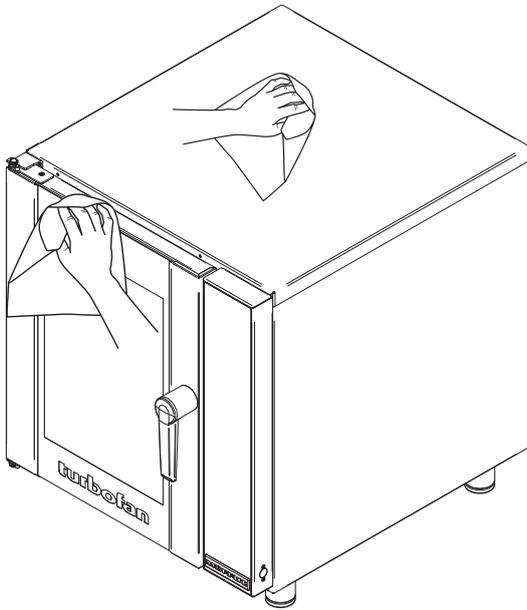
	DAILY	WEEKLY	PERIODIC
Clean the interior including the door.	✓ [*]	-	-
Clean the stainless steel surfaces.	-	✓	-
Clean the outer body, door seal, and inside of door.	✓ [†]	-	
Check and adjust controls and mechanical parts.	-	-	Every 6 months
<input checked="" type="checkbox"/> To be conducted by an authorized service technician only.			
Full product service.	-	-	Every 6 months
<input checked="" type="checkbox"/> To be conducted by an authorized service technician only.			

* For a heavy cooking schedule, perform this task after each shift.
 † For a heavy cooking schedule, perform this task daily.

Maintenance tasks

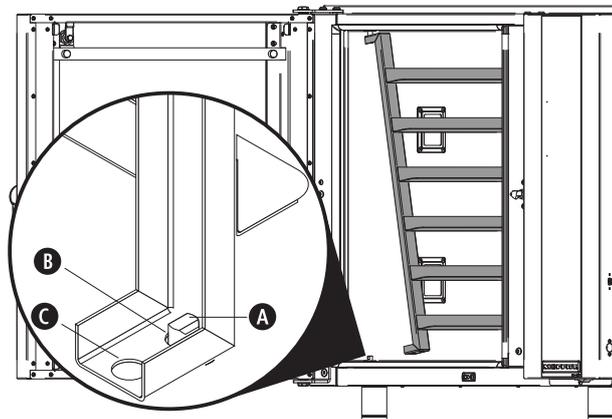
Cleaning the outer body

Clean the exterior stainless steel surfaces with a soft-bristle brush or a damp cloth moistened with a mild detergent solution.



Cleaning the chamber

Before cleaning the interior of the oven, remove the side racks and other removable components.



1. Lift up the rack off the bottom locating pins (A).
2. Pull the rack away from the chamber wall.
3. Lower the rack to clear the top locating pins and then remove the rack.
4. Lift up and unhook the right-hand side rack from the locating pegs at the front and rear of the oven.

Allow the oven interior to cool to approximately 50 °C (120 °F) before commencing cleaning.

1. Clean any build up of grease from the oven interior, using a soft bristled brush with a solution of hot water and a mild anti bacterial detergent.
 2. Clean the oven lamp. See [Cleaning the lamp below](#).
 3. Dry the oven thoroughly with a soft dry cloth.
- 💡 Clean the oven regularly with a good quality oven cleaner.

Once the oven interior is clean and dry, fit the oven racks back into the chamber.

The racks can be fitted to take 16 in. or 18 in. sized trays. Ensure that the racks are fitted correctly for the tray size.

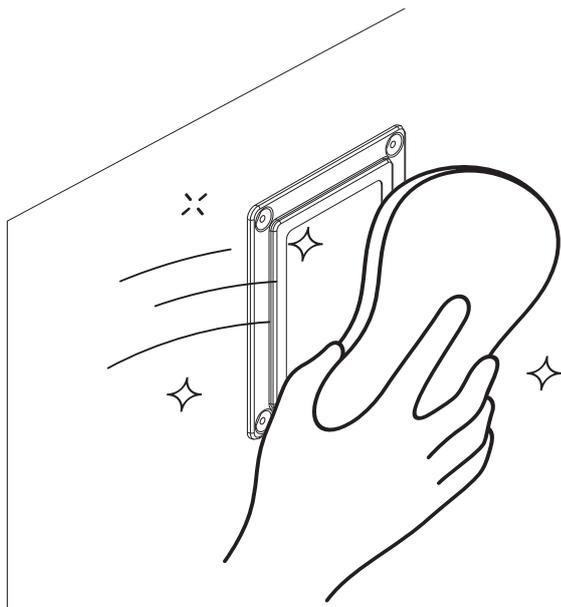
- For 16 in. trays, fit the locating pin (A) into locating hole B.
- For 18 in trays fit the locating pin (A) into locating hole C.

To fit the racks back into the chamber:

1. Fit the top of the rack into the appropriate top locating pins.
2. Lower the bottom of the rack into the appropriate bottom locating pins.

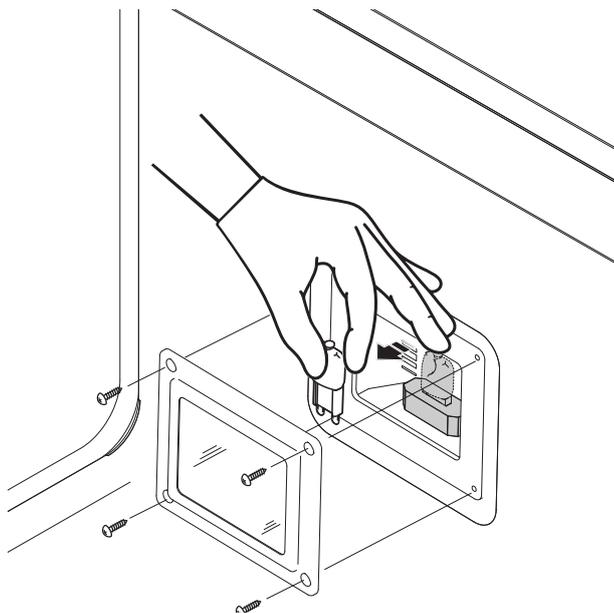
Cleaning the lamp

1. Wash the glass lens with a soft sponge using warm water and a detergent solution.
2. Rinse with clean, warm water.
3. Dry the glass lens thoroughly with a dry cloth.



Changing the lamp light

☑ Oils from your skin may cause the halogen bulb to heat unevenly and reduce its lifespan. Always wear gloves or use a tissue when you handle the bulb.

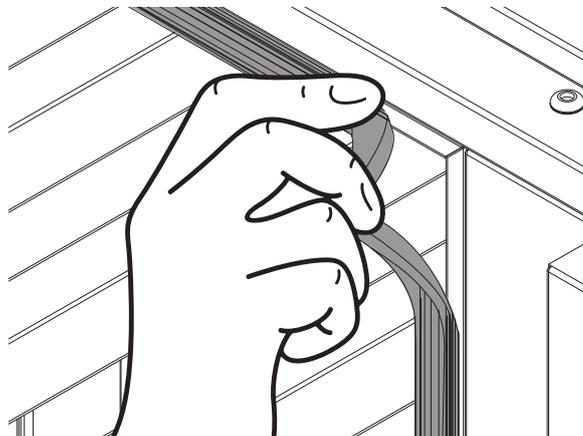


1. Remove the four screws that secure the lamp plate to the frame.
2. Carefully remove the lamp plate along with the glass lens.
3. Carefully grasp the bulb and pull it straight out of the socket.
4. Insert a new bulb and refit the lamp plate along with the glass lens.

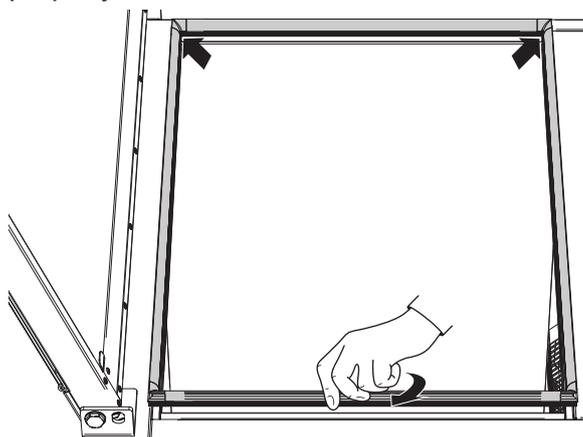
Cleaning the door seal

1. To remove the door seal, pull the one-piece seal forward to free the inner lip from the locating groove around the oven.

◦ Note the way the seal is fitted to the oven, with the lip facing inwards.



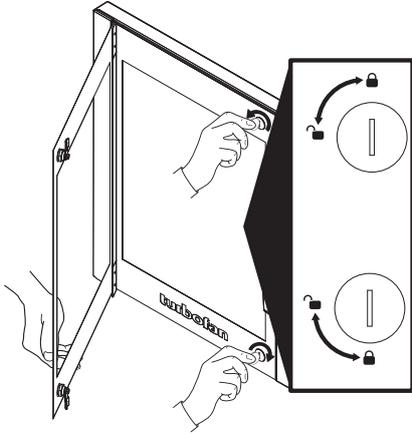
2. Check the door seal for wear and damage and replace it, if required.
3. Wash the door seal in a sink, taking care not to cut or damage the seal.
4. Dry the door seal thoroughly.
5. Refit the door seal with the inner lip facing the oven chamber.
6. Press the door seal into the locating groove in the front face of the oven until the seal is properly located all around the oven.



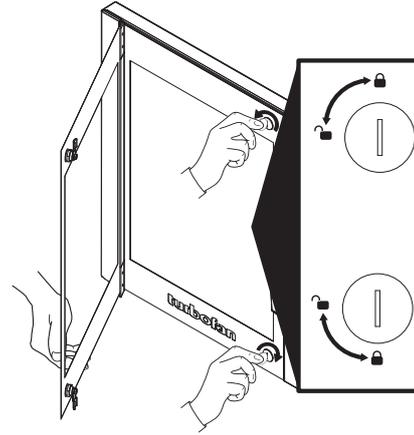
Cleaning the door

1. Ensure that the oven door is cool before cleaning the oven door glass.
2. Close the oven door.

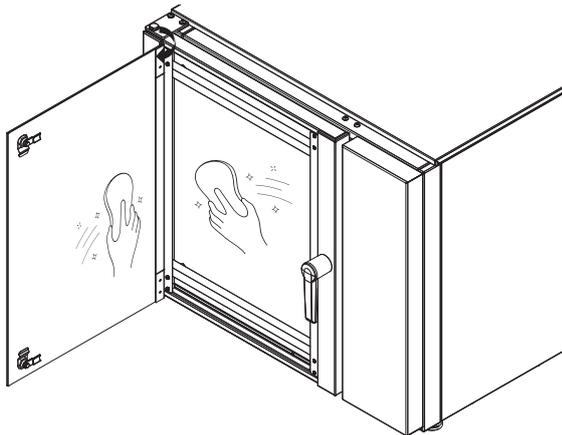
3. With a screwdriver, coin, or other suitable tool, rotate the outer glass locks by a $\frac{1}{4}$ turn to release the outer glass and allow it to be hinged open for cleaning access.



7. Close the outer glass and lock it securely.



4. Clean both sides of the inner glass and the inner side of the outer door glass with a conventional glass cleaner.



5. Dry the oven door thoroughly with a soft dry cloth.
6. Swing the inner glass back towards the outer door.

TROUBLESHOOTING

This section provides a reference to the more common problems that may occur during the operation of your oven. This fault finding guide is intended to help you correct and accurately diagnose problems with your oven.

💡 When fault finding a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious.

Fault finding

FAULT	POSSIBLE CAUSES	REMEDY
The oven does not operate	The mains isolating switch, circuit breaker, or fuses are off at the power board.	Turn on the main isolating switch.
		Turn on the fuses at the power board.
	Overtemp thermostat has tripped (no lights and no power to screen).	Call for service.
	Overtemp thermostat is faulty.	Call for service.
	Heating element is faulty.	Call for service.
Controller operates but oven does not heat	Controller is faulty.	Call for service.
	Door micro-switch is faulty.	See Error codes on page 39 .
	Heating contactor is faulty.	Call for service.
	Door is not fully closed.	Close the door. See <i>Door does not close fully</i> below.
The oven heats up but fan does not operate	Fan motor is faulty.	Call for service.
	Fan or fan motor is obstructed.	Call for service.
	Controller is faulty.	Call for service.
	Fan contactor is faulty.	Call for service.
	Fan capacitor is faulty.	Call for service.
The oven does not steam	Steam mode not selected.	Check the Steam mode setting.
	Injector is nozzle blocked.	Clean the injector nozzle.
	Water solenoid faulty.	Call for service.
	Controller is faulty.	Call for service.
Door does not close fully	The tray is blocking the door.	Correctly position the tray in the rack.
	Door is misaligned.	Re-align the door. See the Installation manual.
	Door seal obstruction.	Correctly install the door seal. See Maintenance tasks on page 34 .
The oven lamp does not illuminate	Blown bulb (one bulb not working).	Replace the bulb. See Maintenance tasks on page 34 .
	Blown fuse (both bulbs not working).	Call for service.
Uneven cooking.	Too high a temperature selected.	Select a lower temperature.
	The oven or racks are not level.	Level the oven and the racks.
	Insufficient air space around trays or baking tins.	Ensure oven racks are spaced to allow air flow around baking on all

FAULT	POSSIBLE CAUSES	REMEDY
		shelves.
	The oven is overloaded with product.	Re-load the oven.
	The oven door is opened unnecessarily.	Ensure oven door remains closed during the baking process.
	The oven door seal is damaged or faulty.	Check the seal and replace it if damaged. See Maintenance tasks on page 34 .
	The vent is restricted.	Ensure that the oven vent is not blocked or shrouded.
Control panel display does not show CP when the core probe is connected	Core probe is faulty.	Replace the core probe.

Error codes

The following error codes appear on the display when there is a corresponding fault.

ERROR	DESCRIPTION	POSSIBLE CAUSE	REMEDY
dor	Door fault	The door is open.	Close the oven door.
		The door micro-switch requires adjustment	Call for service.
		The door micro-switch is faulty.	Call for service.
		The connections on the oven control board are loose or faulty.	Call for service.
		The oven control board is faulty.	Call for service.
Err 001	Oven temperature probe error.	The temperature probe is faulty.	Call for service.
		The connections on the oven control board are loose or faulty.	Call for service.
		The oven control board is faulty.	Call for service.
Err 002	PT2 core temperature probe input error	The core temperature probe socket connection is poor.	Ensure that the core temperature probe socket is clean and free from contamination. Ensure that the terminals and connectors on the probe and socket are in good condition.
		The core temperature probe is faulty.	Replace the core temperature probe.
		The oven control board is faulty.	Call for service.
Err 003	Motor overload	The heating fan is obstructed.	Remove any obstruction from around the fan and ensure that the fan spins freely. <div style="border: 1px solid black; padding: 5px; margin-top: 10px;">⚠ CAUTION Ensure that the oven is powered-off before you inspect and service the fan.</div>
		The capacitor is faulty.	Call for service.
		The oven control board is faulty.	Call for service.
		The motor is faulty.	Call for service.
CP	CP flashes on lower display and alarm sounds	The program requires the core probe in order to continue cooking.	Plug in the core probe to resolve the fault.
Err Hod	VH hood fault	The VH hood is not plugged in or not switched on.	Ensure that the hood is correctly connected and switched on.
		The connection between the oven and hood is faulty.	Check all the connections between the oven and hood. Call for service.
		The oven controller is programmed incorrectly.	Call for service.

		The VH hood is faulty.	Call for service.
		The oven control board is faulty.	Call for service.

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