

turbofan[®]

Turbofan Convection Oven

30 Series

Use and Care Manual

E30M3

Electric Convection Oven

Manual Control



249563-5
August 2025
Effective Lot No.: 2432000



Scan QR code* or visit
www.moffat.com.

*Requires reader to be installed on your
smartphone.



CONTENTS

Preface

General information	3
Safety information	3
Warranty	4

Specifications

Overview	5
Replacement parts	7
Product information	8

Operation

Using the controls	9
General operation	10

Care and maintenance

Maintenance schedule	11
Maintenance tasks	12

Troubleshooting

Fault finding	15
---------------------	----

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 intended for commercial use only, in kitchens of restaurants, canteens, and so on. It is not intended to be used in residential, outdoor, marine environments, or for the continuous mass-production of food.

- 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.

⚠ CAUTION

Do not operate this oven without the supplied legs fitted to it.

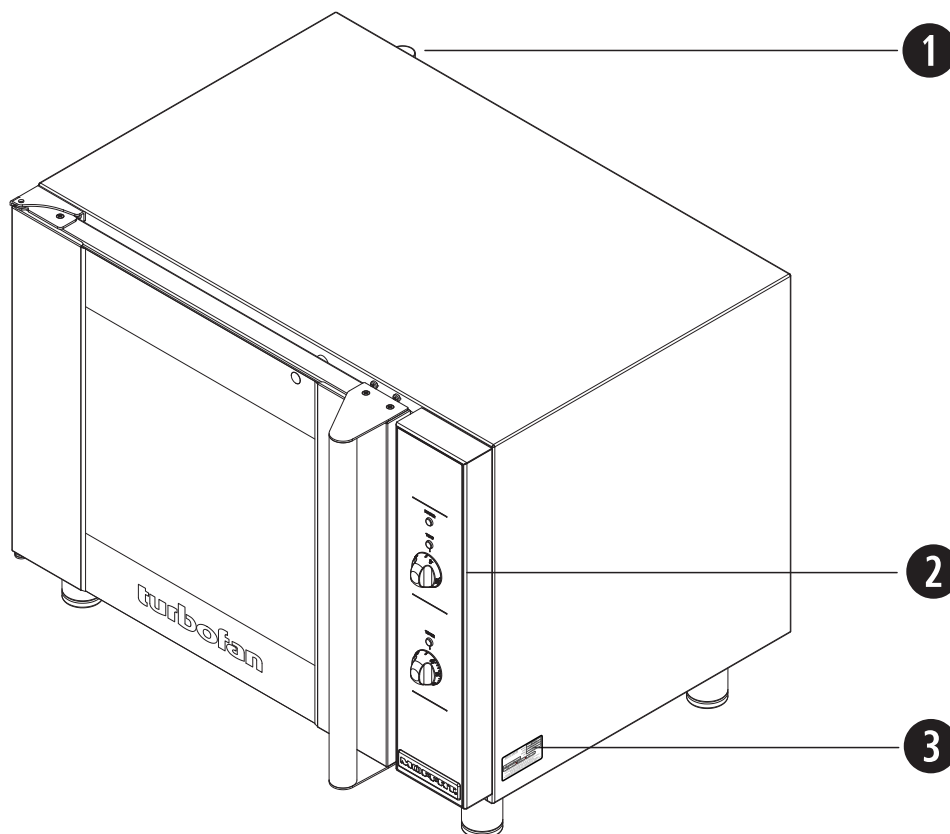
Warranty

Moffat warrants all equipment supplied by Moffat against defects in material and workmanship.

Visit www.moffat.com for warranty terms and conditions or contact our Customer Care team.

SPECIFICATIONS

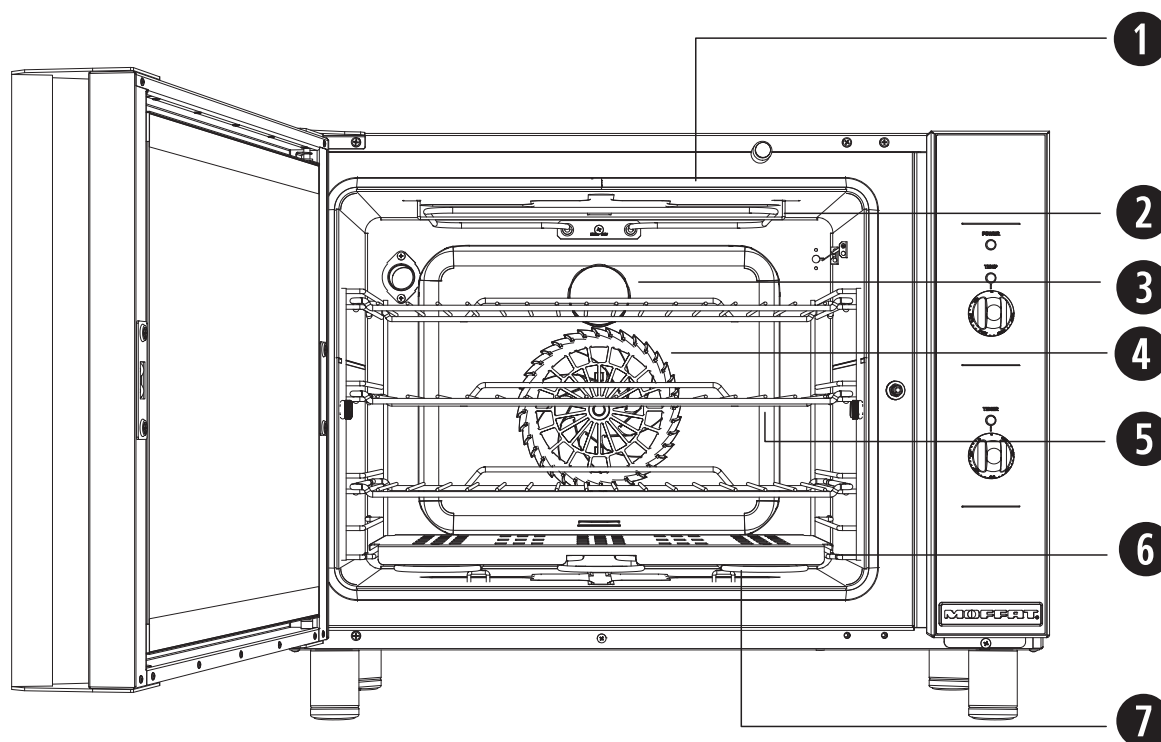
Overview



- 1 Vent
- 3 Rating plate

- 2 Control panel

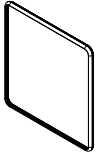
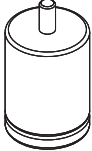
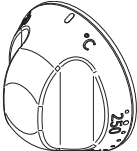
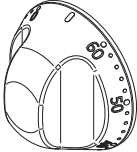
Inside your oven



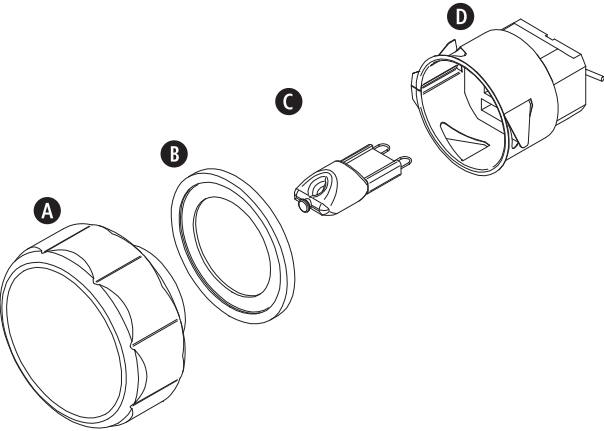
- 1 Door seal
- 3 Lamp
- 5 Wire rack
- 7 Bottom heating element

- 2 Top heating element
- 4 Heating fan
- 6 Element guard

Replacement parts

	Part No.	Description
	234464	Door Seal
	232379	Adjustable Leg 3 inches (76 mm)
	232380	Foot O-ring for Adjustable Leg
	233616	Temperature control knob
	233613	Timer control knob

Lamp



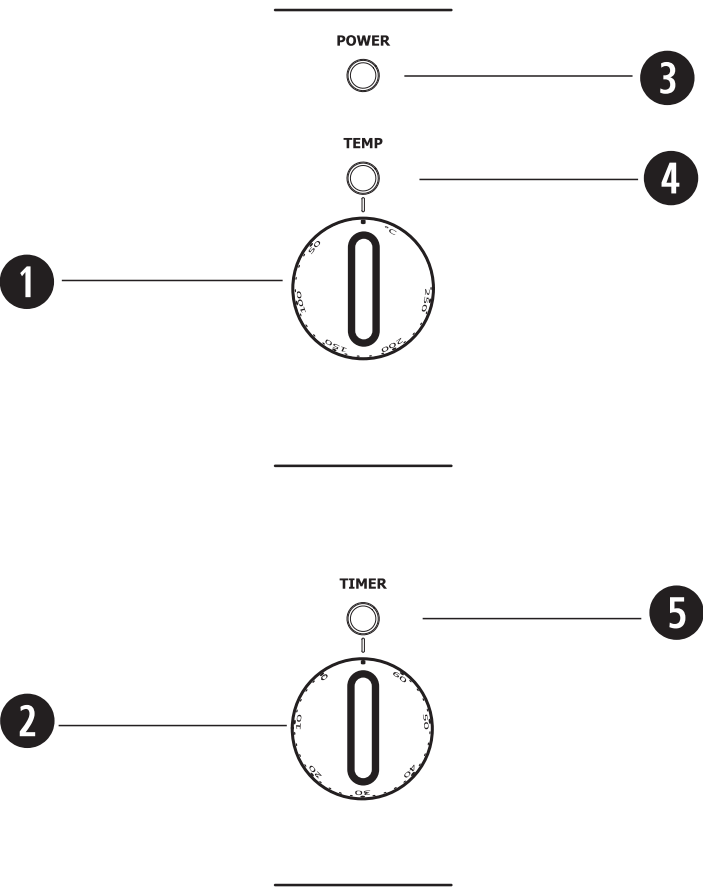
	Part No.	Description
	233863	Lamp Assembly G9
A	233115	Lamp Lens
B	233883	Lamp Seal
C	231814	Lamp Bulb G9/25 W, Halogen
D	—	Lamp holder

Product information

Capacity	3 shelves
Tray capacity	US ½ pan capacity 1/1 GN pan capacity
Tray spacing	100 mm (3 15⁄16 inches)
Net Weight	56 kg

OPERATION

Using the controls



	Description	Range	Functions
1	Temperature knob	50-260 °C	Rotate this knob to switch the oven on and set a cooking temperature. ☑ The oven light is on when oven is switched on.
2	Timer knob	0-60 minutes	Rotate this knob to set the cooking time required. ☑ For settings less than 10 minutes, first set to a higher setting, then turn the timer down to the time required. 💡 At any stage, the time can be adjusted in either direction. ☑ The oven light turns on and remains on while the timer operates.
3	Power indicator light	N/A	This indicator light illuminates when the Temperature knob is rotated to a temperature setting.
4	Heating indicator light	N/A	This indicator light illuminates when the elements are in a heating cycle and is off when the oven is at the set temperature.
5	Time Up indicator light	N/A	This Indicator light illuminates and the oven buzzer will sound when cooking completes.

General operation

⚠ CAUTION

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

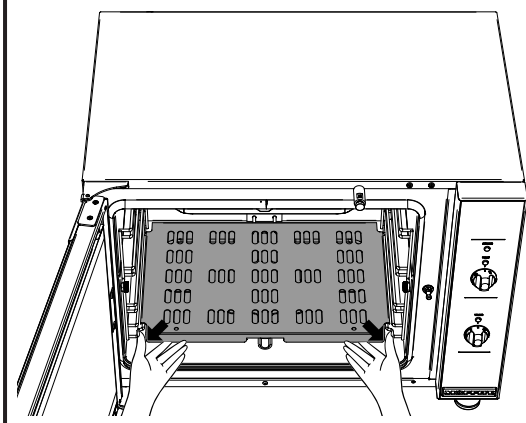
⚠ CAUTION

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.

⚠ CAUTION


Ensure that the bottom element cover is fitted correctly and unobstructed. Failure to do so may cause damage to the oven liner and components. It will also reduce the efficiency and performance of the oven.

- ⦿ The folded lip of the bottom element cover faces downward.
- ⦿ The bottom element is not covered by aluminium foil or similar material or cooking product.




Cooking with the oven

Switch on the oven

- ⦿ Rotate Temperature knob  from the Off position.
- ⦿ The Power indicator light illuminates.


Set the cooking temperature

- ⦿ Rotate Temperature knob  to the temperature required.
- ⦿ The Heating indicator light illuminates until the oven reaches the set temperature.

Cook

- ⦿ Open the oven door and load the tray containing the product into the oven.
- ⦿ The oven light turns on when you open the door.
- ⦿ Avoid delays in loading the oven as this delays the oven's temperature recovery.

Set the cooking timer (optional)

- ⦿ You can use this oven without setting a timer as it is purely a timer and does not control the baking operation of the oven.
- ⦿ Rotate the Timer knob  to the required time.
- ⦿ The oven light turns on and remains on while the timer operates.

When the timer reaches 0 minutes the buzzer sounds and the Time Up indicator light illuminates.

- ⦿ To cancel buzzer, turn Timer knob to the Off position. This will also turn off the ovenlight.

Switch off the oven

- ⦿ Rotate Temperature knob to Off position.
- ⦿ The Power light turns off when the oven is turned off.

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.

⚠ CAUTION

Always turn off the electrical power at the mains supply before cleaning the oven.

⚠ WARNING

Do not use flammable solvents and cleaning aids on or in close proximity to, the oven when the oven is still hot.

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 cleaning products with an acidic base or those containing chlorine.
- Do not use saline or sulphuric acid preparations to descale the oven.
- Do not use sharp scrapers or harsh abrasive scourers as they could damage the oven.
- Immediately clean alkaline spills (such as salty liquids) or acidic spills (such as lemon juice or vinegar) from cooking surfaces or enamel.
- 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
☑ To be conducted by an authorized service technician only.			
Full product service.	-	-	Every 6 months
☑ 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

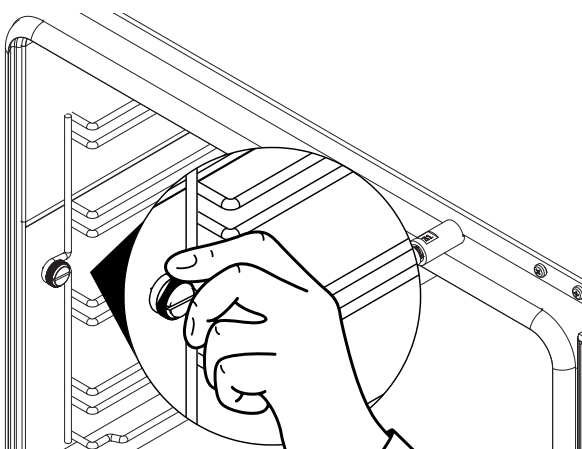
Clean the exterior stainless steel surfaces with a soft-bristle brush or a damp cloth moistened with a mild detergent solution.

Cleaning the chamber

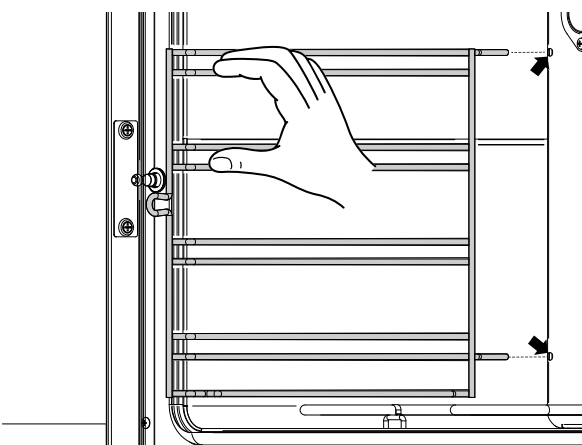
Before cleaning the interior of the oven, remove the wire racks and other removable components.

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

1. Unfasten the rack securing screw securing side rack to the oven wall until the rack is loose.



2. Pull the side rack forward to disengage the location pins at the rear of rack from the rear wall of the oven and remove the rack from the oven.

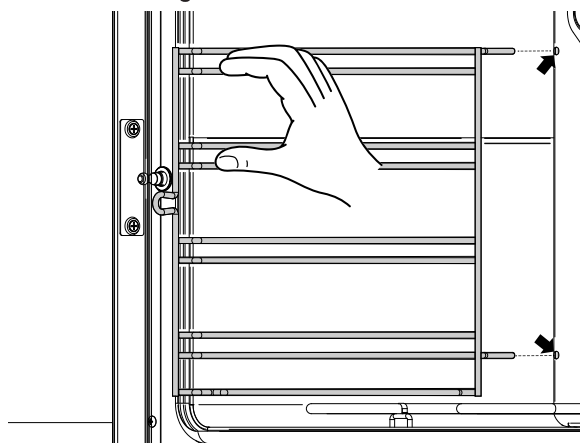


3. Repeat the above steps for the other rack.
4. Clean all racks with a mild anti bacterial detergent and hot water, using a soft bristled brush.
5. Dry the racks thoroughly with a dry cloth.
6. Clean any build up of grease from the oven interior, using a soft bristled brush with a solution of hot water and a mild anti bacterial detergent.

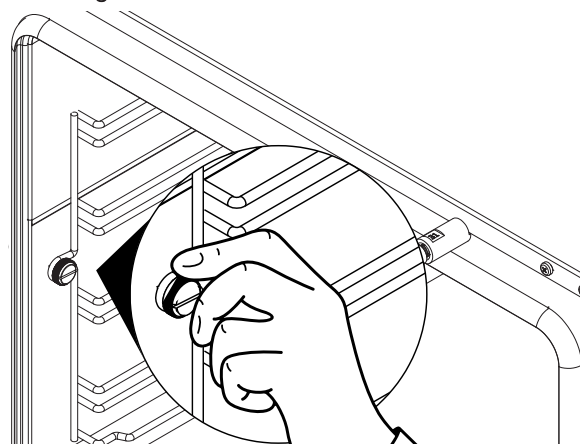
7. Clean the oven lamp. See [Cleaning the lamp below](#)
 8. Dry the oven thoroughly with a soft dry cloth.
- 💡 Clean the oven regularly with a good quality oven cleaner

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

1. Engage the locating pins at the rear of side rack into the locating holes in the rear of the oven.



2. At the same time locate the front of the rack over the rack securing screw and hand tighten the rack securing screw.



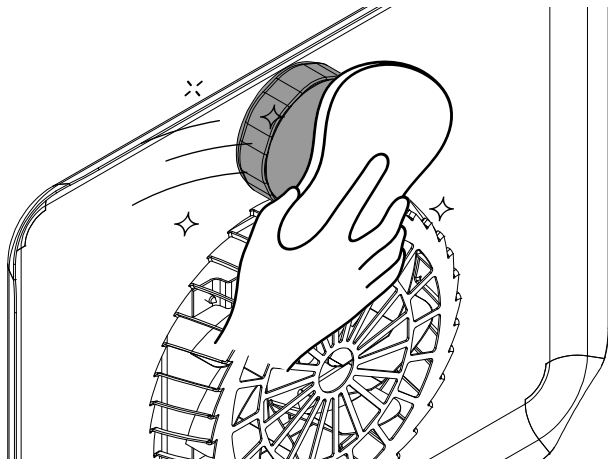
3. Refit the wire oven racks and bottom element guard to the oven.

Cleaning the lamp

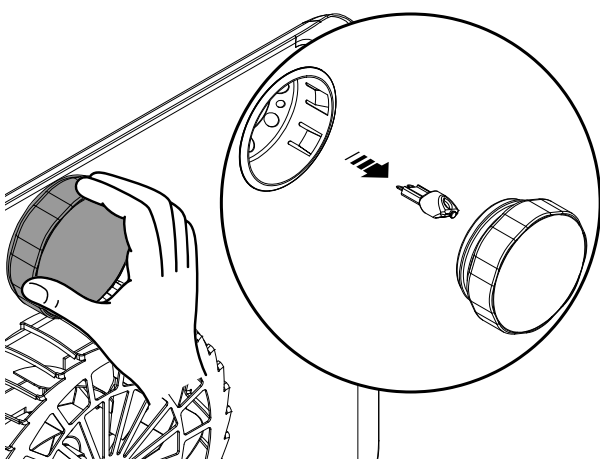
1. Hold the fan baffle in place and unscrew the lamp glass anticlockwise to remove it.
 - ☑ The lamp glass secures the fan baffle to the oven chamber.
2. Clean the lamp glass with mild anti bacterial detergent and hot water solution using a soft bristled brush.

3. Dry the lamp glass thoroughly with a soft dry cloth.
4. Hold the fan baffle in place and screw the lamp glass in clockwise to secure the fan baffle in place.

☑ Do not over tighten lamp glass.



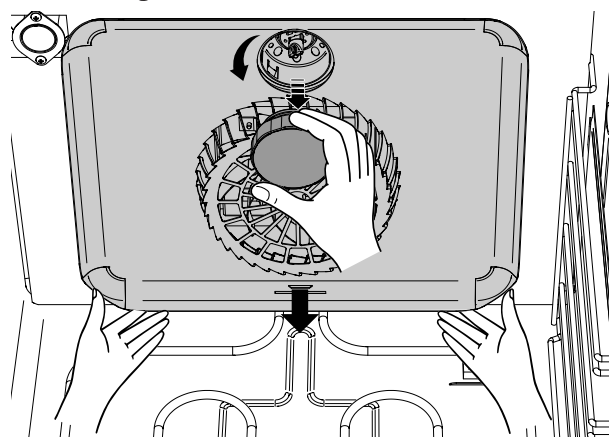
Changing the lamp light



1. Hold the fan baffle in place and unscrew the lamp glass anticlockwise to remove it.
2. Carefully grasp the bulb and pull it straight out of the socket.
3. Insert a new bulb.
4. Hold the fan baffle in place and screw the lamp glass in clockwise to secure the fan baffle in place.

☑ Do not over tighten lamp glass.

Cleaning the fan baffle

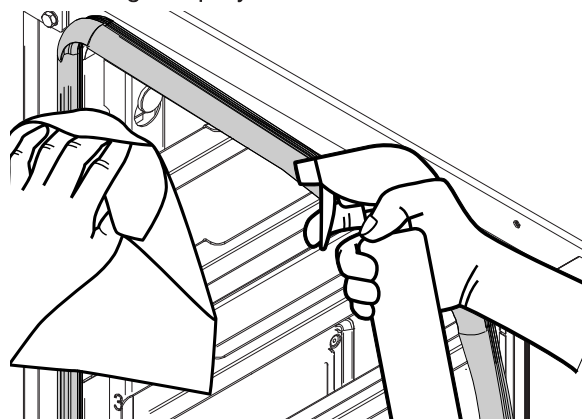


1. Hold the fan baffle in place and unscrew the lamp glass anticlockwise to remove it.
2. Pull the fan baffle forward off the bottom location bracket.
3. Clean the fan baffle with mild anti bacterial detergent and hot water solution using a soft bristled brush.
4. Dry the fan baffle thoroughly with a soft dry cloth.
5. Refit the fan baffle onto the location bracket below the fan.
6. Hold the fan baffle in place and screw the lamp glass in clockwise to secure the fan baffle in place.

☑ Do not over-tighten the lamp glass.

Cleaning the door seal

1. Clean along and around the door seal using a mild detergent spray.

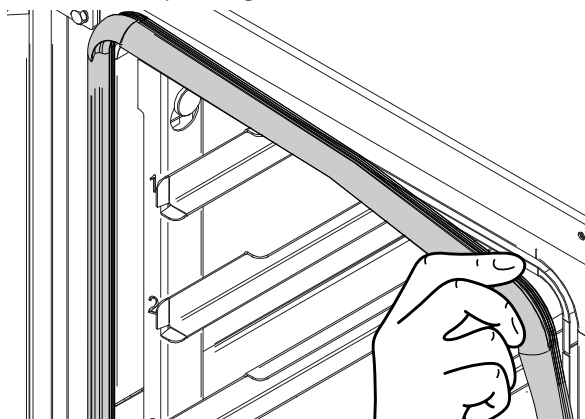


2. Wipe the door seal clean with a damp cloth.

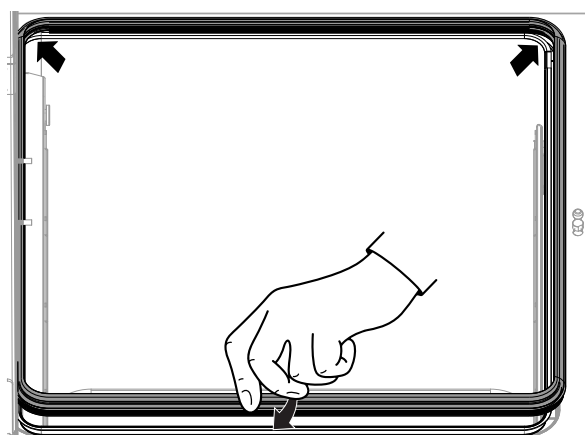
Replacing the door seal

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. Fit the door seal with the inner lip facing the oven chamber.
4. 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. Clean both sides of the inner glass and the inner side of the outer door glass with a conventional glass cleaner.
3. Dry the oven door thoroughly with a soft dry cloth.
4. 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.
	Door is not fully closed.	Close the door securely. See <i>Door does not close fully</i> below.
	Thermostat is faulty.	Call for service.
	The temperature control switch is faulty.	Call for service.
	Heating element is faulty.	Call for service.
Controller operates but oven does not heat.	The temperature control switch is faulty.	Call for service.
	Door is not fully closed.	Close the door securely. See <i>Door does not close fully</i> below.
	Heating element is faulty.	Call for service.
	The door micro-switch is faulty.	Call for service.
	Thermostat is faulty.	Call for service.
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.
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 12 .
The oven is too hot to touch.	The door inner glass is not fitted.	Fit the door inner glass. See Care and maintenance on page 11 .
The oven light is not illuminating.	Blown bulb (one bulb not working).	Replace the bulb. See Maintenance tasks on page 12 .
	The oven timer is not set.	Set the oven timer.
	The oven timer is faulty.	Call for service.
	The door micro-switch is faulty.	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 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 12 .
	The vent is restricted.	Ensure that the oven vent is not blocked or shrouded.

TURBOFAN CUSTOMER CARE

New Zealand

Moffat Limited
www.moffat.co.nz
Tel: +64 (3) 983 6600
Fax: +64 (3) 983 6660
Email: sales@moffat.co.nz

Australia

Moffat Pty Ltd
www.moffat.com.au
Tel: +61 (03) 9518 3888
Service: 1300 264 217
Fax: +61 (03) 9518 3833
Email: vsales@moffat.com.au

Canada

Serve Canada
www.servecanada.com
Sales: 800 551 8795
Service: 800 263 1455
Email: info@servecanada.com

United Kingdom

Blue Seal Limited
www.blue-seal.co.uk
Tel: 0121 327 5575
Service: 0121 332 6647
Fax: 0121 327 9711
Email: sales@blue-seal.co.uk

International

Moffat Limited
www.moffat.com
Tel: +64 (3) 983 6600
Fax: +64 (3) 983 6660
Email: export@moffat.co.nz

United States

Moffat Inc
www.moffat.com
Tel: 1 800 551 8795
Fax: 336 661 9546
Email: sales@moffat.com

an Ali Group Company



the spirit of excellence