

30T SERIES

turbofan[®]

E35T6

Convection Oven

Installation and Operation Manual

turbofan
CONVECTION OVEN SYSTEMS

MOFFAT

BLUE SEAL

MANUFACTURED BY

Moffat Limited
Rolleston 7675
New Zealand

INTERNATIONAL CONTACTS

AUSTRALIA

Moffat Pty Limited
E.Mail: vsales@moffat.com.au
Main Office: (tel): +61 (03) 9518 3888
(fax): +61 (03) 9518 3833
Service: (tel): 1800 622 216
Spares: (tel): 1800 337 963
Customer Service: (tel): 1800 335 315
(fax): 1800 350 281

CANADA

Serve Canada
Web: www.servecanada.com
E.Mail: info@servecanada.com
Sales: (tel): 800 551 8795 (Toll Free)
Service: (tel): 800 263 1455 (Toll Free)

NEW ZEALAND

Moffat Limited
Web: www.moffat.co.nz
E.Mail: sales@moffat.co.nz
Main Office: (tel): 0800 663328

UNITED KINGDOM

Blue Seal
Web: www.blue-seal.co.uk
E.Mail: sales@blue-seal.co.uk
Sales: (tel): +44 121 327 5575
(fax): +44 121 327 9711
Spares: (tel): +44 121 322 6640
(fax): +44 121 327 9201
Service: (tel): +44 121 322 6644
(fax): +44 121 327 6257

UNITED STATES

Moffat
Web: www.moffat.com
Sales: (tel): 1-800 551 8795 (Toll Free)
(tel): 336 661 1556
(fax): 336 661 9546
Service: (tel): 866 673 7937 (Toll Free)

REST OF WORLD

Moffat Limited
Web: www.moffat.co.nz
E.Mail: export@moffat.co.nz

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Contents List

Introduction

Before using your new oven, please read this instruction manual carefully, pay particular attention to any information labelled **'WARNING', 'CAUTION', 'IMPORTANT' or 'NOTE'** in this manual.



Warning

Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



Caution

Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

If you are unsure of any aspect of the installation, instructions or performance of your oven, contact your TURBOFAN dealer promptly. In many cases a phone call could answer your question.

Should you contact your TURBOFAN dealer on any matter concerning this oven, please have the information provided opposite, readily available.

This manual must be kept by the owner for future reference.

A record of ***Date of Purchase, Date of Installation*** and ***Serial Number of the oven*** should be recorded in the area provided below.

The serial number of this oven can be found on the Technical Data Plate located on the front right hand side panel, see diagram in 'Installation Section'.

Model Number:

Serial Number:

Dealer:

Service Provider:

Date Purchased:

Date Installed:

Safety Information

For your safety, please pay attention to the following symbols marked on the appliance.

- Risk of electric shock.



No user serviceable parts inside.

Qualified service person access only.

Disconnect from power before servicing.

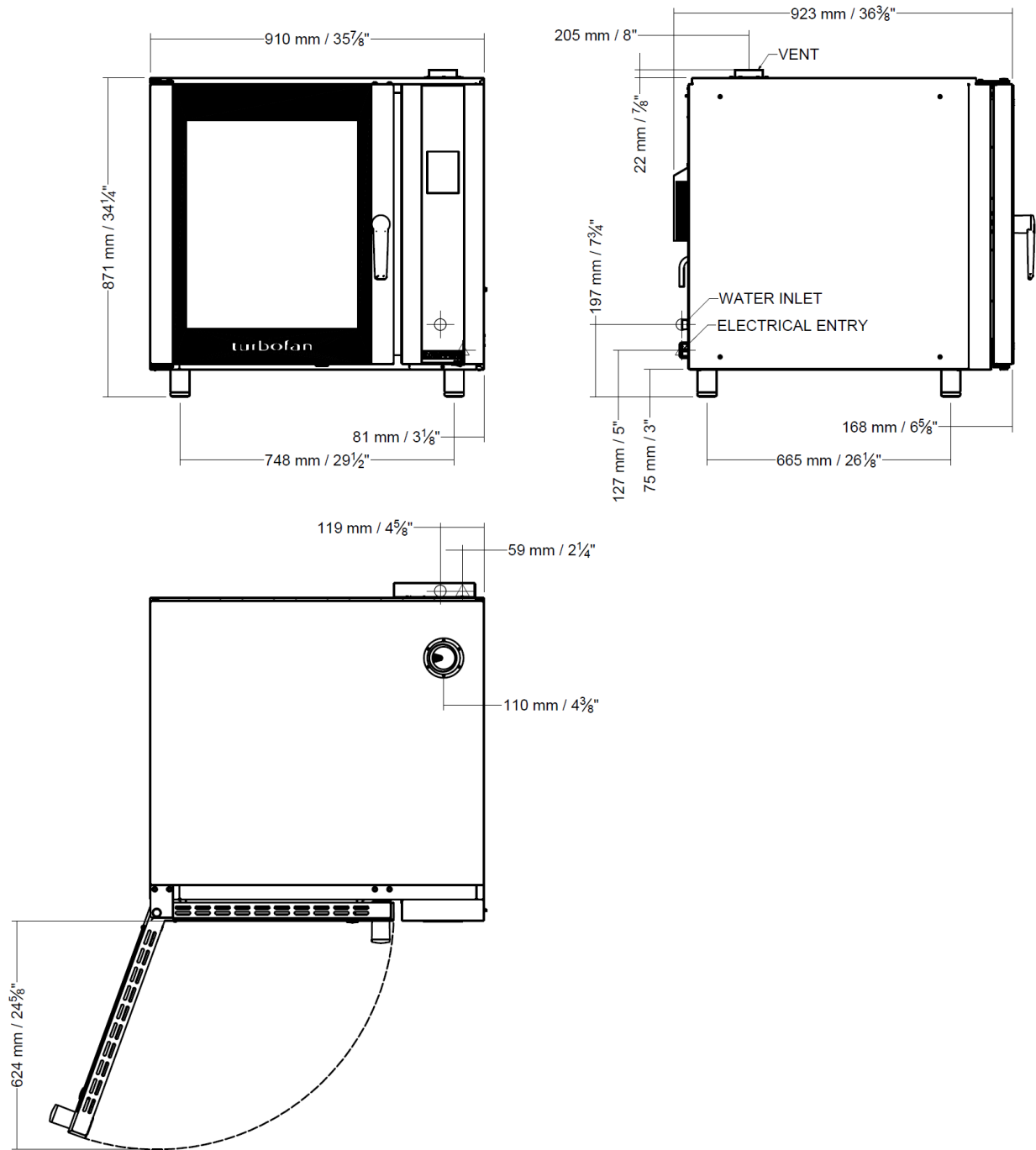
Specifications

E35T6 - Oven Power Ratings

USA / Canada / Mexico					
Model	Voltage	Frequency	Phase	Amps	Electrical Rating
E35T6-**-T263	220-240V	60 Hz	3P+E	30.3	12.5kW @ 240V
E35T6-**-P263	208V	60 Hz	3P+E	31.1	11.2kW @ 208V
E35T6-**-T261	220-240V	60 Hz	1P+N+E	52.0	12.5 kW @ 240V
E35T6-**-P261	208V	60 Hz	1P+N+E	53.7	11.2 kW @ 208V
Australia / New Zealand / UK					
E35T6-**-453	400-415V	50 Hz	3P+N+E	17.4	12.5kW @ 415V
E358T6-**-453	400-415V	50 Hz	3P+N+E	11.1	8.0kW @ 415V
E35T6H-**-453	400-415V	50 Hz	3P+N+E	18.3 / 17.4 / 17.4	12.7kW @ 415V
E35T6-**-251	230-240V	50 Hz	1P+N+E	52.0	12.5 kW @ 240V
E35T6H-**-251	230-240V	50 Hz	1P+N+E	52.9	12.7 kW @ 240V
International					
E35T6-**-353	380V	50 Hz	3P+N+E	18.9	12.5kW @ 380V
E35T6-**-363	380V	60 Hz	3P+N+E	18.9	12.5kW @ 380V
E35T6-**-P263	208-220V	60 Hz	3P+E	32.8	12.5kW @ 220V
E35T6-**-T263	230-240V	60 Hz	3P+E	30.1	12.5kW @ 240V
E35T6-**-P253	208-220V	50 Hz	3P+E	32.8	12.5kW @ 220V
E35T6-**-T253	230-240V	50 Hz	3P+E	32.8	12.5kW @ 240V
E35T6-**-453	400-415V	50 Hz	3P+N+E	17.4	12.5kW @ 415V

Specifications

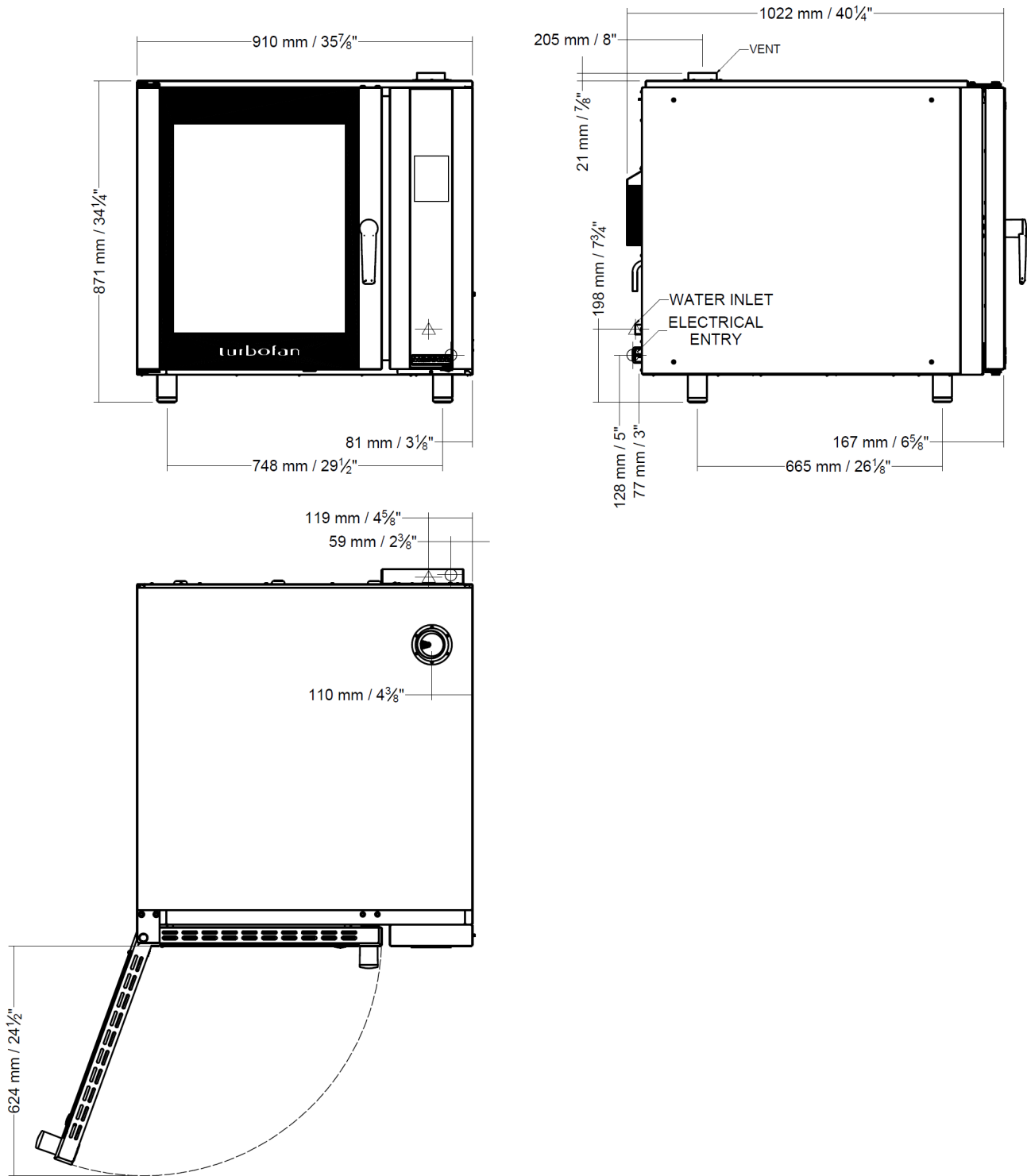
E35T6-26 - Turbofan Convection Oven



Oven Tray Details	Tray Capacity	Qty 6, 460 x 660mm / 18" x 26", Full Size Sheet Pan Capacity.
	Tray Spacing	105mm / 4 ¹ / ₈ ".
Water Connection	Max Water Inlet Pressure	80 psi / 550 kPa.
	Connection Size	³ / ₄ " GHT Male.
NOTE: If the bake Steam / Moisture Mode baking option is not required, the oven does not need to be connected to a water supply.		

Specifications

E35T6-30 - Turbofan Convection Oven



Oven Tray Details	Tray Capacity	Qty 6, 460 x 762mm / 18" x 30", Tray Capacity.
	Tray Spacing	105mm / 4 ¹ / ₈ ".
Water Connection	Max Water Inlet Pressure	80 psi / 550 kPa.
	Connection Size	³ / ₄ " GHT Male.
NOTE: If the bake Steam / Moisture Mode baking option is not required, the oven does not need to be connected to a water supply.		

Installation

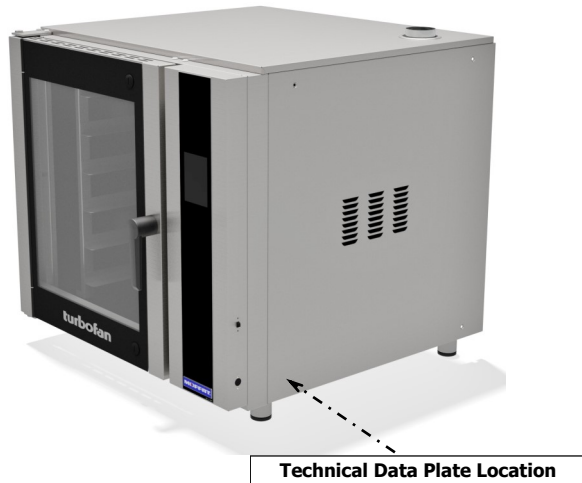
Installation Requirements

Important:

- Installation shall comply with local electrical, health and safety requirements.
- It is most important that this oven is installed correctly and that oven operation is correct before use.
- If you have any questions regarding the proper installation and / or operation of this oven, please contact your local Turbofan distributor.

Unpacking

1. Remove all packaging and transit protection including all protective plastic coating from the exterior stainless steel panels.
 2. Check the oven and supplied parts for damage. Report any damage immediately to the carrier and distributor.
 3. Check that the following parts have been supplied with your oven:-
 - 4 x Leg Adjustable.
 - Brass Adaptor.
 - Rubber Washer. } **USA / Canada / Mexico Only.**
 4. Report any deficiencies to the distributor who supplied your oven.
 5. Securely fit the 4 legs supplied with the oven.
 6. Check that the available electrical supply is correct to that shown on the Technical Data Plate located on the front right hand side panel.
- Also refer to the 'Specifications' section, 'Oven Specifications Tables' for further details.



Location

1. Position the oven in its approximate working position.
2. The unit should be positioned so that the control panel and oven shelves are easily reachable for loading and unloading.

NOTE: The oven door can be reversed to increase accessibility in certain locations. Refer to Appendix 1 at the rear of this Manual for door reversal details.

Clearances

To ensure correct ventilation for the motor and controls, the following minimum installation clearances are to be adhered to:-

Top	200mm / 8".
Rear	50mm / 2".
Left-hand side	50mm / 2".
Right-hand side	50mm / 2".

CLEARANCE FROM SOURCE OF HEAT.
A minimum distance of 300mm (12") from appliance sides is required.

NOTE: Fixed installations require at least 500mm - 20" clearance at the right hand side of oven for service access.

Important:

The vent located on the top of the oven must NOT be obstructed.



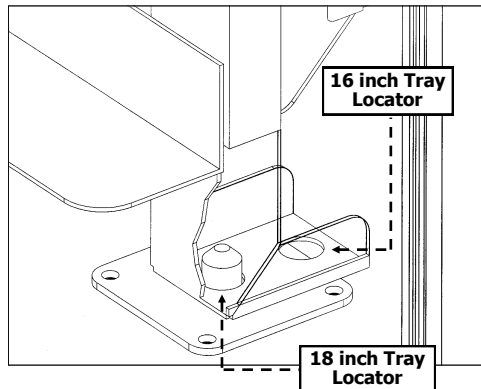
Stand Mounted Ovens

For stand mounted ovens, the oven feet are used to level the oven on the stand. Refer to the instructions supplied with separately ordered stands for mounting details.

Installation

Side Racks

1. The side racks can be fitted in one of two positions, in order to take 16 or 18 inch trays.
2. To position racks for 16 inch trays, use the holes at the rear of the rack.
3. Alternatively for 18 inch trays, use the holes nearest the centre of the oven.



Electrical Connection



Warning

This oven must be earthed / grounded.

Each oven should be connected to an adequately protected power supply with an appropriate power cord.

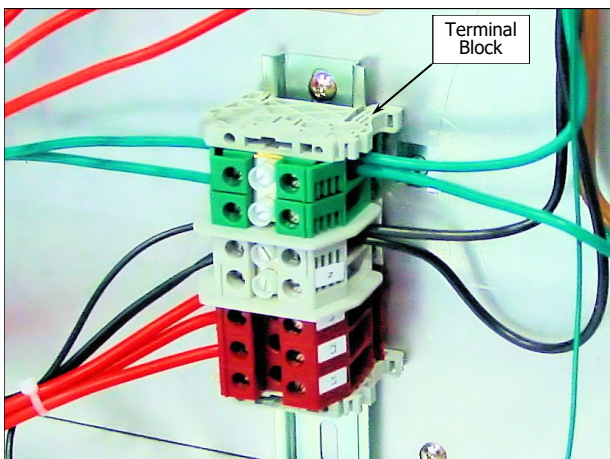
RCD (Residual Current Device) / GFCI (Ground-Fault Circuit-Interrupter) protection of the power supply to this appliance is recommended.

An isolation switch must be mounted adjacent to, but not behind the oven and must be readily accessible to the operator. This switch must be clearly marked and readily accessible in case of fire.

Check the electricity supply is correct to as shown on the Technical Data Plate on the front right hand corner of the oven side panel.

NOTE: All electrical connections must only be carried out by a suitably qualified person.

1. Remove oven right hand side panel.
2. Bring the supply cable up through the cable entry point - compression gland at the back of oven.
3. Connect the supply cable to the appropriately marked terminals on the terminal block.

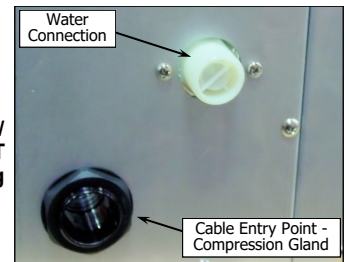


Water Connection

NOTE: If the Bake Steam / Moisture Mode is not required, the oven does not require connecting to a water supply.

1. Connect a cold water supply to the water inlet (R 3/4" Connector) on the oven.

NOTE: For North America / Canada / Mexico, use supplied 3/4" GHT Brass Adaptor when making water connection to the oven.



- Max Inlet Pressure 80psi / 550kPa.

2. Turn 'On' the water supply and check for leaks.

Recommended Water Specifications

In order to prevent corrosion or scaling in the oven and water system due to supplying water that is either too soft or too hard, the following recommendations should be used as a guideline.

Hardness:	Between 60 and 90ppm.
PH:	Greater than 7.5.
Chlorides:	Less than 30 ppm.

Positioning and Levelling of Oven

Correctly locate the oven into its final operating position and, using a spirit level, adjust the oven feet so that the oven is level and at the correct height.

Initial Start-Up

Before using the new oven;

1. For first time use of the oven, operate the oven for about 1 hour at 200°C / 400°F to remove any fumes or odours which may be present.
2. Please refer to the Operation Section of this manual for details on how to correctly operate and shutdown the oven.

Commissioning

Before leaving the new installation;

1. Check the oven functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
2. Ensure that the operator has been instructed in the areas of correct operation and shutdown procedure for the appliance.

NOTE: If it is not possible to get the appliance to operate correctly, turn 'Off' power supply at the mains supply and contact the supplier of this appliance.


Operation - Oven User Mode

Using Oven Mode

1. CONTROL OFF

Turn power 'On' manually at base of Control Panel.



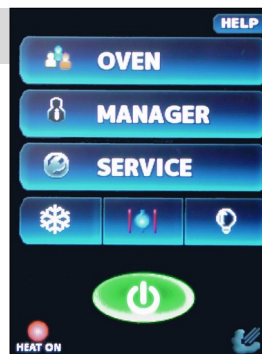
Press  button to 'Start / Stop' oven control.





Turn oven 'On' at base of Control Panel before pressing 'Start / Stop' button. Control Panel will illuminate.


2. CONTROL ON

Press **OVEN** to start using oven.




Press  to show HELP screen. (All screens).

Press  to turn oven light On/Off.

Press  to cool down oven.

Press  to Open Vent.


Press  to turn OFF controller.


3. PRE-HEATING

Oven **Pre-Heating** will occur automatically.

Shelves cannot be selected until oven has completed 'pre-heating'.



Press  to show HELP screen.


Press  to return to previous screen.

Heat 'On' symbol  will illuminate when oven is heating.

4. SELECT SHELF


Always select empty shelves nearest top of oven first.


Once **Pre-Heating** has completed.

Press  to select shelf.

Up to 6 shelves can be selected.



Press  to show HELP screen.

Press  to return to previous screen.

Operation - Oven User Mode

5. SELECT PRODUCT

SELECT product from list.

Alarm will sound when oven is ready to load.



Press scroll bar to scroll up/down recipes.

6. LOAD TRAY(S)

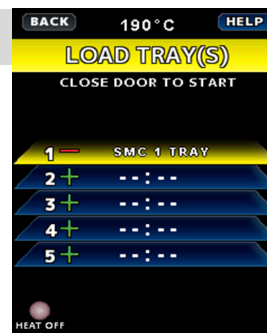
LOAD TRAY(S) to selected shelf or shelves.

Always select empty shelves nearest top of oven first.

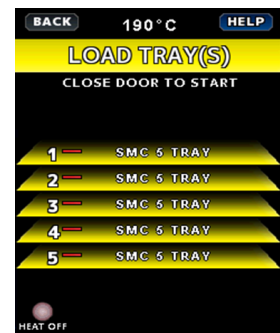
Press **1 - SMC 1 TRAY** to cancel a shelf.

Close oven door after loading trays, the program will start cooking automatically.

Part Oven Load



Full Oven Load



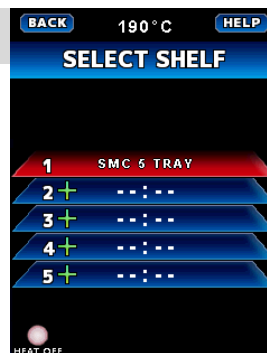
7. PROGRAM START

When tray shelf is running, it is coloured RED.

Recipe name and countdown time alternate in the shelf display.

Alarm will sound.

Part Oven Load



Full Oven Load



8. DONE - TIME UP

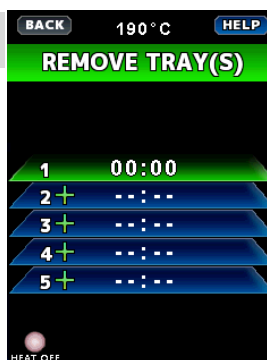
OPEN OVEN DOOR.

REMOVE TRAY(s).

Oven alarm and shelf selected will self cancel when the oven door is closed.

CLOSE OVEN DOOR

Part Oven Load



Full Oven Load



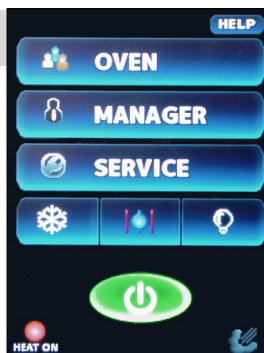
9. RETURN TO STEP 4.

Manager Mode - Recipe Programming

Entering Recipe Programming

1. ENTER MANAGER MODE

Press **MANAGER** to enter Manager Mode.



Press **HELP** to show HELP screen.

2. ENTER PASSCODE

ENTER passcode (4500).

Press  to confirm.

Press  to cancel.



3. ENTER RECIPE PROGRAMMING

Press to select



Press **HELP** to show HELP screen.


Press **HOME** to exit.


Press  for next MANAGER screen.

4. RECIPE EDITING

Select recipe to edit.

Or


Press  to create new recipe.

or
Press  to delete a recipe.



Press **HELP** to show HELP screen.

Press **BACK** to return to previous screen.

Press  to sort recipe list.

Manager Mode - Recipe Programming

5. RECIPE NAMING


Press  to edit recipe name.


Enter recipe name in keypad.

Press  to confirm.

Press  to cancel.



Press  to show HELP screen.

Press  to return to previous screen.



6. RECIPE IMAGE

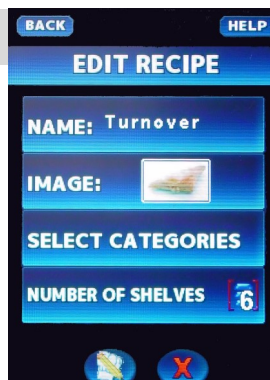
Press





Select an image from the library.

Press  to confirm.

Press  to cancel.



Press  to show HELP screen.


Press  to return to previous screen.





Manager Mode - Recipe Programming

7. RECIPE CATEGORY

Press  to add recipe to category.

Choose  to add recipe to category.
(Note: recipes can be in more than one category).


Press  to create new category.


Press  to delete a category.

Press  to confirm.


Press  to cancel.



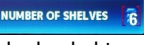
Press  to show HELP screen.

Press  to return to previous screen.



Press  to show HELP screen.

8. SET NUMBER OF SHELVES

Press  to select number of shelves that will be loaded together when this recipe is selected.


Enter number of shelves on the keypad.


Range 1 to 6.

Press  to confirm.


Press  to cancel.



Press  to show HELP screen.

Press  to return to previous screen.




Press  to exit Recipe Time and Temp Mode.


Press  to exit Manager Screen.


Manager Mode - Recipe Programming


9. SET RECIPE TIME AND TEMP


Press  to enter recipe settings

Press  to set stage temperature


Press  to set stage time.

Press  to select fan speed.

Press  to set vent Open / Close.


Press  to set time to count Down.

Press  to set FLEX time to No.


Select  to add a new cooking stage.


Select  to delete a cooking stage.

Press  to confirm.


Press  to cancel.




Press  to show HELP screen.

Press  to return to previous screen.



Press  to exit Recipe Time and Temp Mode.

Press  to exit Manager Screen.

10. ADDING ANOTHER COOKING STAGE

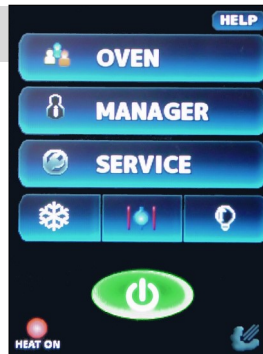
Follow the instructions above to add further stages.

Manager Mode - Settings

Selecting Manager Mode

1. CONTROL ON

Select **MANAGER**.



Press **HELP** to show HELP screen.

2. ENTER PASSCODE

ENTER Passcode (4500).

Press  to confirm.

Press  to cancel.



3. MANAGER SCREEN #1

Press to select  Refer to previous section, 'Manager Mode -Recipe Programming'.

Press to .

Press to .

Press to select .




Press **HELP** to show HELP screen.

Press **HOME** to exit MANAGER screens.

Press  for next MANAGER screen.

CONFIGURE PREHEAT SCREEN.

Press  to set Preheat Temperature.

Enter temperature on keypad.

Press  to confirm.

Press  to cancel.


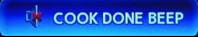
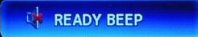



Press **HELP** to show HELP screen.


Press **BACK** to return to previous screen.


Manager Mode - Settings


4. MANAGER SCREEN #2

- Press  to adjust.
- Press  to turn On / Off.
- Press  to turn On / Off.
- Press  to enable / disable key press beep.







Press  to show HELP screen.


Press  to exit MANAGER screens.


Press  for next / previous MANAGER screen.


5. MANAGER SCREEN #3

- Press  to enable / disable MANAGER passcode protection.
- Press  to adjust screen brightness.
- Press  to enter AUTO DIM SETTINGS.
- Press  .



Press  to show HELP screen.

Press  to exit MANAGER screens.

Press  for next / previous MANAGER screens.

- Select  and follow 'On-Screen' prompts.
- Select  and follow 'On-Screen' prompts.



AUTO DIM SETTINGS SCREEN.


Press **Time**   to adjust automatic screen dimming time.

Press **Brightness**   to adjust screen dim percentage.





Press  to confirm.

Press  to cancel.




Press  to show HELP screen.


6. MANAGER SCREEN #4

- Press to  .
- Press  to enter oven temperature **Setback** (stand-by) settings.
- Press to enter  .
- Press to view  **System Software** version.



Press  to show HELP screen.


Press  to exit MANAGER screens.

Press  for next / previous MANAGER screens.

Manager Mode - Settings

CHANGE PASSCODE SCREEN.

Press  to change passcode.


Press , numeric keypad will display. Enter passcode.


Press , numeric keypad will display. Verify passcode.

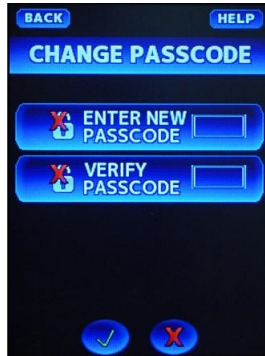
Press  to confirm.

Press  to cancel.




Press  to show HELP screen.

Press  to return to previous screen.




SETBACK OPTIONS SCREEN.


Press  to enable / disable Setback mode.

Press  to change setback time. Enter time on keypad.

Press  to change setback temperature. Enter temperature on keypad.




Press  to show HELP screen.

Press  to return to previous screen.


AUTOSTART SCREEN.


Press  to set Autostart temperature. Enter temperature on keypad.

Press  to set Autostart time. Enter time on keypad.

Press  to enable / disable Autostart Mode.



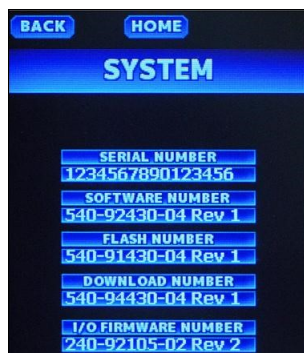
Press  to show HELP screen.


Press  to return to previous screen.

Press  to change from AM to PM.

SYSTEM SCREEN.

Screen displays controller system information.




Press  to return to previous screen.

Press  to exit MANAGER screens.


Manager Mode - Settings

7. MANAGER SCREEN #5


Press  12:19:18 PM to enter / change real time settings.

Press  14/05/2013 to enter / change date settings.


Press  LANGUAGE to enter Language selection.

Press  TEMPERATURE UNITS to change Temperature Unit settings, °C / °F.



Press  to show HELP screen.

Press  to exit MANAGER screens.

Press  to change from AM to PM.

Press  for next / previous MANAGER screen.

TIME ENTRY SCREEN.

Enter time.

Press  to confirm.


Press  to cancel.




DATE ENTRY SCREEN.

To change the Day, press  14, numeric key pad will display.

To change the Month, press  5, numeric key pad will display.


To change the Year, press  2013, numeric key pad will display.


To change the Day Shown, press  to toggle through.

Press  to confirm.

Press  to cancel.



Press  to show HELP screen.

Press  to return to previous screen.


SELECT LANGUAGE SCREEN.


Press  to select language required.

Press  to confirm.

Press  to cancel.



Press  to show HELP screen.

Press  to return to previous screen.

Manager Mode - Settings

8. MANAGER SCREEN #6

RE-CALIBRATE TOUCH SCREEN.

Press  to Re-Calibrate the Touch Screen.

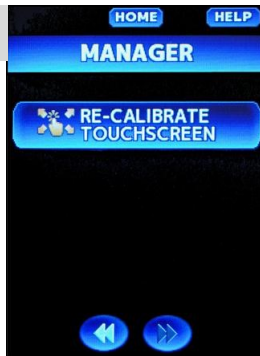
NOTE; This should only be carried out if the touch positions on the screen become difficult to operate.


Warning Reboot Unit? screen will appear.

Press  to confirm.


Press  to cancel.

Follow the On-Screen prompts.



Press  to show HELP screen.

Press  to exit MANAGER screens.

Press  for previous MANAGER screen.



Cleaning and Maintenance

Cleaning Guidelines



Caution

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

This oven is not water proof. Do not use water jet spray to clean interior or exterior of the appliance.

To achieve the best results, cleaning must be regular and thorough. If any small faults occur, have them looked at promptly. Don't wait until they cause a complete breakdown.

NOTE:

- 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.

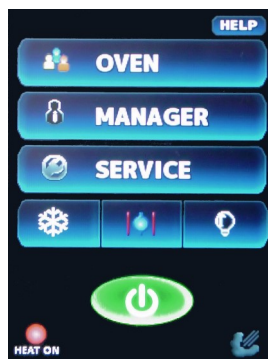
To keep your oven clean and operating at peak efficiency, follow the procedures shown below:-

Daily Cleaning

NOTE:

- If oven usage is very high, the cleaning procedure should be carried out more frequently.
- Allow the oven interior to cool to approx 50°C / 120°F before commencing cleaning.
- Clean oven interior first. This prevents build up of soil and fingerprints on exterior of oven whilst cleaning the interior.

1. Activate oven cool-down function on the controller.
2. Open oven door.
3. When temperature has reached 50°C, oven will shut down.



Stainless Steel Surfaces

- a. Thoroughly clean the exterior surfaces of the oven with, a damp cloth moistened with a mild detergent solution, or a soft bristled brush.
- b. Baked on deposits or discoloration may require a good quality stainless steel cleaner. Always apply cleaner when the oven is cold and rub in the direction of the grain.

Oven Interior

- a. Ensure oven chamber is cool. Do not use wire brushes, steel wool or other abrasive materials to clean the oven interior.
- b. Remove oven side racks as shown overleaf.
- c. Thoroughly clean interior of oven with a mild anti bacterial detergent and hot water solution, using a soft bristled brush.
- d. Any deposits should be removed using a wooden or plastic scraper tool and then wipe with a damp cloth.
- e. To remove stubborn stains, while oven is still warm (50°C), spray interior of oven with a good quality domestic cleaner.

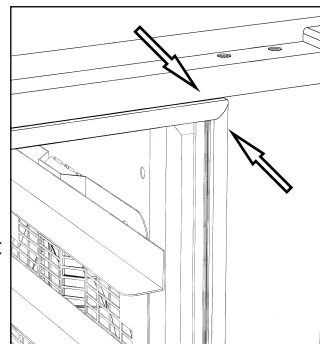
NOTE: Do not spray cleaner into the fan / heater area.

4. Be sure to cover the entire interior of the oven including the interior of the oven door.
5. Close oven door and allow oven cleaner to sit for 5-10 mins.

6. Thoroughly clean interior and surfaces of Oven with a mild anti bacterial detergent and hot water solution.
7. Dry interior of oven with a dry cloth and polish with a soft dry cloth.

Door Seal

- a. To remove, pull out the seal starting at each corner.
- b. The seal may be washed in the sink, but take care not to cut or damage it.
- c. Check the door seal for wear and damage and replace as required.
- d. Wash the door seal in a sink, taking care not to cut or damage the seal.
- e. Dry the door seal thoroughly.
- f. Refit the door seal with lip facing into centre of the oven.
- g. 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.



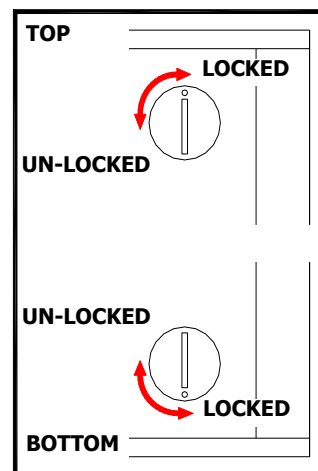
Oven Door Glass

Outer Surfaces

Clean with conventional glass cleaners

Inner Surfaces

- a. To clean between the inner and outer door glasses, firstly ensure the oven door is locked shut.
- b. With a screwdriver, coin, or other suitable device, ¼ turn the outer glass locks to release the outer glass and allow it to be hinged open for cleaning access (refer diagram for correct locking / unlocking procedure).



Cleaning and Maintenance

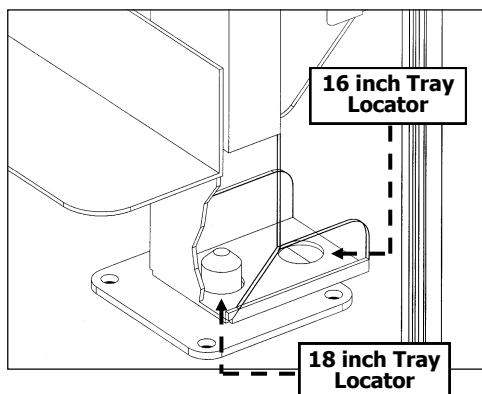
Side Racks - Removal

1. Lift the side rack off the bottom locating pins.
2. Move the bottom of the side rack toward the centre of the oven.
3. Lower side rack to clear top locating pins, and remove.

Side Racks - Re-Fitting

NOTE: The side racks can be fitted in one of two positions, in order to take 16 or 18 inch trays. Ensure that the racks are fitted correctly for the tray spacing required.

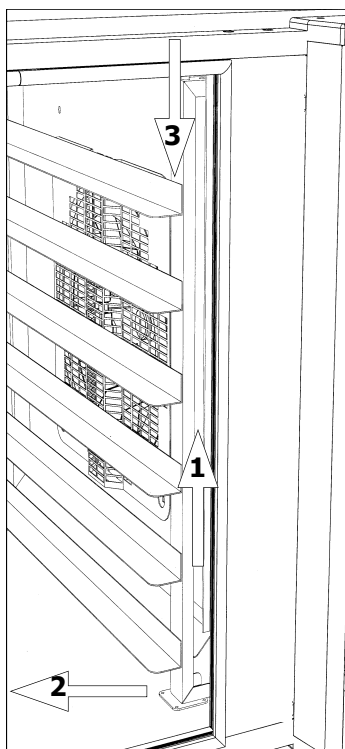
1. To position racks for 16 inch trays, use the holes at the rear of the rack.



2. Alternatively for 18 inch trays, use the holes nearest the centre of the oven.

Re-fitting Racks to Oven

1. Insert rack into the oven, placing appropriate holes over the top locating pins.
2. Lift the side rack over the bottom locating pins.
3. Lower side rack with the appropriate holes over the bottom locating pins.



Oven Lamps

1. Remove the LH side rack as shown previously.



2. Wash the glass lens with a soft sponge using warm water and a detergent solution. Rinse with clean, warm water.
3. Dry the glass lens thoroughly with a dry cloth.
4. Refit LH side rack as shown previously.



Periodic Maintenance

NOTE: All maintenance operations should only be carried out by a qualified service person.

Controls and mechanical parts should be checked and adjusted periodically by a qualified service person. It is recommended that the appliance is serviced every 6 months.

Fault Finding

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.

You may encounter a problem not covered in this section, please contact your service provider who will require the following information:-

- **The Model and Serial Number of the oven, can be found on the Technical Data Plate located on the front right hand side panel of the oven.**

Fault	Possible Causes	Remedy
Oven does not operate.	Power Switch at base of Control Panel is 'Off'. Mains isolating switch, circuit breaker or fuses are Off at the power board. Overtemp tripped (No lights, no power light). Overtemp faulty. Digital Controller faulty Element faulty.	Turn 'On' power switch. Turn On. Call for service. Call for service. Call for service. Call for service.
Oven Controller operates but No Heat in Oven.	Digital Controller faulty Door not closed fully (display shows ' dor '). Door Switch faulty (display shows ' dor '). Heating Contactor faulty.	Refer to 'Digital Controller Fault Codes'. Call for service. Close door. (Refer 'Door does not close fully'). Call for service. Call for service.
Oven heats up but Fan does not operate.	Fan motor faulty. Fan or fan motor obstructed. Controller faulty. Fan Contactor faulty. Fan Capacitor faulty.	Call for service. Call for service. Call for service. Call for service. Call for service.
Oven does not produce moisture.	Moisture Mode not selected. Injector Nozzle blocked. Water Solenoid faulty. Controller faulty.	Check Moisture Mode settings. Call for service. Call for service. Call for service.
Door does not close fully.	Tray in way of door (display shows ' dor '). Door misaligned (display shows ' dor '). Door seal obstruction (display shows ' dor ').	Correctly position tray in rack. Re-align door. Correctly install door seal. (Refer to 'Cleaning' Section).
Oven light not illuminating.	Blown bulb (one bulb not working). Blown fuse (both bulbs not working).	Call for service. Call for service.
Uneven baking.	Too high a temperature selected. Oven or racks not level. Insufficient air space around trays or baking tins. Oven overloaded with too much product. Opening oven door un-necessarily. Oven door seal damaged or faulty. Oven vent restricted.	Select a lower temperature. Check oven racks and level. Ensure oven racks are spaced to allow air flow around baking on all shelves. Re-load oven. Ensure oven door is closed during baking. Check seals and replace if damaged. Ensure oven vent not blocked or shrouded.
Control Panel does not indicate 'CP' when Core Probe connected.	Core Probe Faulty	Replace Core Probe.
'Err 001' on display.	Oven Probe failure.	Call for service.
'Err 003' on display.	Motor Thermal Cut-Out tripped.	Call for service.
'CP' flashing on Lower Display, alarm sounding, oven program paused.	Core Probe not connected to control panel, and program requires its use. Core Probe Faulty.	Connect Core Probe to control panel. Replace Core Probe.
Err 'Hood is not running Check hood' VH hood enabled, but not fitted/connected correctly	VH Hood not plugged in or not switched ON. Oven controller programmed incorrectly. Oven controller, wiring or VH hood faulty.	Ensure VH Hood is plugged in & switched ON. Call for service. Call for service.

Electrical Schematic E35T6 Turbofan Oven. 1 Phase (1P+N+E) 208-240V Models



Electrical Schematic E35T6 Turbofan Oven. 3 Phase (3P+Gnd) 208-240V Models



Electrical Schematic E35T6 Turbofan Oven. 3 Phase (3P+N+E) 380-415V Models



Replacement Parts List

Important:

Only genuine authorized replacement parts should be used for the servicing and repair of this oven. The instructions supplied with the parts should be followed when replacing components. For further information and servicing instructions, contact your nearest authorized service provider or Turbofan Dealer.

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the Technical Data Plate.

Part No.	Description
239452	Control Panel Laminated E35T
240097	Touch Controller Kit E35T
239353	Touch Screen Only
240033	Switch Rocker - On - Off
237448K	Temp Probe Kit 20/30 Series Touch
240109	Thermistor 10ohm (Single Phase Models Only)
231746	Suppressor Heating Contactor
231747	Suppressor Motor Contactor
231739	Contactor BF1810A230 (Heating / Safety, 1 Phase / 3 Phase +N+E)
231743	Contactor Interlock 11BGX5000
236217	Mini Contactor - Start Capacitor
231742	Contactor NC 11BG0601A230 (Mini Contactor - Motor Switching)
231740	Contactor BF3200A230 (Heating / Safety, 3 Phase+E)
240522	Auxiliary Contact 2NO BFX1020 (3 Phase + E)
021534	Relay 240V LY1F
239834	Circuit Breaker 1P 5A W57
239833	Circuit Breaker 1P C 16A
305449	Circuit Breaker UL/CSA 10A 3P
025400	Overtemp Thermostat 360°C
239860	Cooling Fan 120 x 120 x 38 230Vac
240034	Thermal Switch 70°C
235311	Cooling Fan Thermal Switch 50°C.
239581	Vent Activator Motor
020763K	Element 2000W 220V (208/220/380V)
020762K	Element 2000W 240V (240/415V)
022259K	Element 1250W 220V (E358D - 400-415V, 50Hz, 3P+N+E, 8Kw Only)
240019	Motor L9EB50, 208-240V, 60Hz, 1P/3P (includes Shaft Seal)
240018	Motor L9EB50, 220-240V, 50Hz, 1P (includes Shaft Seal)
240017	Motor L9EB40, 380-415V, 50Hz, 3P (includes Shaft Seal)
020896	Motor Shaft Seal
239317	Fan D350 x H80, 12 Blade
232551	Capacitor 10µF (230-240V, 50Hz, 1P+N+E)
232553	Capacitor 20µF (230-240V, 50Hz, 1P+N+E)
232554	Capacitor 30µF (230-240V, 50Hz, 1P+N+E)
232552	Capacitor 12µF (208V, 60Hz, 1P+N+E)
232555	Capacitor 35µF (208V, 60Hz, 1P+N+E)
231814	Lamp G9/25W 230V Halogen
232108	Lampholder G9 Halogen
021352	Glass Lens
021353	Support Frame
242092	Lamp Gasket
238981	Water Solenoid
020853	Whirl Jet Spray Body
020856	Water Tube Gasket
025922	Adaptor 3/4" BSP/GHT Brass (USA/Can/Mexico Only)
021527	Washer Rubber 23 x 14.5 x 1.5mm (USA/Can/Mexico Only)

Replacement Parts List

Part No.	Description
024802	Door Microswitch
235354	Door Switch Return Spring
017929	Damper Rod Clip
231438	Door Seal
236885	Gasket - Door Switch / Oven Temp Probe
239519	Door Inner Glass
239512	Door Outer Glass Assy
236198	Door Latch Cover
235859	Door Handle Assembly
231804	Single Step Locking Dog
232588	Door Outer Glass Locking Catch
232364	Door Outer Glass Locking Catch Spring
239527	Hinge Pivot Pin
239528	Hinge Pivot Nut

015168	Oven Rack (26" Only)
025916	Rack Runner LH WA 4T (26" Only)
025917	Rack Runner RH WA 4T (26" Only)
026127	Rack Runner LH WA 5T (26" Only)
026128	Rack Runner RH WA 5T (26" Only)
020809	Rack Runner LH WA 6T (26" Only)
020810	Rack Runner RH WA 6T (26" Only)
025089	Rack Runner LH WA 8T (26" Only)
025090	Rack Runner RH WA 8T (26" Only)

020993	Oven Rack (30" Only)
026590	Rack Runner LH WA 4T (30" Only)
026591	Rack Runner RH WA 4T (30" Only)
026789	Rack Runner LH WA 5T (30" Only)
026787	Rack Runner RH WA 5T (30" Only)
020811	Rack Runner LH WA 6T (30" Only)
020812	Rack Runner RH WA 6T (30" Only)
023018	Rack Runner LH WA 8T (30" Only)
023019	Rack Runner RH WA 8T (30" Only)

232379	Adjustable Leg 73-80mm (M10)
232380	O-Ring 4150

Optional Extras

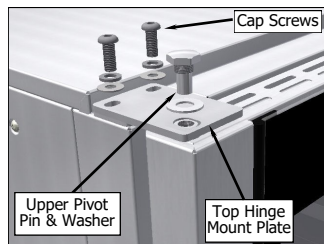
Part No.	Description
236060	Core Temperature Probe Kit (which include)..
235845	<i>Core Temperature Probe (PT1000).</i>
235847	<i>Dust Cap - Core Temperature Socket.</i>
236271	<i>Core Temperature Probe Holder.</i>

Appendix 1 - Reversing the Oven Door

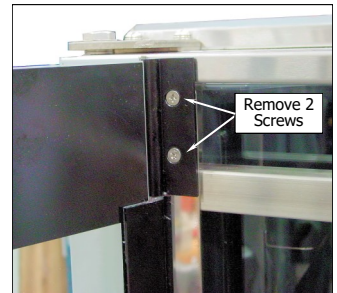
Reversing the Oven Door

Top Hinge Mount Plate Re-Positioning:

1. Isolate the oven from the mains power supply.
2. Close the oven door.
3. Remove the upper pivot pin and washer. **Take care to support the oven door.**
4. Carefully open door and lift door off bottom locating pin.
5. Undo and remove the two cap screws securing the top hinge mounting plate to the oven.
6. Remove the top hinge mounting plate and spacer.
7. Remove the blanking screws from the opposite side of the door opening and fit to where the hinge mount plate was removed from.
8. Turn the top hinge mounting plate over 180° and with the spacer, fit to the top RH side of the door opening and secure with the 2 cap screws and washers.

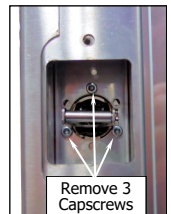


2. Remove the front glass from the oven door by removing the screws from the upper and lower hinges (two screws per hinge) and remove outer glass assembly.
3. Rotate the outer glass 180° and refit to the oven door. Ensure that the Turbofan Logo is at the bottom of the door.
4. Secure the outer glass in the locked position.



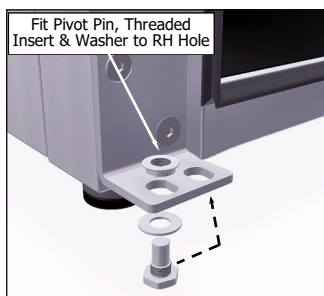
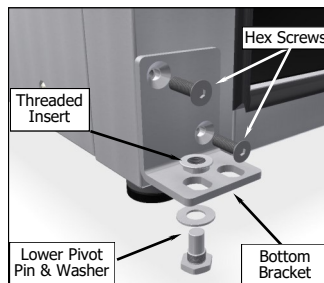
Door Handle Reversal:

1. Remove the 2 screws from the door catch cover and remove the cover.
2. Remove 3 capscrews inside the handle recess.
3. Remove the door handle and turn the handle around 180° and refit to the door. Secure with the 3 capscrews.
4. Refit the door catch cover.



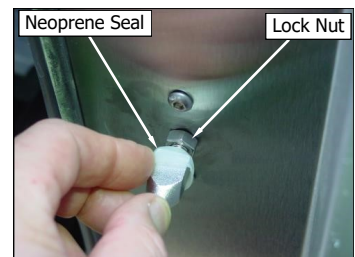
Bottom Bracket Re-Positioning:

1. Undo and remove the two hex screws securing the bottom bracket and remove the bracket complete with nut and washer.
2. Remove the pivot pin, washer and threaded insert, from the bottom bracket.
3. Fit the threaded insert, lower pivot pin and washer to the right hand hole in the bottom bracket.
4. Remove the blanking screws from the lower opposite side of the door opening and fit to where the bottom bracket was removed from.
5. Fit the bottom bracket to the other side of the door opening and secure with the hex screws.



Door Locking Dog Re-Positioning:

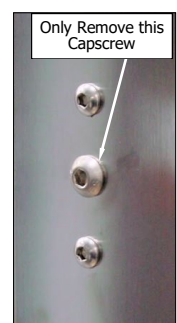
1. Pull back the neoprene seal to reveal the Locking Dog securing nut.
2. Slacken the locking nut, unscrew the locking dog and remove locking dog, locking nut and neoprene seal.



3. From the opposite side of the oven door frame, remove the centre cap screw and transfer to the old locking dog position.

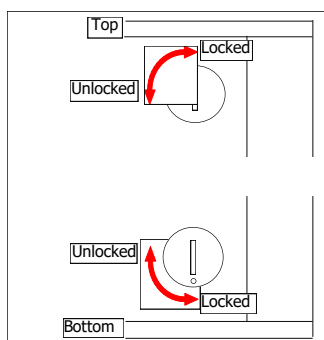
NOTE: Do Not remove outer 2 Capscrews.

4. Fit the locking dog, nut and neoprene seal (removed at Item 2 above), to the opposite side of the door frame and once the door is fitted, adjust the locking dog as shown over the page.
5. Fit the door onto the lower pivot pin, align the top of the door with the top hinge mounting plate and secure with the upper pivot pin and washer.



Door Outer Glass Reversal:

1. With the door removed from the oven, unlock and open the outer glass from the oven door to allow access to the outer glass hinges.



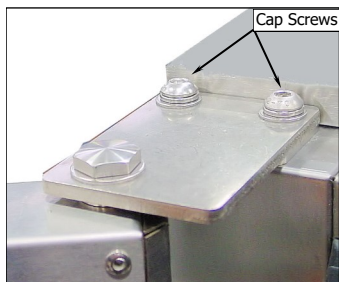
NOTE: On completion of the door reversal operation, the door and door microswitch will require adjustment. Carry out the procedures shown overleaf to ensure that the door is correctly aligned and also seals correctly.

Appendix 1 - Reversing the Oven Door

Oven Door - Adjustment

Door Position Adjustment (Vertical Alignment):

1. To adjust the door vertical alignment, open oven door.
2. Loosen the screws securing the top door hinge plate to the oven.
3. Adjust oven door vertical alignment position and tighten the 2 cap screws.
4. Check door operation. Repeat steps 2 and 3 as necessary to ensure that door closes and latches evenly and is aligned in the door frame.



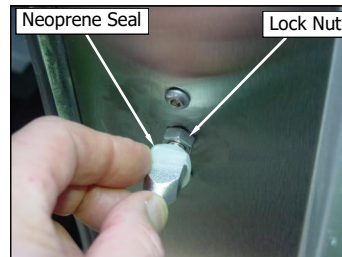
Door Seal Adjustment:

1. With the oven door closed and latched shut, loosen the upper hinge pin.
2. Lightly push the top of the door in the hinge area and tighten the upper hinge pin.
3. Repeat the adjustment for the lower hinge bracket.



Door Latch Adjustment:

1. Open the oven door to reveal the locking dog.
2. Pull back the neoprene seal to reveal the lock nut.
3. Slacken the lock nut.
4. Adjust the locking dog to the required position.
5. Slam the door shut and ensure that the door is not a loose fit when closed and that pressure is maintained against the door seal.
6. Continue to adjust the locking dog until the door shuts correctly.
7. Tighten up the lock nut and re-position the neoprene seal over the lock nut.

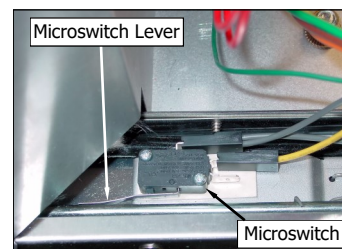


NOTE: Ensure that the Locking Dog is aligned with the hook facing downwards.



Microswitch Adjustment:

1. Open oven door.
2. Remove the control panel and bend the microswitch arm to adjust microswitch operation.
3. Open and close the oven door and check the microswitch operates correctly.



NOTE: The microswitch should operate when door handle is approximately $\frac{1}{2}$ engaged (45°).

4. Repeat Steps 2 and 3 as required, then refit the control panel.

