

Technical data sheet for

E35D6-30 ON THE P85M12 PROVER/HOLDING CABINET Full Size Digital / Electric Convection Oven on a 12 Tray Manual / Electric Prover/Holding Cabinet



E35D6-30

Unit shall be a Moffat electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enameled oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Oven shall have capacity for 6 16" x 29" or 18" x 30" trays. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Unit shall be supplied in 100% recyclable shipping packaging.

P85M12

Unit shall be a Moffat electrically heated Turbofan prover and holding cabinet. The prover and holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged and field reversible. Unit shall have capacity for up to 12 18" x 30" trays or 12 16" x 29" trays with optional 16" rack set. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a mechanical thermostat and humidity via a control of the water tank. A thermometer shall indicate the cabinet temperature. Prover and holding cabinet shall be mounted on castors, with two rigid castors at rear and two swivel castors dual swivel and wheel lock and front. Prover and holding cabinets shall be fitted with 13A cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 406mm x 736mm / 16" x 29" tray capacity
- 457mm x 762mm / 18" x 30" tray capacity
- 6 tray Oven / 12 tray Prover
- 910mm width
- Side hinged doors (standard LH hinge)
Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Prover
- Prover with dual function Proof and Holding modes

OVEN

- 105mm tray spacing
- Digital display Time and Temperature Controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 30 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Steam injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- 12kW heating power
- Oven vent - Program and manual control
- Safe-Touch vented door
- Vitreous enameled oven chamber
- Plug-in continuous oven door seal
- 6 oven wire racks supplied
- 100% recyclable packaging

PROVER

- 74mm tray spacing
- Auto water fill system with optional integrated water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and Humidity level control
- Cabinet temperature display thermometer
- 4 dia. 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

OPTIONS

- Single Phase model oven (specify when ordering)
- 406mm x 736mm / 16" x 29" tray rack set for prover

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings (Installs in pre-fitted rear housing of cabinet for flush rear installation)

E35D6-30 Full Size Digital / Electric Convection Oven

P85M12 Full Size Manual / Electric Prover/Holding Cabinet

CONSTRUCTION - Oven (E35D6-30)

Vitreous enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel frame side hinged door
5mm thick door inner and outer glass
Stainless steel control panel
Aluminised coated steel base and rear panels

CONSTRUCTION - Prover (P85M12)

304 stainless steel interior cabinet
Stainless steel front, sides and top exterior
Stainless steel interior side racks
Stainless steel frame side hinged door
5mm thick door glass
Stainless steel control panel
Aluminised coated steel base and rear panels

CONTROLS - Oven (E32D5)

Electronic controls with Digital Time and Temperature display,
Manual or Program modes
Large 20mm high LED displays
Two individual time and temperature setting control knobs
Fan LO speed key
Timer Start/Stop key
Steam Injection key (5 levels)
Programs select key
Vent open/close key
Actual temperature display key
Adjustable buzzer/alarm volume
Thermostat range 50-260°C
Timer range from 180 minute in countdown mode /
999 minute in count-up mode
Over-temperature safety cut-out

CONTROLS - Prover (P85M12)

Off / Proof / Holding mode selector switch
Mechanical thermostat 20-85°C
Humidity level control
Cabinet temperature thermometer
Auto-fill water system standard

CLEANING

Stainless steel top and side exterior panels
Vitreous enameled oven chamber
Fully removable stainless steel oven and Prover side racks
Removable stainless steel oven fan baffle
Easy clean door system with hinge out door inner glass (no tools required)
Removable plug-in oven door seal (no tools required)

SPECIFICATIONS

Electrical Requirements
Oven (E35D6-30)
3 phase model
400-415V, 50Hz, 12.5kW, 3P+N+E, 17.4A / ph
1 phase model (option)
230-240V, 50Hz, 12.5kW, 1P+N+E, 52A
No cordset supplied

Prover (P85M12)
230-240V, 50Hz, 1 Phase, 1.9kW, 7.9A
13A cordset fitted

Water Requirements

Cold water connection ¾" BSP male
80psi maximum inlet pressure / 20psi minimum inlet pressure
Connection to oven optional

External Dimensions

Width	910mm
Height	1997mm
Depth	1022mm

Nett Weight

Oven (E35D6-30)
156kg

Prover (P85M12)
107kg

Packing Data

Oven (E35D6-30)	195kg
	1.07m ³
Width	950mm
Height	960mm
Depth	1170mm

Prover (P85M12)

	145kg
	1.25m ³
Width	950mm
Height	1285mm
Depth	1020mm

INSTALLATION CLEARANCES

Rear	50mm
LH Side	50mm
RH Side*	50mm

* For fixed installations a minimum of 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides is required



blue-seal.co.uk
turbofanoven.com

United Kingdom
Blue Seal Limited

Unit 67
Gravelly Business Park
Gravelly
Birmingham B24 8TQ
England
Telephone 0121-327 5575
Facsimile 0121-327 9711
sales@blue-seal.co.uk
www.blue-seal.co.uk

Australia
Moffat Pty Limited

740 Springvale Road
Mulgrave, Victoria 3170
Australia
Telephone 03-9518 3888
Facsimile 03-9518 3833
vsales@moffat.com.au
www.moffat.com.au

New Zealand
Moffat Limited

Christchurch
45 Illinois Drive
Izone Business Hub
Rollestone 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz
www.moffat.co.nz

Manufactured by:

Moffat Limited
45 Illinois Drive, Izone Business Hub
Rollestone 7675, New Zealand



ISO9001
Quality
Management
Standard

Designed and manufactured by



ISO9001

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

