

Technical data sheet for

E35D6-26 ON THE P85M12 PROOFER/HOLDING CABINET Full Size Digital / Electric Convection Oven on a 12 Tray Manual / Electric Proofer/Holding Cabinet



E35D6-26

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain 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 six full size sheet pans. 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 Proofer and Holding Cabinet ETL Listed and NSF-4 listed. The proofer 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 24 half size sheet pans or 12 full size sheet pans. 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. Proofer 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. Proofer and Holding Cabinets shall be fitted with NEMA 5-20P cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- Full size sheet pan capacity
- 6 tray Oven / 12 tray Proofer
- 35 $\frac{7}{8}$ " / 910mm width
- Side hinged doors (standard LH hinge)
Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Proofer
- Proofer with dual function Proof and Holding modes

OVEN

- 4 $\frac{1}{8}$ " / 105mm tray spacing
- Digital display Time and Temperature Controls
- Large easy view 3 $\frac{3}{4}$ " / 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
- Oven vent - Program and manual control
- Safe-Touch vented door
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- 100% recyclable packaging

PROOFER

- 2 $\frac{7}{8}$ " / 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. 3" / 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)

ACCESSORIES

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

E35D6-26 Full Size Digital / Electric Convection Oven

P85M12 Full Size Manual / Electric Proofer/Holding Cabinet

CONSTRUCTION - Oven (E35D6-26)
 Porcelain enameled fully welded oven chamber
 Stainless steel front, sides and top exterior
 Stainless steel frame side hinged door
 0.2" / 5mm thick door inner and outer glass
 Stainless steel control panel
 Aluminized coated steel base and rear panels

CONSTRUCTION - Proofer (P85M12)
 304 stainless steel interior cabinet
 Stainless steel front, sides and top exterior
 Stainless steel interior side racks
 Stainless steel frame side hinged door
 0.2" / 5mm thick door glass
 Stainless steel control panel
 Aluminized coated steel base and rear panels

CONTROLS - Oven (E32D6-26)
 Electronic controls with Digital Time and Temperature display, Manual or Program modes
 Large ¾" / 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 150-500°F / 50-260°C
 Timer range from 180 minute in countdown mode / 999 minute in count-up mode
 Over-temperature safety cut-out

CONTROLS - Proofer (P85M12)
 Off / Proof / Holding mode selector switch
 Mechanical thermostat 32-185°F / 20-85°C
 Humidity level control
 Cabinet temperature thermometer
 Auto-fill water system standard

CLEANING

Stainless steel top and side exterior panels
 Porcelain enameled oven chamber
 Fully removable stainless steel oven and proofer 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 (E35D6-26)
 208V, 60Hz, 1-phase, 11.2kW, 54A
 208V, 60Hz, 3-phase, 11.2kW, 31A / ph
 220-240V, 60Hz, 1-phase, 12.5kW, 52A
 220-240V, 60Hz, 3-phase, 12.5kW, 30A / ph
 No cordset supplied

Proofer (P85M12)
 110-120V, 50/60Hz, 1-phase, 1.95kW, 15.6A
 NEMA 5-20P cordset fitted

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

External Dimensions
 Width 35 ½" / 910mm
 Height 78 ½" / 1997mm
 Depth 36 ½" / 923mm

Nett Weight
 Oven (E35D6-26)
 302lbs / 137kg

Proofer (P85M12)
 235lbs / 107kg

Packing Data
 Oven (E35D6-26)
 359lbs / 163kg
 37.8ft³ / 1.07m³
 Width 37 ½" / 950mm
 Height 37 ½" / 960mm
 Depth 46" / 1170mm

Proofer (P85M12)
 320lbs / 145kg
 44.3 ft³ / 1.25m³
 Width 37 ½" / 950mm
 Height 50 ½" / 1285mm
 Depth 40 ½" / 1020mm

INSTALLATION CLEARANCES

Rear 2" / 50mm
 LH Side 2" / 50mm
 RH Side* 2" / 50mm

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

CLEARANCE FROM SOURCES OF HEAT

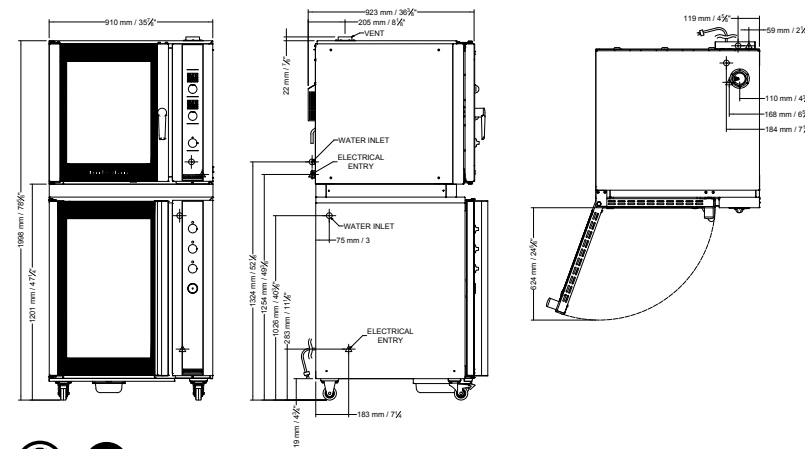
A minimum distance of 12" / 300mm from the appliance sides is required



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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.

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