

Technical data sheet for

## E35T6-26 DOUBLE STACKED

Full Size Electric Convection Oven TOUCH SCREEN CONTROL

Double Stacked on a Stainless Steel Base Stand



### E35T6-26/2 E35T6-26/2C

Units shall be a Moffat electrically heated Turbofan convection ovens E.T.L. listed and NSF-4 listed. The ovens shall have a one piece porcelain enameled oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door that offers field reversible hinging. Oven shall have capacity for six full size sheet pans. The ovens shall have selectable moisture level injection and a 2 speed oven fan. The ovens shall be controlled by a 5.7" Touch Screen control with manual and recipe operating modes with icon driven recipe programs and individual shelf control operation mode and multiple stage cooking. Ovens controller shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The ovens shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKE35 (adjustable feet option) or DSKE35C (castor option). Units shall be supplied in 100% recyclable shipping packaging. Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

E35T6-26/2 - Double stack with adjustable feet base stand  
E35T6-26/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two 6 full size sheet pan capacity ovens
- 35<sup>7</sup>/<sub>8</sub>" / 910mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

### STANDARD FEATURES

- 4<sup>1</sup>/<sub>8</sub>" / 105mm tray spacing
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Multiple stage cooking
- Individual shelf control and shelf timers
- Auto-Start mode
- Energy Save Set-Back mode
- Straight or Flex cooking time
- Core probe cooking (optional Core probe Kit)
- USB port for program/icon updating
- Steam injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 12kW heating (220-240V) / 10.7kW heating (208V)
- Oven vent - Program and manual control
- Safe-Touch vented side hinged door (standard LH hinge).  
Optional RH hinge (field convertible)
- Slam-shut / Pendulum door latch
- Porcelain enameled oven chamber
- Push fit continuous oven door seal (no tools)
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 100% recyclable packaging

### OPTIONS

- Single Phase model (specify when ordering)
- Oven racks chrome plated wire

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

#### E35T6-26/2 E35T6-26/2C Full Size Convection Oven TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

##### CONSTRUCTION

Porcelain enameled fully welded oven chamber  
Stainless steel front, sides and top exterior  
Stainless steel oven fan baffle and oven vent  
Removable 6 position stainless steel side racks  
Stainless steel frame side hinged door  
0.2" / 5mm thick door outer glass  
0.2" / 5mm thick low energy loss door inner glass  
Full stainless steel welded door handle  
Stainless steel control panel  
Aluminized coated steel base and rear panels

##### CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction  
Welded 1½" and 1¼" square tube front and rear frame  
base stand  
4 adjustable feet on E35T6-26/2  
4 dia. 3" / 76mm swivel castors with 2 front castors dual  
wheel and swivel lock on E35T6-26/2C  
Stainless steel oven spacer frame  
Stainless steel bottom oven vent extension

##### CONTROLS (each oven)

5.7" LED backlit touch screen  
Icon driven program menu  
BMP image icon imports via USB port  
Program updates via USB port  
Temperature range 85-500°F  
Adjustable sounder tones and volume  
Other specification on request  
Safety thermostat cut-out

##### CLEANING

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

##### SPECIFICATIONS (per oven)

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

##### Water Requirements (optional - each oven)

Cold water connection ¾" GHT male  
80psi maximum inlet pressure / 20psi minimum inlet pressure

##### External Dimensions

Width 35⅞" / 910mm  
Height 77½" / 1968mm  
Depth 36⅞" / 923mm

##### Oven Internal Dimensions (each oven)

Width 18¼" / 465mm  
Height 28" / 710mm  
Depth 27½" / 700mm  
Volume 8ft³ / 0.23m³

##### Oven Rack Dimensions

Width 18" / 460mm  
Depth 26" / 660mm

##### Nett Weight (double stack complete)

633lbs / 287kg

##### Packing Data (E35T6-26 ovens each)

359lbs / 163kg  
37.7ft³ / 1.07m³  
Width 37⅝" / 950mm  
Height 37½" / 960mm  
Depth 46" / 1170mm

##### Packing Data (Stacking Kit)

35lbs / 16kg (DSK35-26 - adjustable feet)  
41lbs / 19kg (DSK35C-26 - castor)  
4.1ft³ / 0.12m³  
Width 30⅝" / 770mm  
Height 35" / 890mm  
Depth 6¾" / 170mm

Supplied CKD for assembly on site

##### 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

#### Double Stacking Kits

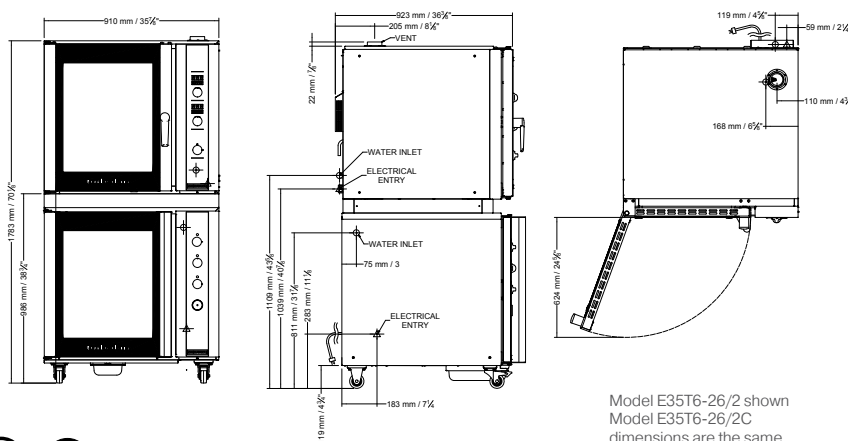
For after market double stacking two E35T6 convection ovens  
DSK35-26 - Double stacking kit - adjustable feet  
DSK35C-26 - Double stacking kit - castor



www.blue-seal.ca  
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Model E35T6-26/2 shown  
Model E35T6-26/2C  
dimensions are the same

Manufactured by:  
Moffat Limited  
45 Illinois Drive, Izone Business Hub  
Rolleston 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.

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