

Technical data sheet for

E35T6-26 ON THE P85M12 PROOFER/HOLDING CABINET

Full Size Electric Convection Oven TOUCH SCREEN CONTROL on a 12 Tray Manual / Electric Proofer/Holding Cabinet



E35T6-26

Unit shall be a Moffat electrically heated Turbofan convection oven ETL listed and NSF-4 listed. The oven 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 oven shall have selectable moisture level injection and a 2 speed oven fan. The oven 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. Oven controller shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The oven shall include dual halogen oven lamps. The oven shall be able to be bench mounted on 3" feet or mounted on oven stand model SK32. 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 dual swivel castors and wheel lock at 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
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Steam injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- Oven vent - Program and manual control
- Safe-Touch vented door
- Slam shut door latch
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- 100% recyclable packaging

PROOFER / HOLDING CABINET

- 2 $\frac{7}{8}$ " / 74mm tray spacing
- Auto water fill system with optional water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and Humidity level control
- Cabinet temperature display thermometer
- 4 3" / 76mm dia. 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

E35T6-26 Full Size Electric Convection Oven TOUCH SCREEN CONTROL P85M12 Full Size Manual / Electric Proofer/Holding Cabinet

CONSTRUCTION - Oven (E35T6-26)
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 (E35T6-26)
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
Optional core temperature probe

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 (E35T6-26)
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 35⁷/₈" / 910mm
Height 78⁵/₈" / 1997mm
Depth 36⁷/₈" / 923mm

Nett Weight
Oven (E35T6-26)
302lbs / 137kg

Proofer (P85M12)
235lbs / 107kg

Packing Data
Oven (E35T6-26)
359lbs / 163kg
37.8ft³ / 1.07m³
Width 37³/₈" / 950mm
Height 37¹/₈" / 960mm
Depth 46" / 1170mm

Proofer (P85M12)
320lbs / 145kg
44.3 ft³ / 1.25m³
Width 37³/₈" / 950mm
Height 50⁵/₈" / 1285mm
Depth 40¹/₂" / 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

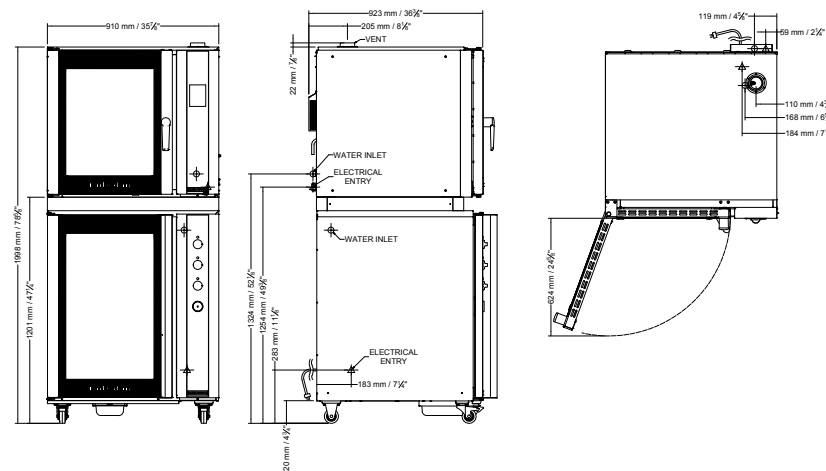
CLEARANCE FROM SOURCES OF HEAT

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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