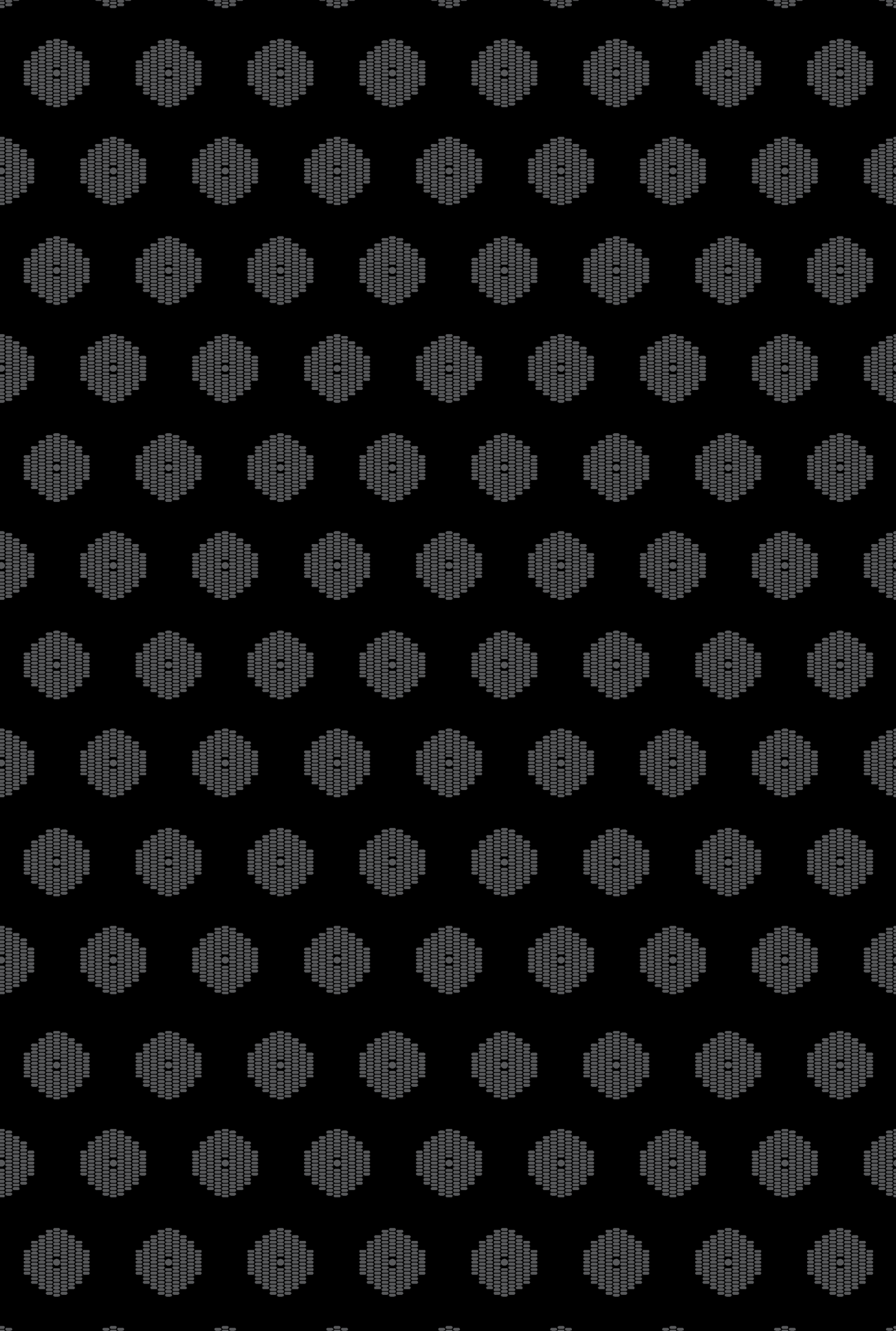


turbofan[®]

CONVECTION OVEN SYSTEMS



 **BLUE SEAL[®]**



THE NEXT GENERATION
ARRIVES...



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WELCOME TO



OUR NEW VISION FOR TURBOFAN



POWER ENHANCED PERFORMANCE

CHOICE ADDITIONAL OVENS

VERSATILITY MORE APPLICATIONS

CONVENIENCE DIGITAL CONTROL MODELS

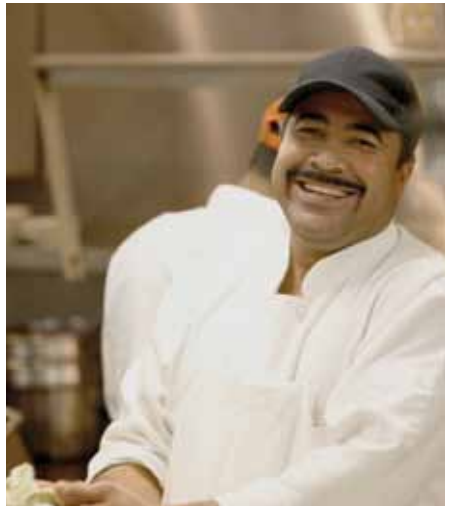
INTELLIGENCE SMART NEW FEATURES

PRODUCTIVITY INCREASED TRAY CAPACITIES

SPACE REDUCED FOOTPRINT COMPACT DESIGNS

DESIGN DISTINCTIVE MODERN STYLE

The best performing ideas in the Turbofan range have been redesigned, redeveloped and reborn as a durable new series of convection ovens designed for ease of use, increased application and future-proof durability. Each product in the new series carries Turbofan performance and durability in its DNA. The new Turbofan Series looks superior and this impression is fully supported by an array of new features. Our Turbofan Series of convection ovens is further complemented by new P Series prover/holding cabinets and new oven support stands.



THE NEW STANDARD

The research and development stage of the new series was crucial to the ongoing success of Turbofan. We have listened intently to our customers over the years in order to understand their various operating environments and changing needs. We have observed Turbofan customer groups such as cafés, convenience stores, chain bakeries and service stations in real life situations, with the aim of making cooking and baking easier for them. The resulting new ideas have been applied to our already outstanding range of ovens and reborn as an expanded series of Turbofan convection ovens.

Our ovens are of durable construction and ingenious design. Be it chocolate cake or prime rib, you can rely on the quality componentry and features to deliver results that are effortless, flawless and, most importantly, consistent.

Our new series offers:

- Space to spare, with the reduced footprint of the 20 Series and the 30 Series models maintaining their traditional market-leading compactness.
- Bi-directional fan systems, which achieve better than ever even-bake results.
- A twin bi-directional reversing fan system (the E28D model).
- Redesigned high performance fan and fan motor.
- An expanded line of models and tray capacities suit any application, with 2-4 tray capacities in half pan size ovens, 3-5 tray capacities in full size ovens.
- Portable cooking. Choose from the E22, E23, E27 or E31 and simply plug it in and go.
- Field reversible side-hinging doors on all 30 Series ovens and P Series provers/holding cabinets.
- Plug-in continuous oven door seals, for a perfect fit and easy clean.
- Safe-Touch vented oven doors with easy clean door glass.
- Digital control models delivering intuitive ease of use. These are standard in the E31D, E32D and G32D models.
- Market-leading tray spacing for greater product versatility.
- Halogen oven lamps for higher quality lighting and merchandising.
- An oven light auto-off, for energy savings and extended lamp life.
- Water injection with manual and preset modes (the E32D and G32D models).
- Quick-select grill mode (E31D model).
- Vitreous enamel oven interiors.
- 100% recyclable carton packaging.

OUR APPROACH

A meticulous study of the continued expansion of the bake-fresh daily and convenience product markets has been a big part of the design and production process for the new range. It's not just performance criteria that matter to these businesses, but space and functionality too.

That's why the series now offers an expanded platform of products, with a wider range of oven footprints, repositioned control panels, side hinged and drop down doors and increased tray loading capacity to suit virtually any application.

True to the Turbofan tradition, technological advancements accompany these functional considerations. Our new twin fan bi-directional and single bi-directional reversing fan systems allow for greater air efficiency, resulting in improved cooking and baking performance.

The new plug-in continuous door seal system is both effective and practical. It's not just how they work that sets them apart. The ovens have a contemporary, future-forward design that delivers a striking, sophisticated look in any front-of-house application.



OUR MARKET

Covering a range of different applications requires both an obsession with the small details and a 'big picture' focus.

The Turbofan range has been evolved to provide the most comprehensive coverage possible. Here, designing for ease of use is far from easy, but very useful. That's why we've put in the time to make certain our products can adapt and thrive in any situation.

Our utility ovens are completely portable and countertop ready so, no matter the task required, we can deliver the assured result. Our clients include:

- CONVENIENCE STORES
- QUICK SERVICE RESTAURANTS
- STADIUMS
- SUPERMARKETS
- HOTELS
- ROOM SERVICE
- THEME PARKS
- INSTITUTIONS
- SCHOOLS
- KIOSKS
- CANTEENS
- CONFERENCE VENUES
- MOTELS
- RESTAURANTS
- CAFÉS



BAKERY

The new series of convection ovens offers convenient ease of use. So frozen goods, morning goods, patisseries, croissants, Danish pastries and savouries can be baked fresh daily with consistency and quality.

The new range also provides a broader range of increased tray spacing and loading capacities, especially the 20 Series. This is ideally suited to situations where the bakery is responsible for convenience products.

All Turbofan ovens are available in both American and Euronorm pan sizes and the Turbofan 32 oven offers companion prover/holding cabinets in eight or twelve tray capacity. In addition to scratch baking these ovens are ideal for bake-off use, such as frozen doughs, pre-proofed frozen doughs and par bake products.



ROASTING AND COOKING

Turbofan ovens are perfect for food service situations such as roasting beef, chicken, lamb and pork, and cooking a range of meals including meat loaf, pies, potato bakes, braised steak and casseroles.

The fan system of the range has been upgraded, with greater power delivering increased air volume and distribution of heat within the oven cavity.

Turbofan Series ovens are also well suited to the regeneration of bulk and single portion dishes, so the specialty and utility ovens can work for everything from independent caterers to large institutions.

Even more appealing to chefs and bakers is the user-friendliness of the equipment. They're lined with vitreous enamel, an impervious interior oven surface that's extremely easy to clean.

And, with the evolution of our standard features to include digital controls in the E31D, E32D and G32D models, these ovens have never been easier to use.





SMART DOOR

The intelligent design of the Turbofan 20 Series is epitomised by our door design, with all ovens having a unique easy clean door glass system.

This feature allows the operator to complete a quick daily wipe down with absolute ease - and the inner glass panel can be removed without tools when thorough cleaning is required.

The new door design eliminates the need for traditional door window seals/gaskets.

The framed doors protect the glass edges against those occasional knocks from pan loading.

Our one-piece door handles are finished in scratch and wear resistant powder-coating and are always cool to touch.

The new Turbofan drop-down door hinges are dedicated to ensuring an effective seal each and every time. Our dual spring system operates with one spring for the counter-balanced opening and closing of the door while a second spring guarantees the door closes tight, each and every time. While the new model Turbofan 30 Series convection ovens operate using a side-hinged door, the hinges deliver straight forward, superior solutions.



1 PLUG IN DOOR SEAL **2** DUAL SPRING HINGE SYSTEM
3 REMOVABLE GLASS PANEL **4** EASY-CLEAN INNER GLASS PANEL **5** CLIP INTO POSITION GLASS PANEL



STAY IN TOUCH

Safe-Touch vented oven doors feature low-emissivity heat reflective coated inner glass that limits heat absorption and the amount of heat being transferred to the outer surface of the glass panel. This feature is standard with all Turbofan ovens, as is the venting door design, which allows any heat to further dissipate as it approaches the second glass panel (which is separated from the first glass panel by a vented air gap). This is a win-win approach – low heat loss inner door glass and safe-touch door surface temperatures.

SEAL OF APPROVAL

An outstanding new feature of the Turbofan Series ovens are robust plug-in continuous door seals providing a seamless seal. The plug-in design makes cleaning and replacement quick and effortless, all without the need for tools. Daily cleaning of seals also offers further protection from food acids and contaminants.

1

2

1 SAFE TOUCH VENTED DOOR 2 VENTING DOOR DESIGN



THE DEFINITIVE TURBOFAN CONVECTION OVEN

We've raised the benchmark in performance once again. Quite simply, the new Turbofan Convection Oven Series bakes evenly on every single occasion. Our new high-volume airflow performance is produced by bi-directional fan systems, larger fans and higher power fan motors. This approach enhances the evenness of cooking within the chamber and across the tray, baking evenly all day, every day.



VITREOUS ENAMEL OVEN INTERIORS

The Turbofan oven chamber has an impervious sealed vitreous enamel coating applied to both sides of the oven liner. This is extremely durable and enables cleaning to be quick and easy compared to stainless steel liners.

The combination of the formulation of the coating and the firing process creates this superior finish, which is made to last.

HALOGEN LAMPS

The halogen G9 lamps emit a brighter, whiter light and are positioned within the oven chamber to ensure the optimum illumination. Halogen lamps are more energy efficient and longer lasting than conventional incandescent bulbs – and they're easily replaceable too.

1

2

1 EVEN BAKE OAT AND RAISIN, SHORTBREAD AND CHOCOLATE CHIP COOKIES
2 THE DURABLE VITREOUS ENAMEL E23M3 OVEN CHAMBER

RACKING SYSTEM

The new racking system makes using the oven even easier. Oven racks are anti-withdraw, anti-tilt and feature a long 70% telescopic reach. With easy to release screws the side racks are quickly removed for cleaning.

TRAY SPACING

Turbofan offers industry-leading tray spacing for product loading versatility in all series ovens. The space within our oven cavities is fully functional for all applications.

ANTI-SKID SYSTEM

Turbofan convection ovens offer a new anti-skid system via the leg ring. This means that the oven will stay in position and resist movement as well as reducing noise and vibration.

PRECISION DIGITAL CONTROLS

The new 30 Series ovens now feature digital display, knob driven time and temperature controls providing full electronic precision for time and temperature accuracy. The control knobs are central return – simply turn to the left or the right to alter time or temperature. Controls have an industry-leading 20mm displays for both time and temperature making them easy to read. Our 30 Series ovens feature both manual and program modes, with additional features such as auto-off oven lights and preheat settings on all models, plus water injection on the 32D Series ovens and quick-select grill mode on the E31D oven.



1	2	3
4	5	6

1 EASY TO RELEASE SCREWS 2 ANTI-WITHDRAW RACKS 3 70% TELESCOPIC REACH 4 ANTI-SKID LEG SYSTEM 5 STAINLESS STEEL STAND SWIVEL CASTORS 6 20MM TEMPERATURE DISPLAY



IT ALL STACKS UP

When things get busy sometimes an increase in capacity can be hampered by a lack of options. The Turbofan range recognises capacity increases are often required within the same footprint. That's why our units are stackable, allowing for more power, greater versatility and increased productivity.

All 20M Series and 30D Series Turbofan Convection Ovens and the P8M Prover can be installed double stacked. Stacking kits for ovens feature a stainless steel oven spacer frame and a full stainless steel base stand with guard rail for the bottom oven. You also have the choice of castor or adjustable feet models.

This means greater freedom - units can be doubled-up according to the unique demands of a kitchen or application. It's this extra flexibility that ensures even the smallest space can deliver the best results.



- 1
- 2
- 3

1 WHEN YOU EXPECT A CROWD AND SPACE IS A TIGHT, DOUBLE STACK AND DOUBLE YOUR OUTPUT 2 CASTORS OR 3 ADJUSTABLE FEET





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CONVECTION OVEN SYSTEMS

20MSERIES

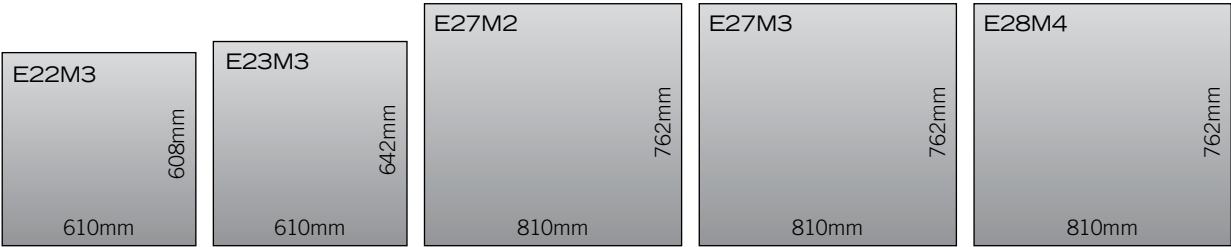
E22M3, E23M3, E27M2, E27M3, E28M4



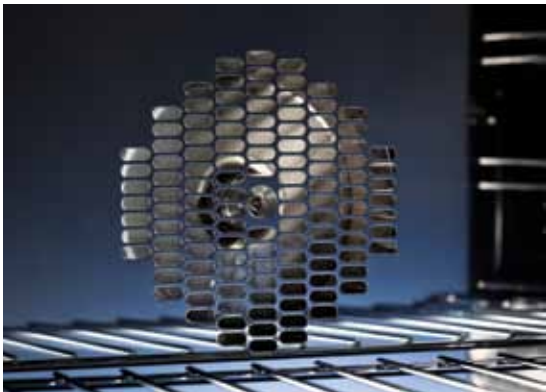


TURBOFAN 20MSERIES

The new Turbofan Series of convection ovens have a fresh, contemporary, smart design that looks superior in any front of house application. The Turbofan 20 Series offers a new standard in reduced oven footprints, a broader product series and increased loading capacity to suit virtually any application. Turbofan 20 Series enables you to achieve consistent results and evenness of cooking or baking. Turbofan offers the following footprint configurations.



SMALLER FOOTPRINT



All Turbofan 20 Series manual convection ovens share these standard features:

- VITREOUS ENAMEL OVEN CHAMBER
- PLUG-IN CONTINUOUS OVEN DOOR SEAL
- SAFE-TOUCH VENTED DROP DOWN DOOR
- STAY-COOL DOOR HANDLE
- HEAVY-DUTY DOOR HINGES
- EASY CLEAN DOOR GLASS SYSTEM
- MECHANICAL THERMOSTAT 50-260°C
- 60 MINUTE TIMER WITH TIME UP ALARM
- ANTI-SKID 50MM DIA. 76MM HIGH ADJUSTABLE STAINLESS STEEL FEET
- 100% RECYCLABLE PACKAGING

Single ovens can be mounted on Turbofan stands. All stands have standard 6 tray positions and stainless steel construction on 38mm and 32mm square tubing frames on castors. Stands are supplied in a flat pack kitset and require simple 10 minute assembly. Each has a modular fit and is styled to complement the Turbofan Series.



1 PERFECTLY BAKED PRETZELS **2** INDUSTRY LEADING TRAY SPACING - 85MM **3** BI-DIRECTIONAL REVERSING FAN SYSTEM **4** DURABLE CONTROL KNOBS **5** EASY CLEAN GLASS PANEL



TURBOFAN E22M3

3 TRAY HALF SIZE MANUAL ELECTRIC CONVECTION OVEN



This new 13A plug-in utility oven is a convection oven in its simplest form and, with a smaller footprint 610mm width, is completely portable and ideal for countertop use. This allows for baking of morning and convenience foods such as cookies, muffins, Danish pastries, biscotti, breads, cakes, baked potatoes, frozen pizzas and many other snack and takeout foods. Smart design, 2kW of plug-in performance and a single direction fan makes this the easiest oven to use across a wide range of applications.

STANDARD FEATURES

- 3 18" x 13" / 460 x 330 half size sheet pan capacity
- 3 GN 2/3 tray capacity
- 70mm tray spacing
- Compact 610mm width
- Single direction low-velocity fan
- 2kW heating power
- 13A plug-in cordset fitted
- 3 oven wire racks supplied
- Turbofan double stacked models
 - E22M3/2
2 x E22M3 ovens double stacked with adjustable feet base stand W 610mm x D 645mm x H 1461mm
 - E22M3/2C
2 x E22M3 ovens double stacked with castor base stand W 610mm x D 645mm x H 1543mm

ACCESSORIES

- Turbofan SK23 Oven Stand
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE2223
 - 4 dia. 76mm swivel castors on DSKE2223C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension

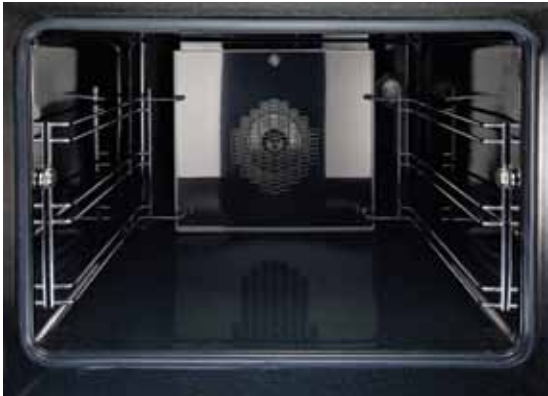


E22M3 ON SK23

E23M2/2C



TURBOFAN E23M3
3 TRAY HALF SIZE MANUAL ELECTRIC CONVECTION OVEN



- 85mm tray spacing
- Compact 610mm width
- Bi-directional reversing fan system
- 2.8kW heating
- 13A plug-in cordset fitted
- Halogen oven lamp
- Dia. 180mm full stainless steel oven fan
- 3 oven wire racks supplied
- Turbofan double stacked models
 - E23M3/2
2 x E23M3 ovens double stacked with adjustable feet base stand W 610mm x D 643mm x H 1571mm
 - E23M3/2C
2 x E23M3 ovens double stacked with castor base stand W 610mm x D 643mm x H 1653mm

A step up in performance with 2.8kW heating and a bi-directional reversing fan system, the E23M3 offers outstanding cooking and baking results. Also featuring the same 610mm width and compact footprint as the E22M3, the E23M3 includes halogen lamp oven lighting and 13A plug-in versatility. For the best in half size oven performance in a smaller footprint, this is all you need.

STANDARD FEATURES

- 3 18" x 13" / 460 x 330 half size sheet pan capacity
- 3 GN 2/3 tray capacity

ACCESSORIES

- Turbofan SK23 Oven Stand
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE2223
 - 4 dia. 76mm swivel castors on DSKE2223C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E23M3 ON SK23

E23M3/2C



TURBOFAN E27M2

2 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN



This redesigned version of the E27 is made to provide a fast and even bake in a two tray full size sheet pan oven. At 13A plug-in, 2.8kW, the E27M2 features a single bi-directional reversing fan, dual halogen lamps, and generous 115mm tray spacing. This is the ideal plug-in oven for full size baguettes as well as a wide range of fresh, par baked and pre-proofed frozen doughs, frozen pizzas, chicken, cookies and other cake and confectionary products.

STANDARD FEATURES

- 2 18" x 26" / 460 x 660 full size sheet pan capacity
- 2 600 x 400 tray capacity
- 115mm tray spacing
- Compact 810mm width
- Single bi-directional reversing fan system
- 2.8kW heating
- 13A plug-in cordset fitted
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- 2 oven wire racks supplied

- Turbofan double stacked models
 - E27M2/2
2 x E27M2 ovens double stacked with adjustable feet base stand W 810mm x D 763mm x H 1571mm
 - E27M2/2C
2 x E27M2 ovens double stacked with castor base stand W 810mm x D 763mm x H 1653mm

ACCESSORIES

- Turbofan SK2731N Oven Stand
suits 600 x 400 trays and GN 1/1 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan SK2731U Oven Stand
suits 26" x 18" / 660 x 460 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE272831
 - 4 dia. 76mm swivel castors on DSKE272831C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E27M2 ON SK2731N



E27M2/2C



TURBOFAN E27M3

3 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN

The E27M3 provides increased power and capacity over the E27M2, with 4.5kW of heating power. It offers three full tray performance with 85mm tray spacing, a single bi-directional reversing fan system to circulate the heat efficiently and effectively and dual halogen lamps. This oven is a dependable performer for delivering a variety of perfectly baked and cooked goods.

STANDARD FEATURES

- 3 18" x 26" / 460 x 660 full size sheet pan capacity
- 3 600 x 400 tray capacity
- 85mm tray spacing
- Compact 810mm width
- Single bi-directional reversing fan system
- 4.5kW heating
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- 3 oven wire racks supplied
- Turbofan double stacked models
 - E27M3/2
2 x E27M3 ovens double stacked with adjustable feet base stand W 810mm x D 763mm x H 1571mm
 - E27M3/2C
2 x E27M3 ovens double stacked with castor base stand W 810mm x D 763mm x H 1653mm

ACCESSORIES

- Turbofan SK2731N Oven Stand
 - suits 600 x 400 trays and GN 1/1 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan SK2731U Oven Stand
 - suits 26" x 18" / 660 x 460 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE272831
 - 4 dia. 76mm swivel castors on DSKE272831C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E27M3 ON SK2731N

E27M3/2C





TURBOFAN E28M4
4 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN



With all the power and all the performance, the E28M4 provides it all. With twin bi-directional reversing fans, dual heating elements (5.6kW total) and four full size sheet pan capacity, this model offers the largest capacity of the 20M Series. As with the E27M models dual halogen lamps and a compact footprint are standard.

STANDARD FEATURES

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 80mm tray spacing
- Compact 810mm width
- Twin bi-directional reversing fans
- 5.6kW heating
- Dual halogen oven lamps
- Twin dia. 180mm full stainless steel oven fans
- 4 oven wire racks supplied

- Turbofan double stacked models
 - E28M4/2
2 x E28M4 ovens double stacked with adjustable feet base stand W 810mm x D 762mm x H 1681mm
 - E28M4/2C
2 x E28M4 ovens double stacked with castor base stand W 810mm x D 762mm x H 1763mm

ACCESSORIES

- Turbofan SK2731N Oven Stand
 - suits 600 x 400 trays and GN 1/1 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan SK2731U Oven Stand
 - suits 26" x 18" / 660 x 460 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE272831
 - 4 dia. 76mm swivel castors on DSKE272831C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E28M4 ON SK2731N

E28M4/2C

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CONVECTION OVEN SYSTEMS

30DSERIES

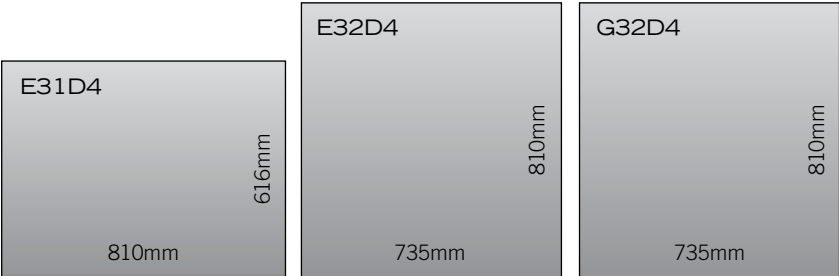
E31D4, E32D4, G32D4





TURBOFAN 30DSERIES

The new Turbofan 30 Series of convection ovens are the ultimate in convection ovens and designed to be versatile performance ovens. The Turbofan 30 Series offers digital controls with functionality as standard and are ideal for baking, cooking and holding.



COMPACT FOOTPRINT



All Turbofan 30 Series digital convection ovens share these standard features:

- DIGITAL DISPLAY TIME AND TEMPERATURE CONTROLS
- LARGE EASY VIEW 20MM HIGH DISPLAYS
- ELECTRONIC THERMOSTAT CONTROL
- ELECTRONIC TIMER WITH COUNTDOWN OR TIME COUNT MODES
- PROGRAMMABLE FOR UP TO 20 PROGRAMS
- SAFE-TOUCH VENTED SIDE HINGED DOOR (STANDARD LH HINGE). OPTIONAL RH HINGE (FIELD CONVERTIBLE)
- STAY-COOL DOOR HANDLE
- VITREOUS ENAMEL OVEN CHAMBER
- PLUG-IN CONTINUOUS OVEN DOOR SEAL
- ANTI-SKID 50MM DIA. 76MM HIGH ADJUSTABLE STAINLESS STEEL FEET
- 100% RECYCLABLE PACKAGING

Single ovens can be mounted on Turbofan stands. All stands have standard 6 tray positions and stainless steel construction on 38mm and 32mm square tubing frames on castors. Stands are supplied in a flat pack kitset and require simple 10 minute assembly. Each has a modular fit and is styled to complement the Turbofan Series.





TURBOFAN E31D4

4 TRAY HALF SIZE DIGITAL ELECTRIC CONVECTION OVEN



This new and improved utility convection oven takes 4 half size sheet pans or 4 Gastronorm GN 1/1 trays with 80mm spacing. The E31D4 is an incredibly versatile oven that can grill, bake, roast and hold. The new oven retains all the best features of the previous E31 model and takes them firmly into the future. It's ideal as a primary oven in smaller establishments or as a feature oven in higher output environments. Kitchen life is certainly easier with this new oven. Easy to use electronic controls with high visibility digital display are standard. An electronic thermostat guarantees reliable heating every time and vitreous enamel oven liners make clean up a breeze. The safe-touch vented side hinged door is also field reversible for left or right hand hinging.

STANDARD FEATURES

- 4 Gastronorm GN 1/1 tray capacity
- 80mm tray spacing
- Compact 616mm depth, 810mm width

- 13A plug-in cordset fitted
- Quick-select grill mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill elements
- Halogen oven lamp
- 4 oven wire racks supplied
- Turbofan double stacked models
 - E31D4/2
2 x E31D4 ovens double stacked with adjustable feet base stand W 810mm x D 666mm x H 1611mm
 - E31D4/2C
2 x E31D4 ovens double stacked with castor base stand W 810mm x D 666mm x H 1693mm

ACCESSORIES

- Turbofan SK2731N Oven Stand
 - All stainless steel
 - Accepts half size sheet pans and full size sheet pans
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE272831
 - 4 dia. 76mm swivel castors on DSKE272831C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E31D4 ON SK2731N



E31D4/2C



TURBOFAN E32D4

4 TRAY FULL SIZE DIGITAL ELECTRIC CONVECTION OVEN



The E32D4 is the ultimate in a convection oven. This 4 tray model carries with it the heritage of the previous E32's power and performance, and now with an updated design, state of the art features and the industry's smallest footprint, it's even better. A single phase connection and 6.5kW of power means it can cook and bake for every need while still being portable enough to be used anywhere, with or without a stand. Electronic controls, high visibility digital displays and full stainless steel exterior are standard on this model, as is a water injection feature that brings excellent results when moisture or steam is required.

A bi-directional reversing fan enhances the efficiency and evenness of heating and the side-hinged, low-temperature safe-touch door is fitted with a cool touch handle and easy to clean plug-in door seal for added appeal. Coupled with matching P Series prover/holding cabinets, this oven is as versatile and reliable as it gets. Both the oven and prover/holding cabinet doors are field reversible.

STANDARD FEATURES

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing

- Compact 735mm width
- Water Injection mode
- High performance bi-directional reversing fan system
- ¼ H.P. 300W bi-directional fan motor
- 6.5kW heating
- Dual halogen oven lamps
- 4 oven wire racks supplied
- Turbofan double stacked models
 - E32D4/2
2 x E32D4 ovens double stacked with adjustable feet base stand W 735mm x D 858mm x H 1720mm
 - E32D4/2C
2 x E32D4 ovens double stacked with castor base stand W 735mm x D 858mm x H 1802mm

ACCESSORIES

- Turbofan SK32 Oven Stand
 - All stainless steel
 - Accepts full size sheet pans
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 4 adjustable feet on DSKE32
 - 4 dia. 76mm swivel castors on DSKE32C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E32D4 ON SK32



E32D4/2C



TURBOFAN G32D4

4 TRAY FULL SIZE DIGITAL GAS CONVECTION OVEN

This gas oven model has all of the features of the old G32, but with considerably updated capability and the industry's smallest footprint. Electronic controls and high visibility digital displays are standard on this model, as is a water injection feature that brings excellent results when moisture or steam is required. Outside, the exterior is full stainless steel. Inside, a bi-directional reversing fan system enhances the efficiency and evenness of heating. Included in the new design is a side hinged, low-temperature safe-touch door fitted with a cool touch handle and an easy to clean plug-in door seal. Coupled with a matching P Series prover/holding cabinet, this oven is both incredibly versatile and entirely dependable.

Both the oven and prover/holding cabinet doors are field reversible.

STANDARD FEATURES

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- Compact 735mm width
- 13A plug-in cordset fitted
- Electronic burner ignition and safety control system
- Water Injection mode
- Bi-directional reversing fan motor
- 35MJ/hr patented Infrared burner system
- Dual halogen oven lamps
- 4 oven wire racks supplied
- Turbofan double stacked models
 - G32D4/2
2 x G32D4 ovens double stacked with adjustable feet base stand W 735mm x D 856mm x H 1810mm
 - G32D4/2C
2 x G32D4 ovens double stacked with castor base stand W 735mm x D 856mm x H 1892mm

ACCESSORIES

- Turbofan SK32 Oven Stand
 - All stainless steel
 - Accepts full size sheet pans
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 4 adjustable feet on DSKG32
 - 4 dia. 76mm swivel castors on DSKG32C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



G32D4 ON SK32

G32D4/2C





TURBOFAN E35

6 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN



The largest model from Moffat includes electronic temperature controls and features which address current industry application needs such as faster recovery, more even and accurate baking, greater capacity and flexibility.

A small floorspace footprint 880mm x 880mm (E35-26) and 880mm x 980mm (E35-30) has been maintained with innovative features like a field reversible door, closed chamber cooking and Moffat's dual direction fan. The E35 is a sensational bakery, bake-off, general

purpose, regeneration and roasting oven.

STANDARD FEATURES

- 6 sheet pan capacity (8 with cookie kit option)
 - Stainless steel outer
 - Porcelain inner
 - Electronic thermostat
 - Plug in door seal
 - 60 minute bake timer
 - Hot reversing air system
 - Time driven steam system
 - 2 speed fan
 - Field reversible door
 - Stand constructed of stainless steel
 - Rack supports
- Turbofan E35/A26 custom stand
 - Single ovens can be mounted on the custom A26 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to 6 full size sheet pans.
 - Turbofan E35/2 double stacked model
 - 2 x E35 ovens double stacked with adjustable feet base stand. In compact applications, the E35 can be double stacked to provide extra capacity.



E35 ON A26



E35/2

TURBOFAN E85

FULL SIZE MANUAL ELECTRIC PROOFER

Designed for use with the E35, the E85 completes a high capacity bake-off system with 8 or 12 sheet pans of proofing capacity, in a controlled heat and humidity environment. Stainless steel construction remains easy to clean, and 240V plug in connections make installation easy.

STANDARD FEATURES

- Stainless steel top and sides
- Stainless steel interior
- Removable full view glass door
- Stainless steel oven racking system
- Variable heat and humidity controls
- Low velocity fan
- Castors as standard
- 240V 13A plug in connection
- Doors remove for cleaning
- Door condensate collection drawer

E85-A-8-HLD PROOFER AND HOLDING CABINET

- 8 sheet pan capacity

E85-A-12-HLD PROOFER AND HOLDING CABINET

- 12 sheet pan capacity
- Auto water fill (hook-up optional)



E35 ON E85-8



E35 ON E85-12





TURBOFAN E931M

4 TRAY HALF SIZE MANUAL ELECTRIC CONVECTION OVEN AND 4 ELEMENT COOKTOP



STANDARD FEATURES

- Compact 675mm width x 626mm depth
- Single phase 13A plug-in oven
- Single phase connection cooktop

COOKTOP

- Two 2kW high speed front hot-plate elements
- Two 1.5kW high speed rear hot-plate elements
- Full hygienic pressed stainless steel top
- 6-heat setting element controls
- 1-phase 7kW connection

OVEN

- 4 Gastronorm GN 1/1 pan capacity
- 80mm tray spacing
- Mechanical thermostat 50° - 270°C
- 60 minute timer with time-up buzzer
- Grill mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2kW grill elements
- Safe-Touch vented side hinged door (standard LH hinge).
Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- 50mm dia. adjustable stainless steel legs
- 4 oven wire racks supplied
- 13A plug-in cordset fitted
- 100% recyclable packaging

The new and improved E931M light commercial range takes 4 gastronorm GN 1/1 Pan capacity with 80mm spacing. The 4 element cooktop offers two 2kW high speed front elements and two 1.5kW high speed rear elements all contained with the new full hygienic pressed stainless steel top. The convection oven is a versatile oven that can roast, grill, bake and is ideal for use in compact applications that require an oven / cooktop that is versatile.



E931M



turbofan[®]

CONVECTION OVEN SYSTEMS

P SERIES

P8M, P12M

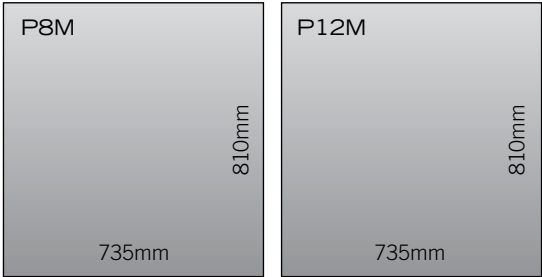




TURBOFAN P SERIES



Turbofan's upgraded range of provers/holding cabinets is smart in design and even smarter in engineering.



COMPACT FOOTPRINT



Turbofan P Series prover/holding cabinets share these standard features:

- DUAL FUNCTION PROVER AND HOLDING CABINET
- DESIGNED FOR INDIVIDUAL USE OR SYSTEM INSTALLED WITH TURBOFAN 32D CONVECTION OVENS
- COMPACT 735MM WIDTH
- FULL DOUBLE SKIN CONSTRUCTION
- AUTO WATER FILL SYSTEM WITH OPTIONAL INTEGRATED WATER FILTER KIT
- OFF / PROVE / HOLD MODE SELECTION
- LOW VELOCITY CIRCULATION FAN SYSTEM
- MECHANICAL THERMOSTAT
- HUMIDITY LEVEL CONTROL
- DUAL HALOGEN CABINET INTERIOR LAMPS
- CABINET TEMPERATURE DISPLAY THERMOMETER
- 76MM DIA. CASTORS - 2 FRONT DUAL WHEEL AND SWIVEL LOCK AND 2 RIGID REAR CASTORS
- 100% RECYCLABLE PACKAGING

TURBOFAN P8M

8 TRAY FULL SIZE MANUAL ELECTRIC PROVER/HOLDING CABINET



The P8M model is an 8 tray prover/holding cabinet with style and durability. An auto-fill humidity generator and holding cabinet function mode are standard with easy to use controls. This unit can be standalone or stacked with the E32D/G32D oven system and comes with a field reversible left or right hand hinged door. A plug-in connection makes it easy to install while a fully insulated double-skin cabinet construction ensures effective proofing.

STANDARD FEATURES

- 8 18" x 26" / 460 x 660 full size sheet pan capacity
- 16 18" x 13" / 460 x 330 half size sheet pan capacity
- 8 600 x 400 tray capacity
- 76mm tray spacing
- 13A plug-in cordset fitted

ACCESSORIES

- Optional 3M Cuno water filter kit complete with cartridge and connection fittings
- Turbofan DSKP8 Double Stacking Kit
 - Stainless steel oven spacer frame



P8M

P8M/2

G32D4 ON P8M

TURBOFAN P12M
12 TRAY FULL SIZE MANUAL ELECTRIC PROVER/HOLDING CABINET

Despite keeping the same small footprint the new P12M model has both more space and more power. This is a 12-tray prover/holding cabinet made with the good looks and durability typical of this redesigned series. An auto-fill humidity generator and holding cabinet function mode are standard, with easy to use controls. This unit can be stand-alone or stacked with the E32D/G32D oven system, and comes with a field reversible left or right hand hinged door. The fully insulated double-skin cabinet construction ensures efficient heating and a plug-in connection make it easy to install.

STANDARD FEATURES

- 12 18" x 26" / 460 x 660 full size sheet pan capacity
- 24 18" x 13" / 460 x 330 half size sheet pan capacity
- 12 600 x 400 tray capacity
- 74mm tray spacing
- Compact 735mm width
- 13A plug-in cordset fitted

ACCESSORIES

- Optional 3M Cuno water filter kit complete with cartridge and connection fittings

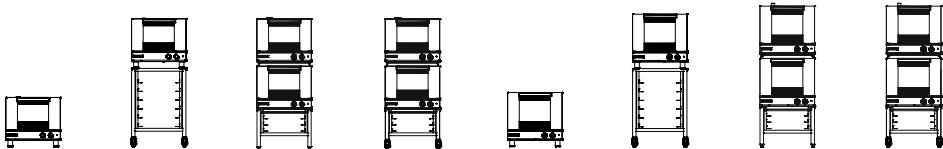


P12M


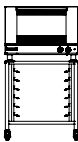

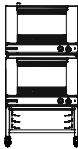

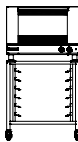



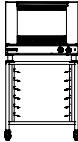


E32D4 ON P12M



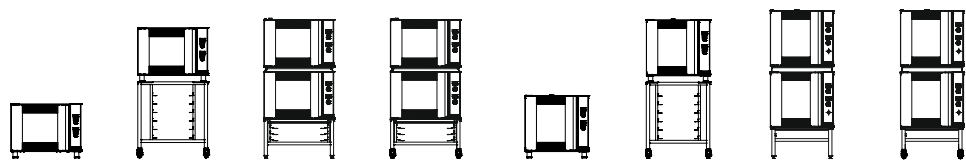
PRODUCT
COMPARISON
CHART



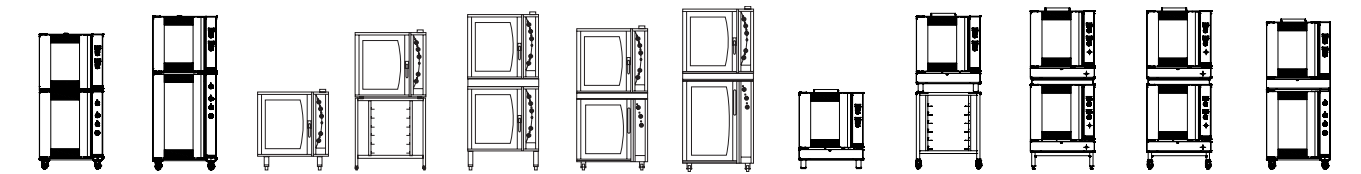
SPECIFICATIONS		Turbofan E22M3				Turbofan E23M3			
		E22M3	E22M3/SK23	E22M3/2	E22M3/2C	E23M3	E23M3/SK23	E23M3/2	E23M3/2C
RACK/SHELF POSITIONS		3	3/6	3/3/3	3/3/3	3	3/6	3/3/3	3/3/3
Rack Spacings (mm)		70	70	70	70	85	85	85	85
TRAY/PAN CAPACITY									
460 x 330 Half Sheet Pan		3	3/6	3/3/3	3/3/3	3	3/6	3/3/3	3/3/3
460 x 660 Full Sheet Pan									
Gastronorm GN 2/3 tray		3	3/6	3/3/3	3/3/3	3	3/6	3/3/3	3/3/3
Euronorm 600 x 400 tray									
Gastronorm GN 1/1 tray									
ELECTRICAL RATING									
220-240V 1 Phase		2.1kW	2.1kW	2.1kW/ 2.1kW	2.1kW/ 2.1kW	3kW	3kW	3kW/3kW	3kW/3kW
Cordset Fitted		13A	13A	13A/ 13A	13A/ 13A	13A	13A	13A/ 13A	13A/ 13A
Gas Rating									
EXTERNAL	Width (mm)	610	610	610	610	610	610	610	610
	Height (mm)	552	1439	1461	1543	607	1487	1571	1653
	Depth (mm)	608	608	645	645	642	642	643	642
INTERNAL	Width (mm)	495	495	495	495	495	495	495	495
	(Oven / Prover) Height (mm)	250	250	250	250	305	305	305	305
	Depth (mm)	340	340	340	340	340	340	340	340
STANDARD FEATURES									
Mechanical Controls		•	•	•	•	•	•	•	•
Digital Display Controls									
Mechanical Thermostat		•	•	•	•	•	•	•	•
Electronic Thermostat									
Mechanical Timer 60min		•	•	•	•	•	•	•	•
Electronic Timer 180min									
Low Velocity Single Direction Fan		1	1	1/1	1/1				
Bi-directional Reversing Fan(s)						1	1	1/1	1/1
Water Injection									
Grill Element / Mode									
Vitreous Enamel Oven Chamber		•	•	•	•	•	•	•	•
Halogen Oven Lights						1	1	1/1	1/1
Drop Down Door		•	•	•	•	•	•	•	•
Field Reversible Side Hinged Door									
Safe-Touch Vented Door		•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•	•	•
Oven Racks Supplied		3	3	6	6	3	3	6	6
Dual Proof and Holding Modes									
Autofill Water System									
Double Stacking Kit – Adjustable Feet				•				•	
Double Stacking Kit – Castor			Option		•		Option		•

											
Turbofan E27M2				Turbofan E27M3				Turbofan E28M4			
E27M2	E27M2/ SK2731N	E27M2/2	E27M2/2C	E27M3	E27M3/ SK2731N	E27M3/2	E27M3/2C	E28M4	E28M4/ SK2731N	E28M4/2	E28M4/2C
2	2/6	2/2/3	2/2/3	3	3/6	3/3/3	3/3/3	4	4/6	4/4/3	4/4/3
115	115	115	115	85	85	85	85	80	80	80	80
4	4/12	4/4/6	4/4/6	6	6/12	6/6/6	6/6/6	8	8/12	8/8/6	8/8/6
2	2/6	2/2/3	2/2/3	3	3/6	3/3/3	3/3/3	4	4/6	4/4/3	4/4/3
4	4/12	4/4/6	4/4/6	6	6/12	6/6/6	6/6/6	8	8/12	8/8/6	8/8/6
2	2/6	2/2/3	2/2/3	3	3/6	3/3/3	3/3/3	4	4/6	4/4/3	4/4/3
3kW	3kW	3kW/3kW	3kW/3kW	4.7kW	4.7kW	4.7kW/4.7kW	4.7kW/4.7kW	5.8kW	5.8kW	5.8kW/5.8kW	5.8kW/5.8kW
13A	13A	13A/ 13A	13A/ 13A								
810	810	810	810	810	810	810	810	810	810	810	810
607	1487	1571	1653	607	1487	1571	1653	662	1542	1681	1763
762	762	762	762	762	762	762	762	762	762	762	762
695	695	695	695	695	695	695	695	695	695	695	695
305	305	305	305	305	305	305	305	355	355	355	355
470	470	470	470	470	470	470	470	470	470	470	470
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
1	1	1/1	1/1	1	1	1/1	1/1	2	2	2/2	2/2
•	•	•	•	•	•	•	•	•	•	•	•
2	2	2/2	2/2	2	2	2/2	2/2	2	2	2/2	2/2
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
2	2	4	4	3	3	6	6	4	4	8	8
		•				•				•	
	Option		•		Option		•		Option		•

PRODUCT
COMPARISON
CHART

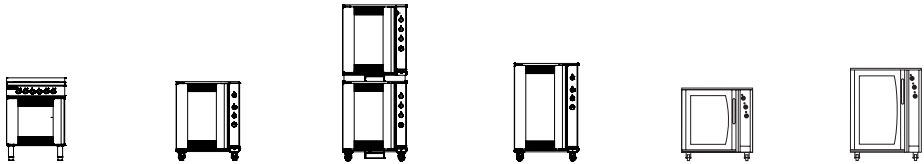


SPECIFICATIONS		Turbofan E31D4				Turbofan E32D4			
		E31D4	E31D4/ SK2731N	E31D4/2	E31D4/2C	E32D4	E32D4/SK32	E32D4/2	E32D4/2C
RACK/SHELF POSITIONS		4	4/6	4/4/3	4/4/3	4	4/6	4/4	4/4
Rack Spacings (mm)		80	80	80	80	110	110	110	110
TRAY/PAN CAPACITY									
460 x 330 Half Sheet Pan		4	4/6	4/4/3	4/4/3	8	8/12	8/8	8/8
460 x 660 Full Sheet Pan						4	4/6	4/5	4/4
Gastronorm GN 2/3 tray		4	4/6	4/4/3	4/4/3	8	8/12	8/8	8/8
Euronorm 600 x 400 tray						4	4/6	4/5	4/4
Gastronorm GN 1/1 tray		4	4/6	4/4/3	4/4/3				
ELECTRICAL RATING									
230-240V 1 Phase		3.1kW	3.1kW	3.1kW/3.1kW	3.1kW/3.1kW	6.5kW	6.5kW	6.5kW/6.5kW	6.5kW/6.5kW
Cordset Fitted		13A	13A	13A/ 13A	13A/ 13A				
Gas Rating									
EXTERNAL	Width (mm)	810	810	810	810	735	735	735	735
	Height (mm)	625	1505	1611	1693	730	1602	1720	1720
	Depth (mm)	616	665	666	666	810	810	858	858
INTERNAL	Width (mm)	565	565	565	565	465	465	465	465
(Oven / Prover)	Height (mm)	425	425	425	425	515	515	515	515
	Depth (mm)	395	395	395	395	700	700	700	700
STANDARD FEATURES									
Mechanical Controls									
Digital Display Controls		•	•	•	•	•	•	•	•
Mechanical Thermostat									
Electronic Thermostat		•	•	•	•	•	•	•	•
Mechanical Timer 60min									
Electronic Timer 180min		•	•	•	•	•	•	•	•
Low Velocity Single Direction Fan		1	1	1/1	1/1				
Bi-directional Reversing Fan(s)						1	1/1	1/1	1/1
Water Injection						•	•	•	•
Grill Element / Mode		•	•	•	•				
Vitreous Enamel Oven Chamber		•	•	•	•	•	•	•	•
Halogen Oven Lights		1	1	1/1	1/1	2	2	2/2	2/2
Drop Down Door									
Field Reversible Side Hinged Door		•	•	•	•	•	•	•	•
Safe-Touch Vented Door		•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•	•	•
Oven Racks Supplied		4	4	8	8	4	4	8	8
Dual Proof and Holding Modes									
Autofill Water System									
Double Stacking Kit - Adjustable Feet				•				•	
Double Stacking Kit - Castor			Option		•		Option		•



Turbofan E32D4		Turbofan E35					Turbofan G32D4				
E32D4/ P8M	E32D4/P12M	E35	E35/A26	E35/2	E35/E85-8HLD	E35/E85-12HLD	G32D4	G32D4/SK32	G32D4/2	G32D4/2C	G32D4/ P8M
4/8	4/12	6	6/6	6/6	6/8	6/12	4	4/6	4/4	4/4	4/8
110/76	110/74	0	0	0	0/0	0/0	110	110	110	110	110/76
8/16	8/24	12	12/12	12/12	12/16	12/24	8	8/12	8/8	8/8	8/16
4/8	4/12	6	6/6	6/6	6/8	6/12	4	4/6	4/5	4/4	4/8
8/16	8/24						8	8/12	8/8	8/8	8/16
4/8	4/12						4	4/6	4/5	4/4	4/8
6.5kW (E32D4)	6.5kW (E32D4)										
13A (P8M)	13A (P8M)				13A (E85-8)	13A (E85-12)	13A	13A	13A/ 13A	13A/ 13A	13A/ 13A
							35MJ/hr	35MJ/hr	35MJ/hr	35MJ/hr	35MJ/hr
735	735	880	880	880	880	880	735	735	735	735	735
1569	1784	900	1795	2030	1790	2030	910	1790	1810	1810	910
810	810	880	880	880	880	880	810	810	856	856	810
465	465	465	465	465	465	465	465	465	465	465	465
515 / 730	515 / 945	685	685	685	685/685	685/945	515	515	515	515	515 / 730
700	700	760	760	760	760	760	700	700	700	700	700
• (P8M)	• (P12M)										• (P8M)
•	•						•	•	•	•	•
• (P8M)	• (P12M)				(E85)	(E85)					• (P8M)
•	•	•	•	•	•	•	•	•	•	•	•
		•	•	•	•	•					
•	•						•	•	•	•	•
1 (P8M)	1 (P12M)				1(E85)	1(E85)					1 (P8M)
1	1	1	1	1/1	1	1	1	1	1/1	1/1	1
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
2/2	2/2	2	2	2/2	2/0	2/0	2	2	2/2	2/2	2/2
•	•	•	•	•			•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
4	4	0	0	0	0	0	4	4	8	8	4
• (P8M)	• (P12M)				Option (E85)	Option (E85)					• (P8M)
• (P8M)	• (P12M)				Option (E85)	Option (E85)					• (P8M)
				•					•		
			Option					Option		•	

PRODUCT
COMPARISON
CHART



SPECIFICATIONS	Turbofan Range			Turbofan Provers		
	E931	P8M	P8M/2	P12M	E85-8HLD	E85-12HLD
RACK/SHELF POSITIONS	4	8	8/8	12	8	12
Rack Spacings (mm)	80	76	76	74		
TRAY/PAN CAPACITY						
460 x 330 Half Sheet Pan		16	16/16	24	16	24
460 x 660 Full Sheet Pan		8	8/8	12	8	12
Gastronorm GN 2/3 tray		16	16/16	24	16	24
Euronorm 600 x 400 tray		8	8/8	12	8	12
Gastronorm GN 1/1 tray	4					
ELECTRICAL RATING						
230-240V 1 Phase	7.0kW / 3.1kW	1.5kW	1.5kW/1.5kW	1.95kW	1.6kW	1.6kW
Cordset Fitted	13A (oven)	13A	13A/13A	13A	13A	13A
Hot Plate Elements	2 x 2kW / 2 x 1.5kW					
EXTERNAL						
Width (mm)	675	735	735	735	880	880
Height (mm)	890	914	914	1129	902	1145
Depth (mm)	626	810	810	810	880	880
INTERNAL						
Width (mm)	565	465	465	465	460	460
(Oven / Prover)						
Height (mm)	425	730	730	945	700	945
Depth (mm)	395	700	700	700	760	760
STANDARD FEATURES						
Mechanical Controls	•	•	•	•	•	•
Digital Display Controls						
Mechanical Thermostat	•	•	•	•	•	•
Electronic Thermostat						
Mechanical Timer 60min	•					
Electronic Timer 180min						
Low Velocity Single Direction Fan	1	1	1/1	1	•	•
Bi-directional Reversing Fan(s)						
Water Injection						
Grill Element / Mode	•					
Vitreous Enamel Oven Chamber	•					
Halogen Oven Lights	•	2	2/2	2		
Drop Down Door						
Field Reversible Side Hinged Door	•	•	•	•		
Safe-Touch Vented Door	•	•	•	•		
Easy-Clean Oven Door Glass	•					
Plug-In Door Seal	•					
Oven Racks Supplied	4					
Dual Proof and Holding Modes		•	•	•	Option	Option
Autofill Water System		•	•	•	Option	Option
Double Stacking Kit – Adjustable Feet						
Double Stacking Kit – Castor						



YOUR WORLD. OUR COMMITMENT.

The new Turbofan Series of convection ovens is environmentally friendly, with an average packaging weight reduction on all models of over 50%. Lowering the carbon footprint is a key initiative, achieved by sourcing construction and packaging materials that enable weight reduction targets to be established.

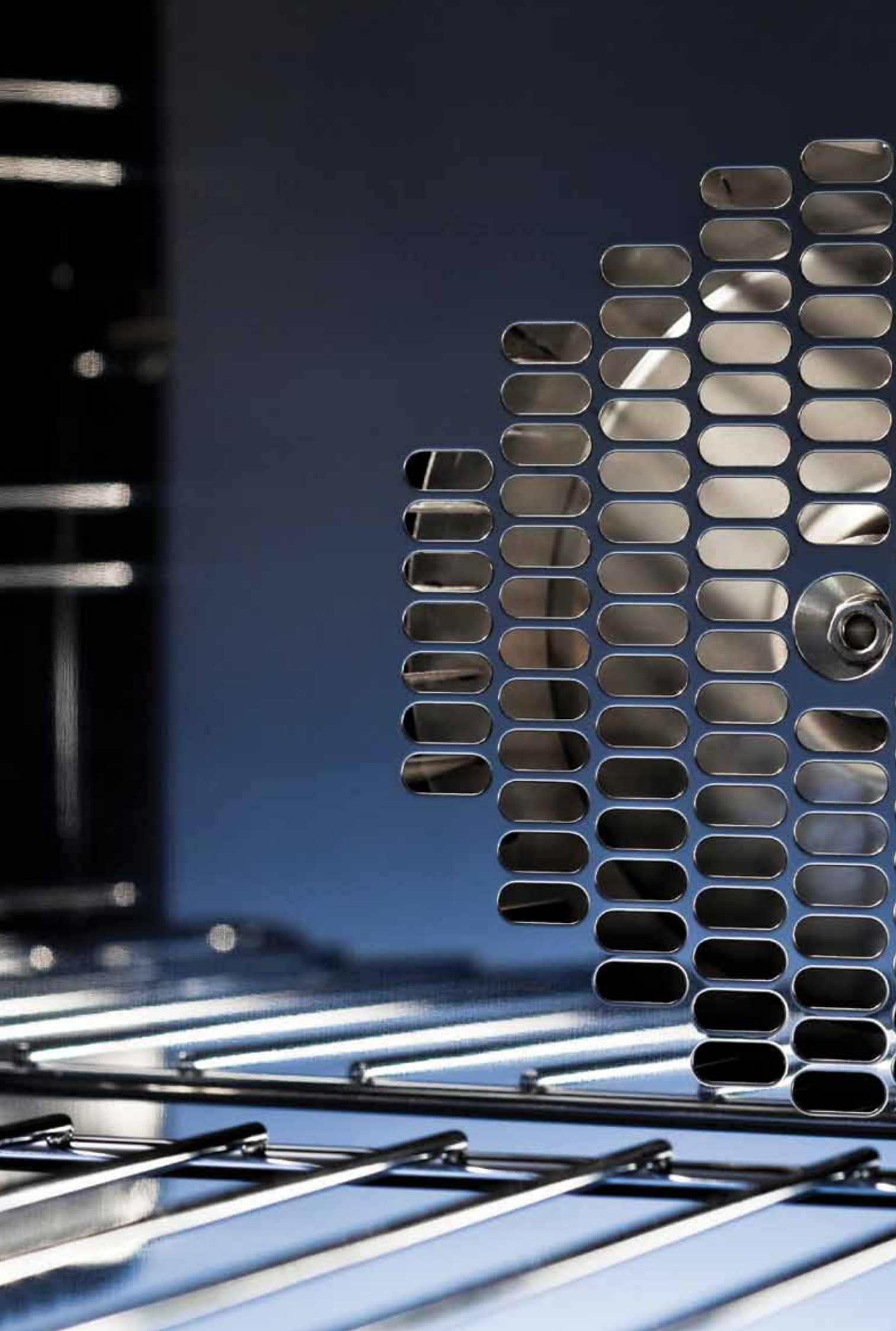
All packaging, carton packaging and pallets applied to the new Turbofan Series product are 100% recyclable and form part of our planet friendly practices strategy.

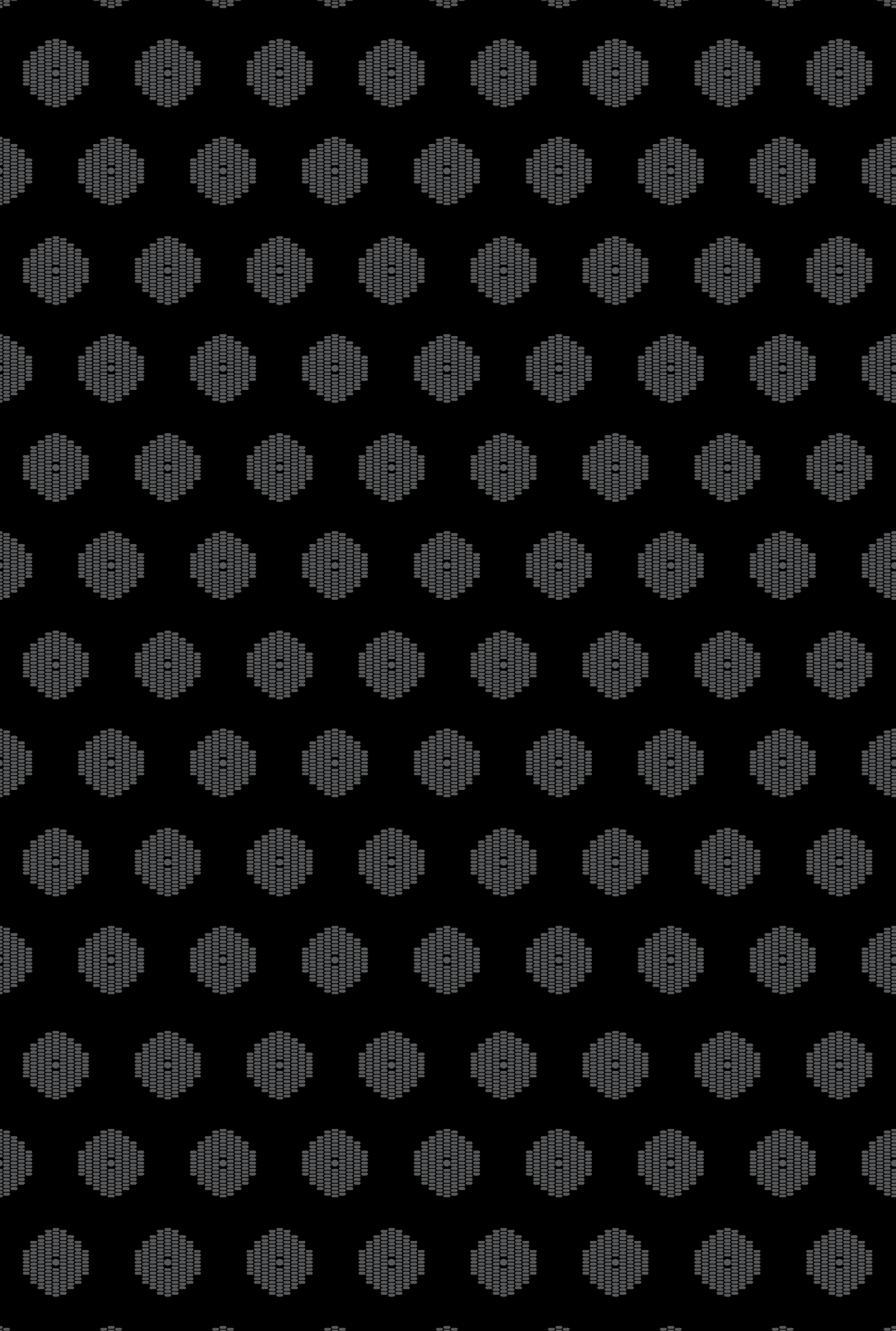
TECHNICAL SUPPORT AND ON SITE FACILITIES.

Our fully equipped on-site test kitchen offers prospective customers the opportunity to experience the new Blue Seal Turbofan Series first hand in a commercial cooking environment. Demonstrations are available on request and are conducted by experienced and knowledgeable personnel.

Our experienced and highly skilled technical support staff, together with a network of over 200 field service engineers provide excellent support to customers throughout the UK and the Republic of Ireland.

For immediate access to Blue Seal's Technical Service Department, phone 0121-327-6257 between the hours of 8:30am and 5pm, Monday to Friday. If your call is outside these hours we can direct you to a service provider in your area.







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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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