

Technical data sheet for

## E35D6-30 ON THE SK35 STAND

Full Size Digital / Electric Convection Oven  
on a Stainless Steel Stand



### 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 six 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 steam level injection and 2 speed oven fan. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK35. Unit shall be supplied in 100% recyclable shipping packaging.

### SK35

Unit shall be a Moffat Turbofan stainless steel oven stand. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for up to six 16" or 18" wide trays. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E35D6 and E35T6. Unit shall be supplied in 100% recyclable shipping packaging.

### STANDARD FEATURES

- 6 406mm x 736mm / 16" x 29" tray capacity
- 6 457mm x 762mm / 18" x 30" tray capacity
- 105mm tray spacing
- 910mm width
- 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 side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Slam-shut / Pendulum door latch
- Vitreous enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 6 oven wire racks supplied
- 100% recyclable packaging

### OPTIONS

- Single Phase model (specify when ordering)

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK35 Oven Stand
- DSK35 Double Stacking Kit

### E35D6-30 Full Size Digital / Electric Convection Oven - 2 speed fan on a Stainless Steel Stand

#### CONSTRUCTION

Vitreous 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  
Oven racks chrome plated wire (6 supplied)  
Stainless steel frame side hinged door  
5mm thick door outer glass  
5mm thick low energy loss door inner glass  
Full stainless steel welded door handle  
Stainless steel control panel  
Aluminised coated steel base and rear panels

#### CONTROLS

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  
6 function keys  
Fan LO speed key  
Timer Start/Stop key  
Steam injection key (5 levels)  
Programs select key  
Actual temperature display key  
Vent open / close key  
Adjustable buzzer/alarm volume  
Thermostat range 50-260°C  
Timer range from 180 minutes in countdown mode  
Timer range up to 999 minutes in time count mode for holding, slow cooking  
Over-temperature safety cut-out

#### CLEANING

Stainless steel top and side exterior panels  
Vitreous enameled oven chamber  
Fully removable stainless steel oven side racks  
Removable stainless steel oven fan baffle  
Easy clean door system with hinge out door outer glass  
Removable plug-in oven door seal (no tools required)  
76mm high stainless steel feet for easy access underside

#### SPECIFICATIONS

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

#### Water Requirements (optional)

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

#### External Dimensions

Width 910mm  
Height 871mm including 76mm feet  
Depth 1022mm

#### Oven Internal Dimensions

Width 465mm  
Height 710mm  
Depth 800mm  
Volume 0.26m³

#### Oven Rack Dimensions

Width 460mm (18")  
Depth 760mm (30")

#### Nett Weight (E35D6-30)

156kg

#### Packing Data (E35D6-30)

195kg  
1.07m³  
Width 950mm  
Height 960mm  
Depth 1170mm

### SK35 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E35D, E35T Series ovens  
6 position tray runners standard  
76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel  
Welded 38mm and 32mm square tube front and rear frames  
Welded rack supports/side frames  
4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock  
Top frame oven supports suit Turbofan E35D, E35T Series oven mounting  
Supplied CKD for assembly on site

#### External Dimensions (SK35 Oven Stand)

Width 910mm  
Height 880mm  
Depth 770mm

#### Nett Weight (SK35 Oven Stand)

24kg

#### Packing Data (SK35 Oven Stand)

27kg  
0.13m³  
Width 960mm  
Height 815mm  
Depth 160mm

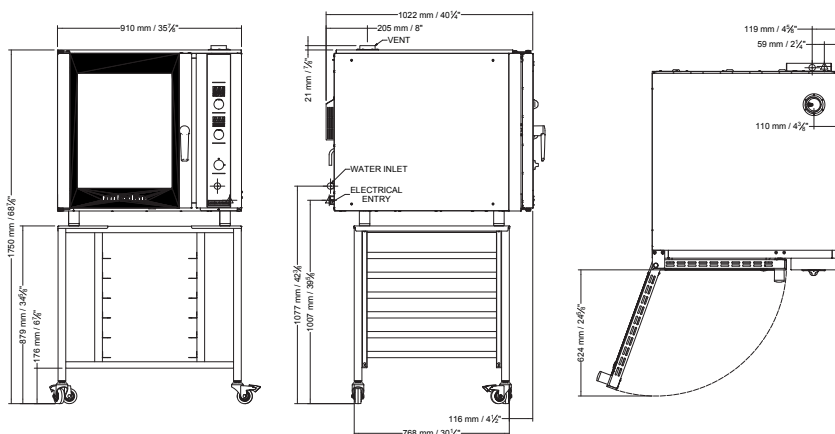
#### INSTALLATION CLEARANCES

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



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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.

