

# turbofan

# Technical data sheet for

# E35D6-26 ON THE SK35 STAND

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





#### 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 6 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 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 3" / 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 NSF-4 listed. 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 12 half size sheet pans or 6 full size sheet pans. 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 full size sheet pan capacity
- 4<sup>1</sup>/<sub>8</sub>"/ 105mm tray spacing
- 35 <sup>7</sup>/<sub>8</sub>" / 910mm width
- Digital display Time and Temperature Controls
- Large easy view 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
- 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
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 6 oven wire racks supplied
- 100% recyclable packaging

## OPTIONS

• Single Phase model oven (specify when ordering)

# ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK35 Oven Stand
- DSK35-26 Double Stacking Kit with adjustable feet
- DSK35C-26 Double Stacking Kit with castors



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# **30D**SERIES

# E35D6-26

# E35D6-26 Full Size Digital / Electric Convection Oven - 2 speed fan on a Stainless Steel 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 Oven racks chrome plated wire (6 supplied) 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 CONTROLS Electronic controls with Digital Time and Temperature display, Manual or Program modes Large <sup>3</sup>4" / 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 150-500°F / 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 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 outer glass Removable plug-in oven door seal (no tools required) 3" / 76mm high stainless steel feet for easy access underside

#### SPECIFICATIONS

**Electrical Requirements** 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) Cold water connection 3/4" GHT male 80psi maximum inlet pressure / 20psi minimum inlet pressure

#### External Dimensions 35%" / 910mm 34¼" / 871mm including 3" / 76mm feet Width Height Depth 367/s" / 923mm **Oven Internal Dimensions** Width 18¼" / 465mm 28" / 710mm Height 271/2" / 700mm Depth

Volume 8ft<sup>3</sup> / 0.23m<sup>3</sup> Oven Rack Dimensions Width 18" / 460mm Depth 26" / 660mm Nett Weight (E35D6-26)

302lbs / 137kg Packing Data (E35D6-26) 359lbs / 163kg 37.7ft3/1.07m3 37%" / 950mm 37½" / 960mm Width Height 46" / 1170mm

Depth

#### SK35 Stainless Steel Stand

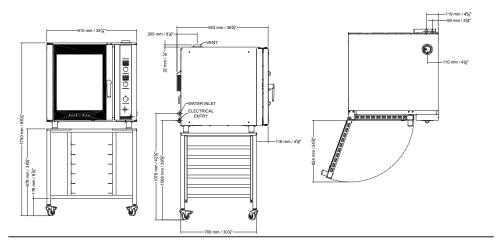
All stainless steel welded frame oven stand for Turbofan E35D, E35T Series ovens 6 position tray runners standard 3" / 76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel Welded 11/2" and 11/4" square tube front and rear frames Welded rack supports/side frames 4 dia. 3" / 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) 35<sup>7</sup>/s" / 910mm 34<sup>5</sup>/s" / 880mm Width Height 303/s" / 770mm Depth Nett Weight (SK35 Oven Stand) 54lbs / 24kg Packing Data (SK35 Oven Stand) 59lbs / 27kg 4.4ft3/0.13m3 375/s" / 960mm Width 32" / 815mm 61/3" / 160mm Height Depth

## INSTALLATION CLEARANCES

Rear 2" / 50mm 2" / 50mm I H Side 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



# **BLUE SEAL**

www.blue-seal.ca www.turbofanoven.com www.servecanada.com

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Management

Designed and manufactured by MOFFAT.

## 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.

