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PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Turbofan E28M4 Full Size Manual Electric Convection Oven

Model / SKU: E28M4

KW COMMERCIAL KITCHEN

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turbofan®

CONVECTION OVEN SYSTEMS



MOFFAT®

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THE NEXT GENERATION ARRIVES...



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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 series carries Turbofan performance and durability in its DNA. The 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 the P Series prover/holding cabinets, H Series of dedicated holding cabinets, EH Series humidified holding cabinet, VH Series Halton ventless hoods, 40 Series combi ovens and oven support stands.



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30 SERIES **18** | P SERIES **32** | H SERIES **40** | EH SERIES **46** | VH SERIES **50** | 40 SERIES **56**
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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 SUPERMARKETS

QUICK SERVICE RESTAURANTS STADIUMS

HOTELS MOTELS ROOM SERVICE THEME PARKS

INSTITUTIONS SCHOOLS KIOSKS CANTEENS

RESTAURANTS CAFÉS CONFERENCE VENUES



01 ROASTING AND COOKING

Turbofan's fan system has been upgraded with greater power, delivering increased air volume and heat distribution. The ovens are perfect for a broad range of food service situations, from roasting beef, chicken, lamb and pork to cooking a range of meals including meat loaf, pies, potato bakes, braised steak and casseroles.

02 COOK 'N' HOLD

Using a cooking and prover/holding platform the benefits to the operator are immediate. With both products used in tandem for cooking and holding to maintain moisture, they are ideal for wet dishes, dry dishes, chicken, beef, lamb, pork, roast vegetables, rice... any food that can be ideally held at a desired temperature. So you'll have all the convenience of ready-serve meals close at hand.





03 BAKING

Baking in the Turbofan convection oven offers both convenient ease of use and consistent quality of output. Be it frozen goods, morning goods, croissants, Danish pastries or savouries, the results will always rise to the top. It is an ideal solution when the bakery is responsible for convenience products.

04 PROVING

Ideal for fresh or frozen dough products, the Turbofan P Series proving and holding cabinets provide the best of baking power and practicality.







05 REGENERATION

Ideally suited to the regeneration of vegetables, proteins and starch food products, this efficient and practical technology is as effective for bulk portions as it is for single dishes. Suitable for independent caterers to large institutions, the convenience of touch screen control means all types of businesses can enjoy fast and quality regenerated food.

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TAKE CONTROL

This series offers an expanded platform of products, with a wider range of oven footprints, side hinged and drop down doors and increased tray loading capacity to suit virtually any application.

Now with the choice of control interface extended even further for selected models in the 20 and 30 Series, the introduction of the three control panel options - manual, digital and the new touch screen option, kitchens now have even greater choice.





DIGITAL DISPLAY

Easy view settings with electronic accuracy

01 Multi-Stage Cooking
3 stage cooking and baking with stage end alarms

02 Electronic Time & Temperature
Knob driven convenience with electronic accuracy

03 Manual Mode
Simple selection of time and temperature control

04 Product Programs
20 cooking/baking profiles can be stored in the program mode (30 programs for E35 models)

05 Action Keys
Quick control of oven functions / modes

06 Moisture Control
Steam injection mode (5 levels) and manual injection

07 Core Temp Control
Core Temperature Cooking (optional Core Probe kit E32, G32, E33 and E35 models only)

THE ONE TOUCH

Touch screen control with icon-driven program menu selection

01 Multi-Stage Cooking
Up to 5 cooking stages on time, temperature, fan speed and moisture control

02 Moisture Control
Moisture injection & manual injection.
E33 - 5 levels moisture injection.
E35 - 5 levels steam injection

03 Shelf Timers
Individual shelf timers to track different products in manual or program mode

04 Core Temp Control
Core Temperature Cooking (optional Core Probe Kit E32, G32, E33 and E35 models only)

05 Manager Settings
Edit alarm volume, recipes, upload icon images, password protected

06 Programs Mode
99 program recipes with icon driven menu selection

07 User Display
User display setting allows simple touch program selection

08 USB
USB port for program and icon updating





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01 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.

02 SMART DOOR

A unique easy clean door glass system allowing the operator to complete a daily wipe down – and the inner glass panel can be removed without tools. Our one-piece door handles are finished in scratch and wear resistant powder-coating and are always cool to touch.









03 SEAL OF APPROVAL

The robust and seamless plug-in continuous door seal 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.

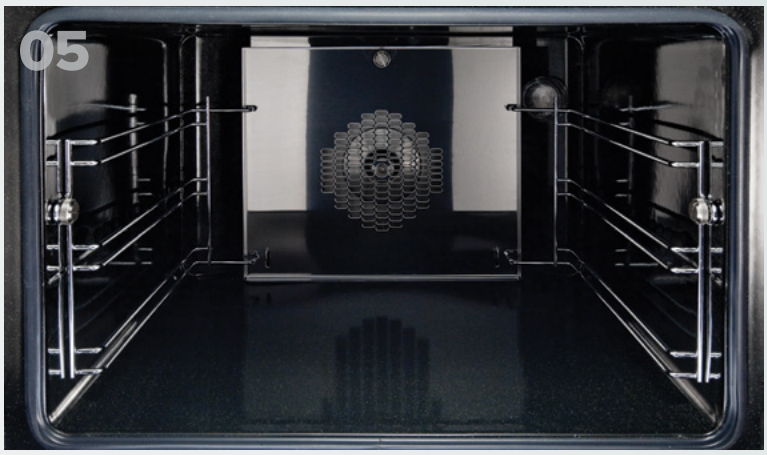


04 RACKING SYSTEM

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.

05 VITREOUS ENAMELED OVEN INTERIORS

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





HALOGEN LAMPS

Incorporating energy efficient and long lasting halogen G9 lamps to emit a brighter, whiter light to ensure optimum illumination.

TRAY SPACING

Turbofan offers industry-leading tray spacing for product loading versatility in all series ovens.

06 IT ALL STACKS UP

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. Stacking kits feature a stainless steel oven spacer frame and a full stainless steel base stand (adjustable feet or castor). It's this extra flexibility that ensures even the smallest space can deliver the best results.



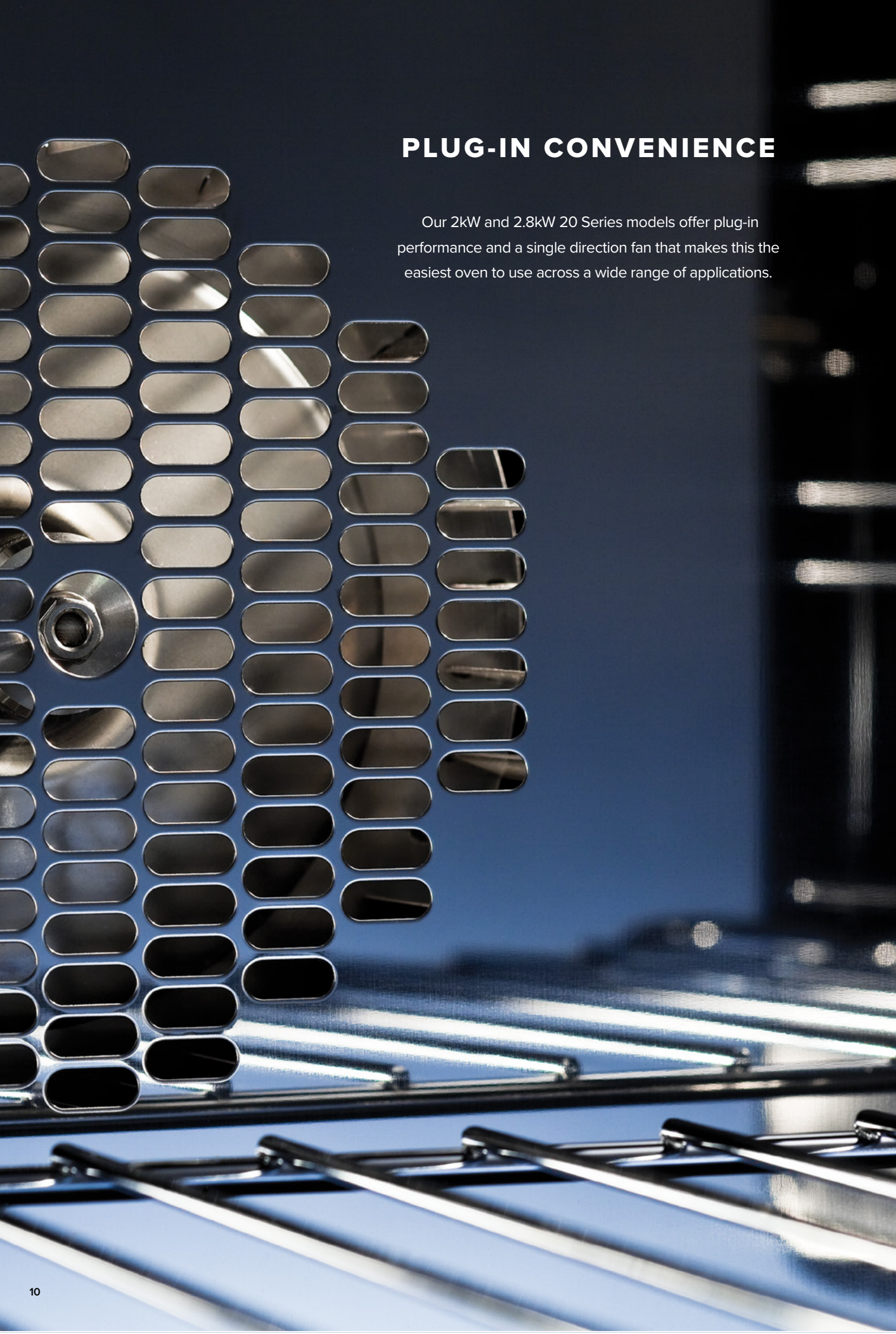
07 ANTI SKID SYSTEM

A new anti-skid system via the leg ring means oven will stay in position and resist movement as well as reducing noise and vibration.

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PLUG-IN CONVENIENCE

Our 2kW and 2.8kW 20 Series models offer plug-in performance and a single direction fan that makes this the easiest oven to use across a wide range of applications.

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CONVECTION OVEN SYSTEMS

20SERIES

The 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.

All Turbofan 20 Series convection ovens share these standard features:

- VITREOUS ENAMELED 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
- 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 trays 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.

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TURBOFAN E22-3

3 TRAY HALF SIZE ELECTRIC CONVECTION OVEN

This 10A plug-in utility oven is a convection oven in its simplest form and, with a smaller 610mm wide footprint, 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 Gastronorm 2/3 tray capacity
- 70mm tray spacing
- Single direction low-velocity fan
- 2kW heating power
- 10A plug-in cordset fitted
- 3 oven wire racks supplied



W 610mm **H** 552mm **D** 608mm

E22M3 - MANUAL CONTROL

- Compact 610mm width
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm

ACCESSORIES



SK23 Oven Stand

E22M3 Double Stacking Kit
DSK2223 - adjustable feet
DSK2223C - castors

TURBOFAN E23-3

3 TRAY HALF SIZE ELECTRIC CONVECTION OVEN

A step up in performance with 2.8kW heating and a bi-directional reversing fan system, the E23-3 offers outstanding cooking and baking results.

Also featuring the same 610mm width and compact footprint as the E22-3, the E23-3 includes halogen lamp oven lighting and 15A 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 Gastronorm 2/3 tray capacity
- 85mm tray spacing
- Single bi-directional reversing fan system
- 2.8kW heating
- 15A plug-in cordset fitted
- Halogen oven lamp
- Dia.180mm full stainless steel oven fan
- 3 oven wire racks supplied



W 610mm **H** 607mm **D** 642mm

E23M3 - MANUAL CONTROL

- Compact 610mm width
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm



W 610mm **H** 607mm **D** 642mm

E23D3 - DIGITAL CONTROL

- Compact 610mm width
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode (5 levels) and manual injection



W 745mm **H** 512mm **D** 643mm

E23T3 - ONE TOUCH

- Compact 745mm width
- Touch Screen control
- Icon driven program menu
- USB port for program/icon updating
- Individual shelf timers
- Multi-stage programs
- Steam injection mode (5 levels) and manual injection

ACCESSORIES



SK23 Oven Stand
E23M3 Double Stacking Kit
DSK2223 - adjustable feet
DSK2223C - castors



SK23 Oven Stand
E23D3 Double Stacking Kit
DSK2223 - adjustable feet
DSK2223C - castors



SK23T Oven Stand
E23T3 Double Stacking Kit
DSK23T - adjustable feet
DSK23TC - castors

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TURBOFAN E27-2

2 TRAY FULL SIZE 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 15A plug-in, 2.8kW, the E27-2 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-proved 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
- Single bi-directional reversing fan system
- 2.8kW heating
- 15A plug-in cordset fitted
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- 2 oven wire racks supplied



W 810mm **H** 607mm **D** 762mm

E27M2 - MANUAL CONTROL

- Compact 810mm width
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm



W 810mm **H** 607mm **D** 762mm

E27D2 - DIGITAL CONTROL

- Compact 810mm width
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode (5 levels) and manual injection



W 945mm **H** 512mm **D** 762mm

E27T2 - ONE TOUCH

- Touch Screen control
- Icon driven program menu
- USB port for program/icon updating
- Individual shelf timers
- Multi-stage programs
- Steam injection mode (5 levels) and manual injection

ACCESSORIES



SK2731N Oven Stand
E27M2 Double Stacking Kit
DSK272831 - adjustable feet
DSK272831C - castrs



SK2731N Oven Stand
E27D2 Double Stacking Kit
DSK272831 - adjustable feet
DSK272831C - castors



SK2728T Oven Stand
Double stacking kit
E27T2/2 DSK2728T - adjustable feet
E27T2/2C DSK2728TC - castor

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TURBOFAN E27-3

3 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

The E27-3 provides increased power and capacity over the E27-2, 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
- 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



W 810mm **H** 607mm **D** 762mm

E27M3 - MANUAL CONTROL

- Compact 810mm width
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm



W 810mm **H** 607mm **D** 762mm

E27D3 - DIGITAL CONTROL

- Compact 810mm width
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode (5 levels) and manual injection



W 945mm **H** 512mm **D** 762mm

E27T3 - ONE TOUCH

- Touch Screen control
- Icon driven program menu
- USB port for program/icon updating
- Individual shelf timers
- Multi-stage programs
- Steam injection mode (5 levels) and manual injection

ACCESSORIES



SK2731N Oven Stand

Double stacking kit
E27M3/2 DSK272831 - adjustable feet
E27M3/2C DSK272831C - castor



SK2731N Oven Stand

Double stacking kit
E27D3/2 DSK272831 - adjustable feet
E27D3/2C DSK272831C - castor



SK2728T Oven Stand

Double stacking kit
E27T3/2 DSK2728T - adjustable feet
E27T3/2C DSK2728TC - castor

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VERSATILE

Turbofan 20 Series enables you to achieve consistent results and evenness of cooking or baking.

TURBOFAN E28-4

4 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

With all the power and all the performance, the E28-4 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 20 Series. As with the E27 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
- 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



W 810mm **H** 662mm **D** 762mm

E28M4 - MANUAL CONTROL

- Compact 810mm width
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm



W 810mm **H** 662mm **D** 762mm

E28D4 - DIGITAL CONTROL

- Compact 810mm width
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode (5 levels) and manual injection



W 945mm **H** 567mm **D** 762mm

E28T4 - ONE TOUCH

- Touch Screen control
- Icon driven program menu
- USB port for program/icon updating
- Individual shelf timers
- Multi-stage programs
- Steam injection mode (5 levels) and manual injection

ACCESSORIES



SK2731N Oven Stand

Double stacking kit
E28M4/2 DSK272831 - adjustable feet
E28M4/2C DSK272831C - castor



SK2731N Oven Stand

Double stacking kit
E28D4/2 DSK272831 - adjustable feet
E28D4/2C DSK272831C - castor



SK2728T Oven Stand

Double stacking kit
E28T4/2 DSK2728T - adjustable feet
E28T4/2C DSK2728TC - castor

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AT THE HEART

The two speed bi-directional fan system has been redesigned to deliver greater control, extra capability and better than ever even-bake results.

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CONVECTION OVEN SYSTEMS

30SERIES

The 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 control and one touch models and are ideal for baking, roasting, cooking, holding and regenerating.

All Turbofan 30 Series convection ovens share these standard features:

- SAFE-TOUCH VENTED SIDE HINGED DOOR
- STAY-COOL DOOR HANDLE
- VITREOUS ENAMELED 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 trays 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.

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TURBOFAN E30-3

3 TRAY HALF SIZE ELECTRIC CONVECTION OVEN

The new E30-3 convection oven provides outstanding value, performance and reliability. Versatile as ever for baking and roasting, the E30-3 10A plug-in cordset makes it ideally suited to event catering – when power and precision is needed for every crucial minute. The E30 offers 3 gastronorm GN1/1 with 100mm tray spacing, and the easy-use mechanical thermostat guarantees reliable heating no matter what the circumstances. With a vitreous porcelain enamel interior cleaning is a piece of cake too. For the greatest value, effectiveness and efficiency, this is the convection oven for you.

STANDARD FEATURES

- 3 GN Gastronorm 1/1 tray capacity
- 100mm tray spacing
- Compact 616mm depth, 810mm width
- 10A plug-in cordset fitted
- Single direction low-velocity fan
- 2.2kW heating in bake mode
- Halogen oven lamp
- 3 oven wire racks supplied



W 810mm **H** 625mm **D** 616mm

E30M3 - MANUAL CONTROL

- Compact 810mm width
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm

ACCESSORIES



SK2731N Oven Stand

Double stacking kit
E30M3/2 DSK272831 - adjustable feet
E30M3/2C DSK272831C - castor

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TURBOFAN E31-4

4 TRAY HALF SIZE ELECTRIC CONVECTION OVEN

This improved utility convection oven takes 4 half size sheet pans with 80mm spacing. The E31-4 is an incredibly versatile oven that can grill, bake, roast and hold.

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 enamelled 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 GN Gastronorm 1/1 tray capacity
- 80mm tray spacing
- Compact 616mm depth, 810mm width
- 15A 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



W 810mm **H** 625mm **D** 616mm

E31D4 - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms

ACCESSORIES



SK2731N Oven Stand

Double stacking kit
E31D4/2 DSK272831 - adjustable feet
E31D4/2C DSK272831C - castor

VH31 - Ventless Hood

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POWER AND PERFORMANCE

This 4 tray model carries with it the heritage of the previous E32's power and performance, and with state-of-the-art features and the industry's smallest footprint in it's class, 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.



TURBOFAN E32-4

4 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

The new high performance two speed bi-directional reversing fan has improved performance - provides greater product control - the high speed brings the power for maximum heat product penetration and for delicate products low speeds enable delicate products to bake carefully - bake, roast, cook, or regenerate.

Coupled with matching P Series provers and H Series holding cabinets, these ovens are 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
- Moisture Injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 6.5kW heating
- Dual halogen oven lamps
- 4 oven wire racks supplied



W 735mm **H** 730mm **D** 810mm

E32D4 - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms

ACCESSORIES

- Optional 236060 Core Temperature Probe Kit



SK32 Oven Stand

Double stacking kit
E32D4/2 DSKE32 - adjustable feet
E32D4/2C DSKE32C - castor

VH32 - Ventless Hood



W 735mm **H** 730mm **D** 810mm

E32T4 - ONE TOUCH

- 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

ACCESSORIES

- Optional 236060 Core Temperature Probe Kit



SK32 Oven Stand

Double stacking kit
E32T4/2 DSKE32 - adjustable feet
E32T4/2C DSKE32C - castor

VH32 - Ventless Hood

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TURBOFAN G32-4

4 TRAY FULL SIZE 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.

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
- 10A 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

d



W 735mm **H** 910mm **D** 810mm

G32D4 - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic burner ignition and safety control system
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms

ACCESSORIES



SK32 Oven Stand

Double stacking kit
G32D4/2 DSKG32 - adjustable feet
G32D4/2C DSKG32C - castor

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turbofan® bolt

WITH GREAT POWER COMES GREAT IRRESISTIBILITY

Turbofanbolt E33 convection ovens are powerful, versatile, cost-effective. With exceptional productivity, incredibly valuable to the modern commercial kitchen.

The E33T5 and E33D5 ovens each sit on a compact 610mm wide footprint and deliver a substantial five 1/1 GN pan capacity with 85mm tray spacing. With this size and scope energy savings are maximised and food loss minimised.

That's all the space and none of the waste.



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turbofan® bolt



01 CONSTRUCTION

A full stainless steel exterior is standard on this model, as is the five-level moisture injection mode which carefully regulates moisture control when required. The safe touch vented side hinged door is available left hinged only. The new pendulum slam shut latching door handle ensures ease of use during busy periods.

TWO-SPEED BI-DIRECTIONAL REVERSING FAN

The high performance bi-directional reversing fan system has been improved for the E33 models with the introduction of two fan speeds. And with 5.8kW of heating power that means quality cooking capability – faster and more efficient. The two-speed fan also provides you with greater control. High speed brings the grunt for maximum heat penetration. For more delicate products, low speed supplies the grace. Bake, roast, cook or regenerate – it doesn't matter.

MOISTURE INJECTION

With carefully regulated moisture control even the most difficult of dishes can be kept from drying out. The five-level moisture injection mode of the E33 delivers this capability time and time again, and with no drainage required installation is a breeze. Product loss from shrinkage is limited and so is unnecessary stress – you can rely on succulent results.







02 CORE TEMPERATURE PROBE

With the optional Core Temperature Probe fast, concise readings can be taken and faultless outcomes expected. It's this peace of mind that can make such a difference when you've got more things to do than hours in the day.

03 USB PORT

Find the future with the USB - compatible one touch model – the perfect high-tech solution for menu consistency. With uploading and downloading of product menu programs, you can easily keep multiple units up to date with menu changes. A new anti-skid system via the leg ring means oven will stay in position and resist movement as well as reducing noise and vibration.

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TURBOFANBOLT E33-5

5 TRAY HALF SIZE ELECTRIC CONVECTION OVEN

STANDARD FEATURES

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm width
- Full stainless steel exterior
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- Moisture injection mode (5 levels)
- Dual halogen oven lamps
- Safe touch vented side hinged door (available left hinged only)

d



W 610mm **H** 730mm **D** 680mm

E33D5 - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms

ACCESSORIES

- Optional 236060 Core Temperature Probe Kit



SK33 Oven Stand

Double stacking kit
E33D5/2 DSKE33 - adjustable feet
E33D5/2C DSKE33C - castor

VH33 - Ventless Hood

t



W 610mm **H** 730mm **D** 680mm

E33T5 - ONE TOUCH

- 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

ACCESSORIES

- Optional 236060 Core Temperature Probe Kit



SK33 Oven Stand

Double stacking kit
E33T5/2 DSKE33 - adjustable feet
E33T5/2C DSKE33C - castor

VH33 - Ventless Hood

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FOR SPEED, SIZE AND VERSATILITY

The Turbofan E35 puts you in control of high-performance oven technology for precision baking, roasting, and regeneration. It is the largest convection oven in the electric oven range.

TURBOFAN E35-30

6 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

When accuracy is crucial Turbofan's smart vent control technology gives you the option of manual oven vent control or automatic control to open and close vents at different stages of baking. The auto vent feature removes heat and moisture from the oven cavity during the crucial last stages of baking cycles for the perfect crust on baked goods.

Offering the durability and sleek looks Turbofan is renowned for, the E35 features a safe-touch vented door and pendulum handle. Faster heat recovery and accurate baking come from the two-speed bi-directional reversing fan and vitreous enameled oven liner.

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
- Full stainless steel exterior
- 2 speed bi-directional reversing fan system
- 12kW heating power
- Steam Injection mode (5 levels)
- Dual halogen oven lamps
- 6 oven wire racks supplied

d



W 910mm **H** 871 mm **D** 1022mm

E35D6-30 - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 30 programs with 3 stage cooking and stage end alarms

ACCESSORIES

- Optional 236060 Core Temperature Probe Kit



SK35 Oven Stand

Double stacking kit
E35D6-30/2 DSK35 - adjustable feet
E35D6-30/2C DSK35C - castor

VH35-30 - Ventless Hood

t



W 910mm **H** 871mm **D** 1022mm

E35T6-30 - TOUCH CONTROL

- 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
- Individual shelf timers

ACCESSORIES

- Optional 236060 Core Temperature Probe Kit



SK35 Oven Stand

Double stacking kit
E35T6-30/2 DSK35 - adjustable feet
E35T6-30/2C DSK35C - castor

VH35-30 - Ventless Hood

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MOFFAT
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TURBOFAN E931M

4 TRAY HALF SIZE ELECTRIC CONVECTION OVEN AND 4 ELEMENT COOKTOP

The improved E931M light commercial range takes 4 GN Gastronorm 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 a oven / cooktop that is versatile.

STANDARD FEATURES

- Single phase 15A 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
- 1-phase 7kW connection

OVEN
- 4 GN Gastronorm 1/1 pan capacity
- 80mm tray spacing
- 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
- 15A plug-in cordset fitted
- 100% recyclable packaging



W 675mm **H** 890mm **D** 626mm

E931M - MANUAL CONTROL

- Compact 675mm width x 626mm depth

OVEN
- Oven thermostat 50° - 270°C
- Oven grill setting on thermostat knob
- Power on indicator light
- Heating indicator light
- Mechanical 60 minute timer
- Time-up indicator light and buzzer
- Over-temperature safety cut-out

COOKTOP
- 6-heat setting control each element
- Hotplate element 'ON' indicator lights



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turbofan®
CONVECTION OVEN SYSTEMS

PSERIES

Our upgraded range of prover/holding cabinets are smart in design and even smarter in engineering. You can use them individually or as part of a system with a compatible Turbofan 32 or 33 Series convection oven.

The E85 prover comes in two sizes and works as a baking system with the E35 convection ovens. Turbofan P Series prover/holding cabinets share these standard features:

- DUAL FUNCTION PROVER AND HOLDING CABINET
- COMPACT 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
- HUMIDITY LEVEL CONTROL
- DUAL HALOGEN CABINET INTERIOR LAMPS
- 76MM DIA. CASTORS - 2 FRONT DUAL WHEEL AND SWIVEL LOCK AND 2 RIGID REAR CASTORS
- 100% RECYCLABLE PACKAGING

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PROVING

The Turbofan P Series is ideal for the proving of fresh or frozen dough products. The Prover function enables the setting of the thermostat control between 20-40°C, while the humidity level control can also be adjusted to suit the products being proved. For the best of baking power and practicality the P Series rises to the occasion.

HOT HOLDING

With P Series technology in hot holding mode you'll have all the convenience of ready-serve meals close at hand. One option is to use the cabinet in conjunction with a convection oven to ensure quick transfer and ease of use. Another is to place it back of house as a stand-alone cabinet, with food ready to serve during peak periods. The P Series is ideal for wet dishes, dry dishes, chicken, beef, lamb, pork, roast vegetables, rice... in fact, any regenerated food can be ideally held at a desired temperature between 65-85°C.





TURBOFAN P8

8 TRAY FULL SIZE 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 stand-alone or stacked with the E32/G32 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 it's effectiveness.

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
- 10A plug-in cordset fitted
- Auto-fill water system standard



W 735mm **H** 914mm **D** 810mm

P8M - MANUAL CONTROL

- Off / Prove / Holding mode selector switch
- Mechanical thermostat 20-85°C
- Cabinet temperature thermometer

ACCESSORIES

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



P8M
Double Stacking Kit
DSKP8



E32D4 on **P8M**
Double Stacking Kit
DSKE32P8P12



E32T4 on **P8M**
Double Stacking Kit
DSKE32P8P12



G32D5 on **P8M**
Double Stacking Kit
DSKG32P8

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TURBOFAN P12

12 TRAY FULL SIZE ELECTRIC PROVER/HOLDING CABINET

Despite keeping the same small footprint, the 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 E32 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 makes 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
- 10A plug-in cordset fitted
- Auto-fill water system standard



W 735mm **H** 1129mm **D** 810mm

P12M - MANUAL CONTROL

- Off / Prove / Holding mode selector switch
- Mechanical thermostat 20-85°C
- Cabinet temperature thermometer

ACCESSORIES

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



E32D4 on **P12M**

Double Stacking Kit
DSKE32P8P12



E32T4 on **P12M**

Double Stacking Kit
DSKE32P8P12

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TURBOFAN P10

10 TRAY HALF SIZE ELECTRIC PROVER/HOLDING CABINET

The P10 model has an incredibly compact 610mm wide footprint while providing a substantial 10 1/1 GN tray capacity and 74mm tray spacing. Key standard features include fully insulated double-skin cabinet construction for energy-efficient heating, an auto-fill humidity generator, holding cabinet function mode and a plug-in connection for easy install. Along with these features it also has all the well-honed design functionality and built-tough durability of the Turbofan Series, delivering adaptable use either as a stand-alone unit or when stacked with the E33 oven system.

STANDARD FEATURES

- 10 1/1 GN Gastronorm pan capacity
- 10 18" x 13"/460 x 330 half size sheet pan capacity
- 74mm tray spacing
- Compact 610mm width
- 10A plug-in cordset fitted
- Auto-fill water system standard



W 610mm **H** 1015mm **D** 680mm

P10M - MANUAL CONTROL

- Off / Prove / Holding mode selector switch
- Mechanical thermostat 20-85°C
- Cabinet temperature thermometer

ACCESSORIES

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



E33D5 on **P10M**
Double Stacking Kit
DSKE33P10



E33T5 on **P10M**
Double Stacking Kit
DSKE33P10

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TURBOFAN P85-8

8 TRAY FULL SIZE ELECTRIC PROVER/HOLDING CABINET

Redesigned to complement the Turbofan E35 ovens, the P85-8 is a full-size electric prover and holding cabinet to complete our high performance baking centre. Clever, compact design accommodates 8 16” x 29” trays, or 8 18” x 30” trays with optional 18” rack set. Stylish and durable on the outside, the P85-8 is full of innovation on the inside and delivers accurate proving of fresh and frozen dough. The P85-8 controls heat and humidity for accurate yeast activation and thermostat control ranges from 20-40°C for proving, while in hot holding mode the temperature range is 65-85°C.

STANDARD FEATURES

- 8 16" x 29" / 706mm x 736mm full size sheet pan capacity
- 76mm tray spacing
- 910mm width
- 10A cordset fitted
- Auto-fill water system standard



W 910mm **H** 914mm **D** 880mm

P85M8 - MANUAL CONTROL

- Off / Prove / Holding mode selector switch
- Mechanical thermostat 20-85°C
- Cabinet temperature thermometer

ACCESSORIES

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



P85M8
Double Stacking Kit
DSKP85



E35D6 on **P85M8**
Double Stacking Kit
DSKE35P85



E35T6 on **P85M8**
Double Stacking Kit
DSKE35P85

TURBOFAN P85-12

12 TRAY FULL SIZE ELECTRIC PROVER/HOLDING CABINET

Increase productivity without increasing floor space, this prover sits neatly underneath the oven for an intelligent baking centre system. Refined to fit the Turbofan E35 convection oven, the P85-12 is the perfect choice in power and practicality. Turbofan's trusted technology delivers accurate proving of fresh and frozen dough while accommodating 12 16" x 29" trays, or 12 18" x 30" trays with optional 18" rack set. The P85-12 controls heat and humidity for accurate yeast activation and the thermostat control ranges from 20-40°C, while in hot holding mode the temperature range is 65-85°C.

STANDARD FEATURES

- 12 16" x 29" / 706mm x 736mm full size sheet pan capacity
- 74mm tray spacing
- 910mm width
- 10A cordset fitted
- Auto-fill water system standard



W 910mm **H** 1129mm **D** 810mm

P85M12 - MANUAL CONTROL

- Off / Prove / Holding mode selector switch
- Mechanical thermostat 20-85°C
- Cabinet temperature thermometer

ACCESSORIES

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



E35D6 on **P85M12**
Double Stacking Kit
DSKE35P85



E35T6 on **P85M12**
Double Stacking Kit
DSKE35P85

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CONVECTION OVEN SYSTEMS

HSERIES

Our new range of dedicated holding cabinets are smart in design and even smarter in engineering. Available in two widths and with digital or Touch Screen control.

You can use them under-counter, individually or as part of a system with a compatible Turbofan 32 or 33 Series convection oven.

Turbofan H Series dedicated holding cabinets share these standard features:

- DESIGNED FOR USE WITH TURBOFAN E32 AND E33 CONVECTION OVENS
- COMPACT WIDTH
- FULL DOUBLE SKIN CONSTRUCTION
- DIGITAL OR TOUCH SCREEN CONTROL
- LOW VELOCITY CIRCULATION FAN SYSTEM
- DUAL HALOGEN CABINET INTERIOR LAMPS
- CABINET DRAIN TO CONDENSATE PAN
- 76MM DIA. CASTORS - 2 FRONT DUAL WHEEL AND SWIVEL LOCK AND 2 RIGID REAR CASTORS
- 100% RECYCLABLE PACKAGING

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TURBOFAN H8-UC

8 TRAY HALF SIZE ELECTRIC UNDER-COUNTER HOLDING CABINET

This holding cabinet preserves the highest quality of menu items within a conveniently small space. The compact 610mm footprint allows it to sit tidily underneath counter benches as either a system component for a Turbofan E33 convection oven or as a stand-alone cabinet for additional holding capacity. Ideal for cook and hold food service operators, the low velocity circulation fan system maintains menu items within a temperature range of 20°C to 90°C. With space for eight 1/1 GN trays at 74mm spacing, the H8-UC offers considerable holding capacity. A simple plug-in connection allows easy installation.

STANDARD FEATURES

- Under-counter 810mm unit height
- Designed for individual use or system installed with Turbofan E33 Convection Ovens
- 8 1/1 GN pan capacity
- 74mm tray spacing
- Compact 610mm width
- 220-240V plug-in 10A cordset fitted
- 1200W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan



W 610mm **H** 810mm **D** 680mm

H8D-UC - DIGITAL CONTROL

- Digital display Temperature and Timer controls
- Large easy view 20mm high displays
- 3 hold timers



W 610mm **H** 810mm **D** 680mm

H8T-UC - TOUCH CONTROL

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating

ACCESSORIES



H8D-UC
Double Stacking Kit
DSKH8UC/H10



E33D5 on **H8D-UC**
Double Stacking Kit
DSKE33P10

ACCESSORIES



H8T-UC
Double Stacking Kit
DSKH8UC/H10



E33T5 on **H8T-UC**
Double Stacking Kit
DSKE33P10

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TURBOFAN H8-FS-UC

8 TRAY FULL SIZE ELECTRIC UNDER-COUNTER HOLDING CABINET

A busy kitchen demands dependability. The H8-FS delivers this with 1900W of cabinet heating and electronic temperature control ensuring items can be held at a steady temperature between 20°C and 90°C. Designed for independent use or as a companion to the Turbofan E32 convection oven, the H8-FS is easy to install and simple to operate. It slots neatly under a counter holding court for eight full size (460mm x 660mm or 18" x 26") sheet pans. Also helpful when it comes to making a decision – the good looks and durability inherent to this redesigned range.

STANDARD FEATURES

- Under-counter 810mm unit height
- Designed for individual use or system installed with Turbofan E32 Convection Ovens
- 8 full size 460mm x 660mm / 18" x 26" sheet pan capacity
- 74mm tray spacing
- 735mm width
- 220-240V plug-in 10A cordset fitted
- 1900W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan



W 735mm **H** 810mm **D** 810mm

H8D-FS-UC - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- 3 hold timers



W 735mm **H** 810mm **D** 810mm

H8T-FS-UC - TOUCH CONTROL

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating

ACCESSORIES



H8D-FS-UC
Double Stacking Kit
DSKH8FSUC/H10FS



E32D4 on **H8D-FS-UC**
Double Stacking Kit
DSKE32P8

ACCESSORIES



H8T-FS-UC
Double Stacking Kit
DSKH8FSUC/H10FS



E32T4 on **H8T-FS-UC**
Double Stacking Kit
DSKE32P8

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TURBOFAN H10

10 TRAY HALF SIZE ELECTRIC HOLDING CABINET

Need substantial capacity housed within a compact 610mm footprint? The new H10 holds all the cards. Catering for ten 1/1 GN trays and 74mm tray spacing, this cabinet works in harmony with the E33 Turbofan oven or as a stand-alone unit.

For high-volume cook and hold operations who need space to spare (without bulky equipment), the new H10 is an ideal solution, it's ten tray capacity benefiting from the system's popular low-velocity circulation fan system.

STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E33 Convection Ovens
- 10 1/1 GN pan capacity
- 74mm tray spacing
- Compact 610mm width
- 220-240V plug-in 10A cordset fitted
- 1200W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan



W 610mm **H** 1015mm **D** 680mm

H10D - DIGITAL CONTROL

- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- 3 hold timers



W 610mm **H** 1015mm **D** 680mm

H10T - TOUCH CONTROL

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating

ACCESSORIES



E33D5 on **H10D**

Double Stacking Kit

DSKE33P10

ACCESSORIES



E33T5 on **H10T**

Double Stacking Kit

DSKE33P10

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TURBOFAN H10-FS

10 TRAY FULL SIZE ELECTRIC HOLDING CABINET

Holding patterns around the holding cabinet can now be eliminated. High-volume kitchens now have a solution for large-scale temperature control in the new H10-FS.

The largest holding cabinet in the range, it boasts a ten-tray capacity for full size (460mm x 660mm or 18" x 26") sheet pans. Like the rest of the Turbofan series, the H10-FS is built tough. It's adaptable too, acting as a stand-alone unit when required or stacked with E32 oven system for seamless integration.

STANDARD FEATURES

- Designed for individual use or system installed with Turbofan E32 Convection Ovens
- 10 full size 460mm x 660mm / 18" x 26" sheet pan capacity
- 74mm tray spacing
- Compact 735mm width
- 220-240V plug-in 10A cordset fitted
- 1900W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan



W 735mm **H** 1015mm **D** 810mm

H10D-FS - DIGITAL CONTROL

- Digital display Temperature and Timer controls
- Large easy view 20mm high displays
- 3 hold timers



W 735mm **H** 1015mm **D** 810mm

H10T-FS - TOUCH CONTROL

- Touch Screen Control
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating

ACCESSORIES



E32D4 on **H10D-FS**
Double Stacking Kit
DSKE32P8

ACCESSORIES



E32T4 on **H10T-FS**
Double Stacking Kit
DSKE32P8

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THE KITCHEN ATMOSPHERE IS CHANGING FOR GOOD.

The space constraints of a kitchen will often put a damper on both creativity and productivity – especially when cooking equipment needs to be crammed under a ventilation hood.



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turbofan®

CONVECTION OVEN SYSTEMS

VHSERIES

VENTLESS HOODS

The Turbofan Halton Ventless Hood provides free-range cooking space without the need for ducted ventilation. Giving operators the added flexibility when space is a premium, this is a great option for setting up in locations where duct installations is not possibly, or simply when your kitchen doesn't have enough space under a canopy. Simply place the hood on top of any compatible electric 30 Series ovens and expand your cooking capability quickly and easily.

Turbofan VH Series ventless hoods share these standard features:

- DESIGNED FOR USE WITH TURBOFAN E31, E32, E33 AND E35 CONVECTION OVENS
- REDUCES HEAT EMISSION WITH A CONDENSING HEAT EXCHANGER FOR OVEN VENTING
- 3 STAGE FILTRATION SYSTEM
  - GREASE BAFFLE FILTER – REMOVABLE FOR CLEANING
  - MESH PARTICLE FILTER – REMOVABLE FOR CLEANING
  - CHARCOAL ODOR FILTER - REPLACEABLE
- SELF CONTAINED CONDENSATE COLLECTION
- OVEN INTERLOCKED OPERATION
- AUTOMATIC 2 SPEED EXTRACTION FAN
- COMPLIES WITH EPA202 TEST STANDARDS FOR PARTICLE EMISSIONS

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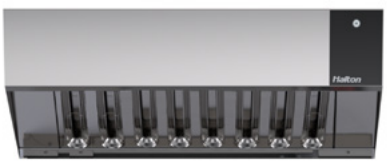
TURBOFAN VH SERIES

HALTON VENTLESS CONDENSING HOODS

Avoid unwieldy, costly installation of a canopy or ducted oven hood. Turbofan VH ventless hoods are suitable for use in almost any commercial kitchens without the need for traditional Type-1 ventilation.

When fitted to Turbofan convection oven system the hood complies with EPA 202 test method for less than <5mg/m3 grease laden effluent limits thanks to the 3-stage filter.

The initial grease baffle filter catches larger particles and cools vapour, increasing the size of remaining particles so they can be trapped by the mesh particle filter. Both filters are removable for easy cleaning. Lastly, the replaceable charcoal odour filter stops any residual smaller particles of grease, smoke, vapour and odours from entering the atmosphere.



W 818mm **H** 364mm **D** 852mm

VH31

- Compatible with E31D4 oven
- 220-240V plug in 10A cordset fitted
- Supplied with VHIK31 installation kit



W 742mm **H** 368mm **D** 1017mm

VH32

- Compatible with E32D4 and E32T4 ovens
- 220-240V plug in 10A cordset fitted
- Supplied with VHIK32 installation kit



VH31 on **E31D**



VH31 on **E31D** on **SK2731U**



VH32 on **E32D4**



VH32 on **E32D4** on **SK32**



VH32 on **E32T4**



VH32 on **E32T4** on **SK32**

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W 618mm **H** 367mm **D** 889mm

VH33

- Compatible with E33D5 and E33T5 ovens
- 220-240V plug in 10A cordset fitted
- Supplied with VHIK33 installation kit



W 918mm **H** 364mm **D** 1144mm

VH35-30

- Compatible with E35D6-30 and E35T6-30 ovens
- 220-240V plug in 10A cordset fitted
- Supplied with VHIK35 installation kit



VH33 on **E33D5**



VH33 on **E33D5** on **SK33VH**



VH33 on **E33T5**



VH33 on **E33T5** on **SK33VH**



VH35-30 on **E35D6-30**



VH35-30 on **E35D6-30** on **SK35**



VH35-30 on **E35T6-30**



VH35-30 on **E35T6-30** on **SK35**

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ALL YOU NEED IS POWER AND SPACE.

The ventless hood takes care of your ventilation without the need for a bulky canopy.



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INTUITIVE JUST GOT SIMPLER.

From bread and pizza through seafood, meats and vegetables and on to dessert, the highest standards demanded by your menu are now within reach throughout every service.

turbofan®
COMBI

40SERIES

The Turbofan 40 Series Combi packs a whole lot of intuitive functionality and raw power into its compact 777mm wide footprint. Take your kitchen to a new degree of productivity. Step up to the next level of possibility. From bread and pizza through seafood, meats and vegetables and on to dessert, the highest standards demanded by your menu are now within reach and throughout every service.

All Turbofan 40 Series combination ovens share these standard features:

- AUTO REVERSE FAN FOR COOKING UNIFORMITY
- ELECTRIC DIRECT STEAM
- DOUBLE GLAZED DOOR WITH THERMO REFLECTIVE TEMPERED GLASS
- PERFECTLY SMOOTH COOKING CHAMBER
- ADJUSTABLE HINGES FOR OPTIMAL DOOR SEAL
- LED CHAMBER LIGHTING
- HAND SHOWER WITH FITTINGS AND CONNECTIONS INCLUDED
- 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 trays 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.

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SMOOTH OPERATOR

The combi-steamer interior has perfectly smooth cooking chamber walls with rounded edges for easy cleaning.

01 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. The venting door design, allows any heat to further dissipate as it approaches the second glass panel. This is a win-win approach – low heat loss inner door glass and safe to touch door surface temperatures.



FAN FUNCTIONALITY

It's the auto-reverse action to spin your wheels. Here the automatic inversion of the fan direction ensures perfectly uniform cooking.

ECO STRENGTH*

This innovative Ecospeed system calibrates power levels based on the amount of food being cooked. It's a clever feature that optimises heat delivery while minimising waste; all the while ensuring temperatures remain constant throughout.
*This system is available on digital models only.





02 CORE TEMPERATURE PROBE

Available in the digital models of the 40 Series, this tool provides a reliable alternative to timer operation. The multipoint temperature probe can be used in conjunction with any program mode by sensing internal product temperature for an accurate cooking result.

03 CLEAN UP

A manual cleaning system is available on all models, the externally fitted hand shower providing a durable and effective quick-clean tool.

04 TOO EASY CLEANING*

The 40D Series is designed with an exclusive automatic cleaning system with replaceable liquid detergent cartridges. So there's no more dangerous topping up of chemical products and no unsightly tanks on show. Just select the required cleaning cycle and it will clean itself automatically.
*This system is available on the 40D Series only.



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TURBOFAN COMBI EC40-5

FULL SIZE 5 TRAY ELECTRIC COMBI OVEN

Aesthetics, power and performance combine to make the EC40-5 a smooth operator, ideal for front of house operations. Powerful 7kW heating delivers convection, direct steam and combi cooking functionality. With the capacity for five full-size trays and east-west loading configuration for ease of access, this combi oven opens the door to new levels of productivity. Bright LED chamber lighting puts menu items on show as they cook, ensuring this combi oven looks as smart as it cooks.

STANDARD FEATURES

- Electric direct steam version
- 5 x 1/1 GN tray capacity
- 5 x 600mm x 400mm tray capacity
- 70mm tray spacing
- Compact 777mm wide
- 7kW heating power
- Includes hand shower with fittings and connections



W 777mm **H** 777mm **D** 835mm

EC40M5 - MANUAL CONTROL

- Manual timer range up to 120 minutes
- Selector for convection, steam and combi modes
- Door open rapid cool down function
- Manual cleaning system with externally-connected hand shower



W 777mm **H** 777mm **D** 835mm

EC40D5 - DIGITAL CONTROL

- 2 fan speeds, low speed also reduces the heating power.
- Electronic Touch sensitive control panel
- High-visibility alphanumeric LED display
- 10 pre-programmed cooking modes identifiable by instant-start icons
- Manual cooking with three cooking modes.
- Automatic chamber venting control
- Automatic Moisture Control system.
- Timed LED cooking chamber lighting
- Automatic cleaning system with Liquid Clean System (LCS)

ACCESSORIES

- Multipoint core temperature probe



EC40M5 on **SK40A**



EC40D5 on **SK40A**

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TURBOFAN COMBI EC40-7

FULL SIZE 7 TRAY ELECTRIC COMBI OVEN

Thanks to its 12kW of heating power and intuitive usability the EC40-7 makes certain of consistent cooking results across seven full-size or 1/1 GN trays. That extra energy also creates flexibility in programming – meaning convection, steam and combination modes can be refined for perfect cooking results. Wide tray spacing and an easy-use interface are designed with a busy operator in mind and an externally fitted hand shower makes for quick cleaning at the end of a shift.

STANDARD FEATURES

- Electric direct steam version
- 7 x 1/1 GN tray capacity
- 7 x 600mm x 400mm tray capacity
- 70mm tray spacing
- Compact 777mm wide
- 12kW heating powern
- Includes hand shower with fittings and connections



W 777mm **H** 942mm **D** 835mm

E40M7 - MANUAL CONTROL

- Electro-mechanical controls to set time, temperature and operation mode
- Manual timer range up to 120 minutes
- Selector for convection, steam and combi modes
- Door open rapid cool down function
- Manual cleaning system with externally-connected hand shower



W 777mm **H** 942mm **D** 835mm

E40D7 - DIGITAL CONTROL

- 2 fan speeds, low speed also reduces the heating power.
- Electronic Touch sensitive control panel
- High-visibility alphanumeric LED display
- 10 pre-programmed cooking modes identifiable by instant-start icons
- Manual cooking with three cooking modes.
- Automatic chamber venting control
- Automatic Moisture Control system.
- Timed LED cooking chamber lighting
- Automatic cleaning system with Liquid Clean System (LCS)

ACCESSORIES

- Multipoint core temperature probe



EC40M7 on **SK40A**



EC40D7 on **SK40A**

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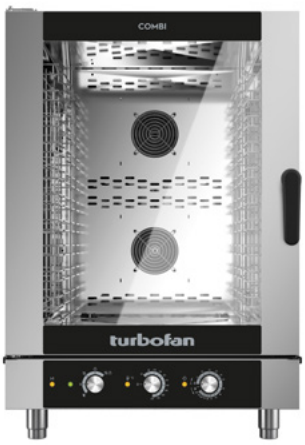
TURBOFAN COMBI EC40-10

FULL SIZE 10 TRAY ELECTRIC COMBI OVEN

With capacity for ten 1/1 GN or 600mm x 400mm trays, the EC40-10 allows a kitchen to think big. The largest oven in the Turbofan Combi range, the design is intended for high volume and maximum productivity. Powerful 14kW heating means consistent results, whether in convection, steam or combination mode. A compact 810mm footprint ensures economy of space. The EC40-10 can be matched with SK40-10A stand to achieve further efficiency – making bigger even better.

STANDARD FEATURES

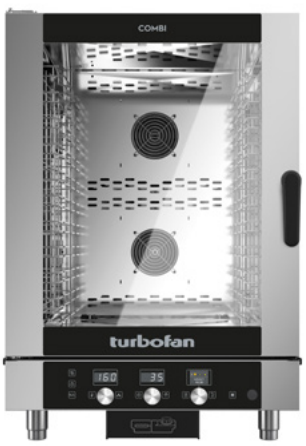
- Electric direct steam version
- 10 x 1/1 GN tray capacity
- 10 x 600mm x 400mm tray capacity
- 70mm tray spacing
- Compact 777mm wide
- 14kW heating power
- Includes hand shower with fittings and connections



W 777mm **H** 1152mm **D** 835mm

EC40M10 - MANUAL CONTROL

- Electro-mechanical controls to set time, temperature and operation mode
- Temperature range 50-260°C
- Manual timer range up to 120 minutes
- Selector for convection, steam and combi modes
- Door open rapid cool down function
- Manual cleaning system with externally-connected hand shower
- Manual chamber venting
- LED chamber lighting



W 777mm **H** 1152mm **D** 835mm

EC40D10 - DIGITAL CONTROL

- 2 fan speeds, low speed also reduces the heating power.
- Electronic Touch sensitive control panel
- High-visibility alphanumeric LED display
- 10 pre-programmed cooking modes identifiable by instant-start icons
- Manual cooking with three cooking modes.
- Automatic chamber venting control
- Automatic Moisture Control system.
- Timed LED cooking chamber lighting
- Automatic cleaning system with Liquid Clean System (LCS)

ACCESSORIES

- Multipoint core temperature probe



EC40M10 on **SK40-10A**



EC40D10 on **SK40-10A**

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COMBI
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PRODUCT COMPARISONCHART

20 SERIES **64** I 30 SERIES **69** I P SERIES **76** I H SERIES **77** I EH SERIES **77** I 40 SERIES **78**

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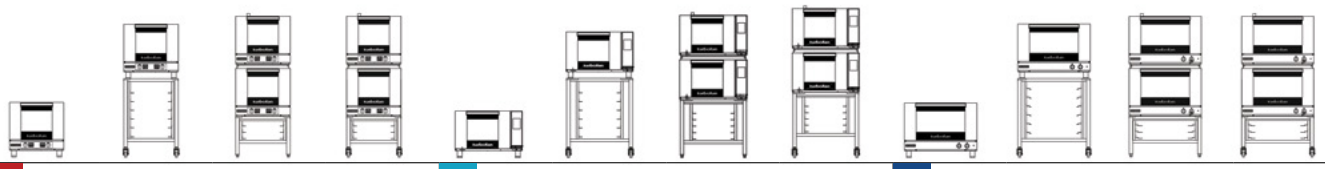
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PRODUCT COMPARISON CHART



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									
16" x 29" tray									
18" x 30" 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
400-415V 3 Phase									
Cordset Fitted		10A	10A	10A / 10A	10A / 10A	15A	15A	15A / 15A	15A / 15A
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									
Touch Screen 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
Two speed Bi-directional Reversing Fan(s)									
Water Injection									
Moisture Mode									
Steam Injection									
Core Temperature Probe Kit									
Grill Element / Mode									
Vitreous Enamel Oven Chamber		•	•	•	•	•	•	•	•
Halogen Oven Lights						1	1	1/1	1/1
Drop Down Door		•	•	•	•	•	•	•	•
Field Reversible Side Hinged Door									
Pendulum Operation Door Handle									
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 Prove and Holding Modes									
Autofill Water System									
Double Stacking Kit – Adjustable Feet				•				•	
Double Stacking Kit – Castor			Option		•		Option		•

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d	Turbofan E23D3				t	Turbofan E23T3				m	Turbofan E27M2			
	E23D3	E23D3/ SK23	E23D3/2	E23D3/2C		E23T3	E23T3/ SK23T	E23T3/2	E23T3/2C		E27M2	E27M2/ SK2731N/U	E27M2/2	E27M2/2C
	3	3/6	3/3/3	3/3/3		3	3/6	3/3/5	3/3/5		2	2/6	2/2/3	2/2/3
	85	85	85	85		85	85	85	85		115	115	115	115
	3	3/6	3/3/3	3/3/3		3	3/6	3/3/5	3/3/5		4	4/12	4/4/6	4/4/6
											2	2/6	2/2/3	2/2/3
	3	3/6	3/3/3	3/3/3		3	3/6	3/3/5	3/3/5		4	4/12	4/4/6	4/4/6
											2	2/6	2/2/3	2/2/3
	3kW	3kW	3kW/3kW	3kW/3kW		3kW	3kW	3kW/3kW	3kW/3kW		3kW	3kW	3kW/3kW	3kW/3kW
	15A	15A	15A / 15A	15A / 15A		15A	15A	15A / 15A	15A / 15A		15A	15A	15A / 15A	15A / 15A
	610	610	610	610		745	745	745	745		810	810	810	810
	607	1487	1571	1653		512	1392	1571	1653		607	1487	1571	1653
	642	642	643	642		643	643	643	643		762	762	762	762
	495	495	495	495		495	495	495	495		695	695	695	695
	305	305	305	305		305	305	305	305		305	305	305	305
	340	340	340	340		340	340	340	340		470	470	470	470
											•	•	•	•
	•	•	•	•										
						•	•	•	•					
											•	•	•	•
	•	•	•	•		•	•	•	•					
											•	•	•	•
	•	•	•	•		•	•	•	•					
	1	1	1/1	1/1		1	1	1/1	1/1		1	1	1/1	1/1
	•	•	•	•		•	•	•	•					
	•	•	•	•		•	•	•	•		•	•	•	•
	1	1	1/1	1/1		1	1	1/1	1/1		2	2	2/2	2/2
	•	•	•	•		•	•	•	•		•	•	•	•
	•	•	•	•		•	•	•	•		•	•	•	•
	•	•	•	•		•	•	•	•		•	•	•	•
	•	•	•	•		•	•	•	•		•	•	•	•
	3	3	6	6		3	3	6	6		2	2	4	4
			•					•					•	
		Option		•			Option		•			Option		•

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PRODUCT COMPARISON CHART



SPECIFICATIONS		Turbofan E27D2				Turbofan E27T2			
		E27D2	E27D2/ SK2731N/U	E27D2/2	E27D2/2C	E27T2	E27T2/ SK2728TN/U	E27T2/2	E27T2/2C
RACK/SHELF POSITIONS		2	2/6	2/2/3	2/2/3	2	2/6	2/2/5	2/2/5
Rack Spacings (mm)		115	115	115	115	115	115	115	115
TRAY/PAN CAPACITY									
460 x 330 Half Sheet Pan		4	4/12	4/4/6	4/4/6	4	4/12	4/4/10	4/4/10
460 x 660 Full Sheet Pan		2	2/6	2/2/3	2/2/3	2	2/6	2/2/5	2/2/5
Gastronorm GN 2/3 tray		4	4/12	4/4/6	4/4/6	4	4/12	4/4/10	4/4/10
Euronorm 600 x 400 tray		2	2/6	2/2/3	2/2/3	2	2/6	2/2/5	2/2/5
Gastronorm GN 1/1 tray									
16" x 29" tray									
18" x 30" tray									
ELECTRICAL RATING									
220-240V 1 Phase		3kW	3kW	3kW/3kW	3kW/3kW	3kW	3kW	3kW/3kW	3kW/3kW
400-415V 3 Phase									
Cordset Fitted		15A	15A	15A/ 15A	15A/ 15A	15A	15A	15A/ 15A	15A/ 15A
Gas Rating									
EXTERNAL	Width (mm)	810	810	810	810	945	945	945	945
	Height (mm)	607	1487	1571	1653	512	1393	1571	1653
	Depth (mm)	762	762	762	762	762	762	762	762
INTERNAL	Width (mm)	695	695	695	695	695	695	695	695
(Oven / Prover)	Height (mm)	305	305	305	305	305	305	305	305
	Depth (mm)	470	470	470	470	470	470	470	470
STANDARD FEATURES									
Mechanical Controls									
Digital Display Controls		•	•	•	•				
Touch Screen Controls						•	•	•	•
Mechanical Thermostat									
Electronic Thermostat		•	•	•	•	•	•	•	•
Mechanical Timer 60min									
Electronic Timer 180min		•	•	•	•	•	•	•	•
Low Velocity Single Direction Fan									
Bi-directional Reversing Fan(s)		1	1	1/1	1/1	1	1	1/1	1/1
Two speed Bi-directional Reversing Fan(s)									
Water Injection									
Moisture Mode									
Steam Injection		•	•	•	•	•	•	•	•
Core Temperature Probe Kit									
Grill Element / Mode									
Vitreous Enamel Oven Chamber		•	•	•	•	•	•	•	•
Halogen Oven Lights		1	1	1/1	1/1	1	1	1/1	1/1
Drop Down Door		•	•	•	•	•	•	•	•
Field Reversible Side Hinged Door									
Pendulum Operation Door Handle									
Safe-Touch Vented Door		•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•	•	•
Oven Racks Supplied		2	2	4	4	2	2	4	4
Dual Prove and Holding Modes									
Autofill Water System									
Double Stacking Kit – Adjustable Feet				•				•	
Double Stacking Kit – Castor			Option		•		Option		•

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m	Turbofan E27M3			d	Turbofan E27D3			t	Turbofan E27T3		
E27M3	E27M3/ SK2731N/U	E27M3/2	E27M3/2C	E27D3	E27D3/ SK2731N/U	E27D3/2	E27D3/2C	E27T3	E27T3/ SK2728TN/U	E2TD3/2	E27T3/2C
3	3/6	3/3/3	3/3/3	3	3/6	3/3/3	3/3/3	3	3/6	3/3/5	3/3/5
85	85	85	85	85	85	85	85	85	85	85	85
6	6/12	6/6/6	6/6/6	6	6/12	6/6/6	6/6/6	6	6/12	6/6/10	6/6/10
3	3/6	3/3/3	3/3/3	3	3/6	3/3/3	3/3/3	3	3/6	3/3/5	3/3/5
6	6/12	6/6/6	6/6/6	6	6/12	6/6/6	6/6/6	6	6/12	6/6/10	6/6/10
3	3/6	3/3/3	3/3/3	3	3/6	3/3/3	3/3/3	3	3/6	3/3/5	3/3/5
4.7kW	4.7kW	4.7kW/4.7kW	4.7kW/4.7kW	4.7kW	4.7kW	4.7kW/4.7kW	4.7kW/4.7kW	4.7kW	4.7kW	4.7kW/4.7kW	4.7kW/4.7kW
810	810	810	810	810	810	810	810	945	945	945	945
607	1487	1571	1653	607	1487	1571	1653	512	1393	1571	1653
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	305	305	305	305
470	470	470	470	470	470	470	470	470	470	470	470
•	•	•	•								
				•	•	•	•				
								•	•	•	•
•	•	•	•								
				•	•	•	•	•	•	•	•
•	•	•	•								
				•	•	•	•	•	•	•	•
1	1	1/1	1/1	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
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
3	3	6	6	3	3	6	6	3	3	6	6
		•				•				•	
	Option		•		Option		•		Option		•

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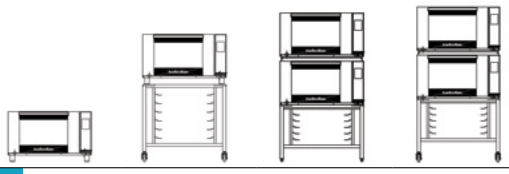
PRODUCT COMPARISON CHART



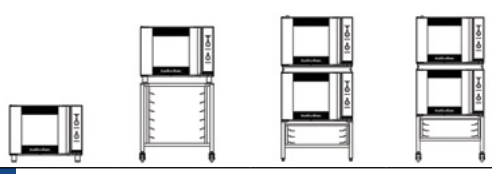
SPECIFICATIONS		m	Turbofan E28M4			d	Turbofan E28D4		
		E28M4	E28M4/ SK2731N/U	E28M4/2	E28M4/2C	E28D4	E28D4/ SK2731N/U	E28D4/2	E28D4/2C
RACK/SHELF POSITIONS		4	4/6	4/4/3	4/4/3	4	4/6	4/4/3	4/4/3
Rack Spacings (mm)		80	80	80	80	80	80	80	80
TRAY/PAN CAPACITY									
460 x 330 Half Sheet Pan		8	8/12	8/8/6	8/8/6	8	8/12	8/8/6	8/8/6
460 x 660 Full Sheet Pan		4	4/6	4/4/3	4/4/3	4	4/6	4/4/3	4/4/3
Gastronorm GN 2/3 tray		8	8/12	8/8/6	8/8/6	8	8/12	8/8/6	8/8/6
Euronorm 600 x 400 tray		4	4/6	4/4/3	4/4/3	4	4/6	4/4/3	4/4/3
Gastronorm GN 1/1 tray									
16" x 29" tray									
18" x 30" tray									
ELECTRICAL RATING									
220-240V 1 Phase		6.0kW	6.0kW	6.0kW/6.0kW	6.0kW/6.0kW	6.0kW	6.0kW	6.0kW/6.0kW	6.0kW/6.0kW
400-415V 3 Phase									
Cordset Fitted									
Gas Rating									
EXTERNAL	Width (mm)	810	810	810	810	810	810	810	810
	Height (mm)	662	1542	1681	1763	662	1542	1681	1763
	Depth (mm)	762	762	762	762	762	762	762	762
INTERNAL	Width (mm)	695	695	695	695	695	695	695	695
(Oven / Prover)	Height (mm)	355	355	355	355	355	355	355	355
	Depth (mm)	470	470	470	470	470	470	470	470
STANDARD FEATURES									
Mechanical Controls		•	•	•	•				
Digital Display Controls						•	•	•	•
Touch Screen Controls									
Mechanical Thermostat		•	•	•	•				
Electronic Thermostat						•	•	•	•
Mechanical Timer 60min		•	•	•	•				
Electronic Timer 180min						•	•	•	•
Low Velocity Single Direction Fan									
Bi-directional Reversing Fan(s)		2	2	2/2	2/2	2	2	2/2	2/2
Two speed Bi-directional Reversing Fan(s)									
Water Injection									
Moisture Mode									
Steam Injection						•	•	•	•
Core Temperature Probe Kit									
Grill Element / Mode									
Vitreous Enamel Oven Chamber		•	•	•	•	•	•	•	•
Halogen Oven Lights		2	2	2/2	2/2	2	2	2/2	2/2
Drop Down Door		•	•	•	•	•	•	•	•
Field Reversible Side Hinged Door									
Pendulum Operation Door Handle									
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 Prove and Holding Modes									
Autofill Water System									
Double Stacking Kit – Adjustable Feet				•				•	
Double Stacking Kit – Castor			Option		•		Option		•

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t	Turbofan E28T4			
E28T4	E28T4/ SK2728TN/U	E28T4/2	E28T4/2C
4	4/6	4/4/5	4/4/5
80	80	80	80
8	8/12	8/8/10	8/8/10
4	4/6	4/4/5	4/4/5
8	8/12	8/8/10	8/8/10
4	4/6	4/4/5	4/4/5
6.0kW	6.0kW	6.0kW/6.0kW	6.0kW/6.0kW
945	945	945	945
567	1447	1681	1763
762	762	762	762
695	695	695	695
355	355	355	355
470	470	470	470
•	•	•	•
•	•	•	•
•	•	•	•
2	2	2/2	2/2
•	•	•	•
•	•	•	•
2	2	2/2	2/2
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
4	4	8	8
		•	
	Option		•



m	Turbofan E30M3			
E30M3	E30M3/ SK2731N	E30M3/2	E30M3/2C
3	3/6	3/3/3	3/3/3
100	100	100	100
3	3/6	3/3/3	3/3/3
3	3/6	3/3/3	3/3/3
3	3/6	3/3/3	3/3/3
2.3kW	2.3kW	2.3kW/2.3kW	2.3kW/2.3kW
10A	10A	10A/ 10A	10A/ 10A
810	810	810	810
625	1505	1611	1693
616	666	666	666
565	565	565	565
425	425	425	425
395	395	395	395
•	•	•	•
•	•	•	•
•	•	•	•
1	1	1/1	1/1
•	•	•	•
1	1	1/1	1/1
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
3	3	6	6
		•	
	Option		•

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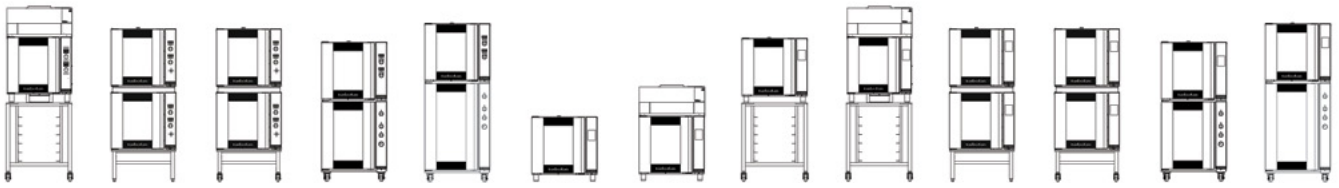
PRODUCT COMPARISON CHART



SPECIFICATIONS		Turbofan E31D4								
		E31D4	VH31/E31D4	E31D4/ SK2731N	VH31/E31D4 /SK2731N	E31D4/2	E31D4/2C	E32D4	VH32/ E32D4	E32D4/ SK32
RACK/SHELF POSITIONS		4	4	4/6	4/6	4/4/3	4/4/3	4	4	4/6
Rack Spacings (mm)		80	80	80	80	80	80	110	110	110
TRAY/PAN CAPACITY										
460 x 330 Half Sheet Pan		4	4	4/6	4/6	4/4/3	4/4/3	8	8	8/12
460 x 660 Full Sheet Pan								4	4	4/6
Gastronorm GN 2/3 tray		4	4	4/6	4/6	4/4/3	4/4/3	8	8	8/12
Euronorm 600 x 400 tray								4	4	4/6
Gastronorm GN 1/1 tray		4	4	4/6	4/6	4/4/3	4/4/3			
16" x 29" tray										
18" x 30" tray										
ELECTRICAL RATING										
230-240V 1 Phase		3.1kW	3.1kW	3.1kW	3.1kW	3.1kW x 2	3.1kW x 2	6.5kW	6.5kW	6.5kW
400-415V 3 Phase										
Cordset Fitted		15A	10A/15A	15A	10A/15A	15A x 2	15A x 2		10A (VH32)	
Gas Rating										
EXTERNAL	Width (mm)	810	818	810	818	810	810	735	742	735
	Height (mm)	625	989	1505	1831	1611	1693	730	1098	1602
	Depth (mm)	616	859	665	859	666	666	810	1085	810
INTERNAL	Width (mm)	565	565	565	565	565	565	465	465	465
(Oven / Prover)	Height (mm)	425	425	425	425	425	425	515	515	515
	Depth (mm)	395	395	395	395	395	395	700	700	700
STANDARD FEATURES										
Mechanical Controls			• (power on)		• (power on)				• (power on)	
Digital Display Controls		•	•	•	•	•	•	•	•	•
Touch Screen Controls										
Mechanical Thermostat										
Electronic Thermostat		•	•	•	•	•	•	•	•	•
Mechanical Timer 60min										
Electronic Timer 180min		•	•	•	•	•	•	•	•	•
Low Velocity Single Direction Fan		1	1	1	1	1/1	1/1			
Bi-directional Reversing Fan(s)										
Two speed Bi-directional Reversing Fan(s)								1	1	1
Water Injection										
Moisture Mode								•	•	•
Steam Injection										
Core Temperature Probe Kit								Option	Option	Option
Grill Element / Mode		•	•	•	•	•	•			
Vitreous Enamel Oven Chamber		•	•	•	•	•	•	•	•	•
Halogen Oven Lights		1	1	1	1	1/1	1/1	2	2	2
Drop Down Door										
Field Reversible Side Hinged Door		•	•	•	•	•	•	•	•	•
Pendulum Operation Door Handle										
Safe-Touch Vented Door		•	•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•	•	•	•
Oven Racks Supplied		4	4	4	4	8	8	4	4	4
Dual Prove and Holding Modes										
Autofill Water System										
Double Stacking Kit – Adjustable Feet						•				
Double Stacking Kit – Castor				Option	Option		•			Option

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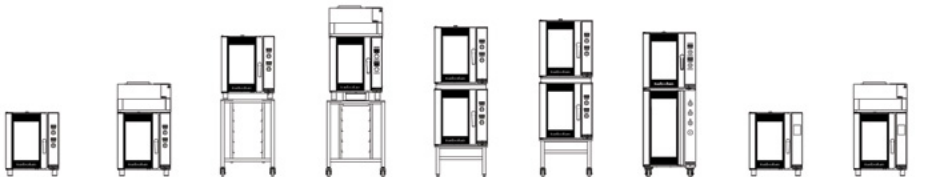


Turbofan E32D4					Turbofan E32T4							
VH32/ E32D4/SK32	E32D4/2	E32D4/2C	E32D4/ P8M	E32D4/P12M	E32T4	VH32/ E32T4	E32T4/ SK32	VH32/ E32T4/SK32	E32T4/2	E32T4/2C	E32T4/ P8M	E32T4/P12M
4/6	4/4	4/4	4/8	4/12	4	4	4/6	4/6	4/4	4/4	4/8	4/12
4/6	110	110	110/76	110/74	110	110	110	110	110	110	110/76	110/74
8/12	8/8	8/8	8/16	8/24	8	8	8/12	8/12	8/8	8/8	8/16	8/24
4/6	4/5	4/4	4/8	4/12	4	4	4/6	4/6	4/5	4/4	4/8	4/12
8/12	8/8	8/8	8/16	8/24	8	8	8/12	8/12	8/8	8/8	8/16	8/24
4/6	4/5	4/4	4/8	4/12	4	4	4/6	4/6	4/5	4/4	4/8	4/12
6.5kW	6.5kW x 2	6.5kW x 2	6.5kW /1.5kW	6.5kW/1.9kW	6.5kW	6.5kW	6.5kW	6.5kW	6.5kW x 2	6.5kW x 2	6.5kW /1.5kW	6.5kW/1.9kW
10A (VH32)			10A (P8M)	10A (P12M)		10A (VH32)		10A (VH32)			10A (P8M)	10A (P12M)
742	735	735	735	735	735	742	735	742	735	735	735	735
1951	1720	1720	1560	1775	730	1098	1602	1951	1720	1720	1560	1775
1085	858	858	810	810	810	1085	810	1085	858	858	810	810
465	465	465	465	465	465	465	465	465	465	465	465	465
515	515	515	515/730	515/945	515	515	515	515	515	515	515/730	515/945
700	700	700	700	700	700	700	700	700	700	700	700	700
• (power on)			• (P8M)	• (P12M)		• (power on)		• (power on)			• (P8M)	• (P12M)
•	•	•	•	•								
					•	•	•	•	•	•	•	•
			• (P8M)	• (P12M)							• (P8M)	• (P12M)
•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•
			1 (P8M)	1 (P12M)							1 (P8M)	1 (P12M)
1	1/1	1/1	1	1	1	1	1	1	1/1	1/1	1	1
•	•	•	•	•	•	•	•	•	•	•	•	•
Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option
•	•	•	•	•	•	•	•	•	•	•	•	•
2	2/2	2/2	2/2	2/2	2	2	2	2	2/2	2/2	2/2	2/2
•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•
4	8	8	4	4	4	4	4	4	8	8	4	4
			• (P8M)	• (P12M)							• (P8M)	• (P12M)
			• (P8M)	• (P12M)							• (P8M)	• (P12M)
	•								•			
Option		•					Option			•		

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SPECIFICATIONS		Turbofan E33D5								
		E33D5	VH33/E33D5	E33D5/SK33	VH33/ E33D5/SK33	E33D5/2	E33D5/2C	E33D5/P10M	E33T5	E33T5/VH33
RACK/SHELF POSITIONS		5	5	5/5	5/5	5/5	5/5	5/10	5	5
Rack Spacings (mm)		85	85	85	85	85	85	85/74	85	85
TRAY/PAN CAPACITY										
460 x 330 Half Sheet Pan										
460 x 660 Full Sheet Pan										
Gastronorm GN 2/3 tray										
Euronorm 600 x 400 tray										
Gastronorm GN 1/1 tray		5				5/5	5/5	5/10	5	5
16" x 29" tray										
18" x 30" tray										
ELECTRICAL RATING										
230-240V 1 Phase		6.0kW	6.0kW	6.0kW	6.0kW	6.0kW/ 6.0kW	6.0kW/ 6.0kW	6.0kW/1.5kW	6.0kW	6.0kW
400-415V 3 Phase										
Cordset Fitted			10A (VH33)		10A (VH33)			10A (P10M)		10A (VH33)
Gas Rating										
EXTERNAL	Width (mm)	610	618	610	618	610	610	610	610	618
	Height (mm)	730	1089	1602	1951	1720	1720	1665	730	1089
	Depth (mm)	680	957	680	957	680	680	680	680	957
INTERNAL	Width (mm)	330	330	330	330	330	330	330	330	330
(Oven / Prover)	Height (mm)	515	515	515	515	515	515	515/810	515	515
	Depth (mm)	570	570	570	570	570	570	570	570	570
STANDARD FEATURES										
Mechanical Controls			• (power on)		• (power on)			• (P10M)		• (power on)
Digital Display Controls		•	•	•	•	•	•	•		
Touch Screen Controls									•	•
Mechanical Thermostat								• (P10M)		
Electronic Thermostat		•	•	•	•	•	•	•	•	•
Mechanical Timer 60min										
Electronic Timer 180min		•	•	•	•	•	•	•	•	•
Low Velocity Single Direction Fan								1 (P10M)		
Bi-directional Reversing Fan(s)										
Two speed Bi-directional Reversing Fan(s)		1	1	1	1	1/1	1/1	1/1	1	1
Water Injection										
Moisture Mode		•	•	•	•	•	•	•	•	•
Steam Injection										
Core Temperature Probe Kit		Option	Option	Option	Option	Option	Option	Option	Option	Option
Grill Element / Mode										
Vitreous Enamel Oven Chamber		•	•	•	•	•	•	•	•	•
Halogen Oven Lights		2	2	2	2	2/2	2/2	2/2	2	2
Drop Down Door										
Field Reversible Side Hinged Door										
Pendulum Operation Door Handle		•	•	•	•	•	•	•	•	•
Safe-Touch Vented Door		•	•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•	•	•	•
Oven Racks Supplied		5	5	5	5	10	10	5	5	5
Dual Prove and Holding Modes								• (P10M)		
Autofill Water System								• (P10M)		
Double Stacking Kit – Adjustable Feet						•				
Double Stacking Kit – Castor				Option	Option		•			

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Turbofan E33T5					d	Turbofan E35D6-30						
E33T5/SK33	VH33/ E33T5/SK33	E33T5/2	E33T5/2C	E33T5/ P10M/T	E35D-30	VH35-30/ E35D-30	E35D-30/ SK35	VH35-30/ E35D-30/SK35	E35D-30/2	E35D-30/2C	E35D-30/ P85M8	E35D-30/ P85M12
5/5	5/5	5/5	5/5	5/10	6	6	6/6	6/6	6/6	6/6	6/8	6/12
85	85	85	85	85/74	105	105	105	105	105	105	105/76	105/74
					6	6	6/6	6/6	6/6	6/6	6/8	6/12
5/5	5/5	5/5	5/5	5/10								
											8	12
											8	12
6.0kW	6.0kW	6.0kW/ 6.0kW	6.0kW/ 6.0kW	6.0kW/1.5kW	11.2kW	11.2kW	11.2kW	11.2kW	11.2kW/ 11.2kW	11.2kW/ 11.2kW	11.2kW	11.2kW
					12.5kW	12.5kW	12.5kW	12.5kW	12.5kW/ 12.5kW	12.5kW/ 12.5kW	12.5kW	12.5kW
	10A (VH33)			10A (P10M)		10A (VH35-30)		10A (VH35-30)			10A (P85M8)	10A (P85M12)
610	618	610	610	610	910	918	910	918	910	910	910	910
1602	1951	1720	1720	1665	871	1235	1750	2101	1968	1968	1783	1997
680	957	680	680	680	1022	1179	1022	1179	1022	1022	1022	1022
330	330	330	330	330	465	465	465	465	465	465	465	465
515	515	515	515	515 /810	710	710	710	710	710	710	710/730	710/945
570	570	570	570	570	800	800	800	800	800	800	800/795	800/795
	• (power on)			• (P10M)		• (power on)		• (power on)			• (P85M8)	• (P85M12)
					•	•	•	•	•	•	•	•
•	•	•	•	•								
				• (P10M)								
•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•		
				1 (P10M)							1 (P85M8)	1 (P85M12)
1	1	1/1	1/1	1/1	1	1	1	1	1/1	1/1	1	1
•	•	•	•	•	•	•	•	•	•	•	•	•
Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option
•	•	•	•	•	•	•	•	•	•	•	•	•
2	2	2/2	2/2	2/2	2	2	2	2	2/2	2/2	2/2	2/2
		•	•	•	•	•	•	•	•	•	•	•
		•	•	•	•	•	•	•	•	•	•	•
		•	•	•	•	•	•	•	•	•	•	•
		•	•	•	•	•	•	•	•	•	•	•
5	5	10	10	5	6	6	6	6	12	12	6/8	6/12
				• (P10M)							• (P85M8)	• (P85M12)
				• (P10M)							• (P85M8)	• (P85M12)
		•							•			
Option	Option		•				Option	Option		•		

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PRODUCT COMPARISON CHART



SPECIFICATIONS		Turbofan E35T-30							
		E35T-30	VH35-30/ E35T-30	E35T-30/ SK35	VH35-30/ E35T-30/SK35	E35T-30/2	E35T-30/2C	E35T-30/ P85M8	E35T-30/ P85M12
RACK/SHELF POSITIONS		6	6	6/6	6/6	6/6	6/6	6/8	6/12
Rack Spacings (mm)		105	105	105	105	105	105	105/76	105/74
TRAY/PAN CAPACITY									
460 x 330 Half Sheet Pan									
460 x 660 Full Sheet Pan		6	6	6/6	6/6	6/6	6/6	6/8	6/12
Gastronorm GN 2/3 tray									
Euronorm 600 x 400 tray									
Gastronorm GN 1/1 tray									
16" x 29" tray								8	12
18" x 30" tray								8	12
ELECTRICAL RATING									
230-240V 1 Phase		11.2kW	11.2kW	11.2kW	11.2kW	11.2kW/ 11.2kW	11.2kW/ 11.2kW	11.2kW	11.2kW
400-415V 3 Phase		12.5kW	12.5kW	12.5kW	12.5kW	12.5kW/ 12.5kW	12.5kW/ 12.5kW	12.5kW	12.5kW
Cordset Fitted			10A (VH35-30)		10A (VH35-30)			10A (P85M8)	10A (P85M12)
Gas Rating									
EXTERNAL	Width (mm)	910	918	910	918	910	910	910	910
	Height (mm)	871	1235	1750	2101	1968	1968	1783	1997
	Depth (mm)	1022	1179	1022	1179	1022	1022	1022	1022
INTERNAL	Width (mm)	465	465	465	465	465	465	465	465
(Oven / Prover)	Height (mm)	710	710	710	710	710	710	710/730	710/945
	Depth (mm)	800	800	800	800	800	800	800/795	800/795
STANDARD FEATURES									
Mechanical Controls			• (power on)		• (power on)			• (P85M8)	• (P85M12)
Digital Display Controls									
Touch Screen Controls		•	•	•	•	•	•	•	•
Mechanical Thermostat									
Electronic Thermostat		•	•	•	•	•	•	•	•
Mechanical Timer 60min									
Electronic Timer 180min									
Low Velocity Single Direction Fan								1 (P85M8)	1 (P85M12)
Bi-directional Reversing Fan(s)									
Two speed Bi-directional Reversing Fan(s)		1	1	1	1	1/1	1/1	1	1
Water Injection									
Moisture Mode		•	•	•	•	•	•	•	•
Steam Injection									
Core Temperature Probe Kit		Option	Option	Option	Option	Option	Option	Option	Option
Grill Element / Mode									
Vitreous Enamel Oven Chamber		•	•	•	•	•	•	•	•
Halogen Oven Lights		2	2	2	2	2/2	2/2	2/2	2/2
Drop Down Door									
Field Reversible Side Hinged Door									
Pendulum Operation Door Handle		•	•	•	•	•	•	•	•
Safe-Touch Vented Door		•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•	•	•
Oven Racks Supplied		6	6	6	6	12	12	6/8	6/12
Dual Prove and Holding Modes								• (P85M8)	• (P85M12)
Autofill Water System								• (P85M8)	• (P85M12)
Double Stacking Kit – Adjustable Feet						•			
Double Stacking Kit – Castor				Option	Option		•		

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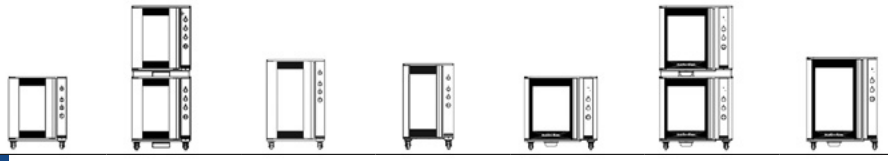



d	Turbofan G32D4			
G32D4	G32D4/SK32	G32D4/2	G32D4/2C	G32D4/ P8M
4	4/6	4/4	4/4	4/8
110	110	110	110	110/76
8	8/12	8/8	8/8	8/16
4	4/6	4/5	4/4	4/8
8	8/12	8/8	8/8	8/16
4	4/6	4/5	4/4	4/8
10A	10A	10A/ 10A	10A/ 10A	10A/ 10A
35MJ/hr	35MJ/hr	35MJ/hr	35MJ/hr	35MJ/hr
735	735	735	735	735
910	1790	1810	1810	1725
810	810	856	856	810
465	465	465	465	465
515	515	515	515	515/730
700	700	700	700	700
				• (P8M)
•	•	•	•	•
				• (P8M)
•	•	•	•	•
•	•	•	•	•
				1 (P8M)
1	1	1/1	1/1	1
•	•	•	•	•
•	•	•	•	•
2	2	2/2	2/2	2/2
•	•	•	•	•
•	•	•	•	•
•	•	•	•	•
•	•	•	•	•
4	4	8	8	4
				• (P8M)
				• (P8M)
		•		
	Option		•	

m	Turbofan Range
E931
4
80
4
7.0kW / 3.1kW
15A (oven)
2 x 2kW / 2 x 1.5kW
675
890
626
565
425
395
•
•
•
1
•
•
•
•
•
•
•
4

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PRODUCT COMPARISON CHART



SPECIFICATIONS		Turbofan Provers						
		P8M	P8M/2	P12M	P10M	P85M8	P85M8/2	P85M12
RACK/SHELF POSITIONS		8	8/8	12	10	8	8/8	12
Rack Spacings (mm)		76	76	74	74	76	76	74
TRAY/PAN CAPACITY								
460 x 330 Half Sheet Pan		16	16/16	24		16	16/16	24
460 x 660 Full Sheet Pan		8	8/8	12		8	8/8	12
Gastronorm GN 2/3 tray		16	16/16	24				
Euronorm 600 x 400 tray		8	8/8	12				
Gastronorm GN 1/1 tray					10			
16" x 29" tray								
18" x 30" tray								
ELECTRICAL RATING								
230-240V 1 Phase		1.5kW	1.5kW/1.5kW	1.95kW	1.45kW	1.45kW	1.45kW	1.95kW
400-415V 3 Phase								
Cordset Fitted		10A	10A/10A	10A	10A	10A	10A	10A
Gas Rating								
EXTERNAL	Width (mm)	735	735	735	610	910	910	910
	Height (mm)	914	914	1129	1015	914	1789	1129
	Depth (mm)	810	810	810	680	880	880	810
INTERNAL	Width (mm)	465	465	465	330	465	465	465
(Oven / Prover)	Height (mm)	730	730	945	810	730	730	945
	Depth (mm)	700	700	700	570	795	795	795
STANDARD FEATURES								
Mechanical Controls		•	•	•	•	•	•	•
Digital Display Controls								
Touch Screen Controls								
Mechanical Thermostat		•	•	•	•	•	•	•
Electronic Thermostat								
Mechanical Timer 60min								
Electronic Timer 180min								
Low Velocity Single Direction Fan		1	1/1	1	1	1	1/1	1
Bi-directional Reversing Fan(s)								
Two speed Bi-directional Reversing Fan(s)								
Water Injection								
Moisture Mode								
Steam Injection								
Core Temperature Probe Kit								
Grill Element / Mode								
Vitreous Enamel Oven Chamber								
Halogen Oven Lights		2	2/2	2	2	2	2/2	2
Drop Down Door								
Field Reversible Side Hinged Door		•	•	•		•	•	•
Pendulum Operation Door Handle								
Safe-Touch Vented Door		•	•	•	•	•	•	•
Easy-Clean Oven Door Glass								
Plug-In Door Seal								
Oven Racks Supplied								
Dual Prove and Holding Modes		•	•	•	•	•	•	•
Autofill Water System		•	•	•	•	•	•	•
Double Stacking Kit – Adjustable Feet								
Double Stacking Kit – Castor								

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d t	Turbofan Holding Cabinets							t	Turbofan Extended Holding Cabinet
H8D-UC	H8D-FS-UC	H8T-UC	H8T-FS-UC	H10D	H10D-FS	H10T	H10T-FS		EH10T-L
8	8	8	8	10	10	10	10		10
74	74	74	74	74	74	74	74		74
		8		10		10			10
	8		8		10		10		
8		8		10		10			10
1.3kW	2.05kW	1.3kW	2.05kW	1.3kW	2.05kW	1.3kW	2.05kW		2.3kW
5.4A	10A	5.4A	8.5A	5.4A	8.5A	5.4A	8.5A		8.5A
610	735	610	735	610	735	610	735		610
810	810	810	810	1015	1295	1015	1015		1015
680	810	680	810	680	960	680	810		680
•	•			•	•				
		•	•			•	•		•
•	•	•	•	•	•	•	•		•
1	1	1	1	1	1	1	1		1
									•
2	2	2	2	2	2	2	2		2
*	*	•	•	•	•	•	•		•
*	*	•	•	•	•	•	•		•
*	*	•	•	•	•	•	•		•
*	*	•	•	•	•	•	•		•
									•

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turbofan®

PRODUCT COMPARISON CHART







SPECIFICATIONS		Turbofan EC40M5		Turbofan EC40D5		Turbofan
		EC40M5	EC40M5 /SK40A	EC40D5	EC40D5 /SK40A	EC40M7
RACK/SHELF POSITIONS		5	5	5	5	7
Rack Spacings (mm)		70	70	70	70	70
TRAY/PAN CAPACITY						
460 x 330 Half Sheet Pan						
460 x 660 Full Sheet Pan						
Gastronorm GN 2/3 tray						
Euronorm 600 x 400 tray		5	5	5	5	7
Gastronorm GN 1/1 tray		5	5	5	5	7
16" x 29" tray						
18" x 30" tray						
ELECTRICAL RATING						
230-240V 1 Phase		7.5kW	7.5kW	7.5kW	7.5kW	
400-415V 3 Phase		7.5kW	7.5kW	7.5kW	7.5kW	12.5kW
Cordset Fitted		32A / 11A	11A / 32A	32A / 11A	32A / 11A	17.4A
Gas Rating						
EXTERNAL	Width (mm)	777	777	777	777	777
	Height (mm)	777	1631	777	1631	942
	Depth (mm)	835	835	835	835	835
INTERNAL	Width (mm)					
(Oven / Prover)	Height (mm)					
	Depth (mm)					
STANDARD FEATURES						
Mechanical Controls		•	•			•
Digital Display Controls				•	•	
Touch Screen Controls						
Mechanical Thermostat		•	•	•	•	•
Electronic Thermostat						
Mechanical Timer 60min		•	•			•
Electronic Timer 180min						
Low Velocity Single Direction Fan						
Bi-directional Reversing Fan(s)		1	1			1
Two speed Bi-directional Reversing Fan(s)				2	2	
Water Injection		•	•	•	•	•
Moisture Mode						
Steam Injection						
Core Temperature Probe Kit		•	•	•	•	•
Grill Element / Mode						
Vitreous Enamel Oven Chamber						
Halogen Oven Lights		2	2	2	2	2
Drop Down Door						
Field Reversible Side Hinged Door		•	•	•	•	•
Pendulum Operation Door Handle						
Safe-Touch Vented Door		•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•
Oven Racks Supplied		5	5	5	5	7
Dual Prove and Holding Modes						
Autofill Water System						
Double Stacking Kit – Adjustable Feet						
Double Stacking Kit – Castor						

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d EC40M7	Turbofan EC40D7		m Turbofan EC40M10		d Turbofan EC40D10	
EC40M7 /SK40A	EC40D7	EC40D7 /SK40A	EC40M10	EC40M10 /SK40-10A	EC40D10	EC40D10 /SK40-10A
10	7	10	10	10	10	10
70	70	70	70	70	70	70
7	7	7	10	10	10	10
7	7	7	10	10	10	10
12.5kW	12.5kW	12.5kW	14.5kW	14.5kW	14.5kW	14.5kW
17.4A	17.4A	17.4A	20A	20A	20A	20A
777	777	777	777	777	777	777
1796	942	1796	1152	1849	1152	1849
835	835	835	835	835	835	835
•			•	•		
	•	•			•	•
•	•	•	•	•	•	•
•			•	•		
1			1	1		
	2	2			2	2
•	•	•	•	•	•	•
•	•	•	•	•	•	•
2	2	2	2	2	2	2
•	•	•	•	•	•	•
•	•	•	•	•	•	•
•	•	•	•	•	•	•
•	•	•	•	•	•	•
7	7	7	10	10	10	10



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.

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Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

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To see them in action, book in for a demonstration at a Turbofan Test Kitchen near you. Our skilled chefs and knowledgeable sales team will help you in selecting the right models for your kitchen.

Introductory sessions can be booked online.

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24:7 Service Support

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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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