



PRODUCT DOCUMENT PACK

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PRODUCT

Turbofan E35D6-30 - Full Size Digital / Electric Convection Oven

Model / SKU: E35D6-30

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Official supplier source: https://www.moffat.com.au/sites/default/files/products/specification/E35D6_SK35_an.pdf

Technical data sheet for

E35D6-30 ON THE SK35 STAND

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



E35D6-30

Unit shall be a Moffat electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enameled oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Oven shall have capacity for six 16" x 29" or 18" x 30" trays. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable steam level injection and 2 speed oven fan. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK35. Unit shall be supplied in 100% recyclable shipping packaging.

SK35

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

STANDARD FEATURES

- 6 406mm x 736mm / 16" x 29" tray capacity
- 6 457mm x 762mm / 18" x 30" tray capacity
- 105mm tray spacing
- 910mm width
- Digital display Time and Temperature Controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 30 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Steam injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- 12kW heating power
- Oven vent - Program and manual control
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Slam-shut / Pendulum door latch
- Vitreous enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 6 oven wire racks supplied
- 100% recyclable packaging

OPTIONS

- Single Phase model (specify when ordering)

ACCESSORIES

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



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

CONSTRUCTION

Vitreous enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel oven fan baffle and oven vent
Removable 6 position stainless steel side racks
Oven racks chrome plated wire (6 supplied)
Stainless steel frame side hinged door
5mm thick door outer glass
5mm thick low energy loss door inner glass
Full stainless steel welded door handle
Stainless steel control panel
Aluminised coated steel base and rear panels

CONTROLS

Electronic controls with Digital Time and Temperature display, Manual or Program modes
Large 20mm high LED displays
Two individual time and temperature setting control knobs
6 function keys
Fan LO speed key
Timer Start/Stop key
Steam injection key (5 levels)
Programs select key
Actual temperature display key
Vent open / close key
Adjustable buzzer/alarm volume
Thermostat range 50-260°C
Timer range from 180 minutes in countdown mode
Timer range up to 999 minutes in time count mode for holding, slow cooking
Over-temperature safety cut-out

CLEANING

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

SPECIFICATIONS

3 phase model
400-415V, 50Hz, 12.5kW, 3P+N+E, 17.4A / ph
1 phase model (option)
230-240V, 50Hz, 12.5kW, 1P+N+E, 52A
No cordset supplied

Water Requirements (optional)

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

External Dimensions

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

Oven Internal Dimensions

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

Oven Rack Dimensions

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

Nett Weight (E35D6-30)
156kg

Packing Data (E35D6-30)

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

SK35 Stainless Steel Stand

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

External Dimensions (SK35 Oven Stand)

Width 910mm
Height 880mm
Depth 827mm

Nett Weight (SK35 Oven Stand)

24kg

Packing Data (SK35 Oven Stand)

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

INSTALLATION CLEARANCES

Rear 50mm
LH Side 50mm
RH Side* 50mm

* For fixed installations a minimum of 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides is required



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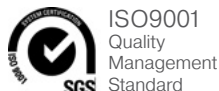
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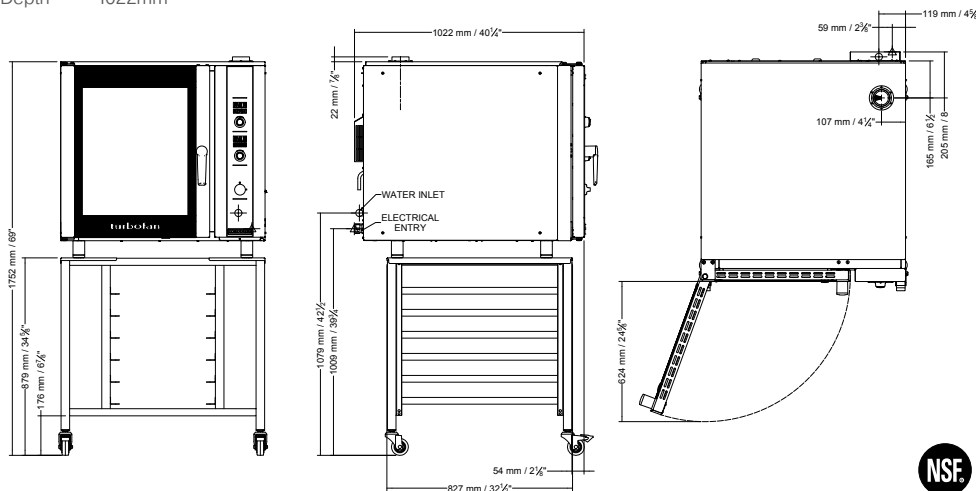


ISO9001

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.

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