












MOFFAT® E35

Full Size Electric Convection Oven

-  6 sheet pan capacity
(8 with cookie kit option)
-  Stainless steel outer
-  Porcelain inner
-  Solid state thermostat
-  Plug in door seal
-  60 minute bake timer
-  Hot reversing air system
-  Time driven steam system
-  2 speed fan
-  Field reversible door
-  Single or 3 phase



E35



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E35

Unit shall be a Moffat electrically heated Turbofan convection oven, E.T.L listed (UL Std 197, NSF-4). The oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel exterior, twin pane field reversible full view glass door with ventilation top and bottom, with the outer panel hinged for cleaning. A two speed auto reversing fan shall evenly circulate air internally. Heating shall be accomplished via electric elements surrounding the fan. The oven shall be controlled by a solid state thermostat accurate to $\pm 2^{\circ}\text{F}$, range 150°F to 550°F , have a 60 minute bake timer, push button steam injection system, fan speed control and oven vent control. Oven shall be able to be bench mounted on 4" legs or on Moffat's A26 stand or E85-HLD proofer and holding cabinet, rated for zero clearance left and rear.

Full Size Electric Convection Oven

CONSTRUCTION

Top and sides stainless steel
 Porcelain oven interior
 Stay cool twin pane glass door
 (outer surface 163°F when oven operating at 356°F)
 Interlocking door handle
 Stainless steel oven racking system with runners for wire racks or full size sheet pans
 Insulated all round for zero clearance left side and rear
 Porcelain control panel
 Field reversible door

CONTROLS

Electronic thermostat variable from 150°F to 550°F ± 2°F
 1 hour bake timer with buzzer
 Timed water injected steam
 2 speed fan (700rpm-1400rpm)
 On/off switch
 Hot reversing air system
 High limit safety

CLEANING AND SERVICING

Access to all parts from the front and right side of the unit
 Easy clean surfaces
 Fully removable oven racking system
 Door outer glass hinged for cleaning access

OPTIONS

Fully insulated stainless steel door with twin pane glass viewing window
 A26 stand
 E85-A-8-HLD or E85-A-12-HLD Proofers and Holding Cabinets
 Sheet pans, wire racks
 Specialist side racks for cookies

SPECIFICATIONS

Electrical Requirements

208V 1ph 11.2kW 53.7A
 220-240V 1ph 12.5kW 52A
 208V 3ph+E 11.2kW L1 31.1A
 L2 31.1A
 L3 31.1A
 220-240V 3ph+E 12.5kW L1 30.1A
 L2 30.1A
 L3 30.1A

Water

3/4" thread
 80psi max inlet pressure
 20psi min inlet pressure

External Dimensions

Width 34⁵/₈" (880mm)
 Height 31¹/₂" (800mm)
 Depth 34⁵/₈" (880mm)

Internal Dimensions

Width 18" (460mm)
 Height 28" (710mm)
 Depth 26" (660mm)

Oven Rack Dimensions

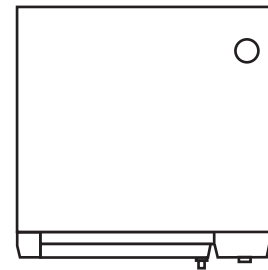
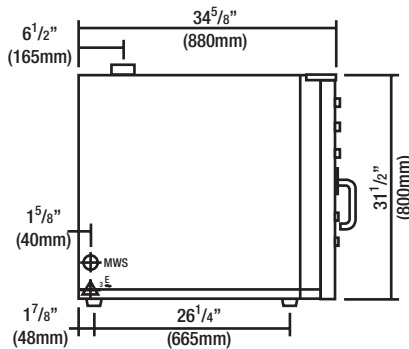
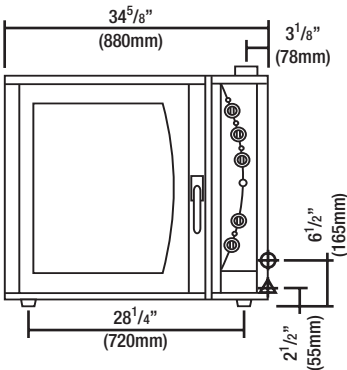
Width 18" (460mm)
 Depth 26" (660mm)

Nett Weight

330lbs (150kg)

Packing Data

441lbs (200kg)
 33.8ft³ (0.96m³)
 Width 39¹/₂" (1001mm)
 Height 39" (990mm)
 Depth 38" (965mm)



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ISO 9001
 All Turbofan products are designed and manufactured by Moffat Ltd using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.