

turbofan[®]

CONVECTION OVEN SYSTEMS



THE NEXT GENERATION ARRIVES...



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 new series carries Turbofan performance and durability in its DNA. The new 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 new P Series prover/holding cabinets and new oven support stands.



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.

02



01



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.



03

04



05



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.

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.

	MANUAL CONTROL Easy to use knob driven control to access high performance power
01	Count Down Timer 60 minute timer with time up alarm
02	Temperature Mechanical thermostat 150-500°F



d 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)

t 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



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.

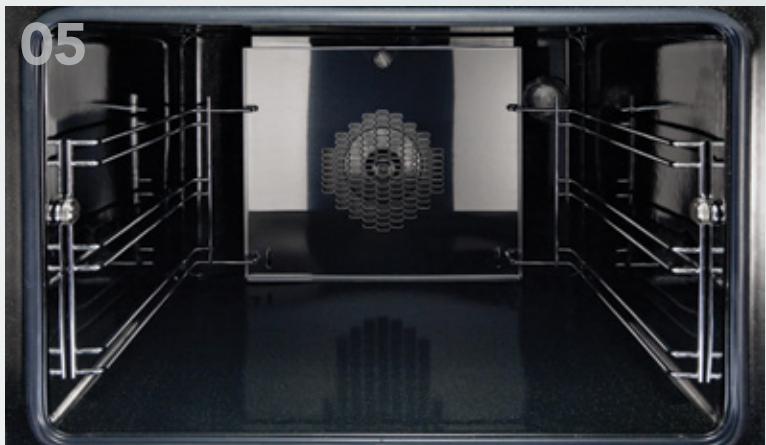


04 RACKING SYSTEM

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.

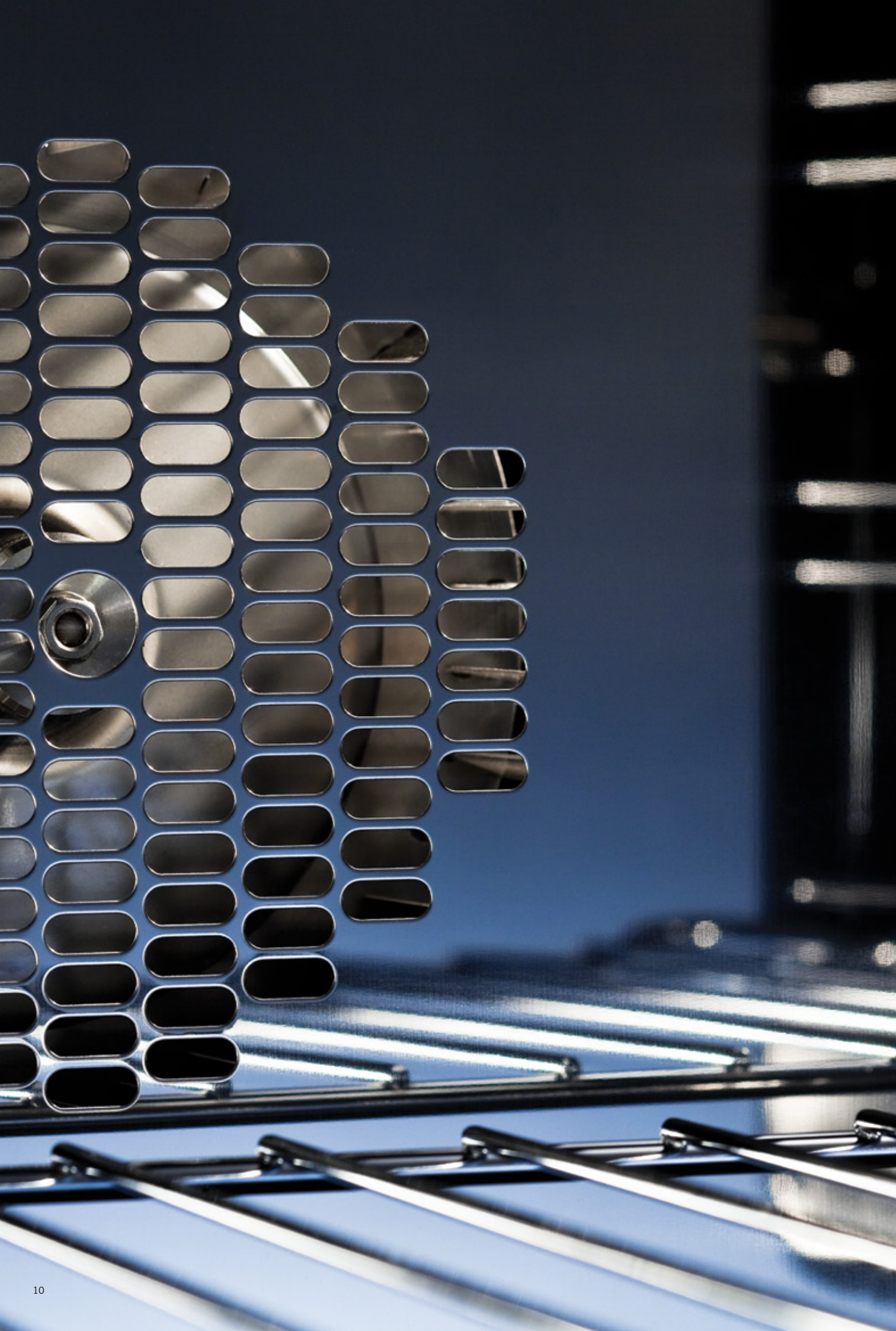
06 IT ALL STACKS UP

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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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.

TURBOFAN E22-3

3 TRAY HALF SIZE ELECTRIC CONVECTION OVEN

This 13A 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
- 13A 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

Double stacking kit

E22M3/2 DSK2223 - adjustable feet

E22M3/2C DSK2223C - castor

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 13A 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
- 13A 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
Double stacking kit
E23M3/2 DSK2223 - adjustable feet
E23M3/2C DSK2223C - castor



SK23 Oven Stand
Double stacking kit
E23D3/2 DSK2223 - adjustable feet
E23D3/2C DSK2223C - castor



SK23T Oven Stand
Double stacking kit
E23T3/2 DSK23T - adjustable feet
E23T3/2C DSK23TC - castor

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 13A 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
- 13A 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

Double stacking kit
E27M2/2 DSK272831 - adjustable feet
E27M2/2C DSK272831C - castor



SK2731N Oven Stand

Double stacking kit
E27D2/2 DSK272831 - adjustable feet
E27D2/2C DSK272831C - castor



SK2728T Oven Stand

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

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



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



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.

turbofan[®]

CONVECTION OVEN SYSTEMS

30 SERIES

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.

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 13A plug-in cordset makes it ideally suited to event catering – when power and precision is needed for every crucial minute. The E30 offers 3 GN Gastronorm 1/1 with 100mm tray spacing, and the easy-use mechanical thermostat guarantees reliable heating no matter what the circumstances. With a vitreous 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
- 13A 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

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 enameled 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
- 13A 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

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 prover/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



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 M236060 Core Temperature Probe Kit

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



SK32 Oven Stand
Double stacking kit
E32D4/2 DSKE32 - adjustable feet
E32D4/2C DSKE32C - castor



SK32 Oven Stand
Double stacking kit
E32T4/2 DSKE32 - adjustable feet
E32T4/2C DSKE32C - castor

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
- 13A 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



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

turbofan[®] bolt

WITH GREAT POWER COMES GREAT IRRESISTIBILITY

Introducing the two Turbofanbolt E33 convection ovens. They're powerful, versatile, cost-effective and, 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.



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.



TURBOFAN**BOLT** 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
- Dual halogen oven lamps
- Safe touch vented side hinged door (available left hinged only)



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



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 M236060 Core Temperature Probe Kit

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



SK33 Oven Stand
Double stacking kit
E33D5/2 DSKE33 - adjustable feet
E33D5/2C DSKE33C - castor



SK33 Oven Stand
Double stacking kit
E33T5/2 DSKE33 - adjustable feet
E33T5/2C DSKE33C - castor

A top-down photograph of four loaves of bread, each in a brown paper bag, arranged diagonally from the top-left to the bottom-right. The loaves vary in color and texture: a golden-brown crusty loaf at the top, a dark brown loaf with a diagonal slash, a dark brown loaf with white and black seeds, and a golden-brown loaf with a soft, porous interior. The background is a dark, textured surface.

FOR SPEED, SIZE AND VERSATILITY

The new 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
- Dual halogen oven lamps
- 6 oven wire racks supplied



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
- Steam Injection mode (5 levels)



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
- Steam Injection mode (5 levels)
- Individual shelf timers

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



SK35 Oven Stand

Double stacking kit

E35D6-30/2 DSK35 - adjustable feet

E35D6-30/2C DSK35C - castor

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



SK35 Oven Stand

Double stacking kit

E35T6-30/2 DSK35 - adjustable feet

E35T6-30/2C DSK35C - castor



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 13A 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
- 13A 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



turbofan

BLUE SEAL



BLUE SEAL

turbofan[®]

CONVECTION OVEN SYSTEMS

P SERIES

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

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.

PROVING

Adding to the overall functionality of the Turbofan P Series is its proving capabilities – it 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.



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
- 13A plug-in cordset fitted
- Auto-fill water system standard



W 735mm H 914mm D 810mm

P8M - MANUAL CONTROL

- Off / Proof / 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



Double stacking kit P8M/2 DSKP8 E32D4 on P8M E32T4 on P8M G32D4 on P8M

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
- 13A plug-in cordset fitted
- Auto-fill water system standard



W 735mm H 1129mm D 810mm

P12M - MANUAL CONTROL

- Off / Proof / 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 E32T4 on P12M

TURBOFAN P10

10 TRAY HALF SIZE ELECTRIC PROVER/HOLDING CABINET

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



W 610mm H 1015mm D 680mm

P10M - MANUAL CONTROL

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



W 610mm H 1015mm D 680mm

P10T - TOUCH CONTROL

- Touch Screen control
- Individual shelf timers
- Temperature range 20 - 90°C

ACCESSORIES

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

ACCESSORIES

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



E33D5 on P10M



E33T5 on P10T

TURBOFAN P85-8

8 TRAY FULL SIZE ELECTRIC PROVER/HOLDING CABINET

Redesigned to complement the new Turbofan E35 ovens, the P85-8 is a full-size electric proofer 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
- 13A cordset fitted
- Auto-fill water system standard



W 910mm H 914mm D 880mm

P85M8 - MANUAL CONTROL

- Off / Proof / 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



Double stacking kit
P85M8/2 DSKP85

E35D6 on P85M8

E35T6 on P85M8

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 new 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 8 16" x 29" trays, or 8 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
- 13A cordset fitted
- Auto-fill water system standard



W 910mm H 1129mm D 810mm

P85M12 - MANUAL CONTROL

- Off / Proof / 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

E35T6 on P85M12

PRODUCT COMPARISON CHART



SPECIFICATIONS	m Turbofan E22M3				m 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	13A	13A	13A / 13A	13A / 13A	13A	13A	13A / 13A	13A / 13A	
Gas Rating									
EXTERNAL	Width (mm)	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 (Oven / Prover)	Width (mm)	495	495	495	495	495	495	495	
	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		•	



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
13A	13A	13A / 13A	13A / 13A	13A	13A	13A / 13A	13A / 13A	13A	13A	13A / 13A	13A / 13A
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		•

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	13A	13A	13A/ 13A	13A/ 13A	13A	13A	13A/ 13A	13A/ 13A
Gas Rating								
EXTERNAL	Width (mm)	810	810	810	810	945	945	945
	Height (mm)	607	1487	1571	1653	512	1393	1571
	Depth (mm)	762	762	762	762	762	762	762
INTERNAL (Oven / Prover)	Width (mm)	695	695	695	695	695	695	695
	Height (mm)	305	305	305	305	305	305	305
	Depth (mm)	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		•



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	1	1	1/1	1/1	1	1	1/1	1/1
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
3	3	6	6	3	3	6	6	3	3	6	6
		•				•				•	
	Option		•		Option		•		Option		•

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
	Height (mm)	662	1542	1681	1763	662	1542	1681
	Depth (mm)	762	762	762	762	762	762	762
INTERNAL (Oven / Prover)	Width (mm)	695	695	695	695	695	695	695
	Height (mm)	355	355	355	355	355	355	355
	Depth (mm)	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	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	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		•

20SERIES



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
•	•	•	•
•	•	•	•
1	1	1/1	1/1
•	•	•	•
•	•	•	•
•	•	•	•
•	•	•	•
4	4	8	8
		•	
	Option		•

30SERIES



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		•

PRODUCT COMPARISON CHART



SPECIFICATIONS	Turbofan E31D4				Turbofan E32D4				
	E31D4	E31D4/ SK2731N	E31D4/2	E31D4/2C	E32D4	E32D4/SK32	E32D4/2	E32D4/2C	
RACK/SHELF POSITIONS	4	4/6	4/4/3	4/4/3	4	4/6	4/4	4/4	
Rack Spacings (mm)	80	80	80	80	110	110	110	110	
TRAY/PAN CAPACITY									
460 x 330 Half Sheet Pan	4	4/6	4/4/3	4/4/3	8	8/12	8/8	8/8	
460 x 660 Full Sheet Pan					4	4/6	4/5	4/4	
Gastronorm GN 2/3 tray	4	4/6	4/4/3	4/4/3	8	8/12	8/8	8/8	
Euronorm 600 x 400 tray					4	4/6	4/5	4/4	
Gastronorm GN 1/1 tray	4	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/3.1kW	6.5kW	6.5kW	6.5kW/6.5kW	6.5kW/6.5kW	
400-415V 3 Phase									
Cordset Fitted	13A	13A	13A/ 13A	13A/ 13A					
Gas Rating									
EXTERNAL	Width (mm)	810	810	810	810	735	735	735	735
	Height (mm)	625	1505	1611	1693	730	1602	1720	1720
	Depth (mm)	616	665	666	666	810	810	858	858
INTERNAL	Width (mm)	565	565	565	565	465	465	465	465
	Height (mm)	425	425	425	425	515	515	515	515
	Depth (mm)	395	395	395	395	700	700	700	700
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)									
Two speed Bi-directional Reversing Fan(s)					1	1/1	1/1	1/1	
Water Injection									
Moisture Mode					•	•	•	•	
Steam Injection									
Core Temperature Probe Kit					Option	Option	Option	Option	
Grill Element / Mode	•	•	•	•					
Vitreous Enamel Oven Chamber	•	•	•	•	•	•	•	•	
Halogen Oven Lights	1	1	1/1	1/1	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		•	



		t Turbofan E32T4						d Turbofan E33D5		
E32D4/ P8M	E32D4/P12M	E32T4	E32T4/SK32	E32T4/2	E32T4/2C	E32T4/ P8M	E32T4/P12M	E33D5	E33D5/SK33	E33D5/2
4/8	4/12	4	4/6	4/4	4/4	4/8	4/12	5	5/5	5/5
110/76	110/74	110	110	110	110	110/76	110/74	85	85	85

8/16	8/24	8	8/12	8/8	8/8	8/16	8/24			
4/8	4/12	4	4/6	4/5	4/4	4/8	4/12			
8/16	8/24	8	8/12	8/8	8/8	8/16	8/24			
4/8	4/12	4	4/6	4/5	4/4	4/8	4/12			
								5	5/5	5/5

6.5kW/1.5kW	6.5kW/1.9kW	6.5kW	6.5kW	6.5kW/6.5kW	6.5kW/6.5kW	6.5kW/1.5kW	6.5kW/1.9kW	6.0kW	6.0kW	6.0kW/6.0kW
13A (P8M)	13A (P12M)					13A (P8M)	13A (P12M)			
735	735	735	735	735	735	735	735	610	610	610
1560	1775	730	1602	1720	1720	1560	1775	730	1602	1720
810	810	810	810	858	858	810	810	680	680	680
465	465	465	465	465	465	465	465	330	330	330
515 / 730	515 / 945	515	515	515	515	515 / 730	515 / 945	515	515	515
700	700	700	700	700	700	700	700	570	570	570

• (P8M)	• (P12M)					• (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
•	•	•	•	•	•	•	•	•	•	•
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
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
4	4	4	4	8	8	4	4	5	5	10
• (P8M)	• (P12M)					• (P8M)	• (P12M)			
• (P8M)	• (P12M)					• (P8M)	• (P12M)			
				•						•
			Option						Option	

PRODUCT COMPARISON CHART



SPECIFICATIONS	d Turbofan E33D5		t Turbofan E33T5				
	E33D5/2C	E33D5/P10M	E33T5	E33T5/SK33	E33T5/2	E33T5/2C	E33T5/P10M/T
RACK/SHELF POSITIONS	5/5	5/10	5	5/5	5/5	5/5	5/10
Rack Spacings (mm)	85	85/74	85	85	85	85	85/74
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	5/10	5	5/5	5/5	5/5	5/10
16" x 29" tray							
18" x 30" tray							
ELECTRICAL RATING							
230-240V 1 Phase	6.0kW/ 6.0kW	6.0kW/1.5kW	6.0kW	6.0kW	6.0kW/ 6.0kW	6.0kW/ 6.0kW	6.0kW/1.5kW
400-415V 3 Phase							
Cordset Fitted		13A (P10M)					13A (P10M)
Gas Rating							
EXTERNAL	Width (mm)	610	610	610	610	610	610
	Height (mm)	1720	1665	730	1602	1720	1720
	Depth (mm)	680	680	680	680	680	680
INTERNAL	Width (mm)	330	330	330	330	330	330
(Oven / Prover)	Height (mm)	515	515 / 810	515	515	515	515 / 810
	Depth (mm)	570	570	570	570	570	570
STANDARD FEATURES							
Mechanical Controls		• (P10M)					• (P10M)
Digital Display Controls	•	•					
Touch Screen Controls			•	•	•	•	•
Mechanical Thermostat		• (P10M)					• (P10M)
Electronic Thermostat	•	•	•	•	•	•	•
Mechanical Timer 60min							
Electronic Timer 180min	•	•	•	•	•	•	•
Low Velocity Single Direction Fan		1 (P10M)					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
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	10	5	5	5	10	10	5
Dual Prove and Holding Modes		• (P10M)					• (P10M)
Autofill Water System		• (P10M)					• (P10M)
Double Stacking Kit – Adjustable Feet					•		
Double Stacking Kit – Castor	•			Option		•	



d Turbofan E35D-30						t Turbofan E35T-30					
E35D-30	E35D-30/SK35	E35D-30/2	E35D-30/2C	E35D-30/P85M8	E35D-30/P85M12	E35T-30	E35T-30/SK35	E35T-30/2	E35T-30/2C	E35T-30/P85M8	E35T-30/P85M12
6	6/6	6/6	6/6	6/8	6/12	6	6/6	6/6	6/6	6/8	6/12
105	105	105	105	105/76	105/74	105	105	105	105	105/76	105/74

6	6	6/6	6/6	6/8	6/12	6	6	6/6	6/6	6/8	6/12
				8	12					8	12
				8	12					8	12

11.2kW	11.2kW	11.2kW/11.2kW	11.2kW/11.2kW	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	12.5kW/12.5kW	12.5kW/12.5kW	12.5kW	12.5kW
				13A	13A					13A	13A
910	910	910	910	910	910	910	910	910	910	910	910
871	871	1968	1968	1783	1997	??	871	1968	1968	1783	1997
1022	1022	1022	1022	1022	1022	1022	1022	1022	1022	1022	1022
465	465	465	465	465	465	465	465	465	465	465	465
710	710	710	710	710/730	710/945	710	710	710	710	710/730	710/945
800	800	800	800	800/795	800/795	800	800	800	800	800/795	800/795

•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•								
				1	1					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
•	•	•	•	•	•	•	•	•	•	•	•
2	2	2/2	2/2	2/2	2/2	2	2	2/2	2/2	2/2	2/2
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•
6	6	12	12	6/8	6/12	6	6	12	12	6/8	6/12
				•(P85M8)	•(P85M12)					•(P85M8)	•(P85M12)
				•(P85M8)	•(P85M12)			•		•(P85M8)	•(P85M12)
	Option			•			Option			•	

**PRODUCT
COMPARISON
CHART**



SPECIFICATIONS		Turbofan G32D4					Turbofan Range
		G32D5	G32D5/SK32	G32D5/2	G32D5/2C	G32D5/ P8M	E931
RACK/SHELF POSITIONS		4	4/6	4/4	4/4	4/8	4
Rack Spacings (mm)		110	110	110	110	110/76	80
TRAY/PAN CAPACITY							
460 x 330 Half Sheet Pan		8	8/12	8/8	8/8	8/16	
460 x 660 Full Sheet Pan		4	4/6	4/5	4/4	4/8	
Gastronorm GN 2/3 tray		8	8/12	8/8	8/8	8/16	
Euronorm 600 x 400 tray		4	4/6	4/5	4/4	4/8	
Gastronorm GN 1/1 tray							4
16" x 29" tray							
18" x 30" tray							
ELECTRICAL RATING							
230-240V 1 Phase							7.0kW / 3.1kW
400-415V 3 Phase							
Cordset Fitted		13A	13A	13A/ 13A	13A/ 13A	13A/ 13A	13A (oven)
Gas Rating		35MJ/hr	35MJ/hr	35MJ/hr	35MJ/hr	35MJ/hr	2 x 2kW / 2 x 1.5kW
EXTERNAL	Width (mm)	735	735	735	735	735	675
	Height (mm)	910	1790	1810	1810	910	890
	Depth (mm)	810	810	856	856	810	626
INTERNAL	Width (mm)	465	465	465	465	465	565
	(Oven / Prover) Height (mm)	515	515	515	515	515 / 730	425
	Depth (mm)	700	700	700	700	700	395
STANDARD FEATURES							
Mechanical Controls						• (P8M)	•
Digital Display Controls		•	•	•	•	•	
Touch Screen Controls							
Mechanical Thermostat						• (P8M)	•
Electronic Thermostat		•	•	•	•	•	
Mechanical Timer 60min							•
Electronic Timer 180min		•	•	•	•	•	
Low Velocity Single Direction Fan						1 (P8M)	1
Bi-directional Reversing Fan(s)		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		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
Dual Prove and Holding Modes						• (P8M)	
Autofill Water System						• (P8M)	
Double Stacking Kit – Adjustable Feet				•			
Double Stacking Kit – Castor			Option		•		



Turbofan Provers							
P8M	P8M/2	P12M	P10M	P10T	P85M8	P85M8/2	P85M12
8	8/8	12	10	10	8	8/8	12
76	76	74	74	74	76	76	74

16	16/16	24			16	16/16	24
8	8/8	12			8	8/8	12
16	16/16	24					
8	8/8	12					
			10	10			

1.5kW	1.5kW/1.5kW	1.95kW	1.45kW	1.45kW	1.45kW	1.45kW	1.95kW
13A	13A/13A	13A	13A	13A	13A	13A/13A	13A
735	735	735	610	610	910	910	910
914	914	1129	1015	1015	914	1789	1129
810	810	810	680	680	880	880	810
465	465	465	330	330	465	465	465
730	730	945	810	810	730	730	945
700	700	700	570	570	795	795	795

•	•	•	•		•	•	•
				•			
•	•	•	•		•	•	•
				•			
1	1/1	1	1	1	1	1/1	1
2	2/2	2	2	2	2	2/2	2
•	•	•			•	•	•
•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•



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.

TECHNICAL SUPPORT AND ON SITE FACILITIES.

Our fully equipped on-site test kitchen offers prospective customers the opportunity to experience the new Blue Seal Turbofan Series first hand in a commercial cooking environment.

Demonstrations are available on request and are conducted by experienced and knowledgeable personnel.

Our experienced and highly skilled technical support staff, together with a network of over 200 field service engineers provide excellent support to customers throughout the UK and the Republic of Ireland.

For immediate access to Blue Seal's Technical Service Department, phone 0121-327-6257 between the hours of 8:30am and 5pm, Monday to Friday.

If your call is outside these hours we can direct you to a service provider in your area.



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Designed and manufactured by



ISO9001

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

