














Turbofan E35 on the A26

Electric Convection Oven on an optional Stainless Steel Stand

-  6 tray capacity (oven)
-  Stainless steel outer
-  Enamel oven liner
-  Electronic thermostat
-  Plug in door seal
(removable for cleaning)
-  60 minute bake timer
-  Dual direction fan
-  Time driven steam system
-  2 speed fan
-  Field reversible door
-  Single or 3 phase (specify on ordering)
-  Optional stand constructed
in stainless steel with rack supports
-  Castor option (stand)



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Electric Convection Oven

on an optional Stainless Steel Stand

CONSTRUCTION (E35)

Top and sides stainless steel
Enamel oven interior
Stay cool twin pane glass door
(outer surface 73°C when oven operating at 180°C)
Interlocking door handle
Stainless steel oven racking system with runners
for wire racks
Insulated all round for zero clearance left side and rear
Field reversible door

CONSTRUCTION (A26)

Stainless steel frame and rack supports
Strong, robust and functional
Adjustable feet front and rear
Supplied knocked down for assembly on site

CONTROLS

Electronic thermostat variable from
60°C to 280°C ± 1°C

1 hour bake timer with buzzer
Timed water injected steam
2 speed fan (700rpm-1400rpm)
On/off switch
Dual direction fan
High limit safety cut out

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
Stacking kits for double stacked oven installations
Provers, see E85-8 / E85-12 spec sheet
Trays, wire racks
Stand castors

SPECIFICATIONS

Electrical Requirements

400-415V, 50Hz, 12.5kW, 3P+N+E,
17.4A/ph, 5 wire

Water

19mm (3/4") BSP thread
80psi max inlet pressure
20psi min inlet pressure

External Dimensions

Width 880mm
Height 1700mm on stand
Depth 880mm (E35-26)
Depth 980mm (E35-30)

Internal Dimensions (E35)

Width 460mm
Height 710mm
Depth 660mm (E35-26)
Depth 762mm (E35-30)

Oven Rack Dimensions

Width 460mm
Depth 660mm (E35-26)
Depth 762mm (E35-30)

Nett Weight

150kg (330lbs) E35-26
176kg (388lbs) E35-30

Packing Data (E35-26)

200kg (441lbs)
0.96m³ (33.8ft³)
Width 1001mm
Height 990mm
Depth 965mm

Packing Data (E35-30)

226kg (498lbs)
1.04m³ (36.7ft³)
Width 920mm
Height 990mm
Depth 1140mm

Packing Data (A26)

23kg (51lbs)
0.12m³ (4.2ft³)
Width 900mm
Height 920mm
Depth 145mm

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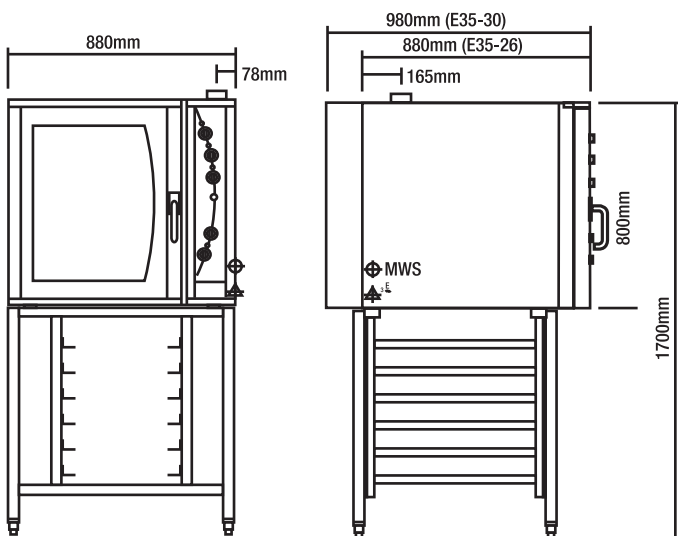
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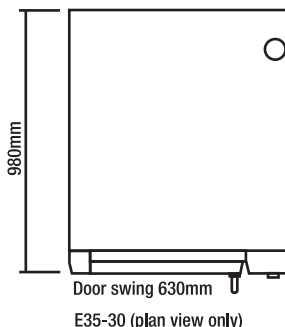
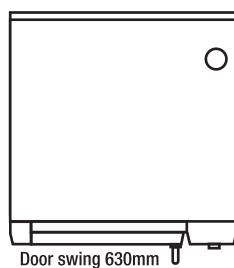
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ISO 9001

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.