

# turbofan<sup>®</sup>

CONVECTION OVEN SYSTEMS





turbofan

100L 230V 50Hz

## 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.





## THE NEW STANDARD

The research and development stage of the new series was crucial to the ongoing success of Turbofan. We have listened intently to our customers over the years in order to understand their various operating environments and changing needs. We have observed Turbofan customer groups such as cafés, convenience stores, chain bakeries and service stations in real life situations, with the aim of making cooking and baking easier for them. The resulting new ideas have been applied to our already outstanding range of ovens and reborn as an expanded series of Turbofan convection ovens.

Our ovens are of durable construction and ingenious design. Be it chocolate cake or prime rib, you can rely on the quality componentry and features to deliver results that are effortless, flawless and, most importantly, consistent.

Our clients include:

CONVENIENCE STORES SUPERMARKETS

QUICK SERVICE RESTAURANTS STADIUMS

HOTELS MOTELS ROOM SERVICE THEME PARKS

INSTITUTIONS SCHOOLS KIOSKS CANTEENS

RESTAURANTS CAFÉS CONFERENCE VENUES



## 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.









## ROASTING AND COOKING

Turbofan 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.

Turbofan's fan system has also been upgraded with greater power delivering increased air volume and distribution of heat within the oven cavity. Even more appealing to chefs and bakers is the user-friendliness of the ovens, the interior lined with porcelain enamel, an impervious surface that's extremely easy to clean.

With the evolution of our standard features to include digital control in 20 Series models, E23, E27 and E28, and 30 Series models E31, E32, G32 and E33, and new touch screen control in the E32 and E33, these ovens have never been easier to use.



## COOK 'N' HOLD

We take pride in always striving to develop and improve how the various technologies in our range fit and work together. That's why the latest development of cooking and prover/holding platforms so successfully fills the gap and delivers the perfect companion cabinets.

Firstly, both the Turbofan E32T4 and E33T5's one touch lets you sear at high heat and use the core temperature probe to cook proteins to the exact doneness, ready for serving or transfer to the prover/holding cabinet. Secondly, the development of companion prover/holding cabinets means they can now be placed under a selection of convection oven footprints (32 and 33).

The benefits to the operator are immediate. With both products used in tandem for cooking and holding 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.

The units are also ideal for temperature holding around 65°C to 85°C, with results significantly improved due to moisture staying in the holding chamber for longer.

So you'll have all the convenience of ready-serve meals close at hand.





## **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 savories, the results will always rise to the top.

The range also provides a broader variety of increased tray spacing and loading capacities, an ideal solution when the bakery is responsible for convenience products.

Turbofan ovens are available in both half and full size Gastronorm tray sizes and the Turbofan 32 and 33 ovens offer companion prover/holding cabinets in eight, ten or twelve tray capacities. In addition to scratch baking these ovens are ideal for bake-off use such as frozen doughs, pre-proved frozen doughs and par bake products.





## PROVING

It's been said that a good prover is worth its weight in gold. The perfect application of heat and humidity must activate the yeast, awaken the dough and guarantee the finest of results.

Ideal for fresh dough, par-baked, pre-proved and bake off products, the Turbofan P Series proving and holding cabinets provide the best of baking power and practicality.

The prover function enables the setting of the thermostat control between 20°C to 85°C while the humidity level control can also be adjusted to suit the products being proved. Also able to be applied underneath an E32, G32, E33 or E35 convection oven, these units form an extremely effective bake centre – one suitable for a huge range of businesses.



## **REGENERATION**

Returning food from chilled or frozen to the best levels of cooked temperature, appearance, taste and texture requires the perfect balance of power and precision.

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.

With this capability the Turbofan specialty and utility ovens are incredibly useful for everything from independent caterers to large institutions, the convenience of touch screen control meaning all types of businesses can enjoy fast and quality regenerated food.



**POWER** ENHANCED PERFORMANCE

**CHOICE** ADDITIONAL OVENS

**VERSATILITY** MORE APPLICATIONS

**CONVENIENCE** DIGITAL CONTROL MODELS

**INTUITIVE** TOUCH SCREEN CONTROL MODELS

**INTELLIGENCE** SMART NEW FEATURES

**PRODUCTIVITY** INCREASED TRAY CAPACITIES SPACE REDUCED

**FOOTPRINT** COMPACT DESIGNS

**DESIGN** DISTINCTIVE MODERN STYLE



## OUR APPROACH

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.

Ease of use has also been a major focus with the new range, with the choice of control interface extended even further for selected models in the 20 and 30 Series. Here the introduction of an intuitive touch panel provides quick access to cooking control and, with manual, digital and this new touch screen option, kitchens now have even greater choice.

True to the Turbofan tradition, technological advancements accompany these functional considerations. Our twin fan bi-directional and single bi-directional reversing fan systems allow for greater air efficiency, resulting in improved cooking and baking performance.

It's not just how they work that sets them apart. The ovens have a contemporary, future-forward design that delivers a striking, sophisticated look – allowing the Turbofan to step to the fore when at the front of house.





## MANUAL CONTROL

Simple and efficient, our easy to use manual controls access high performance power with a mechanical thermostat and a 60 minute timer with time up alarm.



### A DAY IN THE LIFE

Baking cookies in a Turbofan Manual Oven

- 1 Preheat oven at 175°C – **10 mins**
- 2 Bake cookies at 175°C – **18 mins**

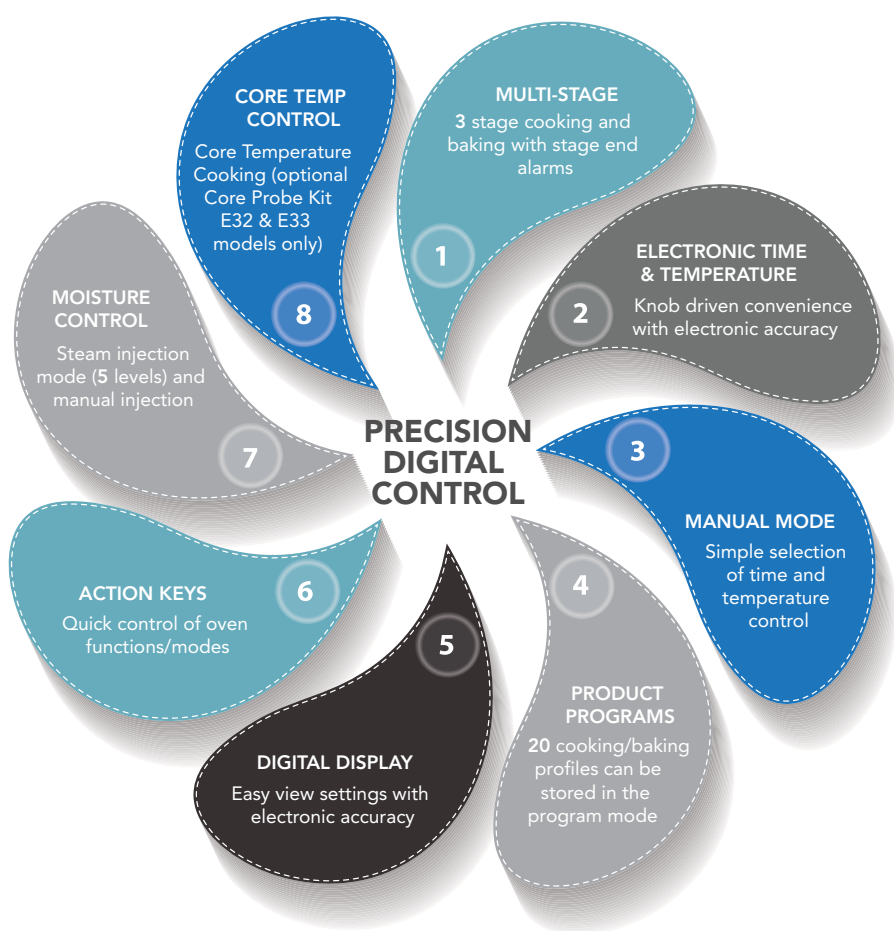
**Total baking time – 28 mins**





# PRECISION DIGITAL CONTROL

Turbofan 20 and 30 Series ovens now feature digital display, knob driven time and temperature controls providing full electronic precision for time and temperature accuracy. The control knobs are central return - simply turn to the left or to the right to alter time or temperature. The Turbofan digital models are suited to a wide range of applications.



## A DAY IN THE LIFE

Baking croissants in a Turbofan Digital Oven

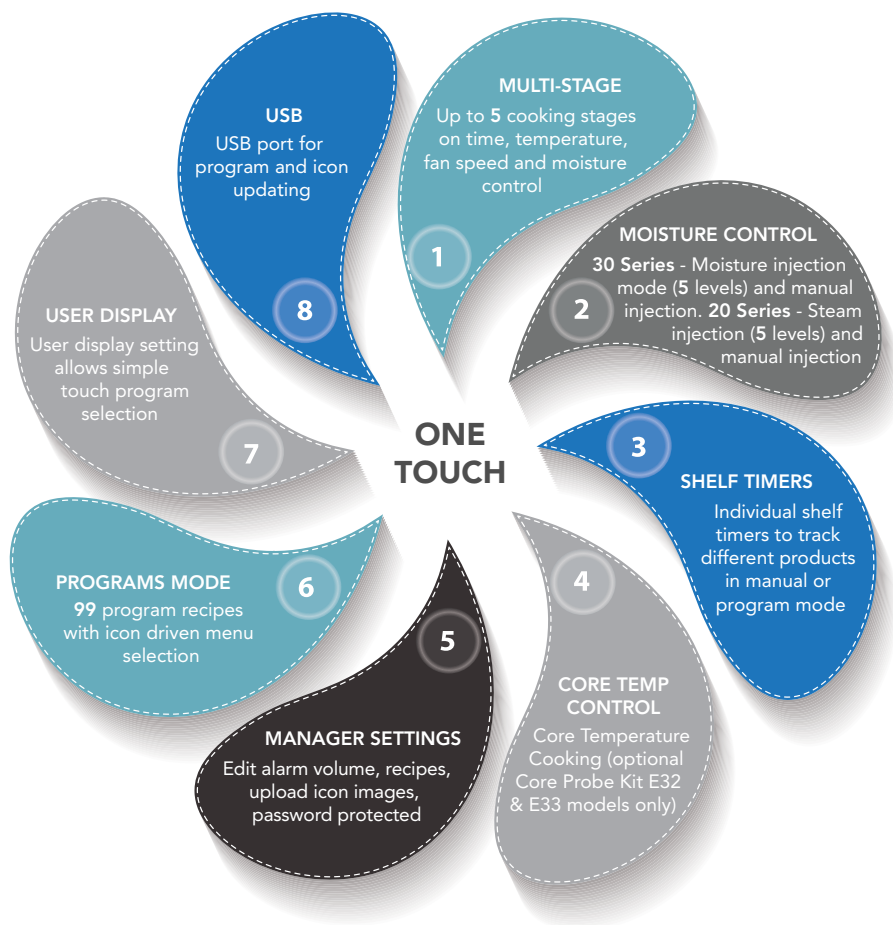
- 1** Preheat oven – **2 mins**
- 2** Humidity at level 1, oven temperature at 95°C – **5 mins**
- 3** Convection mode at 165°C – **7 mins**

**Total cooking time – 14 mins**



# THE ONE TOUCH

The touch screen features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and optional core temperature probe. Choosing a touch screen model means making the most of intuitive functionality and pre-programming usability. Here, the icon-driven menu makes for uncomplicated training of staff, consistent quality a touch of the screen away.



## A DAY IN THE LIFE

Slow roasting in a Turbofan One Touch Oven

- 1 Preheat oven – 2 mins**
- 2 Moisture at level 5, oven temperature at 180°C – 1 hr**
- 3 Baste ribs with flavouring**
- 4 Convection mode at 90°C – 2 hrs**

**Total cooking time – 3 hours and 2 minutes**

HELP BACK  
SELECT SHELF

- 2 + ...
- 4 + ...
- 3 + ...
- 5 + ...
- 1 + ...

RESET



# SMART DOOR

The intelligent design of the Turbofan 20 Series is epitomised by our door design, with all ovens having a unique easy clean door glass system.

This feature allows the operator to complete a quick daily wipe down with absolute ease - and the inner glass panel can be removed without tools when thorough cleaning is required. The new door design eliminates the need for traditional door window seals/gaskets.

The framed doors protect the glass edges against those occasional knocks from pan loading. Our one-piece door handles are finished in scratch and wear resistant powder-coating and are always cool to touch.

The Turbofan 20 Series drop-down door hinges are dedicated to ensuring an effective seal each and every time. Our dual spring system operates with one spring for the counter-balanced opening and closing of the door while a second spring guarantees the door closes tight, each and every time.

The Turbofan 30 Series convection ovens operate using a side-hinged door, the hinges deliver straight forward, superior solutions. E31, E32, G32 model doors are field reversible while the new E33 model features a pendulum slam-shut latching door.



- |   |   |   |  |
|---|---|---|--|
| 1 | 2 | 3 | 1 PLUG IN DOOR SEAL 2 DUAL SPRING HINGE SYSTEM 3 REMOVABLE GLASS PANEL                               |
| 4 | 5 | 6 | 4 EASY-CLEAN INNER GLASS PANEL 5 CLIP INTO POSITION GLASS PANEL 6 E33 SLAM-SHUT PENDULUM DOOR HANDLE |

## 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.

## SEAL OF APPROVAL

An outstanding new feature of the Turbofan Series ovens are robust plug-in continuous door seals providing a seamless seal. The plug-in design 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.



1 VENTING DOOR DESIGN 20 SERIES 2 VENTING DOOR DESIGN 30 SERIES

2



## VITREOUS ENAMELED OVEN INTERIORS

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

The combination of the formulation of the coating and the firing process creates this superior finish, which is made to last.

## HALOGEN LAMPS

The halogen G9 lamps emit a brighter, whiter light and are positioned within the oven chamber to ensure the optimum illumination. Halogen lamps are more energy efficient and longer lasting than conventional incandescent bulbs – and they're easily replaceable too.

## RACKING SYSTEM

The new racking system makes using the oven even easier. 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.

## TRAY SPACING

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

The space within our oven cavities is fully functional for all applications.

## ANTI-SKID SYSTEM

Turbofan convection ovens offer a new anti-skid system via the leg ring. This means that the oven will stay in position and resist movement as well as reducing noise and vibration.



1	2	3
4	5	6

1 THE DURABLE PORCELAIN ENAMELED E23M3 OVEN CHAMBER 2 EASY TO RELEASE SCREWS 3 70% TELESCOPIC REACH 4 ANTI-WITHDRAW RACKS 5 STAINLESS STEEL STAND SWIVEL CASTORS 6 ANTI-SKID LEG SYSTEM





## IT ALL STACKS UP

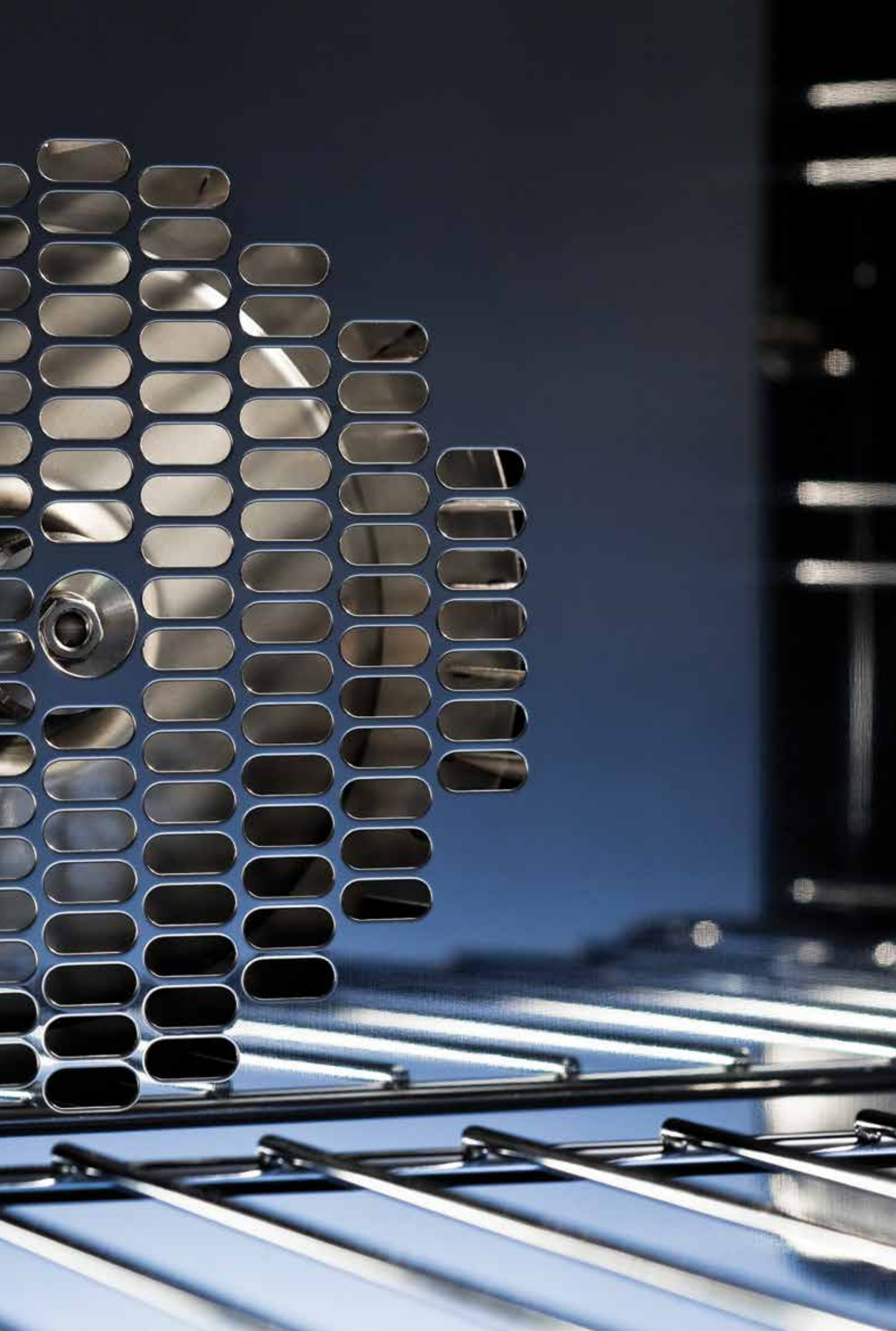
When things get busy sometimes an increase in capacity can be hampered by a lack of options. The Turbofan range recognises capacity increases are often required within the same footprint. That's why our units are stackable, allowing for more power, greater versatility and increased productivity.

All 20 Series and 30 Series Turbofan convection ovens and the P8M prover can be installed double stacked. Stacking kits for ovens feature a stainless steel oven spacer frame and a full stainless steel base stand with guard rail for the bottom oven. You also have the choice of castor or adjustable feet models.

This means greater freedom - units can be doubled-up according to the unique demands of a kitchen or application. It's this extra flexibility that ensures even the smallest space can deliver the best results.



- 1 1 CASTORS OR 2 ADJUSTABLE FEET
- 2



# turbofan<sup>®</sup>

## CONVECTION OVEN SYSTEMS

# 20SERIES

The new 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 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 2/3 tray capacity
- 85mm tray spacing
- 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<sup>®</sup>

CONVECTION OVEN SYSTEMS

## 30 SERIES

The new 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 13amp 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 Gastronorm GN 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 new and 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. The new oven retains all the best features of the previous E31 model and takes them firmly into the future. 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 Gastronorm GN 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



#### SK32 Oven Stand

Double stacking kit

E32D4/2 DSKE32 - adjustable feet

E32D4/2C DSKE32C - castor

#### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



#### 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<sup>®</sup> bolt

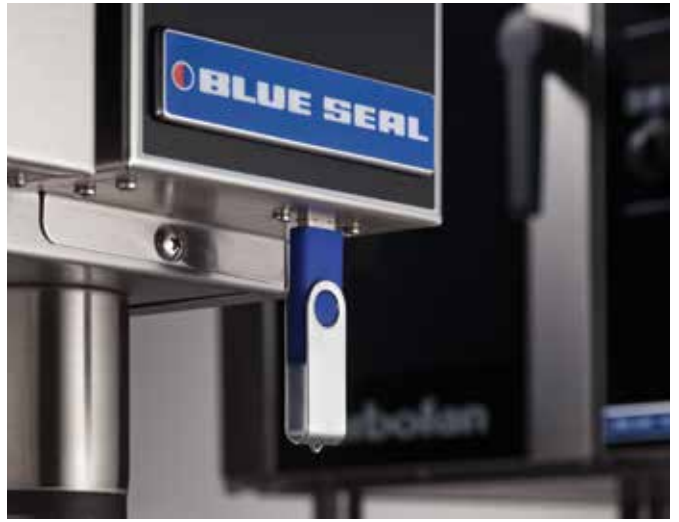
## WITH GREAT POWER COMES GREAT IRRESISTIBILITY

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<sup>®</sup>bolt

## 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.

## 2 SPEED BI-DIRECTIONAL REVERSING FAN

The high performance bi-directional reversing fan system has been improved for the new 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.

## 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.

## 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.

## 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
- 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



#### SK33 Oven Stand

Double stacking kit

E33D5/2 DSKE33 - adjustable feet

E33D5/2C DSKE33C - castor

#### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



#### SK33 Oven Stand

Double stacking kit

E33T5/2 DSKE33 - adjustable feet

E33T5/2C DSKE33C - castor





## TURBOFAN E35

### 6 TRAY FULL SIZE ELECTRIC CONVECTION OVEN

The largest model from Turbofan includes solid state temperature controls and features which address current industry application needs such as faster recovery, more even and accurate baking, greater capacity and flexibility.

A small floorspace footprint 880mm x 880mm has been maintained with innovative features like a field reversible door, closed chamber cooking and Turbofan's dual direction fan. The E35 is a sensational bakery, bake-off, general purpose, regeneration and roasting oven.



W 880mm H 800mm D 880mm

#### E35-26 - MANUAL CONTROL

- 6 18" x 26" / 460 x 660 full size sheet pan capacity
- 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
- Hot reversing air system
- High limit safety

#### ACCESSORIES



**A26** Oven Stand  
Double stacking kit  
E35/2 DSKE35 - adjustable feet

#### STANDARD FEATURES

- 6 sheet pan capacity (8 with cookie kit option)
- Stainless steel outer
- Porcelain inner
- Plug-in door seal
- Hot reversing air system
- Time driven steam system
- 2 speed fan
- Field reversible door
- Stand constructed of stainless steel
- Rack supports



W 880mm H 800mm D 980mm

#### E35-30 - MANUAL CONTROL

- 6 16" x 29" or 18" x 30" tray capacity
- 6 18" x 26" / 460 x 660 full size sheet pan capacity
- 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
- Hot reversing air system
- High limit safety

#### ACCESSORIES



**A26** Oven Stand  
Double stacking kit  
E35/2 DSKE35 - adjustable feet



BLUE SEAL

turbofan

## TURBOFAN E931M

### 4 TRAY HALF SIZE ELECTRIC CONVECTION OVEN AND 4 ELEMENT COOKTOP

The new and improved E931M light commercial range takes 4 Gastronorm GN 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 Gastronorm GN 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



### **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 par-bake, pre proved and bake off 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<sup>®</sup>**

**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 oven.

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

# 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 / 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



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 new 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/G32 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 / 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

E32T4 on P12M



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## 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 1/1 GN 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 / Prove / 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



E33D5 on P10M

#### ACCESSORIES

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



E33T5 on P10T

# TURBOFAN E85

## FULL SIZE ELECTRIC PROVER/HOLDING CABINETS

Designed for use with the E35, the E85 completes a high capacity bake-off system with 8 or 12 sheet pans of proving capacity, in a controlled heat and humidity environment. Stainless steel construction remains easy to clean, and 240V plug in connections make installation easy.

### STANDARD FEATURES

- Stainless steel top and sides
- Stainless steel interior
- Full view glass door
- Stainless steel oven racking system
- Low velocity fan
- Castors as standard
- 240V 13A plug in connection
- Door condensate collection drawer
- Auto water fill (hook-up optional)



W 880mm H 953mm D 880mm

### E85-8 - MANUAL CONTROL

- 8 sheet pan capacity
- Variable heat and humidity controls



W 880mm H 1196mm D 880mm

### E85-12 - MANUAL CONTROL

- 12 sheet pan capacity
- Variable heat and humidity controls



E35 on E85-A-8-HLD

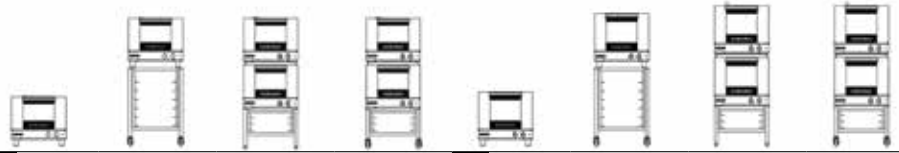


E35 on E85-A-12-HLD

# PRODUCT COMPARISON CHART

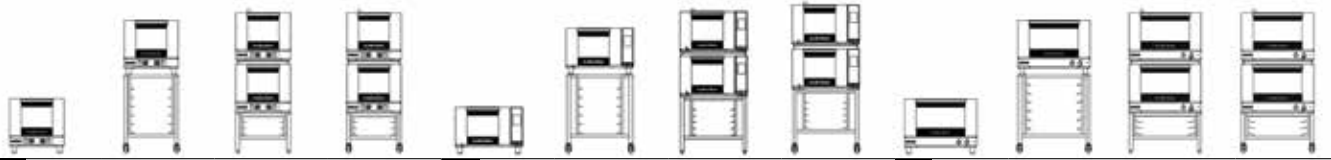


## PRODUCT COMPARISON CHART



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
INTERNAL	Depth (mm)	608	608	645	645	642	642	642
	Width (mm)	495	495	495	495	495	495	495
(Oven / Prover)	Height (mm)	250	250	250	250	305	305	305
	Depth (mm)	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				•				•





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
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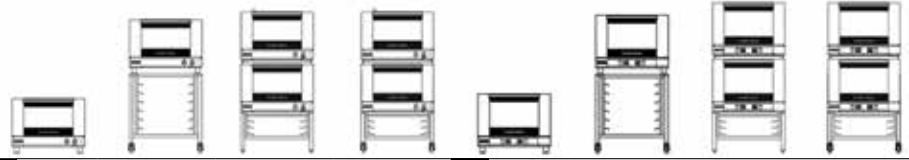
## PRODUCT COMPARISON CHART



SPECIFICATIONS	d Turbofan E27D2				t 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				•				•



## 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	1763
	Depth (mm)	762	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				•				•	

## 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
•	•	•	•
•	•	•	•

## 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
3	3/6	3/3/3	3/3/3
2.3kW	2.3kW	2.3kW/2.3kW	2.3kW/2.3kW
13A	13A	13A/ 13A	13A/ 13A
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
•	•	•	•
•	•	•	•



## 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 (Oven / Prover)	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					•				•

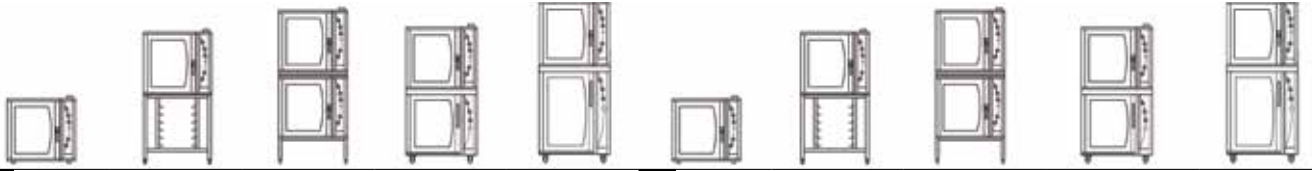


d Turbofan E32D4		t Turbofan E32T4						d Turbofan E33D5		
E32D4/ P8M	E32D4/P12M	E32T4	E32T4/SK32	E32T4/2	E32T4/2C	E32T4/ P8M	E32T4/P12M	E33D5	E33D5/SK33	E33D5/2
4/8	4/12	4	4/6	4/4	4/4	4/8	4/12	5	5/5	5/5
110/76	110/74	110	110	110	110	110/76	110/74	85	85	85
8/16	8/24	8	8/12	8/8	8/8	8/16	8/24			
4/8	4/12	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)			
				•						•
										•

## PRODUCT COMPARISON CHART

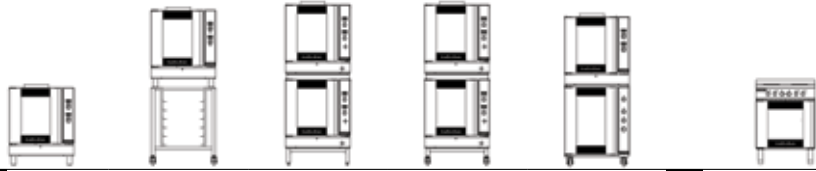


SPECIFICATIONS		d Turbofan E33D5		t Turbofan E33T5				
		E33D5/2C	E33D5/P10M	E33T5	E33T5/SK33	E33T5/2	E33T5/2C	E33T5/P10M/T
RACK/SHELF POSITIONS		5/5	5/10	5	5/5	5/5	5/5	5/10
Rack Spacings (mm)		85	85/74	85	85	85	85	85/74
TRAY/PAN CAPACITY								
460 x 330 Half Sheet Pan								
460 x 660 Full Sheet 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	610
	Height (mm)	1720	1665	730	1602	1720	1720	1665
	Depth (mm)	680	680	680	680	680	680	680
INTERNAL	Width (mm)	330	330	330	330	330	330	330
	(Oven / Prover) Height (mm)	515	515 / 810	515	515	515	515	515 / 810
	Depth (mm)	570	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		•					•	



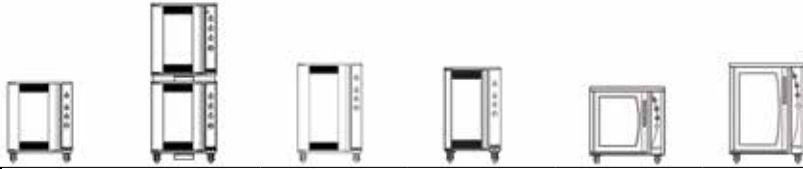
m Turbofan E35-26					m Turbofan E35-30				
E35-26	E35-26/A26	E35-26/2	E35-26/ E85-8HLD	E35-26/ E85-12HLD	E35-30	E35-30/A26	E35-30/2	E35-30/ E85-8HLD	E35-30/ E85-12HLD
6	6/6	6/6	6/8	6/12	6	6/6	6/6	6/8	6/12
105	105	105	105/75	105/75	105	105	105	105/75	105/75
12	12/12	12/12	12/16	12/24	12	12/12	12/12	12/16	12/24
6	6/6	6/6	6/8	6/12	6	6/6	6/6	6/8	6/12
					6	6/6	6/6	6/8	6/12
					6	6/6	6/6	6/8	6/12
			1.65kW					1.65kW	
12.5kW	12.5kW	12.5kW/12.5kW	12.5kW		12.5kW	12.5kW	12.5kW/12.5kW	12.5kW	
			13A (E85-8)	13A (E85-12)				13A (E85-8)	13A (E85-12)
880	880	880	880	880	880	880	880	880	880
800	1700	2000	1753	1996	800	1700	2000	1753	1996
880	880	880	880	880	980	980	980	980	980
460	460	460	460	460	460	460	460	460	460
710	710	710	710/700	710/945	710	710	710	710/700	710/945
660	660	660	660	660	760	760	760	760	760
			• (E85)	• (E85)				• (E85)	• (E85)
•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•
			1(E85)	1(E85)				1(E85)	1(E85)
1	1	1/1	1	1	1	1	1/1	1	1
•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•
2	2	2/2	2/0	2/0	2	2	2/2	2/0	2/0
•	•	•			•	•	•		
•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•
0	0	0	0	0	0	0	0	0	0
			• (E85)	• (E85)				• (E85)	• (E85)
			• (E85)	• (E85)				• (E85)	• (E85)
		•					•		


**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					•		





 Turbofan Provers					
P8M	P8M/2	P12M	P10M	E85-8HLD	E85-12HLD
8	8/8	12	10	8	12
76	76	74	74	75	75
16	16/16	24		16	24
8	8/8	12		8	12
16	16/16	24		16	24
8	8/8	12		8	12
			10		
				8	12
				8	12
1.5kW	1.5kW/1.5kW	1.95kW	1.45kW	1.6kW	1.6kW
13A	13A/13A	13A	13A	13A	13A
735	735	735	610	880	880
914	914	1129	1015	902	1145
810	810	810	680	880	880
465	465	465	330	460	460
730	730	945	810	700	945
700	700	700	570	760	760
•	•	•	•	•	•
•	•	•	•	•	•
1	1/1	1	1	•	•
2	2/2	2	2		
•	•	•			
•	•	•	•		
•	•	•	•	•	•
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## **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.

