

**MOFFAT®**

# The Convection Oven Catalog



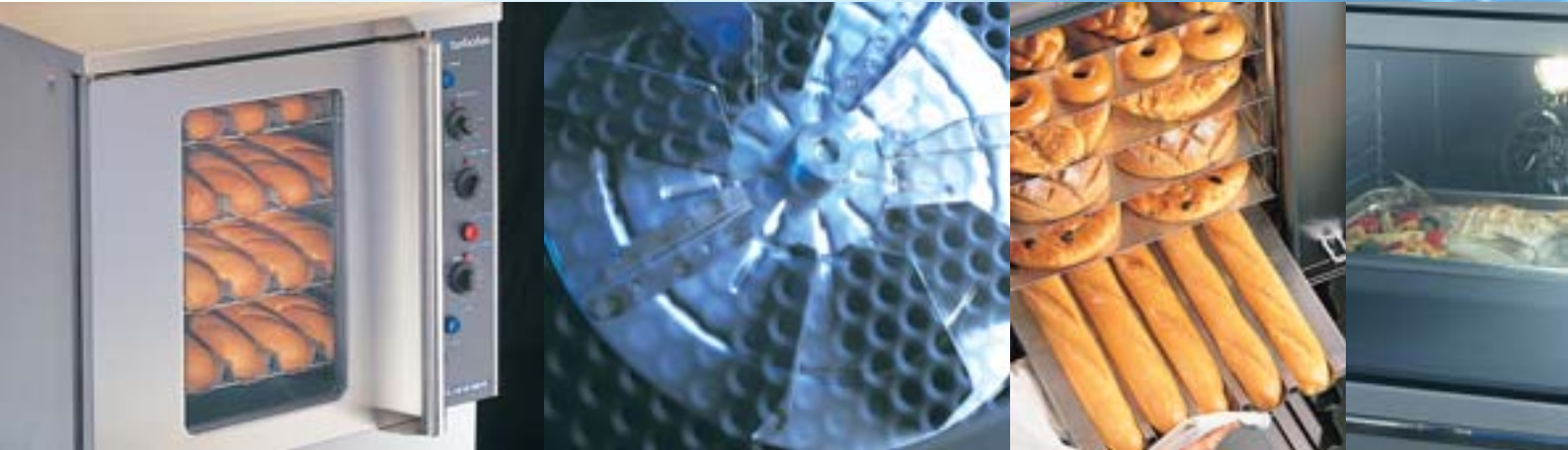
 **MOFFAT**  
**turbofan®**  
CONVECTION OVENS

**MOFFAT®**

[www.moffat.com](http://www.moffat.com)



# Convection



## Moffat Turbofan Convection Ovens offer several advantages over traditional convection ovens.

### 1 Style

Fresh styling provides contemporary design for front of house use and the benefits of quiet, low velocity convection cooking - providing cooking time reductions of up to one third, lower cooking temperatures, and greater throughput with less shrinkage and moisture loss.

### 2 Features

Feature options available within the Moffat Turbofan range include roast and bake timers, steam or water injection, and cook-n-hold.

All ovens have easy clean vitreous enamel oven liners, and an easy to use functional control layout.

### 3 Compact

The compact footprint offered by Turbofan ovens allows our ovens and proofers to be installed in restricted conditions offering greater production capabilities of full size sheet pans.

By using less kitchen floor space, Turbofan ovens allow more room for merchandising or other production equipment.

Units can be countertop mounted, or positioned with our range of special stands. Baking and cooling racks are also available. The equipment can also be double stacked for installations requiring even greater throughput.

## Applications

Moffat convection ovens are designed for commercial use in such varying applications as convenience stores, chain restaurants, hotels, independent restaurants, schools, grocery and supermarkets, bakeries, mall kiosks, and specialty user applications. They are currently used in more than 50 countries for general purpose or specific dedicated functions.

### Baking

Standard features for Moffat Turbofan applications include 60-minute timers, water injection, low velocity fans, and full view insulated glass doors (assisted by lights). Companion proofer cabinets for the Turbofan 32 and 35 series ovens are also available for creating a consistent environment for scratch and frozen dough products.

### Roasting

For roasting applications, units include easy clean vitreous enamel oven liners and three hour timer backed up by a cook n hold facility. Moffat Turbofan ovens reduce roasting times by up to one third and are able to significantly reduce shrinkage and moisture loss.

Speciality chicken roasting racks are available to complement the Turbofan 32 and 35 series ovens as an alternative to expensive to operate and difficult to clean rotisserie systems.

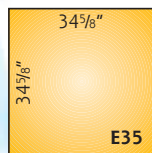


The styling of the Moffat Turbofan is designed to ensure clean lines, easy to use controls and optimum function for the user to achieve consistent results.



### Turbofan Floorspace Footprints

Moffat ovens offer five compact footprints.



Model E35 Compact  
34 5/8" x 34 5/8" in single  
countertop, double stacked, or  
companion proofer mounted  
units.



Model E32 or G32 Compact  
28" x 32" in single  
countertop, double stacked,  
or companion proofer  
mounted units.



Model E27  
37 1/4" x 28 1/4" single  
countertop or double  
stacked units.



Model E31  
31 3/8" x 23 5/8" single  
countertop unit.



Model E25  
28 3/8" x 23 5/8" single  
countertop or double  
stacked units.



### User Friendly Controls

The unique Moffat curved control layout - functional, clean and straightforward. (Model E35 shown)

Vent control -  
to open and close  
oven chamber - with  
indicator light

Solid state variable  
thermostat - easy to  
set and review

60 minute bake timer -  
with continuous buzzer  
at cycle end

Water injection

Fan High and Fan Low  
speed settings

Power On / Off switch  
and indicator light

Easy clean durable  
vitreous on steel  
graphics






The largest model from Moffat includes state of the art 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  $34\frac{5}{8}" \times 34\frac{5}{8}"$  has been maintained with innovative features like a field reversible door, closed chamber cooking, and Moffat's dual direction fan. The E35 is a sensational bakery, bake-off, general purpose, regeneration and roasting oven.


# Turbofan E35 - Electric Full Size Convection Oven


## **E35 / A26**

Single ovens can be mounted on the custom A26 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to 6 full size sheet pans.





 6 full sheet pan capacity  
(8 with cookie kit option)


 Stainless steel exterior


 Insulated easy clean  
porcelain interior


 Solid state thermostat


 60 minute bake timer


 Hot reversing air  
fan system


 Time driven steam system

 Two speed fan

 Field reversible door

 3 phase (single phase  
to special order)

 Plug in door seal

 Optional stainless door  
with viewing window



Water Injected  
Steam



Low/High Velocity  
Fan Selector



Dual Direction  
Fan



Cookie Kit



### **E35 / 2**

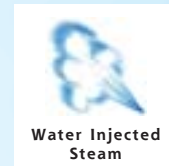
In compact applications, the E35 can be double stacked to provide extra capacity. Because this can be done in the field, units can be added as demands grow.



### **E35 / E85**

Our high capacity bake-off system includes the E85 proofer with 8 or 12 sheet pans of proofing capacity, in a controlled heat and humidity environment.





The most versatile electric convection oven available, able to accommodate 4 - 6 full sheet pans in a 28" x 32" floorspace footprint.

These commercial ovens feature controls making them ideal for baking, roasting, holding and dedicated product functions. Low velocity fans, low power usage, and stylish design make them easy to install and utilise in front of house applications or in kitchens where these units will cook fast, be easy to clean, and easy to service.

# Turbofan E32 - Electric Full Size Convection Oven













## **E32 / A25**

Single ovens can be mounted on the custom A25 stand.

Constructed entirely of stainless steel, the stand includes runners to hold up to 12 half size sheet pans, or 6 full size sheet pans.





-  **4 full sheet pan capacity (6 with cookie kit option)**
-  **60 minute bake timer**
-  **3 hour roast timer**
-  **Cook n hold system**
-  **Stainless steel exterior**
-  **Insulated porcelain interior**
-  **Twin pane glass doors**
-  **Dual internal lighting**
-  **Water injection**
-  **Hot reversing air fan system**
-  **Optional computer controller**
-  **Field reversible door**



### **E32C**

Featuring computer controller with graphical recipe display, multi stage cooking, individual shelf control, cook time compensation and optional infra red programming.



### **E32 / 2**

In compact applications, the E32 can be double stacked to provide extra capacity. Because this can be done in the field, units can be added as demands grow.



### **E32 / E89**

Moffat's compact bake-off system includes the E89 proofer and holding cabinet, with 8 pan capacity, in a controlled heat and humidity environment.



The most compact gas convection oven available, able to handle 4 - 6 full size sheet pans in a 28" x 32" floorspace footprint.

These commercial ovens feature controls making them ideal for baking, roasting, holding and dedicated product functions. Low velocity fans, low gas usage requirements, and stylish design make them easy to install and utilise in front of house applications or in kitchens where these units will cook fast, be easy to clean, and be easy to service.

# Turbofan G32 - Gas Full Size Convection Oven












## **G32 / A25**

Single ovens can be mounted on the custom A25 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to 12 half size sheet pans, or 6 full size sheet pans.



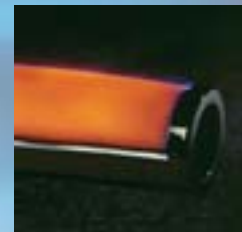




-  **Unique gas infra red burner**
-  **4 full sheet pan capacity  
(6 with cookie kit option)**
-  **60 minute bake timer**
-  **3 hour roast timer**
-  **Cook n hold system**
-  **Stainless steel exterior**
-  **Insulated easy clean  
porcelain interior**
-  **Twin pane glass doors**
-  **Internal lighting**
-  **Water injection**
-  **Field reversible door**

### **Infra Red Burner**

Moffat's unique steel infra red burner is more efficient, more intense, and burns less gas than traditional blue flame burners. A fast heat up time with fast recovery.



### **G32 / 2**

In compact applications, the G32 can be double stacked to provide extra capacity. Because this can be done in the field, units can be added as demands grow.



### **G32 / E89**

Moffat's compact bake-off system includes the E89 proofer and holding cabinet with 8 pans of proofing capacity, in a controlled heat and humidity environment.



This versatile countertop convection oven can be used as the primary oven in kiosks and smaller throughput applications, or as a dedicated product oven in higher throughput installations. Its compact size and limited kW requirements make it ideal as a remote cooking piece.

A truly versatile oven which will bake, roast, hold, and broil.

# Turbofan E31 - Electric Half Size Convection Oven

## **E31 / A25**

Single ovens can be mounted on the custom A25 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to 12 half size sheet pans, or 6 full size sheet pans.





- 4 half pan capacity
- 60 minute bake timer
- 3 hour roast timer
- Cook n hold system
- Stainless steel exterior
- Insulated easy clean porcelain interior
- Twin pane glass doors
- Internal lighting
- Broiling element
- Removable bottom element guard
- Optional computer controller







Versatile full sheet pan convection oven designed to provide a fast, even bake. Moffat's specially designed baffle system and reversing fan system evenly distributes hot air around the oven, eliminating the need to turn pans.

The E27 is able to provide an exceptional result with a wide range of fresh, par-baked and pre-proofed frozen doughs including French sticks, baguettes and dinner rolls.

The oven is also ideal for baking croissants, Danish pastries, flat breads, frozen pizzas, chicken, cookies and other cake and confectionery products.

# Turbofan E27 - Electric Full Size Convection Oven



## E27 / 2

In compact applications, the E27 can be double stacked to provide extra capacity with optional stacking kit.



- 3 full pan capacity  
(2 wire racks supplied)
- Bi-directional reversing  
fan system
- 60 minute bake timer
- Stainless steel exterior
- Insulated easy clean  
porcelain interior
- Toughened twin pane  
glass door
- Internal lighting
- Mechanical thermostat variable  
between 120°F to 480°F
- Drop down door
- Optional computer controller



### **E27 / A28**

Single ovens can be mounted on the custom A28 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to 12 half size sheet pans, or 6 full size sheet pans.



Compact and versatile two tray Turbofan plug in (15 Amp) oven. For the very best results in cafes, coffee shops, small restaurants, convenience stores and takeaways.

The E25 is ideal for cookies, muffins, Danish pastries, biscotti, breads, cakes, baked potatoes, frozen pizzas, roast chickens, and many other snack or takeaway foods.

The compact design and the versatile, simple 110V, 15 Amp power supply make the E25 an ideal countertop support oven as well as being ideal for outside catering.

# Turbofan E25 Electric Half Size Convection Ovens

## **E25 / A25**

Single ovens can be mounted on the custom A25 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to 12 half size sheet pans, or 6 full size sheet pans.







-  2 half pan capacity  
(wire racks included)
-  60 minute timer
-  Stainless steel exterior
-  Insulated easy clean  
porcelain interior
-  Toughened twin pane  
glass door
-  Internal lighting
-  Mechanical thermostat,  
variable between  
120°F to 480°F
-  Drop down door
-  E25 - 110V 15 Amp plug in  
E25B - 110V 15 Amp plug in
-  Broiling element (E25B only)



**E25B**



### **E25 / 2**

In compact applications, the E25 can be double stacked to provide extra capacity.



Moffat proofers are designed for use with companion ovens or are available as stand alone units. All units feature auto water fill and independent heat and humidity controls. Low velocity fans ensure consistently proofed product from front to back, and faster proofing times.

The E89 features dual proofing and holding functions, and has capacity for 8 full sheet pans, with an optional racking kit suitable for 16 half sheet pans.

# Turbofan E89 and E85 - Electric Full Size Proofers

Stainless steel construction remains easy to clean, and 110V plug in connections make installation easy.



Model E89



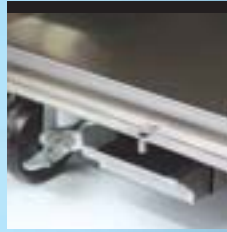
Model E89 / 2



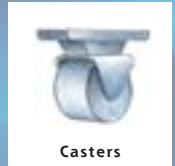
Easy clean interior.



Half sheet pan racking option.



Condensate collection.



**Full view door**



**Variable heat control**



**Variable humidity control**



**Stainless steel exterior**



**Stainless steel interior**



**Low velocity fan**



**Casters as standard**



**110V 15A plug in connection**



**Doors remove for cleaning**



**Auto water fill**



**Door condensate collection drawer**



### **E32 / E89**

Designed for use with the E32 and G32, this proofer and holding cabinet accepts up to 8 full size sheet pans and features a field reversible door.



### **G32 / E89**

Designed for use with the E32 and G32, this proofer and holding cabinet accepts up to 8 full size sheet pans and features a field reversible door.



### **E35 / E85-8HLD**

Designed for use with the E35, this proofer accepts up to 8 full size sheet pans or 16 half sheet pans.



### **E35 / E85-12HLD**

Designed for use with the E35, this proofer accepts up to 12 full size sheet pans or 24 half sheet pans.

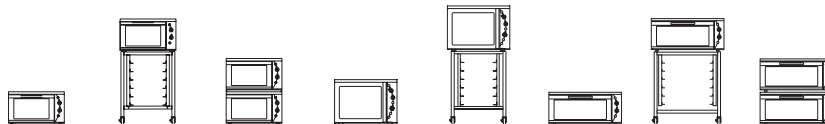




### Turbofan E25

### Turbofan E31

### Turbofan E27


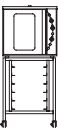



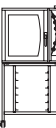




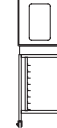




















SPECIFICATIONS		E25	E25/A25	E25/2	E31	E31/A25	E27	E27/A28	E27/2
<b>TRAY/PAN CAPACITY</b>									
	Half Pan	2	2	4	4	4			
	Standard Pan						3	3	6
	Cookie Kit								
<b>Rating</b>	110V 1 Phase	•	•	•					
	208V or 220-240V 1 Phase				•	•	•	•	•
	208V or 220-240V 3 Phase				*	*	*	*	*
	60Hz				•	•	•	•	•
	50Hz (optional)				•	•	•	•	•
	Gas Input								
<b>External</b>	Width (inches)	28 <sup>3</sup> / <sub>8</sub>	28 <sup>3</sup> / <sub>8</sub>	28 <sup>3</sup> / <sub>8</sub>	31 <sup>3</sup> / <sub>8</sub>	31 <sup>3</sup> / <sub>8</sub>	37 <sup>1</sup> / <sub>4</sub>	37 <sup>1</sup> / <sub>4</sub>	37 <sup>1</sup> / <sub>4</sub>
	(mm)	720	720	720	796	796	945	945	945
	Height (inches)	16 <sup>7</sup> / <sub>8</sub>	53 <sup>1</sup> / <sub>2</sub>	33 <sup>7</sup> / <sub>8</sub>	22 <sup>7</sup> / <sub>8</sub>	59 <sup>1</sup> / <sub>2</sub>	16 <sup>7</sup> / <sub>8</sub>	51 <sup>1</sup> / <sub>8</sub>	33 <sup>7</sup> / <sub>8</sub>
	(mm)	430	1360	860	567	1513	430	1305	860
	Depth (inches)	23 <sup>3</sup> / <sub>8</sub>	23 <sup>3</sup> / <sub>8</sub>	23 <sup>3</sup> / <sub>8</sub>	23 <sup>3</sup> / <sub>8</sub>	23 <sup>3</sup> / <sub>8</sub>	28 <sup>1</sup> / <sub>2</sub>	28 <sup>1</sup> / <sub>2</sub>	28 <sup>1</sup> / <sub>2</sub>
	(mm)	600	600	600	600	600	725	725	725
<b>Internal</b>	Width (inches)	18 <sup>1</sup> / <sub>2</sub>	18 <sup>1</sup> / <sub>2</sub>	18 <sup>1</sup> / <sub>2</sub>	21 <sup>1</sup> / <sub>2</sub>	21 <sup>1</sup> / <sub>2</sub>	27 <sup>3</sup> / <sub>8</sub>	27 <sup>3</sup> / <sub>8</sub>	27 <sup>3</sup> / <sub>8</sub>
	(mm)	470	470	470	544	544	695	695	695
	Height (inches)	10 <sup>5</sup> / <sub>8</sub>	10 <sup>5</sup> / <sub>8</sub>	10 <sup>5</sup> / <sub>8</sub>	16 <sup>1</sup> / <sub>2</sub>	16 <sup>1</sup> / <sub>2</sub>	11 <sup>1</sup> / <sub>4</sub>	11 <sup>1</sup> / <sub>4</sub>	11 <sup>1</sup> / <sub>4</sub>
	(mm)	270	270	270	418	418	285	285	285
	Depth (inches)	15 <sup>1</sup> / <sub>8</sub>	15 <sup>1</sup> / <sub>8</sub>	15 <sup>1</sup> / <sub>8</sub>	15 <sup>1</sup> / <sub>8</sub>	15 <sup>1</sup> / <sub>8</sub>	19 <sup>7</sup> / <sub>8</sub>	19 <sup>7</sup> / <sub>8</sub>	19 <sup>7</sup> / <sub>8</sub>
	(mm)	385	385	385	385	385	505	505	505
<b>Standard Features</b>									
	Broiling Element	•	E 2 5 B • o n l y	•	•	•			
	Mechanical Thermostat	•	•	•	•	•	•	•	•
	Solid State Thermostat								
	60 Minute Timer	•	•	•	•	•	•	•	•
	Audible Buzzer	•	•	•	•	•	•	•	•
	3 Hour Timer				•	•			
	Cook n Hold				•	•			
	Water Injection				•	•			
	Timed Steam								
	Stainless Exterior	•	•	•	•	•	•	•	•
	Porcelain Interior	•	•	•	•	•	•	•	•
	Low Velocity Fan	•	•	•	•	•			
	2 Speed Fan								
	Hot Reversible Air System						•	•	•
	Stay Cool Door								
	Optional S/S Door								
	Field Reversible Door								
	Optional Computer Controller								

\* All single phase units can be used on 3 phase supply by splitting one off.

Detailed specification sheets are available on all of the above models.

Note: ETL certification applies to individual ovens only.

Turbofan E32				Turbofan E35					Turbofan G32				Proofers			
																
E32	E32/A25	E32/2	E32/E89	E35	E35/A26	E35/2	E35/ E85-8HLD	E35/ E85-12HLD	G32	G32/A25	G32/2	G32/E89	E89	E89/2	E85-8HLD	E85-12HLD
8	8	16	8	12	12	24	12	12	8	8	16	8	16	32	16	24
4	4	8	4	6	6	12	6	6	4	4	8	4	8	16	8	12
6	6	12	6	8	8	16	8	8	6	6	12	6				
									•	•	•	•	•	•	•	•
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									33000 Btu/hr	33000 Btu/hr	33000 Btu/hr	33000 Btu/hr				
28	28	28	28	34½	34½	34½	34½	34½	28	28	28	28	28	28	34½	34½
710	710	710	710	880	880	880	880	880	710	710	710	710	710	710	880	880
26⅝	62¼	67¾	64⅞	31½	66⅞	78¾	69	78⅞	35½	66½	68⅞	68⅞	35½	68¾	35½	45⅞
670	1581	1721	1647	800	1700	2000	1753	1996	900	1689	2181	1750	900	1745	900	1145
32	32	33¼	32	34½	34½	34½	34½	34½	32	32	33¼	32	32	32	34½	34½
810	810	845	810	880	880	880	880	880	810	810	845	810	810	810	880	880
18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18	18
460	460	460	460	460	460	460	460	460	460	460	460	460	460	460	460	460
21	21	21	21	28	28	28	28	28	20½	20½	20½	20½	26¾	26¾	27⅞	37¼
533	533	533	533	710	710	710	710	710	520	520	520	520	680	680	700	945
26	26	26	26	26	26	26	26	26	26	26	26	26	28	28	26	26
660	660	660	660	660	660	660	660	660	660	660	660	660	715	715	660	660
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•	•	•	•													
																
For proofer certification see right of table				For proofer certification see right of table					For proofer certification see right of table				E89's only		E85's only	

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



Moffat Convection Ovens are distributed and warranted by the manufacturer, and have been extensively sold in North America since 1985. These compact and fully featured products provide solutions to the foodservice and bakery industry, available through established local equipment dealers, with warranty and service provided through a network of professional service agencies.

#### **SAME DAY SHIPPING**

Ovens are carried by local dealers, and inventory carried in Winston-Salem, North Carolina, means ovens can ship on the same day orders are received - with transit times normally being 4 -5 working days. Moffat offers a flat rate shipment rate - with direct drop ship available.

#### **WARRANTY**

Moffat Ovens carry a 12 month parts and labor warranty - supported by a network of local parts stockists and service companies. We also offer a toll free customer service line to make getting help in ordering or operating your Moffat product simple. Just call 1 800 551 8795 and our customer service staff will assist you.

#### **APPLICATIONS**

Because of the features, compact footprint and styling, Moffat convection ovens can be found in varying applications such as convenience stores, chain restaurants, hotels, independent restaurants, schools, grocery and supermarkets, bakeries, mall kiosks, and specialty user applications. Unique styling makes for attractive and functional front of house presentation.

#### **SPECIFICATION SHEETS**

Detailed specification sheets are available for all Moffat models. These sheets provide full specifications including elevation, plan and dimensions, power, water and gas inputs as well as details on ratings and options.



#### **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.



[www.moffat.com](http://www.moffat.com)

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