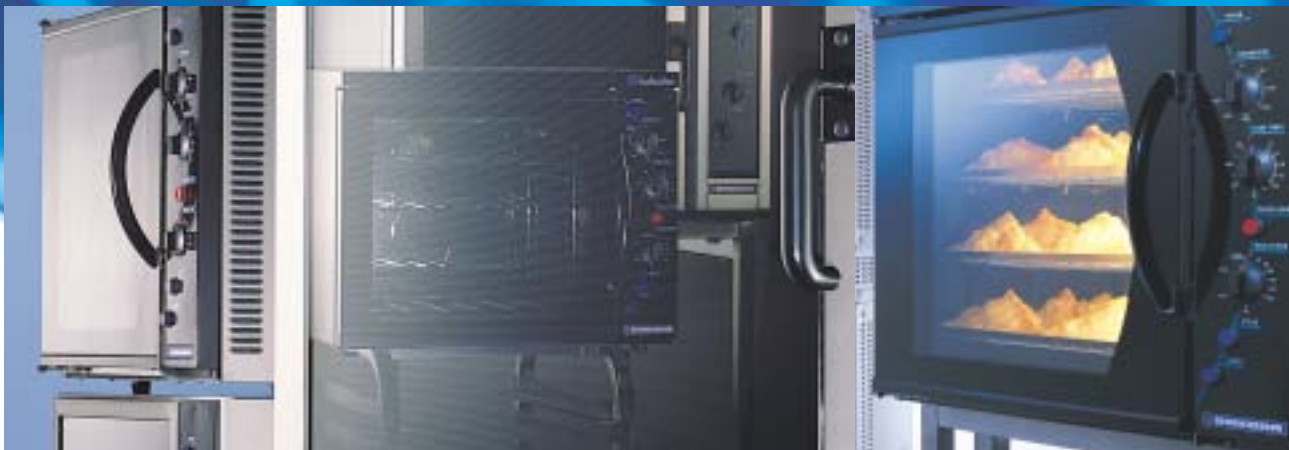


The Convection Oven Catalogue



- E35 Electric
- E32Max Electric
- G32 Gas
- E31 Electric
- E27 Electric
- E26 Electric
- E25 Electric
- E85-12 Prover
- E85-8 Prover
- E89 Prover and Holding Cabinet
- A25/A26/A28/A311 Stands



turbofan[®]
CONVECTION OVENS

MOFFAT[®]

www.moffat.com.au



Convection



Bakbar 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 Bakbar 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 provers to be installed in restricted conditions, e.g. the 460mm x 660mm tray size (E27, E32, E35) and Gastronorm tray size (E31) offer greater production capabilities.

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

Bakbar convection ovens are designed for commercial use in service stations, convenience stores, bake-off applications, in-store bakeries, restaurants, hotels, hospitals, schools, pubs and supermarkets. They are currently used in more than 50 countries for general purpose or specific dedicated functions.

Baking

Standard features for Bakbar Turbofan applications include 60-minute timers, water injection, low velocity fans, and full view insulated glass doors (assisted by lights). Companion prover 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. Turbofan ovens reduce roasting times by up to one third and are able to significantly reduce shrinkage and moisture loss.

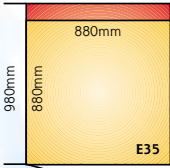
Speciality chicken roasting racks are available to complement the Turbofan 32 and 35 series ovens as an alternative to expensive to operate and difficult to clean rotisserie systems.

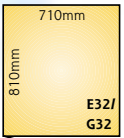
The styling of the Bakbar Turbofan is designed to ensure clean lines, easy to use controls and optimum function for the user to achieve consistent results.

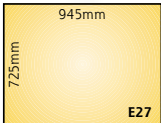


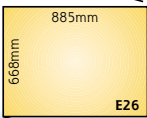
Turbofan Floorspace Footprints

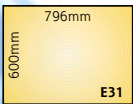
Bakbar ovens offer six compact footprints.

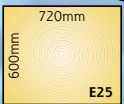
- 

Model E35 Compact
E35-26 880mm x 880mm.
E35-30 (Red) 880mm x 980mm
in single countertop, double
stacked, or companion prover
mounted units.
- 

Model E32 or G32 Compact
710mm x 810mm in single
countertop, double stacked,
or companion prover
mounted units.
- 

Model E27
945mm x 725mm single
countertop or double
stacked units.
- 

Model E26
885mm x 668mm single
countertop or double
stacked units.
- 


Model E31
796mm x 600mm single
countertop or double
stacked units.
- 


Model E25
720mm x 600mm single
countertop or double
stacked units.





User Friendly Controls


The unique Bakbar 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 for
even steaming
- 

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 Bakbar 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 has been maintained: 880mm x 880mm E35-26, 880mm x 980mm E35-30, and with innovative features like a field reversible door, closed chamber cooking, and Bakbar's dual direction fan. The E35 is a sensational bakery, bake-off, general purpose, regeneration and roasting oven.













Turbofan E35 - Electric 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 six 460mm x 660mm or 460mm x 760mm trays.



-  Six tray capacity (eight with cookie kit option)
-  Stainless steel exterior
-  Insulated easy clean vitreous interior
-  Solid state thermostat
-  60 minute bake timer
-  Bi-directional reversing 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

Bakbar supplies two versions of the Turbofan 35

- Turbofan 35-26 to accommodate 460mm x 660mm baking trays.
- Turbofan 35-30 to accommodate standard 410mm x 760mm baking trays and pie pallets or 460mm x 760mm baking trays.

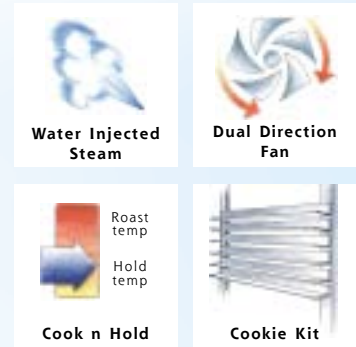


E35 MC
Optional baking computer.

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 prover with 8 or 12 trays of proving capacity, in a controlled heat and humidity environment, and optional auto fill mechanism.

turbofan[®] 32max



The most versatile electric convection oven available, able to accommodate four 460mm x 660mm baking trays in a 710mm x 810mm 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 E32M - Electric Convection Oven



E32M / A25

Single ovens can be mounted on the custom A25 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to six 460mm x 660mm oven trays.



- 
**Four tray capacity
(six with cookie kit option)**
- 
60 minute bake timer
- 
3 hour roast timer
- 
Cook n hold system
- 
Stainless steel exterior
- 
Insulated vitreous interior
- 
Twin pane glass doors
- 
Dual internal lighting
- 
Water injection
- 
Bi-directional reversing fan system
- 
Optional baking computer
- 
Field reversible door



E32MS

Stainless steel door with full size viewing window and full size stainless steel door handle.



E32M / 2

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



E32M / E89

Bakbar's compact bake-off system includes the E89 prover and holding cabinet, with eight tray capacity, in a controlled heat and humidity environment.



The most compact gas convection oven available, able to handle four 460mm x 660mm full size baking trays in a 710mm x 800mm floorspace footprint.

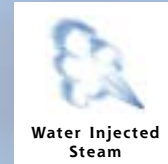
These commercial ovens feature controls making them ideal for baking, roasting, holding and dedicated product functions. Low velocity fans, low gas usage requirements, and stylish design make them easy to install and utilise in front of house applications or in kitchens where these units will cook fast,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

Turbofan G32 - Gas Convection



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 six 460mm x 660mm oven trays.



Water Injected Steam



Low Velocity Fan



Cook n Hold



Cookie Kit



Unique gas infra red burner



Infra Red Burner
Bakbar'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.



Four tray capacity (six with cookie kit option)



60 minute



bake timer



3 hour roast timer



Cook n hold system



Stainless steel exterior



Insulated easy clean vitreous interior



Twin pane glass doors



Internal lighting

Water injection

Field reversible door



G32MS

Stainless steel door with full size viewing window and full size stainless steel door handle.



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

Bakbar's compact bake-off system includes the E89 prover and holding cabinet with eight tray capacity, in a controlled heat and humidity environment.



This versatile countertop convection oven can be used as the primary oven in pubs, 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, and can be connected simply to a 15 Amp plug in supply.

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

Turbofan E31 - Electric Convection Oven

E31 / A311C

Single ovens can be mounted on the custom A311 stand, shown here with optional castors. Constructed entirely of stainless steel, the stand includes runners to hold up to six gastronorm trays.















Low Velocity Fan



Roast temp
Hold temp

Cook n Hold

-  Four gastronorm tray capacity
-  60 minute bake timer
-  3 hour roast timer
-  Cook n hold system
-  Stainless steel exterior
-  Insulated easy clean vitreous interior
-  Twin pane glass doors
-  Internal lighting
-  Grill element
-  Removable bottom element guard



E31 / 2

In compact applications, the E31 can be double stacked to provide extra capacity.

E31MS / A311C

Stainless steel door with full size viewing window and full size stainless steel door handle.





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

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 Convection Oven



E27 / 2

In compact applications, the E27 can be double stacked to provide extra capacity.



-  **3 tray capacity**
(2 wire racks supplied)
-  **Bi-directional reversing fan system**
-  **60 minute bake timer**
-  **Stainless steel exterior**
-  **Insulated easy clean vitreous interior**
-  **Toughened twin pane glass door**
-  **Internal lighting**
-  **Mechanical thermostat variable between 50°C to 250°C**
-  **Drop down door**



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 six 460mm x 660mm trays.



Compact and versatile two tray Turbofan plug in (10 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 10 Amp plug in installation make the E25 an ideal countertop support oven as well as being ideal for outside catering.



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 six 460mm x 330mm trays.

Turbofan E25 and E26 Electric Convection Ovens



E25 / 2

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

-  **Two tray capacity
(wire racks included)**
-  **60 minute timer**
-  **Stainless steel exterior**
-  **Insulated easy clean
vitreous interior**
-  **Toughened twin pane
glass door**
-  **Internal lighting**
-  **Mechanical thermostat,
variable between
50°C to 250°C**
-  **Drop down door**
-  **240V 10 Amp plug in**



turbofan[®] 26

Versatile countertop convection oven with capacity for two 400mm x 600mm Euronorm baking trays.

Designed to provide a fast, even bake, Bakbar's specially designed pyramid baffle system evenly distributes hot air around the oven, preventing the need to turn trays.

The E26 is able to provide an exceptional result with a wide range of par-baked and pre-proved frozen doughs including French sticks, baguettes and dinner rolls.

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

The two tray E26 offers a simple plug in, 10 Amp installation and is ideal for countertop use.

For installations that require a greater throughput, units can be double stacked.



E26 / A28

Single ovens can be mounted on the custom A28 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to six 400mm x 600mm trays.



E26 / 2

In compact applications, the E26 can be double stacked to provide extra capacity.



Bakbar provers are designed for use with companion ovens or are available as stand alone units. All units are manual fill, with an auto-fill option, and feature independent heat and humidity controls. Low velocity fans ensure consistently proved product from front to back, and faster proving times.

The E89 features dual proving and holding functions, and has capacity for eight 460mm x 660mm trays, with an optional racking kit suitable for gastronorm or 400mm x 600mm trays.

Stainless steel construction remains easy to clean, and 240V 10A plug in connections make installation easy.

Turbofan E89 and E85 - Electric Provers



Model E89M



Model E89MS / 2



Easy clean interior.



Gastronorm racking option.



Condensate collection.



Low Velocity Fan



Castors



Full view door



Variable heat control



Variable humidity control



Stainless steel exterior



Stainless steel interior



Low velocity fan



Castors as standard



240V 10A plug in connection



Doors remove for cleaning



Optional auto water fill



Door condensate collection drawer



E89M / E32 Max

Designed for use with the E32 Max and G32, this prover and holding cabinet accepts up to eight trays and features a field reversible door.



E89M / G32

Designed for use with the E32 Max and G32, this prover and holding cabinet accepts up to eight trays and features a field reversible door.



E85-8 / E35

Designed for use with the E35, this prover accepts up to eight trays.

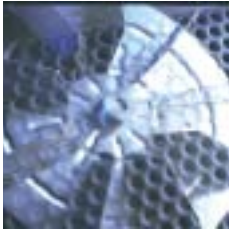
NOTE: E85 will accommodate 410mm x 760mm baking trays



E85-12 / E35

Designed for use with the E35, this prover accepts up to twelve trays.

NOTE: E85 will accommodate 410mm x 760mm baking trays

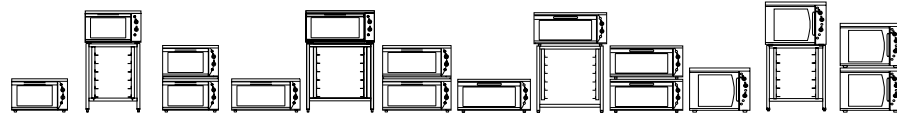


Turbofan E25

Turbofan E26

Turbofan E27

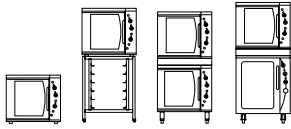
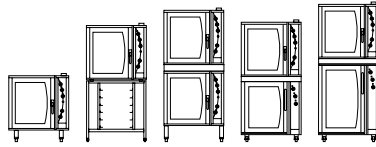
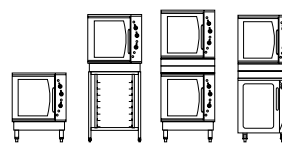
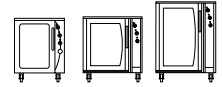
Turbofan E31



SPECIFICATIONS		E25	E25/A25	E25/2	E26	E26/A28	E26/2	E27	E27/A28	E27/2	E31	E31/A311	E31/2
TRAY/PAN CAPACITY													
460mm x 330mm Tray		2	2	4									
600mm x 400mm Euronorm Tray					2	2	4						
530mm x 325mm Gastronorm Tray											4	4	8
460mm x 660mm Tray								3	3	6			
460mm x 760mm Baking Tray													
410mm x 760mm Baking Tray													
Cookie Kit													
TOTAL RATING	240V 1 Phase	2.05kW	2.05kW	4.1kW	2.4kW	2.4kW	4.8kW	3.0kW	3.0kW	6.0kW	3.1kW	3.1kW	6.2kW
		8.5A	8.5A	17A	10A	10A	20A	12.5A	12.5A	25A	13A	13A	26A
Gas Input													
415V 3 Phase													
EXTERNAL	Width (mm)	720	720	720	885	885	885	945	945	945	796	796	796
	Height (mm)	430	1306	860	430	1306	860	430	1306	860	580	1472	1160
	Depth (mm)	600	600	600	668	668	668	725	725	725	600	600	600
INTERNAL	Width (mm)	470	470	470	635	635	635	695	695	695	544	544	544
	Height (mm)	270	270	270	270	270	270	285	285	285	418	418	418
	Depth (mm)	385	385	385	465	465	465	505	505	505	385	385	385
STANDARD FEATURES													
Mechanical Thermostat		•	•	•	•	•	•	•	•	•	•	•	•
Solid State Thermostat													
60 Minute Timer		•	•	•	•	•	•	•	•	•	•	•	•
Audible Buzzer		•	•	•	•	•	•	•	•	•	•	•	•
3 Hour Timer											•	•	•
Cook n Hold											•	•	•
Water Injection													
Timed Steam													
Stainless Outer		•	•	•	•	•	•	•	•	•	•	•	•
Vitreous Oven Liner		•	•	•	•	•	•	•	•	•	•	•	•
Low Velocity Fan		•	•	•	•	•	•				•	•	•
2 Speed Fan													
Bi-directional Reversing Fan System								•	•	•			
Stay Cool Door													
Optional Stainless Steel Door											•	•	•
Field Reversible Door													
Auto Fill Prover Option													
Optional Baking Computer													
Dual Proving and Holding													



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

Turbofan E32Max

Turbofan E35

Turbofan G32

Provers


Turbofan E32Max				Turbofan E35					Turbofan G32				Provers			
E32	E32/A25	E32/2	E32/E89	E35	E35/A26	E35/2	E35/E85-8	E35/E85-12	G32	G32/A25	G32/2	G32/E89	E89	E85-8	E85-12	
													optional			
													optional			
4	4	8	4	E35/26	6	6	12	6	6	4	4	8	4	8	8	12
				E35/30	6	6	12	6	6					8	12	
				E35/30	6	6	12	6	6					8	12	
6	6	12	6		8	8	16	8	8	6	6	12	6			
6.6kW	6.6kW	13.2kW	8.3kW					1.65kW	1.65kW	0.5kW 1A	0.5kW 1A	1kW 2A	2.2kW 8.1A	1.7kW	1.65kW	1.65kW
27.5A	27.5A	55A	35A					7.2A (Prover)	7.2A (Prover)					7.1A	7.2A	7.2A
										35MJ 9.5kW	35MJ 9.5kW	35MJ 9.5kW	35MJ 9.5kW			
					12kW 17A/ph	12kW 17A/ph	24kW 34A/ph	12kW 17A/ph (Oven)	12kW 17A/ph (Oven)							
710	710	710	710		880	880	880	880	880	710	710	710	710	710	880	880
670	1540	1721	1647		800	1700	2000	1753	1996	900	1645	2181	1750	900	902	1145
810	810	845	810	E35/26	880	880	880	880	880	810	810	845	810	810	880	880
				E35/30	980	980	980	980	980							
460	460	460	460		460	460	460	460	460	460	460	460	460	460	460	460
533	533	533	533		710	710	710	710	710	520	520	520	520	600	700	945
660	660	660	660	E35/26	660	660	660	660	660	660	660	660	660	715	660	660
				E35/30	860	860	860	860	860							



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



MOFFAT

Moffat distributes its ranges of Food Service and Bakery equipment throughout the world. The company has manufacturing facilities in both New Zealand and Australia. Head office is in Melbourne and branch offices in the UK and the United States, as well as offices and distribution centres in Auckland, Christchurch, Melbourne, Sydney, Brisbane, Adelaide, and Perth.

COMPREHENSIVE PRODUCT RANGE

Moffat manufactures and distributes a wide range of equipment that complements the Bakbar Turbofan product range. This includes:



DISTRIBUTION NETWORK

All Moffat's Food Service products are available through the company's network of distributors throughout New Zealand and Australia. Export enquiries are managed by Moffat's Christchurch office.

CAD SPECIFICATION LIBRARY

Designed to assist consultants, architects and specifiers, a fully detailed specification library is available from Moffat on CD ROM.



APPROVALS

All Bakbar products are manufactured to Moffat's exacting ISO 9001 Quality Assurance Programme and meet Australasian approvals.

Ask for brochures for all Moffat equipment from your nearest distributor.



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ISO9001
All Bakbar 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.

