

Welcome to the
wonderful world of Max.



turbofan[®]
32max
CONVECTION OVENS



new
from
MOFFAT

MOFFAT

www.moffat.com.au

The dependable Turbofan is the oven of choice for food professionals in over 50 countries.

**Turbofan 32 MAX
Excellence Refined**

Now Turbofan 32 MAX has taken all the features that have made Turbofan so successful, and added extra refinements, to create the new standard in commercial convection ovens.

Designed to perform a multi-purpose role, these versatile ovens can be found at work in restaurants, bakeries, hospitals, convenience stores, service stations, schools, hotels, supermarkets and every other professional food environment where reliability and consistency of results are critical.



**E32MS
Double Stacked**

E32M

Power to the MAX

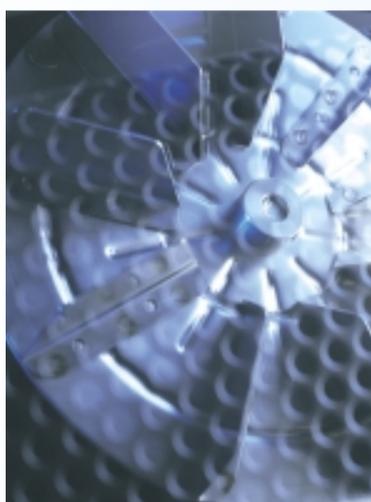
Life in a professional food service environment is a test of endurance. Thanks to the addition of extra heavy duty features, Turbofan 32 MAX has been designed with the capability to keep on creating consistent results better than ever. A more powerful motor operates at twice the speed of the original Turbofan, powering larger fan blades to 3000 rpm for increased efficiency in air circulation.

turbofan 32max



Style to the MAX

Cleaner lines and fresh styling make Turbofan 32 MAX an attractive addition to any front of house operation. A full size viewing window and dual internal oven viewing lights enhance product merchandising by letting you see more, and a functional control panel layout provides ease of use.



Maximum Consistency

A powerful bi-directional reversing fan system gives Turbofan 32 MAX a much improved air circulation and enables you to achieve consistent results through evenness of cooking or baking.



More Space to Create

A compact footprint means Turbofan 32 MAX ovens and provers take up less floor space and can be installed in tight spaces - allowing more room for extra merchandising and production equipment. MAX ovens can be placed on a countertop, mounted on a prover, or positioned on one of our stands with tray storage. They can also be double stacked, offering greater production capability. Baking and cooling racks are available.





M A X Baking

Baking from scratch, par baking or baking from frozen - Turbofan 32 MAX has all the features to create the optimum baking environment.

Standard features perfect for baking applications include 60 minute bake timer with audible buzzer for precise baking, water injection, and toughened twin pane glass doors. Turbofan companion probers and stands with tray storage are optional.



M A X Roasting

Better air circulation in Turbofan 32 MAX helps reduce roasting times as well as shrinkage and moisture loss. A 3 hour roasting timer enables roasting to perfection, while a cook n hold function maintains food in peak condition once cooked. Water injection helps food retain moisture and vitreous enamel liners make for easy oven cleaning.



**A powerful
bi-directional
reversing fan
system for
improved air
circulation**





- Power on/off switch
 - Variable thermostat-
easy to set and review
 - 60 minute bake timer-
with continuous buzzer
at cycle end
 - Roast 'n Hold
 - 3 hour roast timer
 - Water injection for
even steaming
 - Dual interior lights
- Easy clean, durable porcelain on
steel graphics





CONSTRUCTION (E32M)

- Stainless steel top and sides
- Enamel oven interior
- Field reversible door
- Toughened twin pane door glass
- Strong and stylish door handle
- 4 tray capacity (4 wire oven racks included)
- Fully insulated
- Fully enclosed motor
- Enamel control panel

CONSTRUCTION (A25)

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

CONTROLS

- On/off switch
- Mechanical thermostat, variable between 50°C to 320°C
- 1 hour bake timer with buzzer
- 3 hour roast timer
- Cook n hold factory preset at 70°C (range 60°C to 90°C)
- Water injection steam (momentary switch)
- Bi-directional reversing fan system
- 2 oven lights

CLEANING AND SERVICING

- Easy clean stainless steel and enamel surfaces
- Fully removable racks and baffle
- Access to all controls from front panel
- Full access side service panel
- Removable door seals

OPTIONS

- E87 prover
- Full range of 18" x 26" trays
- Chicken racks
- Stand castors

Stainless steel design available (E32MS), please enquire.

SPECIFICATIONS

Electrical requirements

- 230-240V, 50 or 60Hz, 6.66kW, 1P+N+E
- 208-220V, 50 or 60Hz, 6.66kW, 1P+N+E

Water

- R 3/4 BSP thread
- 80psi max inlet pressure
- 20psi min inlet pressure

External Dimensions

- Width 710mm
- Height 1540mm on stand
- 670mm on feet
- Depth 810mm

Internal Dimensions (E32M)

- Width 460mm
- Height 533mm
- Depth 660mm

Oven Rack Dimensions

- Width 460mm
- Depth 660mm

Nett Weight (total)

- 101kg (222lbs)

Packing Data (E32M)

- 128kg (282lbs)
- 0.56m³ (19.6ft³)
- Width 750mm
- Height 785mm
- Depth 945mm

Packing Data (A25)

- 18.5kg (41lbs)
- 0.09m³ (3.2ft³)
- Width 720mm
- Height 900mm
- Depth 145mm



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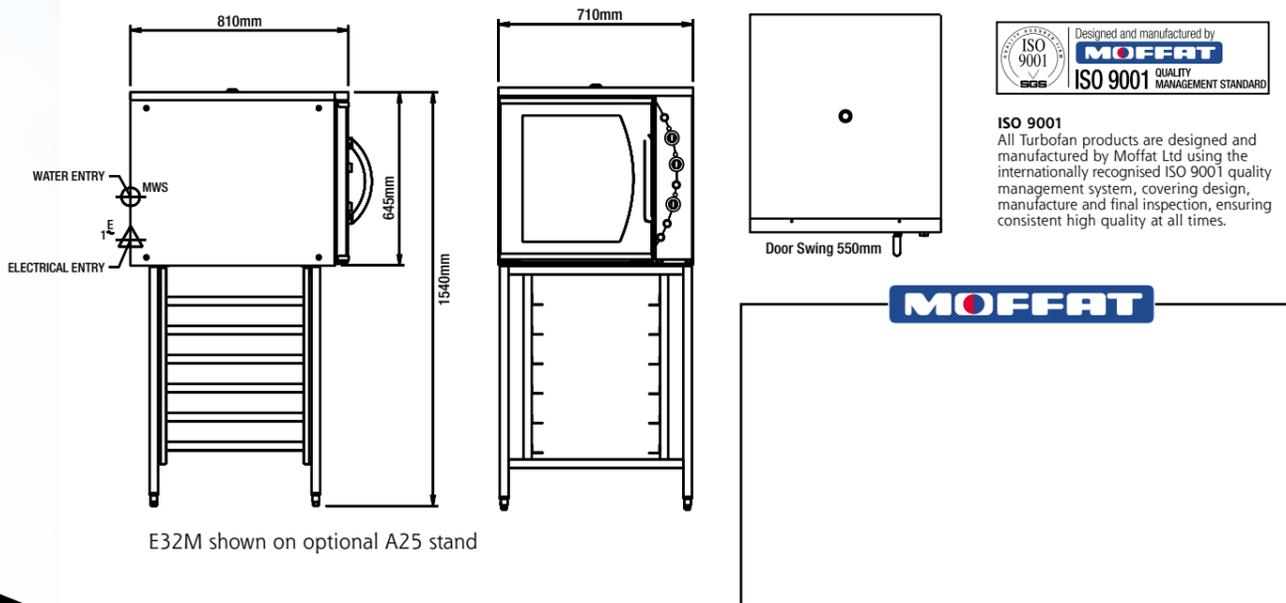
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E32M shown on optional A25 stand

