



**turbofan<sup>®</sup>**

CONVECTION OVEN SYSTEMS

**MOFFAT<sup>®</sup>**



# THE NEXT GENERATION ARRIVES...



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WELCOME TO



**turbofan**

# OUR NEW VISION FOR TURBOFAN



**POWER** ENHANCED PERFORMANCE

**CHOICE** ADDITIONAL OVENS

**VERSATILITY** MORE APPLICATIONS

**CONVENIENCE** DIGITAL CONTROL MODELS

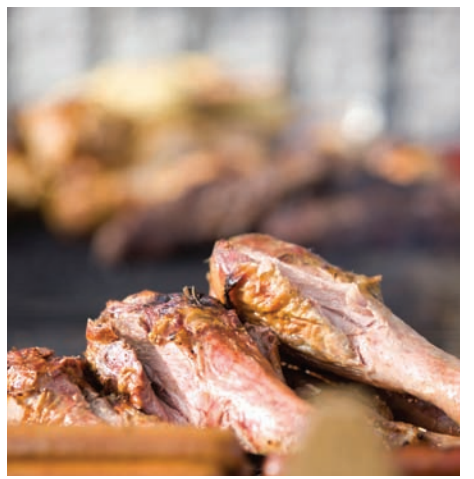
**INTELLIGENCE** SMART NEW FEATURES

**PRODUCTIVITY** INCREASED TRAY CAPACITIES

**SPACE** REDUCED FOOTPRINT COMPACT DESIGNS

**DESIGN** DISTINCTIVE MODERN STYLE

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 new P Series proofer/ 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 new series offers:

- Space to spare, with the reduced footprint of the 20 Series and the 30 Series models maintaining their traditional market-leading compactness.
- Bi-directional fan systems, which achieve better than ever even-bake results.
- A twin bi-directional reversing fan system (the E28D model).
- Redesigned high performance fan and fan motor.
- An expanded line of models and tray capacities suit any application, with 2-4 tray capacities in half pan size ovens, 3-5 tray capacities in full size ovens.
- Portable cooking. Choose from the E22, E23, E27 or E31 and simply plug it in and go.
- Field reversible side-hinging doors on all 30 Series ovens and P Series proofers / holding cabinets.
- Plug-in continuous oven door seals, for a perfect fit and easy clean.
- Safe-Touch vented oven doors with easy clean door glass.
- Digital control models delivering intuitive ease of use. These are standard in the E31D, E32D and G32D models.
- Market-leading tray spacing for greater product versatility.
- Halogen oven lamps for higher quality lighting and merchandising.
- An oven light auto-off, for energy savings and extended lamp life.
- Water injection with manual and preset modes (the E32D and G32D models).
- Quick-select broil / grill mode (E31D model).
- Porcelain enameled oven interiors.
- 100% recyclable carton packaging.

# OUR APPROACH

A meticulous study of the continued expansion of the bake-fresh daily and convenience product markets has been a big part of the design and production process for the new range. It's not just performance criteria that matter to these businesses, but space and functionality too.

That's why the series now offers an expanded platform of products, with a wider range of oven footprints, repositioned control panels, side hinged and drop down doors and increased tray loading capacity to suit virtually any application.

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

The new plug-in continuous door seal system is both effective and practical. 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 in any front-of-house application.



## 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. Our clients include:

- CONVENIENCE STORES
- QUICK SERVICE RESTAURANTS
- STADIUMS
- SUPERMARKETS
- HOTELS
- ROOM SERVICE
- THEME PARKS
- INSTITUTIONS
- SCHOOLS
- KIOSKS
- CANTEENS
- CONFERENCE VENUES
- MOTELS
- RESTAURANTS
- CAFÉS



# BAKERY

The new series of convection ovens offers convenient ease of use. So frozen goods, morning goods, patisseries, croissants, Danish pastries and savories can be baked fresh daily with consistency and quality.

The new range also provides a broader range of increased tray spacing and loading capacities, especially the 20 Series. This is ideally suited to situations where the bakery is responsible for convenience products.

All Turbofan ovens are available in both American and Euronorm pan sizes and the Turbofan 32 oven offers companion proofer/holding cabinets in eight or twelve tray capacity. In addition to scratch baking these ovens are ideal for bake-off use, such as frozen doughs, pre-proofed frozen doughs and par bake products.



## ROASTING AND COOKING

Turbofan ovens are perfect for food service situations such as roasting beef, chicken, lamb and pork, and cooking a range of meals including meat loaf, pies, potato bakes, braised steak and casseroles.

The fan system of the range has been upgraded, with greater power delivering increased air volume and distribution of heat within the oven cavity.

Turbofan Series ovens are also well suited to the regeneration of bulk and single portion dishes, so the specialty and utility ovens can work for

everything from independent caterers to large institutions.

Even more appealing to chefs and bakers is the user-friendliness of the equipment. They're lined with porcelain enamel, an impervious interior oven surface that's extremely easy to clean. And, with the evolution of our standard features to include digital controls in the E31D, E32D and G32D models, these ovens have never been easier to use.





## 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 new Turbofan 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. While the new model Turbofan 30 Series convection ovens operate using a side-hinged door, the hinges deliver straight forward, superior solutions.



- 1** PLUG IN DOOR SEAL **2** DUAL SPRING HINGE SYSTEM  
**3** REMOVABLE GLASS PANEL **4** EASY-CLEAN INNER GLASS PANEL **5** CLIP INTO POSITION GLASS PANEL



## 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

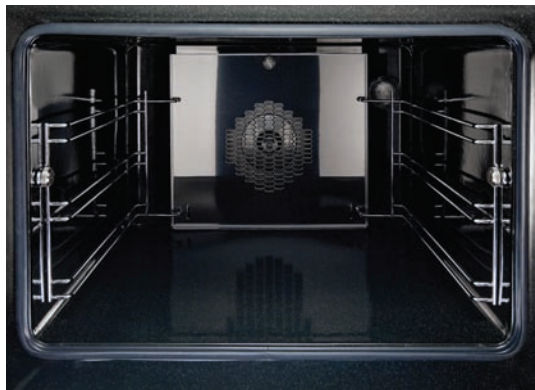
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1 SAFE TOUCH VENTED DOOR 2 VENTING DOOR DESIGN



## THE DEFINITIVE TURBOFAN CONVECTION OVEN

We've raised the benchmark in performance once again. Quite simply, the new Turbofan Convection Oven Series bakes evenly on every single occasion. Our new high-volume airflow performance is produced by bi-directional fan systems, larger fans and higher power fan motors. This approach enhances the evenness of cooking within the chamber and across the tray, baking evenly all day, every day.



## PORCELAIN ENAMELED OVEN INTERIORS

The Turbofan oven chamber has an impervious sealed porcelain 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.

1

2

- 1 EVEN BAKE OAT AND RAISIN, SHORTBREAD AND CHOCOLATE CHIP COOKIES
- 2 THE DURABLE PORCELAIN ENAMELED E23M3 OVEN CHAMBER

## 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

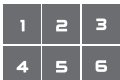
Turbofan offers industry-leading tray spacing for product loading versatility in all series ovens. The space within our oven cavities is fully functional for all applications.

## 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.

## PRECISION DIGITAL CONTROLS

The new 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 the right to alter time or temperature. Controls have an industry-leading  $\frac{3}{4}$ " / 20mm displays for both time and temperature making them easy to read. Our 30 Series ovens feature both manual and program modes, with additional features such as auto-off oven lights and preheat settings on all models, plus water injection on the 32D Series ovens and quick-select broil mode on the E31D oven.



**1** EASY TO RELEASE SCREWS **2** ANTI-WITHDRAW RACKS **3** 70% TELESCOPIC REACH **4** ANTI-SKID LEG SYSTEM **5** STAINLESS STEEL STAND SWIVEL CASTORS **6**  $\frac{3}{4}$ " / 20MM TEMPERATURE DISPLAY



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CONVECTION OVEN SYSTEMS

## 20MSERIES

E22M3, E23M3, E27M2, E27M3, E28M4





## TURBOFAN 20MSERIES

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.

<p>E22M3</p> <p>24" / 610mm</p> <p>23<sup>7</sup>/<sub>8</sub>" / 608mm</p>	<p>E23M3</p> <p>24" / 610mm</p> <p>25<sup>1</sup>/<sub>4</sub>" / 642mm</p>	<p>E27M2</p> <p>31<sup>7</sup>/<sub>8</sub>" / 810mm</p> <p>30" / 762mm</p>	<p>E27M3</p> <p>31<sup>7</sup>/<sub>8</sub>" / 810mm</p> <p>30" / 762mm</p>	<p>E28M4</p> <p>31<sup>7</sup>/<sub>8</sub>" / 810mm</p> <p>30" / 762mm</p>
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SMALLER FOOTPRINT



All Turbofan 20 Series manual convection ovens share these standard features:

- PORCELAIN 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
- MECHANICAL THERMOSTAT 150-500°F / 50-260°C
- 60 MINUTE TIMER WITH TIME UP ALARM
- ANTI-SKID 2" / 50MM DIA. 3" / 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 1½" and 1¼" 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.



**1** PERFECTLY BAKED PRETZELS **2** INDUSTRY LEADING TRAY SPACING - 85MM **3** BI-DIRECTIONAL REVERSING FAN SYSTEM  
**4** DURABLE CONTROL KNOBS **5** EASY CLEAN GLASS PANEL

## TURBOFAN E22M3

### 3 TRAY HALF SIZE MANUAL ELECTRIC CONVECTION OVEN

This new 110-120V plug-in utility oven is a convection oven in its simplest form and, with a smaller footprint 24" width, 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, 1.5kw 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 half size sheet pan capacity
- 2 $\frac{5}{8}$ " / 70mm tray spacing
- Compact 24" / 610mm width
- Single direction low-velocity fan
- 1.5kW heating power
- 110-120V plug-in 15A NEMA 5-15P cordset fitted
- 3 oven wire racks supplied

#### ACCESSORIES

- Turbofan SK23 Oven Stand
  - All stainless steel
  - 6 position tray runners standard
  - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)



## TURBOFAN E23M3

### 3 TRAY HALF SIZE MANUAL ELECTRIC CONVECTION OVEN

A step up in performance with 2.8kW heating and a bi-directional reversing fan system, the E23M3 offers outstanding cooking and baking results.

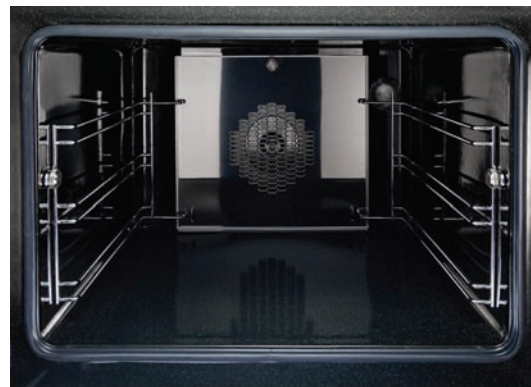
Also featuring the same 24" width and compact footprint as the E22M3, the E23M3 includes halogen lamp oven lighting and 208/220-240V plug-in versatility. For the best in half size oven performance in a smaller footprint, this is all you need.

#### STANDARD FEATURES

- 3 half size sheet pan capacity
- 3½" / 85mm tray spacing
- Compact 24" / 610mm width
- Bi-directional reversing fan system
- 2.8kW heating (220-240V) / 2.5kW heating (208V)
- 15A plug-in (NEMA 6-15P cordset fitted)
- Halogen oven lamp
- Dia. 7" / 180mm full stainless steel oven fan
- 3 oven wire racks supplied

#### ACCESSORIES

- Turbofan SK23 Oven Stand
  - All stainless steel
  - 6 position tray runners standard
  - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)



## TURBOFAN E27M2

### 2 TRAY FULL SIZE MANUAL 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 15A plug-in, 2.8kW, the E27M2 features a single bi-directional reversing fan, dual halogen lamps, and generous 4½" 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-proofed frozen doughs, frozen pizzas, chicken, cookies and other cake and confectionary products.



#### STANDARD FEATURES

- 2 full size sheet pan capacity
- 4½" / 115mm tray spacing
- Compact 31⅞" / 810mm width
- Single bi-directional reversing fan system
- 2.8kW heating (220-240V) / 2.5kW heating (208V)
- 15A plug-in (NEMA 6-15P cordset fitted)
- Dual halogen oven lamps
- Dia. 7" / 180mm full stainless steel oven fan
- 2 oven wire racks supplied

#### ACCESSORIES

- Turbofan SK2731U Oven Stand
  - All stainless steel
  - Accepts half size sheet pans and full size sheet pans
  - 6 position tray runners standard
  - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)



## TURBOFAN E27M3

### 3 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN

The E27M3 provides increased power and capacity over the E27M2, with 4.5kW of heating power. It offers three full tray performance with 3½" 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 full size sheet pan capacity
- 3½" / 85mm tray spacing
- Compact 31⅞" / 810mm width
- Single bi-directional reversing fan system
- 4.5kW heating (220-240V) / 4.0kW heating (208V)
- 20A plug-in (NEMA 6-20P cordset fitted)
- Dual halogen oven lamps
- Dia. 7" / 180mm full stainless steel oven fan
- 3 oven wire racks supplied

#### ACCESSORIES

- Turbofan SK2731U Oven Stand
  - All stainless steel
  - Accepts half size sheet pans and full size sheet pans
  - 6 position tray runners standard
  - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)



## TURBOFAN E28M4 4 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN

With all the power and all the performance, the E28M4 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 20M Series. As with the E27M models dual halogen lamps and a compact footprint are standard.

### STANDARD FEATURES

- 4 full size sheet pan capacity
- 3 $\frac{1}{8}$ " / 80mm tray spacing
- Compact 31 $\frac{1}{8}$ " / 810mm width
- Twin bi-directional reversing fans
- 5.6kW heating (220-240V) / 5.0kW heating (208V)
- Dual halogen oven lamps
- Twin dia. 7" / 180mm full stainless steel oven fans
- 4 oven wire racks supplied

### ACCESSORIES

- Turbofan SK2731U Oven Stand
  - All stainless steel
  - Accepts half size sheet pans and full size sheet pans
  - 6 position tray runners standard
  - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)



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CONVECTION OVEN SYSTEMS

## 30DSERIES

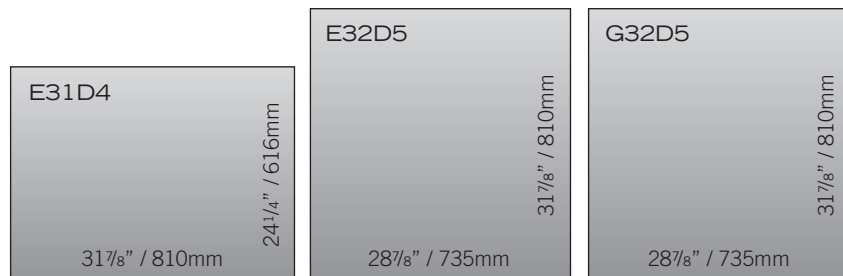
E31D4, E32D5, G32D5



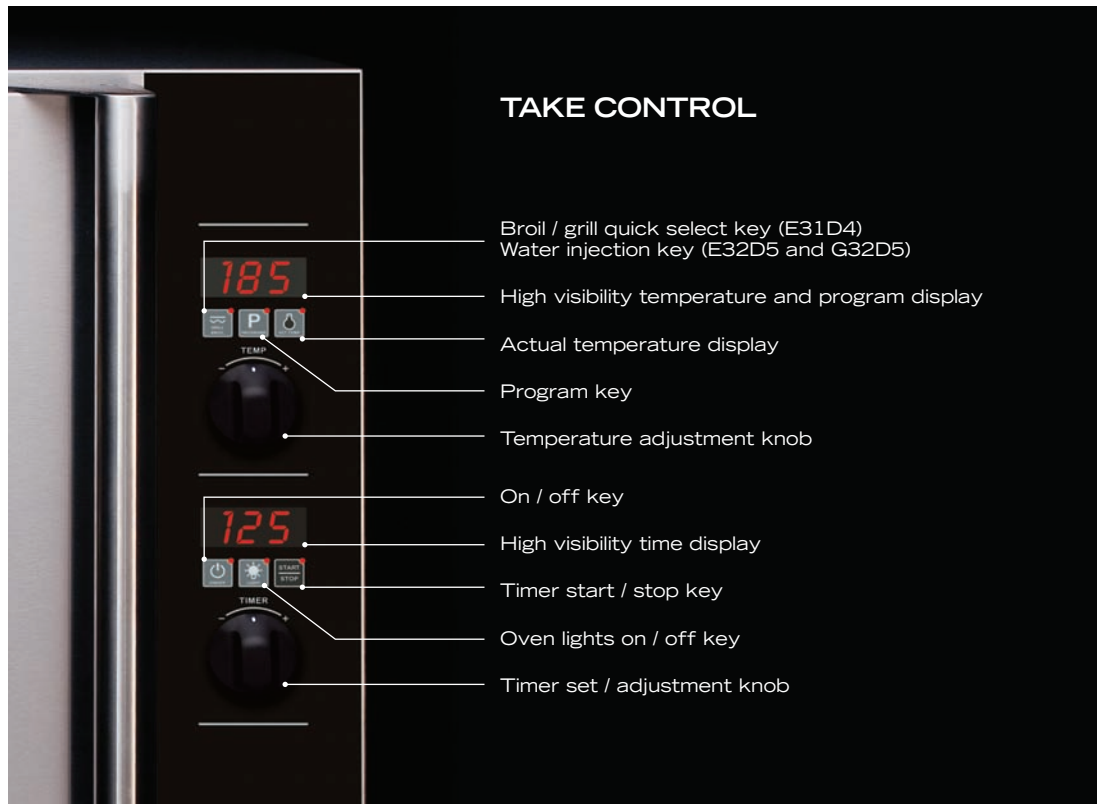


## TURBOFAN 30D SERIES

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 controls with functionality as standard and are ideal for baking, cooking and holding.



COMPACT FOOTPRINT



All Turbofan 30 Series digital convection ovens share these standard features:

- DIGITAL DISPLAY TIME AND TEMPERATURE CONTROLS
- LARGE EASY VIEW ¾" / 20MM HIGH DISPLAYS
- ELECTRONIC THERMOSTAT CONTROL
- ELECTRONIC TIMER WITH COUNTDOWN OR TIME COUNT MODES
- PROGRAMMABLE FOR UP TO 20 PROGRAMS
- SAFE-TOUCH VENTED SIDE HINGED DOOR (STANDARD LH HINGE). OPTIONAL RH HINGE (FIELD CONVERTIBLE)
- STAY-COOL DOOR HANDLE
- PORCELAIN ENAMELED OVEN CHAMBER
- PLUG-IN CONTINUOUS OVEN DOOR SEAL
- ANTI-SKID 2" / 50MM DIA. 3" / 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 1½" and 1¼" 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.



2

15

10

8

5

## TURBOFAN E31D4

### 4 TRAY HALF SIZE DIGITAL ELECTRIC CONVECTION OVEN

This new and improved utility convection oven takes 4 half size sheet pans with 3 $\frac{1}{8}$ " spacing. The E31D4 is an incredibly versatile oven that can broil, 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 porcelain 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 half size sheet pan or hotel pan capacity
- 3 $\frac{1}{8}$ " / 80mm tray spacing
- Compact 24 $\frac{1}{4}$ " / 616mm depth, 31 $\frac{1}{8}$ " / 810mm width
- 15A plug-in (NEMA 6-15P cordset fitted)
- Broil mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill-broil elements
- Halogen oven lamp
- 4 oven wire racks supplied

#### ACCESSORIES

- Turbofan SK2731U Oven Stand
  - All stainless steel
  - Accepts half size sheet pans and full size sheet pans
  - 6 position tray runners standard
  - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)



## TURBOFAN E32D5

### 5 TRAY FULL SIZE DIGITAL ELECTRIC CONVECTION OVEN

The E32D5 is the ultimate in a convection oven. This 5 tray model carries with it the heritage of the previous E32's power and performance, and now with an updated design, state of the art features and the industry's smallest footprint, 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. Electronic controls, high visibility digital displays and full stainless steel exterior are standard on this model, as is a water injection feature that brings excellent results when moisture or steam is required. A bi-directional reversing fan enhances the efficiency and evenness of heating and the side-hinged, low-temperature safe-touch door is fitted with a cool touch handle and easy to clean plug-in door seal for added appeal. Coupled with matching P Series proofer/holding cabinets, this oven is as versatile and reliable as it gets. Both the oven and proofer/holding cabinet doors are field reversible.

#### STANDARD FEATURES

- 5 full size sheet pan capacity
- 3 $\frac{1}{8}$ " / 85mm tray spacing
- Compact 28 $\frac{7}{8}$ " / 735mm width
- Water Injection mode
- High performance bi-directional reversing fan system
- $\frac{1}{4}$  H.P. 300W bi-directional fan motor
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- Dual halogen oven lamps
- 5 oven wire racks supplied

#### ACCESSORIES

- Turbofan SK32 Oven Stand
  - All stainless steel
  - Accepts full size sheet pans
  - 6 position tray runners standard
  - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)



## TURBOFAN G32D5

### 5 TRAY FULL SIZE DIGITAL 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 proofer/holding cabinet, this oven is both incredibly versatile and entirely dependable. Both the oven and proofer/holding cabinet doors are field reversible.

#### STANDARD FEATURES

- 5 full size sheet pan capacity
- 3 $\frac{1}{8}$ " / 85mm tray spacing
- Compact 28 $\frac{1}{8}$ " / 735mm width
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Electronic burner ignition and safety control system
- Water Injection mode
- Bi-directional reversing fan motor
- 33,000 Btu/hr patented Infrared burner system
- Dual halogen oven lamps
- 5 oven wire racks supplied

#### ACCESSORIES

- Turbofan SK32 Oven Stand
  - All stainless steel
  - Accepts full size sheet pans
  - 6 position tray runners standard
  - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)



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CONVECTION OVEN SYSTEMS

## P SERIES

P8M, P12M

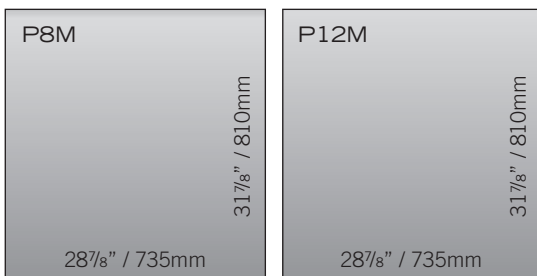


## TURBOFAN P SERIES

Turbofan's upgraded range of proofers/holding cabinets is smart in design and even smarter in engineering.

Turbofan P Series proofer / holding cabinets share these standard features:

- DUAL FUNCTION PROOFER AND HOLDING CABINET
- DESIGNED FOR INDIVIDUAL USE OR SYSTEM INSTALLED WITH TURBOFAN 32D CONVECTION OVENS
- COMPACT 28<sup>7</sup>/<sub>8</sub>" / 735MM WIDTH
- FULL DOUBLE SKIN CONSTRUCTION
- AUTO WATER FILL SYSTEM WITH OPTIONAL INTEGRATED WATER FILTER KIT
- OFF / PROOF / HOLD MODE SELECTION
- LOW VELOCITY CIRCULATION FAN SYSTEM
- MECHANICAL THERMOSTAT
- HUMIDITY LEVEL CONTROL
- DUAL HALOGEN CABINET INTERIOR LAMPS
- CABINET TEMPERATURE DISPLAY THERMOMETER
- 4 3" / 76MM DIA. CASTORS - 2 FRONT DUAL WHEEL AND SWIVEL LOCK AND 2 RIGID REAR CASTORS
- 100% RECYCLABLE PACKAGING



### COMPACT FOOTPRINT

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## TURBOFAN P8M

### 8 TRAY FULL SIZE MANUAL ELECTRIC PROOFER/HOLDING CABINET

The P8M model is an 8 tray proofer/holding cabinet with style and durability. The proofer holds full size sheet pans with 3" spacing. An auto-fill humidity generator and holding cabinet function mode are standard with easy to use controls. This unit can be standalone or stacked with the E32D/G32D 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 effective proofing.

#### STANDARD FEATURES

- 8 full size sheet pan capacity
- 16 half size sheet pan capacity
- 3"/ 76mm tray spacing
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted

#### ACCESSORIES

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



**TURBOFAN P12M****12 TRAY FULL SIZE MANUAL ELECTRIC PROOFER/HOLDING CABINET**

Despite keeping the same small footprint the new P12M model has both more space and more power. This is a 12-tray proofer/holding cabinet made with the good looks and durability typical of this redesigned series. It holds full size sheet pans with 2<sup>7</sup>/<sub>8</sub>" spacing. 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 E32D/G32D 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 make it easy to install.

**STANDARD FEATURES**

- 12 full size sheet pan capacity
- 24 half size sheet pan capacity
- 2<sup>7</sup>/<sub>8</sub>" / 74mm tray spacing
- Compact 28<sup>7</sup>/<sub>8</sub>" / 735mm width
- 110-120V plug-in
- 20A NEMA 5-20P cordset fitted

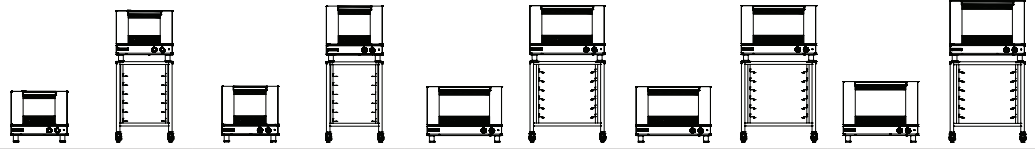
**ACCESSORIES**

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

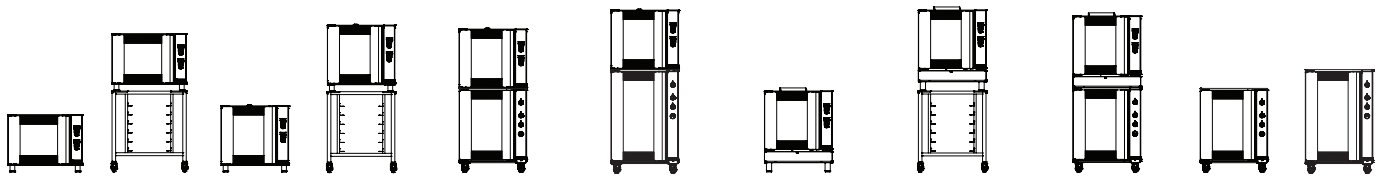


TURBOFAN 20M SERIES

**PRODUCT  
COMPARISON  
CHART**



SPECIFICATIONS		Turbofan E22M3		Turbofan E23M3		Turbofan E27M2		Turbofan E27M3		Turbofan E28M4	
		E22M3	E22M3/ SK23	E23M3	E23M3/ SK23	E27M2	E27M2/ SK2731U	E27M3	E27M3/ SK2731U	E28M4	E28M4/ SK2731U
<b>RACK/SHELF POSITIONS</b>		3	3 / 6	3	3 / 6	2	2 / 6	3	3 / 6	4	4 / 6
Rack Spacings		2 5/8"	2 5/8"	3 1/3"	3 1/3"	4 1/2"	4 1/2"	3 1/3"	3 1/3"	3 1/8"	3 1/8"
<b>TRAY/PAN CAPACITY</b>											
13" x 18" Half Sheet Pan		3	3 / 6	3	3 / 6	4	4 / 12	6	6 / 12	8	8 / 12
18" x 26" Full Sheet Pan						2	4 / 6	3	3 / 6	4	4 / 6
<b>ELECTRICAL RATING</b>											
110-120V 1 Phase		1.5kW	1.5kW								
208V 1 Phase				2.7kW	2.7kW	2.7kW	2.7kW	4.2kW	4.2kW	5.4kW	5.4kW
220-240V 1 Phase				3.0kW	3.0kW	3.0kW	3.0kW	4.7kW	4.7kW	6.0kW	6.0kW
Cordset Fitted		5-15P	5-15P	6-15P	6-15P	6-15P	6-15P	6-20P	6-20P		
<b>GAS RATING</b>											
<b>EXTERNAL</b>	Width (inches)	24	24	24	24	31 7/8	31 7/8	31 7/8	31 7/8	31 7/8	31 7/8
	Height (inches)	21 3/4	56 3/8	23 7/8	58 1/2	23 7/8	58 1/2	23 7/8	58 1/2	26	60 3/4
	Depth (inches)	23 7/8	23 7/8	25 1/4	25 1/4	30	30	30	30	30	30
	Width (mm)	610	610	610	610	810	810	810	810	810	810
	Height (mm)	552	1439	607	1487	607	1487	607	1487	662	1542
	Depth (mm)	608	608	642	642	762	762	762	762	762	762
<b>INTERNAL</b>	Width (inches)	19 1/2	19 1/2	19 1/2	19 1/2	27 3/8	27 3/8	27 3/8	27 3/8	27 3/8	27 3/8
	(Oven / Proofer) Height (inches)	10	10	12	12	12	12	12	12	14	14
	Depth (inches)	13 3/8	13 3/8	13 3/8	13 3/8	18 1/2	18 1/2	18 1/2	18 1/2	18 1/2	18 1/2
	Width (mm)	495	495	495	495	695	695	695	695	695	695
	Height (mm)	250	250	305	305	305	305	305	305	355	355
	Depth (mm)	340	340	340	340	470	470	470	470	470	470
<b>STANDARD FEATURES</b>											
Mechanical Controls		•	•	•	•	•	•	•	•	•	•
Digital Display Controls											
Mechanical Thermostat		•	•	•	•	•	•	•	•	•	•
Electronic Thermostat											
Mechanical Timer 60min		•	•	•	•	•	•	•	•	•	•
Electronic Timer 180min											
Low Velocity Single Direction Fan		•	•								
Bi-direction reversing Fan(s)				1	1	1	1	1	1	2	2
Water Injection											
Broil Element / Mode											
Porcelain Enamel Oven Chamber		•	•	•	•	•	•	•	•	•	•
Halogen Oven Lights				1	1	2	2	2	2	2	2
Drop down door		•	•	•	•	•	•	•	•	•	•
Field Reversible Side Hinged Door											
Safe-Touch Vented Door		•	•	•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•	•	•	•	•
Oven Racks Supplied		3	3	3	3	2	2	3	3	4	4
Dual Proof and Holding Modes											
Autofill water system											



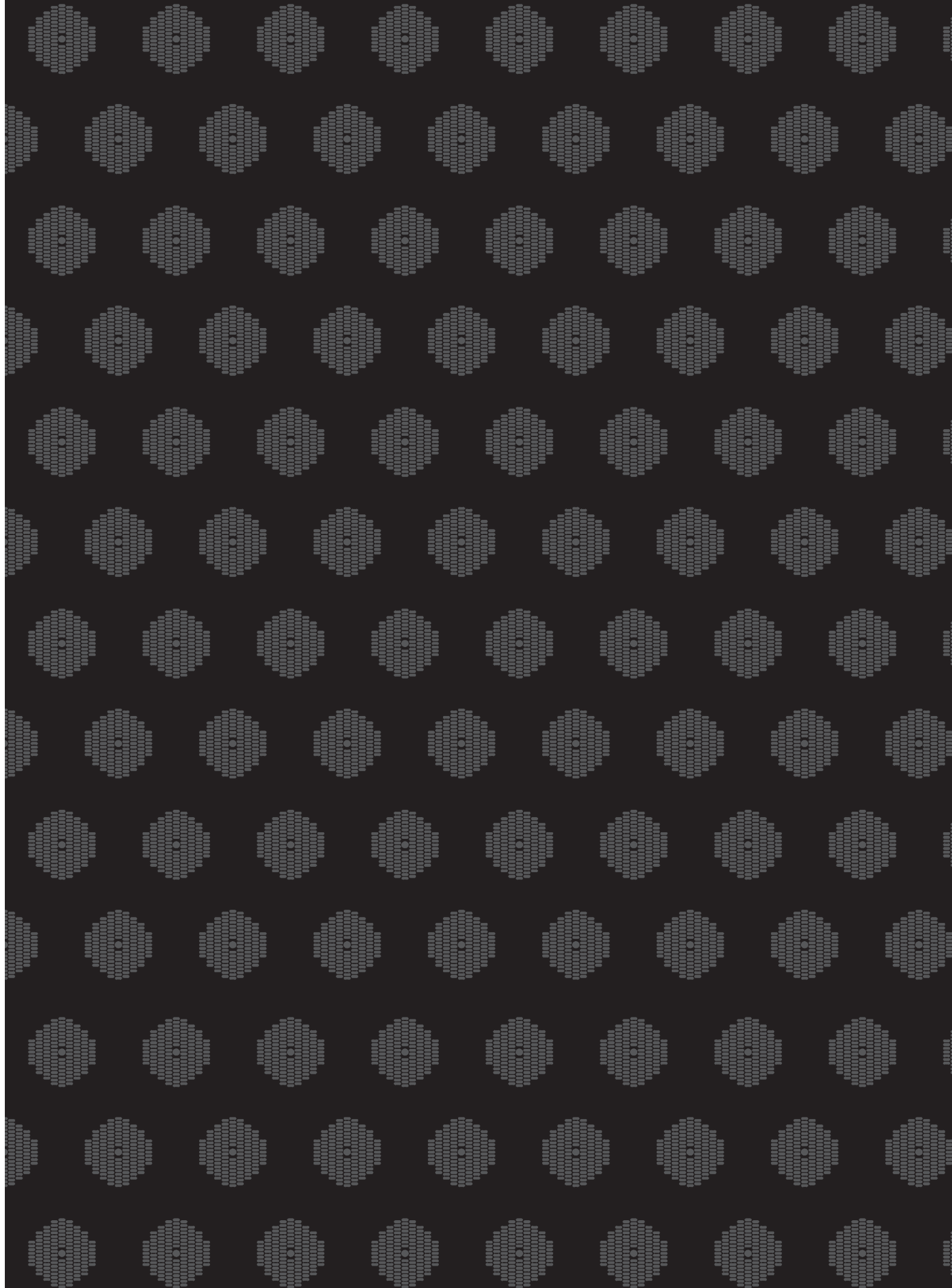
Turbofan E31D4		Turbofan E32D5				Turbofan G32D5			Turbofan Proofer	
E31D4	E31D4/ SK2731U	E32D5	E32D5/ SK32	E32D5/ P8M	E32D5/P12M	G32D5	G32D5/SK32	G32D5/ P8M	P8M	P12M
4	4 / 6	5	5 / 6	5 / 8	5 / 12	5	5 / 6	5 / 8	8	12
3 1/8"	3 1/8"	3 1/3"	3 1/3"	3 1/3" / 3"	3 1/3" / 2 7/8"	3 1/3"	3 1/3"	3 1/3" / 3"	3"	2 7/8"
4	4 / 6	10	10 / 12	10 / 16	10 / 24	10	10 / 12	10 / 16	16	24
		5	5 / 6	5 / 8	5 / 12	5	5 / 6	5 / 8	8	12
				1.45kW (P8M)	1.95kW (P12M)	0.15kW	0.15kW	0.15/1.45kW	1.45kW	1.95kW
2.9kW	2.9kW	5.8kW	5.8kW	5.8kW (E32D5)	5.8kW (E32D5)					
3.1kW	3.1kW	6.5kW	6.5kW	6.5kW (E32D5)	6.5kW (E32D5)					
6-15P	6-15P			5-15P (P8M)	5-15P (P12M)	5-15P	5-15P	5-15P / 5-15P	5-15P	5-20P
						33000 Btu/hr	33000 Btu/hr	33000 Btu/hr		
31 7/8	31 7/8	28 7/8	28 7/8	28 7/8	28 7/8	28 7/8	28 7/8	28 7/8	28 7/8	28 7/8
24 5/8	59 1/4	28 3/4	63 1/8	28 3/4	28 3/4	35 7/8	70 1/2	35 7/8	36	44 1/2
24 1/4	26 1/8	31 7/8	31 7/8	31 7/8	31 7/8	31 7/8	31 7/8	31 7/8	31 7/8	31 7/8
810	810	735	735	735	735	735	735	735	735	735
625	1505	730	1602	730	730	910	1790	910	914	1129
616	665	810	810	810	810	810	810	810	810	810
22 1/4	22 1/4	18 1/4	18 1/4	18 1/4	18 1/4	18 1/4	18 1/4	18 1/4	18 1/4	18 1/4
16 3/4	16 3/4	20 1/4	20 1/4	20 1/4 / 28 3/4	20 1/4 / 37 1/4	20 1/4	20 1/4	20 1/4 / 28 3/4	28 3/4	37 1/4
15 1/2	15 1/2	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2
565	565	465	465	465	465	465	465	465	465	465
425	425	515	515	515 / 730	515 / 945	515	515	515 / 730	730	945
395	395	700	700	700	700	700	700	700	700	700
				• (P8M)	• (P12M)			• (P8M)	•	•
•	•	•	•	•	•	•	•	•	•	•
				• (P8M)	• (P12M)			• (P8M)	•	•
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
1	1			1 (P8M)	1 (P12M)			1 (P8M)	1	1
		1	1	1	1	1	1	1		
		•	•	•	•	•	•	•		
•	•									
•	•	•	•	•	•	•	•	•		
1	1	2	2	2-Feb	2-Feb	2	2	2-Feb	2	2
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•
4	4	5	5	5	5	5	5	5		
				• (P8M)	• (P12M)			• (P8M)	•	•
				• (P8M)	• (P12M)			• (P8M)	•	•



## 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.





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ISO9001  
Quality  
Management  
Standard

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.

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