

Technical data sheet for

## E35D6-30 ON THE P85M12 PROVER/HOLDING CABINET Full Size Digital / Electric Convection Oven on a 12 Tray Manual / Electric Prover/Holding Cabinet



### E35D6-30

Unit shall be a Moffat electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enameled oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Oven shall have capacity for 6 16" x 29" or 18" x 30" trays. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Unit shall be supplied in 100% recyclable shipping packaging.

### P85M12

Unit shall be a Moffat electrically heated Turbofan prover and holding cabinet. The prover and holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged and field reversible. Unit shall have capacity for up to 12 16" x 29" trays or 12 18" x 30" trays with optional 18" rack set. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a mechanical thermostat and humidity via a control of the water tank. A thermometer shall indicate the cabinet temperature. Prover and holding cabinet shall be mounted on castors, with two rigid castors at rear and two swivel castors dual swivel and wheel lock and front. Prover and holding cabinets shall be fitted with 10A cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

### STANDARD FEATURES

- 406mm x 736mm / 16" x 29" tray capacity
- 457mm x 762mm / 18" x 30" tray capacity
- 6 tray Oven / 12 tray Prover
- 910mm width
- Side hinged doors (standard LH hinge)  
Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Prover
- Prover with dual function Proof and Holding modes

### OVEN

- 105mm tray spacing
- Digital display Time and Temperature Controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 30 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Steam injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- 12kW heating power
- Oven vent - Program and manual control
- Safe-Touch vented door
- Vitreous enameled oven chamber
- Plug-in continuous oven door seal
- 6 oven wire racks supplied
- 100% recyclable packaging

### PROVER

- 74mm tray spacing
- Auto water fill system with optional integrated water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and Humidity level control
- Cabinet temperature display thermometer
- 4 dia. 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

### OPTIONS

- Single Phase model oven (specify when ordering)
- 457mm x 762mm / 18" x 30" tray rack set for prover

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings (Installs in pre-fitted rear housing of cabinet for flush rear installation)

#### E35D6-30 Full Size Digital / Electric Convection Oven

#### P85M12 Full Size Manual / Electric Prover/Holding Cabinet

##### CONSTRUCTION - Oven (E35D6-30)

Vitreous enameled fully welded oven chamber  
Stainless steel front, sides and top exterior  
Stainless steel frame side hinged door  
5mm thick door inner and outer glass  
Stainless steel control panel  
Aluminised coated steel base and rear panels

##### CONSTRUCTION - Prover (P85M12)

304 stainless steel interior cabinet  
Stainless steel front, sides and top exterior  
Stainless steel interior side racks  
Stainless steel frame side hinged door  
5mm thick door glass  
Stainless steel control panel  
Aluminised coated steel base and rear panels

##### CONTROLS - Oven (E32D5)

Electronic controls with Digital Time and Temperature display,  
Manual or Program modes  
Large 20mm high LED displays  
Two individual time and temperature setting control knobs  
Fan LO speed key  
Timer Start/Stop key  
Steam Injection key (5 levels)  
Programs select key  
Vent open/close key  
Actual temperature display key  
Adjustable buzzer/alarm volume  
Thermostat range 50-260°C  
Timer range from 180 minute in countdown mode /  
999 minute in count-up mode  
Over-temperature safety cut-out

##### CONTROLS - Prover (P85M12)

Off / Proof / Holding mode selector switch  
Mechanical thermostat 20-85°C  
Humidity level control  
Cabinet temperature thermometer  
Auto-fill water system standard

##### CLEANING

Stainless steel top and side exterior panels  
Vitreous enameled oven chamber  
Fully removable stainless steel oven and Prover side racks  
Removable stainless steel oven fan baffle  
Easy clean door system with hinge out door inner glass (no tools required)  
Removable plug-in oven door seal (no tools required)

##### SPECIFICATIONS

Electrical Requirements  
Oven (E35D6-30)  
3 phase model  
400-415V, 50Hz, 12.5kW, 3P+N+E, 17.4A / ph  
1 phase model (option)  
230-240V, 50Hz, 12.5kW, 1P+N+E, 52A  
No cordset supplied

Prover (P85M12)  
230-240V, 50Hz, 1 Phase, 1.9kW, 7.9A  
10A cordset fitted

##### Water Requirements

Cold water connection ¾" BSP male  
80psi maximum inlet pressure / 20psi minimum inlet pressure  
Connection to oven optional

##### External Dimensions

|        |        |
|--------|--------|
| Width  | 910mm  |
| Height | 1997mm |
| Depth  | 1022mm |

##### Nett Weight

Oven (E35D6-30)  
156kg

Prover (P85M12)  
107kg

##### Packing Data

|                 |                    |
|-----------------|--------------------|
| Oven (E35D6-30) | 195kg              |
|                 | 1.07m <sup>3</sup> |
| Width           | 950mm              |
| Height          | 960mm              |
| Depth           | 1170mm             |

##### Prover (P85M12)

|        |                    |
|--------|--------------------|
|        | 145kg              |
|        | 1.25m <sup>3</sup> |
| Width  | 950mm              |
| Height | 1285mm             |
| Depth  | 1020mm             |

##### INSTALLATION CLEARANCES

|          |      |
|----------|------|
| Rear     | 50mm |
| LH Side  | 50mm |
| RH Side* | 50mm |

\* For fixed installations a minimum of 500mm is required for service

##### CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides is required



Australia  
www.moffat.com.au  
New Zealand  
www.moffat.co.nz  
www.turbofanoven.com

#### Australia Moffat Pty Limited

Victoria/Tasmania  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone +61 3-9518 3888  
Facsimile +61 3-9518 3833  
vsales@moffat.com.au

New South Wales  
Telephone +61 2-8833 4111  
nswsales@moffat.com.au

South Australia  
Telephone +61 3-9518 3888  
vsales@moffat.com.au

Queensland  
Telephone +61 7-3630 8600  
qldsales@moffat.com.au

Western Australia  
Telephone +61 8-9413 2400  
wasales@moffat.com.au

#### New Zealand Moffat Limited

Christchurch  
45 Illinois Drive  
Izone Business Hub  
Rolleston 7675  
Telephone +64 3-983 6600  
Facsimile +64 3-983 6660  
sales@moffat.co.nz

Auckland  
Telephone +64 9-574 3150  
sales@moffat.co.nz



Designed and manufactured by  
**MOFFAT**

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.

© Copyright Moffat Ltd  
AN.TFN.S.1901

