

Technical data sheet for

E35T6-26 ON THE SK35 STAND

Full Size Electric Convection Oven

TOUCH SCREEN CONTROL on a Stainless Steel Stand



E35T6-26

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door that offers field reversible hinging. Oven shall have capacity for 6 full size sheet pans. The oven shall have selectable steam level injection and a 2 speed oven fan. The oven shall be controlled by a 5.7" Touch Screen control with manual and recipe operating modes with icon driven recipe programs and individual shelf control operation mode and multiple stage cooking. Oven controller shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The oven shall include dual halogen oven lamps. The oven shall be able to be bench mounted on 3" feet or mounted on oven stand model SK35. Unit shall be supplied in 100% recyclable shipping packaging.

SK35

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E35D6 and E35T6. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 6 full size sheet pan capacity
- 4 $\frac{1}{8}$ " / 105mm tray spacing
- 35 $\frac{7}{8}$ " / 910mm width
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Multiple stage cooking
- Individual shelf control and shelf timers
- Auto-Start mode
- Energy Save Set-Back mode
- Straight or Flex cooking time
- Core probe cooking (optional Core probe Kit)
- USB port for program/icon updating
- Steam injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 12kW heating (220-240V) / 10.7kW heating (208V)
- Oven vent - Program and manual control
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Slam-shut / Pendulum door latch
- Porcelain enameled oven chamber
- Push fit continuous oven door seal (no tools)
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 100% recyclable packaging

OPTIONS

- Single Phase model (specify when ordering)

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK35 Oven Stand
- Oven wire racks
- DSK35-26 Double Stacking Kit with adjustable feet
- DSK35C-26 Double Stacking Kit with castors

E35T6-26 Full Size Convection Oven TOUCH SCREEN CONTROL

CONSTRUCTION

Porcelain enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel oven fan baffle and oven vent
6 removable position stainless steel side racks
Oven racks chrome plated wire (6 supplied)
Stainless steel frame side hinged door
0.2" / 5mm thick door outer glass
0.2" / 5mm thick low energy loss door inner glass
Full stainless steel welded door handle
Stainless steel control panel
Aluminized coated steel base and rear panels

CONTROLS

5.7" LED backlit touch screen
Icon driven program menu
BMP image icon imports via USB port
Program updates via USB port
Temperature range 85-500°F
Adjustable sounder tones and volume
Other specification on request
Safety thermostat cut-out
Optional core temp probe

CLEANING

Stainless steel top and side exterior panels
Porcelain enameled oven chamber
Fully removable stainless steel oven side racks
Removable stainless steel oven fan baffle
Easy clean door system with hinge out door outer glass (no tools required)
Removable push fit oven door seal (no tools required)
3" / 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements

208V, 60Hz, 1-phase, 11.2kW, 54A
208V, 60Hz, 3-phase, 11.2kW, 31A / ph
220-240V, 60Hz, 1-phase, 12.5kW, 52A
220-240V, 60Hz, 3-phase, 12.5kW, 30A / ph
No cordset supplied

Water Requirements (optional)

Cold water connection 3/4" GHT male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 35⁷/₈" / 910mm
Height 34¹/₄" / 871mm including 3" / 76mm feet
Depth 36⁷/₈" / 923mm

Oven Internal Dimensions

Width 18¹/₄" / 465mm
Height 28" / 710mm
Depth 27¹/₂" / 700mm
Volume 8ft³ / 0.23m³

Oven Rack Dimensions

Width 18" / 460mm
Depth 26" / 660mm

Nett Weight (E35T6-26)

302lbs / 137kg

Packing Data (E35T6-26)

359lbs / 163kg
37.7ft³ / 1.07m³
Width 37¹/₈" / 950mm
Height 37¹/₂" / 960mm
Depth 46" / 1170mm

SK35 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E35T

Series ovens

6 position tray runners standard
3" / 76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel
Welded 1¹/₂" and 1¹/₄" square tube front and rear frames
Welded rack supports/side frames
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock
Top frame oven supports suit Turbofan E35D, E35T Series oven mounting
Supplied CKD for assembly on site

External Dimensions (SK35 Oven Stand)

Width 35⁷/₈" / 910mm
Height 34⁵/₈" / 880mm
Depth 30³/₈" / 770mm

Nett Weight (SK35 Oven Stand)

54lbs / 24kg

Packing Data (SK35 Oven Stand)

59lbs / 27kg
4.4ft³ / 0.13m³
Width 37⁵/₈" / 960mm
Height 32" / 815mm
Depth 6¹/₈" / 160mm

INSTALLATION CLEARANCES

Rear 2" / 50mm
LH Side 2" / 50mm
RH Side* 2" / 50mm

* For fixed installations a minimum of 20" / 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 12" / 300mm from the appliance sides is required



www.moffatusa.com
www.turbofanoven.com

U.S.A.

Moffat Inc
3760 Industrial Drive, Suite B
Winston-Salem
NC 27105-2637
Ph Toll Free 1-800-551 8795
Ph 336-661 0257
Fax 336-661 9546
Email sales@moffat.com
www.moffatusa.com

Manufactured by:
Moffat Limited
45 Illinois Drive, Izone Business Hub
Rolleston 7675, New Zealand



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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