

# turbofan<sup>®</sup>

CONVECTION OVEN SYSTEMS

## P SERIES

P8M, P12M

turbofan

MOFFAT

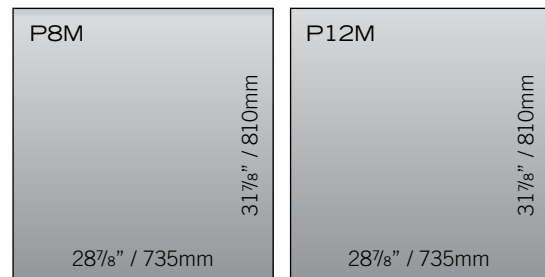




## TURBOFAN P SERIES



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



COMPACT FOOTPRINT



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

## 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 DSKP8 Double Stacking Kit
  - Stainless steel oven spacer frame



P8M

P8M/2

G32D5 ON P8M

## 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 27 $\frac{7}{8}$ " 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
- 27 $\frac{7}{8}$ " / 74mm tray spacing
- Compact 28 $\frac{7}{8}$ " / 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



P12M



E32D5 ON P12M



## TURBOFAN E35

### 6 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN



The largest model from Moffat includes solid state temperature 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 34<sup>5</sup>/<sub>8</sub>" x 34<sup>5</sup>/<sub>8</sub>" has been maintained with innovative features like a field reversible door, closed chamber cooking and Moffat's dual direction fan. The E35 is a sensational bakery, bake-off, general purpose, regeneration and roasting oven.

#### STANDARD FEATURES

- 6 sheet pan capacity (8 with cookie kit option)
  - Stainless steel outer
  - Porcelain inner
  - Solid state thermostat
  - Plug in door seal
  - 60 minute bake timer
  - Hot reversing air system
  - Time driven steam system
  - Two speed fan
  - Field reversible door
  - Stand constructed of stainless steel
  - Rack supports
- Turbofan E35/A26 custom stand
    - Single ovens can be mounted on the custom A26 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to 6 full size sheet pans.
  - Turbofan E35/2 double stacked model
    - 2 x E35 ovens double stacked with adjustable feet base stand. In compact applications, the E35 can be double stacked to provide extra capacity.



E35 ON A26

E35/2

## TURBOFAN E85

### FULL SIZE MANUAL ELECTRIC PROOFER/HOLDING CABINETS

Designed for use with the E35, the E85 completes a high capacity bake-off system with 8 or 12 sheet pans of proofing capacity, in a controlled heat and humidity environment. Stainless steel construction remains easy to clean, and 110V plug in connections make installation easy.

#### STANDARD FEATURES

- Stainless steel top and sides
- Stainless steel interior
- Removable full view glass door
- Stainless steel oven racking system
- Variable heat and humidity controls
- Low velocity fan
- Castors as standard
- 110V 15A plug in connection
- Doors remove for cleaning
- Door condensate collection drawer
- Auto water fill (hook-up optional)

#### E85-A-8-HLD PROOFER AND HOLDING CABINET

- 8 sheet pan capacity

#### E85-A-12-HLD PROOFER AND HOLDING CABINET

- 12 sheet pan capacity

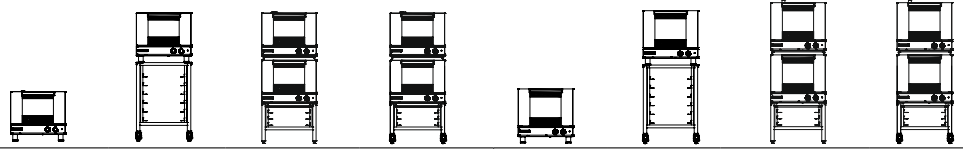


E35 ON E85-A-8-HLD



E35 ON E85-A-12-HLD

# PRODUCT COMPARISON CHART

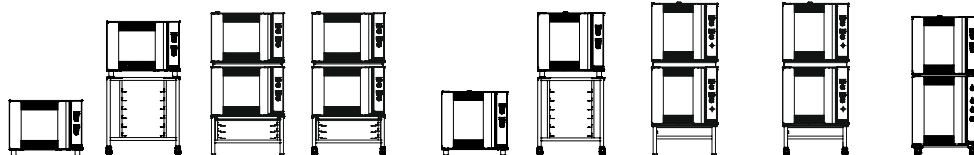


SPECIFICATIONS		Turbofan E22M3				Turbofan E23M3			
		E22M3	E22M3/SK23	E22M3/2	E22M3/2C	E23M3	E23M3/SK23	E23M3/2	E23M3/2C
RACK/SHELF POSITIONS		3	3/6	3/3/3	3/3/3	3	3/6	3/3/3	3/3/3
Rack Spacings		2 5/8"	2 5/8"	2 5/8"	2 5/8"	3 1/3"	3 1/3"	3 1/3"	3 1/3"
TRAY/PAN CAPACITY									
13" x 18" Half Sheet Pan		3	3/6	3/3/3	3/3/3	3	3/6	3/3/3	3/3/3
18" x 26" Full Sheet Pan									
12" x 20" Hotel Pan									
ELECTRICAL RATING									
110-120V 1 Phase		1.5kW	1.5kW	1.5kW/1.5kW	1.5kW/1.5kW				
208V 1 Phase						2.7kW	2.7kW	2.7kW/2.7kW	2.7kW/2.7kW
220-240V 1 Phase						3.0kW	3.0kW	3.0kW/3.0kW	3.0kW/3.0kW
208V 3 Phase									
220-240V 3 Phase									
Cordset Fitted		5-15P	5-15P	5-15P/5-15P	5-15P/5-15P	6-15P	6-15P	6-15P/6-15P	6-15P/6-15P
GAS RATING									
EXTERNAL	Width (inches)	24	24	24	24	24	24	24	24
	Height (inches)	21 3/4	56 3/8	57 1/2	60 3/4	23 7/8	58 1/2	61 7/8	65 1/8
	Depth (inches)	23 7/8	23 7/8	25 3/8	25 3/8	25 1/4	25 1/4	25 1/4	25 1/4
	Width (mm)	610	610	610	610	610	610	610	610
	Height (mm)	552	1439	1461	1543	607	1487	1571	1653
	Depth (mm)	608	608	645	645	642	642	643	642
INTERNAL (Oven / Prover)	Width (inches)	19 1/2	19 1/2	19 1/2	19 1/2	19 1/2	19 1/2	19 1/2	19 1/2
	Height (inches)	10	10	10	10	12	12	12	12
	Depth (inches)	13 3/8	13 3/8	13 3/8	13 3/8	13 3/8	13 3/8	13 3/8	13 3/8
	Width (mm)	495	495	495	495	495	495	495	495
	Height (mm)	250	250	250	250	305	305	305	305
Depth (mm)	340	340	340	340	340	340	340	340	
STANDARD FEATURES									
Mechanical Controls		•	•	•	•	•	•	•	•
Digital Display Controls									
Touch Screen Controls									
Mechanical Thermostat		•	•	•	•	•	•	•	•
Electronic Thermostat									
Mechanical Timer 60min		•	•	•	•	•	•	•	•
Electronic Timer 180min									
Low Velocity Single Direction Fan		1	1	1/1	1/1				
Bi-directional Reversing Fan(s)						1	1	1/1	1/1
Two speed Bi-directional Reversing Fan(s)									
Water Injection									
Moisture Mode									
Core Temperature Probe Kit									
Broil Element / Mode									
Porcelain Enamel Oven Chamber		•	•	•	•	•	•	•	•
Halogen Oven Lights						1	1	1/1	1/1
Drop Down Door		•	•	•	•	•	•	•	•
Field Reversible Side Hinged Door									
Pendulum Operation Door Handle									
Safe-Touch Vented Door		•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•	•	•
Oven Racks Supplied		3	3	6	6	3	3	6	6
Dual Proof and Holding Modes									
Autofill Water System									
Double Stacking Kit - Adjustable Feet				•				•	
Double Stacking Kit - Castor			Option		•		Option		•

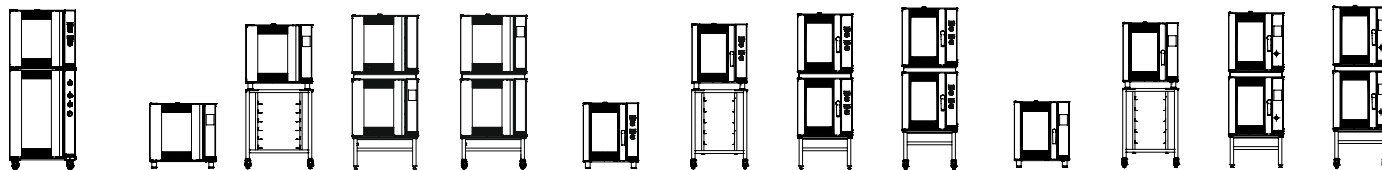




# PRODUCT COMPARISON CHART

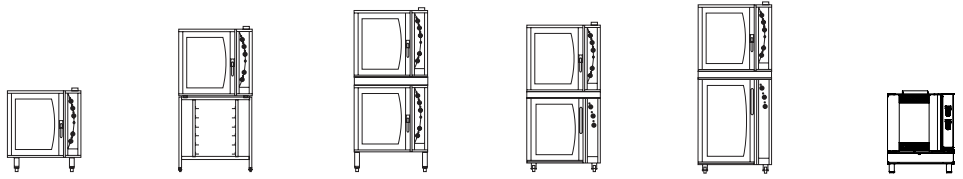


SPECIFICATIONS	Turbofan E31D4				Turbofan E32D5				
	E31D4	E31D4/ SK2731N	E31D4/2	E31D4/2C	E32D5	E32D5/ SK32	E32D5/2	E32D5/2C	E32D5/ P8M
RACK/SHELF POSITIONS	4	4/6	4/4/3	4/4/3	5	5/6	5/5	5/5	5/8
Rack Spacings	3 1/8"	3 1/8"	3 1/8"	3 1/8"	3 1/8"	3 1/8"	3 1/8"	3 1/8"	3 1/8" / 3"
TRAY/PAN CAPACITY									
13" x 18" Half Sheet Pan	4	4/6	4/4/3	4/4/3	10	10/12	10/10	10/10	10/16
18" x 26" Full Sheet Pan					5	5/6	5/5	5/5	5/8
12" x 20" Hotel Pan									
ELECTRICAL RATING									
110-120V 1 Phase									1.45kW (P8)
208V 1 Phase	2.9kW	2.9kW	2.9kW/2.9kW	2.9kW/2.9kW	5.8kW	5.8kW	5.8kW/5.8kW	5.8kW/5.8kW	5.8kW (E32D5)
220-240V 1 Phase	3.1kW	3.1kW	3.1kW/3.1kW	3.1kW/3.1kW	6.5kW	6.5kW	6.5kW/6.5kW	6.5kW/6.5kW	6.5kW (E32D5)
208V 3 Phase									
220-240V 3 Phase									
Cordset Fitted	6-15P	6-15P	6-15P/6-15P	6-15P/6-15P					5-15P (P8M)
GAS RATING									
EXTERNAL									
Width (inches)	31 7/8	31 7/8	31 7/8	31 7/8	28 7/8	28 7/8	28 7/8	28 7/8	28 7/8
Height (inches)	24 3/4	59 1/4	63 3/8	66 3/8	28 3/4	63 1/8	67 3/4	67 3/4	61 3/4
Depth (inches)	24 1/4	26 1/8	26 1/4	26 1/4	31 7/8	31 7/8	33 3/4	33 3/4	31 7/8
Width (mm)	810	810	810	810	735	735	735	735	735
Height (mm)	625	1505	1611	1693	730	1602	1720	1720	1569
Depth (mm)	616	665	666	666	810	810	858	858	810
INTERNAL									
Width (inches)	22 1/4	22 1/4	22 1/4	22 1/4	18 1/4	18 1/4	18 1/4	18 1/4	18 1/4
(Oven / Prover) Height (inches)	16 3/4	16 3/4	16 3/4	16 3/4	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4 / 28 3/4
Depth (inches)	15 1/2	15 1/2	15 1/2	15 1/2	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2
Width (mm)	565	565	565	565	465	465	465	465	465
Height (mm)	425	425	425	425	515	515	515	515	515 / 730
Depth (mm)	395	395	395	395	700	700	700	700	700
STANDARD FEATURES									
Mechanical Controls									• (P8M)
Digital Display Controls	•	•	•	•	•	•	•	•	•
Touch Screen Controls									
Mechanical Thermostat									• (P8M)
Electronic Thermostat	•	•	•	•	•	•	•	•	•
Mechanical Timer 60min									
Electronic Timer 180min	•	•	•	•	•	•	•	•	•
Low Velocity Single Direction Fan	1	1	1/1	1/1					1 (P8M)
Bi-directional Reversing Fan(s)									
Two speed Bi-directional Reversing Fan(s)					1	1	1/1	1/1	1
Water Injection									
Moisture Mode					•	•	•	•	•
Core Temperature Probe Kit					Option	Option	Option	Option	Option
Broil Element / Mode	•	•	•	•					
Porcelain Enamel Oven Chamber	•	•	•	•	•	•	•	•	•
Halogen Oven Lights	1	1	1/1	1/1	2	2	2/2	2/2	2/2
Drop Down Door									
Field Reversible Side Hinged Door	•	•	•	•	•	•	•	•	•
Pendulum Operation Door Handle									
Safe-Touch Vented Door	•	•	•	•	•	•	•	•	•
Easy-Clean Oven Door Glass	•	•	•	•	•	•	•	•	•
Plug-In Door Seal	•	•	•	•	•	•	•	•	•
Oven Racks Supplied	4	4	8	8	5	5	10	10	5
Dual Proof and Holding Modes									• (P8M)
Autofill Water System									• (P8M)
Double Stacking Kit - Adjustable Feet			•				•		
Double Stacking Kit - Castor		Option		•		Option		•	

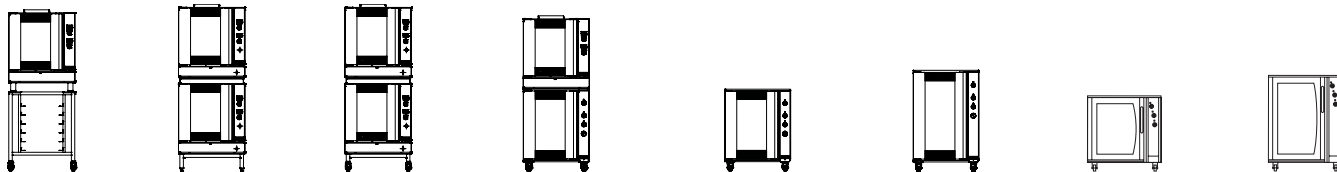


	Turbofan E32T5				Turbofan E33D5				Turbofan E33T5			
E32D/P12M	E32T5	E32T5/SK32	E32T5/2	E32T5/2C	E33D5	E33D5/SK33	E33D5/2	E33D5/2C	E33T5	E33T5/SK33	E33T5/2	E33T5/2C
5/12	5	5/6	5/5	5/5	5	5/5	5/5	5/5	5	5/5	5/5	5/5
3 1/2" / 3"	3 1/2"	3 1/2"	3 1/2"	3 1/2"	3 1/2"	3 1/2"	3 1/2"	3 1/2"	3 1/2"	3 1/2"	3 1/2"	3 1/2"
10/24	10	10/12	10/10	10/10	5	5	5/5	5/5	5	5	5/5	5/5
5/12	5	5/6	5/5	5/5	5	5	5/5	5/5	5	5	5/5	5/5
1.45kW (P12)												
5.8kW (E32D5)	5.8kW	5.8kW	5.8kW/5.8kW	5.8kW/5.8kW	5.8kW	5.4kW	5.4kW/5.4kW	5.4kW/5.4kW	5.4kW	5.4kW	5.4kW/5.4kW	5.8kW/5.8kW
6.5kW (E32D5)	6.5kW	6.5kW	6.5kW/6.5kW	6.5kW/6.5kW	6.0kW	6.0kW	6.0kW/6.0kW	6.0kW/6.0kW	6.0kW	6.0kW	6.0kW/6.0kW	6.0kW/6.0kW
5-20P (P12M)												
28 7/8	28 7/8	28 7/8	28 7/8	28 7/8	24	24	24	24	24	24	24	24
70 1/4	28 3/4	63 1/2	67 3/4	67 3/4	28 3/4	63	67 3/4	67 3/4	28 3/4	63	67 3/4	67 3/4
31 7/8	31 7/8	31 7/8	33 3/4	33 3/4	26 3/4	26 3/4	28 3/4	28 3/4	26 3/4	26 3/4	28 3/4	28 3/4
735	735	735	735	735	610	610	610	610	610	610	610	610
1784	730	1602	1720	1720	730	1602	1720	1720	730	1602	1720	1720
810	810	810	858	858	680	680	730	730	680	680	730	730
18 1/4	18 1/4	18 1/4	18 1/4	18 1/4	13	13	13	13	13	13	13	13
20 1/4 / 28 3/4	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4	20 1/4
27 1/2	27 1/2	27 1/2	27 1/2	27 1/2	28 3/4	28 3/4	28 3/4	28 3/4	28 3/4	28 3/4	28 3/4	28 3/4
465	465	465	465	465	330	330	330	330	330	330	330	330
515 / 945	515	515	515	515	515	515	515	515	515	515	515	515
700	700	700	700	700	570	570	570	570	570	570	570	570
• (P12M)												
•					•	•	•	•				
• (P12M)									•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•
•					•	•	•	•				
1 (P12M)												
1	1	1	1/1	1/1	1	1	1/1	1/1	1	1	1/1	1/1
•	•	•	•	•	•	•	•	•	•	•	•	•
Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option	Option
•	•	•	•	•	•	•	•	•	•	•	•	•
2/2	2	2	2/2	2/2	2	2	2/2	2/2	2	2	2/2	2/2
•	•	•	•	•								
•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•
•	•	•	•	•	•	•	•	•	•	•	•	•
5	5	5	10	10	5	5	10	10	5	5	10	10
• (P12M)												
• (P12M)			•				•				•	
		Option		•		Option		•		Option		•

# PRODUCT COMPARISON CHART



SPECIFICATIONS		Turbofan E35					G32D5
		E35	E35/A26	E35/2	E35/E85-8HLD	E35/E85-12HLD	
RACK/SHELF POSITIONS		6	6/6	6/6	6/8	6/12	5
Rack Spacings		4 ½	4 ½	4 ½	4 ½/3	4 ½/3	3 ½"
TRAY/PAN CAPACITY							
13" x 18" Half Sheet Pan		12	12/12	12/12	12/16	12/24	10
18" x 26" Full Sheet Pan		6	6/6	6/6	6/8	6/12	5
12" x 20" Hotel Pan							
ELECTRICAL RATING							
110-120V 1 Phase					1.6kW(E85-8)	1.6kW(E85-12)	0.15kW
208V 1 Phase							
220-240V 1 Phase							
208V 3 Phase		11.2 kW	11.2 kW	11.2 kW/11.2 kW	11.2 kW(E35)	11.2 kW(E35)	
220-240V 3 Phase		12.5 kW	12.5 kW	11.2 kW/11.2 kW	12.5 kW(E35)	12.5 kW(E35)	
Cordset Fitted					5-15P(E85-8)	5-15P(E85-12)	5-15P
GAS RATING							33000Btu/hr
EXTERNAL	Width (inches)	34 ¾	34 ¾	34 ¾	34 ¾	34 ¾	28 ¾
	Height (inches)	34 ½	70 ¾	80	70 ¼	80 ½	35 ¾
	Depth (inches)	34 ¾	34 ¾	34 ¾	34 ¾	34 ¾	31 ¾
	Width (mm)	880	880	880	880	880	735
	Height (mm)	900	1795	2030	1790	2030	910
	Depth (mm)	880	880	880	880	880	810
INTERNAL (Oven / Prover)	Width (inches)	18	18	18	18	18	18 ¼
	Height (inches)	27	27	27	27/27	27/37	20 ¼
	Depth (inches)	30	30	30	30	30	27 ½
	Width (mm)	465	465	465	465	465	465
	Height (mm)	685	685	685	685/685	685/945	515
Depth (mm)	760	760	760	760	760	700	
STANDARD FEATURES							
Mechanical Controls							
Digital Display Controls							•
Touch Screen Controls							
Mechanical Thermostat					• (E85)	• (E85)	
Electronic Thermostat		•	•	•	•	•	•
Mechanical Timer 60min		•	•	•	•	•	
Electronic Timer 180min							•
Low Velocity Single Direction Fan					1(E85)	1(E85)	
Bi-directional Reversing Fan(s)		1	1	1/1	1	1	1
Two speed Bi-directional Reversing Fan(s)							
Water Injection		•	•	•	•	•	•
Moisture Mode							
Core Temperature Probe Kit							
Broil Element / Mode							
Porcelain Enamel Oven Chamber		•	•	•	•	•	•
Halogen Oven Lights		2	2	2/2	2/0	2/0	2
Drop Down Door							
Field Reversible Side Hinged Door		•	•	•			•
Pendulum Operation Door Handle		•	•	•	•	•	
Safe-Touch Vented Door		•	•	•	•	•	•
Easy-Clean Oven Door Glass		•	•	•	•	•	•
Plug-In Door Seal		•	•	•	•	•	•
Oven Racks Supplied		0	0	0	0	0	5
Dual Proof and Holding Modes					• (E85)	• (E85)	
Autofill Water System					• (E85)	• (E85)	
Double Stacking Kit - Adjustable Feet				•			
Double Stacking Kit - Castor			Option				



Turbofan G32D5

Turbofan Provers

G32D5/SK32	G32D5/2	G32D5/2C	G32D5/ P8M	P8M	P12M	E85-8HLD	E85-12HLD
5/6	5/5	5/5	5/8	8	12	8	12
3 1/3"	3 1/3"	3 1/3"	3 1/2" / 3"	3"	2 7/8"	3"	3"
10/12	10/10	10/10	10/16	16	24	16	24
5/6	5/5	5/5	5/8	8	12	8	12
0.15kW	0.15kW/0.15kW	0.15kW/0.15kW	0.15kW/1.45kW	1.45kW	1.95kW	1.6kW	1.6kW
5-15P	5-15P/5-15P	5-15P/5-15P	5-15P/5-15P	5-15P	5-20P	5-15P	5-15P
33000Btu/hr	33,000Btu/hr	33,000Btu/hr	33000Btu/hr				
28 7/8	28 7/8	28 7/8	28 7/8	28 7/8	28 7/8	34 5/8	34 5/8
70 1/2	71 1/4	71 1/4	35 7/8	36	44 1/2	35 1/2	45 1/8
31 7/8	33 3/4	33 3/4	31 7/8	31 7/8	31 7/8	34 5/8	34 5/8
735	735	735	735	735	735	880	880
1790	1810	1810	910	914	1129	902	1145
810	856	856	810	810	810	880	880
18 1/4	18 1/4	18 1/4	18 1/4	18 1/4	18 1/4	18	18
20 1/4	20 1/4	20 1/4	20 1/4 / 28 3/4	28 3/4	37 1/4	27 5/8	37 1/4
27 1/2	27 1/2	27 1/2	27 1/2	27 1/2	27 1/2	30	30
465	465	465	465	465	465	460	460
515	515	515	515 / 730	730	945	700	945
700	700	700	700	700	700	760	760
			• (P8M)	•	•	•	•
•	•	•	•				
			• (P8M)	•	•	•	•
•	•	•	•				
•	•	•	•				
1	1/1	1/1	1 (P8M)	1	1	1	1
•	•	•	•				
•	•	•	•				
2	2/2	2/2	2/2	2	2		
•	•	•	•	•	•		
•	•	•	•	•	•		
•	•	•	•	•	•		
5	10	10	5				
			• (P8M)	•	•	•	•
			• (P8M)	•	•	•	•
Option		•					

# 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.

