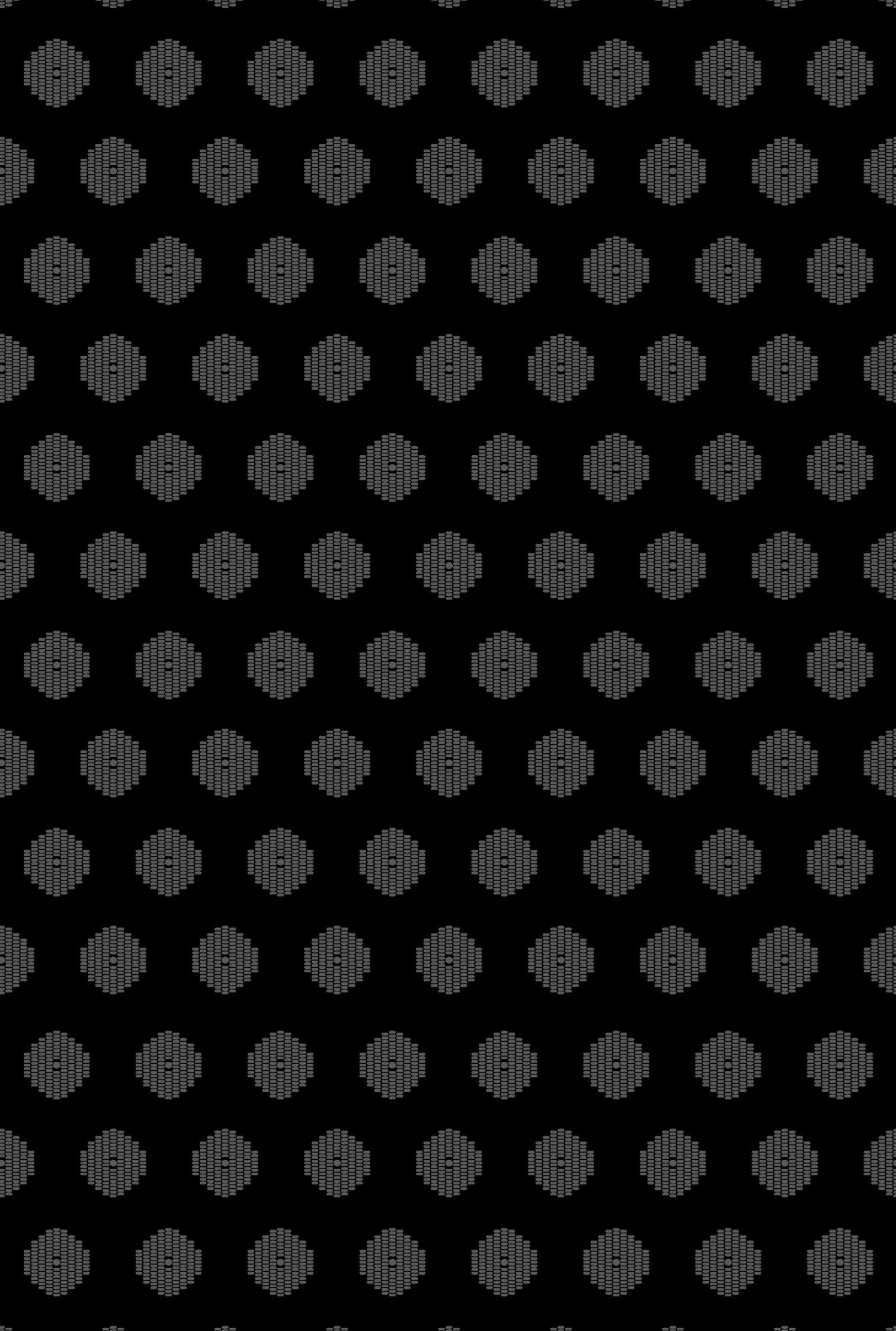


turbofan[®]

CONVECTION OVEN SYSTEMS





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

INTUITIVE TOUCH SCREEN CONTROL MODELS

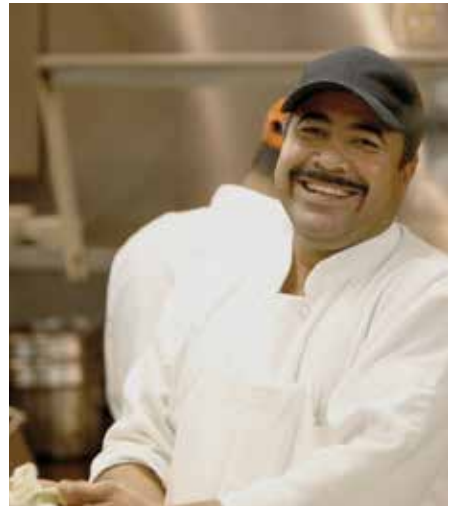
INTELLIGENCE SMART NEW FEATURES

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 superior looks are also fully supported by an array of new features, and the range is further complemented by new P Series prover / holding cabinets and 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 various customer groups such as cafés, convenience stores, chain bakeries and service stations in real life situations, our aim being to make cooking and baking inherently 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 quality componentry and features to deliver results that are effortless, flawless and, most importantly, consistent.

Our new series offers:

- Space to spare – the reduced footprint of the 20 Series and the 30 Series models maintain their traditional market-leading compactness.
- 2 speed 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 to suit any application, with 2-5 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 (except E33) 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.
- A new touch controller for the 30 Series, providing intuitive functionality and pre-programming.
- Market-leading tray spacing for greater product versatility.
- Halogen oven lamps for high quality lighting and merchandising.
- An oven light auto-off, for energy savings and extended lamp life.
- Moisture injection with manual and preset modes (the E32D, G32D, E33D and E33T models).
- Quick-select grill mode (E31D model).
- Vitreous enamel 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. Frozen goods, morning goods, croissants, Danish pastries and savouries can be baked fresh daily with consistency and quality.

The range also provides a broader variety 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 prover/holding cabinets in eight or twelve tray capacities. 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, 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 vitreous enamel, an impervious interior oven surface that's extremely easy to clean.

With the evolution of our standard features to include digital controls in the E31D, E32D G32D and E33D models and the new touch screen control in the E33T, these ovens have never been easier to use.



REGENERATION

Turbofan Series ovens are also perfect for the regeneration of bulk and single portion dishes. Ideally suited to the regeneration of vegetables, proteins and starch food products, it means the specialty and utility ovens can work for everything from independent caterers to large institutions.





AT THE HEART

The two speed bi-directional fan system has been redesigned to deliver greater control and extra capability.

Efficiency, speed, grace and power – that's the natural advantage at the heart of Turbofan.



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 Turbofan 20 Series 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.

The Turbofan 30 Series convection ovens operate using a side-hinged door, the hinges deliver straight forward, superior solutions. E31, E32 and G32 model doors are field reversible while the new E33 model features a pendulum slam-shut latching door.



- 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
- 6 E33 SLAM-SHUT PENDULUM DOOR HANDLE



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.



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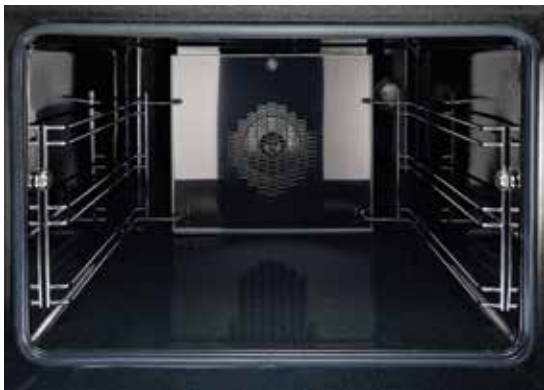
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1 SAFE TOUCH VENTED DOORS 2 VENTING DOOR DESIGN 20 SERIES
3 VENTING DOOR DESIGN 30 SERIES



A CONSISTENT PERFORMER

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.



VITREOUS ENAMEL OVEN INTERIORS

The Turbofan oven chamber has an impervious sealed vitreous enamel 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 optimum illumination. Halogen lamps are more energy efficient and longer lasting than conventional incandescent bulbs – and they're easily replaceable too.

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1 EVEN BAKE OAT AND RAISIN, SHORTBREAD AND CHOCOLATE CHIP COOKIES
2 THE DURABLE VITREOUS ENAMEL 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.



1 EASY TO RELEASE SCREWS **2** 70% TELESCOPIC REACH **3** ANTI-WITHDRAW RACKS **4** STAINLESS STEEL STAND SWIVEL CASTORS **5** ANTI-SKID LEG SYSTEM

TAKE CONTROL

MANUAL CONTROL

Simple and efficient, our easy to use manual controls access high performance power with a mechanical thermostat and a 60-minute timer with time up alarm.

PRECISION DIGITAL CONTROL

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 34" / 20mm displays for both time and temperature making them easy to read. Our 30 Series ovens feature both manual and

programmable 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).

TOUCH SCREEN CONTROL

The touch screen control features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and optional core temperature probe. Choosing a touch screen model means making the most of intuitive functionality and pre-programming usability. Here, the icon-driven menu makes for easy-does-it training of staff. So consistent quality is simply a touch of the screen away.



TOUCH SCREEN CONTROL



THE NEW TOUCH SCREEN
HAS AN EASY TO USE SINGLE
TOUCH INTERFACE DISPLAY.



IT ALL STACKS UP

When things get busy sometimes an increase in capacity can be hampered by a lack of options. The Turbofan range recognises capacity increases are often required within the same footprint. That's why our units are stackable, allowing for more power, greater versatility and increased productivity.

All 20M Series and 30D Series Turbofan Convection Ovens and the P8M Prover can be installed double stacked. Stacking kits for ovens feature a stainless steel oven spacer frame and a full stainless steel base stand with guard rail for the bottom oven. You also have the choice of castor or adjustable feet models.

This means greater freedom - units can be doubled-up according to the unique demands of a kitchen or application. It's this extra flexibility that ensures even the smallest space can deliver the best results.



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1 WHEN YOU EXPECT A CROWD AND SPACE IS TIGHT, DOUBLE STACK AND DOUBLE YOUR OUTPUT 2 CASTORS 3 ADJUSTABLE FEET



turbofan

BLUE SERL

turbofan

BLUE SERL



turbofan[®]

CONVECTION OVEN SYSTEMS

20SERIES

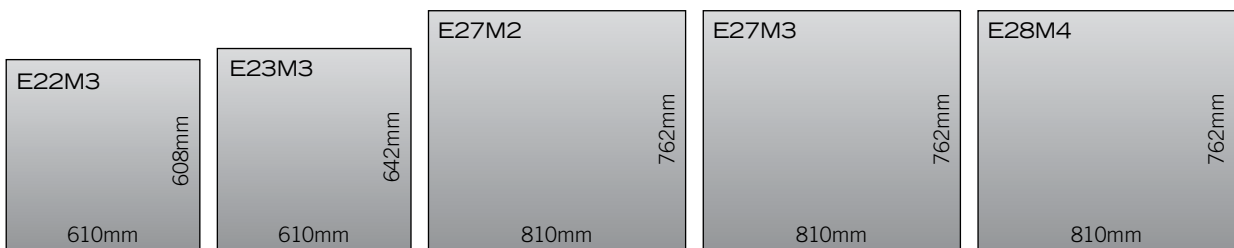
E22M3, E23M3, E27M2, E27M3, E28M4



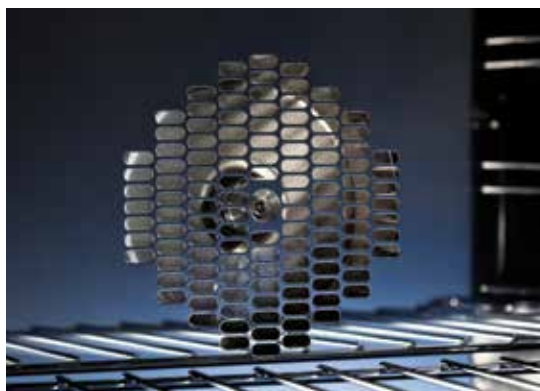


TURBOFAN 20SERIES

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.



SMALLER FOOTPRINT



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

- VITREOUS ENAMEL 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 50-260°C
- 60 MINUTE TIMER WITH TIME UP ALARM
- ANTI-SKID 50MM DIA. 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 38mm and 32mm 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 13A plug-in utility oven is a convection oven in its simplest form and, with a smaller 610mm width footprint, 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, 2kW 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 18" x 13" / 460 x 330 half size sheet pan capacity
- 3 GN 2/3 tray capacity
- 70mm tray spacing
- Compact 610mm width
- Single direction low-velocity fan
- 2kW heating power
- 13A plug-in cordset fitted
- 3 oven wire racks supplied
- Turbofan double stacked models
 - E22M3/2
 - 2 x E22M3 ovens double stacked with adjustable feet base stand W 610mm x D 645mm x H 1461mm
 - E22M3/2C
 - 2 x E22M3 ovens double stacked with castor base stand W 610mm x D 645mm x H 1543mm

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 Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE2223
 - 4 dia. 76mm swivel castors on DSKE2223C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension

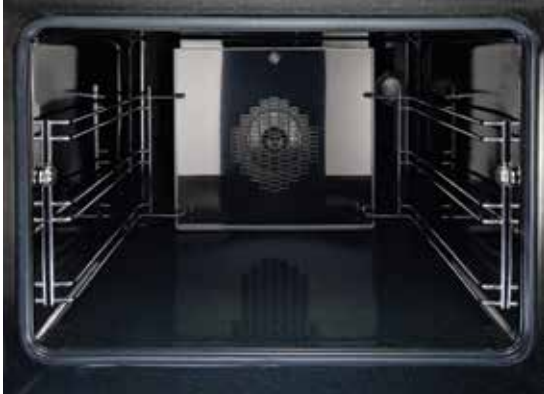


E22M3 ON SK23

E22M2/2C



TURBOFAN E23M3 3 TRAY HALF SIZE MANUAL ELECTRIC CONVECTION OVEN



- 85mm tray spacing
- Compact 610mm width
- Bi-directional reversing fan system
- 2.8kW heating
- 13A plug-in cordset fitted
- Halogen oven lamp
- Dia. 180mm full stainless steel oven fan
- 3 oven wire racks supplied
- Turbofan double stacked models
 - E23M3/2
2 x E23M3 ovens double stacked with adjustable feet base stand W 610mm x D 643mm x H 1571mm
 - E23M3/2C
2 x E23M3 ovens double stacked with castor base stand W 610mm x D 643mm x H 1653mm

A step up in performance with 2.8kW heating and a bi-directional reversing fan system, the E23M3 delivers outstanding cooking and baking results. Featuring the same 610mm width and compact footprint as the E22M3, the E23M3 includes halogen lamp oven lighting and 13A plug-in versatility. For the best in half size oven performance in a smaller footprint, this is all you need.

STANDARD FEATURES

- 3 18" x 13" / 460 x 330 half size sheet pan capacity
- 3 GN 2/3 tray capacity

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 Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE2223
 - 4 dia. 76mm swivel castors on DSKE2223C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E23M3 ON SK23

E23M3/2C



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 13A plug-in, 2.8kW, the E27M2 features a single bi-directional reversing fan, dual halogen lamps, and generous 115mm 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 18" x 26" / 460 x 660 full size sheet pan capacity
- 2 600 x 400 tray capacity
- 115mm tray spacing
- Compact 810mm width
- Single bi-directional reversing fan system
- 2.8kW heating
- 13A plug-in cordset fitted
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- 2 oven wire racks supplied

- Turbofan double stacked models
 - E27M2/2
2 x E27M2 ovens double stacked with adjustable feet base stand W 810mm x D 763mm x H 1571mm
 - E27M2/2C
2 x E27M2 ovens double stacked with castor base stand W 810mm x D 763mm x H 1653mm

ACCESSORIES

- Turbofan SK2731N Oven Stand
 - suits 600 x 400 trays and GN 1/1 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan SK2731U Oven Stand
 - suits 26" x 18" / 660 x 460 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE272831
 - 4 dia. 76mm swivel castors on DSKE272831C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E27M2 ON SK2731N



E27M2/2C

**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 the output of three full trays with 85mm tray spacing, dual halogen lamps and a single bi-directional reversing fan system to circulate the heat efficiently and effectively. This oven is a dependable performer for delivering a variety of perfectly baked and cooked goods.

STANDARD FEATURES

- 3 18" x 26" / 460 x 660 full size sheet pan capacity
- 3 600 x 400 tray capacity
- 85mm tray spacing
- Compact 810mm width
- Single bi-directional reversing fan system
- 4.5kW heating
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- 3 oven wire racks supplied
- Turbofan double stacked models
 - E27M3/2
2 x E27M3 ovens double stacked with adjustable feet base stand W 810mm x D 763mm x H 1571mm
 - E27M3/2C
2 x E27M3 ovens double stacked with castor base stand W 810mm x D 763mm x H 1653mm

ACCESSORIES

- Turbofan SK2731N Oven Stand
 - suits 600 x 400 trays and GN 1/1 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan SK2731U Oven Stand
 - suits 26" x 18" / 660 x 460 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE272831
 - 4 dia. 76mm swivel castors on DSKE272831C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E27M3 ON SK2731N

E27M3/2C





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 20 Series. As with the E27M models dual halogen lamps and a compact footprint are standard.

STANDARD FEATURES

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 80mm tray spacing
- Compact 810mm width
- Twin bi-directional reversing fans
- 5.6kW heating
- Dual halogen oven lamps
- Twin dia. 180mm full stainless steel oven fans
- 4 oven wire racks supplied

- Turbofan double stacked models
 - E28M4/2
2 x E28M4 ovens double stacked with adjustable feet base stand W 810mm x D 762mm x H 1681mm
 - E28M4/2C
2 x E28M4 ovens double stacked with castor base stand W 810mm x D 762mm x H 1763mm

ACCESSORIES

- Turbofan SK2731N Oven Stand
 - suits 600 x 400 trays and GN 1/1 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan SK2731U Oven Stand
 - suits 26" x 18" / 660 x 460 pans
 - All stainless steel
 - 6 position tray runners standard
 - Castors standard (2 swivel / 2 swivel with dual wheel and swivel lock)
- Turbofan Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE272831
 - 4 dia. 76mm swivel castors on DSKE272831C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E28M4 ON SK2731N

E28M4/2C

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CONVECTION OVEN SYSTEMS

30SERIES

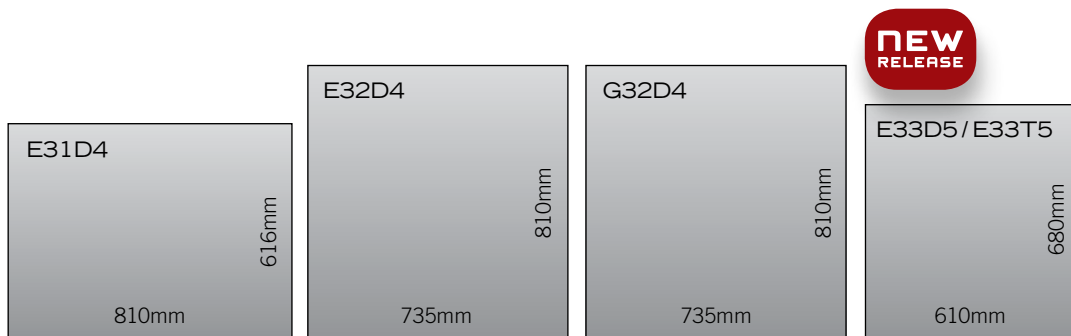
E31D4, E32D4, G32D4,
E33D5, E33T5





TURBOFAN 30 SERIES

The new Turbofan 30 Series are the ultimate in convection ovens, designed to deliver the greatest in versatile performance. The 30 Series offers digital control and touch screen control models, with the respective user-friendly advantages and overall consistency making them ideal for baking, cooking and holding.



NEW
RELEASE

COMPACT FOOTPRINT

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

- DIGITAL DISPLAY TIME AND TEMPERATURE CONTROLS
- LARGE EASY VIEW 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
- VITREOUS ENAMEL OVEN CHAMBER
- PLUG-IN CONTINUOUS OVEN DOOR SEAL
- ANTI-SKID 50MM DIA. 76MM HIGH ADJUSTABLE STAINLESS STEEL FEET
- 100% RECYCLABLE PACKAGING

All Turbofan 30 Series Touch Screen convection ovens share these standard features:

- TOUCH SCREEN CONTROL
- PROGRAM AND MANUAL MODES
- ICON DRIVEN PROGRAM MENU
- UP TO 5 STAGE COOKING STAGES
- INDIVIDUAL SHELF TIMERS
- USB PORT FOR PROGRAM/ICON UPDATING
- MOISTURE INJECTION MODE
- SAFE-TOUCH VENTED SIDE HINGED DOOR
- STAY-COOL DOOR HANDLE
- PORCELAIN ENAMELED OVEN CHAMBER
- PLUG-IN CONTINUOUS OVEN DOOR SEAL
- ANTI-SKID 50MM DIA. 76MM HIGH ADJUSTABLE STAINLESS STEEL FEET
- 100% RECYCLABLE PACKAGING
- OPTIONAL CORE TEMPERATURE PROBE KIT

Single ovens can be mounted on Turbofan stands. All stands have standard 6 trays and stainless steel construction on 38mm and 32mm square tubing frames on castors. Stands are supplied in a flat pack kitset and can be assembled in less than 10 minutes. Each has a modular fit and is styled to complement the Turbofan Series.



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TURBOFAN E31D4 4 TRAY HALF SIZE DIGITAL ELECTRIC CONVECTION OVEN



New and improved, the E31D4 utility convection oven is incredibly versatile – it can grill, bake, roast and hold. Retaining the best aspects of the E31 while introducing great new features, the E31D4 certainly makes life easier.

Convenient electronic controls and a high visibility digital display are standard. An electronic thermostat guarantees reliable heating every time and porcelain enamelled oven liners make cleaning a breeze.

The safe-touch vented side hinged door is also field reversible for left or right hand hinging. With these capabilities the E31D4 is ideal as a primary oven in smaller establishments or as a feature oven in higher output environments.

STANDARD FEATURES

- 4 Gastronorm GN 1/1 tray capacity
- 80mm tray spacing
- Compact 616mm depth, 810mm width
- 13A plug-in cordset fitted

- Quick-select grill mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill elements
- Halogen oven lamp
- 4 oven wire racks supplied
- Turbofan double stacked models
 - E31D4/2
2 x E31D4 ovens double stacked with adjustable feet base stand W 810mm x D 666mm x H 1611mm
 - E31D4/2C
2 x E31D4 ovens double stacked with castor base stand W 810mm x D 666mm x H 1693mm

ACCESSORIES

- Turbofan SK2731N 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 Double Stacking Kit
 - All stainless steel base stand
 - 3 position tray runners standard
 - 4 adjustable feet on DSKE272831
 - 4 dia. 76mm swivel castors on DSKE272831C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E31D4 ON SK2731N



E31D4/2C



TURBOFAN E32D4

4 TRAY FULL SIZE DIGITAL ELECTRIC CONVECTION OVEN



This 4 tray model carries with it the heritage of the previous E32's power and performance, and now with an updated design and state of the art features 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 prover/holding cabinets, this oven is as versatile and reliable as it gets.

Both the oven and prover/holding cabinet doors are field reversible.

STANDARD FEATURES

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- Compact 735mm width
- Water Injection mode

- High performance bi-directional reversing fan system
- ¼ H.P. 300W bi-directional fan motor
- 6.5kW heating
- Dual halogen oven lamps
- 4 oven wire racks supplied
- Turbofan double stacked models
 - E32D4/2
2 x E32D4 ovens double stacked with adjustable feet base stand W 735mm x D 858mm x H 1720mm
 - E32D4/2C
2 x E32D4 ovens double stacked with castor base stand W 735mm x D 858mm x H 1802mm

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 Double Stacking Kit
 - All stainless steel base stand
 - 4 adjustable feet on DSKE32
 - 4 dia. 76mm swivel castors on DSKE32C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E32D4 ON SK32



E32D4/2C



TURBOFAN G32D4 4 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. 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 prover/holding cabinet, this oven is both incredibly versatile and entirely dependable.

Both the oven and prover/holding cabinet doors are field reversible.

STANDARD FEATURES

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- Compact 735mm width
- 13A plug-in cordset fitted
- Electronic burner ignition and safety control system

- Water injection mode
- Bi-directional reversing fan motor
- 35MJ/hr patented Infrared burner system
- Dual halogen oven lamps
- 4 oven wire racks supplied
- Turbofan double stacked models
 - G32D4/2
2 x G32D4 ovens double stacked with adjustable feet base stand W 735mm x D 856mm x H 1810mm
 - G32D4/2C
2 x G32D4 ovens double stacked with castor base stand W 735mm x D 856mm x H 1892mm

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 Double Stacking Kit
 - All stainless steel base stand
 - 4 adjustable feet on DSKG32
 - 4 dia. 76mm swivel castors on DSKG32C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



G32D4 ON SK32

G32D4/2C



NEW
RELEASE

TWO NEW CHOICES.



THOUSANDS OF CULINARY OPPORTUNITIES.



We're proud to introduce two new Turbofan E33 convection ovens.

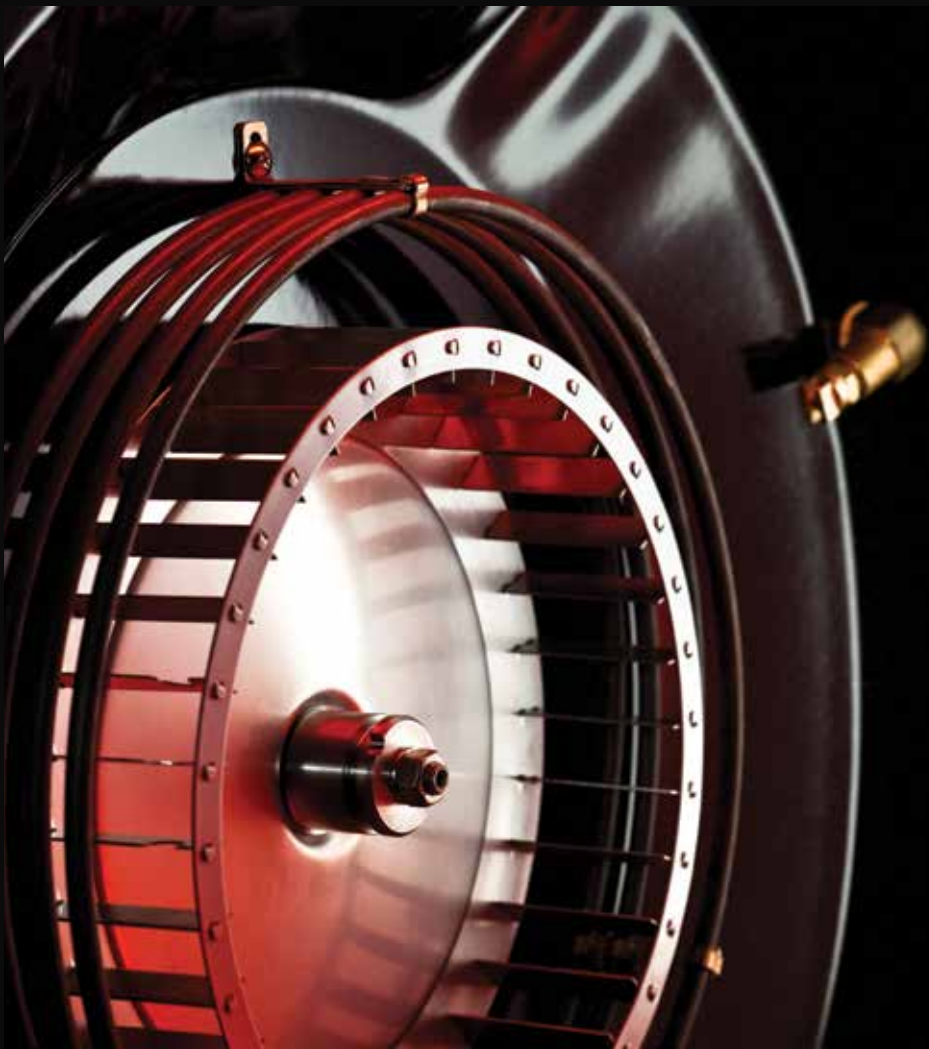
They're powerful, versatile, cost-effective and, with exceptional productivity returns, incredibly valuable to the modern commercial kitchen.

The E33T5 and E33D5 models each sit on a compact 610mm wide footprint and deliver a substantial five 1/1 GN tray capacity with 85mm tray spacing.

With this size and scope energy savings are maximized and food loss minimised. That's all the space and none of the waste.

TURBOFAN E33 :
THE ADVANTAGE

turbofan®



THE POWER

The high performance bi-directional reversing fan system has been improved for the new E33 models with the introduction of two fan speeds. And with 5.8kW of heating power that means quality cooking capability – faster and more efficient.

The two-speed fan also provides you with greater control. High speed brings the grunt for maximum heat penetration. For more delicate products, low speed supplies the grace. Bake, roast, cook or regenerate – it doesn't matter.

THE ADVANTAGE

With carefully regulated moisture control even the most difficult of dishes can be kept from drying out. The five-level moisture injection mode of the E33 delivers this capability time and time again, and with no drainage required installation is a breeze.

Product loss from shrinkage is limited and so is unnecessary stress – you can rely on succulent results.

Pendulum Handle

When service is in the balance, you don't want to be struggling with unwieldy technology. The slam shut latching pendulum door handle on these models is one of the simpler and more effective measures to ensure the greatest ease of use.

Stay cool vented door

Stand the heat and stay in the kitchen thanks to the stay-cool vented door. Despite all the activity inside, the oven's exterior stays safe and cool, an ideal attribute in the tight environment of the modern kitchen.

TURBOFAN E33 : THE ADVANTAGE



1 NEW TWO SPEED REVERSING FAN SYSTEM 2 SLAM SHUT DOOR 3 SAFE TO TOUCH VENTED DOOR



TURBOFAN E33D5

5 TRAY HALF SIZE DIGITAL ELECTRIC CONVECTION OVEN

The new E33D5 is a high performance convection oven that sits on a footprint just 610mm wide while providing a substantial five 1/1 GN tray capacity with 85mm tray spacing.

With 5.8kW of heating power and the inclusion of a 2-speed bi-directional fan system the E33D5 has enhanced speed, efficiency and cooking control. The high speed delivers the power for maximum heat penetration and low speed means delicate products can be baked, roasted, cooked or regenerated.

An electronic thermostat guarantees reliable heating every time and a vitreous enamel oven liner means cleaning is never a complicated chore. The new pendulum slam-shut latching door handle ensures ease of use during busy periods. There's also an optional core temperature probe for greater peace of mind that products are cooked or baked to the correct level every time.

STANDARD FEATURES

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm width
- Full stainless steel exterior
- Easy-use electronic controls with high visibility digital display
- Moisture injection mode (5 levels)
- Two speed bi-directional reversing fan system
- 5.8kW heating power
- Dual halogen oven lamps
- Safe touch vented side hinged door (available left hinged only)

- Turbofan double stacked models
 - E33D5/2
2 x E33D5 ovens double stacked with adjustable feet base stand W 610mm x D 650mm x H 1720mm
 - E33D5/2C
2 x E33D5 ovens double stacked with castor base stand W 610mm x D 650mm x H 1720mm

ACCESSORIES

- Turbofan SK33 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 Double Stacking Kit
 - All stainless steel base stand
 - 4 adjustable feet on DSKE33
 - 4 dia. 76mm swivel castors on DSKE33C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E33D5 ON SK33



E33D5/2C



THE ADVANTAGE



MANUAL MODE
 RECIPE PROGRAM MODE
 SETTINGS - MANAGER FEATURES AND SERVICE FEATURES
 QUICK SELECT OVEN COOL DOWN

CONSISTENTLY HIGH QUALITY? YOU'LL ONLY NEED A TOUCH...

Along with the winning combination of two-speed fan cooking and carefully balanced moisture management comes incredible ease of use.

The touch screen control features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and an optional core temperature probe.

Choosing the touch screen model from the E33 range means making the most of intuitive functionality and pre-programming usability. Here, the icon-driven menu makes for uncomplicated training of staff, consistent quality is simply a touch of the screen away.



Core Temperature Probe

With the optional Core Temperature Probe fast, concise readings can be taken and faultless outcomes expected. It's this peace of mind that can make such a difference when you've got more things to do than hours in the day.

USB port

Find the future with the USB-compatible touch screen model – the perfect high-tech solution for menu consistency. With uploading and downloading of product menu programs, you can easily keep multiple units up to date with menu changes.



**TURBOFAN E33 :
 THE ADVANTAGE**



TURBOFAN E33T5

5 TRAY HALF SIZE TOUCH SCREEN ELECTRIC CONVECTION OVEN

With a compact 610mm footprint and an impressive five half-size sheet pan capacity of 85mm tray spacing the E33T5 is an excellent high performance convection oven.

Further power has been delivered with this oven thanks to the 5.8kW of heating energy and the development of the 2-speed high performance bi-directional fan system. For greater speed, or control with delicate products, this fan improves performance and quality consistency.

The new touch screen control features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and optional core temperature probe. An icon-driven menu ensures training of staff is easy and consistent quality can be delivered with a simple touch of the screen.

Further convenience is delivered with the five-level moisture injection mode (which carefully regulates moisture control), vitreous enamel oven liners (making cleaning quick and easy) and the new pendulum slam-shut latching door handle, which ensures ease of use during busy periods.

STANDARD FEATURES

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm width
- Full stainless steel exterior
- Touch Screen control
- Program and manual modes
- Icon driven program mode
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Moisture injection mode (5 levels)

- Two speed bi-directional reversing fan system
- 5.8kW heating power
- Dual halogen oven lamps
- Safe touch vented side hinged door (available left hinged only)
- Turbofan double stacked models
 - E33T5/2
2 x E33T5 ovens double stacked with adjustable feet base stand W 7610mm x D 650mm x H 1720mm
 - E33T5/2C
2 x E33T5 ovens double stacked with castor base stand W 610mm x D 650mm x H 1720mm

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK33 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 Double Stacking Kit
 - All stainless steel base stand
 - 4 adjustable feet on DSKE33
 - 4 dia. 76mm swivel castors on DSKE33C
 - Stainless steel oven spacer frame
 - Stainless steel bottom oven vent extension



E33T5 ON SK33



E33T5/2C

**THE ADVANTAGE**



TURBOFAN E35

6 TRAY FULL SIZE MANUAL ELECTRIC CONVECTION OVEN



The largest model from Blue Seal 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 880mm x 880mm has been maintained with innovative features like a field reversible door, closed chamber cooking and Blue Seal'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
 - 2 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 PROVER/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 13A plug in connection
- Doors remove for cleaning
- Door condensate collection drawer
- Auto water fill (hook-up optional)

E85-A-8-HLD PROVER AND HOLDING CABINET

- 8 sheet pan capacity

E85-A-12-HLD PROVER AND HOLDING CABINET

- 12 sheet pan capacity



E35 ON E85-A-8-HLD



E35 ON E85-A-12-HLD





TURBOFAN E931M

4 TRAY HALF SIZE MANUAL ELECTRIC CONVECTION OVEN AND 4 ELEMENT COOKTOP



STANDARD FEATURES

- Compact 675mm width x 626mm depth
- Single phase 13A plug-in oven
- Single phase connection cooktop

COOKTOP

- Two 2kW high speed front hot-plate elements
- Two 1.5kW high speed rear hot-plate elements
- Full hygienic pressed stainless steel top
- 6-heat setting element controls
- 1-phase 7kW connection

OVEN

- 4 Gastronorm GN 1/1 pan capacity
- 80mm tray spacing
- Mechanical thermostat 50° - 270°C
- 60 minute timer with time-up buzzer
- Grill mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2kW grill elements
- Safe-Touch vented side hinged door (standard LH hinge).
Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- 50mm dia. adjustable stainless steel legs
- 4 oven wire racks supplied
- 13A plug-in cordset fitted
- 100% recyclable packaging

The new and improved E931M light commercial range takes 4 gastronorm GN 1/1 Pan capacity with 80mm spacing. The 4 element cooktop offers two 2kW high speed front elements and two 1.5kW high speed rear elements all contained with the new full hygienic pressed stainless steel top. The convection oven is a versatile oven that can roast, grill, bake and is ideal for use in compact applications that require a oven / cooktop that is versatile.



E931M



turbofan[®]

CONVECTION OVEN SYSTEMS

P SERIES

P8M, P10M, P12M

turbofan

BLUE SEAL

ON
HOLD

°C
+20
+30
+40

10
5
2
1

0





TURBOFAN P SERIES

Our upgraded range of prover/holding cabinets is smart in design and even smarter in engineering. You can use them individually or as part of a system with a compatible Turbofan 32D or 33D Series Convection Oven.

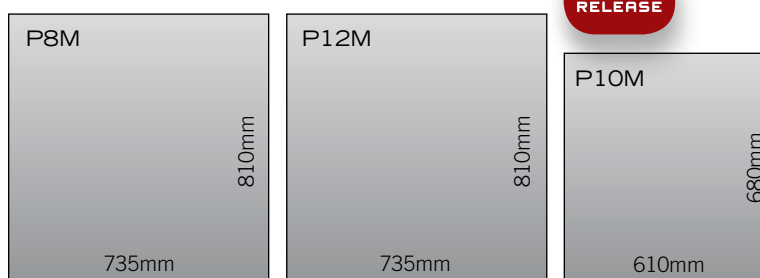
HOT HOLDING

With P Series technology in hot holding mode you'll have all the convenience of ready-serve meals close at hand. One option is to use the cabinet in conjunction with a convection oven to ensure quick transfer and ease of use. Another is to place it back of house as a stand-alone cabinet, with food ready to serve during peak periods. The P series is ideal for wet dishes, dry dishes, chicken, beef, lamb, pork, roast vegetables, rice... in fact, any regenerated food can be ideally held at a desired temperature between 65-85°C.

PROVING

Adding to the overall functionality of the Turbofan P Series is its proving capabilities – it is ideal for the proving of par-bake, pre proved and bake off products. The prover function enables the setting of the thermostat control between 20-40°C, while the humidity level control can also be adjusted to suit the products being proved. For the best of baking power and practicality the P Series rises to the occasion.

NEW
RELEASE



COMPACT FOOTPRINT



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

- DUAL FUNCTION PROVER AND HOLDING CABINET
- DESIGNED FOR INDIVIDUAL USE OR SYSTEM INSTALLED WITH TURBOFAN 32D AND 33D CONVECTION OVENS
- COMPACT WIDTH
- FULL DOUBLE SKIN CONSTRUCTION
- AUTO WATER FILL SYSTEM WITH OPTIONAL INTEGRATED WATER FILTER KIT
- OFF / PROVE / HOLD MODE SELECTION
- LOW VELOCITY CIRCULATION FAN SYSTEM
- MECHANICAL THERMOSTAT
- HUMIDITY LEVEL CONTROL
- DUAL HALOGEN CABINET INTERIOR LAMPS
- CABINET TEMPERATURE DISPLAY THERMOMETER
- 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 PROVER/HOLDING CABINET



The P8M model is an 8 tray prover/holding cabinet with style and durability. 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. A plug-in connection makes it easy to install while a fully insulated double-skin cabinet construction ensures it's effectiveness.

STANDARD FEATURES

- 8 18" x 26" / 460 x 660 full size sheet pan capacity
- 16 18" x 13" / 460 x 330 half size sheet pan capacity
- 8 600 x 400 tray capacity
- 76mm tray spacing
- 13A plug-in 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

G32D4 ON P8M

TURBOFAN P12M

12 TRAY FULL SIZE MANUAL ELECTRIC PROVER/HOLDING CABINET

Despite keeping the same small footprint, the new P12M model has both more space and more power. This is a 12-tray prover/holding cabinet made with the good looks and durability typical of this redesigned series. 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 makes it easy to install.

STANDARD FEATURES

- 12 18" x 26" / 460 x 660 full size sheet pan capacity
- 24 18" x 13" / 460 x 330 half size sheet pan capacity
- 12 600 x 400 tray capacity
- 74mm tray spacing
- Compact 735mm width
- 13A plug-in cordset fitted

ACCESSORIES

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



P12M



E32D4 ON P12M





TURBOFAN P10M

10 TRAY GASTRONORM MANUAL ELECTRIC PROVER/HOLDING CABINET

The new P10M model has an incredibly compact 610mm wide footprint while providing a substantial 10 1/1 GN tray capacity and 74mm tray spacing. Key standard features include fully insulated double-skin cabinet construction for energy-efficient heating, an auto-fill humidity generator, holding cabinet function mode and a plug-in connection for easy install. Along with these features it also has all the well-honed design functionality and built-tough durability of the Turbofan series, delivering adaptable use either as a stand-alone unit or when stacked with the new E33D5 oven system.



STANDARD FEATURES

- 1/1 GN pan capacity
- 10 18" x 13"/460 x 330 half size sheet pan capacity
- 74mm tray spacing
- Compact 610mm width
- 13A plug-in cordset fitted

ACCESSORIES

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



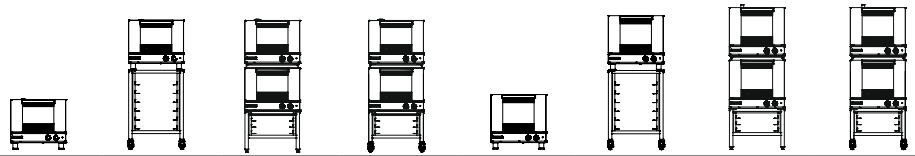
P10M

E33D5 ON P10M

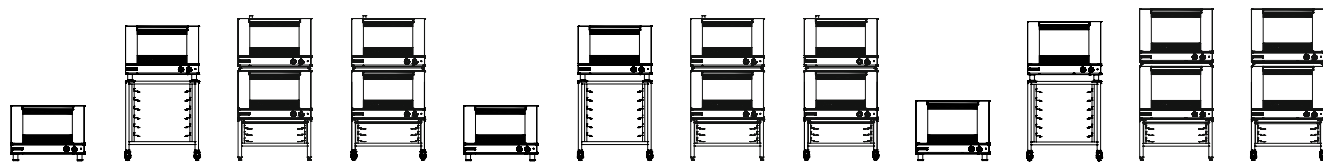


PRODUCT
COMPARISON
CHART

PRODUCT COMPARISON CHART

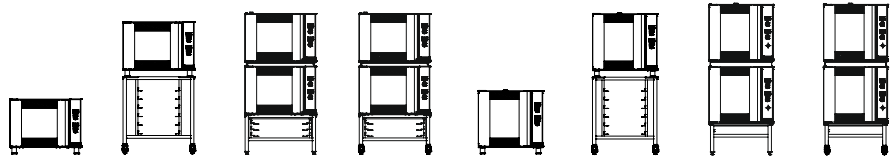


| SPECIFICATIONS | Turbofan E22M3 | | | | Turbofan E23M3 | | | |
|---|----------------|----------------|-----------------|-----------------|----------------|----------------|----------|----------|
| | E22M3 | E22M3/ SK23 | E22M3/2 | E22M3/2C | E23M3 | E23M3/ SK23 | E23M3/2 | E23M3/2C |
| RACK/SHELF POSITIONS | 3 | 3/6 | 3/3/3 | 3/3/3 | 3 | 3/6 | 3/3/3 | 3/3/3 |
| Rack Spacings (mm) | 70 | 70 | 70 | 70 | 85 | 85 | 85 | 85 |
| TRAY/PAN CAPACITY | | | | | | | | |
| 460 x 330 Half Sheet Pan | 3 | 3/6 | 3/3/3 | 3/3/3 | 3 | 3/6 | 3/3/3 | 3/3/3 |
| 460 x 660 Full Sheet Pan | | | | | | | | |
| Gastronorm GN 2/3 tray | 3 | 3/6 | 3/3/3 | 3/3/3 | 3 | 3/6 | 3/3/3 | 3/3/3 |
| Euronorm 600 x 400 tray | | | | | | | | |
| Gastronorm GN 1/1 tray | | | | | | | | |
| ELECTRICAL RATING | | | | | | | | |
| 220-240V 1 Phase | 2.1kW | 2.1kW | 2.1kW/ 2.1kW | 2.1kW/ 2.1kW | 3kW | 3kW | 3kW/3kW | 3kW/3kW |
| Cordset Fitted | 13A | 13A | 13A/ 13A | 13A/ 13A | 13A | 13A | 13A/ 13A | 13A/ 13A |
| Gas Rating | | | | | | | | |
| EXTERNAL | | | | | | | | |
| 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 (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 | | | | | | | | |
| Mechanical Thermostat | • | • | • | • | • | • | • | • |
| Touch Screen Controls | | | | | | | | |
| 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 | | | | | | | | |
| Grill Element / Mode | | | | | | | | |
| Vitreous 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 | | • |



| Turbofan E27M2 | | | | Turbofan E27M3 | | | | Turbofan E28M4 | | | |
|----------------|-------------------|----------|----------|----------------|-------------------|-------------|-------------|----------------|-------------------|-------------|-------------|
| E27M2 | E27M2/ SK2731N | E27M2/2 | E27M2/2C | E27M3 | E27M3/ SK2731N | E27M3/2 | E27M3/2C | E28M4 | E28M4/ SK2731N | E28M4/2 | E28M4/2C |
| 2 | 2/6 | 2/2/3 | 2/2/3 | 3 | 3/6 | 3/3/3 | 3/3/3 | 4 | 4/6 | 4/4/3 | 4/4/3 |
| 115 | 115 | 115 | 115 | 85 | 85 | 85 | 85 | 80 | 80 | 80 | 80 |
| 4 | 4/12 | 4/4/6 | 4/4/6 | 6 | 6/12 | 6/6/6 | 6/6/6 | 8 | 8/12 | 8/8/6 | 8/8/6 |
| 2 | 2/6 | 2/2/3 | 2/2/3 | 3 | 3/6 | 3/3/3 | 3/3/3 | 4 | 4/6 | 4/4/3 | 4/4/3 |
| 4 | 4/12 | 4/4/6 | 4/4/6 | 6 | 6/12 | 6/6/6 | 6/6/6 | 8 | 8/12 | 8/8/6 | 8/8/6 |
| 2 | 2/6 | 2/2/3 | 2/2/3 | 3 | 3/6 | 3/3/3 | 3/3/3 | 4 | 4/6 | 4/4/3 | 4/4/3 |
| 3kW | 3kW | 3kW/3kW | 3kW/3kW | 4.7kW | 4.7kW | 4.7kW/4.7kW | 4.7kW/4.7kW | 5.8kW | 5.8kW | 5.8kW/5.8kW | 5.8kW/5.8kW |
| 13A | 13A | 13A/ 13A | 13A/ 13A | | | | | | | | |
| 810 | 810 | 810 | 810 | 810 | 810 | 810 | 810 | 810 | 810 | 810 | 810 |
| 607 | 1487 | 1571 | 1653 | 607 | 1487 | 1571 | 1653 | 662 | 1542 | 1681 | 1763 |
| 762 | 762 | 762 | 762 | 762 | 762 | 762 | 762 | 762 | 762 | 762 | 762 |
| 695 | 695 | 695 | 695 | 695 | 695 | 695 | 695 | 695 | 695 | 695 | 695 |
| 305 | 305 | 305 | 305 | 305 | 305 | 305 | 305 | 355 | 355 | 355 | 355 |
| 470 | 470 | 470 | 470 | 470 | 470 | 470 | 470 | 470 | 470 | 470 | 470 |
| • | • | • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • | • | • |
| 1 | 1 | 1/1 | 1/1 | 1 | 1 | 1/1 | 1/1 | 2 | 2 | 2/2 | 2/2 |
| • | • | • | • | • | • | • | • | • | • | • | • |
| 2 | 2 | 2/2 | 2/2 | 2 | 2 | 2/2 | 2/2 | 2 | 2 | 2/2 | 2/2 |
| • | • | • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • | • | • |
| • | • | • | • | • | • | • | • | • | • | • | • |
| 2 | 2 | 4 | 4 | 3 | 3 | 6 | 6 | 4 | 4 | 8 | 8 |
| | | • | | | | • | | | | • | |
| | Option | | • | | Option | | • | | Option | | • |

PRODUCT COMPARISON CHART

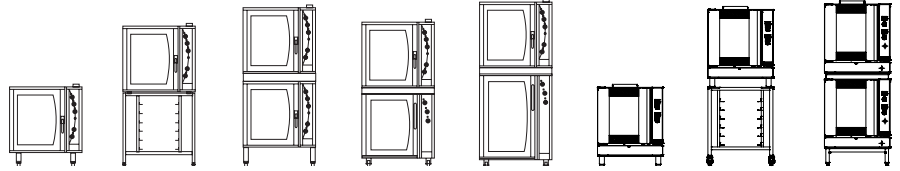


| SPECIFICATIONS | | Turbofan E31D4 | | | | Turbofan E32D4 | | | |
|---|-------------|----------------|-------------------|-------------|-------------|----------------|------------|-------------|-------------|
| | | E31D4 | E31D4/ SK2731N | E31D4/2 | E31D4/2C | E32D4 | E32D4/SK32 | E32D4/2 | E32D4/2C |
| RACK/SHELF POSITIONS | | 4 | 4/6 | 4/4/3 | 4/4/3 | 4 | 4/6 | 4/4 | 4/4 |
| Rack Spacings (mm) | | 80 | 80 | 80 | 80 | 110 | 110 | 110 | 110 |
| TRAY/PAN CAPACITY | | | | | | | | | |
| 460 x 330 Half Sheet Pan | | 4 | 4/6 | 4/4/3 | 4/4/3 | 8 | 8/12 | 8/8 | 8/8 |
| 460 x 660 Full Sheet Pan | | | | | | 4 | 4/6 | 4/5 | 4/4 |
| Gastronorm GN 2/3 tray | | 4 | 4/6 | 4/4/3 | 4/4/3 | 8 | 8/12 | 8/8 | 8/8 |
| Euronorm 600 x 400 tray | | | | | | 4 | 4/6 | 4/5 | 4/4 |
| Gastronorm GN 1/1 tray | | 4 | 4/6 | 4/4/3 | 4/4/3 | | | | |
| ELECTRICAL RATING | | | | | | | | | |
| 230-240V 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 |
| Cordset Fitted | | 13A | 13A | 13A/ 13A | 13A/ 13A | | | | |
| Gas Rating | | | | | | | | | |
| EXTERNAL | Width (mm) | 810 | 810 | 810 | 810 | 735 | 735 | 735 | 735 |
| | Height (mm) | 625 | 1505 | 1611 | 1693 | 730 | 1602 | 1720 | 1720 |
| | Depth (mm) | 616 | 665 | 666 | 666 | 810 | 810 | 858 | 858 |
| INTERNAL (Oven / Prover) | Width (mm) | 565 | 565 | 565 | 565 | 465 | 465 | 465 | 465 |
| | Height (mm) | 425 | 425 | 425 | 425 | 515 | 515 | 515 | 515 |
| | Depth (mm) | 395 | 395 | 395 | 395 | 700 | 700 | 700 | 700 |
| STANDARD FEATURES | | | | | | | | | |
| Mechanical Controls | | | | | | | | | |
| Digital Display Controls | | • | • | • | • | • | • | • | • |
| Mechanical Thermostat | | | | | | | | | |
| Touch Screen Controls | | | | | | | | | |
| 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 | 1/1 |
| Two speed Bi-directional Reversing Fan(s) | | | | | | | | | |
| Water Injection | | | | | | • | • | • | • |
| Moisture Mode | | | | | | | | | |
| Core Temperature Probe Kit | | | | | | | | | |
| Grill Element / Mode | | • | • | • | • | | | | |
| Vitreous Enamel Oven Chamber | | • | • | • | • | • | • | • | • |
| Halogen Oven Lights | | 1 | 1 | 1/1 | 1/1 | 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 | 4 | 4 | 8 | 8 |
| Dual Proof and Holding Modes | | | | | | | | | |
| Autofill Water System | | | | | | | | | |
| Double Stacking Kit - Adjustable Feet | | | | • | | | | • | |
| Double Stacking Kit - Castor | | | Option | | • | | Option | | • |



| Turbofan E32D4 | | Turbofan E33D5 | | | | | Turbofan E33T5 | | | |
|----------------|---------------|----------------|------------|-------------|-------------|---------------|----------------|------------|-------------|-------------|
| E32D4/P8M | E32D4/P12M | E33D5 | E33D5/SK33 | E33D5/2 | E33D5/2C | E33D5/P10M | E33T5 | E33T5/SK33 | E33T5/2 | E33T5/2C |
| 4/8 | 4/12 | 5 | 5/5 | 5/5 | 5/5 | 5/10 | 5 | 5/5 | 5/5 | 5/5 |
| 110/76 | 110/74 | 85 | 85 | 85 | | 85/74 | 85 | 85 | 85 | 85 |
| 8/16 | 8/24 | | | | | | | | | |
| 4/8 | 4/12 | | | | | | | | | |
| 8/16 | 8/24 | | | | | | | | | |
| 4/8 | 4/12 | | | | | | | | | |
| | | 5 | 5/5 | 5/5 | 5/5 | 5/10 | 5 | 5/5 | 5/5 | 5/5 |
| 6.5kW (E32D5) | 6.5kW (E32D5) | 6.0kW | 6.0kW | 6.0kW/6.0kW | 6.0kW/6.0kW | 6.0kW (E33D5) | 6.0kW | 6.0kW | 6.0kW/6.0kW | 6.0kW/6.0kW |
| 13A (P8M) | 13A (P8M) | | | | | 13A (P10M) | | | | |
| 735 | 735 | 610 | 610 | 610 | 610 | 610 | 610 | 610 | 610 | 610 |
| 1569 | 1784 | 730 | 1602 | 1720 | 1720 | 1665 | 730 | 1602 | 1720 | 1720 |
| 810 | 810 | 680 | 680 | 680 | 680 | 680 | 680 | 680 | 680 | 680 |
| 465 | 465 | 330 | 330 | 330 | 330 | 330 | 330 | 330 | 330 | 330 |
| 515 / 730 | 515 / 945 | 515 | 515 | 515 | 515 | 515 / ? | 515 | 515 | 515 | 515 |
| 700 | 700 | 570 | 570 | 570 | 570 | 570 | 570 | 570 | 570 | 570 |
| • (P8M) | • (P12M) | | | | | • (P10M) | | | | |
| • | • | • | • | • | • | • | | | | |
| • (P8M) | • (P12M) | | | | | • (P10M) | | | | |
| | | | | | | | • | • | • | • |
| | | | | | | | • | • | • | • |
| | | | | | | | • | • | • | • |
| 1 (P8M) | 1 (P12M) | | | | | 1 (P10M) | | | | |
| 1 | 1 | | | | | | | | | |
| | | 1 | 1 | 1/1 | 1/1 | 1/1 | 1 | 1 | 1/1 | 1/1 |
| | | | | | | | | | | |
| | | • | • | • | • | • | • | • | • | • |
| | | • | • | • | • | • | • | • | • | • |
| | | | | | | | | | | |
| | | • | • | • | • | • | • | • | • | • |
| 2/2 | 2/2 | 1 | 1 | 1/1 | 1/1 | 1/2 | 1 | 1 | 1/1 | 1/1 |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | • | • | • | • | • | • | • | • | • |
| | | • | • | • | • | • | • | • | • | • |
| | | • | • | • | • | • | • | • | • | • |
| | | • | • | • | • | • | • | • | • | • |
| 4 | 4 | 5 | 5 | 10 | 10 | 5 | 5 | 5 | 10 | 10 |
| • (P8M) | • (P12M) | | | | | • (P10M) | | | | |
| • (P8M) | • (P12M) | | | | | • (P10M) | | | | |
| | | | | • | | | | | • | |
| | | | Option | | | • | | Option | | • |

PRODUCT COMPARISON CHART



| SPECIFICATIONS | | Turbofan E35 | | | | | Turbofan G32D5 | | |
|---|-------------|--------------|---------|-------|--------------|---------------|----------------|------------|----------|
| | | E35 | E35/A26 | E35/2 | E35/E85-8HLD | E35/E85-12HLD | G32D5 | G32D5/SK32 | G32D5/2 |
| RACK/SHELF POSITIONS | | 5 | 6/6 | 6/6 | 6/8 | 6/12 | 4 | 4/6 | 4/4 |
| Rack Spacings (mm) | | 0 | 0 | 0 | 0/0 | 0/0 | 110 | 110 | 110 |
| TRAY/PAN CAPACITY | | | | | | | | | |
| 460 x 330 Half Sheet Pan | | 12 | 12/12 | 12/12 | 12/16 | 12/24 | 8 | 8/12 | 8/8 |
| 460 x 660 Full Sheet Pan | | 6 | 6/6 | 6/6 | 6/8 | 6/12 | 4 | 4/6 | 4/5 |
| Gastronorm GN 2/3 tray | | | | | | | 8 | 8/12 | 8/8 |
| Euronorm 600 x 400 tray | | | | | | | 4 | 4/6 | 4/5 |
| Gastronorm GN 1/1 tray | | | | | | | | | |
| ELECTRICAL RATING | | | | | | | | | |
| 230-240V 1 Phase | | | | | | | | | |
| Cordset Fitted | | | | | 13A (E85-8) | 13A (E85-12) | 13A | 13A | 13A/ 13A |
| Gas Rating | | | | | | | 35MJ/hr | 35MJ/hr | 35MJ/hr |
| EXTERNAL | Width (mm) | 880 | 880 | 880 | 880 | 880 | 735 | 735 | 735 |
| | Height (mm) | 900 | 1795 | 2030 | 1790 | 2030 | 910 | 1790 | 1810 |
| | Depth (mm) | 880 | 880 | 880 | 880 | 880 | 810 | 810 | 856 |
| INTERNAL (Oven / Prover) | Width (mm) | 465 | 465 | 465 | 465 | 465 | 465 | 465 | 465 |
| | Height (mm) | 685 | 685 | 685 | 685/685 | 685/945 | 515 | 515 | 515 |
| | Depth (mm) | 760 | 760 | 760 | 760 | 760 | 700 | 700 | 700 |
| STANDARD FEATURES | | | | | | | | | |
| Mechanical Controls | | | | | | | | | |
| Digital Display Controls | | | | | | | • | • | • |
| Mechanical Thermostat | | | | | (E85) | (E85) | | | |
| Touch Screen Controls | | | | | | | | | |
| 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 | 1 | 1/1 |
| Two speed Bi-directional Reversing Fan(s) | | | | | | | | | |
| Water Injection | | • | • | • | • | • | • | • | • |
| Moisture Mode | | | | | | | | | |
| Core Temperature Probe Kit | | | | | | | | | |
| Grill Element / Mode | | | | | | | | | |
| Vitreous Enamel Oven Chamber | | • | • | • | • | • | • | • | • |
| Halogen Oven Lights | | 2 | 2 | 2/2 | 2/0 | 2/0 | 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 | | 0 | 0 | 0 | 0 | 0 | 4 | 4 | 8 |
| Dual Proof and Holding Modes | | | | | • (E85) | • (E85) | | | |
| Autofill Water System | | | | | • (E85) | • (E85) | | | |
| Double Stacking Kit - Adjustable Feet | | | | • | | | | | • |
| Double Stacking Kit - Castor | | | Option | | | | | Option | |



| Turbofan G32D5 | | Turbofan Range | Turbofan Provers | | | | | |
|----------------|------------|---------------------|------------------|-------------|--------|--------|----------|-----------|
| G32D5/2C | G32D5/ P8M | E931 | P8M | P8M/2 | P12M | P10M | E85-8HLD | E85-12HLD |
| 4/4 | 4/8 | 4 | 8 | 8/8 | 12 | 10 | 8 | 12 |
| 110 | 110/76 | 80 | 76 | 76 | 74 | 74 | | |
| 8/8 | 8/16 | | 16 | 16/16 | 24 | | 16 | 24 |
| 4/4 | 4/8 | | 8 | 8/8 | 12 | | 8 | 12 |
| 8/8 | 8/16 | | 16 | 16/16 | 24 | | 16 | 24 |
| 4/4 | 4/8 | | 8 | 8/8 | 12 | | 8 | 12 |
| | | 4 | | | | 10 | | |
| | | 7.0kW / 3.1kW | 1.5kW | 1.5kW/1.5kW | 1.95kW | 1.45kW | 1.6kW | 1.6kW |
| 13A/ 13A | 13A/ 13A | 13A (oven) | 13A | 13A/13A | 13A | 13A | 13A | 13A |
| 35MJ/hr | 35MJ/hr | 2 x 2kW / 2 x 1.5kW | | | | | | |
| 735 | 735 | 675 | 735 | 735 | 735 | 610 | 880 | 880 |
| 1810 | 910 | 890 | 914 | 914 | 1129 | 1015 | 902 | 1145 |
| 856 | 810 | 626 | 810 | 810 | 810 | 680 | 880 | 880 |
| 465 | 465 | 565 | 465 | 465 | 465 | 330 | 460 | 460 |
| 515 | 515 / 730 | 425 | 730 | 730 | 945 | ? | 700 | 945 |
| 700 | 700 | 395 | 700 | 700 | 700 | 570 | 760 | 760 |
| | • (P8M) | • | • | • | • | • | • | • |
| • | • | | | | | | | |
| | • (P8M) | • | • | • | • | • | • | • |
| • | • | | | | | | | |
| • | • | • | | | | | | |
| • | • | | | | | | | |
| | 1 (P8M) | 1 | 1 | 1/1 | 1 | 1 | • | • |
| 1/1 | 1 | | | | | | | |
| • | • | | | | | | | |
| | | | | | | | | |
| • | • | • | | | | | | |
| • | • | • | | | | | | |
| 2/2 | 2/2 | • | 2 | 2/2 | 2 | 2 | | |
| • | • | • | • | • | • | • | | |
| • | • | • | • | • | • | • | | |
| • | • | • | • | • | • | • | | |
| • | • | • | • | • | • | • | | |
| 8 | 4 | 4 | | | | | | |
| | • (P8M) | | • | • | • | • | • | • |
| | • (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.

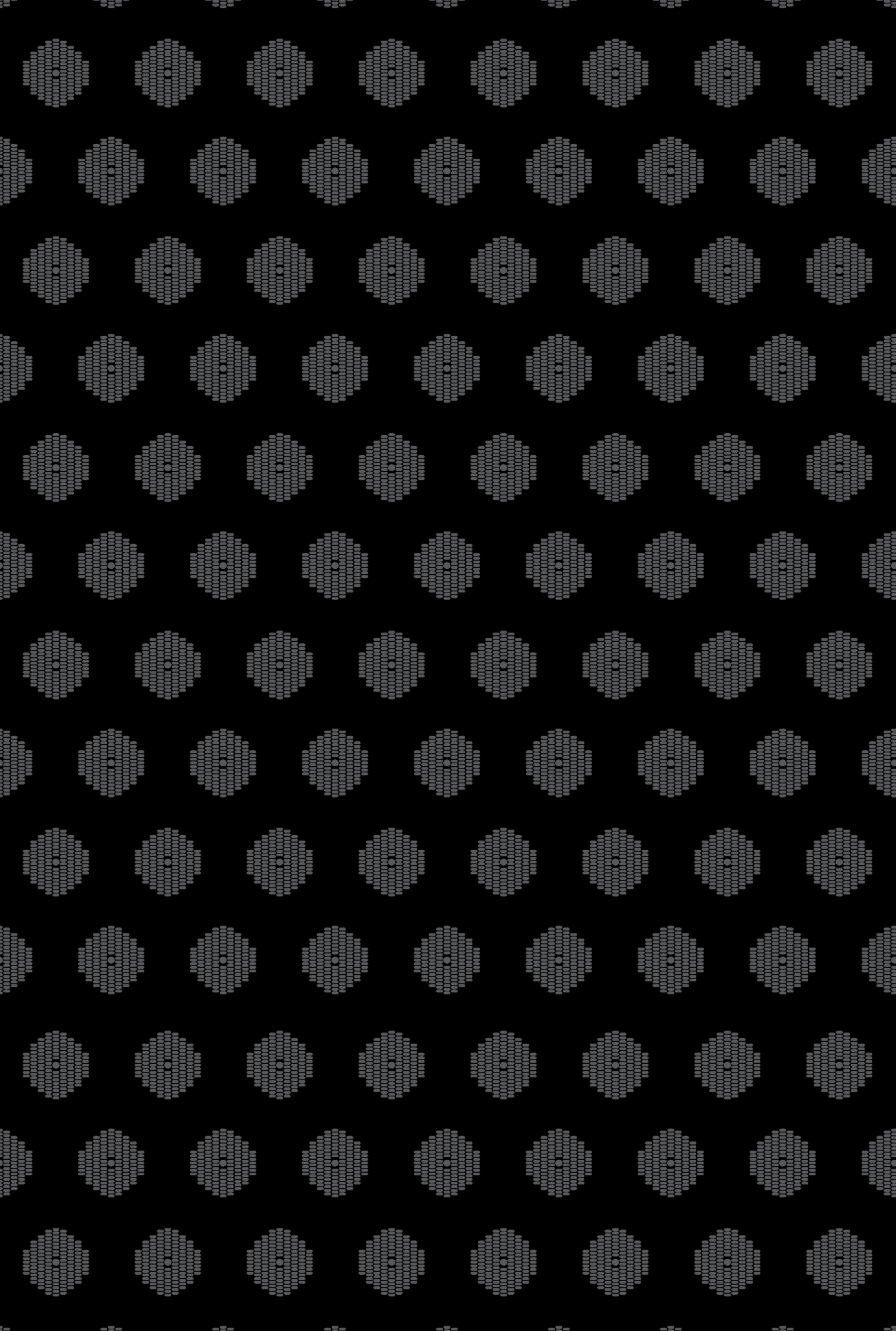


TECHNICAL SUPPORT AND ON SITE FACILITIES.

Our fully equipped on-site test kitchen offers prospective customers the opportunity to experience the new Blue Seal Turbofan Series first hand in a commercial cooking environment. Demonstrations are available on request and are conducted by experienced and knowledgeable personnel.

Our experienced and highly skilled technical support staff, together with a network of over 200 field service engineers provide excellent support to customers throughout the UK and the Republic of Ireland.

For immediate access to Blue Seal's Technical Service Department, phone 0121-327-6257 between the hours of 8:30am and 5pm, Monday to Friday. If your call is outside these hours we can direct you to a service provider in your area.





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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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