

turbofan

30TSERIES

E35T6-30 / VH35-30

Technical data sheet for

E35T6-30 OVEN / VH35-30 VENTLESS HOOD ON THE SK35 STAND

Full Size Electric Convection Oven TOUCH SCREEN CONTROL with **Halton** Ventless Condensing Hood on a Stainless Steel Stand



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F35T6-30

Unit shall be a Moffat electrically heated Turbofan Convection Oven. The oven shall have a one piece vitreous 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 16" x 29" or 18" x 30" trays. 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 76mm 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. 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 16" or 18" wide trays. 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 406mm x 736mm / 16" x 29" tray capacity
- 6 457mm x 762mm / 18" x 30" tray capacity
- 105mm tray spacing
- 910mm width
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- 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
- Safe-Touch vented side hinged door
- Vitreous enameled oven chamber

STANDARD FEATURES – VENTLESS CONDENSION HOOD

- Removes need for installation under canopy or ducted oven hood
- Complies with EPA202 test method for less than <5mg/m³ grease laden effluent limits
- 3 stage filtering including charcoal odour filter
- Condensing heat exchanger for oven vent condensing and reduced heat emissions
- Self contained condensate collection no connection to waste drain required
- Oven Hood interlock control
- Two automatic 2 speed extraction fans reduced noise/energy

VHIK35 INSTALLATION KIT

- Supplied standard with Hood
- Requires mechanical and electrical field assembly for connection of Hood to Oven

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK35 Oven Stand
- Oven wire racks
- #H11790 Replacement Charcoal Filter for VH35

VH35-30

Unit shall be a Halton Ventless Condensing Hood, UL listed and UL EPH classified. The unit shall have all stainless steel construction, include 3 stage filtration and incorporate a condensing heat exchanger. Unit will feature two automatic 2 speed extraction fans with interlocked oven operation, Unit shall be 220-240V and fitted with a 10A plug cordset. Unit shall be provided with VHIK35 Installation Kit for connection and fitment to Moffat Turbofan Convection Oven model E35D6-30 E35T6-30.

VHIK35 Installation Kit

Installation Kit shall be provided with VH35-30 Ventless Condensing Hood. Installation kit shall include: Four 4" (100mm) oven feet and condensate collection pan and housing for self-contained condensate collection. Oven to stand rear securing plate when oven is fitted on a Moffat Turbofan SK35 Stand.

Halton VH Series Ventless Condensing Hoods are manufactured by Halton Company, USA, exclusively for Moffat Turbofan Convection Ovens.



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E35T6-30 / VH35-30

E35T6-30 Full Size Electric Convection Oven TOUCH SCREEN CONTROL

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 Other specification on request Safety thermostat cut-out

SPECIFICATIONS Electrical Requirements 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

Water Requirements (optional) Cold water connection ¾" BSP male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions (E35T6-30)

910mm Width

871mm including 76mm feet Height

Depth 1022mm Oven Rack Dimensions Width 460mm (18")

Depth 760mm (30") Nett Weight (E35T6-30)

156kg

Packing Data (E35T6-30)

195kg 1.07m³

Width 950mm Height 960mm Depth

VH35-30 Ventless Condensing Hood Including VHIK35 Installation Kit

CONTROLS

Illuminated Power switch Oven interlocked control

SPECIFICATIONS Electrical Requirements

220-240V, 50-60hz, 1P+N+E, 2.0A 10A plug 1.8M cordset fitted

Water Requirements No water connection required Drain Requirements – Optional

Hood water condensate can be taken to a water waste drain if desired. A 1800mm long 3/8"OD drain hose is supplied with hood.

External Dimensions (VH35-30 Ventless Hood)

Width: 918mm Height: 364mm Depth: 1144mm Allow 76mm rear clearance

Nett Weight (VH35-30 Ventless Hood)

79.5 kg

Packing Data (VH35-30 Ventless Hood)

89 kg 0.60 m³

Width: 965mm Height: 545mm Depth: 1145mm

SK35 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E35D,

E35T Series ovens

6 position tray runners standard

76mm diameter wheel swivel castors standard with 2 front castors

with dual swivel and wheel lock Supplied CKD for assembly on site

External Dimensions (SK35 Oven Stand)

Width 910mm Height 880mm Depth 827mm

Nett Weight (SK35 Oven Stand)

24kg

Packing Data (SK35 Oven Stand)

0.13m³

Width 960mm Height 815mm Depth 160mm

INSTALLATION CLEARANCES

Rear 50mm I H Side 50mm RH Side³ 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



