

Technical data sheet for

E35D6-30 OVEN / VH35-30 VENTLESS HOOD ON THE SK35 STAND

Full Size Digital / Electric Convection Oven with
Halton Ventless Condensing Hood on a Stainless Steel Stand



E35D6-30

Unit shall be a Moffat electrically heated Turbofan Convection Oven. The oven shall have a one piece vitreous enameled oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Oven shall have capacity for six 16" x 29" or 18" x 30" trays. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable steam level injection and 2 speed oven fan. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. 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
- Digital display Time and Temperature Controls
- USB port for programs
- 30 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Steam injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- 12kW heating power
- Safe-Touch vented side hinged door
- Vitreous enameled oven chamber

STANDARD FEATURES – VENTLESS CONDENSATION 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
- SEED certified for installation without an extraction canopy in most situations

VH35 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 VH35 Installation Kit for connection and fitment to Moffat Turbofan Convection Oven model E35D6-30 E35T6-30.

VH35 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.

E35D6-30 Full Size Digital / Electric Convection Oven

CONTROLS

Electronic controls with Digital Time and Temperature display, Manual or Program modes
 Steam injection key (5 levels)
 Thermostat range 50-260°C
 Timer range from 180 minutes in countdown mode
 Timer range up to 999 minutes in time count mode for holding, slow cooking

SPECIFICATIONS

Electrical Requirements
 3 phase model
 400-415V, 50Hz, 12.5kW, 3P+N+E, 17.4A / 3φ
 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 (E35D6-30)

Width 910mm
 Height 871mm including 76mm feet
 Depth 1022mm

Oven Rack Dimensions

Width 460mm (18")
 Depth 760mm (30")

Nett Weight (E35D6-30)
 156kg

Packing Data (E35D6-30)

195kg
 1.07m³
 Width 950mm
 Height 960mm
 Depth 1170mm

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)

27kg
 0.13m³
 Width 960mm
 Height 815mm
 Depth 160mm

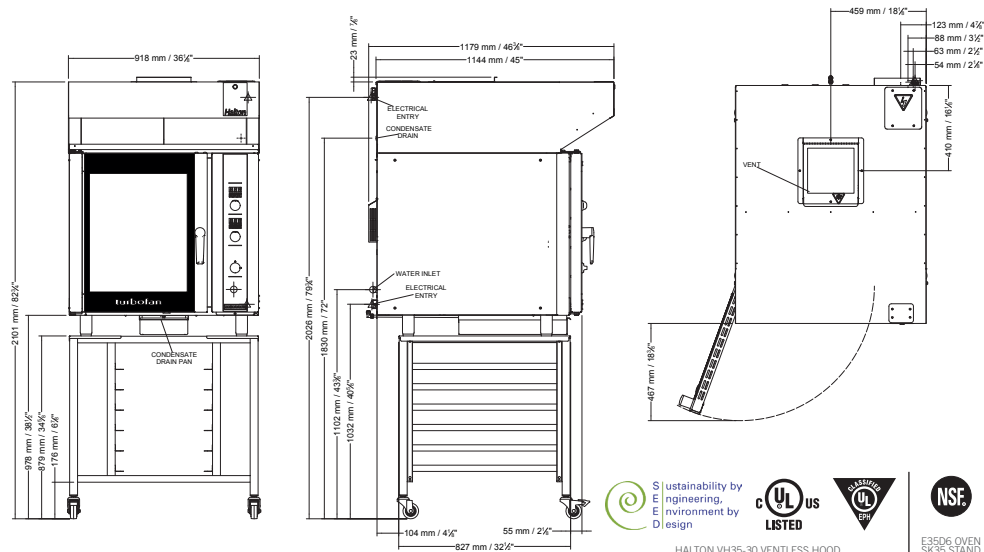
INSTALLATION CLEARANCES

Rear 50mm
 LH Side 50mm
 RH Side* 50mm

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

CLEARANCE FROM SOURCES OF HEAT

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



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Designed and manufactured by
MOFFAT

ISO9001
 All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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