











MOFFAT Bake Off System E35 on the E85-A-12-HLD Full Size Electric Convection Oven on a Proofer and Holding Cabinet

E35 Oven

-  6 sheet pan capacity
(8 with cookie kit option)
-  Solid state thermostat
-  60 minute bake timer
-  Hot reversing air system
-  Time driven steam system
-  2 speed fan

E85-A-12-HLD Proofer and Holding Cabinet

-  12 sheet pan capacity
-  Variable heat and humidity controls
-  Low velocity fan
-  Auto water fill (hook-up optional)



E35 on the E85-A-12-HLD



Order Toll Free 1800 551 8795

E35 on the E85-A-12-HLD

Unit shall be a Moffat electrically heated Turbofan Bake Off System, E.T.L listed (UL Std 197 NSF - 4). The system shall consist of one Turbofan E35 Oven and one Turbofan E85-A-12-HLD Proofer and Holding Cabinet. The system shall be finished in stainless steel and be mounted on casters fixed at the rear and swivel at the front. The front two casters shall be lockable. Oven and Proofer and Holding Cabinet shall be joined by a specially designed stacking kit. Both Oven and Proofer and Holding Cabinet shall be fitted with full view glass door. The Oven shall feature a two speed auto reversing fan, a solid state thermostat, a 60 minute bake timer, and steam injection system. The Proofer and Holding Cabinet shall feature variable heat and humidity controls. Oven shall have capacity for 6 sheet pans while the Proofer and Holding Cabinet shall have capacity for 12 sheet pans. Proofer and Holding Cabinet shall be fitted with a NEMA 5-15P cordset. Note: Fully detailed specification sheets on the Turbofan E35 and Turbofan E85-A-12-HLD Proofer and Holding cabinet are available on request.

MOFFAT® Bake Off System

E35 on the E85-A-12-HLD Full Size Electric Convection Oven on a Proofer and Holding Cabinet

CONSTRUCTION (E35)

Top and sides stainless steel
Porcelain oven interior
Stay cool twin pane glass door
Interlocking door handle
Stainless steel oven racking system

CONSTRUCTION (E85-A-12-HLD)

Stainless steel top and sides
Stainless steel interior
Removable full view glass door
Stainless steel oven racking system

CONTROLS (E35)

Electronic thermostat variable from
150°F to 550°F ± 2°F
1 hour bake timer with buzzer
Timed water injected steam
2 speed fan
High limit safety

CONTROLS (E85-A-12-HLD)

Variable heat control
Variable humidity control

CLEANING AND SERVICING

Access to all parts from the front and right
side of the unit
Easy clean surfaces
Fully removable oven racking system
Door outer glass hinged for cleaning access
Removable Proofer water tank

OPTIONS

Fully insulated stainless steel oven door with window
Sheet pans, wire racks
Specialist side racks for cookies

SPECIFICATIONS

Electrical Requirements (E35)

208V 1ph 11.2kW 53.7A
220-240V 1ph 12.5kW 52A
208V 3ph+E 11.2kW L1 31.1A
L2 31.1A
L3 31.1A
220-240V 3ph+E 12.5kW L1 30.1A
L2 30.1A
L3 30.1A

Electrical Requirements (E85-A-12-HLD)

110V, 60Hz, 1P+N+E, 1.65kW, 14.5A
NEMA 5-15P cordset fitted

Water

3/4" thread
80psi max inlet pressure
20psi min inlet pressure



External Dimensions

Width 34⁵/₈" (880mm)
Height 78⁵/₈" (1996mm)
Depth 34⁵/₈" (880mm)

Internal Dimensions (E35)

Width 18" (460mm)
Height 28" (710mm)
Depth 26" (660mm)

Internal Dimensions (E85-A-12-HLD)

Width 18" (460mm)
Height 37¹/₄" (945mm)
Depth 26" (660mm)

Oven/Proofer

Rack Dimensions

Width 18" (460mm)
Depth 26" (660mm)

Nett Weight (total)

595lbs (270kg)

Packing Data (E35)

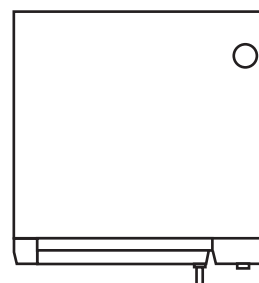
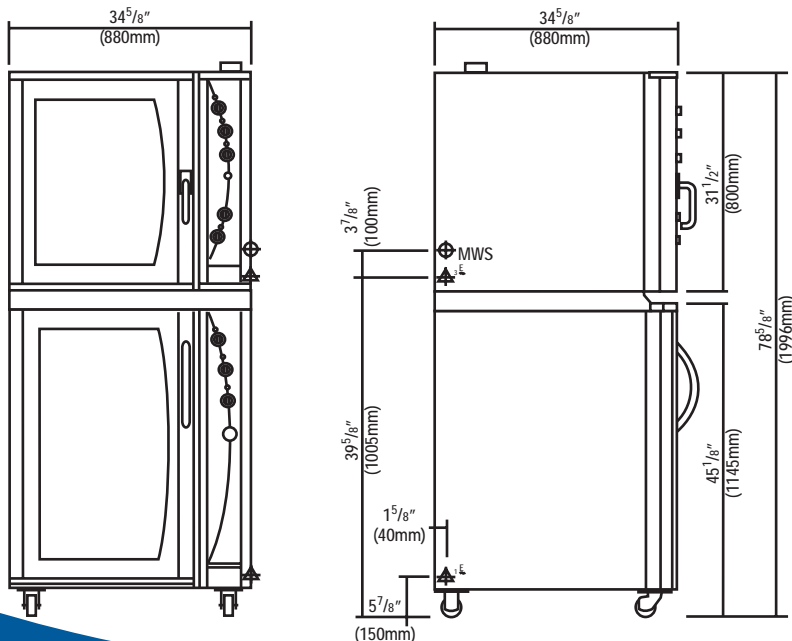
441lbs (200kg)
33.8ft³ (0.96m³)
Width 39¹/₂" (1001mm)
Height 39" (990mm)
Depth 38" (965mm)

Clearances

Left side -
Right side 3" (75mm)
Rear -
Top -

Packing Data (E85-A-12-HLD)

399lbs (181kg)
44.5ft³ (1.26m³)
Width 38¹/₈" (970mm)
Height 51¹/₈" (1300mm)
Depth 39³/₈" (1001mm)



Door swing E35 24³/₄" (630mm)
Door swing E85-HLD-12 25¹/₂" (650mm)



ISO 9001

All Turbofan products are designed and manufactured by Moffat Ltd using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

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