Technical data sheet for

E35D6-26 ON THE P85M8 PROOFER/HOLDING CABINET

Full Size Digital / Electric Convection Oven on a 8 Tray Manual / Electric Proofer/Holding Cabinet

E35D6-26

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain 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 five full size sheet pans. 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 moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Unit shall be supplied in 100% recyclable shipping packaging.

P85M8

Unit shall be a Moffat electrically heated Turbofan Proofer and Holding Cabinet ETL Listed and NSF-4 listed. The proofer and holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged and field reversible. Unit shall have capacity for up to 16 half size sheet pans or 8 full size sheet pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a mechanical thermostat and humidity via a control of the water tank. A thermometer shall indicate the cabinet temperature. Proofer and holding cabinet shall be mounted on castors, with two rigid castors at rear and two swivel castors dual swivel and wheel lock and front. Proofer and Holding Cabinets shall be fitted with NEMA 5-15P cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- Full size sheet pan capacity
- 6 tray Oven / 8 tray Proofer
- 35⅞" / 910mm width
- Low unit height
- Side hinged doors (standard LH hinge) Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Proofer
- Proofer with dual function Proof and Holding modes

OVEN

- 4⅛"/ 105mm tray spacing
- Digital display Time and Temperature Controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 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
- Oven vent - Program and manual control
- Safe-Touch vented door
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- 100% recyclable packaging

PROOFER

- 3"/ 76mm tray spacing
- Auto water fill system with optional integrated water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and Humidity level control
- Cabinet temperature display thermometer
- 4 dia. 3" / 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

OPTIONS

- Single Phase model oven (specify when ordering)

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Oven wire racks
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings
- Installs in pre-fitted rear housing of cabinet for flush rear installation

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30DSERIES

E35D6-26 / P85M8

E35D6-26 Full Size Digital / Electric Convection Oven
P85M8 Full Size Manual / Electric Proofer/Holding Cabinet

CONSTRUCTION - Oven (E35D6-26)
Porcelain enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel frame side hinged door
0.2" / 5mm thick door inner and outer glass
Stainless steel control panel
Aluminized coated steel base and rear panels

CONSTRUCTION - Proofer (P85M8)
304 stainless steel interior cabinet
Stainless steel front, sides and top exterior
Stainless steel interior side racks
Stainless steel frame side hinged door
0.2" / 5mm thick door glass
Stainless steel control panel
Aluminized coated steel base and rear panels

CONTROLS - Oven (E35D6-26)
Electronic controls with Digital Time and Temperature display, Manual or Program modes
Large ¾" / 20mm high LED displays
Two individual time and temperature setting control knobs
Fan LO speed key
Timer Start/Stop key
Steam Injection key (5 levels)
Programs select key
Vent open/close key
Actual temperature display key
Adjustable buzzer/alarm volume
Thermostat range 150-500°F / 50-260°C
Timer range from 180 minute in countdown mode / 999 minute in count-up mode
Over-temperature safety cut-out

CONTROLS - Proofer (P85M)
Off / Proof / Holding mode selector switch
Mechanical thermostat 32-185°F / 20-85°C
Humidity level control
Cabinet temperature thermometer
Auto-fill water system standard

CLEANING
Stainless steel top and side exterior panels
Porcelain enameled oven chamber
Fully removable stainless steel oven and proofer side racks
Removable stainless steel oven fan baffle
Easy clean door system with hinge out door inner glass (no tools required)
Removable plug-in oven door seal (no tools required)

SPECIFICATIONS

Electrical Requirements
Oven (E35D6-26)
208V, 60Hz, 1-phase, 11.2kW, 54A
208V, 60Hz, 3-phase, 11.2kW, 31A / ph
220-240V, 60Hz, 1-phase, 12.5kW, 52A
220-240V, 60Hz, 3-phase, 12.5kW, 30A / ph
No cordset supplied

Proofer (P85M8)
110-120V, 50/60Hz, 1-phase, 1.45kW, 11.6A
NEMA 5-15P cordset fitted

Water Requirements
Cold water connection ¾" GHT male
80psi maximum inlet pressure / 20psi minimum inlet pressure
Connection to oven optional

External Dimensions
Width 35⅞" / 910mm
Height 70⅛" / 1783mm
Depth 36⅜" / 923mm

Nett Weight
Oven (E35D6-26)
302lbs / 137kg

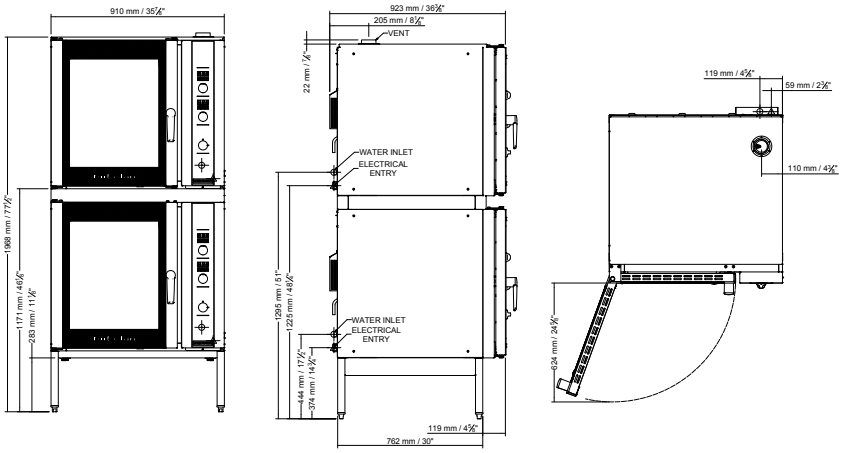
Proofer (P85M8)
205lbs / 93kg

Packing Data
Oven (E35D6-26)
359lbs / 163kg
37.8ft³ / 1.07m³
Width 37⅜" / 950mm
Height 37½" / 960mm
Depth 46" / 1170mm

Proofer (P85M8)
292lbs / 133kg
37 ft³ / 1.05m3
Width 37⅜" / 950mm
Height 42¼" / 1070mm
Depth 40½" / 1020mm

INSTALLATION CLEARANCES
Rear 2" / 50mm
LH Side 2" / 50mm
RH Side* 2" / 50mm
* For fixed installations a minimum of 20" / 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT
A minimum distance of 12" / 300mm from the appliance sides is required



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ISO9001
Quality
Management
Standard

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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