

Technical data sheet for

E35T6-26 DOUBLE STACKED

Full Size Electric Convection Oven TOUCH SCREEN CONTROL

Double Stacked on a Stainless Steel Base Stand



E35T6-26/2 E35T6-26/2C

Units shall be a Moffat electrically heated Turbofan convection ovens E.T.L. listed and NSF-4 listed. The ovens shall have a one piece porcelain 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 six full size sheet pans. The ovens shall have selectable moisture level injection and a 2 speed oven fan. The ovens 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. Ovens controller shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The ovens shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKE35 (adjustable feet option) or DSKE35C (castor option). Units shall be supplied in 100% recyclable shipping packaging. Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

E35T6-26/2 - Double stack with adjustable feet base stand
E35T6-26/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 6 full size sheet pan capacity ovens
- 35 $\frac{1}{8}$ " / 910mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

STANDARD FEATURES

- 4 $\frac{1}{8}$ " / 105mm tray spacing
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Multiple stage cooking
- Individual shelf control and shelf timers
- Auto-Start mode
- Energy Save Set-Back mode
- Straight or Flex cooking time
- Core probe cooking (optional Core probe Kit)
- USB port for program/icon updating
- Steam injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 12kW heating (220-240V) / 10.7kW heating (208V)
- Oven vent - Program and manual control
- Safe-Touch vented side hinged door (standard LH hinge).
Optional RH hinge (field convertible)
- Slam-shut / Pendulum door latch
- Porcelain enameled oven chamber
- Push fit continuous oven door seal (no tools)
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 100% recyclable packaging

OPTIONS

- Single Phase model (specify when ordering)

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Oven wire racks

E35T6-26/2 E35T6-26/2C Full Size Convection Oven TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION

Porcelain enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel oven fan baffle and oven vent
Removable 6 position stainless steel side racks
Oven racks chrome plated wire (6 supplied)
Stainless steel frame side hinged door
0.2" / 5mm thick door outer glass
0.2" / 5mm thick low energy loss door inner glass
Full stainless steel welded door handle
Stainless steel control panel
Aluminized coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 1½" and 1¼" square tube front and rear frame base stand
4 adjustable feet on E35T6-26/2
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on E35T6-26/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS (each oven)

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
Adjustable sounder tones and volume
Other specification on request
Safety thermostat cut-out

CLEANING

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

SPECIFICATIONS (per oven)

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

Water Requirements (optional - each oven)
Cold water connection ¾" GHT male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 35⅞" / 910mm
Height 77½" / 1968mm
Depth 36⅞" / 923mm

Oven Internal Dimensions (each oven)

Width 18¼" / 465mm
Height 28" / 710mm
Depth 27½" / 700mm
Volume 8ft³ / 0.23m³

Oven Rack Dimensions

Width 18" / 460mm
Depth 26" / 660mm

Nett Weight (double stack complete)

633lbs / 287kg

Packing Data (E35T6-26 ovens each)

359lbs / 163kg
37.7ft³ / 1.07m³
Width 37⅞" / 950mm
Height 37½" / 960mm
Depth 46" / 1170mm

Packing Data (Stacking Kit)

35lbs / 16kg (DSK35-26 - adjustable feet)
41lbs / 19kg (DSK35C-26 - castor)
4.1ft³ / 0.12m³
Width 30⅞" / 770mm
Height 35" / 890mm
Depth 6¾" / 170mm

Supplied CKD for assembly on site

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

Double Stacking Kits

For after market double stacking two E35T6 convection ovens
DSK35-26 - Double stacking kit - adjustable feet
DSK35C-26 - Double stacking kit - castor



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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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