

30TSERIES

Technical data sheet for

E35T6-30 ON THE P85M12 PROVER/HOLDING

CABINET Full Size Electric Convection Oven TOUCH SCREEN CONTROL on a 12 Tray Manual / Electric Prover/Holding Cabinet



E35T6-30

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 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 SK32. Unit shall be supplied in 100% recyclable shipping packaging.

P85M12

Unit shall be a Moffat electrically heated Turbofan Prover and Holding Cabinet. The prover 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 12 16" x 29" trays or 12 18" x 30" trays with optional 18" rack set. 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. Prover and holding cabinet shall be mounted on castors, with two rigid castors at rear and two dual swivel castors and wheel lock at front. Prover and Holding Cabinets shall be fitted with 10A cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 406mm x 736mm / 16" x 29" tray capacity
- 457mm x 762mm / 18" x 30" tray capacity
- 6 tray Oven / 12 tray Prover
- 910mm width
- Side hinged doors (standard LH hinge) Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Prover
- Prover with dual function Proof and Holding modes

OVEN

- 105mm tray spacing
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Steam injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 12kW heating power
- Oven vent Program and manual control
- Safe-Touch vented door
- Slam shut door latch
- Vitreous enameled oven chamber
- Plug-in continuous oven door seal
- 6 oven wire racks supplied
- 100% recyclable packaging

PROVER / HOLDING CABINET

- 74mm tray spacing
- Auto water fill system with optional water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and Humidity level control
- Cabinet temperature display thermometer
- 76mm dia. 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)
- 457mm x 762mm / 18" x 30" tray rack set for prover ACCESSORIES

Optional M236060 Core Temperature Probe Kit

 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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E35T6-30 / P85M12

E35T6-30 Full Size Electric Convection Oven TOUCH SCREEN CONTROL **P85M12** Full Size Manual / Electric Prover/Holding Cabinet CONSTRUCTION - Oven (E35T6-30)

Vitreous enameled fully welded oven chamber Stainless steel front, sides and top exterior Stainless steel frame side hinged door 5mm thick door inner and outer glass Stainless steel control panel Aluminised coated steel base and rear panels

CONSTRUCTION - Prover (P85M12) 304 stainless steel interior cabinet Stainless steel front, sides and top exterior Stainless steel frame side hinged door 5mm thick door glass Stainless steel control panel Aluminised coated steel base and rear panels

CONTROLS - Oven (E35T6-30) 5.7" LED backlit touch screen Icon driven program menu BMP image icon imports via USB port Program updates via USB port Temperature range 50-260°C Adjustable sounder tones and volume Other specification on request Safety thermostat cut-out Optional core temperature probe CONTROLS - Prover (P85M12) Off / Proof / Holding mode selector switch Mechanical thermostat 20-85°C Humidity level control Cabinet temperature thermometer Auto-fill water system standard

CLEANING

Stainless steel top and side exterior panels Vitreous enameled oven chamber Fully removable stainless steel oven and prover 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)

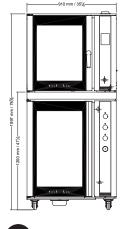
SPECIFICATIONS Electrical Requirements Oven (E35T6-30) 3 phase model 400-415V, 50Hz, 12.5kW, 3P+N+E, 17.4A / ph 1 phase model (option) 230-240V, 50Hz, 12.5kW, 1P+N+E, 52A No cordset supplied Prover (P85M12) 230-240V, 50Hz, 1 phase, 1.9kW, 7.9A 10A cordset fitted Water Requirements Cold water connection 3/4" BSP male 80psi maximum inlet pressure / 20psi minimum inlet pressure Connection to oven optional External Dimensions Width 910mm Height 1997mm Depth 1022mm Nett Weight Oven (E35T6-30) 156kg Prover (P85M12) 107kg Packing Data Oven (E35T6-30) 195kg 1 07m 950mm Width Height 960mm Depth 1170mm Prover (P85M12) 145kg 1 25m³ Width 950mm 1285mm Height Depth 1020mm INSTALLATION CLEARANCES Rear 50mm LH Side 50mm

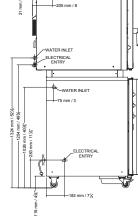
LH Side 50mm RH Side* 50mm * For fixed installations a minimum of 5

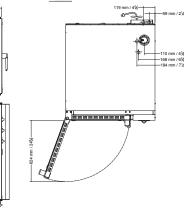
* For fixed installations a minimum of 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

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









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