

TAKE CONTROL

This series offers an expanded platform of products, with a wider range of oven footprints, side hinged and drop down doors and increased tray loading capacity to suit virtually any application.

Now with the choice of control interface extended even further for selected models in the 20 and 30 Series, the introduction of the three control panel options - manual, digital and the new touch screen option, kitchens now have even greater choice.

m **MANUAL CONTROL**
Easy to use knob driven control to access high performance power

- 01 **Count Down Timer**
60 minute timer with time up alarm
- 02 **Temperature**
Mechanical thermostat 150-500°F



d **DIGITAL DISPLAY**
Easy view settings with electronic accuracy

- 01 **Multi Stage Cooking**
3 stage cooking and baking with stage end alarm
- 02 **Electronic Time & Temperature**
Knob drives convenience with electronic accuracy
- 03 **Manual Mode**
Simple selection of time and temperature control
- 04 **Product Programs**
20 cooking/baking profiles can be stored in the program mode (30 programs for E35 models)
- 05 **Roller Keys**
Quick control of oven functions / modes
- 06 **Moisture Control**
Steam injection mode (5 levels) and manual injection
- 07 **Core Temp Control**
Core Temperature Cooking (optional Core Probe kit E32, G32, E33 and E35 models only)



t **THE ONE TOUCH**
Touch screen control with icon-driven program menu selection

- 01 **Multi Stage Cooking**
Up to 5 cooking stages on time, temperature, fan speed and moisture control
- 02 **Moisture Control**
Moisture injection & manual injection
E33 - 5 levels moisture injection
E35 - 5 levels steam injection
- 03 **Wall Timers**
Individual shelf timers to track different products in manual or program mode
- 04 **Core Temp Control**
Core Temperature Cooking (optional Core Probe Kit E32, G32, E33 and E35 models only)
- 05 **Moisture Settings**
Edit alarm volume, recipes, upload icon images, password protected
- 06 **Programs Mode**
99 program recipes with icon driven menu selection
- 07 **Wall Display**
User display setting allows simple touch program selection
- 08 **USB**
USB port for program and icon updating



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turbofan[®]
CONVECTION OVEN SYSTEMS

QUICK GUIDE



an Ali Group Company



The Spirit of Excellence



FOOD ITEMS / TIMES AND TEMPERATURES
(GUIDE ONLY)

Times and temperatures are used as a guide only.

Rib Eye 15.4 lbs;
 • **Step 1** - 10 minutes 390°F
 • **Step 2** - 6 hours 195°F to 120°F (MR). The finished weight was 12.6 lbs = 18% shrinkage (as we know a 20 to 25% shrinkage is acceptable when roasting in Convection Ovens).

Pork Roast 14.3 lbs;
 • **Step 1** - 10 minutes 390°F
 • **Step 2** - 7 hours 210°F to 165°F. The finished weight was 10.6 lbs = 26% shrinkage.

Time is in minutes unless stated otherwise.

	CONVECTION OVENS																										
	E22			E23			E27/2			E27/3			E28			E31			E32/G32			E33			E35		
	°F	Time	Qty/hr	°F	Time	Qty/hr	°F	Time	Qty/hr	°F	Time	Qty/hr	°F	Time	Qty/hr	°F	Time	Qty/hr	°F	Time	Qty/hr	°F	Time	Qty/hr	°F	Time	Qty/hr
Cookies 1.5oz	350	15	120	350	12	225	350	12	300	350	12	450	350	12	600	350	12	300	350	12	600	300	15	300	350	12	900
Brownies				325	25	6 trays	325	25	8 full pans	325	25	9 full pans	325	22	12 full pans	325	25	8 trays	325	22	12 full pans				300	20	18 full pans
Croissants 1.oz				350	15	72	350	15	144	350	15	216	350	15	288	350	15	192	350	15	288				350	15	672
Cinnamon buns				350	20	135	350	20	180	350	20	270	350	20	360	350	20	135	350	20	360	300	22	180	350	20	504
Biscuits	350	30	48	325	20	135	325	20	180	325	18	270	325	18	360	325	20	135	325	18	360				325	22	504
Dinner rolls				350	18	135	350	15	240	350	15	360	350	15	480	350	15	180	350	15	480				350	15	672
Apple pies - family							375	50	6 each	375	50	9 each	375	50	12 each	375	60		375	50	12 each				375	50	18 each
French bread 19oz							350	20	20	350	18	45	350	18	60				350	18	60				350	18	72
Bacon (sliced)	350	15	6 trays	350	12	12 trays	350	12	16 full pans	350	12	18 full pans	350	12	20 full pans	350	12	15 half pans	350	12	20 full pans				350	12	25 full pans
Meat patties 2oz	350	15	6 trays	350	12	12 trays	350	12	16 full pans	350	12	18 full pans	350	12	20 full pans	350	12	15 half pans	350	12	20 full pans	350	15	20 half pans	350	12	25 full pans
Sausages 2oz	350	15	6 trays	350	12	12 trays	350	12	16 full pans	350	12	18 full pans	350	12	20 full pans	350	12	15 half pans	350	12	20 full pans	350	15	20 half pans	350	12	25 full pans
Burgers 4oz	400	18	108	400	15	80	400	15	288	400	15	432	400	15	576	400	15	144	400	15	576				400	15	690
Cheese pizza large	400	22	6	400	18	6	400	20	16	400	18	27	400	18	36	400	20	8	400	18	36				400	18	43
Meat pizza large	400	22	6	400	18	6	400	20	16	400	18	27	400	18	36	400	20	8	400	18	36				400	18	43
Baked potatoes 80ct							400	70		400	60		400	60	36				400	60	36				400	60	45
Wedges				350	25		350	25	8 full pans	350	25	12 full pans	350	25	16 full pans	350	25	8 trays	350	25	16 full pans				350	25	20 full pans
Mixed roasted vegetables				375	15		350	15	8 full pans	350	15	12 full pans	350	15	16 full pans	375	15	8 trays	350	15	16 full pans				350	15	20 full pans
Baked chicken breast 8oz				375	15		375	15	240	375	15	360	375	15	480	375	15	120	375	15	480	350	20	240	375	15	570
Muffins 4oz FR				350	30	48	350	33	120	350	30	180	350	30	240	350	30	60	350	30	240	350	15	120	350	30	288
Meat lasagne 6lbs FR							350	60	22 lbs	350	60	35 lbs	350	60	48 lbs				350	60	48 lbs				350	60	55 lbs
Salmon 6oz / 170gm				350	15	90	350	15	240	350	12	360	350	12	480	350	15	120	350	12	480				350	12	570
Whole chickens 31/2 lbs							360	75	6-8 each	360	60	6-8 each	360	60	8				360	60	8	350	60	4	350	75	18
Pork loin 9lbs							350	60	18 lbs	350	50	26 lbs	350	50	35 lbs				350	50	35 lbs				325	75	75 lbs
Pork roast 14.50 lbs																			220	7hrs					220	7hrs	
Rib eye 14 lbs													325	150	2				325	150	6 each				325	150	6 each
Whole rump 28 lbs																			350	120					350	120	
Whole turkeys 20-22 lbs																			325	180	4 each				325	135	4 each

FOLDING PLAN
- INSIDE VIEW