





turbofan[®]

CONVECTION OVEN SYSTEMS

20SERIES

All Turbofan 20 Series convection ovens share these standard features:

- Vitreous enameled oven chamber
- Push-fit continuous oven door seal
- Safe-touch vented drop down door
- Stay-cool door handle
- Heavy-duty door hinges
- Easy clean door glass system
- Anti-skid 2" dia. 3" high adjustable stainless steel feet
- 100% Recyclable packaging

Single ovens can be mounted on Turbofan stands. All stands have standard 6 trays and stainless steel construction on 1½" and 1¼" square tubing frames on castors.

Stands are supplied in a flat pack kitset and require simple 10 minute assembly.

Each has a modular fit and is styled to complement the Turbofan Series.

TURBOFAN E22

3 tray half size electric convection oven

Standard features

- 3 18" x 13" half size sheet pan capacity
- 3 GN Gastronorm 2/3 tray capacity
- 2⁵/₈" tray spacing
- Single direction low-velocity fan
- 2.8kW heating (220-240V) / 2.5kW heating (208V)
- 110-120V plug-in 15A NEMA 5-15P cordset fitted / 10A plug-in cordset fitted
- 3 oven wire racks supplied

Accessories

- Oven stand SK23
- Double stacking kit
DSK2223 - adjustable feet
DSK2223C - castor



E22M3 - Manual Control

- Compact 24" width
- Mechanical thermostat 150-500°F
- 60 minute timer with time up alarm



W 24" H 21³/₄" D 23¹/₂"

TURBOFAN E23

3 tray half size electric convection oven

Standard features

- 3 18" x 13" half size sheet pan capacity
- 3 GN Gastronorm 2/3 tray capacity
- 3 1/3" tray spacing
- Single bi-directional reversing fan system
- 2.8kW heating (220-240V) / 2.5kW heating (208V)
- 15A plug-in cordset fitted
- Halogen oven lamp
- Dia. 7" full stainless steel oven fan
- 3 oven wire racks supplied

Accessories

- Oven stand SK23
- Double stacking kit
DSK2223 - adjustable feet
DSK2223C - castor



E23M3 - Manual control

- Compact 24" width
- Mechanical thermostat 150-500°F
- 60 minute timer with time up alarm



E23D3 - Digital control

- Compact 24" width
- Digital display Time and Temperature controls
- Thermostat range 150-500°F
- Large easy view 3/4" high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode (5 levels) and manual injection



W 24" H 23 3/4" D 25 1/4"



W 24" H 23 3/4" D 25 1/4"

TURBOFAN E27-2

2 tray full size electric convection oven

Standard features

- 2 18" x 26" full size sheet pan capacity
- 4½" tray spacing
- Single bi-directional reversing fan system
- 2.8kW heating (220-240V) / 2.5kW heating (208V)
- 15A plug-in cordset fitted
- Dual halogen oven lamps
- Dia. 7" full stainless steel oven fan
- 2 oven wire racks supplied

Accessories

- Oven stand SK2731U
- Double stacking kit
DSK272831 - adjustable feet
DSK272831C - castor



E27M2 - Manual control

- Compact 31⅞" width
- Mechanical thermostat 150-500°F
- 60 minute timer with time up alarm



W 31⅞" H 23⅞" D 30"

TURBOFAN E27-3

3 tray full size electric convection oven

Standard features

- 3 18" x 26" full size sheet pan capacity
- 3¹/₃" tray spacing
- Single bi-directional reversing fan system
- 4.5kW heating (220-240V) / 4.0kW heating (208V)
- Dual halogen oven lamps
- Dia. 7" full stainless steel oven fan
- 3 oven wire racks supplied

Accessories

- Oven stand SK2731U
- Double stacking kit
DSK272831 - adjustable feet
DSK272831C - castor



E27M3 - Manual control

- Compact 31¹/₈" width
- Mechanical thermostat 150-500°F
- 60 minute timer with time up alarm



W 31¹/₈" H 23³/₈" D 30"

TURBOFAN E28

4 tray full size electric convection oven

Standard features

- 4 18" x 26" full size sheet pan capacity
- 3 1/8" tray spacing
- Twin bi-directional reversing fans
- 5.6kW heating (220-240V) / 5.0kW heating (208V)
- Dual halogen oven lamps
- Twin dia. 7" full stainless steel oven fans
- 4 oven wire racks supplied

Accessories

- Oven stand SK2731U
- Double stacking kit
DSK272831 - adjustable feet
DSK272831C - castor



E28M4 - Manual control

- Compact 31 7/8" width
- Mechanical thermostat 150-500°F
- 60 minute timer with time up alarm



W 31 7/8" H 26" D 30"



E28D4 - Digital control

- Compact 31 7/8" width
- Digital display Time and Temperature controls
- Thermostat range 150-500°F
- Large easy view 3/4" high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode (5 levels) and manual injection



W 31 7/8" H 26" D 30"



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CONVECTION OVEN SYSTEMS

30 SERIES

All Turbofan 30 Series convection ovens share these standard features:

- Safe-touch vented side hinged door
- Stay-cool door handle
- Vitreous enameled oven chamber
- Push-fit continuous oven door seal
- Anti-skid 2" dia. 3" high adjustable stainless steel feet
- 100% Recyclable packaging

Single ovens can be mounted on Turbofan stands. All stands have standard 6 trays and stainless steel construction on 1½" and 1¼" square tubing frames on castors.

Stands are supplied in a flat pack kitset and require simple 10 minute assembly.

Each has a modular fit and is styled to complement the Turbofan Series.

TURBOFAN E31

4 tray half size electric convection oven

Standard features

- 4 GN Gastronorm 1/1 tray capacity
- 3¹/₈" tray spacing
- Compact 24¹/₄" depth, 31⁷/₈" width
- 15A plug-in cordset fitted
- Quick-select grill / broil mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill elements
- Halogen oven lamp
- 4 oven wire racks supplied

Accessories

- Oven stand SK2731U
- Double stacking kit
DSK272831 - adjustable feet
DSK272831C - castor



E31D4 - Digital control

- Digital display Time and Temperature controls
- Thermostat range 150-500°F
- Large easy view ¾" high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms

Grill / Broil

The E31-4 grilling / broiling mode can be used for cheese melting / top heat - browning / finishing work on food such as open face sandwiches, cottage pie, mornay, bacon, steak etc.



W 31⁷/₈" H 24⁵/₈" D 24¹/₄"

TURBOFAN E32

Full size electric convection oven

Standard features

- 5 18" x 26" full size sheet pan capacity
- 3 1/8" tray spacing
- Moisture Injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- Dual halogen oven lamps
- 5 oven wire racks supplied

Accessories

- Optional M236060 Core Temperature Probe Kit
- Oven stand SK32
- Double stacking kit DSKE32 - adjustable feet DSKE32C - castor

30 SERIES



E32D5 - Digital control

- Digital display Time and Temperature controls
- Thermostat range 150-500°F
- Large easy view 3/4" high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms



E32T5 - One touch

- Touch Screen control
- Program and manual modes
- Temperature range 85-500°F
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating



W 28 3/8" H 28 3/4" D 31 1/8"



W 28 3/8" H 28 3/4" D 31 1/8"

TURBOFAN G32

Full size gas convection oven

Standard features

- 5 18" x 26" full size sheet pan capacity
- 3 1/8" tray spacing
- 10A plug-in cordset fitted
- Electronic burner ignition and safety control system
- Water Injection mode
- Bi-directional reversing fan motor
- 35MJ/hr patented Infrared burner system
- Dual halogen oven lamps
- 5 oven wire racks supplied

Accessories

- Optional M236060 Core Temperature Probe Kit
- Oven stand SK32
- Double stacking kit
DSKG32 - adjustable feet
DSKG32C - castor



G32D5 - Digital control

- Digital display Time and Temperature controls
- Thermostat range 150-500°F
- Large easy view 3/4" high displays
- Electronic thermostat control
- Electronic burner ignition and safety control system
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms



W 28 1/2" H 35 1/2" D 31 1/2"



TURBOFANBOLT E33

5 tray half size / 1/1 GN electric convection oven

Standard features

- 5 half size / 1/1 GN Gastronorm tray capacity
- 3 1/8" tray spacing
- Compact 24" width
- Full stainless steel exterior
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- Dual halogen oven lamps
- Safe touch vented side hinged door (available left hinged only)

Accessories

- Optional M236060 Core Temperature Probe Kit
- Oven stand SK33
- Double stacking kit
DSKE33 - adjustable feet
DSKE33C - castor



E33D5 - Digital control

- Digital display Time and Temperature controls
- Thermostat range 120-500°F
- Large easy view 3/4" high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms



E33T5 - One touch

- Touch Screen control
- Program and manual modes
- Temperature range 85-500°F
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating



W 24" H 28 3/4" D 26 3/4"



W 24" H 28 3/4" D 26 3/4"

TURBOFAN E35

6 tray full size electric convection oven

Standard features

- 6 18" x 26" full sheet pan
- 4" tray spacing
- 35 $\frac{1}{8}$ " width
- Full stainless steel exterior
- 2 speed bi-directional reversing fan system
- 12kW heating power
- Dual halogen oven lamps

Accessories

- Optional M236060 Core Temperature Probe Kit
- Oven stand SK35
- Oven rack M015168
- Double stacking kit DSK35 - adjustable feet
- DSK35C - castor

30 SERIES



E35D6-26 - Digital control

- Digital display Time and Temperature controls
- Thermostat range 150-500°F
- Large easy view $\frac{3}{4}$ " high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 30 programs with 3 stage cooking and stage end alarms
- Steam Injection mode (5 levels)



E35T6-26 - One touch

- Touch Screen control
- Program and manual modes
- Temperature range 85-500°F
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Steam Injection mode (5 levels)
- Individual shelf timers



W 35 $\frac{1}{8}$ " H 34" D 40"



W 35 $\frac{1}{8}$ " H 34" D 40"





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CONVECTION OVEN SYSTEMS

P SERIES

Turbofan P Series proofer/holding cabinets share these standard features:

- Dual function proofer and holding cabinet
- Compact width
- Full double skin construction
- Auto water fill system with optional integrated water filter kit
- Off / prove / hold mode selection
- Low velocity circulation fan system
- Humidity level control
- Dual halogen cabinet interior lamps
- 3" castors - 2 front dual wheel and swivel lock and 2 rigid rear castors
- 100% Recyclable packaging

Our upgraded range of proofer/holding cabinets are smart in design and even smarter in engineering. You can use them individually or as part of a system with a compatible Turbofan 32 or 33 Series convection oven. The E85 proofer comes in two sizes and works as a baking system with the E35 convection ovens.

TURBOFAN P8

8 tray full size electric proofer / holding cabinet

Standard features

- 8 18" x 26" full size sheet pan capacity
- 16 18" x 13" half size sheet pan capacity
- 3" tray spacing
- 10A plug-in cordset fitted
- Auto-fill water system standard

Accessories

- Optional 3M Cuno water filter kit, cartridge and connection fittings
- Designed for individual use or system installed with Turbofan E32 / G32 Convection Ovens
- Double stacking kit DSKP8
- Stacking kit DSKE32P8



P8M - Manual control

- Off / Proof / Holding mode selector switch.
- Mechanical thermostat 65-185°F
- Cabinet temperature thermometer



W 28⁷/₈" H 36" D 31⁷/₈"

TURBOFAN P12

12 tray full size electric proofer / holding cabinet

Standard features

- 12 18" x 26" full size sheet pan capacity
- 24 18" x 13" half size sheet pan capacity
- 2⁷/₈" tray spacing
- 10A plug-in cordset fitted
- Auto-fill water system standard

Accessories

- Optional 3M Cuno water filter kit, cartridge and connection fittings
- Designed for individual use or system installed with Turbofan E32 Convection Ovens
- Stacking kit DSKE32P12



P12M - Manual control

- Off / Proof / Holding mode selector switch.
- Mechanical thermostat 65-185°F
- Cabinet temperature thermometer



W 28¹/₈" H 44¹/₂" D 31¹/₈"

TURBOFAN P10

10 tray full size manual electric proofer / holding cabinet

Standard features

- 10 1/1 GN Gastronorm pan capacity
- 10 18" x 13" half size sheet pan capacity
- 2⁷/₈" tray spacing
- Compact 24" width
- 10A plug-in cordset fitted
- Auto-fill water system standard

Accessories

- Optional 3M Cuno water filter kit, cartridge and connection fittings
- Designed for individual use or system installed with Turbofan E33 Convection Ovens
- Stacking kit DSKE33P10



P10M - Manual control

- Off / Proof / Holding mode selector switch
- Mechanical thermostat 65-185°F
- Cabinet temperature thermometer



P10T - One touch

- Touch Screen control
- Individual shelf timers
- Temperature range 65-194°F



W 24" H 40" D 28³/₄"



W 24" H 40" D 28³/₄"

TURBOFAN P85

8 tray full size electric proofer / holding cabinet

Standard features

- 8 16" x 29" full size sheet pan capacity
- 3" tray spacing
- 35⁷/₈" width
- 10A cordset fitted
- Auto-fill water system standard

Accessories

- Optional 3M Cuno water filter kit, cartridge and connection fittings
- Designed for individual use or system installed with Turbofan E35 Convection Ovens
- Double stacking kit DSKP85



P85M8 - Manual control

- Off / Proof / Holding mode selector switch.
- Mechanical thermostat 65-185°F
- Cabinet temperature thermometer



W 35⁷/₈" H 36" D 34⁵/₈"

TURBOFAN P85

12 tray full size electric proofer / holding cabinet

Standard features

- 12 16" x 29" full size sheet pan capacity
- 2 $\frac{7}{8}$ " tray spacing
- 35 $\frac{7}{8}$ " width
- 10A cordset fitted
- Auto-fill water system standard

Accessories

- Optional 3M Cuno water filter kit, cartridge and connection fittings
- Designed for individual use or system installed with Turbofan E35 Convection Ovens
- Stacking kit DSKE35P85



P12M - Manual control

- Off / Proof / Holding mode selector switch.
- Mechanical thermostat 65-185°F
- Cabinet temperature thermometer



W 35 $\frac{7}{8}$ " H 44 $\frac{1}{2}$ " D 34 $\frac{5}{8}$ "

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CONVECTION OVEN SYSTEMS

H SERIES

NEW - Dedicated holding cabinets.

- Full stainless steel double wall construction
- Insulated
- Digital control or Touch control
- Condensate collection
- Interior lighting
- Modular for use with Turbofan ovens

TURBOFAN H8-FS-UC

8 tray electric under-counter holding cabinet

Standard features

- Under-counter 32" unit height
- 8 full size 18" x 26" sheet pan capacity
- 2 $\frac{7}{8}$ " tray spacing
- 28 $\frac{7}{8}$ " width
- 220-240V plug-in 10A cordset fitted
- 1900W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan

Accessories

- Designed for individual use or system installed with Turbofan E32 Convection Oven.
- Stacking kit DSKE32P8



H8D-FS-UC - Digital control

- Digital display Time and Temperature controls
- Temperature range 68-194°F
- Large easy view $\frac{3}{4}$ " high displays
- 3 hold timers



H8T-FS-UC - One touch

- Touch Screen Control
- Temperature range 68-194°F
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating



W 28 $\frac{1}{8}$ " H 31 $\frac{1}{8}$ " D 31 $\frac{1}{8}$ "



W 28 $\frac{1}{8}$ " H 31 $\frac{1}{8}$ " D 31 $\frac{1}{8}$ "

TURBOFAN H8-UC

8 tray electric under-counter holding cabinet - half size / 1/1 GN

Standard features

- Under-counter 32" unit height
- 8 half size sheet / 8 1/1 GN pan capacity
- 2⁷/₈" tray spacing
- Compact 24" width
- 220-240V plug-in 10A cordset fitted
- 1200W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan



H8D-UC - Digital control

- Digital display Temperature and Timer controls
- Temperature range 68-194°F
- Large easy view ¾" high displays
- 3 hold timers

Accessories

- Designed for individual use or system installed with Turbofan E33 Convection Ovens
- Stacking kit DSKE33P10



H8T-UC - One touch

- Touch Screen Control
- Temperature range 68-194°F
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating



W 24" H 31¹/₈" D 26³/₄"



W 24" H 31¹/₈" D 26³/₄"

TURBOFAN H10

10 tray electric holding cabinet - half size / 1/1 GN

Standard features

- 10 half size sheet / 1/1 GN pan capacity
- 2 $\frac{7}{8}$ " tray spacing
- Compact 24" width
- 110-120V plug-in 10A cordset fitted
- 1200W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan

Accessories

- Designed for individual use or system installed with Turbofan E33 Convection Ovens
- Stacking kit DSKE33P10



H10D - Digital control

- Digital display Time and Temperature controls
- Temperature range 68-194°F
- Large easy view $\frac{3}{4}$ " high displays
- 3 hold timers



H10T - One touch

- Touch Screen Control
- Temperature range 68-194°F
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating



W 24" H 40" D 26 $\frac{3}{4}$ "



W 24" H 40" D 26 $\frac{3}{4}$ "

TURBOFAN H10-FS

10 tray electric holding cabinet - full size

Standard features

- 10 18" x 26" full size sheet pan capacity
- 2 $\frac{7}{8}$ " tray spacing
- Compact 28 $\frac{7}{8}$ " width
- 220-240V plug-in 10A cordset fitted
- 1900W cabinet heating
- Electronic temperature control
- Low velocity circulation fan system
- Dual halogen cabinet interior lamps
- Cabinet drain to condensate pan

Accessories

- Designed for individual use or system installed with Turbofan E32 Convection Ovens
- Stacking kit DSKE32P8



H10-FS - Digital control

- Digital display Temperature and Timer controls
- Temperature range 68-194°F
- Large easy view $\frac{3}{4}$ " high displays
- 3 hold timers



H10-FS - One touch

- Touch Screen Control
- Temperature range 68-194°F
- Icon driven program menu
- Individual shelf timers
- USB port for program/icon updating



W 28 $\frac{7}{8}$ " H 40" D 31 $\frac{1}{8}$ "



W 28 $\frac{7}{8}$ " H 40" D 31 $\frac{1}{8}$ "



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BAKING,
COOKING,
ROASTING.

turbofan[®]
CONVECTION OVEN SYSTEMS



The Turbofan range has been evolved to provide the most comprehensive coverage possible.

Our wide range of sizes, controls and power options provide maximum choice to select the right model for your needs.

- Convenience stores
- QSR
- Healthcare
- Supermarkets
- Room service
- Theme parks
- Institutions
- Conference venues
- Restaurants
- Cafés
- Schools
- Kiosks
- Canteens
- Hotels
- Motels
- Stadiums