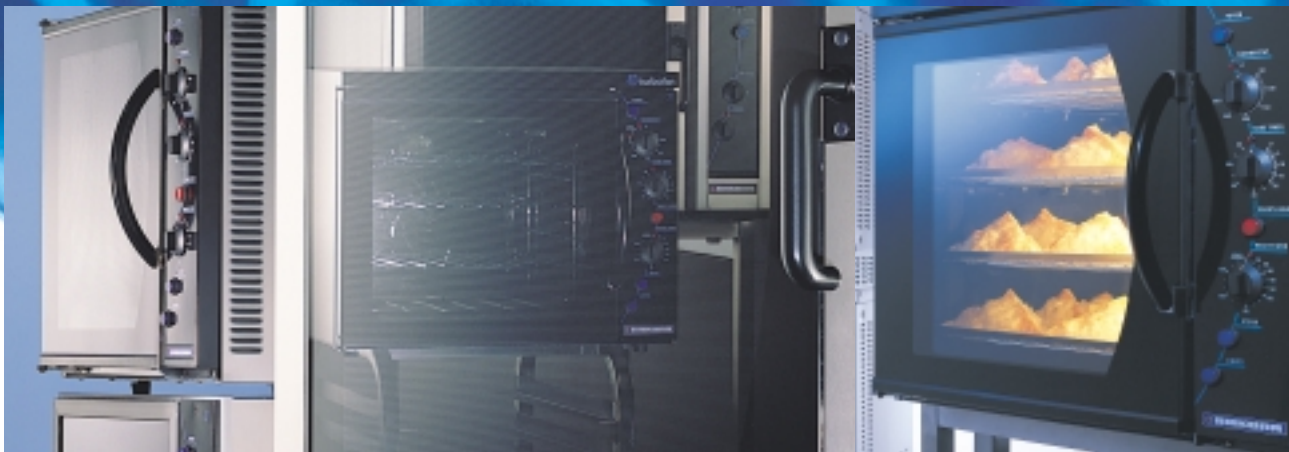


# The Convection Oven Catalogue



E35 Electric

E32Max Electric

G32 Gas

E31 Electric

E27 Electric

E26 Electric

E25 Electric

E85-12 Prover

E85-8 Prover

E89 Prover and Holding Cabinet

A25/A26/A28/A311 Stands



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**turbofan**®

CONVECTION OVENS

**MOFFAT**®

[www.moffat.com.au](http://www.moffat.com.au)



# Convection



## Bakbar Turbofan Convection Ovens offer several advantages over traditional convection ovens.

### 1 Style

Fresh styling provides contemporary design for front of house use and the benefits of quiet, low velocity convection cooking - providing cooking time reductions of up to one third, lower cooking temperatures, and greater throughput with less shrinkage and moisture loss.

### 2 Features

Feature options available within the Bakbar Turbofan range include roast and bake timers, steam or water injection, and cook-n-hold.

All ovens have easy clean vitreous enamel oven liners, and an easy to use functional control layout.

### 3 Compact

The compact footprint offered by Turbofan ovens allows our ovens and provers to be installed in restricted conditions, e.g. the 460mm x 660mm tray size (E27, E32, E35) and Gastronorm tray size (E31) offer greater production capabilities.

By using less kitchen floor space, Turbofan ovens allow more room for merchandising or other production equipment.

Units can be countertop mounted, or positioned with our range of special stands. Baking and cooling racks are also available. The equipment can also be double stacked for installations requiring even greater throughput.

## Applications

Bakbar convection ovens are designed for commercial use in service stations, convenience stores, bake-off applications, in-store bakeries, restaurants, hotels, hospitals, schools, pubs and supermarkets. They are currently used in more than 50 countries for general purpose or specific dedicated functions.

### Baking

Standard features for Bakbar Turbofan applications include 60-minute timers, water injection, low velocity fans, and full view insulated glass doors (assisted by lights). Companion prover cabinets for the Turbofan 32 and 35 series ovens are also available for creating a consistent environment for scratch and frozen dough products.

### Roasting

For roasting applications, units include easy clean vitreous enamel oven liners and three hour timer backed up by a cook n hold facility. Turbofan ovens reduce roasting times by up to one third and are able to significantly reduce shrinkage and moisture loss.

Speciality chicken roasting racks are available to complement the Turbofan 32 and 35 series ovens as an alternative to expensive to operate and difficult to clean rotisserie systems.



The styling of the Bakbar Turbofan is designed to ensure clean lines, easy to use controls and optimum function for the user to achieve consistent results.



#### Turbofan Floorspace Footprints

Bakbar ovens offer six compact footprints.

|  |  |
|--|--|
|  | <p>Model E35 Compact<br/>E35-26 880mm x 880mm.<br/>E35-30 (Red) 880mm x 980mm<br/>in single countertop, double<br/>stacked, or companion prover<br/>mounted units.</p> |
|  | <p>Model E32 or G32 Compact<br/>710mm x 810mm in single<br/>countertop, double stacked,<br/>or companion prover<br/>mounted units.</p>                                 |
|  | <p>Model E27<br/>945mm x 725mm single<br/>countertop or double<br/>stacked units.</p>  |
|  | <p>Model E26<br/>885mm x 668mm single<br/>countertop or double<br/>stacked units.</p>  |
|  | <p>Model E31<br/>796mm x 600mm single<br/>countertop or double<br/>stacked units.</p>  |
|  | <p>Model E25<br/>720mm x 600mm single<br/>countertop or double<br/>stacked units.</p>  |

#### User Friendly Controls

The unique Bakbar curved control layout - functional, clean and straightforward. (Model E35 shown)



Vent control -  
to open and close  
oven chamber - with  
indicator light

Solid state variable  
thermostat - easy to  
set and review

60 minute bake timer -  
with continuous buzzer  
at cycle end

Water injection for  
even steaming

Fan High and Fan Low  
speed settings

Power On / Off switch  
and indicator light

Easy clean durable  
vitreous on steel  
graphics





The largest model from Bakbar includes state of the art controls and features which address current industry application needs such as faster recovery, more even and accurate baking, greater capacity, and flexibility.

A small floorspace footprint has been maintained: 880mm x 880mm E35-26, 880mm x 980mm E35-30, and with innovative features like a field reversible door, closed chamber cooking, and Bakbar's dual direction fan. The E35 is a sensational bakery, bake-off, general purpose, regeneration and roasting oven.

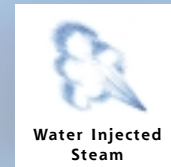
# Turbofan E35 - Electric Convection Oven

## **E35 / A26**

Single ovens can be mounted on the custom A26 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to six 460mm x 660mm or 460mm x 760mm trays.







Six tray capacity  
(eight with cookie kit option)

Stainless steel exterior

Insulated easy clean  
vitreous interior

Solid state thermostat

60 minute bake timer

Bi-directional reversing  
fan system

Time driven steam system

Two speed fan

Field reversible door

3 phase (single phase  
to special order)

Plug in door seal

Optional stainless door  
with viewing window

### Bakbar supplies two versions of the Turbofan 35

- Turbofan 35-26 to accommodate 460mm x 660mm baking trays.
- Turbofan 35-30 to accommodate standard 410mm x 760mm baking trays and pie pallets or 460mm x 760mm baking trays.



### E35 MC

Optional baking computer.



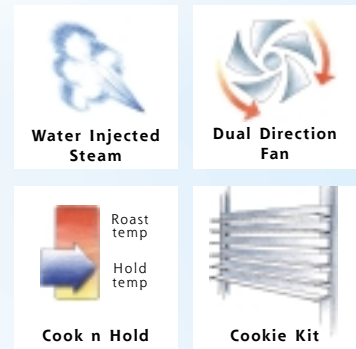
### E35 / 2

In compact applications, the E35 can be double stacked to provide extra capacity. Because this can be done in the field, units can be added as demands grow.



### E35 / E85

Our high capacity bake-off system includes the E85 prover with 8 or 12 trays of proving capacity, in a controlled heat and humidity environment, and optional auto fill mechanism.



The most versatile electric convection oven available, able to accommodate four 460mm x 660mm baking trays in a 710mm x 810mm floorspace footprint.













These commercial ovens feature controls making them ideal for baking, roasting, holding and dedicated product functions. Low velocity fans, low power usage, and stylish design make them easy to install and utilise in front of house applications or in kitchens where these units will cook fast, be easy to clean, and easy to service.

# Turbofan E32M - Electric Convection Oven



## E32M / A25

Single ovens can be mounted on the custom A25 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to six 460mm x 660mm oven trays.

-  **Four tray capacity**  
(six with cookie kit option)
-  **60 minute bake timer**
-  **3 hour roast timer**
-  **Cook n hold system**
-  **Stainless steel exterior**
-  **Insulated vitreous interior**
-  **Twin pane glass doors**
-  **Dual internal lighting**
-  **Water injection**
-  **Bi-directional reversing fan system**
-  **Optional baking computer**
-  **Field reversible door**



### **E32MS**

Stainless steel door with full size viewing window and full size stainless steel door handle.



### **E32M / 2**

In compact applications, the E32 Max can be double stacked to provide extra capacity. Because this can be done in the field, units can be added as demands grow.



### **E32M / E89**

Bakbar's compact bake-off system includes the E89 prover and holding cabinet, with eight tray capacity, in a controlled heat and humidity environment.





The most compact gas convection oven available, able to handle four 460mm x 660mm full size baking trays in a 710mm x 800mm floorspace footprint.

These commercial ovens feature controls making them ideal for baking, roasting, holding and dedicated product functions. Low velocity fans, low gas usage requirements, and stylish design make them easy to install and utilise in front of house applications or in kitchens where these units will cook fast, be easy to clean, and be easy to service.

# Turbofan G32 - Gas Convection

## **G32 / A25**

Single ovens can be mounted on the custom A25 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to six 460mm x 660mm oven trays.







**Unique gas infra red burner**

**Four tray capacity (six with cookie kit option)**

**60 minute**

**bake timer**

**3 hour roast timer**

**Cook n hold system**

**Stainless steel exterior**

**Insulated easy clean vitreous interior**

**Twin pane glass doors**

**Internal lighting**

**Water injection**

**Field reversible door**

### Infra Red Burner

Bakbar's unique steel infra red burner is more efficient, more intense, and burns less gas than traditional blue flame burners. A fast heat up time with fast recovery.



### G32MS

Stainless steel door with full size viewing window and full size stainless steel door handle.



### G32 / 2

In compact applications, the G32 can be double stacked to provide extra capacity. Because this can be done in the field, units can be added as demands grow.



### G32 / E89

Bakbar's compact bake-off system includes the E89 prover and holding cabinet with eight tray capacity, in a controlled heat and humidity environment.



# Turbofan E31 - Electric Convection Oven

## **E31 / A311C**

Single ovens can be mounted on the custom A311 stand, shown here with optional castors. Constructed entirely of stainless steel, the stand includes runners to hold up to six gastronorm trays.

This versatile countertop convection oven can be used as the primary oven in pubs, kiosks and smaller throughput applications, or as a dedicated product oven in higher throughput installations. Its compact size and limited kW requirements make it ideal as a remote cooking piece, and can be connected simply to a 15 Amp plug in supply.

A truly versatile oven which will bake, roast, hold, and grill.







**Low Velocity Fan**



Roast  
temp  
Hold  
temp

**Cook n Hold**

- Four gastronorm tray capacity
- 60 minute bake timer
- 3 hour roast timer
- Cook n hold system
- Stainless steel exterior
- Insulated easy clean vitreous interior
- Twin pane glass doors
- Internal lighting
- Grill element
- Removable bottom element guard



### **E31 / 2**

In compact applications, the E31 can be double stacked to provide extra capacity.



### **E31MS / A311C**

Stainless steel door with full size viewing window and full size stainless steel door handle.





Versatile convection oven designed to provide a fast, even bake. Bakbar's specially designed baffle system and reversing fan system evenly distributes hot air around the oven, eliminating the need to turn trays.

The E27 is able to provide an exceptional result with a wide range of fresh, par-baked and pre-proofed frozen doughs including French sticks, baguettes and dinner rolls.

The oven is also ideal for baking croissants, Danish pastries, flat breads, frozen pizzas, chicken, cookies and other cake and confectionery products.

# Turbofan E27 - Electric Convection Oven












## **E27 / 2**

In compact applications, the E27 can be double stacked to provide extra capacity.





-  **3 tray capacity**  
(2 wire racks supplied)
-  **Bi-directional reversing**  
fan system
-  **60 minute bake timer**
-  **Stainless steel exterior**
-  **Insulated easy clean**  
vitreous interior
-  **Toughened twin pane**  
glass door
-  **Internal lighting**
-  **Mechanical thermostat variable**  
between 50°C to 250°C
-  **Drop down door**



### **E27 / A28**

Single ovens can be mounted on the custom A28 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to six 460mm x 660mm trays.



Compact and versatile two tray Turbofan plug in (10 Amp) oven. For the very best results in cafes, coffee shops, small restaurants, convenience stores and takeaways.

The E25 is ideal for cookies, muffins, Danish pastries, biscotti, breads, cakes, baked potatoes, frozen pizzas, roast chickens, and many other snack or takeaway foods.

The compact design and the versatile, simple 10 Amp plug in installation make the E25 an ideal countertop support oven as well as being ideal for outside catering.



#### **E25 / A25**

Single ovens can be mounted on the custom A25 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to six 460mm x 330mm trays.












#### **E25 / 2**

In compact applications, the E25 can be double stacked to provide extra capacity.

# **Turbofan E25 and E26 Electric Convection Ovens**



-  **Two tray capacity  
(wire racks included)**
-  **60 minute timer**
-  **Stainless steel exterior**
-  **Insulated easy clean  
vitreous interior**
-  **Toughened twin pane  
glass door**
-  **Internal lighting**
-  **Mechanical thermostat,  
variable between  
50°C to 250°C**
-  **Drop down door**
-  **240V 10 Amp plug in**



Versatile countertop convection oven with capacity for two 400mm x 600mm Euronorm baking trays.

Designed to provide a fast, even bake, Bakbar's specially designed pyramid baffle system evenly distributes hot air around the oven, preventing the need to turn trays.

The E26 is able to provide an exceptional result with a wide range of par-baked and pre-proved frozen doughs including French sticks, baguettes and dinner rolls.

The oven is also ideal for baking croissants, Danish pastries, flat breads, frozen pizzas and other cake and confectionery products.

The two tray E26 offers a simple plug in, 10 Amp installation and is ideal for countertop use.

For installations that require a greater throughput, units can be double stacked.



#### **E26 / A28**

Single ovens can be mounted on the custom A28 stand. Constructed entirely of stainless steel, the stand includes runners to hold up to six 400mm x 600mm trays.



#### **E26 / 2**

In compact applications, the E26 can be double stacked to provide extra capacity.



Bakbar provers are designed for use with companion ovens or are available as stand alone units. All units are manual fill, with an auto-fill option, and feature independent heat and humidity controls. Low velocity fans ensure consistently proved product from front to back, and faster proving times.

The E89 features dual proving and holding functions, and has capacity for eight 460mm x 660mm trays, with an optional racking kit suitable for gastronorm or 400mm x 600mm trays.

Stainless steel construction remains easy to clean, and 240V 10A plug in connections make installation easy.

# Turbofan E89 and E85 - Electric Provers



Model E89M



Model E89MS / 2



Easy clean interior.



Gastronorm racking option.



Condensate collection.



Low Velocity Fan



Castors



**Full view door**



**Variable heat control**



**Variable humidity control**



**Stainless steel exterior**



**Stainless steel interior**



**Low velocity fan**



**Castors as standard**



**240V 10A plug in connection**



**Doors remove for cleaning**



**Optional auto water fill**



**Door condensate collection drawer**



#### **E89M / E32 Max**

Designed for use with the E32 Max and G32, this prover and holding cabinet accepts up to eight trays and features a field reversible door.



#### **E89M / G32**

Designed for use with the E32 Max and G32, this prover and holding cabinet accepts up to eight trays and features a field reversible door.



#### **E85-8 / E35**

Designed for use with the E35, this prover accepts up to eight trays.

*NOTE: E85 will accommodate 410mm x 760mm baking trays*

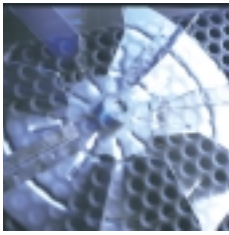


#### **E85-12 / E35**

Designed for use with the E35, this prover accepts up to twelve trays.

*NOTE: E85 will accommodate 410mm x 760mm baking trays*



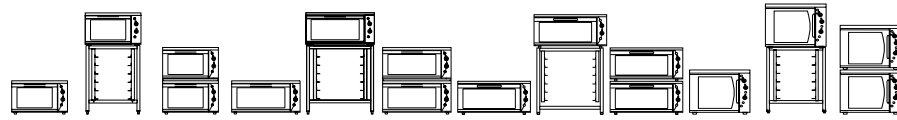


### Turbofan E25

### Turbofan E26

### Turbofan E27

### Turbofan E31



| SPECIFICATIONS                      |              | E25    | E25/A25 | E25/2 | E26   | E26/A28 | E26/2 | E27   | E27/A28 | E27/2 | E31   | E31/A311 | E31/2 |
|-------------------------------------|--------------|--------|---------|-------|-------|---------|-------|-------|---------|-------|-------|----------|-------|
| TRAY/PAN CAPACITY                   |              |        |         |       |       |         |       |       |         |       |       |          |       |
| 460mm x 330mm Tray                  |              | 2      | 2       | 4     |       |         |       |       |         |       |       |          |       |
| 600mm x 400mm Euronorm Tray         |              |        |         |       | 2     | 2       | 4     |       |         |       |       |          |       |
| 530mm x 325mm Gastronorm Tray       |              |        |         |       |       |         |       |       |         |       | 4     | 4        | 8     |
| 460mm x 660mm Tray                  |              |        |         |       |       |         |       | 3     | 3       | 6     |       |          |       |
| 460mm x 760mm Baking Tray           |              |        |         |       |       |         |       |       |         |       |       |          |       |
| 410mm x 760mm Baking Tray           |              |        |         |       |       |         |       |       |         |       |       |          |       |
| Cookie Kit                          |              |        |         |       |       |         |       |       |         |       |       |          |       |
| TOTAL RATING                        | 240V 1 Phase | 2.05kW | 2.05kW  | 4.1kW | 2.4kW | 2.4kW   | 4.8kW | 3.0kW | 3.0kW   | 6.0kW | 3.1kW | 3.1kW    | 6.2kW |
|                                     |              | 8.5A   | 8.5A    | 17A   | 10A   | 10A     | 20A   | 12.5A | 12.5A   | 25A   | 13A   | 13A      | 26A   |
| Gas Input                           |              |        |         |       |       |         |       |       |         |       |       |          |       |
| 415V 3 Phase                        |              |        |         |       |       |         |       |       |         |       |       |          |       |
| EXTERNAL                            | Width (mm)   | 720    | 720     | 720   | 885   | 885     | 885   | 945   | 945     | 945   | 796   | 796      | 796   |
|                                     | Height (mm)  | 430    | 1306    | 860   | 430   | 1306    | 860   | 430   | 1306    | 860   | 580   | 1472     | 1160  |
|                                     | Depth (mm)   | 600    | 600     | 600   | 668   | 668     | 668   | 725   | 725     | 725   | 600   | 600      | 600   |
| INTERNAL                            | Width (mm)   | 470    | 470     | 470   | 635   | 635     | 635   | 695   | 695     | 695   | 544   | 544      | 544   |
|                                     | Height (mm)  | 270    | 270     | 270   | 270   | 270     | 270   | 285   | 285     | 285   | 418   | 418      | 418   |
|                                     | Depth (mm)   | 385    | 385     | 385   | 465   | 465     | 465   | 505   | 505     | 505   | 385   | 385      | 385   |
| STANDARD FEATURES                   |              |        |         |       |       |         |       |       |         |       |       |          |       |
| Mechanical Thermostat               |              | •      | •       | •     | •     | •       | •     | •     | •       | •     | •     | •        | •     |
| Solid State Thermostat              |              |        |         |       |       |         |       |       |         |       |       |          |       |
| 60 Minute Timer                     |              | •      | •       | •     | •     | •       | •     | •     | •       | •     | •     | •        | •     |
| Audible Buzzer                      |              | •      | •       | •     | •     | •       | •     | •     | •       | •     | •     | •        | •     |
| 3 Hour Timer                        |              |        |         |       |       |         |       |       |         |       | •     | •        | •     |
| Cook n Hold                         |              |        |         |       |       |         |       |       |         |       | •     | •        | •     |
| Water Injection                     |              |        |         |       |       |         |       |       |         |       |       |          |       |
| Timed Steam                         |              |        |         |       |       |         |       |       |         |       |       |          |       |
| Stainless Outer                     |              | •      | •       | •     | •     | •       | •     | •     | •       | •     | •     | •        | •     |
| Vitreous Oven Liner                 |              | •      | •       | •     | •     | •       | •     | •     | •       | •     | •     | •        | •     |
| Low Velocity Fan                    |              | •      | •       | •     | •     | •       | •     |       |         |       | •     | •        | •     |
| 2 Speed Fan                         |              |        |         |       |       |         |       |       |         |       |       |          |       |
| Bi-directional Reversing Fan System |              |        |         |       |       |         |       | •     | •       | •     |       |          |       |
| Stay Cool Door                      |              |        |         |       |       |         |       |       |         |       |       |          |       |
| Optional Stainless Steel Door       |              |        |         |       |       |         |       |       |         |       | •     | •        | •     |
| Field Reversible Door               |              |        |         |       |       |         |       |       |         |       |       |          |       |
| Auto Fill Prover Option             |              |        |         |       |       |         |       |       |         |       |       |          |       |
| Optional Baking Computer            |              |        |         |       |       |         |       |       |         |       |       |          |       |
| Dual Proving and Holding            |              |        |         |       |       |         |       |       |         |       |       |          |       |



Detailed specification sheets are available on all of the above models.





## MOFFAT

Moffat distributes its ranges of Food Service and Bakery equipment throughout the world. The company has manufacturing facilities in both New Zealand and Australia. Head office is in Melbourne and branch offices in the UK and the United States, as well as offices and distribution centres in Auckland, Christchurch, Melbourne, Sydney, Brisbane, Adelaide, and Perth.

## COMPREHENSIVE PRODUCT RANGE

Moffat manufactures and distributes a wide range of equipment that complements the Bakbar Turbopan product range. This includes:



## DISTRIBUTION NETWORK

All Moffat's Food Service products are available through the company's network of distributors throughout New Zealand and Australia. Export enquiries are managed by Moffat's Christchurch office.

## CAD SPECIFICATION LIBRARY

Designed to assist consultants, architects and specifiers, a fully detailed specification library is available from Moffat on CD ROM.



## APPROVALS

All Bakbar products are manufactured to Moffat's exacting ISO 9001 Quality Assurance Programme and meet Australasian approvals.

Ask for brochures for all Moffat equipment from your nearest distributor.



www.moffat.com.au

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**ISO9001**  
All Bakbar 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.

