

Moffat Convection Ovens

- **Fast** – convection technology allows cook time reductions of up to one-third.
- **Quiet** – low velocity convection fan keeps noise levels at a minimum.
- **Compact** – small footprints use less kitchen/counter space allowing more room for merchandising or other equipment.
- **Easy to Operate** – control panel is user friendly with easy to understand controls.
- **Easy to Clean** – vitreous enamel liners for quick, easy cleaning.
- **Versatile** – both models bake a wide variety of foods and are available with broiler/cheesemelter element.
- **Stylish** – fresh, contemporary designs allow use in areas that have public views.
- **Designed for Commercial Use** – perfect for all types of independent and chain restaurants, c-stores, cafes, coffee shops, hotels, grocery stores & supermarkets, catering operations, schools, and kiosks.



E25 Moffat Turbofan® Half Size 2-Pan Electric Convection Oven with Optional A25 Stainless Steel Support Stand. (Also stackable with optional stacking kit.)



E311 MS Moffat Turbofan® Half Size 4-Pan Electric Convection Oven with Optional A25 Stainless Steel Support Stand.



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	E25 (PN 93379)	E25B (PN 93380)	E311 MS (208v – PN 93381, 240v – PN 93382)
CONSTRUCTION TYPE	Commercial	Commercial	Commercial
OUTER CABINET CONSTRUCTION	Stainless steel	Stainless steel	Stainless steel
INTERIOR OVEN CONSTRUCTION	Insulated porcelain	Insulated porcelain	Insulated porcelain
DOOR CONSTRUCTION	Stainless steel with full viewing window, stay-cool heavy-duty stainless steel door handle	Stainless steel with full viewing window, stay-cool heavy-duty stainless steel door handle	Stainless steel with full viewing window, stay-cool heavy-duty stainless steel door handle
MOTOR	Fully enclosed at rear	Fully enclosed at rear	Fully enclosed at rear
INTERNAL LIGHTING	Yes	Yes	Yes
PAN CAPACITY	2 half-pans (wire racks included)	2 half-pans (wire racks included)	4 half-pans (wire racks included)
BAKE TIMER	60 minute, with buzzer	60 minute, with buzzer	60 minute, with buzzer
ROAST TIMER	N/A	N/A	3 hour
THERMOSTAT	Mechanical - variable 150° F - 525° F	Mechanical - variable 150° F - 525° F	Mechanical - variable 150° F - 525° F
BROILING ELEMENT	N/A	Yes - broil position for cheesemelting/toasting	Yes - broil position for cheesemelting/toasting
WATER INJECTED STEAM	N/A	N/A	Yes - via momentary switch (water hook-up optional)
COOK 'N HOLD SYSTEM	N/A	N/A	Factory preset at 158° F (140° F - 194° F range)
CLEANING & SERVICING FEATURES	Full removable racks and fan baffle, access to all controls from front panel, no tools required to replace lamps or remove gaskets	Full removable racks and fan baffle, access to all controls from front panel, no tools required to replace lamps or remove gaskets	Full removable racks and fan baffle, access to all controls from front panel, no tools required to replace lamps or remove gaskets, fully removable bottom element guard, stainless steel control panel with overlay
EXTERNAL DIMENSIONS –			
WIDTH	28-3/8" (720 mm)	28-3/8" (720 mm)	31-3/8" (720 mm)
DEPTH	23-5/8" (600 mm)	23-5/8" (600 mm)	23-5/8" (600 mm)
HEIGHT	16-7/8" (430 mm)	16-7/8" (430 mm)	22-7/8" (567 mm)
NET/SHIPPING WEIGHT	86/119 lbs. (39/54 kg)	86/119 lbs. (39/54 kg)	189/227 lbs. (86/103 kg)
WATER REQUIREMENT	N/A	N/A	3/4" thread, 80 psi max./ 20 psi min. inlet pressure
ELECTRICAL REQUIREMENT	110/1/60, 14A, 1.6kW NEMA 5-15P cordset	110/1/60, 17.1A, 2.05kW NEMA 5-20P cordset	208/1/60, 14A, 2.9kW 220-240/1/60, 13A, 3.1kW NEMA 6-15P cordset

