

turbofan[®]

CONVECTION OVEN SYSTEMS



**TURBOFAN E33 :
THE ADVANTAGE**

 **BLUE SEAL[®]**

blue-seal.ca



E33T5

turbofan[®]

CONVECTION OVEN SYSTEMS

Introducing the two new
Turbofan E33 convection ovens.

They're powerful, versatile,
cost-effective and, with exceptional
productivity, incredibly valuable to
the modern commercial kitchen.



E33D5

**TURBOFAN E33 :
THE ADVANTAGE**

 **BLUE SEAL[®]**

blue-seal.ca

turbofan[®]

CONVECTION OVEN SYSTEMS

The E33T5 and E33D5 ovens each sit on a compact 24" (610mm) wide footprint and deliver a **substantial five half size sheet pan capacity** with 3¹/₃" (85mm) tray spacing. With this size and scope energy savings are maximized and food loss minimised.

That's all the space and none of the waste.

The power.

The high performance bi-directional reversing fan system has been improved for the new E33 models with the introduction of two fan speeds. And with 5.8kW of heating power that means quality cooking capability – faster and more efficient.

The two-speed fan also provides you with greater control. High speed brings the grunt for maximum heat penetration. For more delicate products, low speed supplies the grace. Bake, roast, cook or regenerate – it doesn't matter.





Bakery.



Roasting and cooking.



Regeneration.

The advantage.

With carefully regulated moisture control even the most difficult of dishes can be kept from drying out. The five-level moisture injection mode of the E33 delivers this capability time and time again, and with no drainage required installation is a breeze.

Product loss from shrinkage is limited and so is unnecessary stress – you can rely on succulent results.

**TURBOFAN E33 :
THE ADVANTAGE**



The ease.

Along with the winning combination of two-speed fan cooking and carefully balanced moisture management comes incredible ease of use.

The touch screen control features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and optional core temperature probe.

Choosing the touch screen model from the E33 range means making the most of intuitive functionality and pre-programming usability. Here, the icon-driven menu makes for uncomplicated training of staff, consistent quality is simply a touch of the screen away.

Manual Mode

Recipe Program Mode

Settings - Manager features and service features

Quick select oven cool down



Manual Mode

- Straight convection and +Moisture mode
- Complete control at the touch of a finger
- Shelf control

Recipe Program Mode

- Product selection menu with images and product description
- Product categories
- Program writing and editing
- Recipe display including cooking stages
- Convection mode display (straight convection or +Moisture convection)
- Multi-stage cooking
- Shelf control
- Easy read set and running status

Shelf Control

- Simple shelf individual or multiple shelf control.
- Shelf control - on touch in both Manual or Recipe Program modes.
- Alternating cook time / product name display on individual shelves.
- Unused shelves can be used as simple timers.

Core Temperature Cooking

- Cooking by core temperature with optional Core Temperature Probe
- Manual and Recipe Program modes
- Multi-stage cooking

TOUCH SCREEN CONTROL



Other Features

- Manager menu
- Manual mode enable/disable
- USB recipe transfer to/from via control panel USB port.
- Auto-start time/day
- Auto preheat
- Buzzer volume level
- Energy save auto set-back temperature
- Pass code protection for recipes
- Service menu
- Diagnostics menu
- Error logs with full event history
- Calibrations and settings

The new touch screen has an easy to use single touch interface display.

When service is in the balance, you don't want to be struggling with unwieldy technology. The slam shut latching pendulum door handle on these models is one of the simpler and more effective measures to ensure the greatest ease of use.



Pendulum handle.

Stand the heat and stay in the kitchen thanks to the stay-cool vented door. Despite all the activity inside, the oven's exterior stays safe and cool, an ideal attribute in the tight environment of the modern kitchen.



Stay cool vented door.

With the optional Core Temperature Probe fast, concise readings can be taken and faultless outcomes expected. It's this peace of mind that can make such a difference when you've got more things to do than hours in the day.



Core temperature probe.

Find the future with the USB-compatible touch screen model – the perfect high-tech solution for menu consistency. With uploading and downloading of product menu programs, you can easily keep multiple units up to date with menu changes.



USB port.



www.blue-seal.ca
www.turbofanoven.com
www.servecanada.com

CANADA
Serve Canada

22 Ashwarren Road
Downview
Ontario M3J 1Z5
Ph Toll Free 800-263-1455
Ph 416-631-0601
Fax 416-631-7687
Email info@servecanada.com



**TURBOFAN E33 :
THE ADVANTAGE**