

Technical data sheet for

E32T4 DOUBLE STACKED

Full Size Electric Convection Oven TOUCH SCREEN CONTROL
Double Stacked on a Stainless Steel Base Stand



E32T4 OVENS



E32T4/2 E32T4/2C

E32T4 ovens shall be Blue Seal electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Ovens shall have capacity for four full size sheet pans each. The ovens shall have selectable moisture level injection and a 2 speed oven fan. The ovens shall be controlled by a 5.7" Touch Screen control with manual and recipe operating modes with icon driven recipe programs and individual shelf control operation mode and multiple stage cooking. Ovens controller shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The units shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKE32 (adjustable feet option) or DSKE32C (castor option). Units shall be supplied in 100% recyclable shipping packaging. Units shall be Energy Star certified.

Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

E32T4/2 - Double stack with adjustable feet base stand

E32T4/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 4 full size sheet pan capacity ovens
- Compact 735mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

OVEN FEATURES (each)

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- Compact 735mm width
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Multiple stage cooking
- Individual shelf control and shelf timers
- Auto-Start mode
- Energy Save Set-Back mode
- Straight or Flex cooking time
- Core probe cooking (optional Core probe Kit)
- USB port for program/icon updating
- Moisture injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 6.3kW heating power
- Safe-Touch vented side hinged door (standard LH hinge).
Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 4 oven wire racks supplied

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

E32T4/2 E32T4/2C Full Size Convection Oven TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS

Vitreous enamel fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel oven fan baffle and oven vent
Removable 4 position stainless steel side racks
Oven racks chrome plated wire (4 supplied)
Stainless steel frame side hinged door
5mm thick door outer glass
5mm thick low energy loss door inner glass
Full stainless steel welded door handle
Stainless steel control panel
Aluminised coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 38mm and 32mm square tube front and rear frame
base stand
4 adjustable feet on E32T4/2
4 dia. 76mm swivel castors with 2 front castors dual wheel
and swivel lock on E32T4/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS (each oven)

5.7" LED backlit touch screen
Icon driven program menu
BMP image icon imports via USB port
Program updates via USB port
Temperature range 30 - 260°C
Adjustable sounder tones and volume
Other specification on request
Safety thermostat cut-out
Optional core temp probe

CLEANING

Stainless steel top and side exterior panels
Vitreous enamel oven chamber
Fully removable stainless steel oven side racks
Removable stainless steel oven fan baffle
Easy clean door system with hinge out door inner glass (no
tools required)
Removable plug-in oven door seal (no tools required)

SPECIFICATIONS

Electrical Requirements (each oven)
230-240V, 50Hz, 1P+N+E, 6.5kW, 27A
No cordset supplied

Water Requirements (optional - each oven)
Cold water connection 3/4" BSP male
550kpa maximum inlet pressure /
150kpa minimum inlet pressure

External Dimensions

Width 735mm
Height 1720mm
Depth 858mm

Oven Internal Dimensions

Width 465mm
Height 515mm
Depth 700mm
Volume 0.17m³

Oven Rack Dimensions

Width 460mm
Depth 660mm

Nett Weight (double stack complete)

213kg

Packing Data (E32T4 ovens each)

105kg
0.57m³
Width 760mm
Height 815mm
Depth 925mm

Packing Data (Stacking Kit)

17kg (DSKE32 - adjustable feet)
20kg (DSKE32C - castor)
0.12m³
Width 770mm
Height 890mm
Depth 170mm

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

Rear 50mm
LH Side 50mm
RH Side* 75mm
* For fixed installations a minimum of 500mm is required
for service

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides
is required

Double Stacking Kits

For after market double stacking two E32T4 convection ovens
DSKE32 - Double stacking kit - adjustable feet
DSKE32C - Double stacking kit - castor



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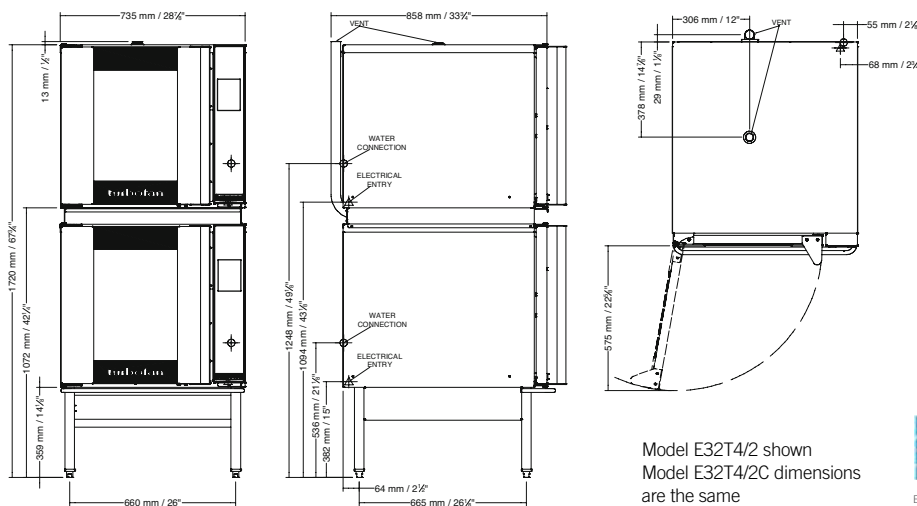
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ISO9001

All Turbofan products are designed and
manufactured by Moffat using the
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quality management system, covering
design, manufacture and final inspection,
ensuring consistent high quality at all times.

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E32T4 OVENS