30TSERIES

turbofanbolt

E33T5/2 E33T5/2C

Technical data sheet for

E33T5 DOUBLE STACKED

1/1 GN Electric Convection Oven TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand





F33T5/2 F33T5/20

Units shall be Moffat electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous enamel oven chamber, stainless exterior top and sides. The ovens shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Ovens shall have capacity for 5 half size sheet pans or 5 1/1 GN pans. 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 controllers shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The ovens shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSK33 (adjustable feet option) or DSK33C (castor option). Units shall be supplied in 100% recyclable shipping packaging.

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

E33T5/2 - Double stack with adjustable feet base stand E33T5/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 5 1/1 Gastronorm tray capacity ovens
- Compact 610mm 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)

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm 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
- 5.8kW heating power
- Safe-Touch vented side hinged door
- Slam shut door latch
- Pendulum operation door handle
- Vitreous enamel oven chamber
- Push fit continuous oven door seal (no tools)
- Dual halogen oven lamps
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 100% recyclable packaging

ACCESSORIES

Optional M236060 Core Temperature Probe Kit



30TSERIES

turbofanbolt

E33T5/2 E33T5/2C

E33T5/2 E33T5/2C 1/1 GN Convection Oven TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION

Vitreous enamel fully welded oven chamber Stainless steel front, sides and top exterior Stainless steel oven fan baffle and oven vent Removable 5 position stainless steel side racks Stainless steel frame side hinged door 5mm thick door outer glass 5mm thick low energy loss door inner glass

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

4 adjustable feet on E33T5/2

4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E33T5/2C

Stainless steel oven spacer frame

Stainless steel bottom oven vent extension

CONTROLS

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 push fit oven door seal (no tools required)

SPECIFICATIONS

Electrical Requirements (each oven) 230-240V, 50Hz, 1P+N+E, 6.0kW, 25A No cordset supplied

Water Requirements (optional)

Cold water connection 34" BSP male 550kpa maximum inlet pressure / 150kpa minimum inlet pressure

External Dimensions

Width 610mm 1720mm Height 730mm Depth

Oven Internal Dimensions

330mm 515mm Height 570mm Depth 0.10m3 Volume Oven Rack Dimensions

Width 330mm Depth 530mm

Nett Weight (double stack complete) 156kg

Packing Data (E33T5 ovens each)

93kg Width 655mm 805mm Height 830mm Depth 0.44m3 Volume

Packing Data (Stacking Kit)

13kg (DSK33 - adjustable feet) 16kg (DSK33C - castor)

770mm Height 890mm 170mm

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

Rear 50mm LH Side RH Side* 75mm

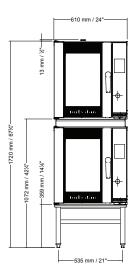
* For fixed installations a minimum of 500mm is required

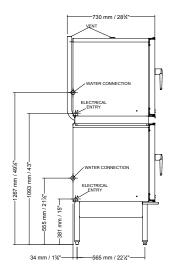
CLEARANCE FROM SOURCES OF HEAT

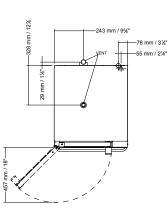
A minimum distance of 300mm from the appliance sides

Double Stacking Kits

For after market double stacking two E33T5 convection ovens DSK33 - Double stacking kit - adjustable feet DSK33C - Double stacking kit - castor







Model F33T5/2 shown Model E33T5/2C dimensions are the same

MOFFAT

Australia www.moffat.com.au New Zealand www.moffat.co.nz www.turbofanoven.com

Australia Moffat Pty Limited

Victoria/Tasmania 740 Springvale Road Mulgrave, Victoria 3170 Telephone 03-9518 3888 Facsimile 03-9518 3833 vsales@moffat.com.au

New South Wales Telephone 02-8833 4111 nswsales@moffat.com.au

South Australia Telephone 03-9518 3888 vsales@moffat.com.au

Queensland Telephone 07-3630 8600 qldsales@moffat.com.au

Western Australia Telephone 08-9202 6820 bgarcia@moffat.com.au

New Zealand Moffat Limited

Christchurch 45 Illinois Drive Izone Business Hub Rolleston 7675 Telephone +64 3-983 6600 Facsimile +64 3-983 6660 sales@moffat.co.nz

Auckland Telephone 09-574 3150 sales@moffat.co.nz





ISO9001 Quality Management SGS Standard

Designed and manufactured by

MOFFAT

ISO9001

All Turbofan 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.

In line with policy to continually develop and improve its products. Moffat Limited reserves the right to change specifications and design without notice



Copyright Moffat Ltd AN.TFN.S.1501

