30DSERIES

turbofan

E32D4

Technical data sheet for

E32D4 ON THE SK32 STAND

Full Size Digital / Electric Convection Oven on a Stainless Steel Stand



E32D4 OVEN





E33D/

Unit shall be a Moffat electrically heated Turbofan convection oven. The oven 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. Oven shall have capacity for four full size sheet pans. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging. This unit shall be Energy Star certified.

SK32

Unit shall be a Moffat Turbofan stainless steel oven stand. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E32D and G32D. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 4 400mm x 600mm tray capacity
- 110mm tray spacing
- Compact 735mm width
- Digital display time and temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- 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
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 4 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK32 Oven Stand
- DSK32 Double Stacking Kit



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E32D4 Full Size Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

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

CONTROLS

Electronic controls with digital time and temperature display, Manual or Program modes

Large 20mm high LED displays

Two individual time and temperature setting control knobs ON/OFF and Oven Lights key

Fan LO speed key

Timer Start/Stop key

Moisture injection key (5 levels)

Programs select key

Actual temperature display key

Adjustable buzzer/alarm volume

Thermostat range 50-260°C

Timer range from 180 minutes in countdown mode

Timer range up to 999 minutes in time count mode for hold-

ing, slow cooking

Optional Core Probe temperature range 50-90°C

Over-temperature safety cut-out

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)

76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements

230-240V, 50Hz, 1P+N+E, 6.5kW, 27A

No cordset supplied

Water Requirements (optional)

Cold water connection 3/4" BSP male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions Width 735mm

730mm including 76mm feet Height

Depth 810mm Oven Internal Dimensions Width 465mm Height 515mm 700mm Depth 0.17m3 Volume Oven Rack Dimensions

Nett Weight (E32D4)

Width 460mm

Denth 660mm

89kg

Packing Data (E32D4)

105kg

0.57m3

760mm Width 815mm Height Depth 925mm

SK32 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E32D and G32D Series ovens

6 position tray runners standard

76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel lock

Welded 38mm and 32mm square tube front and rear frames Welded rack supports/side frames

Top frame oven supports suit Turbofan E32D and G32D Series oven mounting

Supplied CKD for assembly on site

External Dimensions (SK32 Oven Stand)

735mm 880mm Height Depth 650mm

Nett Weight (SK32 Oven Stand)

18.5kg

Packing Data (SK32 Oven Stand)

23kg 0.1m3

830mm Width 900mm Height 152mm Depth

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

MOFFAT

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IS09001 Quality Management SGS Standard

Designed and manufactured by



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.



E32D4 OVEN

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