

Technical data sheet for

G32D4 DOUBLE STACKED

Full Size Digital / Gas Convection Ovens

Double Stacked on a Stainless Steel Base Stand



G32D4/2 G32D4/2C

G32D4 ovens shall be Blue Seal gas heated Turbofan convection oven. 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 be controlled by electronic controls 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 and 3 stage cooking. A core temperature probe M236060 is optional. The units shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKG32 (adjustable feet option) or DSKG32C (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.

G32D4/2 - Double stack with adjustable feet base stand

G32D4/2C - 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

OVEN FEATURES (each)

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 4 400mm x 600mm tray capacity
- 110mm tray spacing
- 13A plug-in cordset fitted
- Digital display time and temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic burner ignition and safety control system
- 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
- Bi-directional fan motor
- 35MJ/hr patented Infrared burner system
- 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 Temp Probe Kit

G32D4/2 G32D4/2C Full Size Digital / Gas Convection Ovens 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 E32D4/2
4 dia. 76mm swivel castors with 2 front castors dual wheel and
swivel lock on E32D4/2C
Stainless steel oven spacer frame
Aluminised coated steel bottom oven vent extension

CONTROLS (each oven)

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 key
Oven Lights 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 holding,
slow cooking
Direct burner ignition control flame failure safety control
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)

SPECIFICATIONS

Electrical Requirements (each oven)
230-240V, 50/60Hz, 1P+N+E, 0.5A
13A cordset fitted
Gas Requirements (each oven)
35MJ/hr burner rating
Natural, LPG models
Unit supplied complete with gas type conversion kit

Gas Connection
½" BSPT male

Water Requirements (optional - each oven)
Cold water connection ¾" BSP male
550kpa maximum inlet pressure /
150kpa minimum inlet pressure

External Dimensions

Width 735mm
Height 1810mm
Depth 856mm

Oven Internal Dimensions

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

Oven Rack Dimensions

Width 460mm
Depth 660mm

Nett Weight (double stack complete)
248kg

Packing Data

Ovens (G32D4 each)
131kg
0.71m3

Stacking Kit

22kg (DSKG32)
23kg (DSKG32C)
0.16m3 (DSKG32)
0.12m3 (DSKG32C)
Width 770mm
Height 890mm
Depth 240mm (DSKG32)
170mm (DSKG32C)

Width 760mm
Height 1010mm
Depth 925mm

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

	NON-COMBUSTIBLE SURFACES	COMBUSTIBLE SURFACES
Rear	75mm	75mm
LH Side	50mm	50mm
RH Side*	75mm	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 G32D4 convection ovens
DSKG32 - Double stacking kit - adjustable feet
DSKG32C - Double stacking kit - castor



blue-seal.co.uk
turbofanoven.com

United Kingdom
Blue Seal Limited

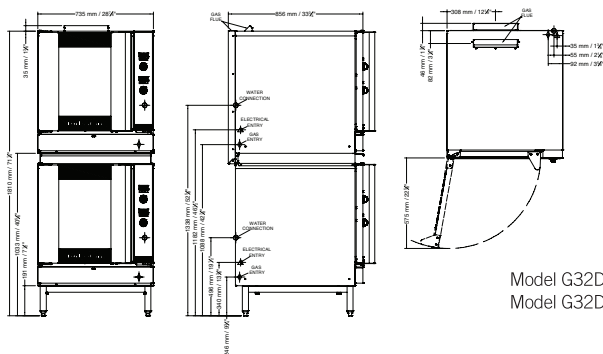
Unit 67
Gravelly Business Park
Gravelly
Birmingham B24 8TQ
England
Telephone 0121-327 5575
Facsimile 0121-327 9711
sales@blue-seal.co.uk
www.blue-seal.co.uk

Australia
Moffat Pty Limited

740 Springvale Road
Mulgrave, Victoria 3170
Australia
Telephone 03-9518 3888
Facsimile 03-9518 3833
vsales@moffat.com.au
www.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
www.moffat.co.nz



Model G32D4/2 shown
Model G32D4/2C dimensions are the same



ISO9001
Quality
Management
Standard

Designed and manufactured by



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
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