

Technical data sheet for

E33D5 ON THE P10M Proofer/Holding Cabinet Half Size Digital / Electric Convection Oven on a Half Size Manual / Electric Proofer/Holding Cabinet



E33D5 OVEN



E33D5

Unit shall be a Blue Seal electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Oven shall have capacity for 5 half size sheet pans or 5 12" x 20" steam 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 (20 programs) operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The oven shall include dual halogen oven lamps. The oven shall be able to be bench mounted on 3" feet or mounted on oven stand model SK33. Unit shall be supplied in 100% recyclable shipping packaging. This unit shall be Energy Star certified.

P10M

Unit shall be a Blue Seal electrically heated Turbofan Proofer and Holding Cabinet ETL Listed and NSF-4 listed. The proofer and holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Unit shall have capacity for up to 10 half size sheet pans or 10 12" x 20" steam sheet pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a mechanical thermostat and humidity via a control of the water tank. A thermometer shall indicate the cabinet temperature. Proofer and holding cabinet shall be mounted on castors, with two rigid castors at rear and two swivel castors dual swivel and wheel lock and front. Proofer and Holding Cabinets shall be fitted with NEMA 5-15P cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- Half size sheet pan capacity
- 12" x 20" steam pan capacity
- 5 tray Oven / 10 tray Proofer / Holding Cabinet
- Compact 24" / 610mm width
- Low unit height 65½" / 1665mm
- Dual halogen lamps in Oven and Proofer
- Proofer with dual function Proof and Holding modes

OVEN

- 3½" / 85mm tray spacing
- Electronic digital display Time and Temperature controls
- 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
- 5.8kW heating power
- Safe-Touch vented door
- Slam shut door latch
- Pendulum operation door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- 5 oven wire racks supplied
- 100% recyclable packaging

PROOFER / HOLDING CABINET

- 2⅞" / 74mm tray spacing
- Auto water fill system with optional water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and Humidity level control
- Cabinet temperature display thermometer
- 4 dia. 3" / 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe kit (Oven)
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings

E33D5 Half Size Digital / Electric Convection Oven on a P10M Half Size Manual / Electric Proofer / Holding Cabinet

CONSTRUCTION - Oven (E33D5)

Porcelain enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel frame side hinged door
0.2" / 5mm thick door inner and outer glass
Stainless steel control panel
Aluminized coated steel base and rear panels

CONSTRUCTION - Proofer (P10M)

304 stainless steel interior cabinet
Stainless steel front, sides and top exterior
Stainless steel interior side racks
Stainless steel frame side hinged door
0.2" / 5mm thick door glass
Stainless steel control panel
Aluminized coated steel base and rear panels

CONTROLS - Oven (E33D5)

Electronic controls with Digital Time and Temperature display, Manual or Program modes
Large ¾" / 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 moisture levels)
Programs select key
Actual temperature display key
Adjustable buzzer / alarm volume
Thermostat range 120-500°F
Timer range from 180 minutes in countdown mode
Timer range up to 999 minutes in time count mode for holding, slow cooking
Optional Core Probe temperature range 122-194°F / 50-90°C
Over-temperature safety cut-out

CONTROLS - Proofer (P10M)

Off / Proof / Holding mode selector switch
Mechanical thermostat 32-185°F / 20-85°C
Humidity level control
Cabinet temperature thermometer
Auto-fill water system standard

CLEANING

Stainless steel top and side exterior panels
Porcelain enameled oven chamber
Fully removable stainless steel oven and proofer 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

Oven (E33D5)
208V, 60Hz, 1-phase, 5.4kW, 26A
220-240V, 50/60Hz, 1-phase, 6.0W, 25A
No cordset supplied

Proofer (P10M)

110-120V, 50/60Hz, 1-phase, 1.45kW, 11.6A
NEMA 5-15P cordset fitted

Water Requirements

Cold water connection ¾" GHT male
80psi maximum inlet pressure / 20psi minimum inlet pressure
Connection to oven optional

External Dimensions

Width 24" / 610mm
Height 65½" / 1665mm
Depth 26¾" / 680mm

Nett Weight

Oven (E33D5)
158lbs / 71.5kg

Proofer (P10M)

171 lbs / 77.5kg

Packing Data

Oven (E33D5)
199lbs / 90kg
15.5ft³ / 0.44m³
Width 25¾" / 655mm
Height 31¾" / 805mm
Depth 32¾" / 830mm

Proofer (P10M)

210lbs / 95.3kg
22.6 ft³ / 0.64m³
Width 25¾" / 655mm
Height 46½" / 1180mm
Depth 32½" / 830mm

INSTALLATION CLEARANCES

Rear 2" / 50mm
LH Side 2" / 50mm
RH Side* 3" / 75mm

* For fixed installations a minimum of 20" / 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

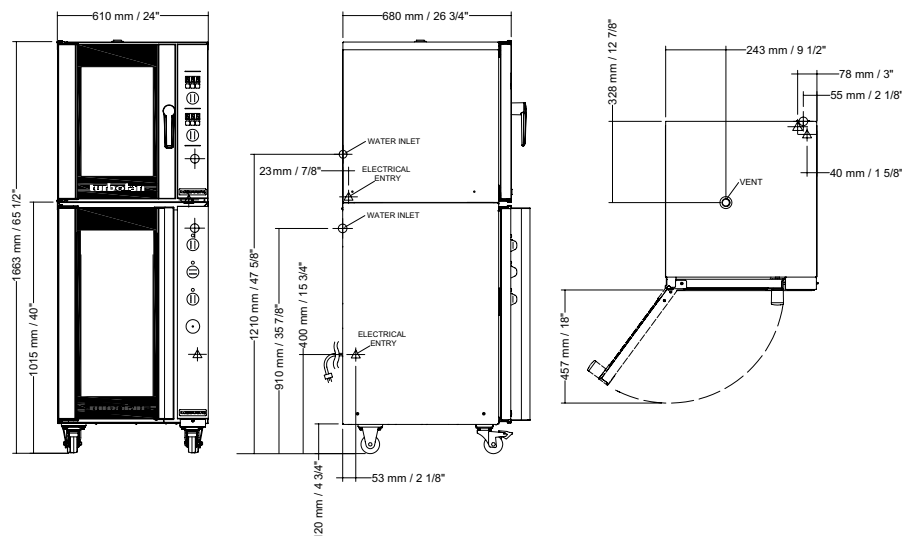
A minimum distance of 12" / 300mm from the appliance sides is required



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

CANADA

Serve Canada
40 East Pearce Street
Richmond Hill ON
L4B 1B7
Ph Toll Free 800-263-1455
Fax 905-731-7687
Email info@servecanada.com



E33D5 OVEN

Manufactured by:
Moffat Limited
45 Illinois Drive, Izone Business Hub
Rolleston 7675, New Zealand



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.



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