

TECHNICAL DATA SHEET FOR G32D5 ON THE P8M Proofer/Holding Cabinet

Full Size Digital / Gas Convection Oven on a
8 Tray Manual / Electric Proofer/Holding Cabinet

STANDARD FEATURES

- Full size sheet pan capacity
- 5 tray Oven / 8 tray Proofer
- Compact 28 $\frac{7}{8}$ " / 735mm width
- Low unit height 61 $\frac{3}{8}$ " / 1560mm
- Side hinged doors (standard LH hinge)
Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Proofer
- Proofer with dual function Proof and Holding modes

OVEN

- 3 $\frac{1}{2}$ " / 85mm tray spacing
- Electronic digital display Time and Temperature controls
- Programmable for up to 20 programs
- Water injection mode
- High performance bi-directional reversing fan system
- Safe-Touch vented door
- Porcelain enameled oven chamber
- 33,000 Btu/hr patented infrared burner system
- Plug-in continuous oven door seal
- 5 oven wire racks supplied
- 100% recyclable packaging

PROOFER

- 3" / 76mm tray spacing
- Auto water fill system with optional integrated 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 3M Cuno water filter kit complete with cartridge and connection fittings
- Installs in pre-fitted rear housing of cabinet for flush rear installation



G32D5 Unit shall be a Blue Seal gas heated Turbofan convection oven NSF-4 and CSA listed. The oven shall have a one piece porcelain enameled 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 five 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 and have separate control keys for water injection, oven light function and timer operation. The unit shall include dual halogen oven lamps. Unit shall be supplied in 100% recyclable shipping packaging.

P8M 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. Door shall be side hinged and field reversible. Unit shall have capacity for up to 16 half size sheet pans or 8 full size 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.

G32D5 Full Size Digital / Gas Convection Oven

P8M Full Size Manual / Electric Proofer/Holding Cabinet

CONSTRUCTION - Oven (G32D5)

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 (P8M)

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 (G32D5)

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 key,
Oven Lamp key (toggle or auto-time off mode settings)
Timer Start/Stop key
Water Injection key (manual shot or timed shot mode settings)
Programs select key
Actual temperature display key
Adjustable buzzer/alarm volume
Thermostat range 150-500°F / 50-260°C
Timer range from 180 minute in countdown mode /
999 minute in count-up mode
Direct burner ignition control flame failure safety control
Over-temperature safety cut-out

CONTROLS - Proofer (P8M)

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

Gas Requirements - Oven (G32D5)
33,000 Btu/hr / 35MJ/hr burner rating
Natural, Propane/Butane models
Unit supplied complete with gas type conversion kit

Gas Connection - Oven (G32D5)
½" NPT male

Electrical Requirements

Oven (G32D5)
110-120V, 60Hz, 1-phase, 1A
NEMA 5-15P cordset fitted

Proofer (P8M)

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 28⅞" / 735mm
Height 57¾" / 1715mm
Depth 31⅞" / 810mm

Nett Weight

Oven (G32D5)
250lbs / 113kg

Proofer (P8M)

171lbs / 77.5kg

Packing Data

Oven (G32D5)
289lbs / 131kg
25ft³ / 0.71m³

Width 29⅞" / 760mm
Height 39¾" / 1010mm
Depth 36⅞" / 925mm

Proofer (P8M)
201lbs / 95.3kg
26.8 ft³ / 0.76m³

Width 30" / 760mm
Height 42½" / 1080mm
Depth 36⅞" / 925mm

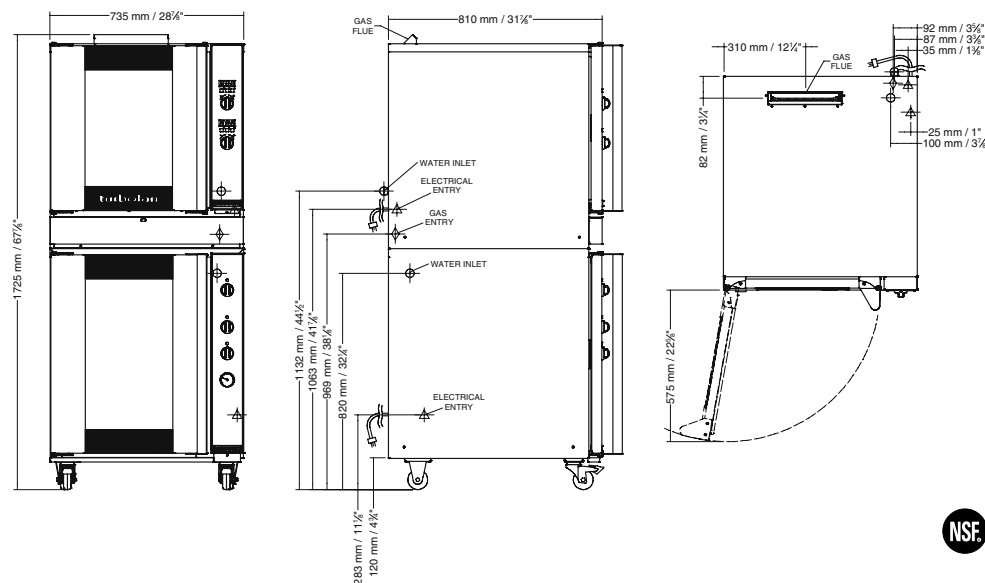
INSTALLATION CLEARANCES

	NON-COMBUSTIBLE SURFACES	COMBUSTIBLE SURFACES
Rear	3" / 75mm	3" / 75mm
LH Side	2" / 50mm	2" / 50mm
RH Side*	3" / 75mm	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



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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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