

TECHNICAL DATA SHEET FOR E32T5 ON THE SK32 STAND

Full Size Electric Convection Oven TOUCH SCREEN CONTROL on a Stainless Steel Stand

STANDARD FFATURES

- 5 full size sheet pan capacity
- 31/3" / 85mm tray spacing
- Compact 281/8" / 735mm width
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Moisture injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 100% recyclable packaging

ACCESSORIES

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



THE ADVANTAGE

E32T5

Unit shall be a Moffat 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 that offers field reversible hinging. Oven shall have capacity for 5 full size sheet pans. The oven shall have selectable moisture level injection and a 2 speed oven fan. The oven 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. Oven controller shall have USB port for recipe file uploading and downloading. 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 SK32. Unit shall be supplied in 100% recyclable shipping packaging.

SK32

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. 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 E32D5, E32T5 and G32D5. Unit shall be supplied in 100% recyclable shipping packaging.





E32T5

turbofan

E32T5 Full Size Convection Oven TOUCH SCREEN CONTROL

CONSTRUCTION

Porcelain enameled 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 Oven racks chrome plated wire (5 supplied) Stainless steel frame side hinged door 0.2" / 5mm thick door outer glass

0.2" / 5mm thick low energy loss door inner glass

Full stainless steel welded door handle

Stainless steel control panel

Aluminized coated steel base and rear panels

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 85-500°F 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 Porcelain enameled 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) 3" / 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements 208V, 60Hz, 1-phase, 5.8kW, 28A 220-240V, 60Hz, 1-phase, 6.5W, 27A No cordset supplied

Water Requirements (optional)

Cold water connection 34" GHT male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width

28½" / 735mm 28¾" / 730mm including 3" / 76mm feet Height 317/a" / 810mm

Depth Oven Internal Dimensions

Width 18¼" / 465mm 20¼" / 515mm Height 27½" / 700mm Depth 6ft3/0.17m3 Volume

Oven Rack Dimensions Width 18" / 460mm Depth 26" / 660mm

Nett Weight (E32T5) 196lbs / 89kg

Packing Data (E32T5) 231lbs / 105kg 20.1ft3 / 0.57m3

29%" / 760mm Width 32" / 815mm Height 363/8" / 925mm Depth

SK32 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E32D, E32T and G32D Series ovens

6 position tray runners standard

3" / 76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel

Welded 11/2" and 11/4" square tube front and rear frames

Welded rack supports/side frames

4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock

Top frame oven supports suit Turbofan E32D, E32T and G32D Series oven mounting

Supplied CKD for assembly on site

External Dimensions (SK32 Oven Stand)

28⁷/₈" / 735mm 34⁵/₈" / 880mm Height Depth 255/8" / 650mm

Nett Weight (SK32 Oven Stand)

40lbs / 18.5kg

Packing Data (SK32 Oven Stand)

51lbs / 23kg 3.5ft³/0.1m3

Width 325/8" / 830mm 35½" / 900mm Height 6" / 152mm Depth

INSTALLATION CLEARANCES

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

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

CLEARANCE FROM SOURCES OF HEAT

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

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U.S.A.

Moffat Inc

3765 Champion Boulevard

Winston-Salem

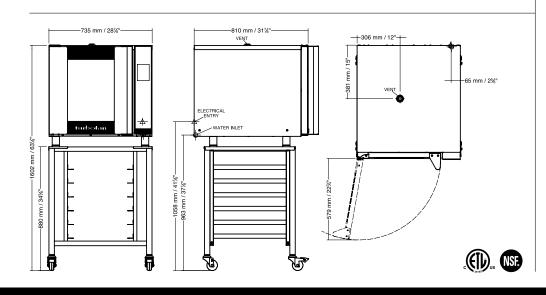
North Carolina 27105

Ph Toll Free 1-800-551 8795

Ph 336-661 0257 Fax 336-661 9546

Email sales@moffat.com

www.moffat.com





Christchurch 8081 New Zealand



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 reserves the right to change specifications and design without notice

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