# **30T**SERIES

# turbofan

# E33T5-LMD / E33T5-RMD

# Convection Oven

Installation and Operation Manual







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Before using your new oven, please read this instruction manual carefully, pay particular attention to any information labelled **'WARNING'**, **'CAUTION'**, **'IMPORTANT'** or **'NOTE'** in this manual.



Indicates a hazardous situation which, if not avoided, will result in death or serious injury.



Indicates a hazardous situation which, if not avoided, will result in minor or moderate injury.

If you are unsure of any aspect of the installation, instructions or performance of your oven, contact your TURBOFAN dealer promptly. In many cases a phone call could answer your question.

Should you contact your TURBOFAN dealer on any matter concerning this oven, please have the information provided opposite, readily available.

This manual must be kept by the owner for future reference.

A record of *Date of Purchase, Date of Installation* and *Serial Number of the oven* should be recorded in the area provided below.

The serial number of this oven can be found on the Technical Data Plate located on the front right hand side panel, see diagram in 'Installation Section'.

Model Number:

Serial Number:

Dealer:

Service Provider:

Date Purchased:

Date Installed:

#### **Safety Information**

For your safety, please pay attention to the following symbols marked on the appliance.

#### - Risk of electric shock.



No user serviceable parts inside.

Qualified service person access only.

Disconnect from power before servicing.

# E33T5-LMD





E33T5-RMD



		220V, 50Hz or 60Hz, 6.0kW, 1P+N+E.
Oven Pow	er Ratings	230V, 50Hz or 60Hz, 6.0kW, 1P+N+E.
		240V, 50Hz or 60Hz, 6.0kW, 1P+N+E.
Over Troy Details	Tray Capacity	5 Shelf, 1/1 GN Pan.
Oven Tray Details	Tray Spacing	85mm / 3 <sup>1</sup> / <sub>3</sub> ".
Water Connection	Max Water Pressure	80psi / 550kPa.
(Optional)	Connection Size	<sup>3</sup> / <sub>4</sub> ″ BSP.

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# **Installation Requirements**

#### Important:

- Installation shall comply with local electrical, health and safety requirements.
- It is most important that this oven is installed correctly and that oven operation is correct before use.
- If you have any questions regarding the proper installation and / or operation of this oven, please contact your local Turbofan distributor.

#### **Unpacking and Positioning**

- 1. Remove all packaging and transit protection including all protective plastic coating from the exterior stainless steel panels.
- 2. Visually inspect all panels, glass etc for transit damage.
- 3. Position the appliance in its working position.
- 4. Ensure installation clearances are correct

#### Clearances

	E33T-LMD	E33T-RMD
Rear	50mm / 2″	50mm / 2″
Left Hand Side	50mm / 2″	75mm / 3″
Right Hand Side	75mm / 3″	50mm / 2″

#### Fitting Restraint Cable (Fit to Top Oven of Double Stack)

If appliance is located against wall fit supplied restraint cable as follows:-

- Fit restraint cable loop over anchor saddle.
- Secure saddle to fixing holes on rear of top oven with supplied screws.
- Secure second anchor saddle to wall in the required location at same height from floor as anchor saddle on oven.



 Secure the dog clip end of restraint cable to wall mounted anchor saddle.

#### **Electrical Supply**

Connect supply plug to mains outlet. Turn 'On' mains supply and check control panel has powered up.

#### Fitting Stand-Off Brackets (Fit to Top Oven of Double Stack, Single Ovens and Hot Hold Cabinets)

To be fitted to rear of units that are backed against a wall:-

- Top oven of double stacked units.
- Single ovens.
- Single hot hold cabinets.

Mount brackets to pre drilled holes in rear of oven and secure with screws provided.



Once fitted, locate oven / cabinet back against wall until stand-off brackets are against the rear wall.

#### Water Connection (Not Aus / NZ)

- 1. If the manual addition of water into the oven for humidification or steaming effect on baked product is required, the unit's water connection can be used.
- Tighten the 2 screws securing water connection to rear of oven. (These have purposely been left loose to prevent damage to the water connection during transit).
- Connect a cold water supply to the ¾" BHP water inlet at rear, right hand side of oven.



4. Connect to the water supply.

#### - Max Inlet Pressure 80psi / 550kPa.

5. Turn 'On' the water supply and check for leaks.



#### **Appliance Operation**

#### E33T Oven Only

- Ensure that all packaging material has been removed from inside the oven.
- Turn 'On' oven.
- Press the light button and verify that two oven lights turn 'On'.
- Select 'MANAGER' Mode (Password 4500).
- Scroll to Manager Screen 5 and set correct time and date.
- Select 'CREW' Mode.
- Open oven door. Display should show 'DOOR OPEN'. Close oven door. Display should revert to 'CREW' Mode.
- Check oven heats to set temperature. (Set temperature is shown at top centre of display. Press the displayed Set Temp to briefly show the oven actual temperature).
- Run oven for at least one hour to burn off any fumes or odours that may be present.

# **Crew Mode**

# 1. CONTROL OFF Image: Convection over systems Press () key to turn control ON.

2. CONTROL ON

Press **CREW** to start using oven.





Press 🔅 to cool down oven.

Press 0 to turn OFF controller.

#### 3. PRE-HEATING

Oven **Pre-Heating** will occur automatically.

Shelves cannot be selected until oven has completed `pre-heating'.



Press **HELP** to show HELP screen. Press **BACK** to return to previous

screen.

Heat 'On' symbol **Mathematic** will illuminate when oven is heating.

#### 4. SELECT SHELF

Always select empty shelves nearest top of oven first.

Once **Pre-Heating** has completed.



Up to 5 shelves can be selected.



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Press HELP	to show HELP screen.
Press BACK	to return to previous
screen.	

#### 5. SELECT PRODUCT

#### **SELECT** product from list.

Alarm will sound when oven is ready to load.



#### Part Oven Load

#### Full Oven Load





BACK 190°C HELP LOAD TRAY(S) CLOSE DOOR TO START SMC 5 TRAY SMC 5 TRAY SMC 5 TRAY SMC 5 TRAV 5 SMC 5 TRAY

LOAD TRAY(S) to selected shelf or shelves.

Always select empty shelves nearest top of oven first.

Press 1 — SMG 1 TRAY to cancel a shelf.

Close oven door after loading trays, the program will start cooking automatically.

#### 7. **PROGRAM START**

When tray shelf is running, it is coloured RED.

Recipe name and countdown time alternate in the shelf display.



Part Oven Load

**Full Oven Load** BACK 190°C HELP OVEN FULL SMC 5 TRAY SMC 5 TRAY SMC 5 TRAY SMC 5 TRAY

SMC 5 TRAY

Part Oven Load

HELP BACK 190°C REMOVE TRAY(S) 00:00 1 2---:--3 ---:--4---:--5+ --:--

#### **Full Oven Load** HELP BACK 190°C **REMOVE TRAY(S)** 00:00 1 00:00 2 3 00:00 00:00 4 00:00 5

#### 8. **DONE - TIME UP**

Alarm will sound.

**OPEN OVEN DOOR.** 

**REMOVE TRAY(s).** 

Oven alarm and shelf selected will self cancel when the oven door is closed.

#### 9. **RETURN TO STEP 4.**

# **Entering Recipe Programming**



Press [HELP] to show HELP screen.

2.	ENTER PASSCODE	

ENTER passcode (4500).



RANGE:	0000 - 9999	
1	2	3
4	5	6
7	8	9
	0	-

HOME Press [HELP] to show HELP screen. HELP 3. ENTER RECIPE PROGRAMMING MANAGER Press (HOME) to exit. RECIPE PROGRAMMING Press to select COPY RECIPES COPY RECIPES FROM USB PREHEAT OPTIONS Press 💿 for next MANAGER screen.

Press HELP to show HELP screen. BACK HELP 4. **RECIPE EDITING** SELECT RECIPE TO EDIT Press **BACK** to return to previous screen. GPie 1 Tray Select recipe to edit GPie 2 Tray or **Press T** to create new recipe. GPie 3 Tray or **Press (Section 2)** to delete a recipe. GPie 4 Tray A Press 👥 to sort recipe list. **†** Pie

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		PACK	
7.	RECIPE CATEGORY	EDIT RECIPE	Press HELP to show HELP screen.
	Press Select CATEGORIES	NAME: GPie 1 Tray IMAGE: SELECT CATEGORIES NUMBER OF SHELVES	screen.
	<b>Choose</b> to add recipe to category. (Note: recipes can be in more than one category).	HELP SELECT CATEGORIES	Press HELP to show HELP screen.
	Press 王 to create new category.		
	<b>Press</b> 📑 to delete a category.		
	Press 💽 to confirm.		
	Press 👿 to cancel.	🕂 😑 🦪 🗶	
8.	SET NUMBER OF SHELVES	BACK	Press [HELP] to show HELP screen.

Press NUMBER OF SHELVES A to select number of shelves that will be loaded together when this recipe is selected.



Press HELP	to show HELP screen.
Press BACK	to return to previous
screen.	

Enter number of shelves on the keypad. Range 1 to 5.

Press 💽 to confirm. Press 👿 to cancel.

ENTER NUMBER OF SHELVES			
RANGE:	1 1 - 5		
1	2	3	
4	5	6	
7	8	9	
	0	-	
<ul> <li>No.</li> </ul>			

Press **BACK** to exit Recipe Time and Temp Mode.

Press **HOME** to exit Manager Screen.

# Manager Mode - Recipe Programming



# Selecting Manager Mode

1.	CONTROL	ON

Select MANAGER.



Press **HELP** to show HELP screen.

2.	ENTER PASSCODE	ENTER	ENTER MANAGER PASSCODE	
		RANGE:	0000 - 999	9
	ENTER Passcode (4500)	1	2	3
	ENTER Passcode (4500).	4	5	6
		7	8	9
	Press 🛃 to confirm.		0	¢
	Press 👿 to cancel.			

HOME Press **HELP** to show HELP screen. HELP 3. **MANAGER SCREEN #1** MANAGER Press HOME to exit MANAGER Press to select PROGRAMMING RECIPE PROGRAMMING . Refer to previous section, 'Manager Mode -COPY RECIPES TO USB **Recipe Programming'.** COPY RECIPES FROM USB Press to PREHEAT OPTIONS Press to COPY RECIPES Press 🕟 for next MANAGER screen. **Press** to select PREHEAT OPTIONS **CONFIGURE PREHEAT SCREEN.** 

**Press** 190°C to set Preheat Temperature. Enter temperature on keypad.

Press 💽 to confirm. Press 💌 to cancel.

BACK	HELP
CONFIG	<b>GURE PREHEAT</b>
	190°C

Press HELP to show HELP screen. Press BACK to return to previous screen.

# Manager Mode - Settings





#### AUTOSTART SCREEN.

setback temperature. Enter temperature on keypad.

**Press 177°C** to set **Autostart** temperature. Enter temperature on keypad.

**Press 1** 07:20 **M** to set **Autostart** time. Enter time on keypad.

Press AUTO START to enable / disable Autostart Mode.

#### SYSTEM SCREEN.

Screen displays controller system information.





Press AM to change from AM to PM.





8 MANAGER SCREEN #6	HOME	Press [HELP] to show HELP screen.
6. WANAGEN SCILEN #0	MANAGER	Press (HOME) to exit MANAGER screens.
<b>Re-calibrate Touch Screen</b> .	RE-CALIBRATE TOUCHSCREEN	
Press to Re-Calibrate the Touch Screen.		
NOTE; This should only be carried out if the touch positions on the screen become difficult to operate.		Press 🕢 for previous MANAGER screen.
Warning Reboot Unit? screen will appear.		
Press 🧹 to confirm.	Reboot Unit?	
Press 🔀 to cancel.		
Follow the On-Screen prompts.		

#### **Daily Cleaning**

NOTE: Clean interior of Oven first. This prevents build-up of soil and fingerprints on exterior of oven whilst cleaning the interior of each unit.



- \*
- **1.** Activate oven cool-down function on the controller.

Open oven door.

When temperature reaches 50°C oven will shut down.





Always turn 'Off' power to oven before commencing cleaning.

**2.** Put on heat resistant gloves and remove side racks from the oven.

## 🛆 Chemicals

**3.** Take oven side racks to the 3 compartment sink. Spray soiled side racks with QSR Oven Cleaner and allow to soak.



**4.** While oven is still warm, (50°C), spray interior with QSR Oven Cleaner.

Be sure to cover the entire interior surface of the oven with cleaner including the interior of the oven door.

5.

NOTE: Do not spray cleaner into the fan / heater area.



- **6.** Close oven door and allow QSR Oven Cleaner to sit for 5 -10 minutes.
- **7.** Whilst interior of oven is soaking, wash oven side racks using the small wares cleaning brush and sink detergent solution.
- **8.** Rinse oven side racks with clean, luke warm water and sanitize for a minimum of one minute in fresh, lukewarm Sanitizer Solution.

- 9. Allow oven side racks to air dry.
- **10.**Return to oven and open door. Scrub oven interior with non-abrasive pad. Use water to loosen soils when needed.



- **11.**Rinse oven interior, including door seals with a clean sanitizer soaked towel. Remove all film. Allow to air dry.
- 12.Return clean oven side racks to the oven.



## 🛆 Chemicals

- **13.**Spray exterior of oven with QSR Glass and Multi-Surface Cleaner solution.
- NOTE: Do not spray cleaner directly onto the touch screen.



**14.**Wipe down with a clean, sanitizer soaked towel.

Use paper towel to dry glass.



- **15.**Spray a clean, dry towel with QSR Stainless Steel Cleaner & Polish and apply polish to stainless surfaces, wiping with the grain of the metal.
- **16.**Buff the Oven exterior stainless surfaces to a shine.

#### Monthly Door Seal Check

To ensure efficient and correct operation of the oven door seal. Damaged door seals can affect cooking temperatures and quality of product being cooked.

#### 1. Isolate oven from electrical supply.

Isolate oven by following the 'Electric Isolation Procedures'. Oven must be cold before commencing task.

A Hot Surfaces

Oven may be hot.

#### 2. Inspect oven door seals.

Check the oven door seals for wear and damage.



#### 3. Replace door seals if worn or damaged.





Replace damaged door seal with Part No. 235615 Door Seal.

To remove the door seal, pull the 1 piece seal forward until it pulls out of the location groove around the oven. **Note the way the seal is fitted to the oven, with the lip facing inwards.** 



To replace door seals, seal lip should face into the oven opening.

Press the door seal into the locating groove in the front face of the oven until the seal is properly located all around the oven.



#### Electrical Schematic E33T5 Turbofan Oven - 2 Speed Fan (except New Zealand)



#### Electrical Schematic E33T5 Turbofan Oven - 1 Speed Fan (New Zealand)



#### Important:

Only genuine authorized replacement parts should be used for the servicing and repair of this oven. The instructions supplied with the parts should be followed when replacing components. For further information and servicing instructions, contact your nearest authorized service provider or Turbofan Dealer.

When ordering replacement parts, please quote the part number and the description as listed below. If the part required is not listed below, request the part by description and quote model number and serial number which is shown on the Technical Data Plate.

Item	Description	E33T5-LMD	E33T5-RMD
237057	Control Panel Laminated E33T-LMD.	•	
237061	Control Panel Laminated E33T-RMD.		•
237312	Touch Screen Controller Kit (APMEA).	•	•
236929	Touch Screen Controller Kit (NZ Only).	•	•
235700	USB Cable Panel Mount Type A, 0.3m.	•	•
235701	USB Protective Cap, Type A.	•	•
235848	Reed Switch	•	•
235698	Transformer 208 / 240V x 24V 40V/ $\Delta$	•	•
235050	Cooling Fan 24VDC	•	•
236202	Oven Temperature Probe - T Series	•	•
230202	Overtemp Thermostat 355°C / 670°E	•	•
308155	Contactor (Heating) 24V/DC 20A (Eaton)	•	•
236217	Contactor (neating), $2470C$ , $20A$ (Laton).	•	•
235696	Pelay Single Pole Double Throw 20A 24//DC		•
235605	Pelay Single Pole, Single Throw, 20A, 24VDC.	•	•
235095 236107K	Near Element $6300W$ 230 - 240V (NZ Ophy)		•
236100K	Oven Element, $5500W$ , $230 - 240V$ . (Not N7)	•	•
236110K	Oven Element $5800W$ , $230 - 270V$ . (Not NZ).	•	•
236264	Element Casket	•	•
230204		•	•
234138	Fan 220mm (50Hz).	•	•
234625	Fan 200mm (60Hz).	•	•
235420	Fan Puller / Tightener.	•	•
234468	Fan Motor, 200W, 220-240V, 50Hz. (Single Speed - NZ Only).	•	•
237335	Fan Motor, 208-240V, 50/60Hz. (2 Speed - Not NZ).	•	•
234875	Motor Capacitor 3uF. (Not NZ).	•	•
234252	Motor Capacitor 10uF. (All Models).	•	•
235610	Motor Shaft Seal.	•	•
021252	Support Frama		
021355			•
021352	Uveri Gldss Lelis.	•	•
230214	Lamp Bulk CO 251014 25W lamp Included).	•	•
231814	Lamp Buib G9 25W, Halogen, 23UV.	•	•
021354	Oven Lamp Gasket.	•	•
234803	Fuse Lielder	•	•
234802	FUSE Holder.	•	•
020851	water Solenoid.	•	•
02105/	Spray Nozzle Assembly.		•

# Replacement Parts List (Cont.d)

Item	Description	E33T5-LMD	E33T5-RMD
235615	Oven Seal - E33T.	•	•
236203	Door Outer Glass Assembly E33-LMD	•	
237099	Door Outer Glass Assembly E33-RMD		•
237167	Door Hinge Kit ( includes Door Hinge Set Bottom, Door Hinge Set Top, Door Hinge Pivot Pin, Pivot Bush, Washer M8 Nord-Lock, Gaskets and Screws).	•	•
234752	Hinge Pivot Kit (Includes Door Hinge Pivot Pin, Pivot Bush, Washer M8 Nord-Lock).	•	•
235652	Door Inner Glass Assembly	•	•
234779	Inner Glass Retaining Clip	•	•
234767	Door Pivot Spacer	•	•
235859	Door Handle Assembly E33T	•	•
231804	Single Step Locking Dog	•	•
236014	Door Locking Dog Escutcheon	•	•
235015	Door Strike Escutcheon Washer	•	•
235849	Door Actuator Magnet	•	•
232379	Leg Adjustable 73-80mm		•
232380	O-Ring	•	•
237020	Side Rack LH, 5 Tray - E33 LMD.	•	
236945	Side Rack LH, 5 Tray - E33 RMD.		•
237015	Side Rack RH, 5 Tray - E33 LMD.	•	
236940	Side Rack RH, 5 Tray - E33 RMD.		•