

TECHNICAL DATA SHEET FOR E32D4 ON THE SK32 STAND

Full Size Digital / Electric Convection Oven
on a Stainless Steel Stand

STANDARD FEATURES

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- Compact 735mm width
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode

NEW 20 programs with 3 stage cooking and stage end alarms

NEW Core Probe program cooking (optional Core Probe Kit)

NEW Moisture injection mode (5 levels) and manual injection

NEW 2 speed bi-directional reversing fan system

- 6.3kW heating power
- 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
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 4 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

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



THE ADVANTAGE

E32D4

Unit shall be a Blue Seal electrically heated Turbofan convection oven. The oven 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. Oven shall have capacity for four 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 with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging.

SK32

Unit shall be a Blue Seal Turbofan stainless steel oven stand. 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 E32D and G32D. Unit shall be supplied in 100% recyclable shipping packaging.

E32D4 Full Size Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

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

CONTROLS

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 and Oven Lights key
 Fan LO speed 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
 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)
 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements

230-240V, 50Hz, 1P+N+E, 6.5kW, 27A
 No cordset supplied

Water Requirements (optional)

Cold water connection ¾" BSP male
 80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 735mm
 Height 730mm including 76mm feet
 Depth 810mm

Oven Internal Dimensions

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

Oven Rack Dimensions

Width 460mm
 Depth 660mm

Nett Weight (E32D4)

89kg

Packing Data (E32D4)

105kg
 0.57m³
 Width 760mm
 Height 815mm
 Depth 925mm

SK32 Stainless Steel Stand

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

6 position tray runners standard
 76mm diameter wheel swivel castors standard with 2 front
 castors with dual swivel and wheel
 Welded 38mm and 32mm square tube front and rear frames
 Welded rack supports/side frames
 4 dia. 76mm swivel castors with 2 front castors dual wheel and
 swivel lock
 Top frame oven supports suit Turbofan E32D and G32D Series
 oven mounting
 Supplied CKD for assembly on site

External Dimensions (SK32 Oven Stand)

Width 735mm
 Height 880mm
 Depth 650mm

Nett Weight (SK32 Oven Stand)

18.5kg

Packing Data (SK32 Oven Stand)

23kg
 0.1m³
 Width 830mm
 Height 900mm
 Depth 152mm

INSTALLATION CLEARANCES

Rear 50mm
 LH Side 50mm
 RH Side* 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

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