

Technical data sheet for

E32D4 ON THE SK32 STANDFull Size Digital / Electric Convection Oven
on a Stainless Steel StandE32D4
OVEN**d****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. This unit shall be Energy Star certified.

SK32

Unit shall be a Moffat 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.

STANDARD FEATURES

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 4 400mm x 600mm 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
- 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
- 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

**30D SERIES****E32D4****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 3/4" BSP male

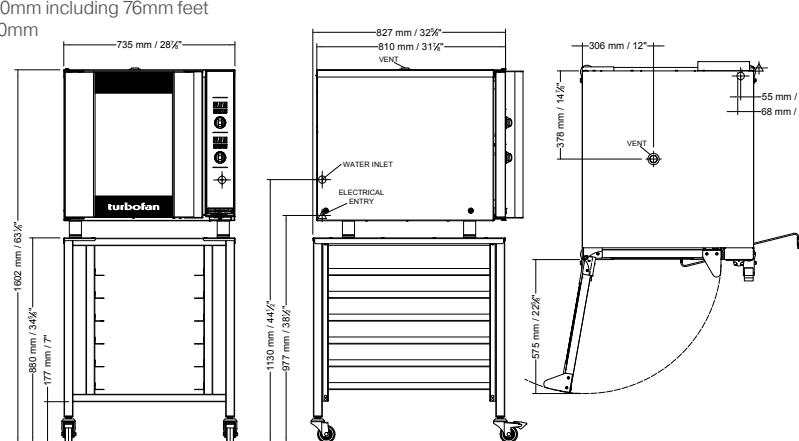
80psi maximum inlet pressure / 20psi minimum inlet pressure

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



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**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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