30DSERIES



E32D4 / VH32

Technical data sheet for

E32D4 OVEN / VH32 VENTLESS HOOD ON THE SK32 STAND

Full Size Digital / Electric Convection Oven with **Halton** Ventless Condensing Hood on a Stainless Steel Stand





F32D4

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 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.

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
- USB port for programs
- 30 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
- Vitreous enameled oven chamber

STANDARD FEATURES – VENTLESS CONDENSION HOOD

- Removes need for installation under canopy or ducted oven bood
- Complies with EPA202 test method for less than <5mg/m³ grease laden effluent limits
- 3 stage filtering including charcoal odour filter
- Condensing heat exchanger for oven vent condensing and reduced heat emissions
- Self contained condensate collection no connection to waste drain required
- Oven Hood interlock control
- Automatic 2 speed extraction fans reduced noise/energy

VHIK32 INSTALLATION KIT

- Supplied standard with Hood
- Requires mechanical and electrical field assembly for connection of Hood to Oven

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK32 Oven Stand
- #H11715 Replacement Charcoal Filter for VH32

VH32

Unit shall be a Halton Ventless Condensing Hood, UL listed and UL EPH classified. The unit shall have all stainless steel construction, include 3 stage filtration and incorporate a condensing heat exchanger. Unit will feature an automatic 2 speed extraction fan with interlocked oven operation, Unit shall be 220-240V and fitted with a 13A plug cordset. Unit shall be provided with VHIK32 Installation Kit for connection and fitment to Blue Seal Turbofan Convection Oven models E32D4, E32D5, E32T4, E32T5.

VHIK32 Installation Kit

Installation Kit shall be provided with VH32 Ventless Condensing Hood. Installation kit shall include: Wire harness for oven interlock connection to oven controls. Four 100mm oven feet and condensate collection pan and housing for self-contained condensate collection. Oven rear shroud for protection of interlock control harness and condensate drain tube. Oven to stand rear securing plate when oven is fitted on a Blue Seal Turbofan SK32 Stand.

Halton VH Series Ventless Condensing Hoods are manufactured by Halton Company, USA, exclusively for Blue Seal Turbofan Convection Ovens.



30DSERIES

turbofan

E32D4 / VH32

E32D4 Full Size Digital / Electric Convection Oven

CONTROLS

Electronic controls with Digital Time and Temperature display,

Manual or Program modes
Moisture injection key (5 levels) 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

SPECIFICATIONS

Electrical Requirements

230-240V, 50Hz, 1P+N+E, 6.5kW, 27A

No cordset supplied

Water Requirements (optional) Cold water connection 34" BSP male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions (E32D4)

735mm

730mm including 76mm feet Height Depth 810mm

Oven Rack Dimensions Width 460mm 660mm Depth Nett Weight (E32D4) 89kg

Packing Data (E32D4)

105kg $0.57m^{3}$

760mm Width Height Depth 925mm

VH32 Ventless Condensing Hood Including VHIK32 Installation Kit

CONTROLS

Illuminated Power switch Oven interlocked control

SPECIFICATIONS Flectrical Requirements

220-240V, 50-60hz, 1-phase, 1.0A

13A plug 1.8M cordset fitted

Water Requirements

No water connection required

Drain Requirements - Optional

Hood water condensate can be taken to a water waste drain if desired. A 1800mm long 3/8"OD drain hose is supplied with hood.

External Dimensions (VH32 Ventless Hood)

742mm Height: 368mm Denth-1017mm Allow 76mm rear clearance

Nett Weight (VH32 Ventless Hood)

46.5 kg

Packing Data (VH32 Ventless Hood)

 $0.7 \, \text{m}^3$

Width 800mm 545mm Height Depth 1120mm

SK32 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E32D,

E32T and G32D Series ovens 6 position tray runners standard

76mm diameter wheel swivel castors standard with 2 front castors

with dual swivel and wheel Supplied CKD for assembly on site

External Dimensions (SK32 Oven Stand)

735mm Height 880mm Depth 827mm

Nett Weight (SK32 Oven Stand)

18.5kg

Packing Data (SK32 Oven Stand)

0.14m³

Width 840mm Height 805mm Depth 210mm

INSTALLATION CLEARANCES

Rear LH Side 50mm RH Side³ 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

OBLUE SEAL

blue-seal.co.uk turbofanoven.com

United Kingdom Blue Seal Limited

Unit 67

Gravelly Business Park

Gravelly

Birmingham B24 8TQ

England

Telephone 0121-327 5575 Facsimile 0121-327 9711

sales@blue-seal.co.uk www.blue-seal.co.uk

Australia Moffat Pty Limited

740 Springvale Road Mulgrave, Victoria 3170 Australia

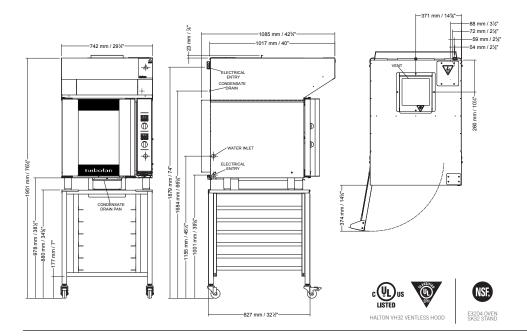
Telephone 03-9518 3888 Facsimile 03-9518 3833 vsales@moffat.com.au www.moffat.com.au

New Zealand Moffat Limited

Christchurch 45 Illinois Drive Izone Business Hub Rolleston 7675

Telephone +64 3-983 6600 Facsimile +64 3-983 6660 sales@moffat.co.nz

www.moffat.co.nz





Designed and manufactured by



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.



an Ali Group Company

