

Technical data sheet for

## E32D5 DOUBLE STACKED

Full Size Digital / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



E32D5 OVENS



Model E32D5/2C shown



### E32D5/2 E32D5/2C

E32D5 ovens shall be Blue Seal electrically heated Turbofan convection ovens E.T.L. listed and NSF-4 listed. The ovens shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Ovens shall have capacity for five full size sheet pans each. The ovens shall be controlled by electronic controls having separate digital displays and adjusting knobs for time and temperature functions. The oven controls shall allow both manual with programmable moisture level injection and 2 speed oven fan. A core temperature probe is optional. The units shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKE32 (adjustable feet option) or DSKE32C (castor option). Units shall be supplied in 100% recyclable shipping packaging. Units shall be Energy Star certified.

Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

E32D5/2 - Double stack with adjustable feet base stand

E32D5/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two 5 full size sheet pan capacity ovens
- Compact 28 $\frac{3}{8}$ " / 735mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

### STANDARD FEATURES

- 5 full size sheet pan capacity
- 3 $\frac{1}{2}$ " / 85mm tray spacing
- Digital display Time and Temperature Controls
- Large easy view  $\frac{3}{4}$ " / 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 (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
- 5 oven wire racks supplied

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

### E32D5/2 E32D5/2C Full Size Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

#### CONSTRUCTION - OVENS

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

#### CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction  
Welded 1½" and 1¼" square tube front and rear frame  
base stand  
4 adjustable feet on E32D5/2  
4 dia. 3" / 76mm swivel castors with 2 front castors dual  
wheel and swivel lock on E32D5/2C  
Stainless steel oven spacer frame  
Stainless steel bottom oven vent extension

#### CONTROLS (each oven)

Electronic controls with Digital Time and Temperature display,  
Manual or Program modes  
Large ¾" / 20mm high LED displays  
Two individual time and temperature setting control knobs  
6 function keys  
ON/OFF 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 120-500°F  
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 122-194°F / 50-90°C  
Over-temperature safety cut-out

#### 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)

#### SPECIFICATIONS

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

#### Water Requirements (optional - each oven)

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

#### External Dimensions

Width 28⅞" / 735mm  
Height 67¾" / 1720mm  
Depth 33¾" / 858mm

#### Oven Internal Dimensions (each oven)

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

#### Oven Rack Dimensions

Width 18" / 460mm  
Depth 26" / 660mm

#### Nett Weight (double stack complete)

470lbs / 213kg

#### Packing Data (E32D5 ovens each)

231lbs / 105kg  
20.1ft³ / 0.57m³  
Width 29⅞" / 760mm  
Height 32" / 815mm  
Depth 36⅞" / 925mm

#### Packing Data (Stacking Kit)

35lbs / 16kg (DSKE32 - adjustable feet)  
41lbs / 19kg (DSKE32C - castor)  
4.1ft³ / 0.12m³  
Width 30⅞" / 770mm  
Height 35" / 890mm  
Depth 6¾" / 170mm

#### Supplied CKD for assembly on site

#### INSTALLATION CLEARANCES

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

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

#### CLEARANCE FROM SOURCES OF HEAT

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

### Double Stacking Kits

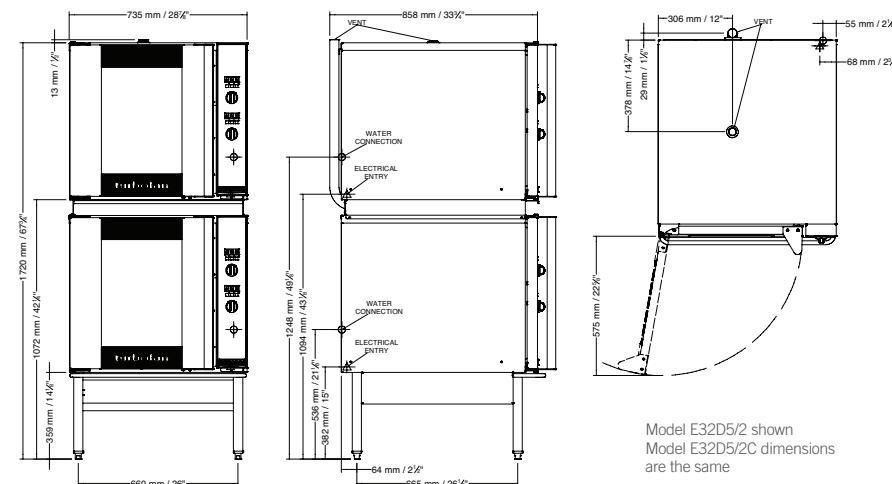
For after market double stacking two E32D5 convection ovens  
DSK32 - Double stacking kit - adjustable feet  
DSK32C - Double stacking kit - castor



www.blue-seal.ca  
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Model E32D5/2 shown  
Model E32D5/2C dimensions  
are the same



E32D5 OVENS

Manufactured by:  
Moffat Limited  
45 Illinois Drive, Izone Business Hub  
Rolleston 7675, New Zealand



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.

