

Technical data sheet for

E33D5 ON THE P10M Prover/Holding Cabinet 1/1 GN Digital / Electric Convection Oven on a 1/1 GN Manual / Electric Prover/Holding Cabinet



E33D5 OVEN



E33D5

Unit shall be a Blue Seal electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Oven shall have capacity for 5 1/1 GN Gastronorm 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 (20 programs) operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The oven shall include dual halogen oven lamps. The oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK33. Unit shall be supplied in 100% recyclable shipping packaging. This unit shall be Energy Star certified.

P10M

Unit shall be a Blue Seal electrically heated Turbofan Prover and Holding Cabinet. The prover and holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Unit shall have capacity for up to 10 1/1 GN Gastronorm pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a mechanical thermostat and humidity via a control of the water tank. A thermometer shall indicate the cabinet temperature. Prover and holding cabinet shall be mounted on castors, with two rigid castors at rear and two swivel castors dual swivel and wheel lock and front. Prover and Holding Cabinets shall be fitted with 13A cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 5 tray Oven / 10 tray Prover / Holding Cabinet
- Compact 610mm width
- Low unit height 1665mm
- Dual halogen lamps in Oven and Prover
- Prover with dual function Prove and Holding modes

OVEN

- 5 1/1 GN Gastronorm pan capacity
- 85mm tray spacing
- Digital display time and temperature controls
- 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
- 5.8kW heating power
- Safe-Touch vented side hinged door
- Slam shut door latch
- Pendulum operation door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 100% recyclable packaging

PROVER / HOLDING CABINET

- 10 1/1 GN Gastronorm pan capacity
- 74mm tray spacing
- Auto water fill system with optional water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and Humidity level control
- Cabinet temperature display thermometer
- 4 dia. 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe kit (Oven)
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings

E33D5 1/1GN Digital / Electric Convection Oven

P10M 1/1 GN Manual / Electric Prover/Holding Cabinet

CONSTRUCTION - Oven (E33D5)

Vitreous enamel fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel frame side hinged door
5mm thick door inner and outer glass
Stainless steel control panel
Aluminized coated steel base and rear panels

CONSTRUCTION - Prover (P10M)

304 stainless steel interior cabinet
Stainless steel front, sides and top exterior
Stainless steel interior side racks
Stainless steel frame side hinged door
5mm thick door glass
Stainless steel control panel
Aluminized coated steel base and rear panels

CONTROLS - Oven (E33D5)

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 moisture 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

CONTROLS - Prover (P10M)

Off / Prove / Holding mode selector switch
Mechanical thermostat 20-85°C
Humidity level control
Cabinet temperature thermometer
Auto-fill water system standard

CLEANING

Stainless steel top and side exterior panels
Vitreous enamel oven chamber
Fully removable stainless steel oven and proofer 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

Oven (E33D5)
230-240V, 50Hz, 1P+N+E, 6.0kW, 25A
No cordset supplied

Prover (P10M)

230-240V, 50Hz, 1P+N+E, 1.5kW, 6.3A
13A cordset fitted

Water Requirements

Cold water connection 3/4" BSP male
80psi maximum inlet pressure / 20psi minimum inlet pressure
Connection to oven optional

External Dimensions

Width 610mm
Height 1665mm
Depth 680mm

Nett Weight

Oven (E33D5)
71.5kg

Prover (P10M)

77.5kg

Packing Data

Oven (E33D5)
90kg
0.44m³
Width 655mm
Height 805mm
Depth 830mm

Prover (P10M)

95.3kg
0.64m³
Width 655mm
Height 1180mm
Depth 830mm

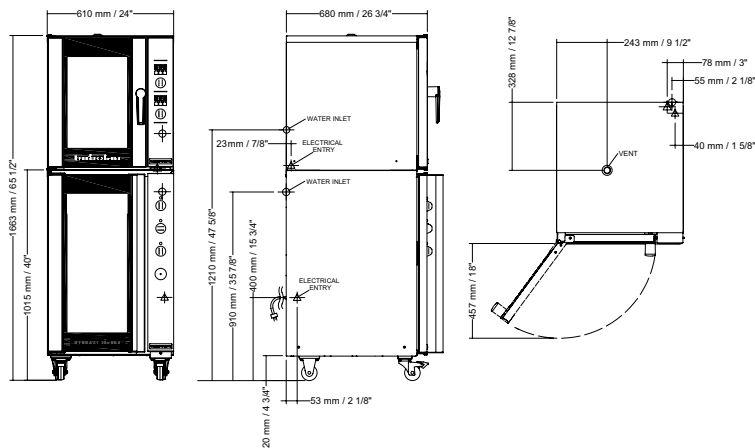
INSTALLATION CLEARANCES

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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MOFFAT

ISO9001
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