

Technical data sheet for

## G32D4 ON THE P8M Prover/Holding Cabinet

Full Size Digital / Gas Convection Oven on a  
8 Tray Manual / Electric Prover/Holding Cabinet



### G32D4

Unit shall be a Blue Seal gas 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 and 3 stage cooking. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Unit shall be supplied in 100% recyclable shipping packaging.

### P8M

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. Door shall be side hinged and field reversible. Unit shall have capacity for up to 16 half size sheet pans or 8 full size sheet 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 Cabinet shall be fitted with 13A cordset. 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 (optional kit for P8M)
- 4 tray Oven / 8 tray Prover
- 735mm width
- Low unit height 1560mm
- Side hinged doors (standard LH hinge)
- Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Prover
- Prover with dual function Prove and Holding modes

### OVEN

- 110mm tray spacing
- Electronic 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
- Bi-directional reversing fan system
- Safe-Touch vented door
- Vitreous enamel oven chamber
- 35MJ/hr patented infrared burner system
- Plug-in continuous oven door seal
- 4 oven wire racks supplied
- 100% recyclable packaging

### PROVER

- 76mm tray spacing
- Auto water fill system with optional integrated 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 Temp Probe Kit
- 400mm x 600mm tray racking kit for P8M
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings
- Installs in pre-fitted rear housing of cabinet for flush rear installation

#### G32D4 Full Size Digital / Gas Convection Oven

#### P8M Full Size Manual / Electric Prover/Holding Cabinet

##### CONSTRUCTION - Oven (G32D4)

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  
Aluminised coated steel base and rear panels

##### CONSTRUCTION - Prover (P8M)

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  
Aluminised coated steel base and rear panels

##### CONTROLS - Oven (G32D4)

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 key  
Oven Lights 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 minute in countdown mode /  
999 minute in count-up mode  
Direct burner ignition control flame failure safety control  
Optional Core Probe temperature range 50-90°C  
Over-temperature safety cut-out

##### CONTROLS - Prover (P8M)

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 prover 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

Gas Requirements - Oven (G32D4)  
35MJ/hr burner rating  
Natural, LPG models  
Unit supplied complete with gas type conversion kit

##### Gas Connection - Oven (G32D4)

½" BSPT male

##### Electrical Requirements

Oven (G32D4)  
230-240V, 50Hz, 1P+N+E, 0.5A  
13A cordset fitted

##### Prover (P8M)

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

##### Water Requirements

Cold water connection ¾" BSP male  
80psi maximum inlet pressure / 20psi minimum inlet pressure  
Connection to oven optional

##### External Dimensions

Width 735mm  
Height 1715mm  
Depth 810mm

##### Nett Weight

Oven (G32D4)  
113kg

##### Proofer (P8M)

77.5kg

##### Packing Data

Oven (G32D4)	Proofer (P8M)
131kg	95.3kg
0.71m <sup>3</sup>	0.76m <sup>3</sup>
Width 760mm	Width 760mm
Height 1010mm	Height 1080mm
Depth 925mm	Depth 925mm

##### INSTALLATION CLEARANCES

NON-COMBUSTIBLE SURFACES	COMBUSTIBLE SURFACES
Rear 75mm	75mm
LH Side 50mm	50mm
RH Side* 75mm	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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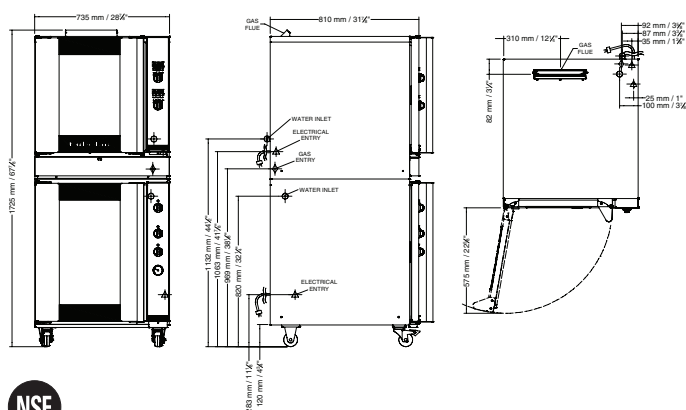
##### ISO9001

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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