

Technical data sheet for

## G32D4 ON THE SK32 STAND

Full Size Digital / Gas Convection Oven  
on a Stainless Steel Stand



### 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. 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.

### 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
- 13A plug-in cordset fitted
- Digital display time and temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic burner ignition and safety control system
- 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
- Bi-directional reversing fan system
- 35 MJ/hr patented Infrared burner system
- 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. 102mm high adjustable stainless steel feet
- 4 oven wire racks supplied
- 100% recyclable packaging

### ACCESSORIES

- Turbofan SK32 Oven Stand
- Optional M236060 Core Temp Probe Kit

#### G32D4 Full Size Digital / Gas 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 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 minutes in countdown mode  
Timer range up to 999 minutes in time count mode for holding, slow cooking  
Direct burner ignition control flame failure safety control  
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, 50/60Hz, 1P+N+E, 0.5A  
13A cordset fitted

##### Gas Requirements

35MJ/hr burner rating  
Natural, LPG models  
Unit supplied complete with gas type conversion kit

##### Gas Connection

½" BSPT male

##### Water Requirements (optional)

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

##### External Dimensions

Width 735mm  
Height 910mm including 102mm feet  
Depth 810mm

##### Oven Internal Dimensions

Width 465mm  
Height 515mm  
Depth 700mm  
Volume 0.17m³

##### Oven Rack Dimensions

Width 460mm  
Depth 660mm

Nett Weight (G32D4)  
113kg

##### Packing Data (G32D4)

289lbs / 131kg  
25ft³ / 0.71m³  
Width 760mm  
Height 1010mm  
Depth 925mm

#### SK32 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E32D and G32D Series ovens  
6 position tray runners standard  
76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel  
Welded 38mm and 32mm square tube front and rear frames  
Welded rack supports/side frames  
4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock  
Top frame oven supports suit Turbofan E32D and G32D Series oven mounting  
Supplied CKD for assembly on site

##### External Dimensions (SK32 Oven Stand)

Width 735mm  
Height 880mm  
Depth 827mm

Nett Weight (SK32 Oven Stand)  
18.5kg

##### Packing Data (SK32 Oven Stand)

23kg  
0.14m³  
Width 840mm  
Height 805mm  
Depth 210mm

##### 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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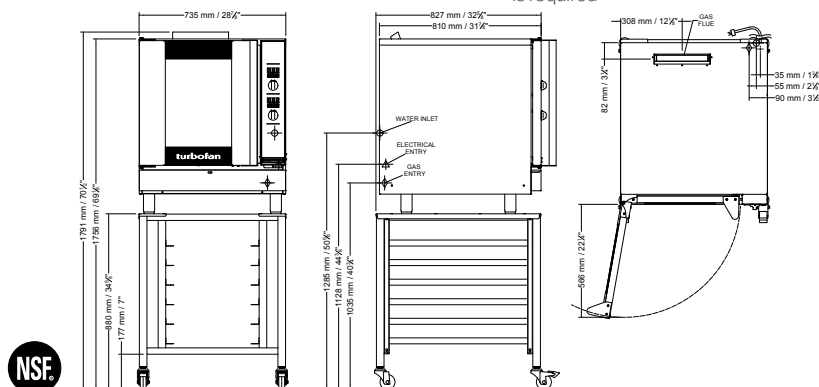
##### ISO9001

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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