

## TECHNICAL DATA SHEET FOR E32D5 ON THE SK32 STAND

Full Size Digital / Electric Convection Oven - 2 speed fan  
on a Stainless Steel Stand

### STANDARD FEATURES

- 5 full size sheet pan capacity
- 3½" / 85mm tray spacing
- Compact 28⅞" / 735mm width
- Digital display Time and Temperature Controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Moisture injection mode (5 levels)
- 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
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 5 oven wire racks supplied
- 100% recyclable packaging

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK32 Oven Stand
- DSK32 Double Stacking Kit



**THE ADVANTAGE**

### E32D5

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven 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. Oven shall have capacity for five 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 level injection and 2 speed oven fan. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Oven shall be able to be bench mounted on 3" / 76mm feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging.

### SK32

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. 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.

### E32D5 Full Size Digital / Electric Convection Oven - 2 speed fan on a Stainless Steel Stand

#### CONSTRUCTION

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

#### CONTROLS

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 150-500°F / 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  
 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)  
 3" / 76mm high stainless steel feet for easy access underside

#### SPECIFICATIONS

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

#### Water Requirements (optional)

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

#### External Dimensions

Width 28½" / 735mm  
 Height 28¾" / 730mm including 3" / 76mm feet  
 Depth 31⅞" / 810mm

#### Oven Internal Dimensions

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

#### Oven Rack Dimensions

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

#### Nett Weight (E32D5)

196lbs / 89kg

#### Packing Data (E32D5)

231lbs / 105kg  
 20.1ft³ / 0.57m³  
 Width 29⅞" / 760mm  
 Height 32" / 815mm  
 Depth 36⅝" / 925mm

### SK32 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E32D,  
 E32T and G32D Series ovens  
 6 position tray runners standard  
 3" / 76mm diameter wheel swivel castors standard with 2 front  
 castors with dual swivel and wheel  
 Welded 1½" and 1¼" square tube front and rear frames  
 Welded rack supports/side frames  
 4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel  
 and swivel lock  
 Top frame oven supports suit Turbofan E32D, E32T and G32D  
 Series oven mounting  
 Supplied CKD for assembly on site

#### External Dimensions (SK32 Oven Stand)

Width 28⅞" / 735mm  
 Height 34⅝" / 880mm  
 Depth 25⅝" / 650mm

#### Nett Weight (SK32 Oven Stand)

40lbs / 18.5kg

#### Packing Data (SK32 Oven Stand)

51lbs / 23kg  
 3.5ft³ / 0.1m³  
 Width 32⅝" / 830mm  
 Height 35½" / 900mm  
 Depth 6" / 152mm

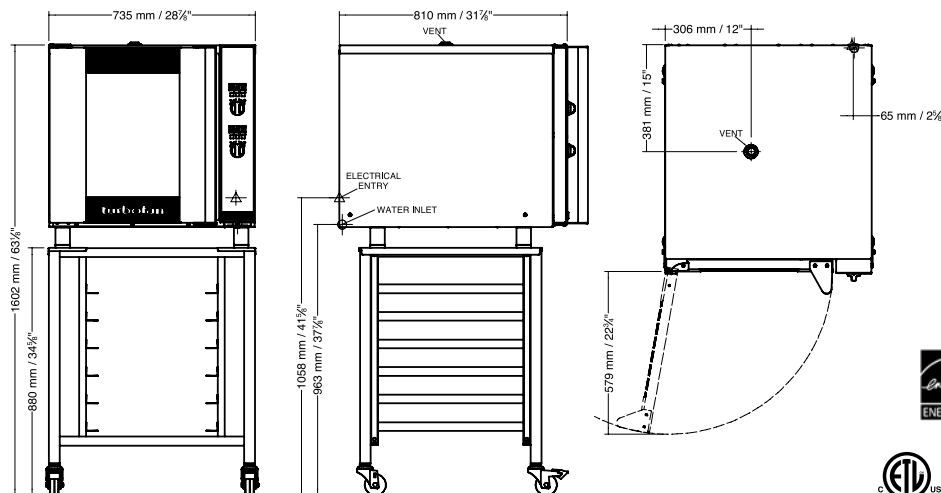
#### INSTALLATION CLEARANCES

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



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ISO9001  
 Quality  
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ISO9001

All Turbofan products are designed and  
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