

Technical data sheet for

E32T5 ON THE P12M Proofer/Holding Cabinet Full Size Electric Convection Oven TOUCH SCREEN CONTROL on a 12 Tray Manual / Electric Proofer/Holding Cabinet



E32T5 OVEN



E32T5

Unit shall be a Moffat electrically heated Turbofan convection oven ETL listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door that offers field reversible hinging. Oven shall have capacity for 5 full size sheet pans. The oven shall have selectable moisture level injection and a 2 speed oven fan. The oven shall be controlled by a 5.7" Touch Screen control with manual and recipe operating modes with icon driven recipe programs and individual shelf control operation mode and multiple stage cooking. Oven controller shall have USB port for recipe file uploading and downloading. 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 3" feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging. Unit shall be Energy Star certified.

P12M

Unit shall be a Moffat electrically heated Turbofan Proofer and Holding Cabinet ETL listed and NSF-4 listed. The proofer 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 24 half size sheet pans or 12 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. Proofer and holding cabinet shall be mounted on castors, with two rigid castors at rear and two dual swivel castors and wheel lock at front. Proofer and Holding Cabinets shall be fitted with NEMA 5-20P cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- Full size sheet pan capacity
- 5 tray Oven / 12 tray Proofer
- Compact 28 $\frac{1}{8}$ " / 735mm width
- Low unit height 69 $\frac{7}{8}$ " / 1775mm
- Side hinged doors (standard LH hinge)
Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Proofer
- Proofer with dual function Proof and Holding modes

OVEN

- 3 $\frac{1}{8}$ " / 85mm tray spacing
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Moisture injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- Safe-Touch vented door
- Slam shut door latch
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- 5 oven wire racks supplied
- 100% recyclable packaging

PROOFER / HOLDING CABINET

- 2 $\frac{7}{8}$ " / 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 3" / 76mm dia. castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings
- Installs in pre-fitted rear housing of cabinet for flush rear installation



E32T5 Full Size Electric Convection Oven TOUCH SCREEN CONTROL P12M 12 Tray Manual / Electric Proofer/Holding Cabinet

CONSTRUCTION - Oven (E32T5)

Porcelain enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel frame side hinged door
0.2" / 5mm thick door inner and outer glass
Stainless steel control panel
Aluminized coated steel base and rear panels

CONSTRUCTION - Proofer (P12M)

304 stainless steel interior cabinet
Stainless steel front, sides and top exterior
Stainless steel interior side racks
Stainless steel frame side hinged door
0.2" / 5mm thick door glass
Stainless steel control panel
Aluminized coated steel base and rear panels

CONTROLS - Oven (E32T5)

5.7" LED backlit touch screen
Icon driven program menu
BMP image icon imports via USB port
Program updates via USB port
Temperature range 85-500°F
Adjustable sounder tones and volume
Other specification on request
Safety thermostat cut-out
Optional core temperature probe

CONTROLS - Proofer (P12M)

Off / Proof / Holding mode selector switch
Mechanical thermostat 32-185°F / 20-85°C
Humidity level control
Cabinet temperature thermometer
Auto-fill water system standard

CLEANING

Stainless steel top and side exterior panels
Porcelain enameled 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 (E32T5)
208V, 60Hz, 1-phase, 5.8kW, 28A
220-240V, 50/60Hz, 1-phase, 6.5kW, 27A
No cordset supplied

Proofer (P12M)

110-120V, 50/60Hz, 1-phase, 1.95kW, 15.6A
NEMA 5-20P cordset fitted

Water Requirements

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

External Dimensions

Width 28 7/8" / 735mm
Height 69" / 1775mm
Depth 31 7/8" / 810mm

Nett Weight

Oven (E32T5)
196lbs / 89kg

Proofer (P12M)

194lbs / 88kg

Packing Data

Oven (E32T5)
231lbs / 105kg
20.1ft³ / 0.57m³
Width 29 7/8" / 760mm
Height 32" / 665mm
Depth 36 3/8" / 925mm

Proofer (P12M)

236lbs / 107kg
32.1 ft³ / 0.91m³
Width 30" / 760mm
Height 51" / 1295mm
Depth 36 3/8" / 925mm

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

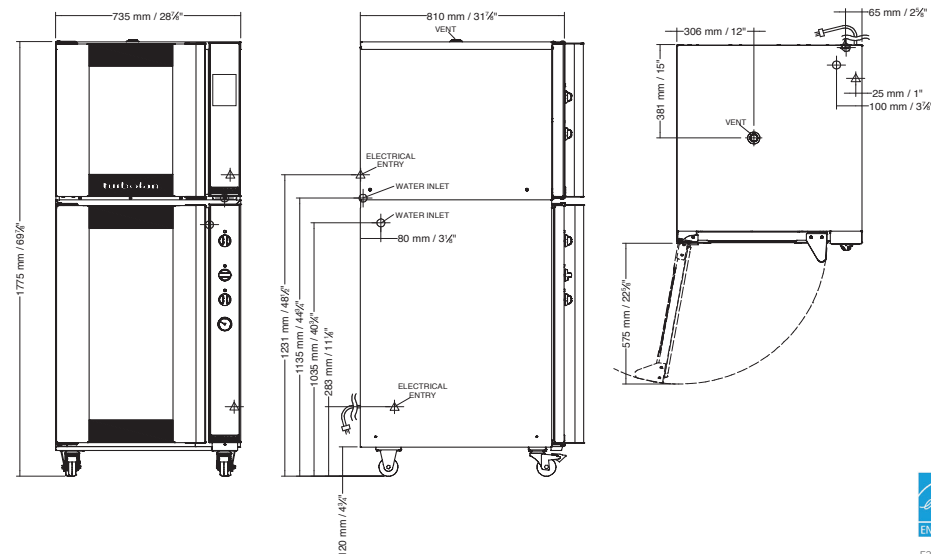
A minimum distance of 12" / 300mm from the appliance sides is required



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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.



E32T5 OVEN



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