30DSERIES



E32D5 / P8M

TECHNICAL DATA SHEET FOR

E32D5 ON THE P8M Proofer/Holding Cabinet

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

STANDARD FEATURES

- Full size sheet pan capacity
- 5 tray Oven / 8 tray Proofer
- Compact 281/8" / 735mm width
- Low unit height 613/8" / 1560mm
- 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

- 3½"/85mm tray spacing
- Electronic digital display Time and Temperature controls
- Programmable for up to 20 programs
- Water injection mode
- High performance bi-direction reversing fan system
- Safe-Touch vented door
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- 5 oven wire racks supplied
- 100% recyclable packaging

PROOFER

- 3"/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. 3" / 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES

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



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 and have separate control keys for water injection, oven light function and timer operation. The unit shall include dual halogen oven lamps. Unit shall be supplied in 100% recyclable shipping packaging.

P8M 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 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. Proofer 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. Proofer and Holding Cabinets shall be fitted with NEMA 5-15P cordsets. Unit shall be supplied in 100% recyclable shipping packaging.





E32D5 / P8M



E32D5 Full Size Digital / Electric Convection Oven P8M Full Size Manual / Electric Proofer/Holding Cabinet

CONSTRUCTION - Oven (E32D5)

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 (P8M) 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 (E32D5)

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

ON/OFF key.

Oven Lamp key (toggle or auto-time off mode settings)

Timer Start/Stop key

Water Injection key (manual shot or timed shot mode settings)

Programs select key

Actual temperature display key
Adjustable buzzer/alarm volume

Thermostat range 150-500°F / 50-260°C

Timer range from 180 minute in countdown mode /

999 minute in count-up mode
Over-temperature safety cut-out

CONTROLS - Proofer (P8M)

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 (F32D5)

208V, 60Hz, 1-phase, 5.8kW, 28A 220-240V, 50/60Hz, 1-phase, 6.5W, 27A

No cordset supplied

Proofer (P8M)

110-120V, 50/60Hz, 1-phase, 1.45kW, 11.6A

No cordset supplied

Water Requirements

Cold water connection 3/4" GHT male

80psi maximum inlet pressure / 20psi minimum inlet pressure

Connection to oven optional

External Dimensions

Width 287/s" / 735mm Height 613/4" / 1560mm Depth 317/s" / 810mm

Nett Weight Oven (E32D5) 196lbs / 89kg

Proofer (P8M)

171lbs / 77.5kg

Packing Data Oven (E32D5) 231lbs / 105kg 20.1ft³ / 0.57m3

Width 291/k" / 760mm Height 32" / 815mm Depth 363/k" / 925mm

Proofer (P8M) 210lbs / 95.3kg

26.8 ft³ / 0.76m3

Width 30" / 760mm Height 42½" / 1080mm Depth 363k" / 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

MOFFRT

www.moffat.com

U.S.A.

Moffat Inc

3765 Champion Boulevard

Winston-Salem

North Carolina 27105

Ph Toll Free 1-800-551 8795

Ph 336-661 0257 Fax 336-661 9546

Email sales@moffat.com www.moffat.com

Manufactured by:
Moffat Limited
16 Osborne Street PO Box 10-001
Christchurch 8081 New Zealand



ISO9001 Quality Management Standard

Designed and manufactured by



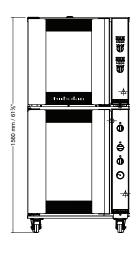
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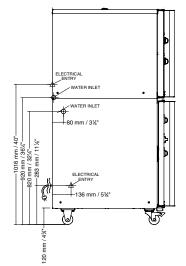
All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

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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25 mm / 1000 mm / 1000 mm /

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