

Technical data sheet for

## G32D5 ON THE P8M Proofer/Holding Cabinet Full Size Digital / Gas Convection Oven on a 8 Tray Manual / Electric Proofer/Holding Cabinet



### G32D5

Unit shall be a Moffat gas heated Turbofan convection oven NSF-4 and CSA 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 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 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.

### STANDARD FEATURES

- Full size sheet pan capacity
- 5 tray Oven / 8 tray Proofer
- Compact 28<sup>7</sup>/<sub>8</sub>" / 735mm width
- Low unit height 61<sup>3</sup>/<sub>8</sub>" / 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

- 3<sup>1</sup>/<sub>3</sub>" / 85mm 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
- Porcelain enameled oven chamber
- 33,000 Btu/hr patented infrared burner system
- 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 M236060 Core Temp 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

### G32D5 Full Size Digital / Gas Convection Oven

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

**CONSTRUCTION - Oven (G32D5)**  
 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 (G32D5)**  
 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 Lights 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 minute in countdown mode / 999 minute in count-up mode  
 Direct burner ignition control flame failure safety control  
 Optional Core Probe temperature range 122-194°F / 50-90°C  
 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**  
 Gas Requirements - Oven (G32D5)  
 33,000 Btu/hr / 35MJ/hr burner rating  
 Natural, Propane/Butane models  
 Unit supplied complete with gas type conversion kit

Gas Connection - Oven (G32D5)  
 ½" NPT male

**Electrical Requirements**  
 Oven (G32D5)  
 110-120V, 60Hz, 1-phase, 1A  
 NEMA 5-15P cordset fitted

**Proofer (P8M)**  
 110-120V, 50/60Hz, 1-phase, 1.45kW, 11.6A  
 NEMA 5-15P cordset fitted

**Water Requirements**  
 Cold water connection ¾" GHT male  
 80psi maximum inlet pressure / 20psi minimum inlet pressure  
 Connection to oven optional

**External Dimensions**  
 Width 28 7/8" / 735mm  
 Height 57 3/4" / 1715mm  
 Depth 31 7/8" / 810mm

**Nett Weight**  
 Oven (G32D5)  
 250lbs / 113kg

**Proofer (P8M)**  
 171lbs / 77.5kg

<b>Packing Data</b>		<b>Proofer (P8M)</b>
Oven (G32D5)		201lbs / 95.3kg
289lbs / 131kg		26.8 ft³ / 0.76m³
25ft³ / 0.71m³		Width 30" / 760mm
Width 29 5/8" / 760mm		Height 42 1/2" / 1080mm
Height 39 3/4" / 1010mm		Depth 36 3/8" / 925mm
Depth 36 3/8" / 925mm		

#### INSTALLATION CLEARANCES

	NON-COMBUSTIBLE SURFACES	COMBUSTIBLE SURFACES
Rear	3" / 75mm	3" / 75mm
LH Side	2" / 50mm	2" / 50mm
RH Side*	3" / 75mm	3" / 75mm

\* For fixed installations a minimum of 20" / 500mm is required for service

#### CLEARANCE FROM SOURCES OF HEAT

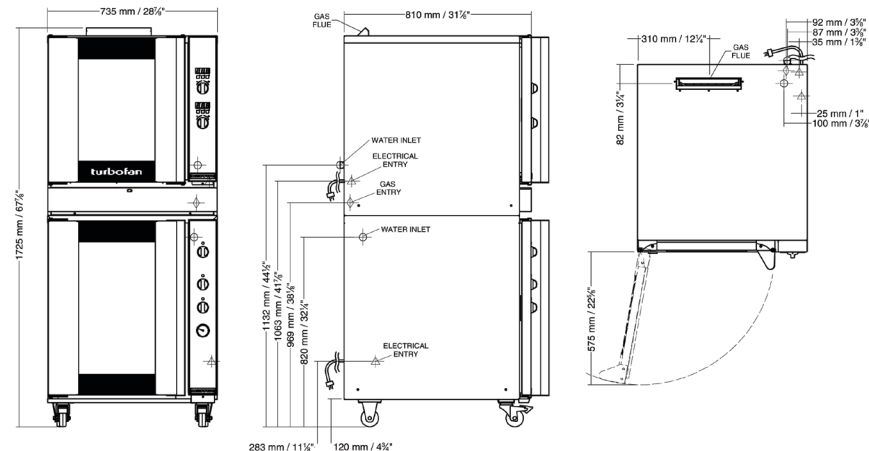
A minimum distance of 12" / 300mm from the appliance sides is required



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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.

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