

## TECHNICAL DATA SHEET FOR E32D5 DOUBLE STACKED

### Full Size Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

E32D5/2 - Double stack with adjustable feet base stand

E32D5/2C - Double stack with castor base stand

#### DOUBLE STACK FEATURES

- Two 5 full size sheet pan capacity ovens
- Compact 28 $\frac{7}{8}$ " / 735mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

#### OVEN FEATURES (each)

- ENERGY STAR® Qualified
- 5 full size sheet pan capacity
- 3 $\frac{1}{8}$ " / 85mm tray spacing
- Digital display Time and Temperature Controls
- Large easy view 3 $\frac{3}{4}$ " / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Water Injection mode
- High performance bi-directional reversing fan system
- $\frac{1}{4}$  H.P. 300W bi-directional fan motor
- 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
- 5 oven wire racks supplied



Model E32D5/2C shown

#### E32D5/2 E32D5/2C

E32D5 ovens shall be Moffat electrically heated Turbofan convection ovens E.T.L. listed and NSF-4 listed. The ovens 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. Ovens shall have capacity for five full size sheet pans each. The ovens shall be controlled by electronic controls having separate digital displays and adjusting knobs for time and temperature functions. The oven controls shall allow both manual and programmed operating modes and have separate control keys for water injection, oven light function and timer operation. The units shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKE32 (adjustable feet option) or DSKE32C (castor option). Units shall be supplied in 100% recyclable shipping packaging.

Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

# 30D SERIES

E32D5/2  
E32D5/2C

# turbofan®

## E32D5/2 E32D5/2C Full Size Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

### CONSTRUCTION - OVENS

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

### CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction  
Welded 1½" and 1¼" square tube front and rear frame  
base stand  
4 adjustable feet on E32D5/2  
4 dia. 3" / 76mm swivel castors with 2 front castors dual  
wheel and swivel lock on E32D5/2C  
Stainless steel oven spacer frame  
Stainless steel bottom oven vent extension

### CONTROLS (each oven)

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  
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 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)

### SPECIFICATIONS

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

Water Requirements (optional - each oven)  
Cold water connection ¾" GHT male  
80psi maximum inlet pressure / 20psi minimum inlet pressure

### External Dimensions

Width 28⅞" / 735mm  
Height 67¾" / 1720mm  
Depth 33¾" / 858mm

### Oven Internal Dimensions (each oven)

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

### Oven Rack Dimensions

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

Nett Weight (double stack complete)  
470lbs / 213kg

### Packing Data (E32D5 ovens each)

231lbs / 105kg  
20.1ft³ / 0.57m³  
Width 29⅞" / 760mm  
Height 32" / 815mm  
Depth 36⅞" / 925mm

### Packing Data (Stacking Kit)

35lbs / 16kg (DSKE32 - adjustable feet)  
41lbs / 19kg (DSKE32C - castor)  
4.1ft³ / 0.12m³  
Width 30⅞" / 770mm  
Height 35" / 890mm  
Depth 6¾" / 170mm

Supplied CKD for assembly on site

### Double Stacking Kits

For after market double stacking two E32D5 convection ovens  
DSKE32 - Double stacking kit - adjustable feet  
DSKE32C - Double stacking kit - castor

## MOFFAT®

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

## MOFFAT®

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.

© Copyright Moffat Ltd  
Moffat 10.10

