### **30D**SERIES

turbofan

E32D4 / P12M

Technical data sheet for

## E32D4 ON THE P12M Prover/Holding

**Cabinet** Full Size Digital / Electric Convection Oven on a 12 Tray Manual / Electric Prover/Holding Cabinet



E32D4 OVEN







#### E32D4

Unit shall be a Moffat electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel 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 four 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, 2 speed oven fan, 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. This unit shall be Energy Star certified.

### P12M

Unit shall be a Moffat electrically heated Turbofan Prover and Holding Cabinet. The prover 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. Prover 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. Prover and Holding Cabinets shall be fitted with 10A plug-in cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

#### STANDARD FEATURES

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 12 400mmm x 600mm tray capacity (optional kit for P12M)
- 4 tray Oven / 12 tray Prover
- Compact 735mm width
- Low unit height 1775mm
- Side hinged doors (standard LH hinge)
- Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Prover
- Prover with dual function Prove and Holding modes

#### **OVEN**

- 110mm 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
- 2 speed bi-directional reversing fan system
- Safe-Touch vented door
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- 4 oven wire racks supplied
- 100% recyclable packaging

### PROVER

- 74mm 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. 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

### **ACCESSORIES**

- Optional M236060 Core Temperature Probe Kit
- 600mm x 400mm tray racking kit for P12M
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings
- Installs in pre-fitted rear housing of cabinet for flush rear installation



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### E32D4 Full Size Digital / Electric Convection Oven P12M Full Size Manual / Electric Prover/Holding Cabinet

CONSTRUCTION - Oven (E32D4)

Vitreous enamel fully welded oven chamber

Stainless steel front, sides and top exterior

Stainless steel frame side hinged door

5mm thick door inner and outer glass

Stainless steel control panel

Aluminised coated steel base and rear panels

CONSTRUCTION - Prover (P12M)

304 stainless steel interior cabinet Stainless steel front, sides and top exterior

Stainless steel interior side racks

Stainless steel frame side hinged door

5mm thick door glass

Stainless steel control panel

Aluminised coated steel base and rear panels

CONTROLS - Oven (E32D4)

Electronic controls with digital time and temperature display,

Manual or Program modes

Large 20mm high LED displays Two individual time and temperature setting control knobs

ON/OFF and Oven Lights 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 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

Optional Core Probe temperature range 50-90°C

Over-temperature safety cut-out

CONTROLS - Prover (P12M)

Off / Prove / Holding mode selector switch

Mechanical thermostat 20-85°C

Humidity level control

Cabinet temperature thermometer

Auto-fill water system standard

Stainless steel top and side exterior panels

Vitreous enamel oven chamber

Fully removable stainless steel oven and prover 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 (E32D4)

230-240V, 50Hz, 1P+N+E, 6.5kW, 27A

No cordset supplied

Prover (P12M)

230-240V. 50Hz. 1P+N+E. 1.9kW. 8.0A

10A cordset fitted

Water Requirements

Cold water connection 3/4" BSP male

80psi maximum inlet pressure / 20psi minimum inlet pressure

Connection to oven optional

**External Dimensions** Width 735mm Height 1775mm Depth 810mm

Nett Weight

Oven (E32D4)

Prover (P12M)

88kg

Packing Data Oven (E32D4)

105kg 0.57m3

Width 760mm Height 665mm Depth

Prover (P12M) 107kg

0.91m3

Width 760mm 1295mm Height Depth 925mm

INSTALLATION CLEARANCES

Rear 50mm LH Side 50mm RH Side\* 75mm

\* For fixed installations a minimum of 500mm is required

CLEARANCE FROM SOURCES OF HEAT

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

### **MOFFAT**

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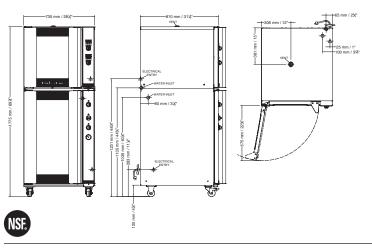


ISO9001

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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