

Technical data sheet for

E33D5 DOUBLE STACKED

1/1GN Digital / Electric Convection Ovens
Double Stacked on a Stainless Steel Base Stand



E33D5 OVENS



E33D5/2 E33D5/2C

Units shall be Moffat electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous enamel oven chamber, stainless exterior top and sides. The ovens shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Ovens shall have capacity for 5 half size sheet pans or 5 1/1 GN pans. The ovens shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The ovens control shall allow both manual and programmed (20 programs) operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The ovens shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSK33 (adjustable feet option) or DSK33C (caster option). Units shall be supplied in 100% recyclable shipping packaging. Units shall be Energy Star certified.

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

E33D5/2 - Double stack with adjustable feet base stand

E33D5/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 5 1/1 Gastronorm tray capacity ovens
- Compact 610mm 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)

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm width
- Digital display time and temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- 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
- 5.8kW heating power
- Safe-Touch vented side hinged door
- Slam shut door latch
- Pendulum operation door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

E33D5/2 E33D5/2C 1/1 GN Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS

Vitreous enamel 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
Stainless steel frame side hinged door
5mm thick door outer glass
5mm thick low energy loss door inner glass
Stainless steel control panel
Aluminised coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 38mm and 32mm square tube front and rear frame
base stand
4 adjustable feet on E33D5/2
4 dia. 76mm swivel castors with 2 front castors dual wheel and
swivel lock on E33D5/2C
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 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 moisture 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 hold-
ing, slow cooking
Optional Core Probe temperature range 50-90°C
Over-temperature safety cut-out

CLEANING

Stainless steel top and side exterior panels
Vitreous enamel 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)
230-240V, 50Hz, 1P+N+E, 6.0kW, 25A
No cordset supplied

Water Requirements (optional - each oven)
Cold water connection ¼" BSP male
550kpa maximum inlet pressure /
150kpa minimum inlet pressure

External Dimensions

Width 610mm
Height 1720mm
Depth 730mm

Oven Internal Dimensions

Width 330mm
Height 515mm
Depth 570mm
Volume 0.10m³

Oven Rack Dimensions

Width 330mm
Depth 530mm

Nett Weight (double stack complete)
156kg

Packing Data (E33D5 ovens each)

93kg
Width 655mm
Height 805mm
Depth 830mm
Volume 0.44m³

Packing Data (Stacking Kit)

13kg (DSK33 - adjustable feet)
16kg (DSK33C - castor)
0.12m³
Width 770mm
Height 890mm
Depth 170mm

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

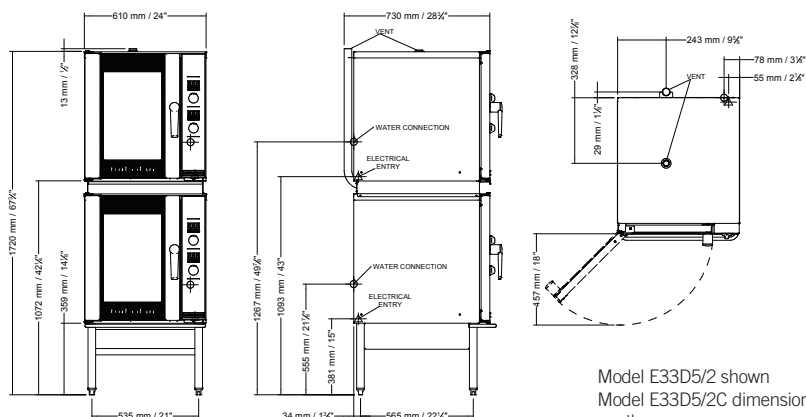
Rear 50mm
LH Side 50mm
RH Side* 75mm
* For fixed installations a minimum of 500mm is required
for service

CLEARANCE FROM SOURCES OF HEAT

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

Double Stacking Kits

For after market double stacking two E33D5 convection ovens
DSK33 - Double stacking kit - adjustable feet
DSK33C - Double stacking kit - castor



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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
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