

Technical data sheet for

E33T5 DOUBLE STACKED

1/1 GN Electric Convection Oven TOUCH SCREEN CONTROL
Double Stacked on a Stainless Steel Base Stand



E33T5 OVENS



E33T5/2 E33T5/2C

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 have selectable moisture level injection and a 2 speed oven fan. The ovens shall be controlled by a 5.7" Touch Screen control with manual and recipe operating modes with icon driven recipe programs and individual shelf control operation mode and multiple stage cooking. Ovens controllers shall have USB port for recipe file uploading and downloading. 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 (castor option). Units shall be supplied in 100% recyclable shipping packaging. This unit shall be Energy Star certified.

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

E33T5/2 - Double stack with adjustable feet base stand

E33T5/2C - 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
- Touch Screen control
- Program and Manual modes
- Icon driven program menu
- Multiple stage cooking
- Individual shelf control and shelf timers
- Auto-Start mode
- Energy Save Set-Back mode
- Straight or Flex cooking time
- Core probe cooking (optional Core probe Kit)
- USB port for program/icon updating
- Moisture Injection mode (5 levels)
- 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
- Push fit continuous oven door seal (no tools)
- Dual halogen oven lamps
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

E33T5/2 E33T5/2C 1/1 GN Convection Oven TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION

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 E33T5/2
4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E33T5/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS

5.7" LED backlit touch screen
Icon driven program menu
BMP image icon imports via USB port
Program updates via USB port
Temperature range 30 - 260°C
Adjustable sounder tones and volume
Other specification on request
Safety thermostat cut-out
Optional core temp probe

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 push fit 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)

Cold water connection ¾" 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 (E33T5 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

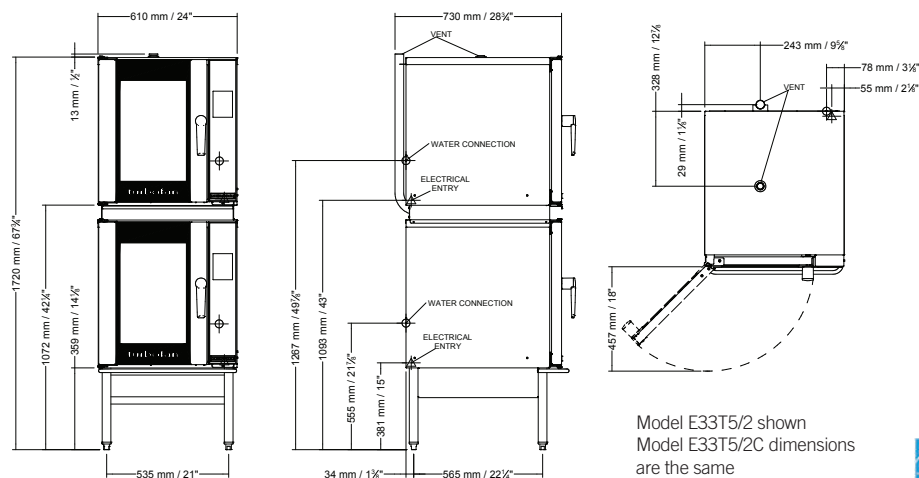
Rear 50mm
LH Side 50mm
RH Side* 75mm
* For fixed installations a minimum of 500mm is required for service

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 E33T5 convection ovens
DSK33 - Double stacking kit - adjustable feet
DSK33C - Double stacking kit - castor



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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.

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