

Technical data sheet for

## E33T5 ON THE SK33 STAND

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



E33T5 OVEN



### E33T5

Unit shall be a Moffat electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Oven shall have capacity for 5 half size sheet pans or 5 1/1 GN pans. The oven shall have selectable moisture level injection and a 2 speed oven fan. The oven 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. Oven controller shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The oven shall include dual halogen oven lamps. The oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK33. Unit shall be supplied in 100% recyclable shipping packaging. This unit shall be Energy Star certified.

### SK33

Unit shall be a Moffat Turbofan stainless steel oven stand. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 5 tray runners suitable for up to 5 1/1 GN pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E33D5 and E33T5. Unit shall be supplied in 100% recyclable shipping packaging.

### STANDARD FEATURES

- 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
- Turbofan SK33 Oven Stand
- DSK33 Double Stacking Kit

### E33T5 1/1 GN Convection Oven TOUCH SCREEN CONTROL

#### 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

#### 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)  
76mm high stainless steel feet for easy access underside

#### SPECIFICATIONS

##### Electrical Requirements

230-240V, 50Hz, 1P+N+E, 6.0kW, 25A

##### Water Requirements (optional)

Cold water connection ¾" BSP male

##### External Dimensions

Width 610mm  
Height 730mm including 76mm feet  
Depth 680mm

##### Oven Internal Dimensions

Width 330mm  
Height 515mm  
Depth 570mm  
Volume 0.10m<sup>3</sup>

#### Oven Rack Dimensions

Width 330mm  
Depth 530mm

#### Nett Weight

71.5kg

#### Packing Data

93kg  
Width 655mm  
Height 805mm  
Depth 830mm  
Volume 0.44m<sup>3</sup>

### SK33 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E33D and E33T Series ovens  
5 position tray runners standard  
76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel  
Welded 38mm and 32mm square tube front and rear frames  
Welded rack supports/side frames  
4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock  
Supplied CKD for assembly on site

#### External Dimensions (SK33 Oven Stand)

Width 610mm  
Height 880mm  
Depth 650mm

#### Nett Weight (SK33 Oven Stand)

18kg

#### Packing Data (SK33 Oven Stand)

20.5kg  
Width 755mm  
Height 795mm  
Depth 160mm  
Volume 0.1m<sup>3</sup>

#### 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



Australia  
www.moffat.com.au  
New Zealand  
www.moffat.co.nz  
www.turbofanoven.com

Australia  
Moffat Pty Limited

Victoria/Tasmania  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone +61 3-9518 3888  
Facsimile +61 3-9518 3833  
vsales@moffat.com.au

New South Wales  
Telephone +61 2-8833 4111  
nswsales@moffat.com.au

South Australia  
Telephone +61 3-9518 3888  
vsales@moffat.com.au

Queensland  
Telephone +61 7-3630 8600  
qldsales@moffat.com.au

Western Australia  
Telephone +61 8-9413 2400  
wasales@moffat.com.au

New Zealand  
Moffat Limited

Christchurch  
45 Illinois Drive  
Izone Business Hub  
Rolleston 7675  
Telephone +64 3-983 6600  
Facsimile +64 3-983 6660  
sales@moffat.co.nz

Auckland  
Telephone +64 9-574 3150  
sales@moffat.co.nz



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  
AN.TFN.S.1901

