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Technical data sheet for

G32D4 ON THE P8M Prover/Holding Cabinet

Full Size Digital / Gas Convection Oven on a
8 Tray Manual / Electric Prover/Holding Cabinet

d **m**

G32D4

Unit shall be a Moffat gas 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 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.

P8M

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 16 half size sheet pans or 8 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 cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 4 400mm x 600mm tray capacity (optional kit for P8M)
- 4 tray Oven / 8 tray Prover
- 735mm width
- Low unit height 1560mm
- 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
- Bi-directional reversing fan system
- Safe-Touch vented door
- Vitreous enamel oven chamber
- 35MJ/hr patented infrared burner system
- Plug-in continuous oven door seal
- 4 oven wire racks supplied
- 100% recyclable packaging

PROVER

- 76mm 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 Temp Probe Kit
- 400mm x 600mm tray racking kit for P8M
- 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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G32D4 Full Size Digital / Gas Convection Oven

P8M Full Size Manual / Electric Prover/Holding Cabinet

CONSTRUCTION - Oven (G32D4)
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 (P8M)
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 (G32D4)
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 key
Oven Lights 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 minute in countdown mode /
999 minute in count-up mode
Direct burner ignition control flame failure safety control
Optional Core Probe temperature range 50-90°C
Over-temperature safety cut-out

CONTROLS - Prover (P8M)
Off / Prove / Holding mode selector switch
Mechanical thermostat 20-85°C
Humidity level control
Cabinet temperature thermometer
Auto-fill water system standard

CLEANING
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
Gas Requirements - Oven (G32D4)
35MJ/hr burner rating
Natural, LPG models
Unit supplied complete with gas type conversion kit

Gas Connection - Oven (G32D4)
½" BSPT male

Electrical Requirements
Oven (G32D4)
230-240V, 50Hz, 1P+N+E, 0.5A
10A cordset fitted

Prover (P8M)
230-240V, 50Hz, 1P+N+E, 1.5kW, 6.3A
10A cordset fitted

Water Requirements
Cold water connection ¾" BSP male
80psi maximum inlet pressure / 20psi minimum inlet pressure
Connection to oven optional

External Dimensions
Width   735mm
Height   1715mm
Depth   810mm

Nett Weight
Oven (G32D4)
113kg

Proofer (P8M)
77.5kg

Packing Data

Oven (G32D4)		Proofer (P8M)	
131kg		95.3kg	
0.71m3		0.76m3	
Width	760mm	Width	760mm
Height	1010mm	Height	1080mm
Depth	925mm	Depth	925mm

INSTALLATION CLEARANCES

	NON-COMBUSTIBLE SURFACES	COMBUSTIBLE SURFACES
Rear	75mm	75mm
LH Side	50mm	50mm
RH Side*	75mm	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

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24:7 Service Support

ISO9001 Quality Management Standard
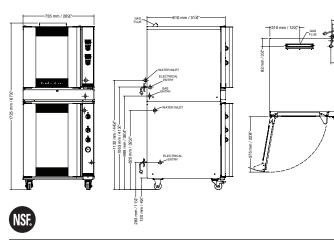SGS

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.