

Technical data sheet for

E32T5 ON THE P8M Proofer/Holding Cabinet Full Size Digital / Electric Convection Oven

8 Tray Manual / Electric Proofer/Holding Cabinet



E32T5 OVEN



E32T5

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door that offers field reversible hinging. Oven shall have capacity for 5 full size sheet 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 3" feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging. Unit shall be Energy Star certified.

P8M

Unit shall be a Moffat electrically heated Turbofan Proofer and Holding Cabinet ETL Listed and NSF-4 listed. The proofer 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. Proofer 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. Proofer and Holding Cabinets shall be fitted with NEMA 5-15P cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- Full size sheet pan capacity
- 5 tray Oven / 8 tray Proofer
- Compact 28 $\frac{7}{8}$ " / 735mm width
- Low unit height 61 $\frac{3}{8}$ " / 1560mm
- Side hinged doors (standard LH hinge)
Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Proofer
- Proofer with dual function Proof and Holding modes

OVEN

- 3 $\frac{1}{2}$ " / 85mm tray spacing
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- 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 door
- Slam shut door latch
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- 5 oven wire racks supplied
- 100% recyclable packaging

PROOFER

- 3" / 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. 3" / 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
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings
- Installs in pre-fitted rear housing of cabinet for flush rear installation



E32T5 Full Size Digital / Electric Convection Oven

P8M Full Size Manual / Electric Proofer/Holding Cabinet

CONSTRUCTION - Oven (E32D5)
 Porcelain enameled fully welded oven chamber
 Stainless steel front, sides and top exterior
 Stainless steel frame side hinged door
 0.2" / 5mm thick door inner and outer glass
 Stainless steel control panel
 Aluminized coated steel base and rear panels

CONSTRUCTION - Proofer (P8M)
 304 stainless steel interior cabinet
 Stainless steel front, sides and top exterior
 Stainless steel interior side racks
 Stainless steel frame side hinged door
 0.2" / 5mm thick door glass
 Stainless steel control panel
 Aluminized coated steel base and rear panels

CONTROLS - Oven (E32T5)
 5.7" LED backlit touch screen
 Icon driven program menu
 BMP image icon imports via USB port
 Program updates via USB port
 Temperature range 85-500°F
 Adjustable sounder tones and volume
 Other specification on request
 Safety thermostat cut-out
 Optional core temp probe

CONTROLS - Proofer (P8M)
 Off / Proof / Holding mode selector switch
 Mechanical thermostat 32-185°F / 20-85°C
 Humidity level control
 Cabinet temperature thermometer
 Auto-fill water system standard

CLEANING
 Stainless steel top and side exterior panels
 Porcelain enameled oven chamber
 Fully removable stainless steel oven and proofer 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 (E32T5)
 208V, 60Hz, 1-phase, 5.8kW, 28A
 220-240V, 50/60Hz, 1-phase, 6.5kW, 27A
 No cordset supplied

Proofer (P8M)
 110-120V, 50/60Hz, 1-phase, 1.45kW, 11.6A
 NEMA 5-15P cordset fitted

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

External Dimensions
 Width 28 7/8" / 735mm
 Height 61 1/4" / 1560mm
 Depth 31 7/8" / 810mm

Nett Weight
 Oven (E32T5)
 196lbs / 89kg

Proofer (P8M)
 171lbs / 77.5kg

Packing Data
 Oven (E32T5)
 231lbs / 105kg
 20.1ft³ / 0.57m³
 Width 29 7/8" / 760mm
 Height 32" / 815mm
 Depth 36 3/8" / 925mm

Proofer (P8M)
 210lbs / 95.3kg
 26.8ft³ / 0.76m³
 Width 30" / 760mm
 Height 42 1/2" / 1080mm
 Depth 36 3/8" / 925mm

INSTALLATION CLEARANCES

Rear 2" / 50mm
 LH Side 2" / 50mm
 RH Side* 3" / 75mm

* For fixed installations a minimum of 20" / 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

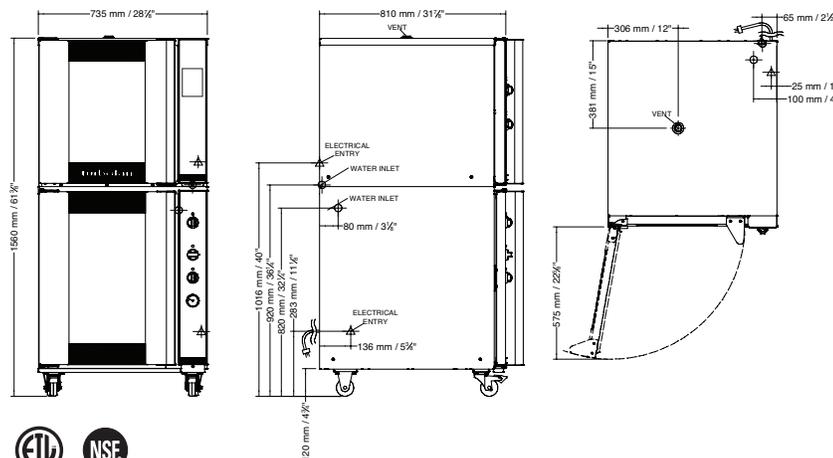
A minimum distance of 12" / 300mm from the appliance sides is required



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Designed and manufactured by



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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