

Technical data sheet for

E32D5 DOUBLE STACKED

Full Size Digital / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



E32D5 OVENS



Model E32D5/2C shown



E32D5/2 E32D5/2C

E32D5 ovens shall be Blue Seal electrically heated Turbofan convection ovens E.T.L. listed and NSF-4 listed. The ovens shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Ovens shall have capacity for five full size sheet pans each. The ovens shall be controlled by electronic controls having separate digital displays and adjusting knobs for time and temperature functions. The oven controls shall allow both manual with programmable moisture level injection and 2 speed oven fan. A core temperature probe is optional. The units shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKE32 (adjustable feet option) or DSKE32C (castor 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.

E32D5/2 - Double stack with adjustable feet base stand

E32D5/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 5 full size sheet pan capacity ovens
- Compact 28 $\frac{1}{8}$ " / 735mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

STANDARD FEATURES

- 5 full size sheet pan capacity
- 3 $\frac{1}{8}$ " / 85mm tray spacing
- Digital display Time and Temperature Controls
- Large easy view $\frac{3}{4}$ " / 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
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 5 oven wire racks supplied

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

E32D5/2 E32D5/2C Full Size Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS

Porcelain enameled 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
Oven racks chrome plated wire (5 supplied)
Stainless steel frame side hinged door
0.2" / 5mm thick door outer glass
0.2" / 5mm thick low energy loss door inner glass
Full stainless steel welded door handle
Stainless steel control panel
Aluminized coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 1½" and 1¼" square tube front and rear frame
base stand
4 adjustable feet on E32D5/2
4 dia. 3" / 76mm swivel castors with 2 front castors dual
wheel and swivel lock on E32D5/2C
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 ¾" / 20mm high LED displays
Two individual time and temperature setting control knobs
6 function keys
ON/OFF key
Fan LO speed key
Timer Start/Stop key
Moisture Injection key (5 levels)
Programs select key
Actual temperature display key
Adjustable buzzer/alarm volume
Thermostat range 120-500°F
Timer range from 180 minutes in countdown mode
Timer range up to 999 minutes in time count mode for
holding, slow cooking
Optional Core Probe temperature range 122-194°F / 50-90°C
Over-temperature safety cut-out

CLEANING

Stainless steel top and side exterior panels
Porcelain enameled 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)
208V, 60Hz, 1-phase, 5.8kW, 28A
220-240V, 60Hz, 1-phase, 6.5W, 27A
No cordset supplied

Water Requirements (optional - each oven)

Cold water connection ¾" GHT male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 28⅞" / 735mm
Height 67¾" / 1720mm
Depth 33¾" / 858mm

Oven Internal Dimensions (each oven)

Width 18¼" / 465mm
Height 20¼" / 515mm
Depth 27½" / 700mm
Volume 6ft³ / 0.17m³

Oven Rack Dimensions

Width 18" / 460mm
Depth 26" / 660mm

Nett Weight (double stack complete)

470lbs / 213kg

Packing Data (E32D5 ovens each)

231lbs / 105kg
20.1ft³ / 0.57m³
Width 29⅞" / 760mm
Height 32" / 815mm
Depth 36⅞" / 925mm

Packing Data (Stacking Kit)

35lbs / 16kg (DSKE32 - adjustable feet)
41lbs / 19kg (DSKE32C - castor)
4.1ft³ / 0.12m³
Width 30⅞" / 770mm
Height 35" / 890mm
Depth 6¾" / 170mm

Supplied CKD for assembly on site

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

Double Stacking Kits

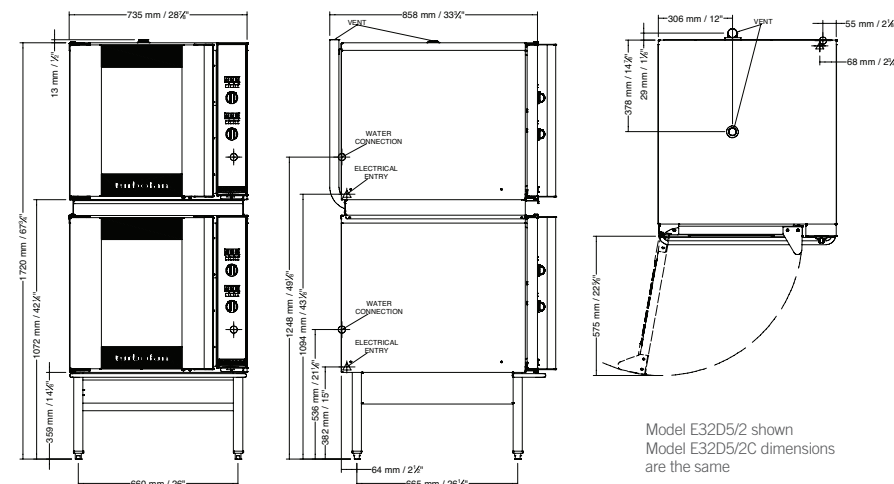
For after market double stacking two E32D5 convection ovens
DSK32 - Double stacking kit - adjustable feet
DSK32C - Double stacking kit - castor



www.blue-seal.ca
www.turbofanoven.com
www.servecanada.com

CANADA

Serve Canada
40 East Pearce Street
Richmond Hill ON
L4B 1B7
Ph Toll Free 800-263-1455
Fax 905-731-7687
Email info@servecanada.com



Model E32D5/2 shown
Model E32D5/2C dimensions
are the same



E32D5 OVENS

Manufactured by:
Moffat Limited
45 Illinois Drive, Izone Business Hub
Rolleston 7675, New Zealand



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
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