

Technical data sheet for

E32D4 ON THE P8M Prover/Holding Cabinet Full Size Digital / Electric Convection Oven on a 8 Tray Manual / Electric Prover/Holding Cabinet



E32D4 OVEN



E32D4

Unit shall be a Moffat electrically 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, 2 speed oven fan, 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. This unit shall be Energy Star certified.

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 plug-in cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 8 400mm x 600mm tray capacity (optional kit for P8M)
- 4 tray Oven / 8 tray Prover
- Compact 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
- 2 speed bi-directional reversing fan system
- Safe-Touch vented door
- Vitreous enamel oven chamber
- 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 Temperature Probe Kit
- 600mm x 400mm 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

E32D4 Full Size Digital / Electric Convection Oven

P8M Full Size Manual / Electric Prover/Holding Cabinet

CONSTRUCTION - OVEN (E32D4)

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 (E32D4)

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 and Oven Lights 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 50-260°C
Timer range from 180 minutes in countdown mode
Timer range up to 999 minutes in time count mode for hold-
ing, slow cooking
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

Electrical Requirements

Oven (E32D4)
230-240V, 50Hz, 1P+N+E, 6.5kW, 27A
No cordset supplied
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 1560mm
Depth 810mm

Nett Weight

Oven (E32D4)
89kg

Prover (P8M)

77.5kg

Packing Data

Oven (E32D4)
105kg
0.57m³
Width 760mm
Height 815mm
Depth 925mm

Prover (P8M)

95.3kg
0.76m³
Width 760mm
Height 1080mm
Depth 925mm

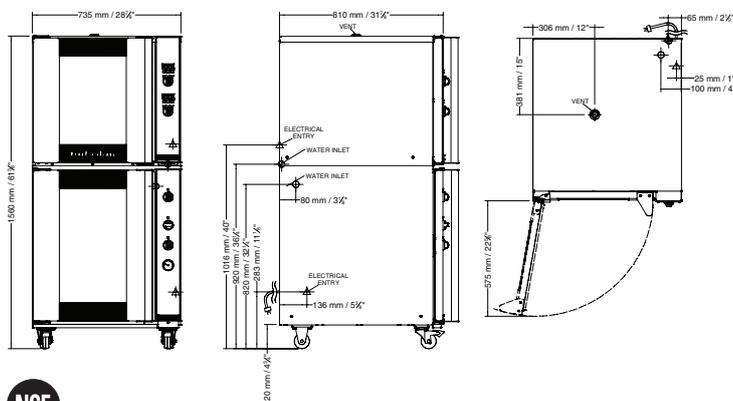
INSTALLATION CLEARANCES

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



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ISO9001
Quality
Management
Standard

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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