

### TECHNICAL DATA SHEET FOR **E32D4 DOUBLE STACKED**

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

E32D4/2 - Double stack with adjustable feet base stand

E32D4/2C - Double stack with castor base stand

#### DOUBLE STACK FEATURES

- Two 4 full size sheet pan capacity ovens
- Compact 735mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

#### OVEN FEATURES (each)

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- Compact 735mm width
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode

**NEW** 20 programs with 3 stage cooking and stage end alarms

**NEW** Core Probe program cooking (optional Core Probe Kit)

**NEW** Moisture injection mode (5 levels) and manual injection

**NEW** 2 speed bi-directional reversing fan system

- 6.3kW heating power
- Safe-Touch vented side hinged door (standard LH hinge).  
Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 4 oven wire racks supplied

#### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



**THE ADVANTAGE**

Model E32D4/2C shown

#### E32D4/2 E32D4/2C

E32D4 ovens shall be Moffat electrically heated Turbofan convection ovens. The ovens 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. Ovens shall have capacity for four 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 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 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.

Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

# 30D SERIES

E32D4/2  
E32D4/2C

# turbofan®

## E32D4/2 E32D4/2C Full Size Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

### CONSTRUCTION - OVENS

Vitreous enamel fully welded oven chamber  
Stainless steel front, sides and top exterior  
Stainless steel oven fan baffle and oven vent  
Removable 4 position stainless steel side racks  
Oven racks chrome plated wire (4 supplied)  
Stainless steel frame side hinged door  
5mm thick door outer glass  
5mm thick low energy loss door inner glass  
Full stainless steel welded door handle  
Stainless steel control panel  
Aluminised coated steel base and rear panels

### CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction  
Welded 38mm and 32mm square tube front and rear frame  
base stand  
4 adjustable feet on E32D4/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel and  
swivel lock on E32D4/2C  
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 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

### 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 plug-in oven door seal (no tools required)

### SPECIFICATIONS

Electrical Requirements (each oven)  
230-240V, 50Hz, 1P+N+E, 6.5kW, 27A  
No cordset supplied

Water Requirements (optional - each oven)  
Cold water connection 3/4" BSP male  
550kpa maximum inlet pressure /  
150kpa minimum inlet pressure

### External Dimensions

Width 735mm  
Height 1720mm  
Depth 858mm

### Oven Internal Dimensions

Width 465mm  
Height 515mm  
Depth 700mm  
Volume 0.17m<sup>3</sup>

### Oven Rack Dimensions

Width 460mm  
Depth 660mm

Nett Weight (double stack complete)  
213kg

### Packing Data (E32D4 ovens each)

105kg  
0.57m<sup>3</sup>  
Width 760mm  
Height 815mm  
Depth 925mm

### Packing Data (Stacking Kit)

17kg (DSKE32 - adjustable feet)  
20kg (DSKE32C - castor)  
0.12m<sup>3</sup>  
Width 770mm  
Height 890mm  
Depth 170mm

Supplied CKD for assembly on site

### 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

### Double Stacking Kits

For after market double stacking two E32D4 convection ovens  
DSKE32 - Double stacking kit - adjustable feet  
DSKE32C - Double stacking kit - castor

## MOFFAT®

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 03-9518 3888  
Facsimile 03-9518 3833  
vsales@moffat.com.au

New South Wales  
Telephone 02-8833 4111  
nswsales@moffat.com.au

South Australia  
Telephone 03-9518 3888  
vsales@moffat.com.au

Queensland  
Telephone 07-3630 8600  
qldsales@moffat.com.au

Western Australia  
Telephone 08-9202 6820  
bgarcia@moffat.com.au

New Zealand  
Moffat Limited

Christchurch  
16 Osborne Street  
Christchurch 8011  
Telephone 03-389 1007  
Facsimile 03-389 1276  
sales@moffat.co.nz

Auckland  
Telephone 09-574 3150  
sales@moffat.co.nz



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ISO9001

All Turbofan products are designed and  
manufactured by Moffat using the  
internationally recognised ISO9001  
quality management system, covering  
design, manufacture and final inspection,  
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