turbofan®

30T SERIES
E32T5/2
E32T5/2C

Technical data sheet for

E32T5 DOUBLE STACKED

Full Size Electric Convection Oven TOUCH SCREEN CONTROL
Double Stacked on a Stainless Steel Base Stand

ENERGY STAR

E32T5 OVENS

E32T5/2 E32T5/2C

Units shall be a Moffat 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 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 ovens shall have selectable moisture level injection and a 2 speed oven fan. The ovens 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. Ovens controller shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The ovens shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSK32 (adjustable feet option) or DSK32C (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. Units shall be Energy Star certified.

E32T5/2 - Double stack with adjustable feet base stand
E32T5/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 5 full size sheet pan capacity ovens
- Compact 28⅞" / 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

- 3⅓" / 85mm tray spacing
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Multiple stage cooking
- Individual shelf control and shelf timers
- Auto-Start mode
- Energy Save Set-Back mode
- Straight or Flex cooking time
- Core probe cooking (optional Core probe Kit)
- USB port for program/icon updating
- Moisture injection mode (5 levels)
- 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
- Push fit continuous oven door seal (no tools)
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 5 oven wire racks per oven supplied
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

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E32T5/2 E32T5/2C Full Size Convection Oven TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION
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 E32T5/2
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on E32T5/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS (each oven)
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

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 push fit 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 (E32T5 ovens each)
231lbs / 105kg
20.1ft³ / 0.57m3
Width 29⅞" / 760mm
Height 32" / 815mm
Depth 36⅜" / 925mm

Packing Data (Stacking Kit)
35lbs / 16kg (DSKE32 - adjustable feet)
41lbs / 19kg (DSKE32C - castor)
4.1ft³ / 0.12m3
Width 30⅜" / 770mm
Height 35" / 890mm
Depth 6¾" / 170mm

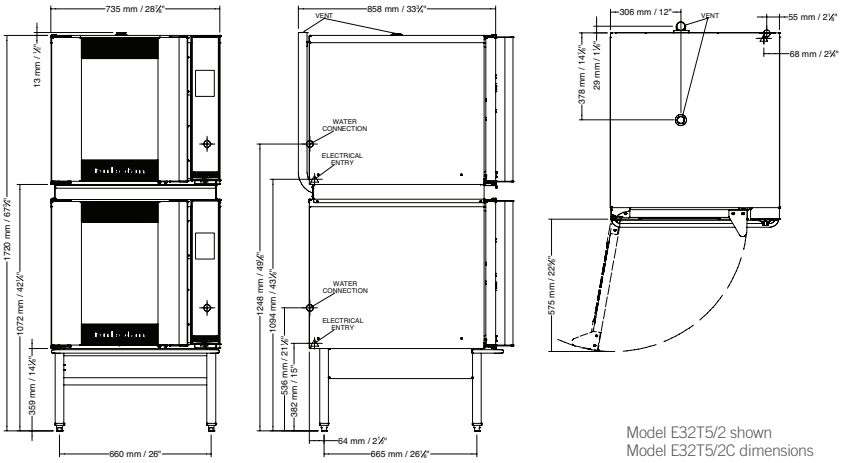
Supplied CKD for assembly on site

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



Model E32T5/2 shown
Model E32T5/2C dimensions are the same

E32T5 OVENS

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ISO9001 Quality Management Standard

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.

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