

MOFFAT® G32MSW

Full Size Gas Convection Oven

- Robust stainless steel exterior for long life
- Porcelain inner for easy cleaning and durability
- Stainless steel door with large viewing window for extra visibility
- Door is field reversible for line end positioning
- Stay cool heavy duty stainless steel door handle
- 4 full sheet pan capacity (6 with optional cookie kit)
- High efficiency infra-red burner for faster heating and less gas consumption
- Low fan velocity eliminates need for 2 speed fan
- Easy to use mechanical controls
- 60 minute timer for baking
- 3 hour roasting timer with cook n hold system
- Internal lighting
- Water injected steam (hook-up optional)
- Compact footprint – only 28" x 32" and stackable
- Quiet in operation – can be used front of house



G32MSW



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Unit shall be a Moffat gas heated low velocity Turbofan convection oven NSF listed (NSF-4), CSA (AGA) ANSI Z83.11-2002/CSA 1.8-2002. The oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel top and sides with single stainless steel door and full size viewing window. Door shall be field reversible. Oven liner shall be insulated on all sides and have capacity for 4 full size sheet pans or 6 with cookie kit option. The oven temperature shall be controlled by a mechanical thermostat and shall have a bake timer, roast timer, cook 'n hold system and feature water injection for optional connection. Oven shall be fitted with a NEMA 5-15P cordset. Oven shall be able to be double stacked with stacking kit, bench mounted on 6" legs, or mounted on Moffat's A25 Stand or E89 Proofer and Holding Cabinet.

Full Size Gas Convection Oven

CONSTRUCTION

- Stainless steel top and sides
- Enamel oven interior
- Field reversible door
- Toughened twin pane door window glass
- Full stainless steel door handle
- 4 pan capacity (4 wire oven racks included)
- Fully insulated
- Fully enclosed motor

CONTROLS

- On/off switch
- Mechanical thermostat, variable between 150°F to 600°F
- 1 hour bake timer with buzzer
- 3 hour roast timer
- Cook n hold factory preset at 158°F (range 140°F to 194°F)
- Water injection steam (momentary switch)
- Low velocity fan system
- 2 oven lights
- Infra-red burner system

CLEANING AND SERVICING

- Easy clean stainless steel and enamel surfaces
- Fully removable racks and baffle
- Access to all controls from front panel
- Full access side service panel
- Removable door seals

OPTIONS

- Cookie Kit
- E89 Proofer and Holding Cabinet
- Double stacking kit
- Full range of 18" x 26" pans
- Chicken racks
- Stand with casters

SPECIFICATIONS

Gas Rating

35 MJ/hr, 33,000 Btu/hr

Gas Inlet

1/2" female NPT

Electrical requirements

110 - 120V, 60Hz, 0.24kW, 1P+N+GND

Nema 5-15P cord set fitted

Water

3/4" thread

80psi max inlet pressure

20psi min inlet pressure

External Dimensions

Width 28" (710mm)

Height 35 1/2" (900mm on feet)

Depth 32" (810mm)

Internal Dimensions

Width 18" (460mm)

Height 20 1/2" (520mm)

Depth 26" (660mm)

Oven Rack Dimensions

Width 18" (460mm)

Depth 26" (660mm)

Between racks 5" (125mm)

3" (75mm) with cookie kit

Nett Weight

245lbs (111kg)

Packing Data

353lbs (160kg)

23ft³ (0.65m³)

Width 29 1/2" (750mm)

Height 36 1/2" (925mm)

Depth 37 1/4" (945mm)

Clearances

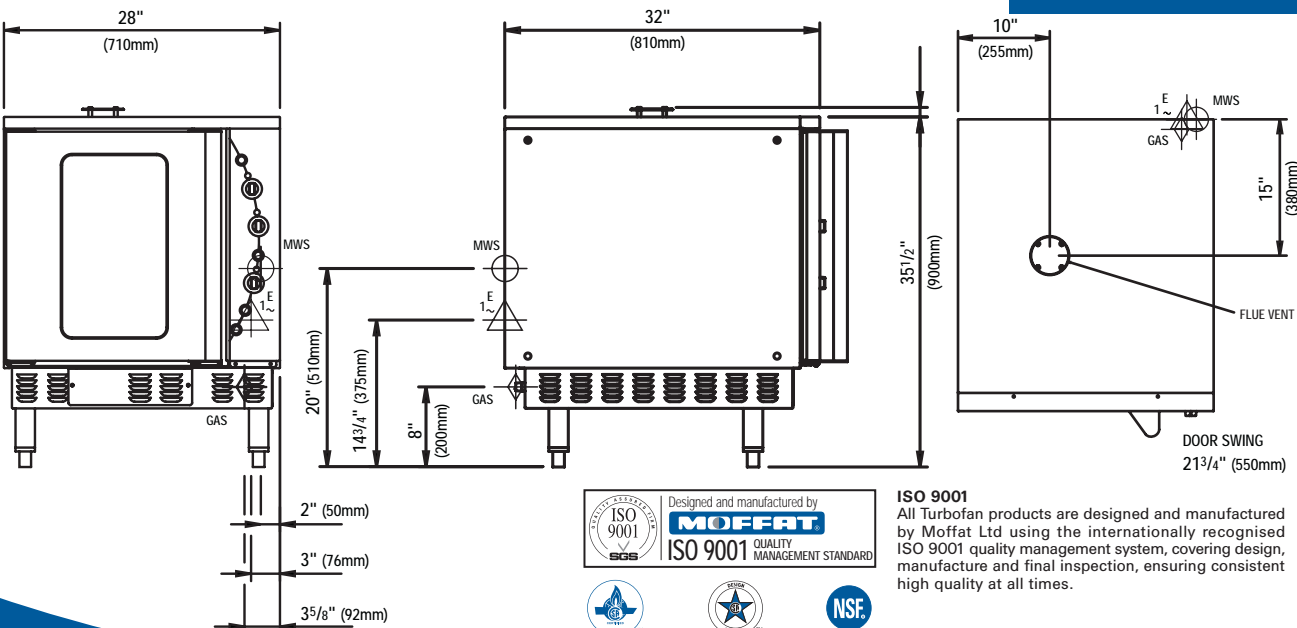
Left side 3" (75mm)

Right side 3" (75mm)*

Rear 3" (75mm)

Top 8" (200mm)

*Fixed installations require at least 500mm(20") clearance at RHS for serviceability.



ISO 9001

All Turbofan products are designed and manufactured by Moffat Ltd using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

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