

MOFFAT® E32MS

Full Size Electric 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)
- Hot reversing air fan system for more even bake results
- 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
- Utility required only 40 amp breaker (6kW)



E32MS



Order Toll Free 1800 551 8795

E32MS

Unit shall be a Moffat electrically heated Turbofan convection oven with hot air reversing fan system ETL listed (UL Std 197) and NSF listed (NSF-4). 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 able to be double stacked with stacking kit, bench mounted on 4" legs, or mounted on Moffat's A25 Stand or E89 Proofer and Holding Cabinet. 8kW optional.

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CONSTRUCTION

Stainless steel top and sides
 Enamel oven interior
 Field reversible door
 Toughened twin pane door glass
 Strong and stylish door handle
 4 pan capacity (4 wire oven racks included)
 Fully insulated
 Stainless steel control panel with overlay
 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)
 Hot reversing fan system
 2 oven lights

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

Electrical requirements
 208V, 60Hz, 6kW, 28.8A
 220 - 240V, 60Hz, 6.66kW, 27.8A
 1 phase, 2 wire + GND (cord & connection required)

Water
 $\frac{3}{4}$ " thread
 80psi max inlet pressure
 20psi min inlet pressure

External Dimensions
 Width 28" (710mm)
 Height 26 $\frac{3}{8}$ " (670mm)
 Depth 32" (810mm)

Internal Dimensions
 Width 18" (460mm)
 Height 21" (533mm)
 Depth 26" (660mm)

Oven Rack Dimensions
 Width 18" (460mm)
 Depth 26" (660mm)
 Between racks 5" (125mm)
 3" (75mm) with cookie kit

Nett Weight
 181lbs (82kg)

Packing Data
 282lbs (128kg)
 19.6ft³ (0.56m³)
 Width 29 $\frac{1}{2}$ " (750mm)
 Height 31" (785mm)
 Depth 37" (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.

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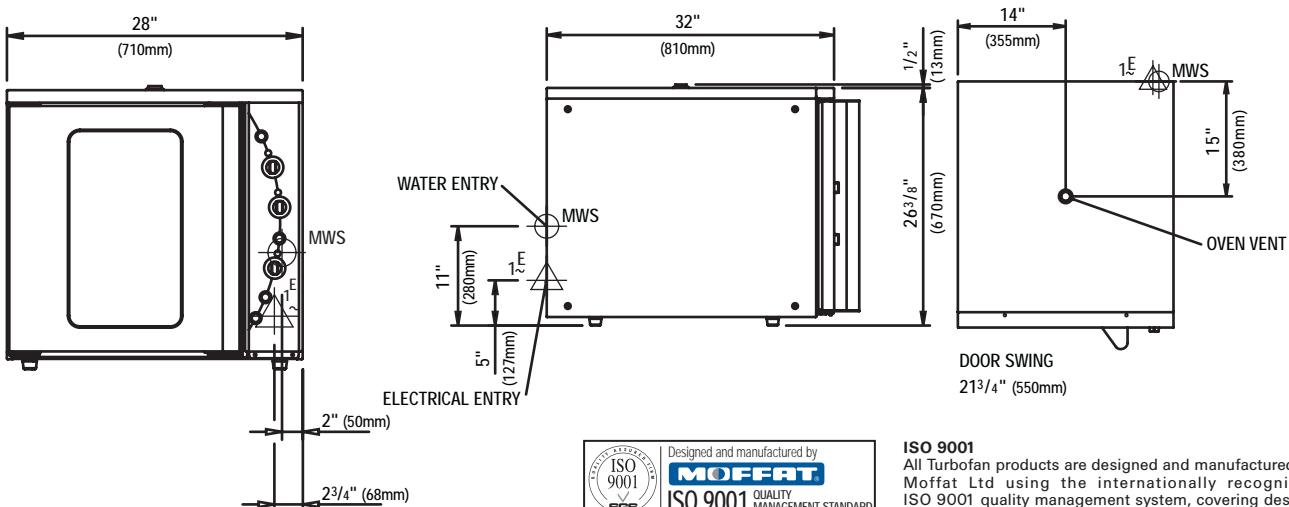
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ISO 9001

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.

