TECHNICAL DATA SHEET FOR
E32D5 DOUBLE STACKED

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

E32D5/2 - Double stack with adjustable feet base stand
E32D5/2C - 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

OVEN FEATURES (each)

• 5 full size sheet pan capacity

• 3⅓"/ 85mm tray spacing

• Digital display Time and Temperature Controls

• Large easy view ¾" / 20mm high displays

• Electronic thermostat control

• Electronic timer with countdown or time count modes

• Programmable for up to 20 programs

• Water Injection mode

• High performance bi-directional reversing fan system

• ¼ H.P. 300W bi-directional fan motor

• 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

• Plug-in continuous oven door seal

• Dual halogen oven lamps

• 5 oven wire racks supplied

Model E32D5/2C shown

E32D5/2 E32D5/2C
E32D5 ovens shall be 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 top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Ovens shall have capacity for five 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 controls shall allow both manual and programmed operating modes and have separate control keys for water injection, oven light function and timer operation. 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.

MOFFAT ®

turbofan ®
CONVECTION OVEN SYSTEMS

E32D5/2 E32D5/2C Full Size Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS
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
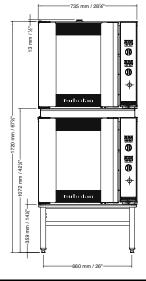4 adjustable feet on E32D5/2
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on E32D5/2C
Stainless steel oven spacer frame
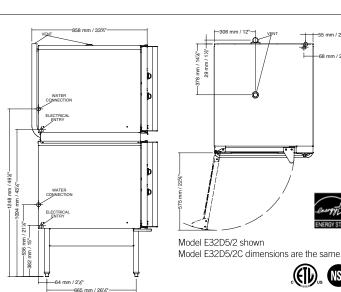Stainless steel bottom oven vent extension

CONTROLS (each oven)
Electronic controls with Digital Time and Temperature display, Manual or Program modes
Large ¾" / 20mm high LED displays
Two individual time and temperature setting control knobs
6 function keys
ON/OFF key
Oven Lamp key (toggle or auto-time off mode settings)
Timer Start/Stop key
Water Injection key (manual shot or timed shot mode settings)
Programs select key
Actual temperature display key
Adjustable buzzer/alarm volume
Thermostat range 150-500°F / 50-260°C
Timer range from 180 minutes in countdown mode
Timer range up to 999 minutes in time count mode for holding, slow cooking
Over-temperature safety cut-out

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 plug-in 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 (E32D5 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

Double Stacking Kits

For after market double stacking two E32D5 convection ovens
DSKE32 - Double stacking kit - adjustable feet
DSKE32C - Double stacking kit - castor

Model E32D5/2 shown
Model E32D5/2C dimensions are the same