

TECHNICAL DATA SHEET FOR E33D5 ON THE SK33 STAND

1/1 GN Digital / Electric Convection Oven
on a Stainless Steel Stand

STANDARD FEATURES

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm 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)
 - Moisture injection mode (5 levels) and manual injection
 - 2 speed bi-directional reversing fan system
 - 5.8kW heating power
 - Safe-Touch vented side hinged door
 - Slam shut door latch
 - Pendulum operation door handle
 - Vitreous enamel oven chamber
 - Plug-in continuous oven door seal
 - Dual halogen oven lamps
 - Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
 - 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK33 Oven Stand
- DSK33 Double Stacking Kit



THE ADVANTAGE

E33D5

Unit shall be a Moffat electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Oven shall have capacity for 5 half size sheet pans or 5 1/1 GN pans. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed (20 programs) operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The oven shall include dual halogen oven lamps. The oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK33. Unit shall be supplied in 100% recyclable shipping packaging.

SK33

Unit shall be a Moffat Turbofan stainless steel oven stand. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 5 tray runners suitable for up to 5 1/1 GN pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E33D5 and E33T5. Unit shall be supplied in 100% recyclable shipping packaging.

E33D5 1/1 GN Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

Vitreous enamel 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
 Stainless steel frame side hinged door
 5mm thick door outer glass
 5mm thick low energy loss door inner glass
 Stainless steel control panel
 Aluminised coated steel base and rear panels

CONTROLS

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 moisture 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 holding, 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)
 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements

230-240V, 50Hz, 1P+N+E, 6.0kW, 25A
 No cordset supplied

Water Requirements (optional)

Cold water connection 3/4" BSP male
 80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 610mm
 Height 730mm including 76mm feet
 Depth 680mm

Oven Internal Dimensions

Width 330mm
 Height 515mm
 Depth 570mm
 Volume 0.10m³

Oven Rack Dimensions

Width 330mm
 Depth 530mm

Nett Weight (E33D5)

71.5kg

Packing Data (E33D5)

93kg
 Width 655mm
 Height 805mm
 Depth 830mm
 Volume 0.44m³

SK33 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E33D and E33T Series ovens
 5 position tray runners standard
 76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel
 Welded 38mm and 32mm square tube front and rear frames
 Welded rack supports/side frames
 4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock
 Supplied CKD for assembly on site

External Dimensions (SK33 Oven Stand)

Width 610mm
 Height 880mm
 Depth 650mm

Nett Weight (SK33 Oven Stand)

18kg

Packing Data (SK33Oven Stand)

20.5kg
 0.1m³
 Width 755mm
 Height 795mm
 Depth 160mm

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



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



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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