

Technical data sheet for

## E33T5 DOUBLE STACKED

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



E33T5 OVENS



### E33T5/2 E33T5/2C

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 ovens 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 12" x 20" steam 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 DSK33 (adjustable feet option) or DSK33C (castor option). Units shall be supplied in 100% recyclable shipping packaging. Units shall be Energy Star certified.

Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

E33T5/2 - Double stack with adjustable feet base stand  
E33T5/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two 5 half size sheet pan capacity ovens
- Compact 24" / 610mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

### STANDARD FEATURES

- 5 half size sheet pan capacity
- 5 12" x 20" hotel pan capacity
- 3 1/8" / 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
- 5.8kW heating (220-240V) / 5.2kW heating (208V)
- Safe-Touch vented side hinged door
- Slam shut door latch
- Pendulum operation 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

### E33T5/2 E33T5/2C Half Size Convection Oven TOUCH SCREEN CONTROL 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  
Stainless steel frame side hinged door  
0.2" / 5mm thick door outer glass  
0.2" / 5mm thick low energy loss door inner glass  
Stainless steel control panel  
Aluminised coated steel base and rear panels

#### CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction  
Welded 1½" / 38mm and 1¼" / 32mm square tube front and rear frame base stand  
4 adjustable feet on E33T5/2  
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on E33T5/2C  
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 temperature 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, 1P+N+E, 5.4kW, 26A  
220-240V, 60Hz, 1P+N+E, 6.0kW, 25A  
No cordset supplied

#### Water Requirements (optional - each oven)

Cold water connection ¾" GHT male  
550kpa maximum inlet pressure /  
150kpa minimum inlet pressure

#### External Dimensions

Width 24" / 610mm  
Height 67¾" / 1720mm  
Depth 28¾" / 730mm

#### Oven Internal Dimensions

Width 13" / 330mm  
Height 20¼" / 515mm  
Depth 22½" / 570mm  
Volume 3.5ft³ / 0.10m³

#### Oven Rack Dimensions

Width 13" / 330mm  
Depth 20⅞" / 530mm

#### Nett Weight (double stack complete)

344lbs / 156kg

#### Packing Data (E33T5 ovens each)

205lbs / 93kg  
Width 25¾" / 655mm  
Height 31¾" / 805mm  
Depth 32¾" / 830mm  
Volume 1 5.5ft³ / 0.44m³

#### Packing Data (Stacking Kit)

29lbs / 13kg (DSK33 - adjustable feet)  
35lbs / 16kg (DSK33C - castor)  
Width 30⅓" / 770mm  
Height 35" / 890mm  
Depth 6¾" / 170mm  
Volume 4.2ft³ 1.2m³

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 E33T5 convection ovens  
DSK33 - Double stacking kit - adjustable



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ISO9001  
Quality  
Management  
Standard

Designed and manufactured by



#### 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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