

Technical data sheet for

E33T5 DOUBLE STACKED

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



E33T5/2C

F33T5 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
- 3½" / 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



turbofanbolt

30TSERIES

E33T5/2 E33T5/2C

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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

O.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 $1\frac{1}{2}^{\prime\prime}$ / 38mm and $1\frac{1}{4}^{\prime\prime}$ / 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 haffle

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 67%" / 1720mm Depth 28%" / 730mm Oven Internal Dimensions Width 13" / 330mm Height 20\%" / 515mm Depth 22\%" / 570mm

 Volume
 3.53ft³ / 0.10m3

 Oven Rack Dimensions

 Width
 13" / 330mm

 Depth
 207½" / 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 30¹/₂" / 770mm

 Width
 301/8" / 7770mm

 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

MOFFAT®

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ISO9001 Quality Management SGS_ Standard

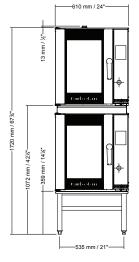
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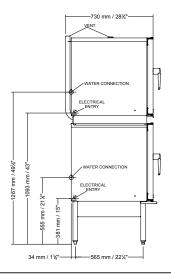


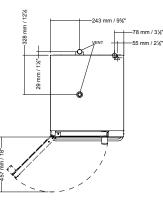
ISO9001

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.







Model E33T5/2 shown Model E33T5/2C dimensions are the same







