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TECHNICAL DATA SHEET FOR

G32D4 DOUBLE STACKED

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

G32D4/2 - Double stack with adjustable feet base stand G32D4/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 4 full size sheet pan capacity ovens
- · Compact 735mm width
- · Full stainless steel base stand
- Full stainless steel oven spacer frame
- · Adjustable feet or castor models

OVEN FEATURES (each)

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- · 110mm tray spacing
- 10A plug-in cordset □tted
- Digital display Time and Temperature controls
- · Large easy view 20mm high displays
- · Electronic thermostat control
- Electronic burner ignition and safety control system
- 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)

NEW Moisture injection mode (5 levels) and manual injection

- Bi-directional fan motor
- 35MJ/hr patented Infrared burner system
- Safe-Touch vented side hinged door (standard LH hinge).
 Optional RH hinge (eld convertible)
- · Stay-Cool door handle
- · Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 4 oven wire racks supplied

ACCESSORIES

· Optional M236060 Core Temp Probe Kit



THE ADVANTAGE

Model G32D4/2C shown

G32D4/2 G32D4/2C

G32D4 ovens shall be Moffat gas heated Turbofan convection oven. The ovens shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers \Box eld reversible hinging. Ovens shall have capacity for four 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 control shall allow both manual and programmed operating modes with programmable moisture injection and 3 stage cooking. A core temperature probe M236060 is optional. The units shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKG32 (adjustable feet option) or DSKG32C (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 \square eld assembly.





30DSERIES

G32D4/2 G32D4/2C

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G32D4/2 G32D4/2C Full Size Digital / Gas Convection Ovens Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS

Vitreous enamel fully welded oven chamber Stainless steel front, sides and top exterior Stainless steel oven fan baf ie and oven vent Removable 4 position stainless steel side racks Oven racks chrome plated wire (4 supplied)

Stainless steel frame side hinged door

5mm thick door outer glass

5mm thick low energy loss door inner glass

Full stainless steel welded door handle

Stainless steel control panel

Aluminised coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction

Welded 38mm and 32mm square tube front and rear frame base stand

4 adjustable feet on E32D4/2

4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E32D4/2C

Stainless steel oven spacer frame

Aluminised coated steel bottom oven vent extension

CONTROLS (each oven)

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 key Oven Lights key

Timer Start/Stop key

Moisture Injection key (5 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

Direct burner ignition control Tame failure safety control 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 baf e

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) 230-240V, 50/60Hz, 1P+N+E, 0.5A

10A cordset tted

Gas Requirements (each oven)

35MJ/hr burner rating Natural, LPG models

Unit supplied complete with gas type conversion kit

Gas Connection

1/2" BSPT male

Water Requirements (optional - each oven)

Cold water connection 3/4" BSP male

550kpa maximum inlet pressure / 150kpa minimum inlet pressure

External Dimensions 735mm Width

Height 1810mm

856mm Depth

Oven Internal Dimensions

Width 465mm 515mm Height

700mm

Volume 0.17m3

Oven Rack Dimensions

Width 460mm

Depth 660mm

Nett Weight (double stack complete)

Width

Packing Data

Ovens (G32D4 each) Stacking Kit 22kg (DSKG32) 131kg 0.71m3 23kg (DSKG32C)

0.16m3 (DSKG32)

0.12m3 (DSKG32C) 760mm Width 770mm

1010mm Height Height 890m

Depth 925mm Depth 240mm (DSKG32)

170mm (DSKG32C)

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

NON-COMBUSTIBLE COMBUSTIBLE SURFACES SURFACES 75mm 75mm Rear LH Side 50mm 50mm RH Side* 75mm 75mm

For Exed installations a minimum of 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides

Double Stacking Kits

For after market double stacking two G32D4 convection ovens DSKG32 - Double stacking kit - adjustable feet

DSKG32C - Double stacking kit - castor

MOFFET

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Cert. No. SC318



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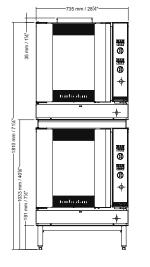
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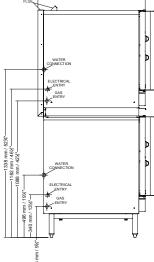
All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and Inal inspection, ensuring consistent high quality at all times.

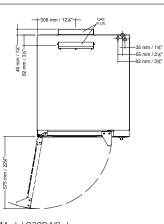
In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change speci cations and design without notice.

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Model G32D4/2 shown Model G32D4/2C dimensions are the same