

turbofan®

Turbofan Convection Oven

30 Series

Use and Care Manual

G32D

Gas Convection Oven

Digital Control



249559-7

May 2026

Effective: From Lot No. 2432000



Scan QR code* or visit
www.moffat.com.

*Requires reader to be installed on your
smartphone.

CONTENTS

Preface
General information 3
Safety information 3
Warranty 4

Specifications
Overview 5
Controller 7
Replacement parts 8
Product information 9

Operation
Using the controls 10
General operation 15
Controller settings 25
Exporting or importing configuration files 26

Care and maintenance
Maintenance schedule 28
Maintenance tasks 29
Maintenance (periodic) 31

Troubleshooting
Fault finding 33
Error codes 35

THANK YOU

Thank you for purchasing this Turbofan oven. Your Turbofan oven is designed to provide years of reliable service.

This manual will provide you with the information you need to operate and maintain your oven in the best possible way. Please read this manual carefully and refer to it frequently.

This manual must be kept for the entire life of the oven. The manual must remain with the oven, even if the oven is transferred, sold, leased, or shared.

This manual must be stored carefully in the place where the oven is used so that it is readily available to operators for consultation.

For your records

Model number

Serial number*

Date of purchase

Date installed

Installer

* Find the serial number on your oven's rating plate.

General information

These instructions are only valid if the country code appears on the oven. If the code does not appear on the oven, refer to the supplier of this oven to obtain the technical instructions for adapting the oven to the conditions for use in that country.

The drawings and diagrams in this manual are representative only and not to scale. They supplement the written instructions and specifications that they refer to.

Copyright

© 2026 Moffat Limited

IMPORTANT

The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorised previously in writing by Moffat Limited.

Warranty requirements

IMPORTANT

Installations must be carried out by a certified or licensed service person only. Failure to comply will void any written or implied warranty.

IMPORTANT

Unauthorised alterations to the oven may void warranties and approvals.

Intended use and restrictions

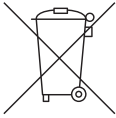
IMPORTANT

This oven is intended for commercial use only, in kitchens of restaurants, canteens, and so on. It is not intended to be used as follows:

- In residential, outdoor, marine environments, or for the continuous mass-production of food.
 - By persons with limited physical, sensory, or mental abilities.
 - By persons who are not adequately trained in the operation and use of the oven.
 - By children.
- This oven must only be used by operators who are adequately trained in the purpose, limitations,

and hazards of its operation. To avoid the risk of accidents or damage, operators should be regularly trained.

Product disposal



This symbol on the oven indicates that this oven should not be treated as domestic or regular commercial waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this oven, contact your local city office or your waste disposal service.

- This oven is built with common electrical, electromechanical, and electronic parts. No batteries are used.
- The owner and operator are responsible for the proper and safe disposal of the oven.

Safety information

Read the safety messages in this manual and follow the instructions carefully. Review them frequently.

Safety messages cannot cover every potential cause of injury or equipment damage but can highlight common causes of hazards. Read and understand all instructions in this manual prior to installing or servicing the oven and seek advice before operating the oven in a manner other than that described in this manual. Consult your authorised service technician before performing maintenance.

- Ensure that you and all users of this oven understand every safety message.
- Know and observe all safety rules that may apply to your work situation and your work site.
- Replace the user manuals and safety labels immediately if they are missing or damaged.

Recognize safety information



Safety alert symbol.
When you see this symbol in the manual or on the oven, pay special attention to the instructions.



Read the instructions before using the oven.



Risk of electric shock.



Risk of burns—hot surface.



Equipotential bonding terminal—must be connected to equipotential bonding system.



Risk of burns—hot liquid products above height level.

This manual uses the following safety symbols to indicate the level of caution required when using the oven.

⚠ DANGER

Indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

⚠ WARNING

Indicates a potentially hazardous situation that, if not avoided, could result in death or serious injury.

⚠ CAUTION

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

NOTICE

Indicates information considered important, but not hazard-related (for example, messages relating to property damage).

General safety

⚠ WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this oven.

⚠ DANGER

Instructions to be followed in the event that the oven operator smells gas must be posted in a prominent location. Obtain this information from your local gas supplier.

⚠ DANGER

Fire hazard. Do not use or store flammable materials in or near this oven. Do not spray aerosols in the vicinity of this oven while it is in operation.

⚠ WARNING

Fire hazard. The oven operator shall take great care to use the oven safely and guard against risk of fire. The oven must not be left unattended during use.

NOTICE

The oven shall be regularly inspected by a competent service person to ensure that it is in safe and correct order for operation.

⚠ CAUTION

Do not operate this oven without the supplied legs fitted to it.

⚠ WARNING

Do not place articles on or against this oven.

⚠ WARNING

Do not modify this oven.

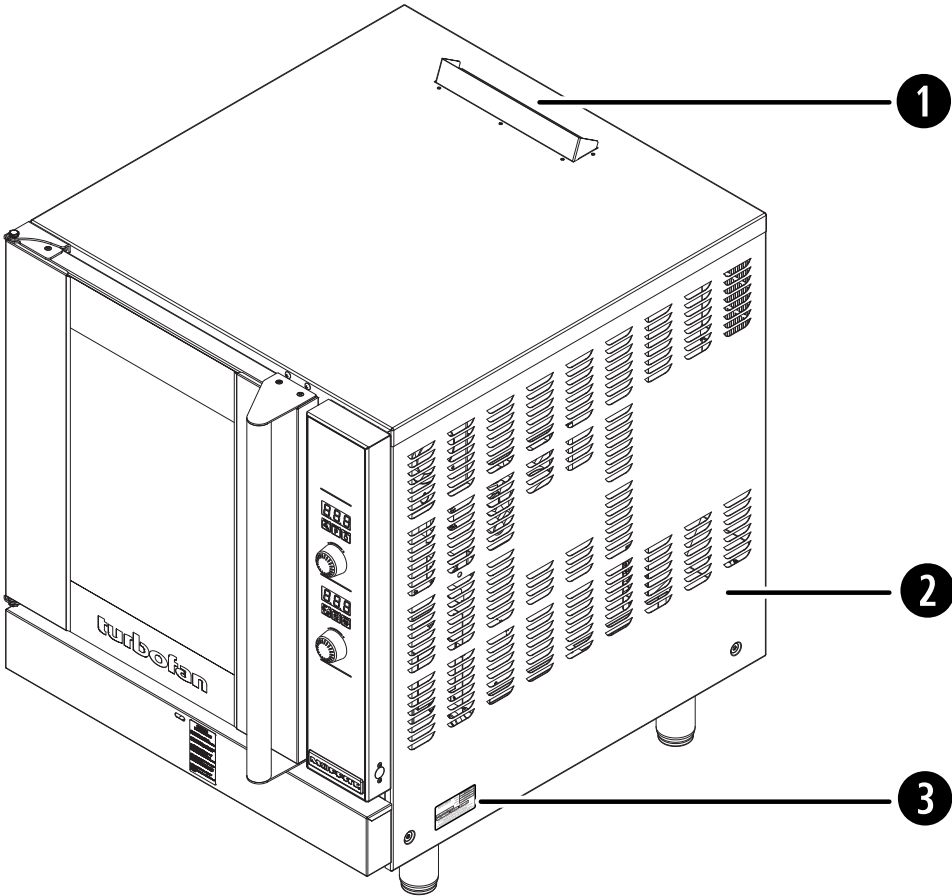
Warranty

Moffat warrants all equipment supplied by Moffat against defects in material and workmanship.

Visit www.moffat.com for warranty terms and conditions or contact our Customer Care team.

SPECIFICATIONS

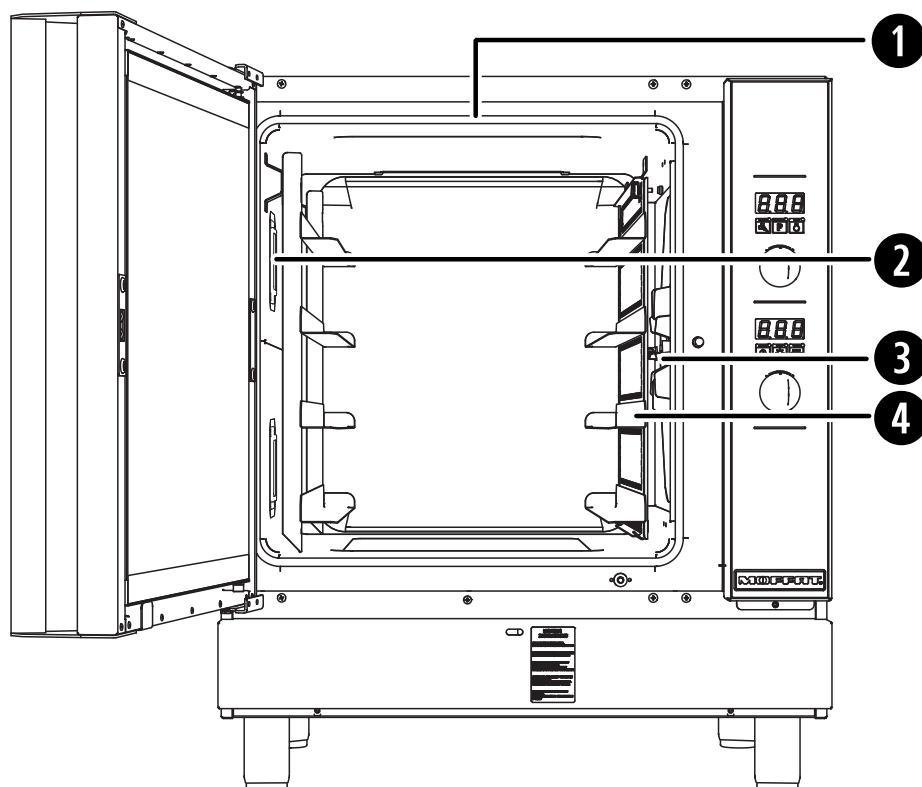
Overview



- 1 Vent
- 3 Rating plate

- 2 Control panel

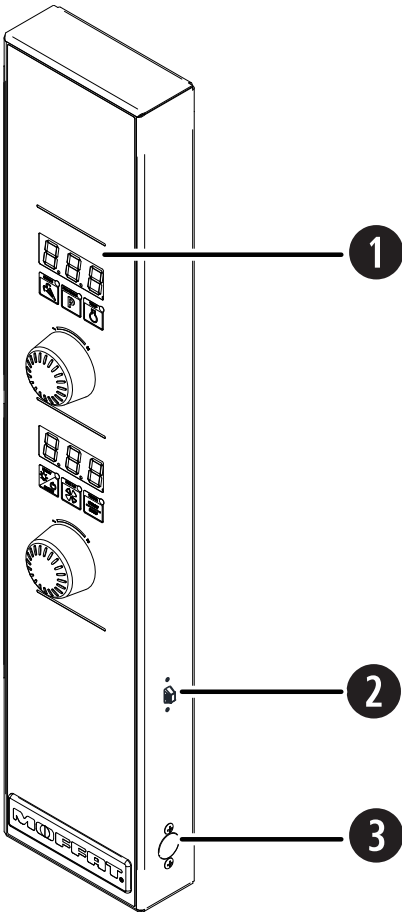
Inside your oven



1 Door seal
3 Rack

2 Lamp
4 Heating fan

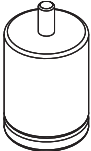
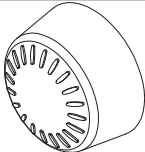
Controller



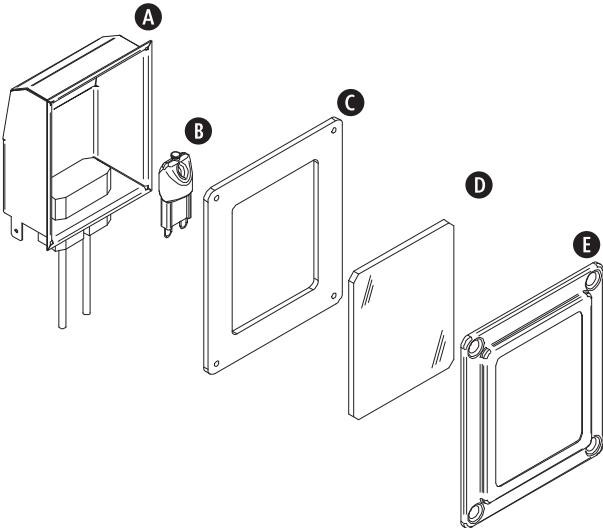
- 1 Control panel
- 3 Core temperature probe port

- 2 USB port

Replacement parts

	Part No.	Description
	232666	Door Seal
	233986	Adjustable Leg 4 inches (100 mm)
	232380	Foot O-ring for Adjustable Leg
	243261	Rotary Control Knob

Lamp



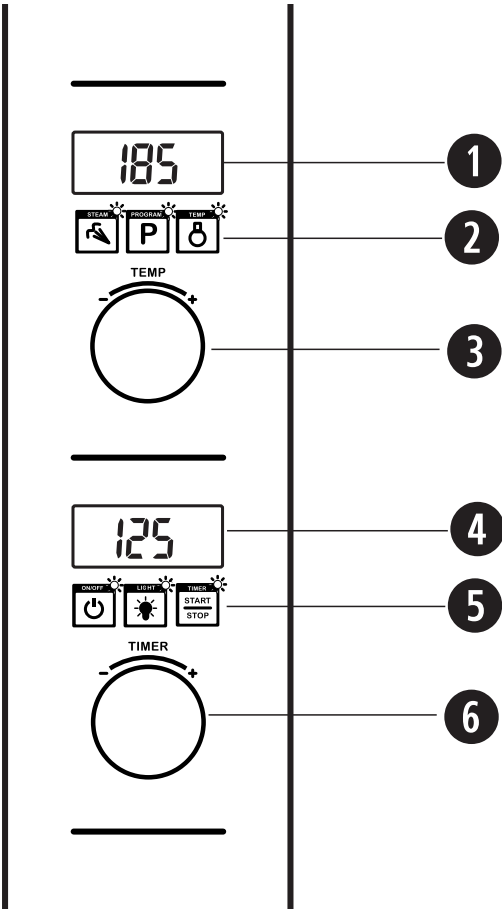
	Part No.	Description
A	236214	Lamp Holder (bulb Included)
B	231814	Lamp G9/25 W 230 V Halogen
C	242092	Gasket
D	021352	Glass Lens
E	021353	Support Frame

Product information

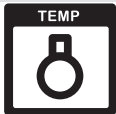
	G32D4	G32D5
Capacity	4 shelves	5 shelves
Tray capacity	460 x 660 mm (18 x 26 inches) full-size sheet pan capacity 600 x 400 tray capacity	US full pan
Tray spacing	110 mm (4 5⁄16 inches)	85 mm (3 1⁄3 inches)
Net Weight	116 kg	116 kg

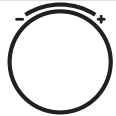
OPERATION

Using the controls



		Description	Range	Functions
1	185	Upper display	Varies with function	The display shows the following information: ⦿ The pre-set chamber temperature. 💡 Press the TEMP button to show the actual oven temperature for 5 seconds. ⦿ Program information (program mode). ⦿ Error codes. ⦿ The set core probe temperature, when a core temperature probe is connected. ☑ The display alternates between P and the set core probe temperature.

		Description	Range	Functions
2		Steam button	H-0-H-5 (default) - or - 5E0-5E9	Cook with steam in the oven chamber. See Cooking modes on page 13. - Set the steam level. See Steam modes on page 13 - Press and hold the  STEAM button for 3 seconds until H-0 (or 5E0) appears in the upper display. - Rotate the  TEMP knob to set the steam level from H-0 to H-5 (or 5E0 to 5E9). - Press the  STEAM button to confirm the steam level setting. - The button's red indicator light glows when the function is active.
		Program button	P0 1-P20	- Use the oven in Program mode. See Cooking in Program mode on page 18 - Select cooking programs and set program parameters in program configuration mode. See Configuring programs on page 21 - The button's red indicator light glows when the function is active.
		Temperature button	N/A	- Display the actual oven temperature for 5 seconds on the upper display. - The button's red indicator light glows when the oven is heating. - The button's red indicator light flashes when the upper display shows the actual temperature. - In core temperature mode, the actual oven temperature is displayed in the upper display and the actual core probe temperature is displayed in the lower display.
3		Temperature knob	50-250(°C) 150-550(°F)	Rotate this knob to do the following: - Select the temperature required (Manual mode). - Select the program (Program mode). - View the program stage (Program mode). - Press the  PROGRAM button while cooking in Program mode and rotate the  TEMP knob in either direction.
4	i25	Lower display	Varies with function	This display shows the following information. - The cook time in minutes until the timer reaches the last 10 minutes, after which it displays minutes and seconds for the final 10 minutes. - In core temperature mode, the display alternates between  P and the set core probe temperature.

		Description	Range	Functions
5		Power button	N/A	When the oven is turned off, press this button once to turn the oven on. ☑ The button's red indicator light glows when the oven is either being used or in standby mode. When the oven is turned on: ● Press and hold this button for 1.5 seconds to put the oven into standby mode.
		Lamp button	N/A	☑ Press this button to switch the oven lamp on or off. 💡 To extend the life of the bulb, set the controller parameters to switch the light off after a set duration. By default, this time-out is 0 and the lights remain on until you press the  LIGHT button again. See Controller settings on page 25.
		Timer button	N/A	☑ Start the timer (Manual mode). ☑ The button's indicator light glows steadily when the timer is running. ☑ The button's indicator light flashes when the timer is paused. 👆 Reset the timer (Manual mode). 👆 Cancel the alarm (all modes). 👆 Start the program (Program mode). 👆 Cancel and reset the program (Program mode). 👆 Start core temperature cooking (Core Temperature mode).
6		Timer knob	CP INF 00 1-180 (minutes)	Rotate this knob to do the following: ● Set the timer. See Timer settings on the facing page ● In Program mode, press  PROGRAM and rotate the  TIMER knob in either direction to view the total time remaining in the program stage or the core probe set temperature (when a core temperature probe stage is programmed). ● When using a core temperature probe, set the core probe temperature. ■ In Manual mode, connect the core temperature probe and use the  TIMER knob to set the core probe set temperature. ■ In program configuration mode, use the  TIMER knob to set the core probe set temperature for the program or program stage. See Configuring programs on page 21

Operation modes

Mode	Description	Supported cooking modes
Manual	Adjust all aspects of the cooking process. See Cooking in Manual mode on page 16 . ⚡ Use Manual mode to cook products that you would only cook occasionally.	• Convection • Steam • Bake-Steam • Core temperature probe
Program	Cook to pre-set programs. See Cooking in Program mode on page 18 . ⚡ Use Program mode to cook one or more similar products automatically, according to programmed cooking settings. ⚡ Use Program mode to cook products in one or more stages.	• Convection • Steam • Bake-Steam • Core temperature probe (when programmed in a stage)

Cooking modes

Mode	Description
Convection	Cook products in a convection baking system. ⚡ Use Convection mode for roasting and browning products.
Moisture	Cook products in a convection baking system while periodically injecting small amounts of steam into the oven while cooking. ⚡ Use Moisture mode to prevent meats and pastries from drying out while cooking.
Bake-Steam	Cook products in a convection baking system after injecting a single pulse of steam into the oven at the beginning of a cooking cycle. ⚡ Use Bake-Steam mode to add moisture to the surface of products before cooking, for example, breads.
Core temperature probe	Cook products in Convection or steam injection modes more accurately using a core temperature probe.

Steam modes

In Bake-Steam mode or Moisture mode, you can control the steam injection into the chamber by setting the steam level.

☑ Moisture mode is enabled by default.

⚡ Configure the oven parameters to enable Bake-Steam instead or completely disable the injection of steam into the oven. See [Controller settings on page 25](#).

Moisture mode levels

Level	Description	Available in
H-0	Automatic steam injection is not active. Press the Steam button  to manually inject one shot of steam into the oven.	Manual mode Program mode
H-1-H-5	⚡ Automatically inject 1 to 5 pulses of steam per steam cycle into the oven chamber. ☑ By default, the duration of a steam pulse is 1 second and cycles every 2 minutes.	Manual mode* Program mode

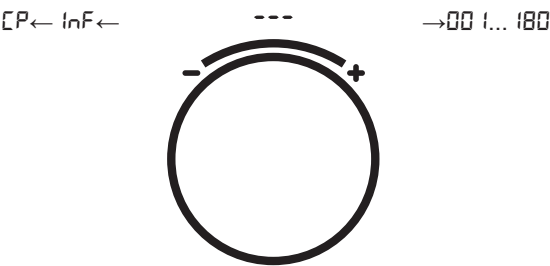
* Can be activated only when you set a timer or connect a core temperature probe.

Bake-Steam mode levels

Level	Description	Available in
St-0	Automatic steam injection is not active in program mode and you cannot manually inject steam into the oven.	Manual mode Program mode
St-1-St-9	⚡ Manually inject a pulse of steam for 1 to 9 seconds into the oven chamber while cooking. ⚡ In Program mode, automatically inject a pulse of steam for 1 to 9 seconds into the oven chamber at the beginning of the program.	Manual mode Program mode

Timer settings

Rotate the  TIMER knob to the left or right to set the timer options. The lower display shows your selection.



Turn the  TIMER knob in either direction to cycle through the range of timer options in sequence.

Setting	Manual mode function	Program mode function
---	The timer is not set.	The program (or program stage) is turned off.
CP	Indicates that the core temperature probe is connected to the oven. The cooking cycle runs at the oven temperature, and steam settings until the actual core temperature reaches the pre-set core probe temperature value.	Indicates that the program (or program stage) is configured for core temperature probe cooking. The program (or program stage) runs at the oven temperature, and steam settings until the actual core temperature reaches the pre-set core probe temperature value. ☑ When the core temperature probe is not connected while running a program that requires a core temperature probe, CP flashes in the lower display, an alarm sounds, and the program pauses until the probe is connected.
InF	The cooking timer runs continuously, up to 999 minutes.	The program (or program stage) runs continuously, up to 999 minutes. ☑ The InF timer option can only be set for the final stage of a program. If you set this option for an intermediate stage, the stages that follow it are not available for configuration.
00 1- 180	The cooking timer runs for this set value (in minutes)	The program (or program stage) runs for this set value (in minutes).

General operation

⚠ CAUTION

Risk of burns. Parts of this oven will become very hot during operation and may cause burns if touched.

⚠ CAUTION

Risk of burns. Always open the oven door with caution when the oven is hot and allow the hot air and steam to escape before handling items inside the oven.

Switching on the oven

Standby mode

When the mains supply to the oven is switched on, the oven is in standby mode as follows:

- ⦿ Both displays are blank.
- ⦿ The  ON/OFF button's indicator light glows.



Operation mode

- 👉 Press the  ON/OFF button to start operating the oven.

When you switch on the oven, the controller defaults to the following settings:

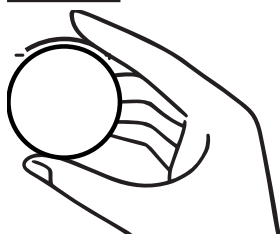
- The oven temperature is set to 150 °C (325 °F).
 - ☑ The start-up temperature is set in the oven parameters. See [Controller settings on page 25](#).
- The oven timer is not set and the lower display shows ---.
- The steam level is set to H- (or 5-). See [Steam modes on page 13](#).

Cooking in Manual mode

- Rotate the  TEMP knob to set the oven temperature between 60 °C-260 °C (140 °F-500 °F).

The display shows the temperature reading.

125



- The  TEMP button's red indicator light glows when the oven is heating.



- Heating pauses when you open the oven door.
- When the  TEMP button's red indicator light stops glowing, the oven is ready for use.
- Press the  TEMP button during cooking to view the actual oven temperature.

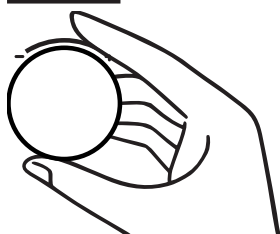
Manual mode adjustments and controls

Set a timer

- You can use the oven without setting a timer.

- Rotate the  TIMER knob to set the timer. See [Timer settings on page 13](#).

180



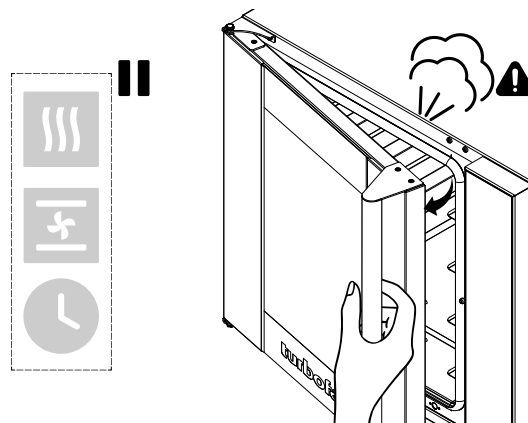
- The  TIMER button's red indicator light glows when the timer is running.



- Press the  TIMER button to start the timer.
- Press and hold the  TIMER button for 3 seconds to cancel the timer.
- The  TIMER button's red indicator light is off when the timer is cancelled.

When the timer completes, an alarm sounds and the display flashes.

- Press the  TIMER button to cancel the alarm. The oven continues cooking at the set temperature.
- Open the oven door to stop cooking.
- Open the oven door to cancel the alarm, turn off the fan, and stop the oven heating. Close the oven door again to resume cooking at the oven set temperature.



CAUTION

Risk of burns. Always open the oven door with caution when the oven is hot and allow the hot air and steam to escape before handling items inside the oven.

- The oven continues heating while the oven door is closed.

Use steam while cooking

- Press the  STEAM button to inject steam into the oven chamber while cooking. See [Steam modes on page 13](#).
- If the oven temperature is below 100 °C (212 °F), water may pool in oven chamber as the temperature is too low to create steam.

To adjust the amount of steam injected into the oven chamber:

- Press and hold the  STEAM button for 3 seconds and then rotate the  TEMP knob to adjust the steam injection setting.

 → 

Bake-Steam mode

If Bake-Steam mode is enabled, different steam injection settings are available when you press the  STEAM button. See [Steam modes on page 13](#).

To adjust the amount of steam injected into the oven chamber:

- Press and hold the  STEAM button for 3 seconds and then rotate the  TEMP knob to adjust the steam injection setting.

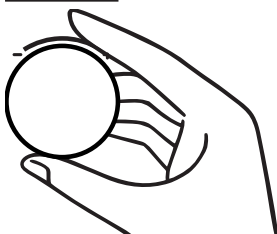
 → 

- Steam injection is disabled when the steam injection setting is 5E0.

Manual mode with the core temperature probe

- Connect the core temperature probe to the oven. See [Cooking with the core temperature probe on page 24](#).
- Rotate the  TIMER knob to set the core probe temperature between 50 °C-90 °C (122 °F-194 °F).





- The display shows the temperature reading.
- Press the  TIMER button to start cooking in core temperature mode.
- The lower display alternates between  P and the core probe set temperature.

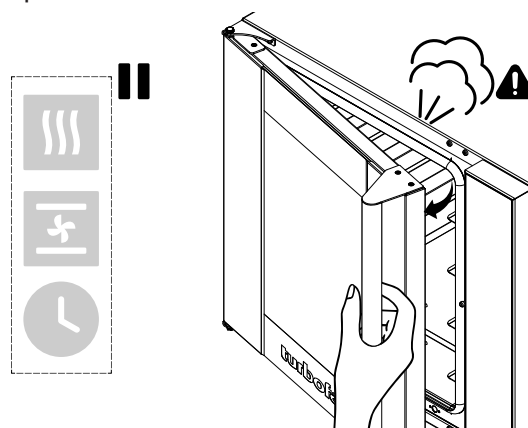
- The  TIMER button's red indicator light glows when the oven is in core temperature mode.



- In core temperature mode, press the  TEMP button to view the actual core probe temperature on the lower display.

Cooking completes when the product reaches the core probe set temperature. When cooking completes, an alarm sounds and the lower display flashes.

- Press the  TIMER button to cancel the alarm. The oven continues cooking at the set temperature.
- Open the oven door to stop cooking.
- Open the oven door to cancel the alarm, turn off the fan, and stop oven heating. Close the oven door again to resume cooking at the oven set temperature.



CAUTION

Risk of burns. Always open the oven door with caution when the oven is hot and allow the hot air and steam to escape before handling items inside the oven.

- The oven continues heating while the oven door is closed.

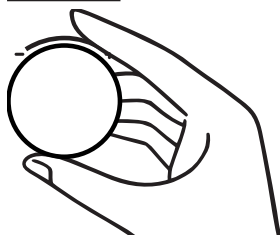
Cooking in Program mode

Your oven can store 20 programs, with up to 3 stages each. See [Configuring programs on page 21](#).

☑ Your oven is not pre-programmed at delivery.

- 🔧 Press the  PROGRAM button to use Program mode.
- 🕒 The upper display shows the program number (for example, *P01*).
- 🔧 Rotate the  TEMP knob to select the required program.

P01



- 🕒 The lower display shows *PrH* while the oven is preheating.
- ☑ You cannot start the program while the oven is preheating.
- ☑ The lower display shows *rdy* when the oven has finished preheating and is ready for use.

PrH

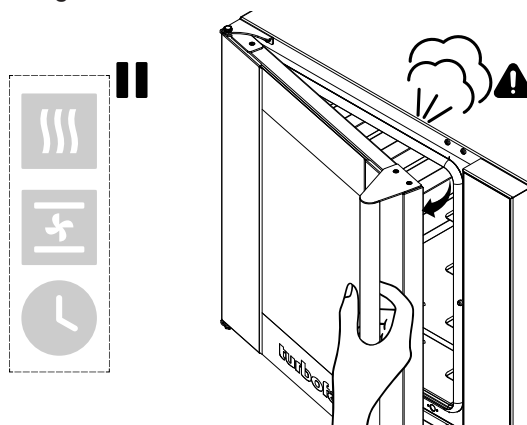
→

rdy

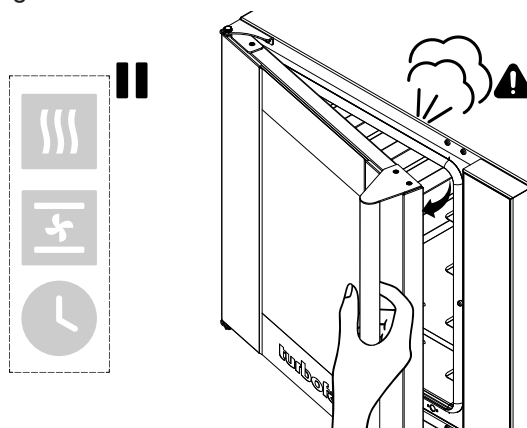


- 🔧 When preheating completes, place the product into the oven and close the oven door.
- 🔧 Press the  TIMER button to start the program.
- When the program completes, an alarm sounds.
 - 🔧 Press the  TIMER button to stop the alarm and continue cooking.

- 🔧 Open the oven door to stop the alarm. Close the door and press the  TIMER button to continue cooking.



- If the End of Stage Alarm is enabled for the program stage, an alarm sounds when the stage completes. See [Configuring programs on page 21](#).
- 🔧 Press the  TIMER button to stop the alarm, resume cooking, and continue to the next cooking stage.
- 🔧 Open the oven door to stop the alarm. Close the door and press the  TIMER button to continue cooking or to continue on to the next cooking stage.



Program mode with core temperature probe

If a program or program stage requires a core temperature probe, connect the core temperature probe to the oven before starting the program. See [Cooking with the core temperature probe on page 24](#).

Program mode adjustments and controls

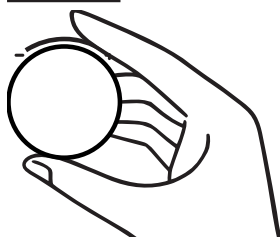
While a program is running you can view additional information and make adjustments to the settings.

- Adjustments are not saved to the program and are applied to the current stage only. Any following stages run according to the program settings.

View the current program information

- Press the  PROGRAM button or rotate the  TIMER knob in either direction.

3 . 1

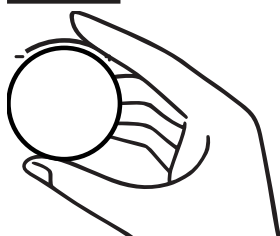


- The upper display shows the program number and program stage (for example, 3 . 1) for 5 seconds.
- The lower display shows either of the following for 5 seconds:
 - The total time remaining in the program stage.
 - The elapsed time of the stage, if the stage is programmed *inF*.
 - The core probe set temperature, if the stage is programmed for core temperature probe cooking.
 - Alternates between *LP* and the core probe set temperature, if the stage is a core temperature probe stage.

View the Set Temperature

- Rotate the  TEMP knob in either direction to view the Set Temperature of the current stage. The upper display shows the set temperature for 5 seconds before returning to the previous view.

125



View the actual temperature

- Press the  TEMP button during cooking.
- The oven set temperature appears on the upper display for 2 seconds before the display returns

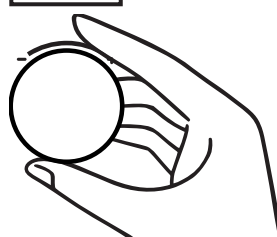
to the actual temperature.

- If the stage is programmed for core temperature probe cooking, the actual core probe temperature appears on the lower display for 4 seconds before the display returns to the program number.

Adjust the program time remaining

- Rotate the  TIMER knob quickly in either direction to put the controller into timer edit mode.
- Rotate the  TIMER knob to add additional time to the timer.

90



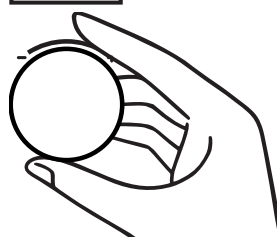
- Adjust the time remaining between 0-180 minutes.

The controller updates the time remaining and exits the editing mode after 3 seconds.

Adjust the core probe set temperature (if the program requires a core temperature probe)

- Ensure that the core temperature probe is connected to the oven
- Rotate the  TIMER knob quickly in either direction to put the controller into temperature edit mode.
- Rotate the  TIMER knob to adjust the core probe set temperature.

90



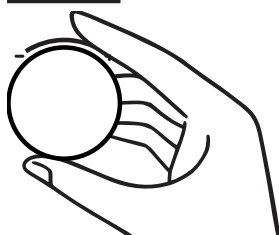
- Adjust the core probe set temperature between 50 °C-90 °C (122 °F-194 °F)

The controller updates the core probe set temperature and exits the editing mode after 3 seconds.

Adjust the set temperature

- Rotate the  TEMP knob quickly in either direction to put the controller into temperature edit mode
- Rotate the  TEMP knob to adjust the set temperature. The controller updates the temperature and exits the editing mode after a 3 seconds.

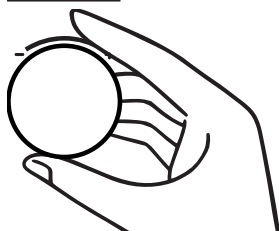




Add additional time to a program while the end of stage alarm is sounding

- ☑ You can only add additional time to a program or program stage when an end of stage alarm is programmed. See [Configuring programs on the facing page](#).
- Rotate the  TIMER knob quickly in either direction to put the controller into temperature edit mode.
- Rotate the  TIMER knob to add additional time to the timer.





- Adjust the time remaining between 0-180 minutes.

The controller updates the time remaining and exits the editing mode after 3 seconds.

- Press the  TIMER button to resume the stage with additional time added.
- ☑ When the additional time has run out, the end of stage alarm will sound for a second time. Either press the  TIMER button to continue to the next stage, or let the program automatically progress on to the next stage after 1 minute of inactivity.

Change the steam settings

- Press the  STEAM button to disable steam injection for programs with steam enabled.
 - Press the  STEAM button to enable steam injection for programs with steam disabled.
- To adjust the amount of steam injected into the oven chamber:
- Press and hold the  STEAM button for 3 seconds and then rotate the  TEMP knob to adjust the steam injection setting.

 → 

Bake-Steam mode

In Bake-Steam mode You can inject additional steam into the oven chamber while the program is running.

- Press the  STEAM button to inject steam into the oven chamber while cooking. See [Steam modes on page 13](#).

To adjust the amount of steam injected into the oven chamber:

- Press and hold the  STEAM button for 3 seconds and then rotate the  TEMP knob to adjust the steam injection setting.

 → 

- ☑ Steam injection is disabled when the steam injection setting is .

Configuring programs

☑ Your oven is not pre-programmed at delivery.

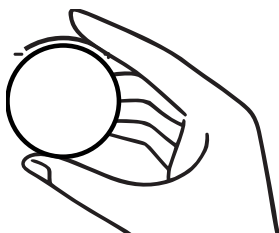
Configure each program required as follows:

1. Press the  PROGRAM button to access Program mode.

- ⦿ The upper display shows the program number selected (for example, P01).
- ⦿ When the program stage is not configured, the lower display shows ---.



2. Rotate the  TEMP knob to select the required program.



3. Press and hold the  PROGRAM button until you hear a beep, indicating that the controller is in program configuration mode.

- ⦿ The upper display shows the program number and stage (for example, 3.1).
- ☑ The  PROGRAM button's indicator light flashes while the controller is in program configuration mode.

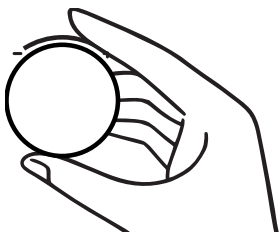
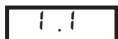


- ☑ The controller exits program configuration mode after 30 seconds of inactivity.

4. Select a program stage to configure.

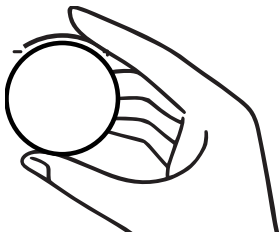
- ☑ Stage programming is only available when Multi-Stage programming is enabled. See [Controller settings on page 25](#).

- a. Rotate the  TEMP knob to select the program stage.



- ☑ When you rotate the  TEMP knob, the upper display shows all the active stages and the first inactive stage.

- b. Rotate the  TIMER knob to enable or disable a program stage.



- ⦿ The lower display shows $\square n$ when the program stage is enabled and $\square FF$ when the program stage is disabled.
- 💡 Alternatively, press the $\square$ PROGRAM button to enable the program stage.
- 💡 Setting parameters for a stage changes its state from $\square FF$ to $\square n$ (that is, the stage is enabled).
- 🔍 When you edit a program for the first time, only the first stage is available for configuration and it is $\square FF$ by default.

5. Configure the program parameters. See [Program parameters below](#).

6. Press and hold the $\square$ PROGRAM button for 3 seconds until you hear a beep, indicating that the controller has exited Program mode.

Program parameters

The following program parameters are configured in sequence below.

- 💡 Press the Program button $\square$ to save the each parameter configuration.

Parameter	Configuration procedure
$\square 125$ Oven Temperature	🔍 Ensure that the upper display is flashing before proceeding. 💡 Rotate the $\bigcirc$ TEMP knob to select the required temperature in the upper display. 💡 Press the $\square$ PROGRAM button to confirm the setting.
$\square 60$ Cook Time Core Temperature Probe	🔍 Ensure that the lower display is flashing before proceeding. 💡 Rotate the $\bigcirc$ TIMER knob to set a cooking time. See Timer settings on page 13 for more information. 💡 Rotate the $\bigcirc$ TIMER knob to set a cooking time or $\square P$ to use a core probe in the stage. See Timer settings on page 13. ▪ If you select $\square P$ to use a core probe in the stage, set the core probe temperature required as follows: 💡 Rotate the $\bigcirc$ TIMER knob to set the core temperature in the lower display. 💡 Press the $\square$ PROGRAM button to confirm the setting.
$\square H-1$ Steam level or $\square 5 \pm 1$	🔍 Ensure that the upper display is flashing before proceeding. 💡 Rotate the $\bigcirc$ TEMP knob to select the required steam level in the upper display. See Steam modes on page 13. 💡 Press the $\square$ PROGRAM button to confirm the setting. 🔍 Steam injection is disabled when the steam level is set to $H-1$ or 5 ± 1.
$\square HLT$ End of stage alarm	🔍 Ensure that the upper display is flashing before proceeding. 💡 Rotate the $\bigcirc$ TIMER knob to select the required alarm state in the lower display. ▪ $\square n$ - The alarm sounds at completion of the cooking stage, the program is paused awaiting user action. Without any input, the program will automatically resume after 1 minute. ▪ $\square FF$ - The oven continues on to the next cooking stage without sounding an alarm. 🔍 Regardless of the setting applied to the last stage of the program, a Cook Time Completed Alarm will sound to indicate the end of the program. 💡 Press the $\square$ PROGRAM button to confirm the setting.

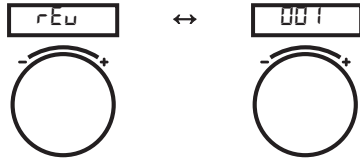
Revisioning programs

The set of programs stored in the controller is tagged with a revision number, which enables you to keep track of changes and updates to the set of programs on the controller or USB drive. See [Exporting or importing configuration files on page 26](#).

To view the revision number of the current program set on the controller:

1. Access the controller configuration. See [Controller settings on page 25](#).
2. Rotate the ○ TIMER knob until $P\text{-}E\text{-}$ appears on the upper display.

The lower display alternate between $r\text{-}E\text{-}$ and the revision number (for example, 001).



3. To change the revision number, rotate the ○ TIMER knob.

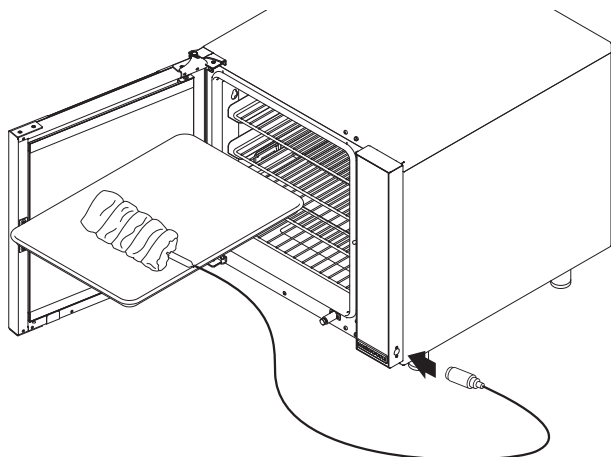
Cooking with the core temperature probe

An optional core temperature probe kit is available for this oven. See the Installation manual for more information.

The core temperature probe provides greater precision while cooking. Core temperature probe cooking is ideal for large items of food and has the following advantages.

- Improves control over the cooking process, eliminating the risk of loss and waste.
- Accurately cooks food, irrespective of the quality or quantity being cooked.
- Saves time because cooking control is automatic.
- Guarantees strict hygiene because, with precision monitoring of the core temperature, there is no need for food to be handled, poked, or pierced.

Connect the core temperature probe to the core temperature probe port on the side of the oven and insert it into the product on the shelf.

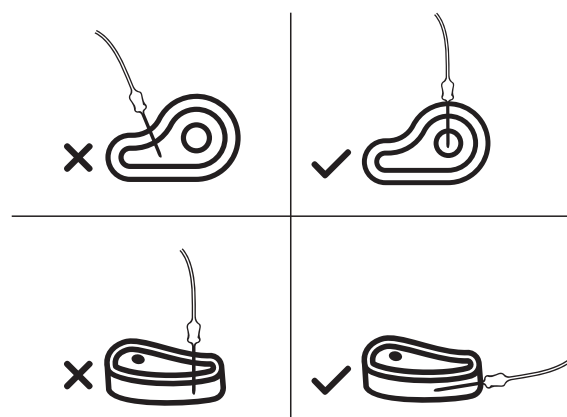


When you connect the core temperature probe:

- The lower display shows CP .
- The $\odot$ TIMER knob is used to set the core probe temperature.
- The core probe temperature is shown in the lower display.
- Cooking completes when the core temperature probe reaches the set core probe temperature.

To disable core probe cooking, unplug the core temperature probe.

Best practices for core probe cooking



- Position the core temperature probe in the very centre of the food.
 - ☑ Always insert the core temperature probe from the top downwards and into the centre of the food to be cooked.
- For products of thickness less than twice the probe length, insert the core temperature probe horizontal to the table top so that the tip of the core temperature probe reaches the middle of the food.
- Place food in the centre of the oven.

Controller settings

To access the controller configuration:

1. Ensure that the oven is in Standby mode.
2. Press and hold the  STEAM and  TIMER buttons until the upper display shows *PR5* and the lower display flashes *000*.
3. Rotate the  TIMER knob to enter the 3-digit password into the lower display.
 The default operator password is 123.
4. Press the  LIGHT button to confirm the password.

Changing the controller parameters

In the controller configuration, the upper display shows the current parameter (for example, *PrH*) and the lower display shows the value of the parameter (for example, *185*).

1. Rotate the  TIMER knob to select the setting parameter. See [Controller parameters below](#).
2. Press the  LIGHT button to confirm the setting that you want to edit. The lower display flashes the current value of the parameter.
3. While the lower display flashes, rotate the  TIMER knob to select the new value required.
4. Press the  LIGHT button to confirm the new value for the parameter.
 The lower display stops flashing when the setting is confirmed with the new value.

Controller parameters

The controller parameters are configured sequentially as shown below. Rotate the  TIMER knob to scroll through the parameters.

	Description	Min	Max	Default	Units
<i>PrH</i>	Default preheat temperature. The temperature that the oven heats to when it starts up.	60 (140)	260 (500)	150 (302)	°C (°F)
<i>L-0</i>	The duration for which the oven light is on. For example, • when set to 0, the oven light stays on until it is switched off. • when set to 1, the oven light switches off after 1 minute after it is switched on.	0	60	2	Minutes
<i>ESL</i>	Enable steam injection • 0: No steam • 1: Bake-Steam mode • 2: Moisture mode	0	2	2	-
<i>uoL</i>	Buzzer Volume	0	10	5	-
<i>PrE</i>	Program Preheating Offset The temperature above the Set Temperature that the oven heats to, so as to allow for heat losses when the door is opened or when cold product is loaded.  The Oven Set Temperature reverts to the Set Temperature when the program starts.	0	30	0	°C (°F)
<i>SEU</i>	Multi-Stage Cooking Enables or disables multi-stage cooking. Set this to No to simplify programming and program cooking.	No	Yes	Yes	-
<i>PL0</i>	Program Lockout Level Limits user interaction with oven functions like editing programs, operation mode, and more. See Program lockout levels below .	L - 0	L - 4	L - 0	-

Program lockout levels

The Program Lockout Level *PL0* controller options are as follows:

	<i>L-0</i>	<i>L-1</i>	<i>L-2</i>	<i>L-3</i>	<i>L-4</i>
Operation modes supported	 Manual mode  Program mode	 Manual mode  Program mode	 Manual mode  Program mode	 Manual mode  Program mode	 Manual mode  Program mode
Operator can adjust the running program for the following: • Temperature • Time • Steam injection • Fan speed					
Operator can edit programs					

Exporting or importing configuration files

Export the controller configuration files to a USB drive to create a backup or to apply the settings to another oven.

You can export or import the following configuration files to a USB drive that is connected to the controller.

- The set of programs used in Program operation mode.
- The set of parameters that configure the controller.

The controller automatically recognises the following configuration files.

File name	Format	Description
MPGR000.csv ⋮ MPGR999.csv	CSV	The file containing the set of programs for the current (or set) revision number (000-999). See Revisoning programs on page 23 .
PARAM.csv	CSV	The file containing the set of parameters.

Export procedure

Regardless whether you export programs or parameters, the controller saves both these files to the USB drive during the export process. If files with the same name are present on the USB drive, they are overwritten.

If the files present on the USB are read-only, E_{r1} or E_{r2} appears in the upper display. See [Error codes on page 35](#).

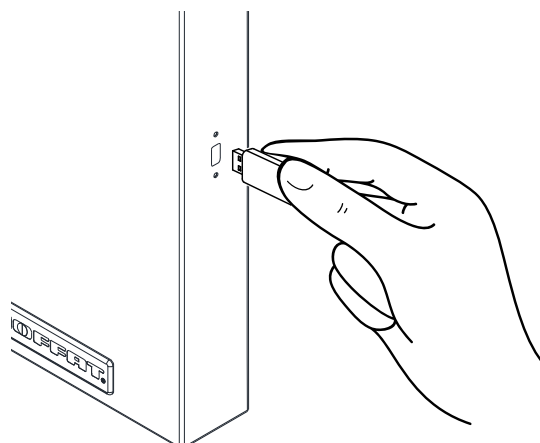
1. Ensure that the oven is switched on and in Standby mode.

2. Insert a USB drive into the USB port.

When the controller detects that the USB drive is connected, the upper display shows $U5b$ and the lower display shows EPr .

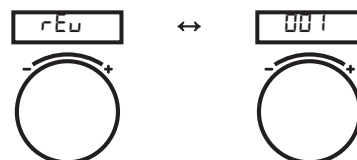
$U5b$

EPr



3. Press the TIMER button.

The lower display alternates between rEu and the revision number of the program set (for example, 001).



The lower display shows the revision number of the current program set on the controller.
See [Revisoning programs on page 23](#)

4. If you are exporting the programs set, rotate the TIMER knob to select the revision number of the program set that is saved to the USB drive.

It is recommended that a backup copy of the configuration files is kept in a separate storage location and that you set a revision number when exporting the programs set file.

5. Press the TIMER button to copy the configuration files from the controller to the USB drive.

When the controller is copying the program set to the USB drive the lower display shows rLn .

When the controller finishes copying the program set to the USB drive, the lower display shows dNE .

6. Remove the USB drive from the controller.

Import procedure

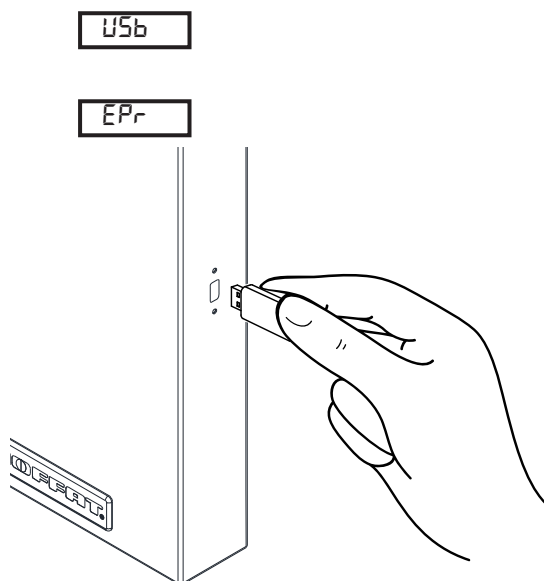
Ensure that the USB drive contains valid configuration files that were created by a previous export from the controller (for example, MPGR001.csv or PARAM.csv).

- ☑ The import process overwrites the controller with all the configuration files on the USB drive. Ensure that you only include the required configuration files on the USB drive.

1. Ensure that the oven is switched on and in standby mode.

2. Insert a USB drive into the USB port.

- ☑ When the controller detects that the USB drive is connected, the upper display shows *USB* and the lower display shows *EP_r*.



3. Rotate the Timer knob  until the display shows *iP_r*.

USB

iP_r

- ☑ *iP_r* will not show on the display if valid configuration files are not present on the USB drive.

4. Press the  **TIMER** button to copy the configuration files from the controller to USB drive.

- ⌚ When the controller is copying the program set to the USB drive the lower display shows *r u n*.

- ⌚ When the controller finishes copying the program set to the USB drive, the lower display shows *d n E*.

5. Remove the USB drive from the controller.

CARE AND MAINTENANCE

To achieve the best results, clean your oven regularly and thoroughly. If small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown.

⚠ CAUTION

Always turn off the electrical power at the mains supply before cleaning the oven.

⚠ CAUTION

Always turn off the gas supply before cleaning the oven.

⚠ WARNING

Do not use flammable solvents and cleaning aids on or in close proximity to, the oven when the oven is still hot.

NOTICE

- This oven is not water proof. Do not use water jet spray or steam cleaner to clean interior or exterior of the oven.
- Carefully read and follow the safety instructions on the label of the cleaning product to be used.
- Do not use cleaning products with an acidic base or those containing chlorine.
- Do not use saline or sulphuric acid preparations to descale the oven.
- Do not use sharp scrapers or harsh abrasive scourers as they could damage the oven.
- Immediately clean alkaline spills (such as salty liquids) or acidic spills (such as lemon juice or vinegar) from cooking surfaces or enamel.
- Ensure that any detergent or cleaning material has been completely removed after each cleaning.

Maintenance schedule

	Daily	Weekly	Periodic
Clean the interior including the door.	✓ [*]	-	-
Clean the stainless steel surfaces.	-	✓	-
Clean the outer body, door seal, and inside of door.	✓ [†]	-	
Check and adjust controls and mechanical parts.	-	-	Every 6 months
☒ To be conducted by an authorized service technician only.			
Full product service.	-	-	Every 6 months
☒ To be conducted by an authorized service technician only.			

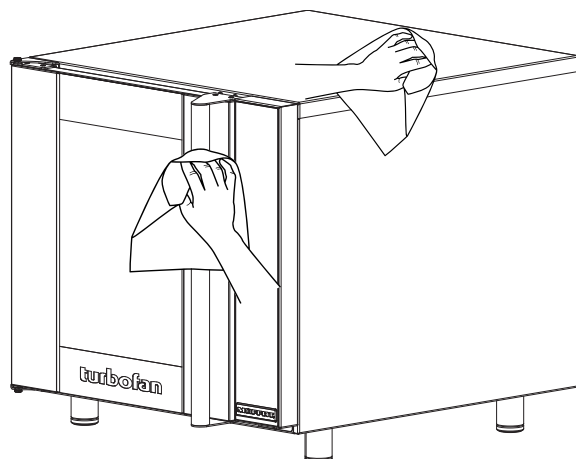
* For a heavy cooking schedule, perform this task after each shift.

† For a heavy cooking schedule, perform this task daily.

Maintenance tasks

Cleaning the outer body

Clean the exterior stainless steel surfaces with a soft-bristle brush or a damp cloth moistened with a mild detergent solution.



Cleaning the chamber

Before cleaning the interior of the oven, remove the side racks and other removable parts.

Allow the oven interior to cool to approx 50 °C (120 °F) before commencing cleaning.

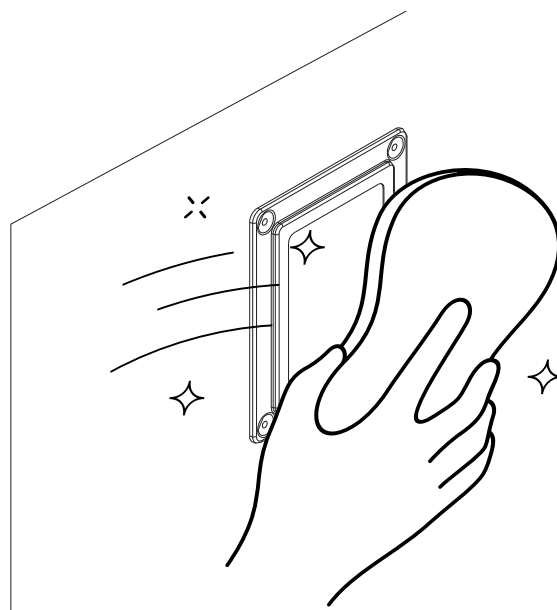
1. Clean any build up of grease from the oven interior, using a soft bristled brush with a solution of hot water and a mild anti bacterial detergent.
2. Clean the oven lamp. See [Cleaning the lamp below](#)
3. Dry the oven thoroughly with a soft dry cloth.

💡 Clean the oven regularly with a good quality oven cleaner.

Once the oven interior is clean and dry, fit the oven racks back into the chamber.

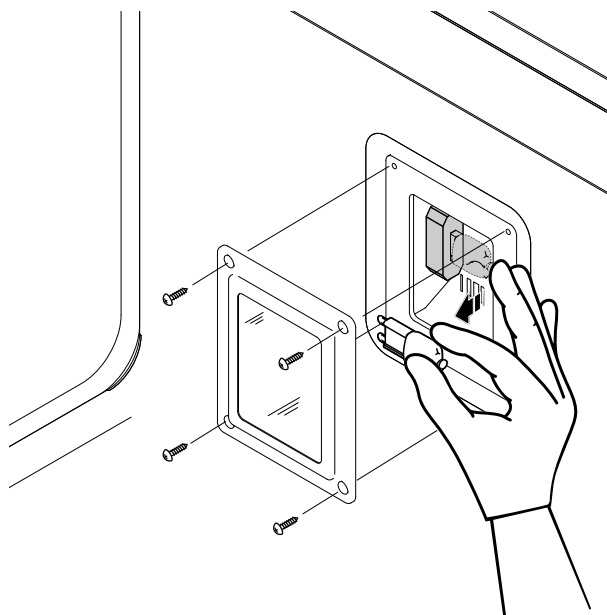
Cleaning the lamp

1. Wash the glass lens with a soft sponge using warm water and a detergent solution.
2. Rinse with clean, warm water.
3. Dry the glass lens thoroughly with a dry cloth.



Changing the lamp light

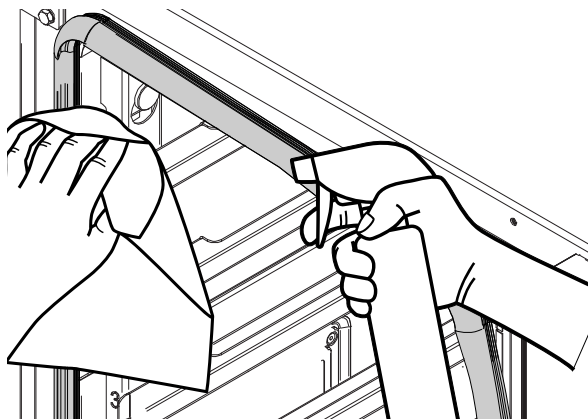
⚠ Oils from your skin may cause the halogen bulb to heat unevenly and reduce its lifespan. Always wear gloves or use a tissue when you handle the bulb.



1. Remove the four screws that secure the lamp plate to the frame.
2. Carefully remove the lamp plate along with the glass lens.
3. Carefully grasp the bulb and pull it straight out of the socket.
4. Insert a new bulb and refit the lamp plate along with the glass lens.

Cleaning the door seal

1. Clean along and around the door seal using a mild detergent spray.

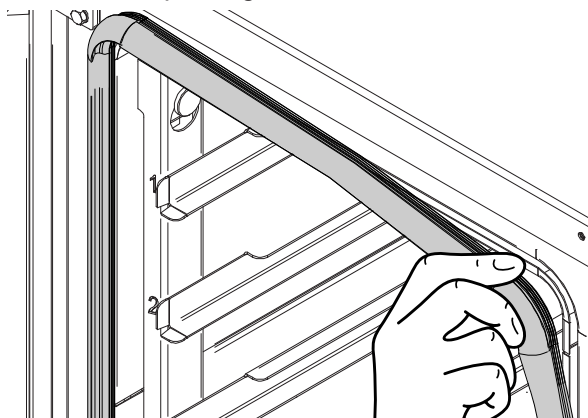


2. Wipe the door seal clean with a damp cloth.

Replacing the door seal

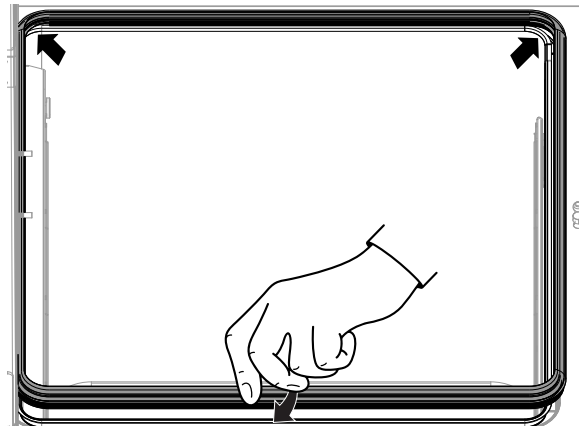
1. To remove the door seal, pull the one-piece seal forward to free the inner lip from the locating groove around the oven.

ⓘ Note the way the seal is fitted to the oven, with the lip facing inwards.



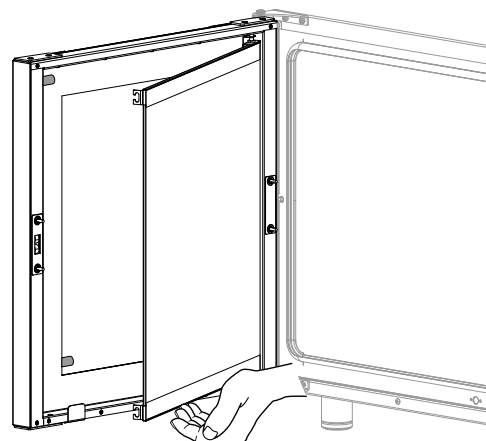
2. Check the door seal for wear and damage and replace it, if required.
3. Fit the door seal with the inner lip facing the oven chamber.

4. Press the door seal into the locating groove in the front face of the oven until the seal is properly located all around the oven.

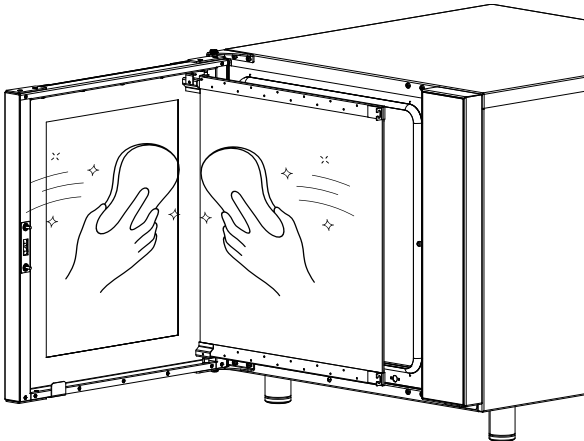


Cleaning the door

1. Ensure that the oven door is cool before cleaning the oven door glass.
2. Lift up the bottom of the inner glass at the centre of the door to unlock it from the inner glass retaining catches and swing the glass away from the door.



3. Clean both sides of the inner glass and the inner side of the outer door glass with a conventional glass cleaner.



4. Dry the oven door thoroughly with a soft dry cloth.
5. Swing the inner glass back towards the outer door.
6. While holding the outer door, lift the inner glass back onto the locking catches until the inner glass is securely latched.

Maintenance (periodic)

⚠ WARNING

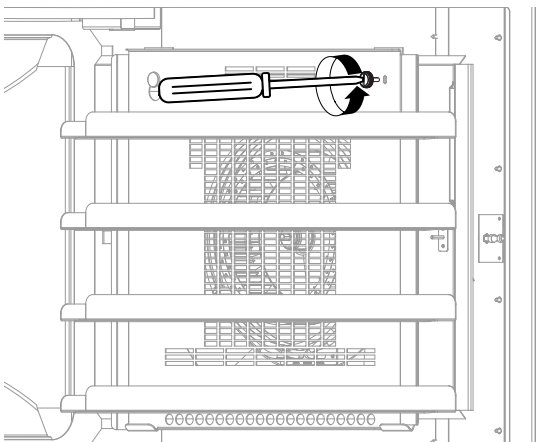
Periodic maintenance of the components of this oven must only be carried out by a service agent or other suitably qualified person.

Cleaning the fan

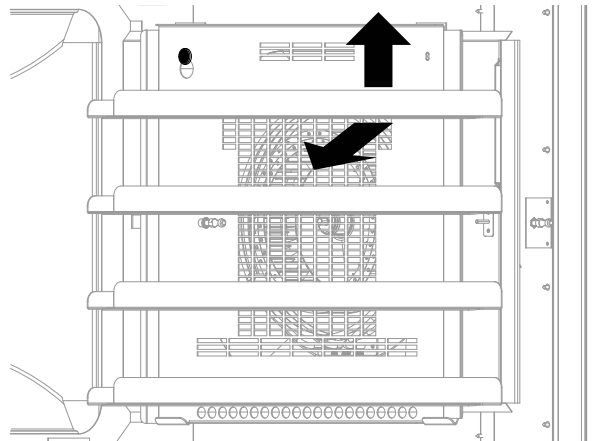
Allow the oven interior to cool to approx 50 °C (120 °F) before commencing cleaning.

Remove the fan baffle.

1. Undo and remove the rack securing screw securing the front of the right-hand side rack.



2. Lift up the rack to unhook it from the rear locating peg and then remove the rack.

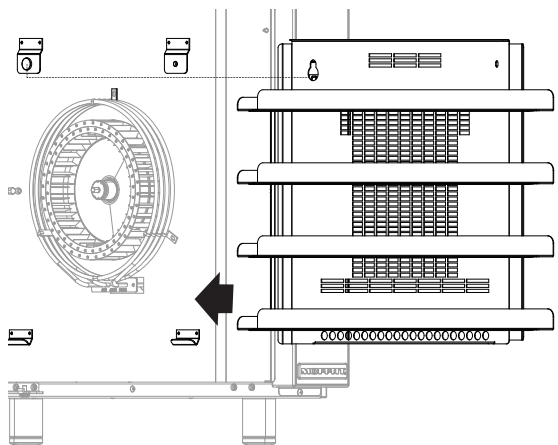


Clean the baffle and fan.

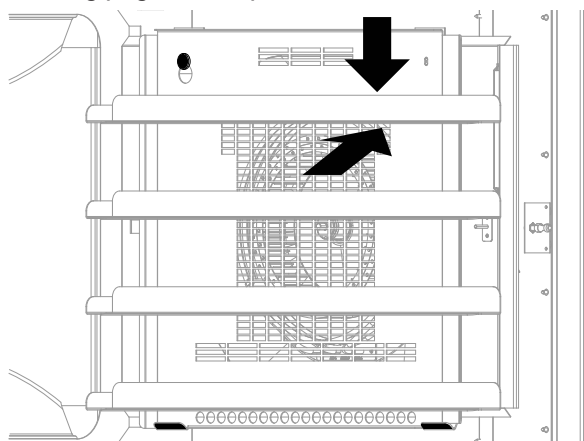
1. Clean the fan baffle with mild anti bacterial detergent and hot water solution using a soft bristled brush.
2. Clean any build up of grease from the oven fan, using a soft bristled brush with a solution of hot water and a mild anti bacterial detergent.
3. Dry the fan baffle and fan thoroughly with a soft dry cloth.

Once the oven interior is clean and dry, fit the oven racks back into the chamber.

1. Align the bottom of the right-hand rack to the two brackets at the bottom of the chamber.



2. Lift the rack upwards and hook it through the locating peg at the top of the chamber.



3. Fit and tighten the rack securing screw to secure the front of the rack.

TROUBLESHOOTING

This section provides a reference to the more common problems that may occur during the operation of your oven. This fault finding guide is intended to help you correct and accurately diagnose problems with your oven.

💡 When fault finding a problem, always use a process of elimination starting with the simplest solution and working through to the most complex. Never overlook the obvious.

Fault finding

Fault	Possible causes	Remedy
The oven does not operate.	The mains isolating switch, circuit breaker, or fuses are off at the power board.	Turn on the main isolating switch.
		Check the fuses at the power board.
	Over-temperature thermostat has tripped (no lights and no power to screen).	Call for service.
	Over-temperature thermostat is faulty.	Call for service.
Controller operates but oven does not heat.	Controller is faulty.	Call for service.
	Door micro-switch is faulty.	See Error codes on page 35 .
	Door is not fully closed.	Call for service.
		Close the door. See <i>Door does not close fully</i> below.
The oven heats up but fan does not operate.	Fan motor is faulty.	Call for service.
	Fan or fan motor is obstructed.	Call for service.
	Controller is faulty.	Call for service.
	Fan contactor is faulty.	Call for service.
	Fan capacitor is faulty.	Call for service.
The oven does not steam.	Steam mode not selected.	Check the steam mode setting.
	Injector is nozzle blocked.	Clean the injector nozzle.
	Water solenoid faulty.	Call for service.
	Controller is faulty.	Call for service.
Door does not close fully.	The tray is blocking the door.	Correctly position the tray in the rack.
	Door is misaligned.	Re-align the door. See the Installation manual.
	Door seal obstruction.	Correctly install the door seal. See Maintenance tasks on page 29 .
The oven lamp does not illuminate.	Blown bulb (one bulb not working).	Replace the bulb. See Maintenance tasks on page 29 .
	Blown fuse (both bulbs not working).	Call for service.
Uneven cooking.	Too high a temperature selected.	Select a lower temperature.
	The oven or racks are not level.	Level the oven and the racks.
	Insufficient air space around trays or baking tins.	Ensure oven racks are spaced to allow air flow around baking on all shelves.
	The oven is overloaded with product.	Re-load the oven.
	The oven door is opened unnecessarily.	Ensure oven door remains closed during the baking process.
	The oven door seal is damaged or faulty.	Check the seal and replace it if damaged. See Maintenance tasks on page 29 .
	The vent is restricted.	Ensure that the oven vent is not blocked or shrouded.
Control panel display does not show E^{P} when the core temperature probe is connected.	Core temperature probe is faulty.	Replace the core temperature probe.
No Ignition.	Flame sensor shorted to earth.	Call for service.
	Open circuit in high tension lead.	Call for service.
	Short in high tension lead.	Call for service.

Fault	Possible causes	Remedy
Burner not operating.	Damaged ignition electrode.	Call for service.
	High-voltage ground open circuit.	Call for service.
	Gas supply is turned off.	Turn on the gas supply.
	Blocked injector.	Call for service.
	Gas solenoid faulty.	Call for service.
	No ignition.	Call for service.
Burner not burning correctly (incorrect colour flame).	Not detecting flame.	Call for service.
	Wrong gas type.	Connect the correct gas supply for your oven.
	Injector size incorrect.	Call for service.
	Gas pressure incorrect.	Check the gas supply pressure.
	Obstruction in burner.	Call for service.
	Obstruction in flue.	Check and clear the flue of any obstructions.
Burner ignites then goes out.	Injector not aligned correctly.	Call for service.
	Ignition module fault.	Call for service.

Error codes

The following error codes appear on the display when there is a corresponding fault.

Error	Description	Possible cause	Remedy
Err 001	Door fault	The door is open.	Close the oven door.
		The door micro-switch requires adjustment	Call for service.
		The door micro-switch is faulty.	Call for service.
		The connections on the oven control board are loose or faulty.	Call for service.
		The oven control board is faulty.	Call for service.
Err 001	Oven temperature probe error.	The temperature probe is faulty.	Call for service.
		The connections on the oven control board are loose or faulty.	Call for service.
		The oven control board is faulty.	Call for service.
Err 002	PT2 core temperature probe input error	The core temperature probe socket connection is poor.	Ensure that the core temperature probe socket is clean and free from contamination. Ensure that the terminals and connectors on the probe and socket are in good condition.
		The core temperature probe is faulty.	Replace the core temperature probe.
		The oven control board is faulty.	Call for service.
Err 003	Oven is overheating	The heating fan is obstructed.	Remove any obstruction from around the fan and ensure that the fan spins freely. ⚠CAUTION Ensure that the oven is powered-off before you inspect and service the fan.
		The capacitor is faulty.	Call for service.
		The oven control board is faulty.	Call for service.
		Burner thermal overload switch has tripped.	Call for service.
		The motor is faulty.	Call for service.
EP	EP flashes on lower display and alarm sounds	The program requires the core temperature probe in order to continue cooking.	Plug in the core temperature probe to resolve the fault.
Err iEn	Oven ignition fault	Insufficient gas supply.	Check the gas supply.
		Room draughts affecting burner.	Remedy draught problem.
		Ignition circuit fault.	Call for service.

TURBOFAN CUSTOMER CARE

New Zealand

Moffat Limited
www.moffat.co.nz
Tel: +64 (3) 983 6600
Fax: +64 (3) 983 6660
Email: sales@moffat.co.nz

Canada

Serve Canada
www.servecanada.com
Sales: 800 551 8795
Service: 800 263 1455
Email: info@servecanada.com

International

Moffat Limited
www.moffat.com
Tel: +64 (3) 983 6600
Fax: +64 (3) 983 6660
Email: export@moffat.co.nz

Australia

Moffat Pty Ltd
www.moffat.com.au
Tel: +61 (03) 9518 3888
Service: 1300 264 217
Fax: +61 (03) 9518 3833
Email: vsales@moffat.com.au

United Kingdom

Blue Seal Limited
www.blue-seal.co.uk
Tel: 0121 327 5575
Service: 0121 332 6647
Fax: 0121 327 9711
Email: sales@blue-seal.co.uk

United States

Moffat Inc
www.moffat.com
Tel: 1 800 551 8795
Fax: 336 661 9546
Email: sales@moffat.com

an Ali Group Company



the spirit of excellence

turbofan®

Turbofan Convection Oven

30 Series

Installation Manual

G32D

Gas Convection Oven

Digital Control



249560-5

May 2026

Effective: From Lot No. 2432000

CONTENTS

Preface
General information 2
Safety information 3
Warranty 4

Specifications
Dimensions 5
Product information 6
Supply requirements 6
Clearances 8
Electrical schematic 9

Installation and setup
Unpacking the oven 10
Assembling the oven 11
Positioning the oven 11
Levelling the oven 12
Connecting the water supply (if required) 12
Connecting the electrical supply 13
Connecting the gas supply 14
Adjustment and calibration 15

Parts
Main parts 17
Accessories 18

Commissioning
First use 19
Commissioning checklist 20

Appendix A: Reversing the door

General information

☑ These instructions are only valid if the country code appears on the oven. If the code does not appear on the oven, refer to the supplier of this oven to obtain the technical instructions for adapting the oven to the conditions for use in that country.

The drawings and diagrams in this manual are representative only and not to scale. They supplement the written instructions and specifications that they refer to.

Copyright

© 2026 Moffat Limited

⚠ IMPORTANT
The reproduction or copying of any part of this manual by any means whatsoever is strictly forbidden unless authorised previously in writing by Moffat Limited.

Warranty requirements

⚠ IMPORTANT
Installations must be carried out by a certified or licensed service person only. Failure to comply will void any written or implied warranty.

⚠ IMPORTANT
Unauthorised alterations to the oven may void warranties and approvals.

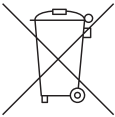
Intended use and restrictions

⚠ IMPORTANT
This oven is intended for commercial use only, in kitchens of restaurants, canteens, and so on. It is not intended to be used as follows:

- In residential, outdoor, marine environments, or for the continuous mass-production of food.
- By persons with limited physical, sensory, or mental abilities.
- By persons who are not adequately trained in the operation and use of the oven.
- By children.

- This oven must only be used by operators who are adequately trained in the purpose, limitations, and hazards of its operation. To avoid the risk of accidents or damage, operators should be regularly trained.

Product disposal



This symbol on the oven indicates that this oven should not be treated as domestic or regular commercial waste, but must be correctly disposed of in order to prevent any negative consequences for the environment and human health. For further information on the recycling of this oven, contact your local city office or your waste disposal service.

- ☑ This oven is built with common electrical, electromechanical, and electronic parts. No batteries are used.
- ☑ The owner and operator are responsible for the proper and safe disposal of the oven.

Safety information

Read the safety messages in this manual and follow the instructions carefully. Review them frequently.

Safety messages cannot cover every potential cause of injury or equipment damage but can highlight common causes of hazards. Read and understand all instructions in this manual prior to installing or servicing the oven and seek advice before operating the oven in a manner other than that described in this manual. Consult your authorised service technician before performing maintenance.

- Ensure that you and all users of this oven understand every safety message.
- Know and observe all safety rules that may apply to your work situation and your work site.
- Replace the user manuals and safety labels immediately if they are missing or damaged.

Recognize safety information



Safety alert symbol.

When you see this symbol in the manual or on the oven, pay special attention to the instructions.



Read the instructions before using the oven.



Risk of electric shock.



Risk of burns—hot surface.



Equipotential bonding terminal—must be connected to equipotential bonding system.



Risk of burns—hot liquid products above height level.

This manual uses the following safety symbols to indicate the level of caution required when using the oven.

DANGER

Indicates an imminently hazardous situation that, if not avoided, will result in death or serious injury.

WARNING

Indicates a potentially hazardous situation that, if not avoided, could result in death or serious injury.

CAUTION

Indicates a hazardous situation that, if not avoided, could result in minor or moderate injury.

NOTICE

Indicates information considered important, but not hazard-related (for example, messages relating to property damage).

General safety

WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this oven.

DANGER

Instructions to be followed in the event that the oven operator smells gas must be posted in a prominent location. Obtain this information from your local gas supplier.

DANGER

Fire hazard. Do not use or store flammable materials in or near this oven. Do not spray aerosols in the vicinity of this oven while it is in operation.

⚠ WARNING

Fire hazard. The oven operator shall take great care to use the oven safely and guard against risk of fire. The oven must not be left unattended during use.

NOTICE

The oven shall be regularly inspected by a competent service person to ensure that it is in safe and correct order for operation.

⚠ CAUTION

Do not operate this oven without the supplied legs fitted to it.

⚠ WARNING

Do not place articles on or against this oven.

⚠ WARNING

Do not modify this oven.

Warranty

Moffat warrants all equipment supplied by Moffat against defects in material and workmanship.

Visit www.moffat.com for warranty terms and conditions or contact our Customer Care team.

SPECIFICATIONS

Dimensions

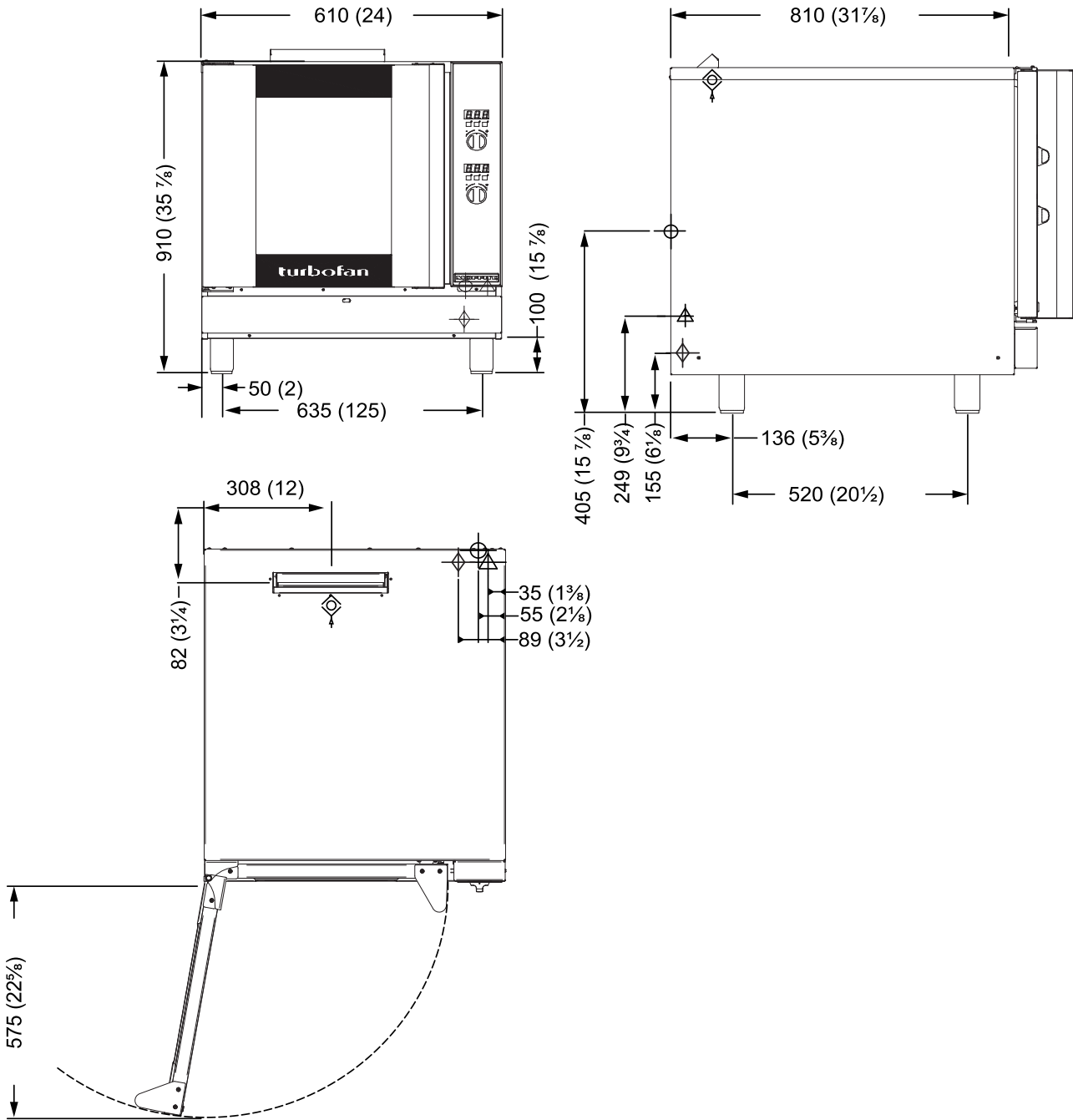
☑ All dimensions are in mm (inches).

⬮ Gas flue

⚡ Electrical supply entry point

⊕ Water supply entry point

⬮ Gas supply entry point



Product information

	G32D4
Capacity	4 shelves
Tray capacity	460 x 660 mm (18 x 26 inches) full-size sheet pan capacity 600 x 400 tray capacity
Tray spacing	110 mm (4 ⁵ / ₁₆ inches)
Net Weight	116 kg

Supply requirements

Electrical supply

	G32D4
Electrical Supply Specifications	220-240 V, 1P+N+E, 50/60 Hz, 200 W

Electrical connection requirements

- An isolation switch must be mounted adjacent to, but not behind the oven and must be readily accessible to the operator. This switch must be clearly marked and readily accessible in case of fire.
- The branch supply line shall be individually overload protected to the correct current rating and the supply cord shall be protected against any mechanical or thermal damage.
- All wiring connections must be tight.
- The size of the cable supply to the oven shall be appropriate for the current drawn on the line. Refer to the appropriate wiring standards for the cable size required.
- A RCD (Residual Current Device) / GFCI (Ground-Fault Circuit Interrupter) is recommended for protection of the power supply to this oven.

Water supply

Maximum Water inlet Pressure	80 psi (550 kPa)
Connection size	¾ inch BSP male
Water quality	
Hardness	60-90 ppm
PH	Greater than 7.5
Chlorides	Less than 30 mm

Gas supply Australia

	Natural gas	LP gas / propane
Combustion air (All gas types)		
flow rate (minimum)	24 m³/hr	24 m³/hr
Input rating	35 MJ/hr	35 MJ/hr
Supply pressure	1.13-3.4 kPa	2.35-5.00 kPa
Burner operating pressure*	0.75 kPa	2.35 kPa
gas connection	½ inch BSP (male)	¾ inch BSP (male)
Main burner injector diameter	2.8 mm	1.7 mm
Regulator spring colour	Green	Blue

* Measure burner operating pressure at the Test Point, which is located behind the front service panel under the door.

New Zealand

	Natural gas	LP gas / propane
Combustion air (All gas types)		
flow rate (minimum)	24 m³/hr	24 m³/hr
Input rating	35 MJ/hr	35 MJ/hr
Supply pressure	1.13-3.4 kPa	2.75-5.00 kPa
Burner operating pressure*	0.75 kPa	2.42 kPa
gas connection	½ inch BSP (male)	½ inch BSP (male)
Main burner injector diameter	2.8 mm	1.7 mm
Regulator spring colour	Green	Blue

* Measure burner operating pressure at the Test Point, which is located behind the front service panel under the door.

United Kingdom and EU (CE)

	Natural gas (G20)	Propane (G31)	LP gas (G30-G31)
Combustion air (All gas types)			
flow rate (minimum)	24 m³/hr	24 m³/hr	24 m³/hr
Category	I ₂ H ₃ P(20. 37), I ₂ H ₃ B/P (20, 28-30)	I ₂ H ₃ P(20. 37), I ₂ H ₃ B/P (20, 28-30)	I ₂ H ₃ P(20. 37), I ₂ H ₃ B/P (20, 28-30)
Flue type	A ₁	A ₁	A ₁
Gas Rate	2.26 m³/hr	1.75 kg/hr	1.91 kg/hr
Supply Pressure	20 mbar	30-37 mbar	28-30 mbar
Burner operating pressure*	10 mbar	25 mbar	24.2 mbar
Gas connection	½ inch BSP (male)	½ inch BSP (male)	½ inch BSP (male)
Main burner injector diameter	2.7 mm	1.7 mm	1.7 mm
Regulator spring colour	Green	Blue	Blue

* Measure burner operating pressure at the Test Point, which is located behind the front service panel under the door.

Export (220 V, 50 Hz)

	Natural gas	LP gas / propane	Butane
Combustion air (All gas types)			
flow rate (minimum)	24 m³/hr	24 m³/hr	24 m³/hr
Input rating	35 MJ/hr	35 MJ/hr	35 MJ/hr
Supply pressure			
Non-CE models	1.13-3.4 kPa	2.75-5.0 kPa	0.75-1.5 kPa
CE models	20 mbar	—	—
Burner operating pressure*	0.75 kPa	2.35 kPa	2.35 kPa
Gas connection	½ inch BSP (male)	½ inch BSP (male)	½ inch BSP (male)
Main burner injector diameter	2.8 mm	1.7 mm	1.7 mm

Regulator spring colour	Green	Blue	Blue
-------------------------	-------	------	------

* Measure burner operating pressure at the Test Point, which is located behind the front service panel under the door.

Clearances

Position the oven with the following minimum clearances:

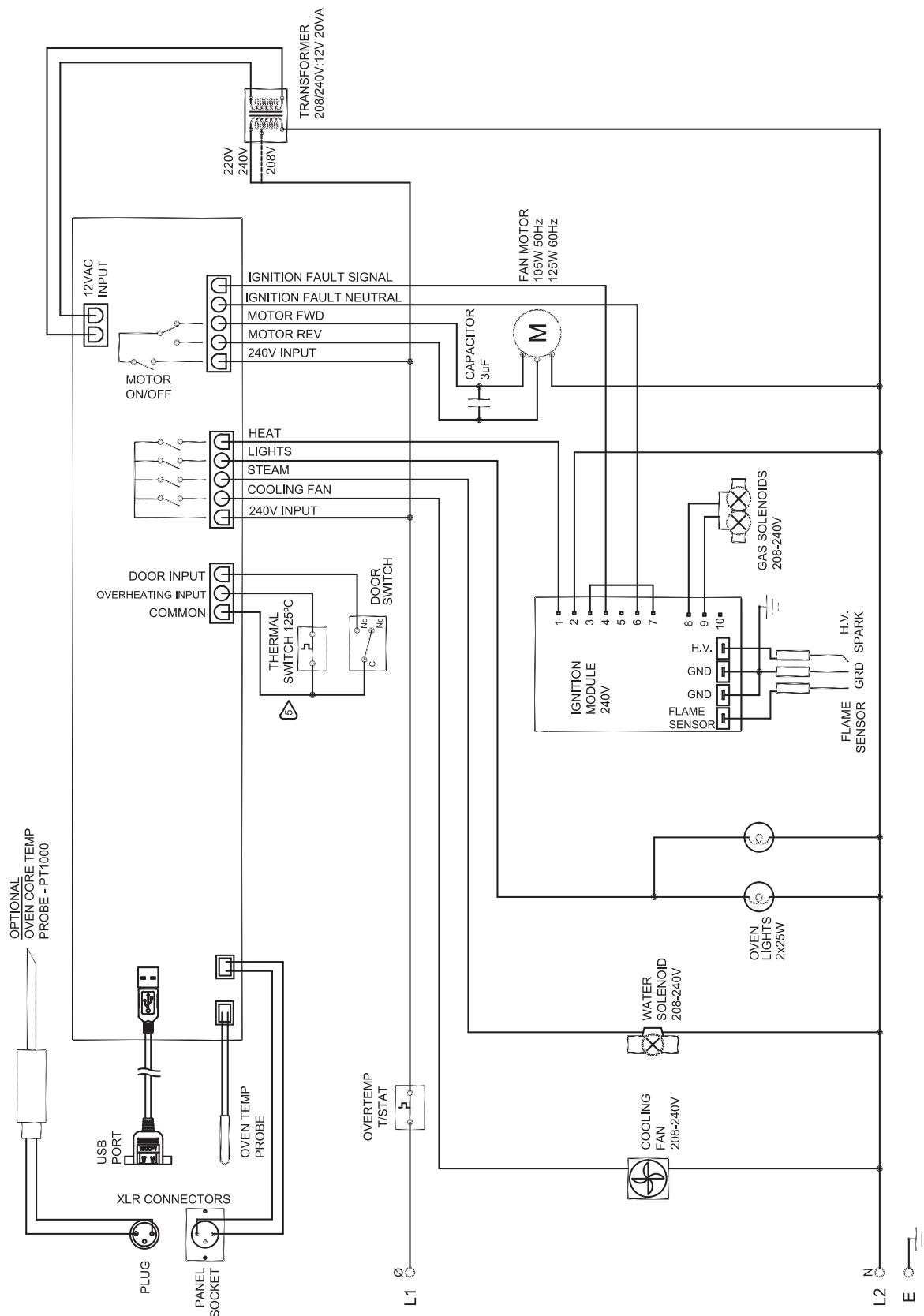
Top	200 mm (8 inches)
Left	50 mm (2 inches)*
Right	75 mm (3 inches)*†
Rear	50 mm (2 inches)
Front (recommended)	600 mm (23 inches)*

* Door-side clearance. If the oven is fitted with a right-hand side door (RMD), swap the left- and right-hand side clearances.

† Fixed installations require at least 500 mm (20 inches) clearance on right-hand side of the oven for service access.
Do not place the oven close to a heat source. A minimum distance of 300 mm (12 inches) from the appliance sides and the heat source is required.

Electrical schematic

220-240 V



INSTALLATION AND SETUP

Your oven is designed to provide years of satisfactory service, and correct installation is essential for the best performance, efficiency, and trouble-free operation. It is of utmost importance that this oven is installed correctly and that operation is correct before use.

⚠ WARNING

Installations must be carried out by qualified service persons only. Failure to install equipment to the relevant codes and the manufacturer's specifications in this manual will void the warranty.

⚠ WARNING

Components that are paint-sealed during manufacture shall only be adjusted by an authorised service technician. They shall not be adjusted by the installer.

⚠ WARNING

The oven installation must conform to national installation codes and local and national codes for gas and fire safety.

Australia and New Zealand

AS 5601.1 Gas Installations
AS/NZS 3000 Wiring Rules

United Kingdom

Gas Safety (Installation & Use) Regulations 1998.

BS 6173 Installation of Catering Appliances.

BS 5440 1 & 2 Installation Flueing & Ventilation.

BS 7671 Requirements for Electrical Installation.

Ireland

IS 820 Non-Domestic Gas Installations.

US and Canada

ANSI 223.1 / NFPA 54 National Fuel Gas Code.

ANSI / NFPA70 National Electrical Code.
CSA B149.1 National Gas and Propane Installation Code.

CSA C22.2 Canadian Electrical Code.

NOTICE

The oven installation must conform to national installation codes and local and national codes for plumbing and drainage.

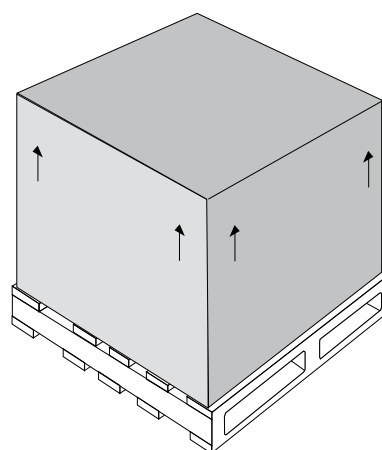
Australia and New Zealand

AS/NZS 3500 Plumbing & Drainage.

Europe

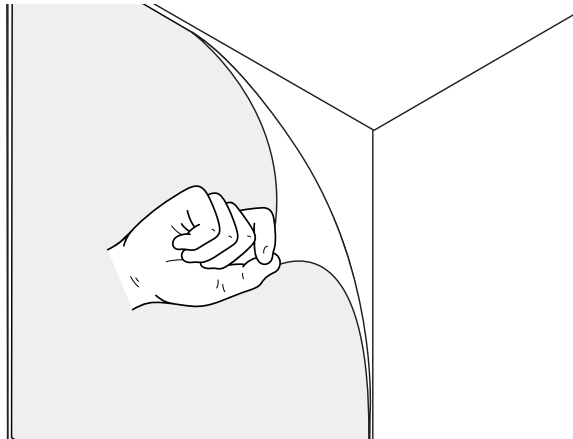
EN 1717 Protections of water installations.

Unpacking the oven



1. Carefully remove all packaging and transit protection from the oven including all protective plastic coating from the exterior stainless steel panels.
 - ☑ Do not discard the carton and other packaging material until you have inspected the appliance for transit damage and have tested it for proper operation.

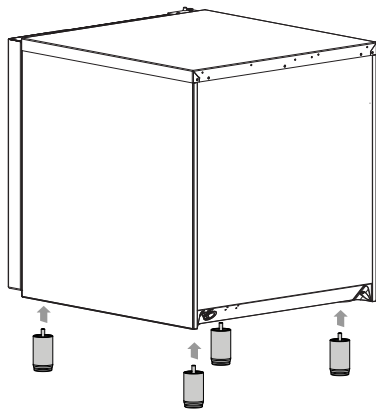
2. Remove the protective film from the stainless steel panels, taking care not to scratch the surface if using a blade or shim.



3. Check equipment and parts for damage. Report any damage immediately to carrier and distributor.
4. Check that the supply specifications on the rating plate are correct for your location and installation requirements.
5. Check that all parts are supplied with the product. See [Parts on page 17](#).

Assembling the oven

Fit the legs



Positioning the oven

NOTICE

This oven is intended to be installed on an elevated work surface, such as a bench top or onto the SK32 stand.

CAUTION

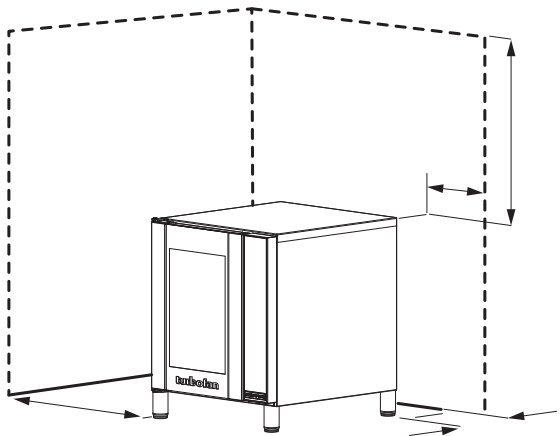
Position the oven so that the control panel and oven cooking area is easily reachable for loading and unloading.

NOTICE

Do not place the oven close to a heat source. A minimum distance of 300 mm (12 inches) from the appliance sides and the heat source is required.

WARNING

Do not block or obstruct the vent at the top of the oven.



Clearances

Position the oven with the following minimum clearances:

Top	200 mm (8 inches)
Left	50 mm (2 inches)*
Right	75 mm (3 inches)* †
Rear	50 mm (2 inches)
Front (recommended)	600 mm (23 inches)*

* Door-side clearance. If the oven is fitted with a right-hand side door (RMD), swap the left- and right-hand side clearances.

† Fixed installations require at least 500 mm (20 inches) clearance on right-hand side of the oven for service access. Do not place the oven close to a heat source. A minimum distance of 300 mm (12 inches) from the appliance sides and the heat source is required.

Positioning the oven on a work surface

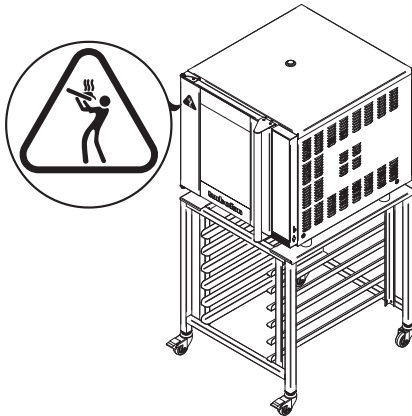
⚠ CAUTION

When the oven is installed on an elevated work surface, there is a risk of burns from hot food and hot food containers if the food containers tip out of shelves that are above eye-level.

Always load liquids, or foods that can liquefy when heated, at eye-level where they can be seen.

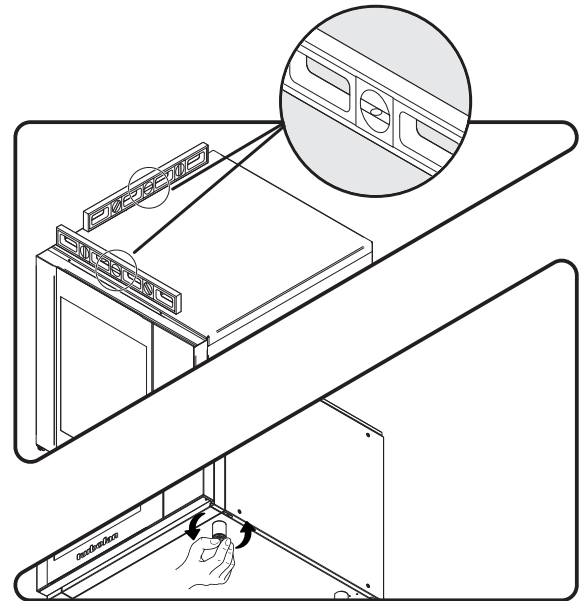
Once the oven is correctly installed on the work surface, stick the necessary warning label to the left-hand side of the oven door as follows:

1. Locate the area for installation of the warning label that is at 1.6 m (63 inches) above the floor on the hinge-side of the door of the oven.
2. Clean the area thoroughly of oils and grease.
3. Obtain the appropriate warning label supplied and stick it to the door.



Levelling the oven

Correctly locate the oven into its final operating position and, using a spirit level, adjust the oven feet so that the oven is level and at the correct height.



Connecting the water supply (if required)

To activate steam-assisted cooking or baking for this oven it must be permanently connected to the mains water supply.

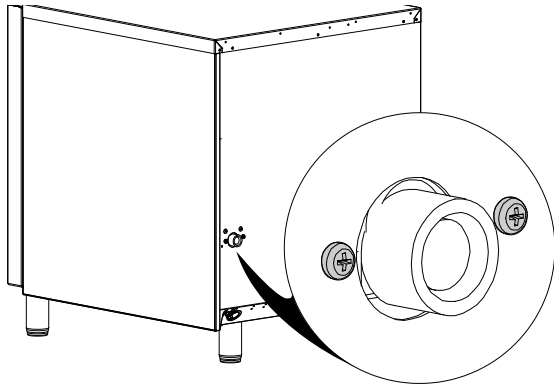
NOTICE

Water connection shall be installed in accordance with local water regulations in force and the applicable standard or code (for example, PCA in Australia, EN 1717 in UK / IE, and so on).

NOTICE

The water supply shall meet the requirements for use in Convection Oven systems. See [Supply requirements on page 6](#).

1. Tighten the two screws securing the water connection at the rear of oven.
 - ☑ The securing screws are unfastened during manufacture to prevent damage to the water connection during transit.



2. Connect a cold water supply (R ¾ inch connector) to the water connection on the oven.
3. Turn on the water supply and check for leaks.

Connecting the electrical supply

Ensure that you meet the electrical connection requirements. See [Electrical connection requirements on page 6](#)

⚠ WARNING

All electrical connections must only be carried out by a suitably qualified person.

⚠ WARNING

The oven must be earthed (grounded).

⚠ WARNING

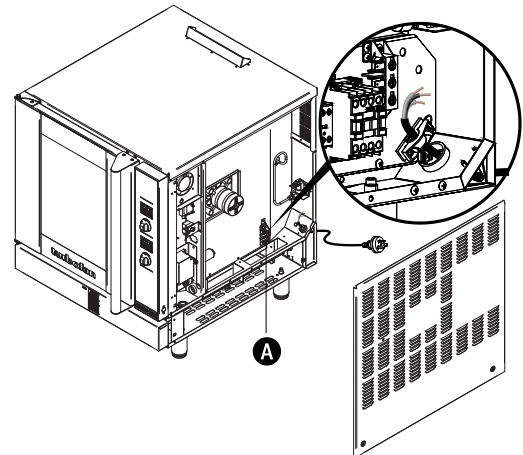
If the power supply cord is damaged, it must be replaced by a suitably qualified person in order to avoid a hazard.

NOTICE

Each oven should be connected to an adequately protected power supply with an appropriate power cord.

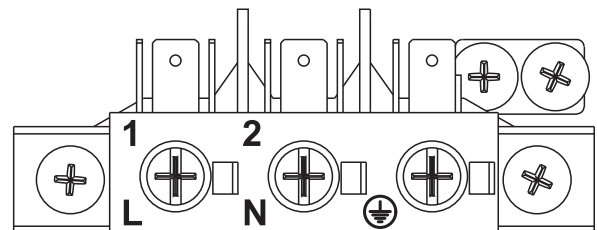
- ☑ Check that the electricity supply is correct as shown on the oven's rating plate.
- ☑ Ensure that a cable gland is fitted around the wiring entry hole into the oven.

Electrical supply connection



1. Remove oven right hand side panel.
2. Bring the supply cable through the compression gland at the back of oven.
3. Connect the mains supply to the appropriately marked terminals on the terminal block (A).
4. Connect supply plug to mains outlet.
5. Turn on the mains supply and ensure that the controller is powered-up.

Terminal block wiring connection



Connecting the gas supply

⚠ WARNING

Gas supply connection should only be carried out by a qualified service agent. All connections must be checked for gas leaks before commissioning the oven.

Gas supply check

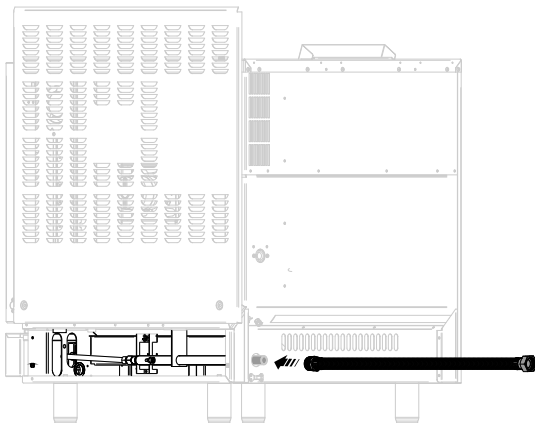
⚠ WARNING

Ensure that the gas supply at the installation location is correct for your oven and that the supply pressure and volume are adequate for its operation.

Check that the gas supply meets the following requirements of your oven:

- Gas type - The gas type of the supply is correct for the gas type of your oven.
 - ☑ The gas type for your oven is indicated on the coloured stickers that are placed above the gas entry point and next to the rating plate.
 - ☑ The conversion supply connections can be adjusted for your supply requirements. See [Converting the gas supply on the facing page](#).
- Supply pressure - The supply pressure is adequate for your oven. See [Supply requirements on page 6](#).
- Input rate - The input rate of the supply should meet the requirements for your oven indicated on the rating plate. See [Supply requirements on page 6](#).
 - ☑ Check the input rate of the supply against the available gas supply line capacity, especially when the oven is added to an existing installation.

Gas connection procedure



Connect the gas supply to the connector at the rear of the oven.

Testing and adjustment

The oven is fitted with an internal regulator. Test and adjust the operating pressure after installation or adjustment.

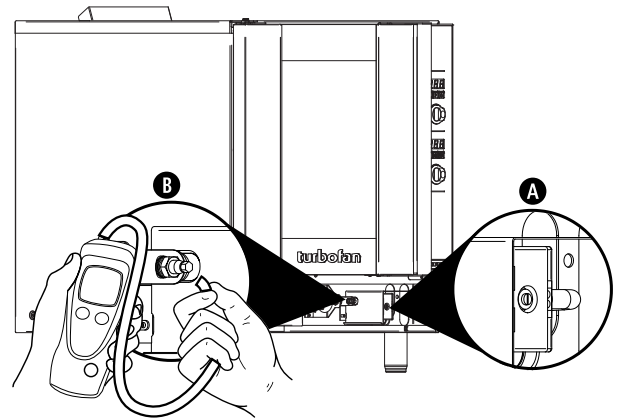
Testing

Check all gas connections for leakages using soapy water or other gas detecting equipment.

⚠ DANGER

Do not use a naked flame to check for gas leakages.

Adjustment



1. Remove the front service panel below the door.
2. Connect a manometer to the test point (B).
3. Unscrew and remove the regulator cap from the gas valve (A).
4. Adjust the regulator to the required pressure. See [Supply requirements on page 6](#).

Adjustment and calibration

⚠ WARNING

Always turn off the electrical power at the mains supply before you access the oven's internal components.

Converting the gas supply

If required, the oven can be modified to accommodate the gas supply installation requirements.

⚠ CAUTION

Ensure that the oven is isolated from the gas supply before servicing.

NOTICE

Gas supply conversion should only be carried out by a qualified service agent. All connections must be checked for gas leaks before re-commissioning the oven.

Conversion procedure

⚠ CAUTION

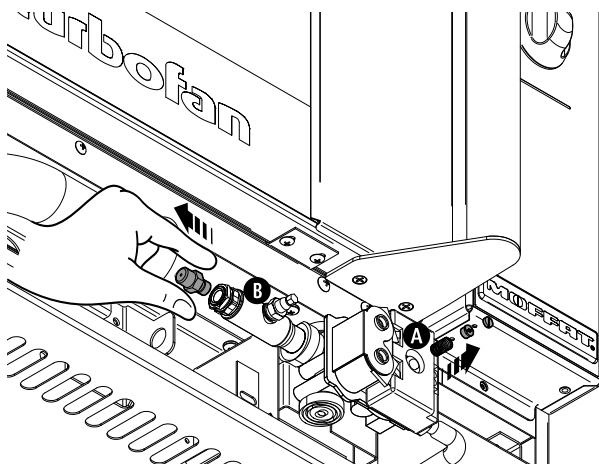
Ensure that the oven is isolated from the gas supply before servicing.

NOTICE

Gas supply conversion should only be carried out by a qualified service agent. All connections must be checked for gas leaks before re-commissioning the oven.

⚠ WARNING

Components that are paint-sealed during manufacture shall only be adjusted by an authorised service technician. They shall not be adjusted by the installer.



1. Remove the front service panel below the door.
2. Unscrew and remove the regulator cover screw from the regulator (A) incorporated in the gas control.
3. Remove the plastic adjusting screw and regulator spring from the gas control valve. Replace with correct spring supplied with the conversion kit.
4. Unscrew and remove the main burner injector (B) and replace with appropriate item.
5. Connect gas and electrical supplies.
6. Operate oven and adjust the plastic adjust screw on the regulator to achieve correct pressure at pressure test point (front RH corner).
7. Refit the regulator cover screw to the gas valve.
8. Conduct full leak test of the converted oven prior to placing it into operation.
9. Refit the service panels

Update the gas type identification label

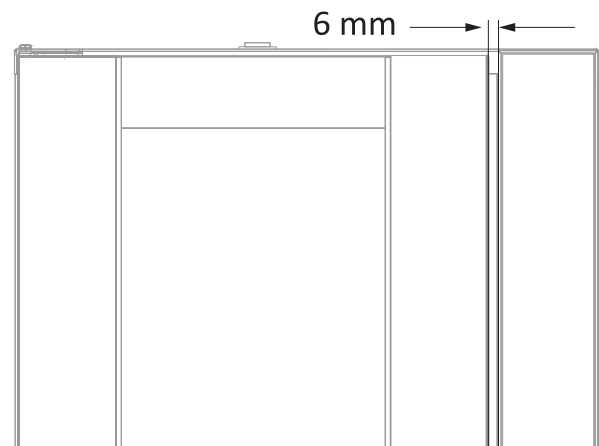
After completing the gas supply type conversion, replace the gas type identification label in the following locations:

- The rear of appliance, above the gas connection point.

Adjusting the door

Align the door with the chassis

- ☑ A correctly aligned door has a nominal gap of 6mm from the edge of the door to the side of the control panel.



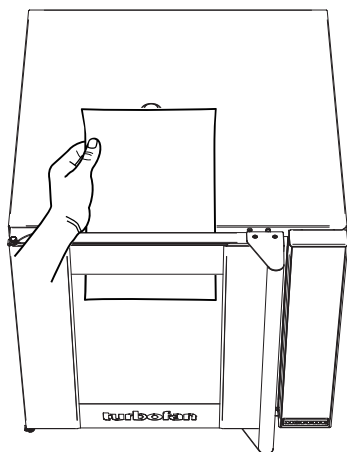
1. Loosen the screws from the upper and lower hinge plates.
2. Adjust the position of the door horizontally and vertically until the door is correctly aligned.
3. Fasten the screws at the hinge plates and ensure that the door closes correctly.

Adjust the door catch

To check that the door seals correctly when it is closed:

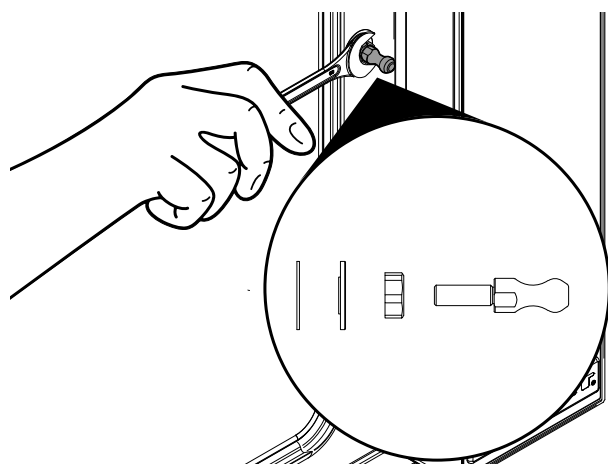
1. Place a sheet of paper between the door and the seal.
2. Close the door on the paper and attempt to withdraw the paper by firmly tugging on the paper.

The paper should just pull out with some resistance but without tearing.



To adjust the door catch:

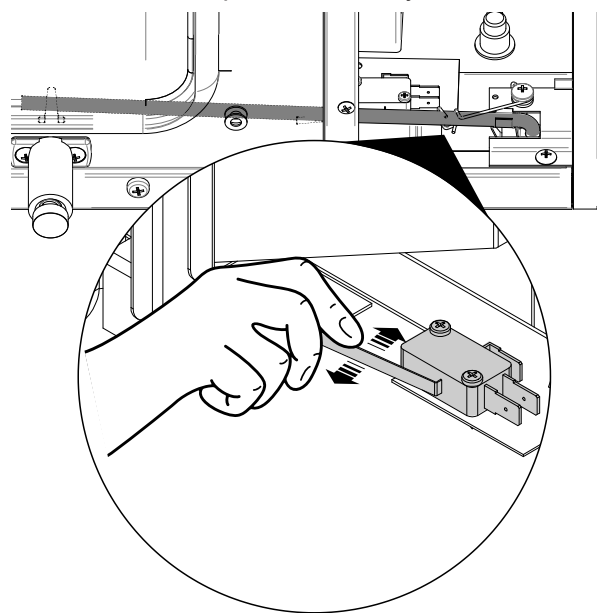
- If the paper withdraws easily, screw the door catch in by a $\frac{1}{2}$ turn and repeat the test above until the door is adjusted correctly.
- If the paper cannot be withdrawn and the door springs open, screw the door catch out by a $\frac{1}{2}$ turn and repeat the test above until adjusted correctly.



Adjusting the door micro-switch

1. Remove the control panel.
2. Bend the micro-switch arm to adjust the micro-switch operation.

3. Open and close the oven door and check that the micro-switch operates correctly.

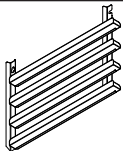
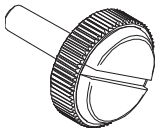


PARTS

Main parts

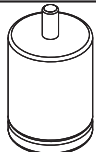
Supplied parts (fitted)

These accessories are supplied fitted with your oven, depending on your oven model and region.

	Part No.	Description	Quantity
	234656	Side Rack LH 4 Tray	1
	234666	Side Rack RH 4 Tray	1
	234660	Side Rack LH 3 Tray	1
	238561	Side Rack RH 3 Tray	1
	233552	Thumbscrew (for side rack)	1

Supplied parts (unfitted)

These accessories are supplied unfitted with your oven. See [Assembling the oven on page 11](#).

	Part No.	Description	Quantity
	233986	Adjustable Leg 4 inches (100 mm)	4

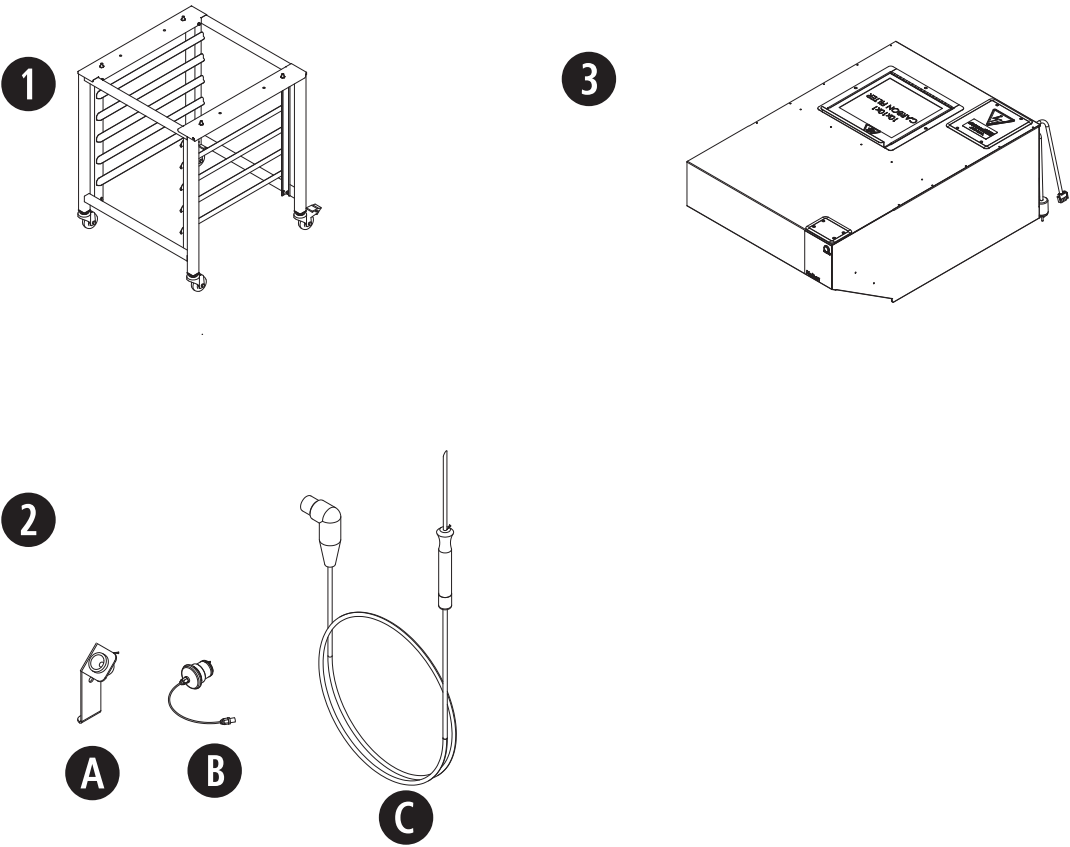
Supplied parts (optional)

These accessories may be optionally supplied, unfitted, with your oven.

	Part No.	Description	Quantity
	233649	Rack	4 (or 5)

Accessories

Accessories (add-on)



	Part No.	Description
1	—	SK32 Stand
2	236060	Core Temperature Probe Kit
3	—	Ventless Hood
Not shown	—	Base Stand - Fitted With Castors
Not shown	—	Base Stand - Fitted With Adjustable Feet

COMMISSIONING

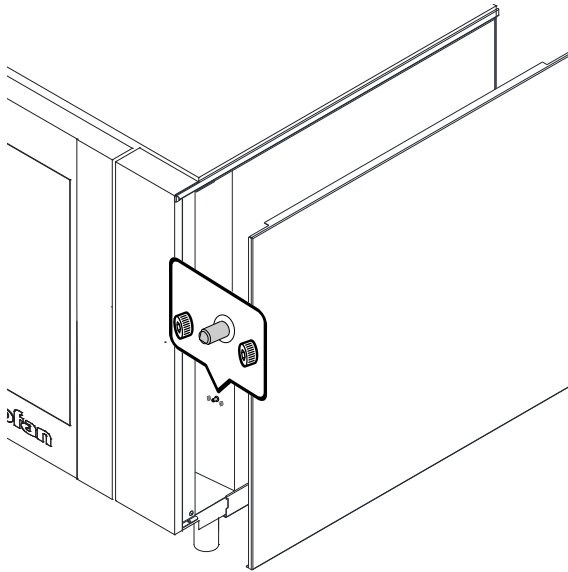
First use

⚠ CAUTION

Ensure that all packaging material has been removed from inside the Convection Ovenoven before using it for the first time.

Before using your new oven, operate the oven for about one hour at 200 °C (400 °F) to remove any fumes or odours which may be present.

- ☑ If the oven does not start on initial start-up, check that the over-temperature thermostat has not tripped during transit. Remove the side panel on the controller-side of the oven and press the over-temperature thermostat reset button.



Commissioning checklist

Before leaving the new installation, check that the oven functions in accordance with the operating instructions specified in the Use and Care manual. Complete the following checklist.

- ☑ If the oven does not operate correctly, turn off the oven, disconnect the power supply at the mains and contact the supplier of this oven.

Date _____

Installer _____

Pre-installation

- ☐ Delivered intact with all parts and accessories.
- ☐ No noticeable damage to the interior or exterior of the oven.

Installation

- Positioning and fitting
 - ☐ Adequate separation and/or isolation from other appliances and/or heat sources.
 - ☐ Adequate ventilation in installation area.
 - ☐ Correct door alignment including seals and hinges.
 - ☐ The oven is level with respect to the floor.
- Electrical connection
 - ☐ Adequate supply voltage.
 - ☐ Correctly grounded outlet.
 - ☐ Correct current draw and loading.
- Gas connection
 - ☐ Correct gas type and connection.
 - ☐ Correct gas supply pressure.
 - ☐ Correctly sized gas supply line.
 - ☐ Gas transmission lines and connections have been tested for leaks using soapy water or other gas detecting equipment.

⚠ DANGER

Do not use a naked flame to check for gas leakages.

- Water connection
 - ☐ Adequate water supply pressure.
 - ☐ Water supply quality meets requirements.
 - ☐ Correctly sized water connector.

Operation

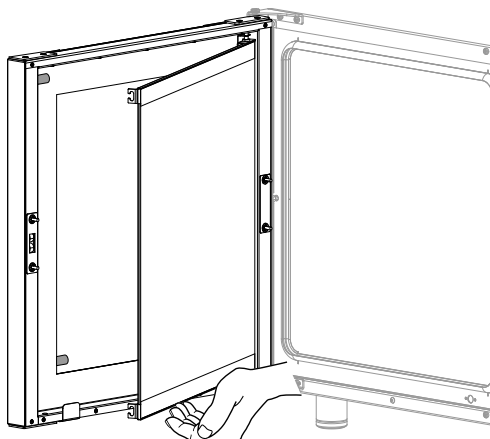
- Functionality
 - ☐ The oven lights work.
 - ☐ Thermostat functions correctly.
 - ☐ Check that the oven stops heating when it reaches the set temperature.
 - ☐ The oven controller operates correctly.
 - ☐ The door sensors function correctly.
 - ☐ Open the oven door and ensure that the controller displays *door*; close the door and ensure that the controller returns to normal operation.
 - ☐ With the oven operating at a set temperature, open the door and check that the oven stops heating and the heating fan is off.
 - ☐ The oven heats to the set temperature.
 - ☐ Check that the oven set temperature matches the actual temperature.
 - ☐ The heating fan operates correctly.
 - ☐ The oven door seals correctly.
 - ☐ The oven door is correctly aligned.
- Operator training
 - ☐ The operator has been instructed in correct operation and safe shutdown of the oven.

REVERSING THE DOOR

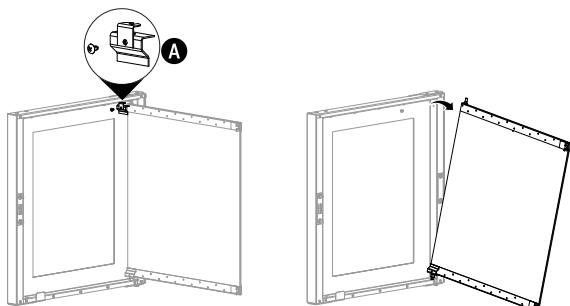
You can reverse the door orientation so that it opens from the right-hand side instead of the left-hand side of the oven.

Remove the door inner glass.

1. Open the inner glass door.



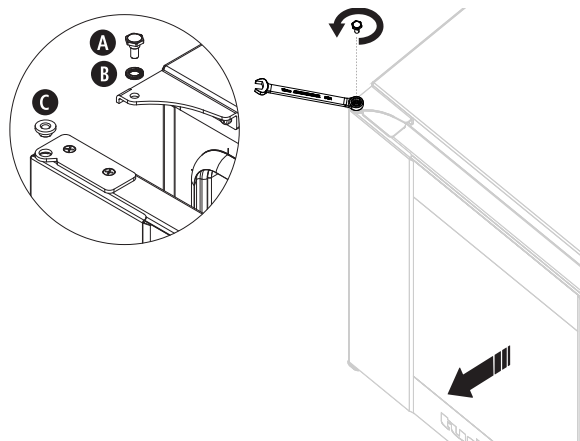
2. Remove the screw securing the inner glass retaining clip and remove the clip (A).



3. Tilt back and remove the inner glass door.

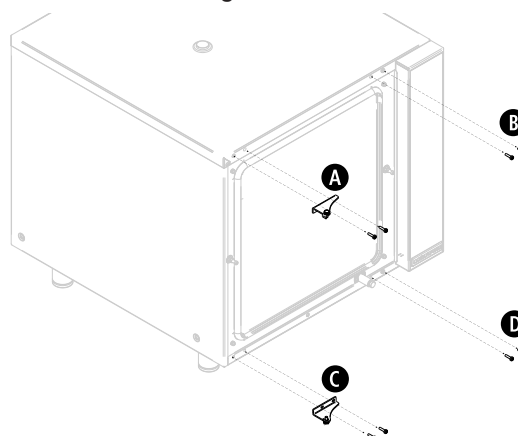
Remove the door.

1. Support the door and use a wrench to unfasten and remove the bolts from the top and bottom hinges. Retaining the pivot bolt (A), washer (B), and pivot brush (C).



2. Lift the door off the bottom hinge.
3. Gently tap the hinge pivot bushes (C) from the top and bottom of the door to remove them.
4. Remove the door and lay it on a flat surface or workbench.

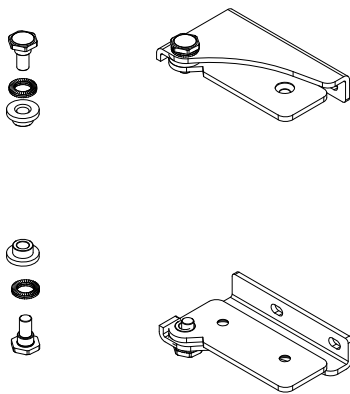
Remove the door hinges.



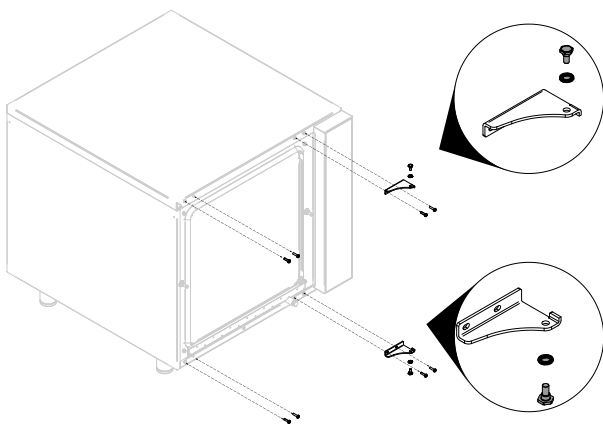
1. Remove the two screws that secure the top hinge bracket (A) to the oven.
2. Remove the top hinge.
3. Remove the two screws that secure the bottom bracket (C) and remove the bracket.
4. Remove the blanking screws (B, D) from the opposite side of the door opening.

☑ The door hinge assembly is available as complete door hinge replacement kit or as

bolt, washer, and pivot bush.

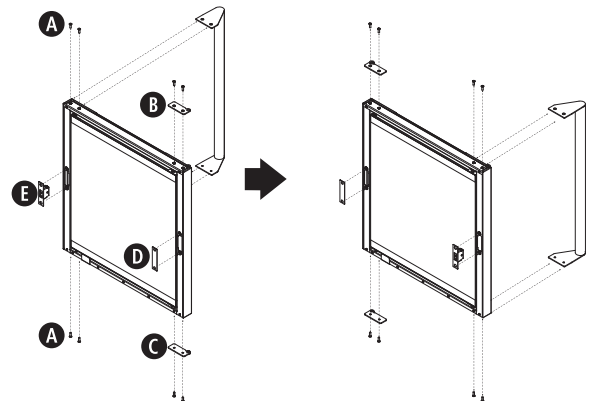


Fit the door hinges to the opposite side.



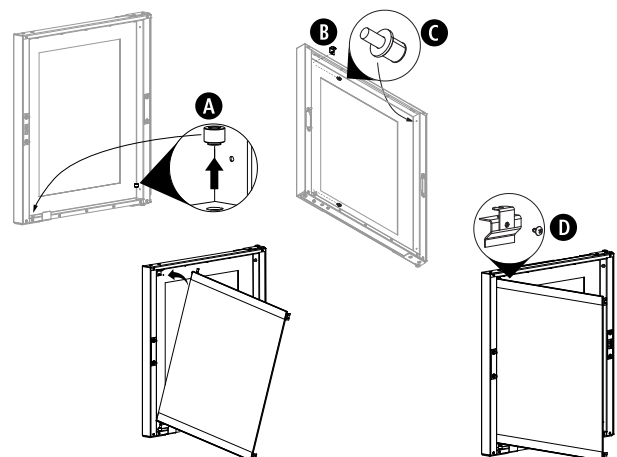
1. Fit the blanking screws from the opposite side of the door opening to where the hinge brackets were removed.
2. Turn the top hinge bracket over 180°.
3. Fit the top hinge bracket to the bottom right-hand side of the door opening and secure it with the two screws and washers.
4. Turn the bottom hinge bracket over 180°.
5. Fit the bottom hinge bracket to the top right-hand-side of the door opening and secure it with the two screws and washers.

Reverse the door parts.



1. Unfasten the screws securing the door handle (A) at the top and bottom of the door and remove the door handle.
2. Unfasten the screws securing the top (B) and bottom (C) hinge mounting plates and remove them.
3. Fit the bottom hinge mounting plate (C) to the top corner of the door where the door handle was removed.
4. Fit the top hinge mounting plate (B) to the bottom corner of the door where the door handle was removed.
5. Remove the door roller catch (E) and blanking plate (D) from the inside of the door and swap their positions.
6. Fit the door handle to the side where the door hinges were removed with the screws (A).

Reverse the orientation of the door's inner glass.



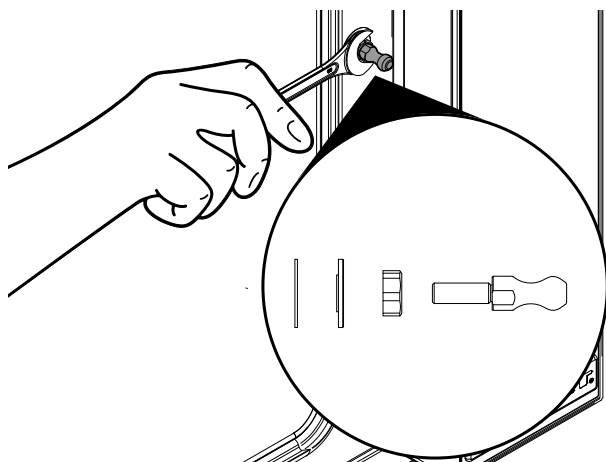
1. Remove the lower pivot spacer (A) and fit it to the hole on the opposite side.

- ☑ Remove the black plastic plugs before inserting the pivot spacers and fit them into the holes where the pivot spacers were removed from.
- 2. Remove the two inner glass latches (B) and fit them to the opposite side of the door.
- 3. Remove the two inner glass latching studs (C) and fit them to the opposite side of door.
 - ☑ Apply a medium-strength threadlocking adhesive (for example, Loctite 243) to secure the studs.
- 4. Fit the inner glass door into the pivot spacer and tilt it into the inner door frame.
- 5. Locate the top pivot of inner glass door into the top of the inner door and secure it in position with inner glass retaining clip (D).
- 6. Lift the inner glass up onto the locking catch to lock glass into position.

❗ IMPORTANT

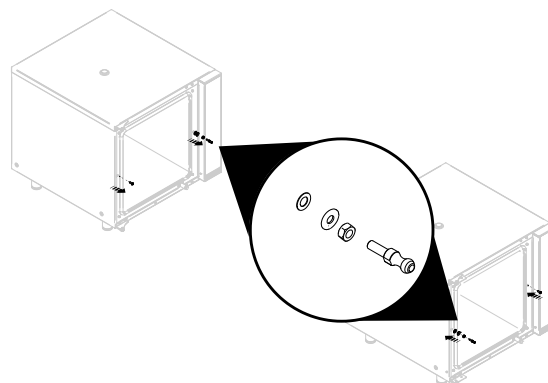
Ensure that the inner glass door is fitted correctly and that the glass pivots at the hinge-end of the door and not the handle end.

Remove the door catch



1. Unfasten the locking nut.
2. Unscrew the locking dog.
3. Remove the locking dog, locking nut, and washers.

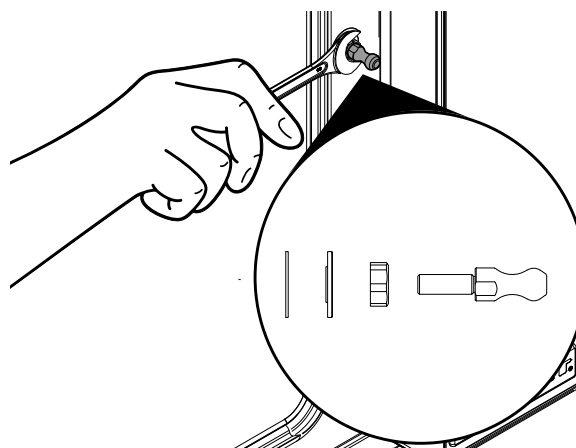
Reverse the door catch



1. From the opposite side of the oven door frame, remove the centre cap screw.
2. Fit the locking dog, nut, and washer to the opposite side of the door frame. See [Fit the door catch below](#).
3. Fit the cap screw that was removed in Step 1 to cover the slot where the door catch was removed.

Fit the door catch

1. Fit the locking dog, nut, and washer to the door frame.
 - ☑ Apply a suitable metal adhesive (for example, Permabond 1042) to the threads of the locking dog.
2. Screw the locking dog into the door frame and hand-tighten it as far as it will go.
 - ☑ Ensure that the fibre washer is seated against the door frame and the stepped washer is seated over the fibre washer.

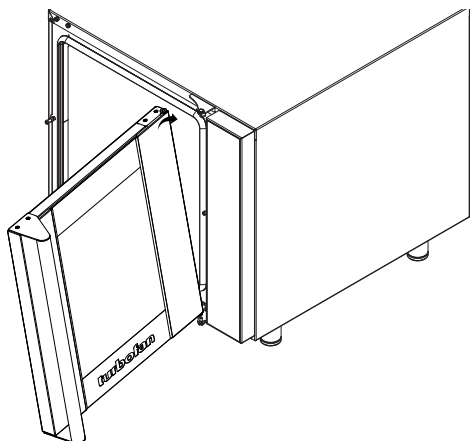


3. Slam the door shut and ensure that the door is not loosely sealed around the door frame. Adjust the locking dog if required. See [Adjustment and calibration on page 15](#).
4. Tighten the lock nut.

5. Ensure that the door micro-switch operates correctly. See [Adjustment and calibration on page 15](#).

Fit the reversed door to the oven

1. Fit the bottom of the door to the bottom pivot bolt.
2. Fit the top of door into the top hinge plate and secure it with the top pivot bolt.



TURBOFAN CUSTOMER CARE

New Zealand

Moffat Limited
www.moffat.co.nz
Tel: +64 (3) 983 6600
Fax: +64 (3) 983 6660
Email: sales@moffat.co.nz

Canada

Serve Canada
www.servecanada.com
Sales: 800 551 8795
Service: 800 263 1455
Email: info@servecanada.com

International

Moffat Limited
www.moffat.com
Tel: +64 (3) 983 6600
Fax: +64 (3) 983 6660
Email: export@moffat.co.nz

Australia

Moffat Pty Ltd
www.moffat.com.au
Tel: +61 (03) 9518 3888
Service: 1300 264 217
Fax: +61 (03) 9518 3833
Email: vsales@moffat.com.au

United Kingdom

Blue Seal Limited
www.blue-seal.co.uk
Tel: 0121 327 5575
Service: 0121 332 6647
Fax: 0121 327 9711
Email: sales@blue-seal.co.uk

United States

Moffat Inc
www.moffat.com
Tel: 1 800 551 8795
Fax: 336 661 9546
Email: sales@moffat.com

an Ali Group Company



the spirit of excellence