

TECHNICAL DATA SHEET FOR E33T5 DOUBLE STACKED

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

E33T5/2 - Double stack with adjustable feet base stand

E33T5/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

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

STANDARD FEATURES

- 5 half size sheet pan capacity
- 5 12" x 20" hotel pan capacity
- 3 1/3" / 85mm tray spacing
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Moisture injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- Safe-Touch vented side hinged door
- Slam shut door latch
- Pendulum operation door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



THE ADVANTAGE



Model E33T5/2C shown

E33T5/2 E33T5/2C

Units shall be a Blue Seal electrically heated Turbofan convection ovens E.T.L. listed and NSF-4 listed. The ovens shall have a one piece porcelain enameled oven chamber, stainless exterior top and sides. The ovens shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Oven shall have capacity for 5 half size sheet pans or 5 12" x 20" hotel pans. The ovens shall have selectable moisture level injection and a 2 speed oven fan. The ovens shall be controlled by a 5.7" Touch Screen control with manual and recipe operating modes with icon driven recipe programs and individual shelf control operation mode and multiple stage cooking. Ovens controller shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The ovens shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSK33 (adjustable feet option) or DSK33C (castor option). Units shall be supplied in 100% recyclable shipping packaging.

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

30T SERIES

E33T5/2
E33T5/2C

turbofan®

E33T5/2 E33T5/2C Half Size Convection Oven TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS

Porcelain enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel oven fan baffle and oven vent
Removable 5 position stainless steel side racks
Stainless steel frame side hinged door
0.2" / 5mm thick door outer glass
0.2" / 5mm thick low energy loss door inner glass
Stainless steel control panel
Aluminised coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 1½" / 38mm and 1¼" / 32mm square tube front and rear frame base stand
4 adjustable feet on E33T5/2
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on E33T5/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS (each oven)

5.7" LED backlit touch screen
Icon driven program menu
BMP image icon imports via USB port
Program updates via USB port
Temperature range 85-500°F
Adjustable sounder tones and volume
Other specification on request
Safety thermostat cut-out
Optional core temp probe

CLEANING

Stainless steel top and side exterior panels
Porcelain enameled oven chamber
Fully removable stainless steel oven side racks
Removable stainless steel oven fan baffle
Easy clean door system with hinge out door inner glass (no tools required)
Removable plug-in oven door seal (no tools required)

SPECIFICATIONS

Electrical Requirements (each oven)
208V, 60Hz, 1P+N+E, 5.8kW, 27.8A
220-240V, 60Hz, 1P+N+E, 6.0kW, 25A
No cordset supplied

Water Requirements (optional - each oven)

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

External Dimensions

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

Oven Internal Dimensions

Width 13" / 330mm
Height 20¼" / 515mm
Depth 22½" / 570mm
Volume 3.53ft³ / 0.10m³

Oven Rack Dimensions

Width 13" / 330mm
Depth 20⅞" / 530mm

Nett Weight (double stack complete)

344lbs / 156kg

Packing Data (E33T5 ovens each)

205lbs / 93kg
Width 25¾" / 655mm
Height 31¾" / 805mm
Depth 32¾" / 830mm
Volume 15.5ft³ / 0.44m³

Packing Data (Stacking Kit)

29lbs / 13kg (DSK33 - adjustable feet)
35lbs / 16kg (DSK33C - castor)
Width 30½" / 770mm
Height 35" / 890mm
Depth 6¾" / 170mm
Volume 4.2ft³ / 1.2m³

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

Rear 2" / 50mm
LH Side 2" / 50mm
RH Side* 3" / 75mm

* For fixed installations a minimum of 20" / 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 12" / 300mm from the appliance sides is required

Double Stacking Kits

For after market double stacking two E33T5 convection ovens

DSK33 - Double stacking kit - adjustable feet

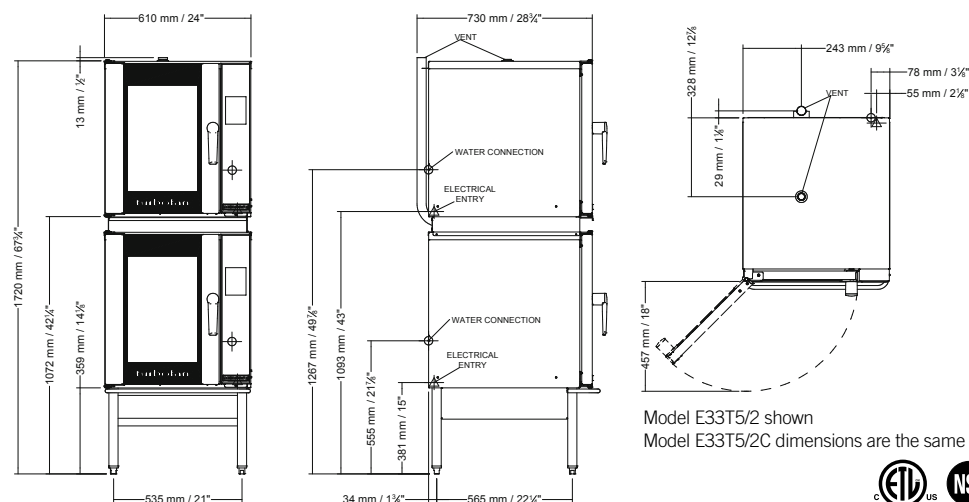
DSK33C - Double stacking kit - castor

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ISO9001
Quality
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ISO9001

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

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

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