

Technical data sheet for

E33D5 ON THE SK33 STAND

Half Size Digital / Electric Convection Oven
on a Stainless Steel Stand



E33D5 OVEN



E33D5

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Oven shall have capacity for 5 half size sheet pans or 5 12" x 20" steam pans. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed (20 programs) operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The oven shall include dual halogen oven lamps. The oven shall be able to be bench mounted on 3" feet or mounted on oven stand model SK33. Unit shall be supplied in 100% recyclable shipping packaging. This unit shall be Energy Star certified.

SK33

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 5 tray runners suitable for up to 5 half size sheet pans or 5 12" x 20" steam pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E33D5 and E33T5. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 5 half size sheet pan capacity
- 5 12" x 20" hotel pan capacity
- 3 1/8" / 85mm tray spacing
- Compact 24" / 610mm width
- Digital display Time and Temperature Controls
- Large easy view 3/4" / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- 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
- Turbofan SK33 Oven Stand
- DSK33 Double Stacking Kit

E33D5 Half Size Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

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

CONTROLS

Electronic controls with Digital Time and Temperature display,
Manual or Program modes
Large ¾" / 20mm high LED displays
Two individual time and temperature setting control knobs
ON/OFF and Oven Lights key
Fan LO speed key
Timer Start / Stop key
Moisture Injection key (5 moisture levels)
Programs select key
Actual temperature display key
Adjustable buzzer / alarm volume
Thermostat range 120-500°F
Timer range from 180 minutes in countdown mode
Timer range up to 999 minutes in time count mode for
holding, slow cooking
Optional Core Probe temperature range 122-194°F / 50-90°C
Over-temperature safety cut-out

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)
3" / 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements

208V, 60Hz, 1P+N+E, 5.8kW, 27.8A
220-240V, 60Hz, 1P+N+E, 6.0kW, 25A
No cordset supplied

Water Requirements(optional)

Cold water connection ¾" GHT male
80psi maximum inlet pressure / 20psi minimum inlet pressure

Oven Rack Dimensions

Width 13" / 330mm
Depth 20⅞" / 530mm

Nett Weight (E33D5)

158lbs / 71.5kg

Packing Data (E33D5)

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

SK33 Stainless Steel Stand

All stainless steel welded frame oven stand for
Turbofan E33D and E33T Series ovens
5 position tray runners standard
Welded 1½" / 38mm and 1¼" / 32mm square tube
front and rear frames
Welded rack supports/side frames
3" / 76mm diameter swivel castors standard with
2 front castors wheel and swivel lock
Supplied CKD for assembly on site

External Dimensions (SK33 Oven Stand)

Width 24" / 610mm
Height 34⅝" / 880mm
Depth 25⅝" / 650mm

Nett Weight (SK33 Oven Stand)

40lbs / 18kg

Packing Data (SK33 Oven Stand)

45lbs / 20.5kg
3.53ft³ / 0.10m³
Width 29¾" / 755mm
Height 31¼" / 795mm
Depth 6¼" / 160mm

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



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ISO9001
Quality
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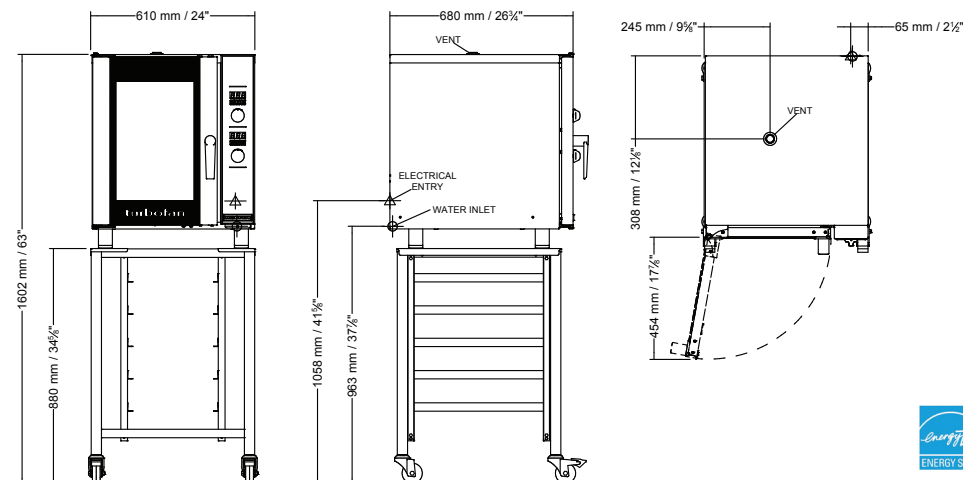
ISO9001

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
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E33D5 OVEN

