### **30T**SERIES



E33T5

Technical data sheet for

## E33T5 ON THE SK33 STAND

1/1 GN Electric Convection Oven TOUCH SCREEN CONTROL on a Stainless Steel Stand





#### E33T

Unit shall be a Moffat electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel 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 1/1 GN pans. The oven shall have selectable moisture level injection and a 2 speed oven fan. The oven 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. Oven controller shall have USB port for recipe file uploading and downloading. 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 76mm feet or mounted on oven stand model SK33. Unit shall be supplied in 100% recyclable shipping packaging.

Unit shall be a Moffat Turbofan stainless steel oven stand. 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  $1/1\,{\rm GN}$  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 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm width
- Touch Screen control
- Program and Manual modes
- Icon driven program menu
- Multiple stage cooking
- Individual shelf control and shelf timers
- Auto-Start mode
- Energy Save Set-Back mode
- Straight or Flex cooking time
- Core probe cooking (optional Core probe Kit)
- USB port for program/icon updating
- Moisture Injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- Safe-Touch vented side hinged door
- Slam shut door latch
- Pendulum operation door handle
- Vitreous enamel oven chamber
- Push fit continuous oven door seal (no tools)
- Dual halogen oven lamps
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 100% recyclable packaging

#### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK33 Oven Stand
- DSK33 Double Stacking Kit



## **30T**SERIES

# turbofanbolt

E33T5

## E33T5 1/1 GN Convection Oven TOUCH SCREEN CONTROL

#### CONSTRUCTION

Vitreous enamel 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 5mm thick door outer glass 5mm thick low energy loss door inner glass

Stainless steel control panel

Aluminised coated steel base and rear panels

#### CONTROLS

5.7" LED backlit touch screen Icon driven program menu BMP image icon imports via USB port Program updates via USB port Temperature range 30 - 260°C 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
Vitreous enamel 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 push fit oven door seal (no tools required)
76mm high stainless steel feet for easy access underside

#### **SPECIFICATIONS**

**Electrical Requirements** 

230-240V, 50Hz, 1P+N+E, 6.0kW, 25A

#### Water Requirements (optional)

Cold water connection 34" BSP male

#### External Dimensions

Width 610mm

Volume

Height 730mm including 76mm feet

Depth 680mm

Oven Internal Dimensions
Width 330mm

Height 515mm

Depth 570mm

0.10m3

Oven Rack Dimensions
Width 330mm
Depth 530mm

Nett Weight

71.5kg

#### Packing Data

93kg

Width 655mm Height 805mm Depth 830mm Volume 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

76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel

Welded 38mm and 32mm square tube front and rear frames Welded rack supports/side frames

weided fack supports allow that it is a front castors dual wheel and swivel lock

Supplied CKD for assembly on site

#### External Dimensions (SK33 Oven Stand)

Width 610mm Height 880mm Depth 650mm

Nett Weight (SK33 Oven Stand)

18kg

#### Packing Data (SK33 Oven Stand)

20.5kg

Width 755mm Height 795mm Depth 160mm Volume 0.1m3

#### INSTALLATION CLEARANCES

Rear 50mm LH Side 50mm RH Side\* 75mm

\* For fixed installations a minimum of 500mm is required

or service

#### CLEARANCE FROM SOURCES OF HEAT

245 mm / 95/1

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

## MOFFAT

Australia www.moffat.com.au New Zealand www.moffat.co.nz www.turbofanoven.com

#### Australia Moffat Pty Limited

Victoria/Tasmania 740 Springvale Road Mulgrave, Victoria 3170 Telephone 03-9518 3888 Facsimile 03-9518 3833 vsales@moffat.com.au

New South Wales Telephone 02-8833 4111 nswsales@moffat.com.au

South Australia Telephone 03-9518 3888 vsales@moffat.com.au

Queensland Telephone 07-3630 8600 qldsales@moffat.com.au

Western Australia Telephone 08-9202 6820 bgarcia@moffat.com.au

#### New Zealand Moffat Limited

Christchurch
45 Illinois Drive
Izone Business Hub
Rolleston 7675
Telephone +64 3-983 6600
Facsimile +64 3-983 6660
sales@moffat.co.nz

Auckland Telephone 09-574 3150 sales@moffat.co.nz





65 mm / 2½"

ISO9001 Quality Management SGS Standard

Designed and manufactured by



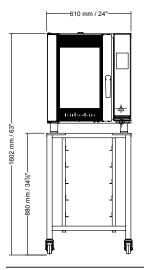
ISO9001

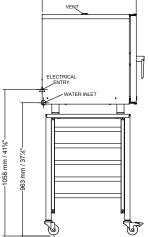
All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

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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680 mm / 26¾

