

Technical data sheet for

## E32D5 ON THE P12M Proofer/Holding

Cabinet Full Size Digital / Electric Convection Oven

12 Tray Manual / Electric Proofer/Holding Cabinet



E32D5 OVEN



### E32D5

Unit shall be a Blue Seal 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 top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Oven shall have capacity for five full size sheet 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 operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Unit shall be supplied in 100% recyclable shipping packaging. This unit shall be Energy Star certified.

### P12M

Unit shall be a Blue Seal electrically heated Turbofan Proofer and Holding Cabinet ETL Listed and NSF-4 listed. The proofer and holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged and field reversible. Unit shall have capacity for up to 24 half size sheet pans or 12 full size sheet pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a mechanical thermostat and humidity via a control of the water tank. A thermometer shall indicate the cabinet temperature. Proofer and holding cabinet shall be mounted on castors, with two rigid castors at rear and two swivel castors dual swivel and wheel lock and front. Proofer and Holding Cabinets shall be fitted with NEMA 5-20P cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

### STANDARD FEATURES

- Full size sheet pan capacity
- 5 tray Oven / 12 tray Proofer
- Compact 28<sup>7</sup>/<sub>8</sub>" / 735mm width
- Low unit height 69<sup>7</sup>/<sub>8</sub>" / 1775mm
- Side hinged doors (standard LH hinge)  
Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Proofer
- Proofer with dual function Proof and Holding modes

### OVEN

- 3<sup>1</sup>/<sub>2</sub>" / 85mm tray spacing
- 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
- Safe-Touch vented door
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- 5 oven wire racks supplied
- 100% recyclable packaging

### PROOFER

- 2<sup>7</sup>/<sub>8</sub>" / 74mm tray spacing
- Auto water fill system with optional integrated water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and Humidity level control
- Cabinet temperature display thermometer
- 4 dia. 3" / 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings
- Installs in pre-fitted rear housing of cabinet for flush rear installation

### E32D5 Full Size Digital / Electric Convection Oven

### P12M Full Size Manual / Electric Proofer/Holding Cabinet

#### CONSTRUCTION - Oven (E32D5)

Porcelain enameled fully welded oven chamber  
Stainless steel front, sides and top exterior  
Stainless steel frame side hinged door  
0.2" / 5mm thick door inner and outer glass  
Stainless steel control panel  
Aluminized coated steel base and rear panels

#### CONSTRUCTION - Proofer (P12M)

304 stainless steel interior cabinet  
Stainless steel front, sides and top exterior  
Stainless steel interior side racks  
Stainless steel frame side hinged door  
0.2" / 5mm thick door glass  
Stainless steel control panel  
Aluminized coated steel base and rear panels

#### CONTROLS - Oven (E32D5)

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 levels)  
Programs select key  
Actual temperature display key  
Adjustable buzzer/alarm volume  
Thermostat range 150-500°F / 50-260°C  
Timer range from 180 minute in countdown mode / 999 minute in count-up mode  
Optional Core Probe temperature range 122-194°F / 50-90°C  
Over-temperature safety cut-out

#### CONTROLS - Proofer (P12M)

Off / Proof / Holding mode selector switch  
Mechanical thermostat 32-185°F / 20-85°C  
Humidity level control  
Cabinet temperature thermometer  
Auto-fill water system standard

#### CLEANING

Stainless steel top and side exterior panels  
Porcelain enameled oven chamber  
Fully removable stainless steel oven and proofer 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  
Oven (E32D5)  
208V, 60Hz, 1-phase, 5.8kW, 28A  
220-240V, 50/60Hz, 1-phase, 6.5kW, 27A  
No cordset supplied

#### Proofer (P12M)

110-120V, 50/60Hz, 1-phase, 1.95kW, 15.6A  
NEMA 5-20P cordset fitted

#### Water Requirements

Cold water connection ¾" GHT male  
80psi maximum inlet pressure / 20psi minimum inlet pressure  
Connection to oven optional

#### External Dimensions

Width 28<sup>7</sup>/<sub>8</sub>" / 735mm  
Height 69" / 1775mm  
Depth 31<sup>7</sup>/<sub>8</sub>" / 810mm

#### Nett Weight

Oven (E32D5)  
196lbs / 89kg

#### Proofer (P12M)

194lbs / 88kg

#### Packing Data

##### Oven (E32D5)

231lbs / 105kg  
20.1ft<sup>3</sup> / 0.57m<sup>3</sup>  
Width 29<sup>7</sup>/<sub>8</sub>" / 760mm  
Height 32" / 815mm  
Depth 36<sup>3</sup>/<sub>8</sub>" / 925mm

##### Proofer (P12M)

236lbs / 107kg  
32.1 ft<sup>3</sup> / 0.91m<sup>3</sup>  
Width 30" / 760mm  
Height 51" / 1295mm  
Depth 36<sup>3</sup>/<sub>8</sub>" / 925mm

#### 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

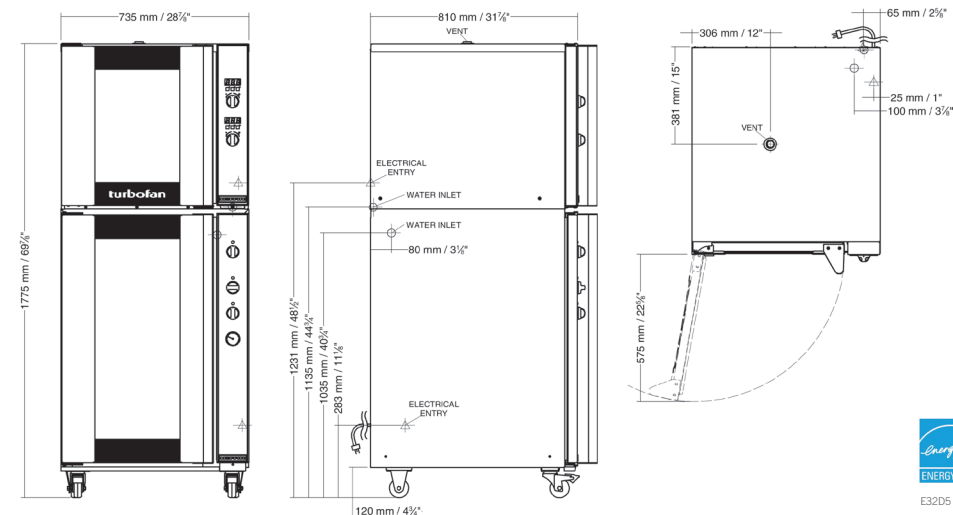
A minimum distance of 12" / 300mm from the appliance sides is required



www.blue-seal.ca  
www.turbofanoven.com  
www.servecanada.com

#### CANADA

Serve Canada  
40 East Pearce Street  
Richmond Hill ON  
L4B 1B7  
Ph Toll Free 800-263-1455  
Fax 905-731-7687  
Email info@servecanada.com



E32D5 OVEN

Manufactured by:  
Moffat Limited  
45 Illinois Drive, Izone Business Hub  
Rolleston 7675, New Zealand



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.

