

## TECHNICAL DATA SHEET FOR G32D4 ON THE SK32 STAND

Full Size Digital / Gas Convection Oven  
on a Stainless Steel Stand

### STANDARD FEATURES

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- Compact 735mm width
- 10A plug-in cordset fitted
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic burner ignition and safety control system
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Water injection mode
- Bi-directional fan motor
- 35 MJ/hr patented Infrared burner system
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 50mm dia. 102mm high adjustable stainless steel feet
- 4 oven wire racks supplied
- 100% recyclable packaging

### ACCESSORIES

- Turbofan SK32 Oven Stand



### G32D4

Unit shall be a Moffat gas heated Turbofan convection oven. The oven shall have a one piece vitreous enamel 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 four 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 and have separate control keys for water injection, oven light function and timer operation. The unit shall include dual halogen oven lamps. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging.

### SK32

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 6 tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E32D and G32D. Unit shall be supplied in 100% recyclable shipping packaging.

### G32D4 Full Size Digital / Gas Convection Oven on a Stainless Steel Stand

#### CONSTRUCTION

Vitreous enamel fully welded oven chamber  
 Stainless steel front, sides and top exterior  
 Stainless steel oven fan baffle and oven vent  
 Removable 4 position stainless steel side racks  
 Oven racks chrome plated wire (4 supplied)  
 Stainless steel frame side hinged door  
 5mm thick door outer glass  
 5mm thick low energy loss door inner glass  
 Full stainless steel welded door handle  
 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 20mm high LED displays  
 Two individual time and temperature setting control knobs  
 6 function keys  
 ON/OFF key  
 Oven Lamp key (toggle or auto-time off mode settings)  
 Timer Start/Stop key  
 Water Injection key (manual shot or timed shot mode settings)  
 Programs select key  
 Actual temperature display key  
 Adjustable buzzer/alarm volume  
 Thermostat range 50-260°C  
 Timer range from 180 minutes in countdown mode  
 Timer range up to 999 minutes in time count mode for holding,  
 slow cooking  
 Direct burner ignition control flame failure safety control  
 Over-temperature safety cut-out

#### 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 plug-in oven door seal (no tools required)  
 76mm high stainless steel feet for easy access underside

#### SPECIFICATIONS

**Electrical Requirements**  
 230-240V, 50/60Hz, 1P+N+E, 0.5A  
 10A cordset fitted

#### Gas Requirements

35MJ/hr burner rating  
 Natural, LPG models  
 Unit supplied complete with gas type conversion kit

**Gas Connection**  
 1/2" BSPT male

**Water Requirements (optional)**  
 Cold water connection 3/4" BSP male  
 80psi maximum inlet pressure / 20psi minimum inlet pressure

#### External Dimensions

Width 735mm  
 Height 910mm including 102mm feet  
 Depth 810mm

#### Oven Internal Dimensions

Width 465mm  
 Height 515mm  
 Depth 700mm  
 Volume 0.17m<sup>3</sup>

#### Oven Rack Dimensions

Width 460mm  
 Depth 660mm

#### Nett Weight (G32D4)

113kg

#### Packing Data (G32D4)

289lbs / 131kg  
 25ft<sup>3</sup> / 0.71m<sup>3</sup>  
 Width 760mm  
 Height 1010mm  
 Depth 925mm

### SK32 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E32D  
 and G32D Series ovens

6 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  
 4 dia. 76mm swivel castors with 2 front castors dual wheel and  
 swivel lock  
 Top frame oven supports suit Turbofan E32D and G32D Series  
 oven mounting  
 Supplied CKD for assembly on site

#### External Dimensions (SK32 Oven Stand)

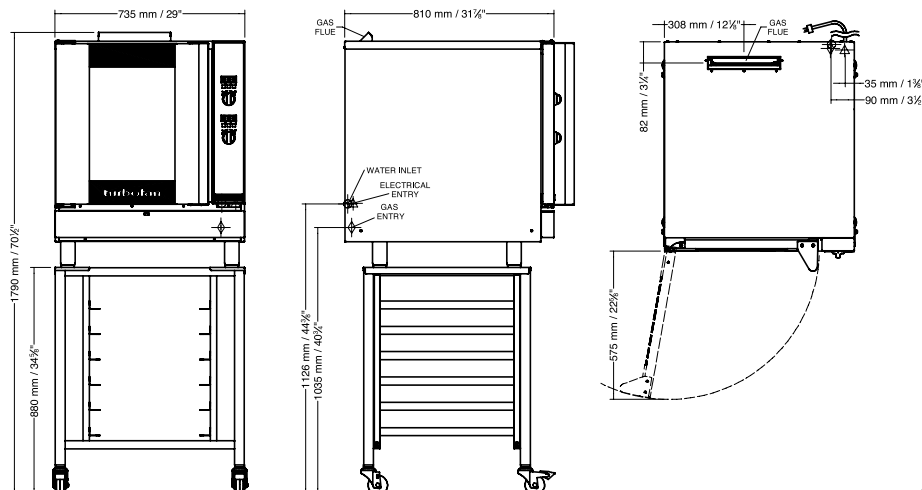
Width 735mm  
 Height 880mm  
 Depth 650mm

#### Nett Weight (SK32 Oven Stand)

18.5kg

#### Packing Data (SK32 Oven Stand)

23kg  
 0.1m<sup>3</sup>  
 Width 830mm  
 Height 900mm  
 Depth 152mm



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 internationally recognised ISO9001  
 quality management system, covering  
 design, manufacture and final inspection,  
 ensuring consistent high quality at all times.

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