

### TECHNICAL DATA SHEET FOR **E33D5 DOUBLE STACKED**

1/1GN Digital / Electric Convection Ovens  
Double Stacked on a Stainless Steel Base Stand

E33D5/2 - Double stack with adjustable feet base stand

E33D5/2C - Double stack with castor base stand

#### DOUBLE STACK FEATURES

- Two 5 1/1 Gastronorm tray capacity ovens
- Compact 610mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

#### OVEN FEATURES (each)

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm width
- Digital display Time and Temperature Controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- 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
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 100% recyclable packaging

#### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit



Model E33D5/2C shown

#### E33D5/2 E33D5/2C

Units shall be Moffat electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous enamel 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. Ovens shall have capacity for 5 half size sheet pans or 5 1/1 GN pans. The ovens shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The ovens controls shall allow both manual and programmed (20 programs) operating modes with programmable moisture level injection and 2 speed oven fan. 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.

# 30D SERIES

E33D5/2  
E33D5/2C

# turbofan®

## E33D5/2 E33D5/2C 1/1 GN Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

### CONSTRUCTION - OVENS

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

### CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction  
Welded 38mm and 32mm square tube front and rear frame  
base stand  
4 adjustable feet on E33D5/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel and  
swivel lock on E33D5/2C  
Stainless steel oven spacer frame  
Stainless steel bottom oven vent extension

### CONTROLS (each oven)

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  
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 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  
Over-temperature safety 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 plug-in oven door seal (no tools required)

### SPECIFICATIONS

Electrical Requirements (each oven)  
230-240V, 50Hz, 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 610mm  
Height 1720mm  
Depth 730mm

### Oven Internal Dimensions

Width 330mm  
Height 515mm  
Depth 570mm  
Volume 0.10m<sup>3</sup>

### Oven Rack Dimensions

Width 330mm  
Depth 530mm

Nett Weight (double stack complete)  
156kg

### Packing Data (E33D5 ovens each)

93kg  
Width 655mm  
Height 805mm  
Depth 830mm  
Volume 0.44m<sup>3</sup>

### Packing Data (Stacking Kit)

13kg (DSK33 - adjustable feet)  
16kg (DSK33C - castor)  
0.12m<sup>3</sup>  
Width 770mm  
Height 890mm  
Depth 170mm

Supplied CKD for assembly on site

### INSTALLATION CLEARANCES

Rear 50mm  
LH Side 50mm  
RH Side\* 75mm  
\* For fixed installations a minimum of 500mm is required  
for service

### CLEARANCE FROM SOURCES OF HEAT

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

### Double Stacking Kits

For after market double stacking two E33D5 convection ovens  
DSK33 - Double stacking kit - adjustable feet  
DSK33C - Double stacking kit - castor

## MOFFAT®

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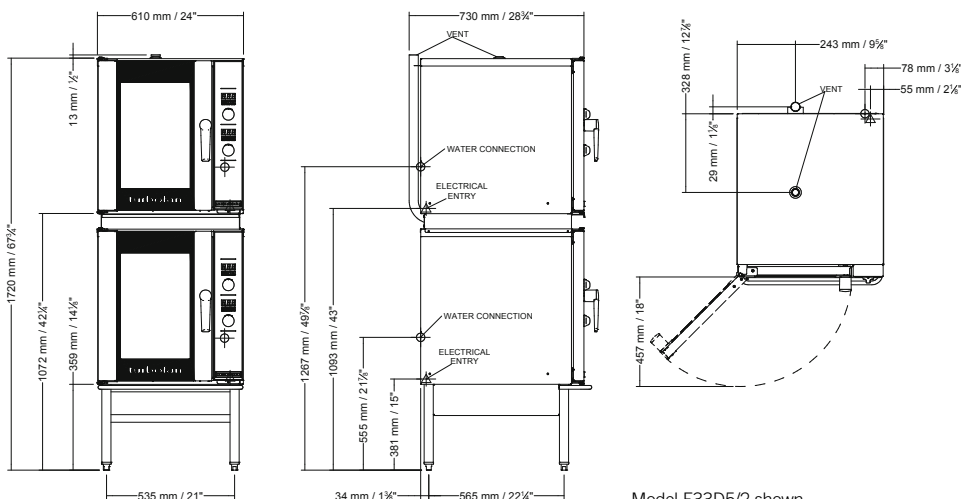


ISO9001

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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Model E33D5/2 shown  
Model E33D5/2C dimensions are the same

