

# MOFFAT® E32MS

## Full Size Electric Convection Oven

- ☪ Robust stainless steel exterior for long life
- ☪ Porcelain inner for easy cleaning and durability
- ☪ Stainless steel door with large viewing window for extra visibility
- ☪ Door is field reversible for line end positioning
- ☪ Stay cool heavy duty stainless steel door handle
- ☪ 4 full sheet pan capacity (6 with optional cookie kit)
- ☪ Hot reversing air fan system for more even bake results
- ☪ Easy to use mechanical controls
- ☪ 60 minute timer for baking
- ☪ 3 hour roasting timer with cook n hold system
- ☪ Internal lighting
- ☪ Water injected steam (hook-up optional)
- ☪ Compact footprint – only 28" x 32" and stackable
- ☪ Quiet in operation – can be used front of house
- ☪ Utility required only 40 amp breaker (6kW)



E32MS



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### E32MS

Unit shall be a Moffat electrically heated Turbofan convection oven with hot air reversing fan system ETL listed (UL Std 197) and NSF listed (NSF-4). The oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel top and sides with single stainless steel door and full size viewing window. Door shall be field reversible. Oven liner shall be insulated on all sides and have capacity for 4 full size sheet pans or 6 with cookie kit option. The oven temperature shall be controlled by a mechanical thermostat and shall have a bake timer, roast timer, cook 'n hold system and feature water injection for optional connection. Oven shall be able to be double stacked with stacking kit, bench mounted on 4" legs, or mounted on Moffat's A25 Stand or E89 Proofer and Holding Cabinet. 8kW optional.

# Full Size Electric Convection Oven

## CONSTRUCTION

- Stainless steel top and sides
- Enamel oven interior
- Field reversible door
- Toughened twin pane door glass
- Strong and stylish door handle
- 4 pan capacity (4 wire oven racks included)
- Fully insulated
- Stainless steel control panel with overlay
- Fully enclosed motor

## CONTROLS

- On/off switch
- Mechanical thermostat, variable between 150°F to 600°F
- 1 hour bake timer with buzzer
- 3 hour roast timer
- Cook n hold factory preset at 158°F (range 140°F to 194°F)
- Water injection steam (momentary switch)
- Hot reversing fan system
- 2 oven lights

## CLEANING AND SERVICING

- Easy clean stainless steel and enamel surfaces
- Fully removable racks and baffle
- Access to all controls from front panel
- Full access side service panel
- Removable door seals

## OPTIONS

- Cookie kit
- E89 Proofer and Holding Cabinet
- Double stacking kit
- Full range of 18" x 26" pans
- Chicken racks
- Stand with casters

## SPECIFICATIONS

### Electrical Requirements

- 208V, 60Hz, 6kW, 28.8A
- 220 - 240V, 60Hz, 6.66kW, 27.8A
- 1 phase, 2 wire + GND (cord & connection required)

### Water

- 3/4" thread
- 80psi max inlet pressure
- 20psi min inlet pressure

### External Dimensions

- Width 28" (710mm)
- Height 26-3/8" (670mm)
- Depth 32" (810mm)

### Internal Dimensions

- Width 18" (460mm)
- Height 21" (533mm)
- Depth 26" (660mm)

### Oven Rack Dimensions

- Width 18" (460mm)
- Depth 26" (660mm)
- Between racks 5" (125mm)
- 3" (75mm) with cookie kit

### Net Weight

- 181lbs (82kg)

### Packing Data

- 282lbs (128kg)
- 19.6ft<sup>3</sup> (0.56m<sup>3</sup>)
- Width 29-1/2" (750mm)
- Height 31" (785mm)
- Depth 37" (945mm)

### Clearances

- Left side 1-1/2" (38mm)
- Right side 1-1/2" (38mm)\*
- Rear 1-1/2" (38mm)
- Top 8" (200mm)

\*Fixed installations require at least 500mm (20") clearance at RHS for serviceability.

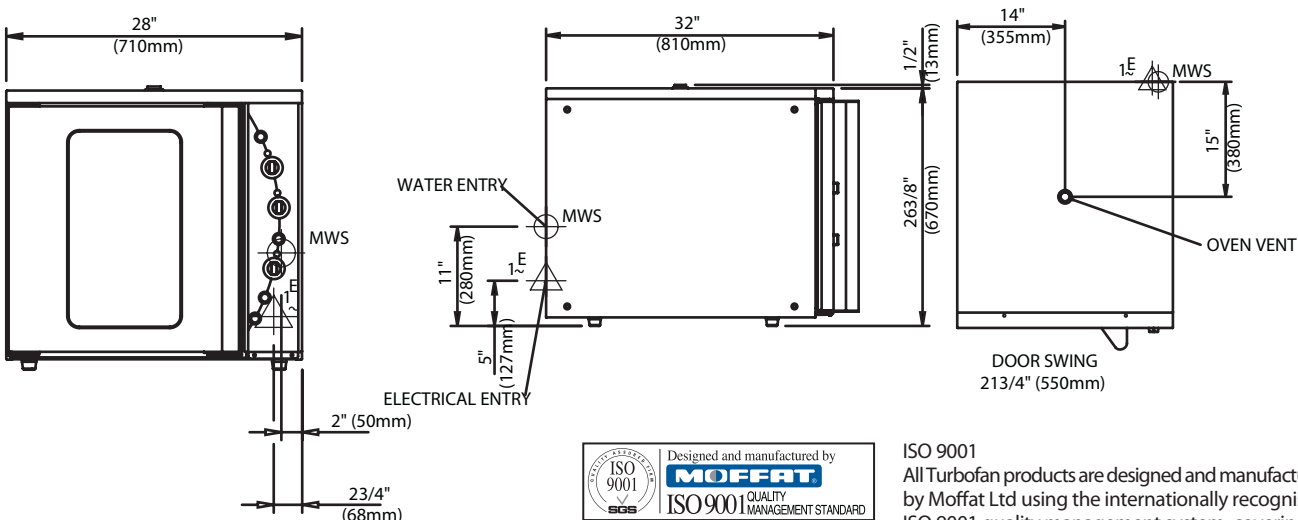
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### ISO 9001

All Turbofan products are designed and manufactured by Moffat Ltd using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

