

MOFFAT Bake Off System E32MS on the E89AMSW Full Size Electric Convection Oven on a Proofer and Holding Cabinet

E32 Oven

-  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)
-  60 minute timer for baking
-  3 hour roasting timer with cook n hold system
-  Water injected steam (hook-up optional)

E89 Proofer and Holding Cabinet

-  Stainless steel door with full viewing window for extra visibility
-  Door is field reversible for line end positioning
-  8 full sheet pan capacity
-  Auto water fill (hook-up optional)
-  Variable heat and humidity controls
-  Low velocity fan
-  Casters as standard



E32MS on E89AMSW



Order Toll Free 1800 551 8795

E32MS on E89AMSW

Unit shall be a Moffat electrically heated Turbofan Bake Off System, E32 and E89 units E.T.L listed (UL Std 197) and NSF listed (NSF - 4). The system shall consist of one Turbofan E32 Oven and one Turbofan E89 Proofer and Holding Cabinet. Units shall be finished in stainless steel and the system shall be mounted on casters fixed at the rear and swivel at the front. The front two casters shall be lockable.

Both oven and proofer and holding cabinet shall be fitted with single stainless steel doors with full viewing windows. Doors shall be field reversible. The oven shall feature a hot air reversing fan system, a bake timer, roast timer, cook n hold system, and feature water injection for optional connection. The proofer and holding cabinet shall feature variable heat and humidity controls.

Oven shall have capacity for 4 sheet pans while the proofer and holding cabinet shall have capacity for 8 sheet pans.

The proofer and holding cabinet shall be fitted with a NEMA 5-15P cordset.

Note: Fully detailed specification sheets on the Turbofan E32 and Turbofan E89 are available on request.

MOFFAT® Bake Off System

E32MS on the E89AMSW

Full Size Electric Convection Oven on a Proofer and Holding Cabinet

CONSTRUCTION (E32)

Stainless steel top and sides
Porcelain oven interior
Toughened twin pane door glass
Strong and stylish door handle
Fully enclosed motor
Field reversible full view door

CONSTRUCTION (E89)

Stainless steel inner and outer
Stainless steel control panel with overlay
Fully insulated
Field reversible full view door

CONTROLS (E32)

Mechanical thermostat variable between 150°F-600°F

1 hour bake timer with buzzer

Cook n hold factory preset at 158°F (range 140°F to 194°F)

Water injected steam (momentary switch)

CONTROLS (E89)

Variable heat control (32°F to 185°F)

Variable humidity control

CLEANING AND SERVICING

Easy clean stainless steel and porcelain surfaces

Fully removable racks and baffles

Access to all controls from front panel

Access to fans from side

Removable Proofer water tank

OPTIONS

Cookie kit - 6 pan positions

Stand with casters

Full size sheet pans

Chicken racks

SPECIFICATIONS

Electrical Requirements (E32)

208, 60Hz, 6kW, 28.8A
220-240V, 60Hz, 6.66kW, 27.8A

1 phase, 2 wire + GND
(cord and connection required)

Electrical Requirements (E89)

110-120V, 50/60Hz, 1P+N+E, 1.5kW, 12.5A
NEMA 5-15P cordset fitted

Water

³/₄" thread

80psi max inlet pressure

20psi min inlet pressure

External Dimensions

Width 28" (710mm)

Height 64⁷/₈" (1647mm)

Depth 32" (810mm)

Internal Dimensions (E32)

Width 18" (460mm)

Height 21" (533mm)

Depth 26" (660mm)

Internal Dimensions (E89)

Width 18" (460mm)

Height 26³/₄" (680mm)

Depth 28" (715mm)

Nett Weight (total)

375lbs (170kg)

Packing Data (E32)

282lbs (128kg)

19.6ft³ (0.56m³)

Width 29¹/₂" (750mm)

Height 31" (785mm)

Depth 37" (945mm)

Packing Data (E89)

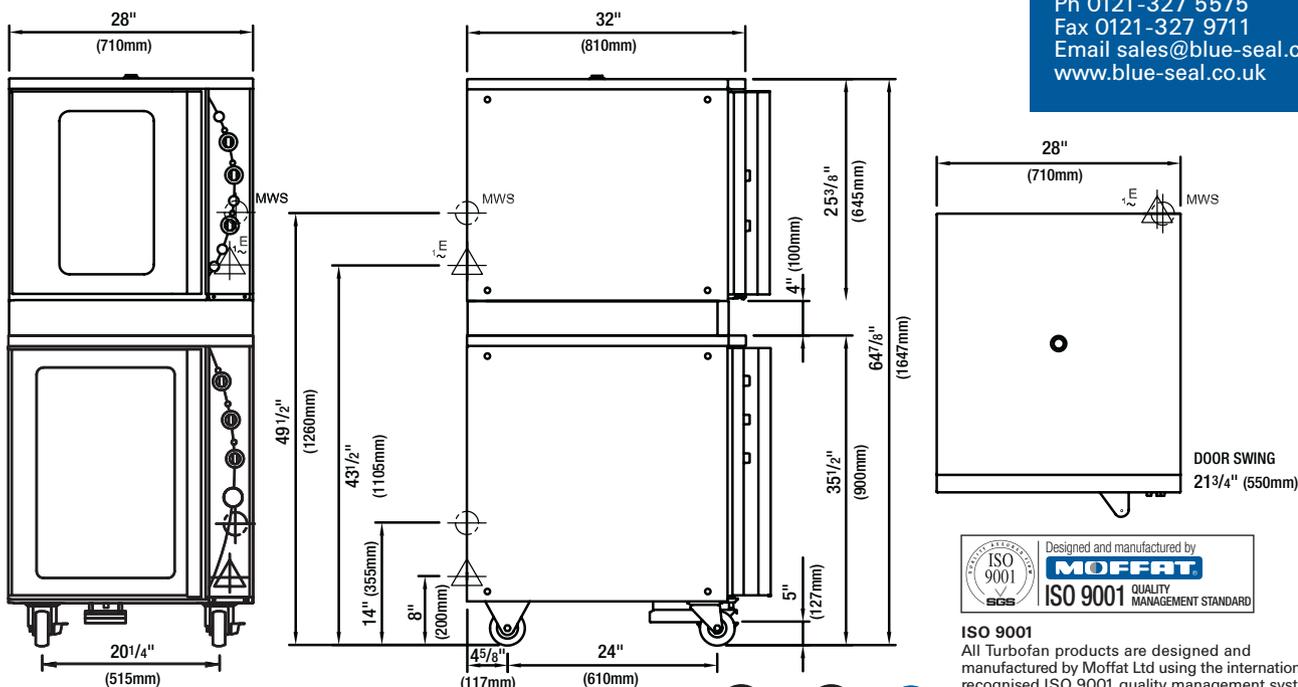
309lbs (140kg)

26.5ft³ (0.75m³)

Width 29¹/₂" (750mm)

Height 40¹/₂" (1030mm)

Depth 37" (945mm)



Note: NSF and ETL certifications apply to individual units only.



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.

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