

Technical data sheet for

E33T5 ON THE P10M Proofer/Holding Cabinet

Half Size Electric Convection Oven TOUCH SCREEN CONTROL
on a Half Size Manual / Electric Proofer/Holding Cabinet



E33T5

Unit shall be a Moffat electrically heated Turbofan convection oven ETL listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Oven shall have capacity for 5 half size sheet pans or 5 12" x 20" steam pans. The oven shall have selectable moisture level injection and a 2 speed oven fan. The oven shall be controlled by a 5.7" Touch Screen control with manual and recipe operating modes with icon driven recipe programs and individual shelf control operation mode and multiple stage cooking. Oven controller shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The oven shall include dual halogen oven lamps. The oven shall be able to be bench mounted on 3" feet or mounted on oven stand model SK33. Unit shall be supplied in 100% recyclable shipping packaging.

P10M

Unit shall be a Moffat 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. Unit shall have capacity for up to 10 half size sheet pans or 10 12" x 20" steam 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 dual swivel castors and wheel lock at front. Proofer and Holding Cabinets shall be fitted with NEMA 5-15P cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- Half size sheet pan capacity
- 12" x 20" steam pan capacity
- 5 tray Oven / 10 tray Proofer / Holding Cabinet
- Compact 24" / 610mm width
- Low unit height 65½" / 1665mm
- Dual halogen lamps in Oven and Proofer
- Proofer with dual function Proof and Holding modes

OVEN

- 3½" / 85mm tray spacing
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating
- Moisture injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 5.8kW heating power
- Safe-Touch vented door
- Slam shut door latch
- Pendulum operation door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- 5 oven wire racks supplied
- 100% recyclable packaging

PROOFER / HOLDING CABINET

- 2⅞" / 74mm tray spacing
- Auto water fill system with optional water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and Humidity level control
- Cabinet temperature display thermometer
- 4 3" / 76mm dia. castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe kit (Oven)
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings

E33T5 Half Size Electric Convection Oven TOUCH SCREEN CONTROL P10M Half Size Manual / Electric Proofer/Holding Cabinet

CONSTRUCTION - Oven (E33T5)

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 (P10M)

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 (E33T5)

5.7" LED backlit touch screen
Icon driven program menu
BMP image icon imports via USB port
Program updates via USB port
Temperature range 85-500°F
Adjustable sounder tones and volume
Other specification on request
Safety thermostat cut-out
Optional core temperature probe

CONTROLS - Proofer (P10M)

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 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 (E33T5)
208V, 60Hz, 1-phase, 5.4kW, 26A
220-240V, 50/60Hz, 1-phase, 6.0W, 25A
No cordset supplied

Proofer (P10M)

110-120V, 50/60Hz, 1-phase, 1.45kW, 11.6A
NEMA 5-15P 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 24" / 610mm
Height 65½" / 1665mm
Depth 26¾" / 680mm

Nett Weight

Oven (E33T5)
158lbs / 71.5kg

Proofer (P10M)

171 lbs / 77.5kg

Packing Data

Oven (E33T5)
199lbs / 90kg
15.5ft³ / 0.44m³
Width 25¾" / 655mm
Height 31¾" / 805mm
Depth 32¾" / 830mm

Proofer (P10M)

210lbs / 95.3kg
22.6 ft³ / 0.64m³
Width 25¾" / 655mm
Height 46½" / 1180mm
Depth 32½" / 830mm

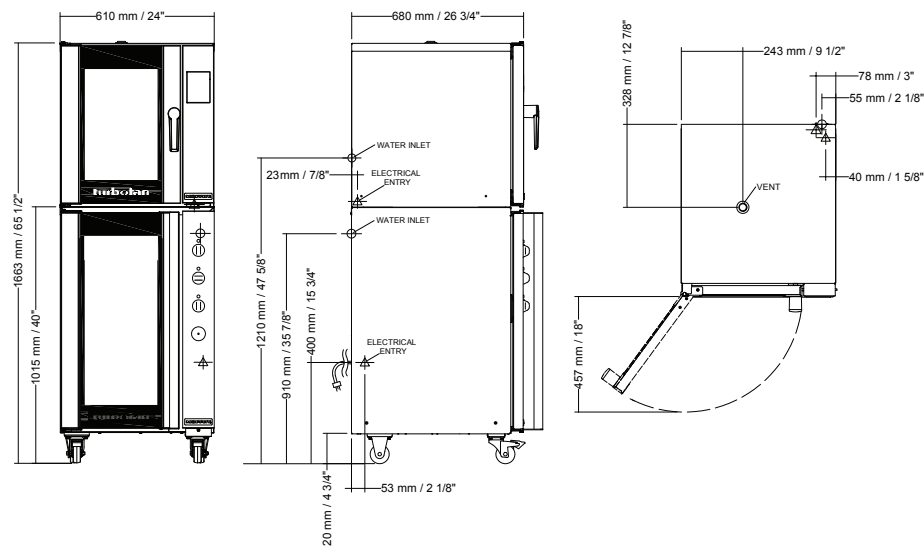
INSTALLATION CLEARANCES

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



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ISO9001
Quality
Management
Standard

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.



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