

TECHNICAL DATA SHEET FOR E33T5 ON THE SK33 STAND

Half Size Electric Convection Oven
TOUCH SCREEN CONTROL on a Stainless Steel Stand

STANDARD FEATURES

- 5 half size sheet pan capacity
- 5 12" x 20" steam pan capacity
- 3 1/3" / 85mm tray spacing
- Compact 24" / 610mm width
- 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 side hinged door
- Slam shut door latch
- Pendulum operation door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 100% recyclable packaging

ACCESSORIES

- Optional core temp probe
- Turbofan SK33 Oven Stand
- DSK33 Double Stacking Kit



E33T5

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. 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 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.

SK33

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. 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 5 tray runners suitable for up to 5 half size sheet pans or 5 12" x 20" steam pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E33D5 and E33T5. Unit shall be supplied in 100% recyclable shipping packaging.

E33T5 Half Size Convection Oven TOUCH SCREEN CONTROL

CONSTRUCTION

Porcelain enameled 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
0.2" / 5mm thick door outer glass
0.2" / 5mm thick low energy loss door inner glass
Stainless steel control panel
Aluminised coated steel base and rear panels

CONTROLS

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 temp probe

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)
3" / 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements
208V, 60Hz, 1P+N+E, 5.8kW, 27.8A
220-240V, 60Hz, 1P+N+E, 6.0kW, 25A
No cordset supplied

Water Requirements (optional)

Cold water connection ¾" GHT male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 24" / 610mm
Height 28¾" / 730mm including 3" / 76mm feet
Depth 26¾" / 680mm

Oven Internal Dimensions

Width 13" / 330mm
Height 20¼" / 515mm
Depth 22½" / 570mm
Volume 3.53ft³ / 0.10m³

Oven Rack Dimensions

Width 13" / 330mm
Depth 20⅞" / 530mm

Nett Weight (E33T5)

188lbs / 85kg

Packing Data (E33T5)

229lbs / 104kg
15.5ft³ / 0.44m³
Width 26" / 655mm
Height 32¾" / 830mm
Depth 31¾" / 805mm

SK33 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E33D and E33T Series ovens
5 position tray runners standard
Welded 1½" / 38mm and 1¼" / 32mm square tube front and rear frames
Welded rack supports/side frames
3" / 76mm diameter swivel castors standard with 2 front castors wheel and swivel lock
Supplied CKD for assembly on site

External Dimensions (SK33 Oven Stand)

Width 24" / 610mm
Height 34½" / 880mm
Depth 25½" / 650mm

Nett Weight (SK33 Oven Stand)

40lbs / 18kg

Packing Data (SK33 Oven Stand)

44lbs / 20kg
3.53ft³ / 0.10m³
Width 29¾" / 755mm
Height 31¼" / 795mm
Depth 6¼" / 160mm

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

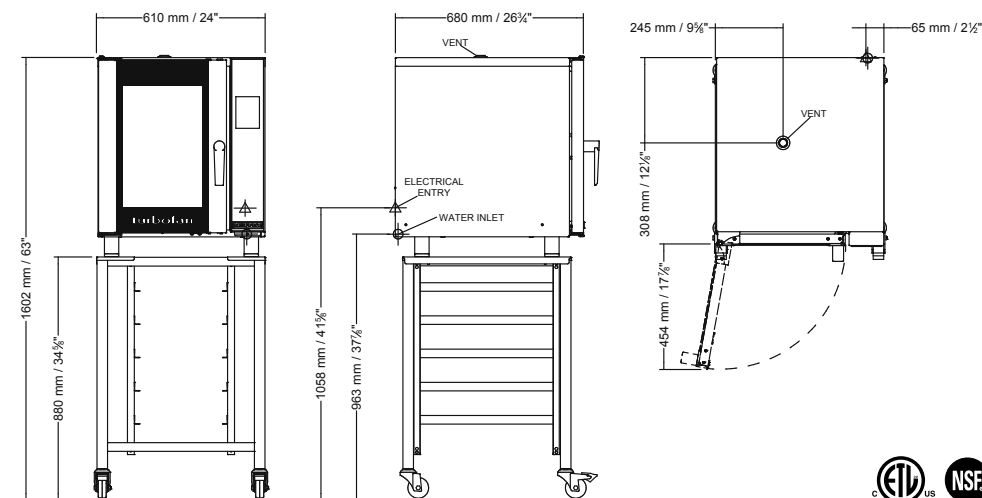
A minimum distance of 12" / 300mm from the appliance sides is required

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ISO9001
Quality
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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 reserves the right to change specifications and design without notice.



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