

Technical data sheet for

## E32D4 ON THE P12M Prover/Holding Cabinet Full Size Digital / Electric Convection Oven on a 12 Tray Manual / Electric Prover/Holding Cabinet



E32D4 OVEN



### E32D4

Unit shall be a Blue Seal electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Oven shall have capacity for four full size sheet pans. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable moisture injection, 2 speed oven fan, and 3 stage cooking. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Unit shall be supplied in 100% recyclable shipping packaging. This unit shall be Energy Star certified.

### P12M

Unit shall be a Blue Seal electrically heated Turbofan Prover and Holding Cabinet. The prover and holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged and field reversible. Unit shall have capacity for up to 24 half size sheet pans or 12 full size 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. Prover and holding cabinet shall be mounted on castors, with two rigid castors at rear and two swivel castors dual swivel and wheel lock and front. Prover and Holding Cabinets shall be fitted with 13A plug-in cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

### STANDARD FEATURES

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 12 400mm x 600mm tray capacity (optional kit for P12M)
- 4 tray Oven / 12 tray Prover
- Compact 735mm width
- Low unit height 1775mm
- Side hinged doors (standard LH hinge)
- Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Prover
- Prover with dual function Prove and Holding modes

### OVEN

- 110mm tray spacing
- Electronic digital display time and temperature controls
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- Safe-Touch vented door
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- 4 oven wire racks supplied
- 100% recyclable packaging

### PROVER

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

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- 600mm x 400mm tray racking kit for P12M
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings
- Installs in pre-fitted rear housing of cabinet for flush rear installation



### E32D4 Full Size Digital / Electric Convection Oven

### P12M Full Size Manual / Electric Prover/Holding Cabinet

#### CONSTRUCTION - Oven (E32D4)

Vitreous enamel fully welded oven chamber  
Stainless steel front, sides and top exterior  
Stainless steel frame side hinged door  
5mm thick door inner and outer glass  
Stainless steel control panel  
Aluminised coated steel base and rear panels

#### CONSTRUCTION - Prover (P12M)

304 stainless steel interior cabinet  
Stainless steel front, sides and top exterior  
Stainless steel interior side racks  
Stainless steel frame side hinged door  
5mm thick door glass  
Stainless steel control panel  
Aluminised coated steel base and rear panels

#### CONTROLS - Oven (E32D4)

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  
ON/OFF and Oven Lights 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  
Optional Core Probe temperature range 50-90°C  
Over-temperature safety cut-out

#### CONTROLS - Prover (P12M)

Off / Prove / Holding mode selector switch  
Mechanical thermostat 20-85°C  
Humidity level control  
Cabinet temperature thermometer  
Auto-fill water system standard

#### CLEANING

Stainless steel top and side exterior panels  
Vitreous enamel oven chamber  
Fully removable stainless steel oven and prover 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 (E32D4)  
230-240V, 50Hz, 1P+N+E, 6.5kW, 27A  
No cordset supplied

Prover (P12M)  
230-240V, 50Hz, 1P+N+E, 1.9kW, 8.0A  
13A cordset fitted

#### Water Requirements

Cold water connection ¾" BSP male  
80psi maximum inlet pressure / 20psi minimum inlet pressure  
Connection to oven optional

#### External Dimensions

Width 735mm  
Height 1775mm  
Depth 810mm

#### Nett Weight

Oven (E32D4)  
89kg

Prover (P12M)  
88kg

#### Packing Data

Oven (E32D4)  
105kg  
0.57m<sup>3</sup>  
Width 760mm  
Height 665mm  
Depth 925mm

#### Prover (P12M)

107kg  
0.91m<sup>3</sup>  
Width 760mm  
Height 1295mm  
Depth 925mm

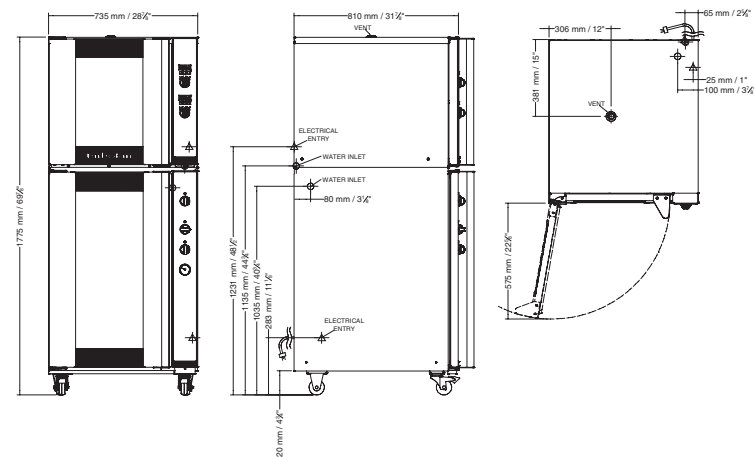
#### INSTALLATION CLEARANCES

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



E32D4 OVEN

**Distributor:**  
**KiD Catering Equipment**  
**Oaktree Court Business Centre**  
**Mill Lane, Ness, Cheshire, CH64 8TP**  
**Tel: 0333 123 2450**  
**sales@kidcateringequipment.com**



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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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