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TECHNICAL DATA SHEET FOR G32D4 DOUBLE STACKED

Full Size Digital / Gas Convection Ovens Double Stacked on a Stainless Steel Base Stand

G32D4/2 - Double stack with adjustable feet base stand G32D4/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 4 full size sheet pan capacity ovens
- Compact 735mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models

OVEN FEATURES (each)

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- 13A plug-in cordset fitted
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic burner ignition and safety control system
- · Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Water injection mode
- Bi-directional fan motor
- 35MJ/hr patented Infrared burner system
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 4 oven wire racks supplied



Model G32D4/2C shown

G32D4/2 G32D4/2C

G32D4 ovens shall be Blue Seal gas heated Turbofan convection oven. The ovens 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. Ovens shall have capacity for four full size sheet pans each. The ovens shall be controlled by electronic controls having separate digital displays and adjusting knobs for time and temperature functions. The oven controls shall allow both manual and programmed operating modes and have separate control keys for water injection, oven light function and timer operation. The units shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKG32 (adjustable feet option) or DSKG32C (castor option). Units shall be supplied in 100% recyclable shipping packaging.

Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.





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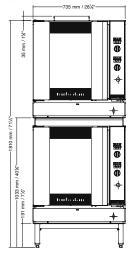
G32D4/2 G32D4/2C

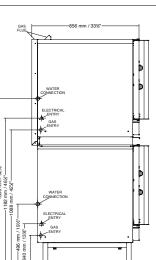
G32D4/2 G32D4/2C Full SizeSPECDigital / Gas Convection OvensElectDouble Stacked on a Stainless13A cSteel Base StandGas F

CONSTRUCTION - OVENS

Vitreous enamel fully welded oven chamber Stainless steel front, sides and top exterior Stainless steel oven fan baffle and oven vent Removable 4 position stainless steel side racks Oven racks chrome plated wire (4 supplied) Stainless steel frame side hinged door 5mm thick door outer glass 5mm thick low energy loss door inner glass Full stainless steel welded door handle Stainless steel control panel Aluminised coated steel base and rear panels CONSTRUCTION - DOUBLE STACKING KIT All stainless steel construction Welded 38mm and 32mm square tube front and rear frame base stand 4 adjustable feet on E32D4/2 4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E32D4/2C Stainless steel oven spacer frame Aluminised coated steel bottom oven vent extension CONTROLS (each oven) 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 6 function keys ON/OFF key Oven Lamp key (toggle or auto-time off mode settings) Timer Start/Stop key Water Injection key (manual shot or timed shot mode settings) 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 Direct burner ignition control flame failure safety control Over-temperature safety cut-out **CLEANING** Stainless steel top and side exterior panels

Stainless steel top and side exterior panels Vitreous enamel 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)





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SPECIFICATIONS

Electrical Requirements (each oven) 230-240V, 50/60Hz, 1P+N+E, 0.5A 13A cordset fitted

Gas Requirements (each oven) 35MJ/hr burner rating Natural, LPG models Unit supplied complete with gas type conversion kit

Gas Connection ½" BSPT male

Water Requirements (optional - each oven) Cold water connection 3/4" BSP male 550kpa maximum inlet pressure / 150kpa minimum inlet pressure External Dimensions 735mm Width Height 1810mm Depth 856mm Oven Internal Dimensions Width 465mm Height 515mm 700mm Depth

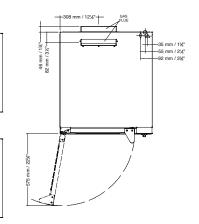
0.17m3 Volume Oven Rack Dimensions Width 460mm Depth 660mm Nett Weight (double stack complete) 248kg Packing Data (G32D4 ovens each) 131kg 0.71m3 Width 760mm Height 1010mm 925mm Depth Packing Data (Stacking Kit) 22kg (DSKG32 - adjustable feet) 25kg (DSKG32C - castor) 0.16m3 (DSKG32 - adjustable feet) 0.12m3 (DSKG32C - castor)

Width 770mm Height 890mm Depth 240mm (DSKG32 - adjustable feet) 170mm (DSKG32C - castor)

Supplied CKD for assembly on site

Double Stacking Kits

For after market double stacking two G32D4 convection ovens DSKG32 - Double stacking kit - adjustable feet DSKG32C - Double stacking kit - castor



Model G32D4/2 shown Model G32D4/2C dimensions are the same

NSF.

OBLUE SEAL

www.blue-seal.co.uk www.bluesealequipment.com www.turbofanoven.com

United Kingdom Blue Seal Limited

Unit 67 Gravelly Business Park Gravelly Birmingham B24 8TQ England Telephone 0121-327 5575 Facsimile 0121-327 9711 sales@blue-seal.co.uk www.blue-seal.co.uk www.bluesealequipment.com

Australia Moffat Pty Limited

740 Springvale Road Mulgrave, Victoria 3170 Australia Telephone 03-9518 3888 Facsimile 03-9518 3833 vsales@moffat.com.au www.moffat.com.au

New Zealand Moffat Limited

16 Osborne Street PO Box 10-001 Christchurch 8011 Telephone 03-389 1007 Facsimile 03-389 1276 sales@moffat.co.nz



Designed and manufactured by

IS09001

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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