

Technical data sheet for

## E32T4 DOUBLE STACKED

Full Size Electric Convection Oven TOUCH SCREEN CONTROL  
Double Stacked on a Stainless Steel Base Stand



E32T4 OVENS



### E32T4/2 E32T4/2C

E32T4 ovens shall be Moffat electrically heated Turbofan convection ovens. 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 have selectable moisture level injection and a 2 speed oven fan. The ovens 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. Ovens controller shall have USB port for recipe file uploading and downloading. A core temperature probe M236060 is optional. The units shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKE32 (adjustable feet option) or DSKE32C (castor option). Units shall be supplied in 100% recyclable shipping packaging. Units shall be Energy Star certified.

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

E32T4/2 - Double stack with adjustable feet base stand

E32T4/2C - 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
- Guard rail for bottom oven

### OVEN FEATURES (each)

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- Compact 735mm width
- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Multiple stage cooking
- Individual shelf control and shelf timers
- Auto-Start mode
- Energy Save Set-Back mode
- Straight or Flex cooking time
- Core probe cooking (optional Core probe Kit)
- USB port for program/icon updating
- Moisture injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 6.3kW heating power
- 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

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

# turbofan®

## 30T SERIES

E32T4/2  
E32T4/2C

### E32T4/2 E32T4/2C Full Size Convection Oven TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand

#### 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 E32T4/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel  
and swivel lock on E32T4/2C  
Stainless steel oven spacer frame  
Stainless steel bottom oven vent extension

#### CONTROLS (each oven)

5.7" LED backlit touch screen  
Icon driven program menu  
BMP image icon imports via USB port  
Program updates via USB port  
Temperature range 30 - 260°C  
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  
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)

#### SPECIFICATIONS

Electrical Requirements (each oven)  
230-240V, 50Hz, 1P+N+E, 6.5kW, 27A  
No cordset supplied

#### Water Requirements (optional - each oven)

Cold water connection 3/4" BSP male  
550kpa maximum inlet pressure /  
150kpa minimum inlet pressure

#### External Dimensions

Width 735mm  
Height 1720mm  
Depth 858mm

#### Oven Internal Dimensions

Width 465mm  
Height 515mm  
Depth 700mm  
Volume 0.17m<sup>3</sup>

#### Oven Rack Dimensions

Width 460mm  
Depth 660mm

#### Nett Weight (double stack complete)

213kg

#### Packing Data (E32T4 ovens each)

105kg  
0.57m<sup>3</sup>  
Width 760mm  
Height 815mm  
Depth 925mm

#### Packing Data (Stacking Kit)

17kg (DSKE32 - adjustable feet)  
20kg (DSKE32C - castor)  
0.12m<sup>3</sup>  
Width 770mm  
Height 890mm  
Depth 170mm

Supplied CKD for assembly on site

#### INSTALLATION CLEARANCES

Rear 50mm  
LH Side 50mm  
RH Side\* 75mm

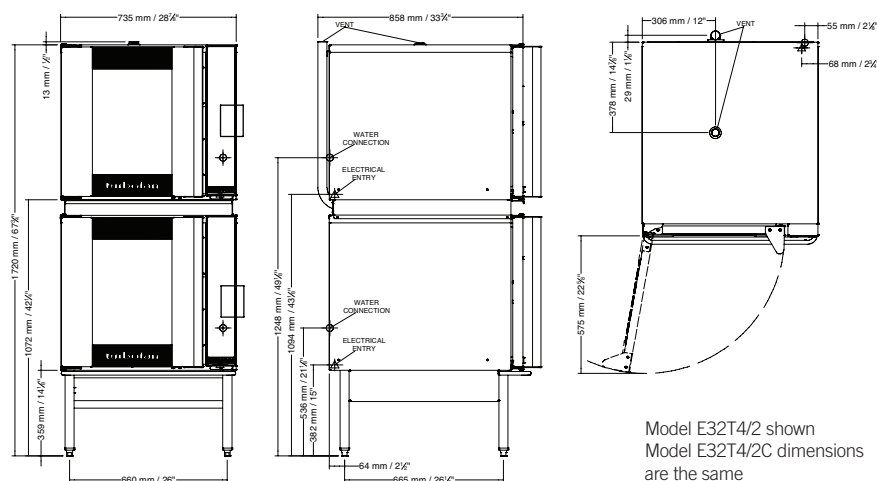
\* For fixed installations a minimum of 500mm is required  
for service

#### CLEARANCE FROM SOURCES OF HEAT

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

#### Double Stacking Kits

For after market double stacking two E32T4 convection ovens  
DSKE32 - Double stacking kit - adjustable feet  
DSKE32C - Double stacking kit - castor



E32T4 OVENS



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