G32D4

TECHNICAL DATA SHEET FOR G32D4 ON THE SK32 STAND

Full Size Digital / Gas Convection Oven on a Stainless Steel Stand

STANDARD FEATURES

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- Compact 735mm width
- 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
- Manual mode and Program mode

NEW 20 programs with 3 stage cooking and stage end alarms

NEW Core Probe program cooking (optional Core Probe Kit)

NEW Moisture injection mode (5 levels) and manual injection

- Bi-directional reversing fan system
- 10kW 34100 BTU/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
- Anti-skid 50mm dia. 102mm high adjustable stainless steel feet
- 4 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

- Turbofan SK32 Oven Stand
- Optional M236060 Core Temp Probe Kit



G32D4

Unit shall be a Blue Seal gas 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 and 3 stage cooking. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging. SK32

Unit shall be a Blue Seal Turbofan stainless steel oven stand. 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 6 tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E32D and G32D. Unit shall be supplied in 100% recyclable shipping packaging.





turbofan

G32D4 Full Size Digital / Gas Convection Oven on a Stainless Steel Stand

CONSTRUCTION

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

CONTROLS

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 key

Oven Lights 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

Direct burner ignition control flame failure safety control Optional Core Probe temperature range 50-90°C Over-temperature safety cut-out

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) 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements

230-240V, 50/60Hz, 1P+N+E, 0.5A

13A cordset fitted

Gas Requirements

10kW 34100 BTU/hr burner rating

Natural, LPG models

Unit supplied complete with gas type conversion kit

Gas Connection

½" BSPT male

Water Requirements (optional) Cold water connection 34" BSP male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions Width 735mm

910mm including 102mm feet Height

Depth 810mm

Oven Internal Dimensions

465mm Width 515mm Height 700mm Depth Volume 0.17m3

Oven Rack Dimensions

Width 460mm Depth 660mm

Nett Weight (G32D4)

113kg

Packing Data (G32D4)

289lbs / 131kg 25ft3 / 0.71m3

Width 760mm 1010mm Height Depth 925mm

SK32 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E32D and G32D Series ovens

6 position tray runners standard

76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel

Welded 38mm and 32mm square tube front and rear frames Welded rack supports/side frames

4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock

Top frame oven supports suit Turbofan E32D and G32D Series

oven mounting Supplied CKD for assembly on site

External Dimensions (SK32 Oven Stand)

735mm Width Height 880mm Depth 650mm

Nett Weight (SK32 Oven Stand)

18.5kg

Packing Data (SK32 Oven Stand)

23kg 0.1m3

Width 830mm Height 900mm Depth 152mm

INSTALLATION CLEARANCES

NON-COMBUSTIBLE COMBUSTIBLE SURFACES SURFACES 75mm 75mm Rear LH Side 50mm 50mm RH Side* 75mm 75mm

* For fixed installations a minimum of 500mm is required

CLEARANCE FROM SOURCES OF HEAT

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

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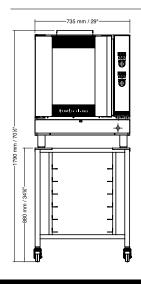
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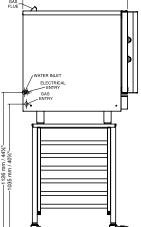
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-810 mm / 31%"-

