

TECHNICAL DATA SHEET FOR E33T5 ON THE SK33 STAND

1/1 GN Electric Convection Oven TOUCH SCREEN CONTROL on a Stainless Steel Stand

STANDARD FEATURES

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 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
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 50mm dia. 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 Blue Seal electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel 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 1/1 GN 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 76mm feet or mounted on oven stand model SK33. Unit shall be supplied in 100% recyclable shipping packaging.

SK33

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 5 tray runners suitable for up to 5 1/1 GN 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 1/1 GN Convection Oven TOUCH SCREEN CONTROL 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 5 position stainless steel side racks Stainless steel frame side hinged door 5mm thick door outer glass 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 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

Removable stainless steel oven tan battle

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, 50Hz, 1P+N+E, 6.0kW, 25A

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

External Dimensions

Width 610mm

Height 730mm including 76mm feet

Depth 680mm
Oven Internal Dimensions
Width 330mm
Height 515mm
Depth 570mm
Volume 0.10m3

Oven Rack Dimensions
Width 330mm
Depth 530mm
Nett Weight

85kg Packing Data

104kg 0.44m3

Width 655mm Height 830mm Depth 805mm

SK33 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E33D and E33T Series ovens

5 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

Supplied CKD for assembly on site

External Dimensions (SK33 Oven Stand)

Width 610mm Height 880mm Depth 650mm

Nett Weight (SK33 Oven Stand)

18kg

Packing Data (SK330ven Stand)

20kg 0.1m3

Width 755mm Height 795mm Depth 160mm

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

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

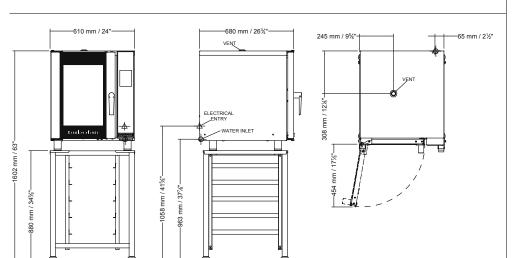
Australia Moffat Pty Limited

740 Springvale Road Mulgrave, Victoria 3170 Australia Telephone 03-9518 3888

Facsimile 03-9518 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





ISO9001 Quality Management Standard

Designed and manufactured by



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.



© Copyright Moffat Ltd Moffat 1297 1.13

