













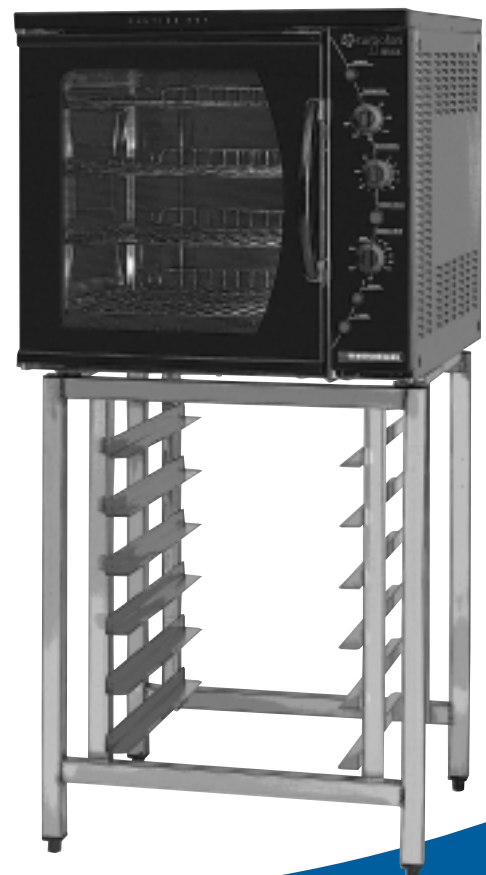
# Turbofan E32M on the A25

## Electric Convection Oven

### on an optional Stainless Steel Stand

-  4 tray capacity (oven)
-  Bi-directional reversing fan system
-  Field reversible door
-  60 minute bake timer
-  3 hour roast timer
-  Cook n hold system
-  Stainless steel outer
-  Insulated enamel inner
-  Full view twin pane glass door
-  Internal lighting
-  Water injection
-  Stand constructed in stainless steel with rack supports
-  Castor option (stand)



E32M shown on optional A25 stand

# Turbofan E32M on the A25

## Electric Convection Oven

### on an optional Stainless Steel Stand

**MOFFAT**

www.moffat.com.au

#### CONSTRUCTION (E32M)

Stainless steel top and sides  
Enamel oven interior  
Field reversible door  
Toughened twin pane door glass  
Strong and stylish door handle  
4 tray capacity (4 wire oven racks included)  
Fully insulated  
Enamel control panel  
Fully enclosed motor

#### CONSTRUCTION (A25)

Stainless steel frame and rack supports  
Strong robust and functional  
Adjustable feet front and rear  
Supplied knocked down for assembly on site

#### CONTROLS

On/off switch  
Mechanical thermostat, variable between 50°C to 320°C  
1 hour bake timer with buzzer  
3 hour roast timer  
Cook n hold factory preset at 70°C (range 60°C to 90°C)  
Water injection steam (momentary switch)  
Bi-directional reversing fan system  
2 oven lights

#### CLEANING AND SERVICING

Easy clean stainless steel and enamel surfaces  
Fully removable racks and baffle  
Access to all controls from front panel  
Full access side service panel  
Removable door seals

#### OPTIONS

E87 prover  
Full range of 18" x 26" trays  
Chicken racks  
Stand castors

#### SPECIFICATIONS

##### Electrical requirements

230-240V, 50 or 60Hz, 6.66kW, 1P+N+E  
208-220V, 50 or 60Hz, 6.66kW, 1P+N+E

##### Water

R <sup>3</sup>/<sub>4</sub> BSP thread  
80psi max inlet pressure  
20psi min inlet pressure

##### External Dimensions

Width 710mm  
Height 1540mm on stand  
670mm on feet  
Depth 810mm

##### Internal Dimensions (E32M)

Width 460mm  
Height 533mm  
Depth 660mm

##### Oven Rack Dimensions

Width 460mm  
Depth 660mm

##### Nett Weight (total)

101kg (222lbs)

##### Packing Data (E32M)

128kg (282lbs)  
0.56m<sup>3</sup> (19.6ft<sup>3</sup>)  
Width 750mm  
Height 785mm  
Depth 945mm

##### Packing Data (A25)

30kg (66lbs)  
0.09m<sup>3</sup> (3.2ft<sup>3</sup>)  
Width 720mm  
Height 900mm  
Depth 140mm

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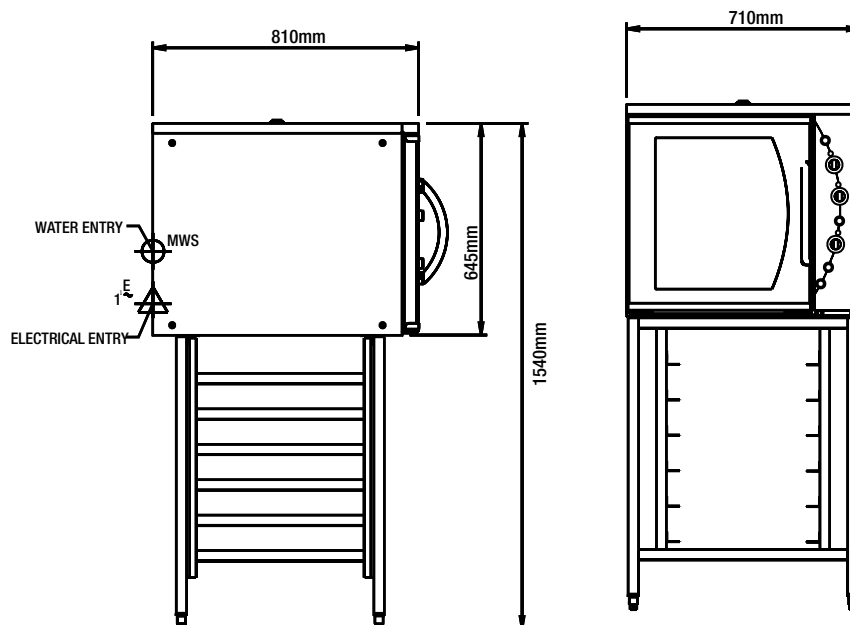
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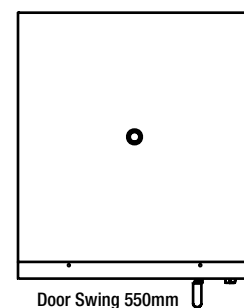
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E32MAX shown on optional A25 stand



#### ISO 9001

All Turbofan products are designed and manufactured by Moffat Ltd using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.