



turbofan®

Technical data sheet for

G32D5 DOUBLE STACKED

Full Size Digital / Gas Convection Ovens

Double Stacked on a Stainless Steel Base Stand



G32D5 OVENS



G32D5/2 G32D5/2C

G32D5 ovens shall be Moffat gas heated Turbofan convection ovens NSF-4 and E.T.L. listed. The ovens shall have a one piece porcelain enameled 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 five full size sheet pans each. The ovens 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 units shall include dual halogen oven lamps. Ovens shall be fitted with a NEMA 5-15P cordset. 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. Units shall be Energy Star certified.

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

G32D5/2 - Double stack with adjustable feet base stand

G32D5/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 5 full size sheet pan capacity ovens
- Compact 28 $\frac{7}{8}$ " / 735mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models

OVEN FEATURES (each)

- 31 $\frac{3}{8}$ " / 85mm tray spacing
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Digital display Time and Temperature Controls
- Large easy view $\frac{3}{4}$ " / 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
- 20 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- Bi-directional reversing fan system
- 33,000 Btu/hr patented Infrared burner system
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 5 oven wire racks supplied

ACCESSORIES

- Optional M236060 Core Temp Probe Kit

G32D5/2 G32D5/2C Full Size Digital / Gas Convection Ovens Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION

Porcelain enameled 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
Oven racks chrome plated wire (5 supplied)
Stainless steel frame side hinged door
0.2" / 5mm thick door outer glass
0.2" / 5mm thick low energy loss door inner glass
Full stainless steel welded door handle
Stainless steel control panel
Aluminized coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 1½" square base stand
4 adjustable feet on G32D5/2
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on G32D5/2C
Stainless steel oven spacer frame
Aluminized steel bottom oven flue extension

CONTROLS (each oven)

Electronic controls with Digital Time and Temperature display, Manual or Program modes
Large ¾" / 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 150-500°F / 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 122-194°F / 50-90°C
Over-temperature safety cut-out

CLEANING

Stainless steel top and side exterior panels
Porcelain enameled 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)

110-120V, 60Hz, 1-phase, 1A
NEMA 5-15P cordset fitted



Gas Requirements (each oven)
33,000 Btu/hr / 35MJ/hr burner rating
Natural, Propane/Butane models
Unit supplied complete with gas type conversion kit

Gas Connection (each oven)
½" NPT male

Water Requirements (optional - each oven)
Cold water connection ¾" GHT male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 28⅞" / 735mm
Height 71¼" / 1810mm
Depth 33¾" / 856mm

Oven Internal Dimensions (each oven)

Width 18¼" / 465mm
Height 20¼" / 515mm
Depth 27½" / 700mm
Volume 6ft³ / 0.17m³

Oven Rack Dimensions

Width 18" / 460mm
Depth 26" / 660mm

Nett Weight (double stack complete)

546lbs / 248kg

Packing Data

Ovens (G32D5 each)
289lbs / 131kg
25ft³ / 0.71m³

Stacking Kit

47lbs / 22kg (DSKG32)
51lbs / 23kg (DSKG32C)
5.8ft³ / 0.16m³ (DSKG32)
4.1ft³ / 0.12m³ (DSKG32C)

Width	29⅞" / 760mm	Width	30⅞" / 770mm
Height	39¾" / 1010mm	Height	35" / 890mm
Depth	36⅞" / 925mm	Depth	9½" / 240mm (DSKG32) 6¾" / 170mm (DSKG32C)

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

	NON-COMBUSTIBLE SURFACES	COMBUSTIBLE SURFACES
Rear	3" / 75mm	3" / 75mm
LH Side	2" / 50mm	2" / 50mm
RH Side*	3" / 75mm	3" / 75mm

* For fixed installations a minimum of 20" / 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 12" / 300mm from the appliance sides is required

Double Stacking Kits

For after market double stacking two G32D5 convection ovens
DSKG32 - Double stacking kit - adjustable feet
DSKG32C - Double stacking kit - castor



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ISO9001

Quality Management Standard

Designed and manufactured by



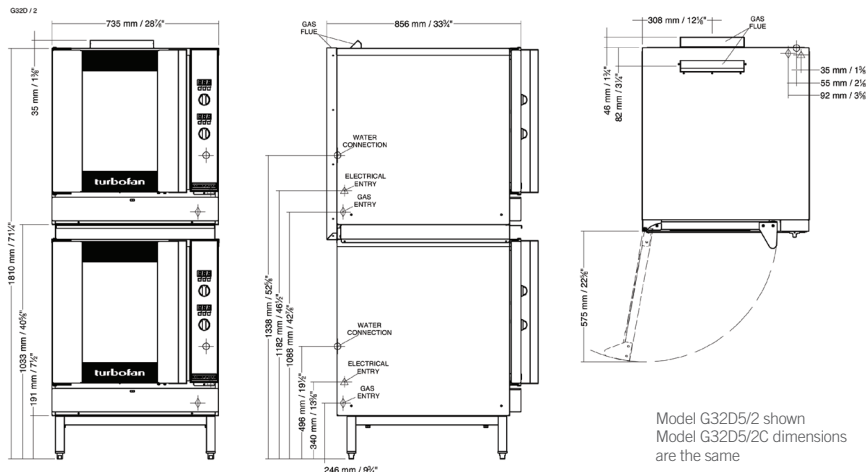
ISO9001

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.



G32D5 OVENS



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