

TECHNICAL DATA SHEET FOR E33D5 ON THE SK33 STAND

1/1 GN Digital / Electric Convection Oven
on a Stainless Steel Stand

STANDARD FEATURES

- 5 1/1 GN Gastronorm tray capacity
- 85mm tray spacing
- Compact 610mm width
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- 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



E33D5

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 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 (20 programs) operating modes with programmable moisture level injection and 2 speed oven fan. 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.

E33D5 1/1 GN Digital / Electric 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 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

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
6 function keys
ON/OFF key
Fan LO speed 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
Over-temperature safety 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)
76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements
230-240V, 50Hz, 1P+N+E, 6.0kW, 25A
No cordset supplied

Water Requirements (optional)

Cold water connection 3/4" BSP male
80psi maximum inlet pressure / 20psi minimum inlet pressure

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 (E33D5)

85kg

Packing Data (E33D5)

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 (SK33Oven 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

BLUE 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 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



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