















MOFFAT Bake Off System G32MSW on the E89AMSW Full Size Electric Convection Oven on a Proofer and Holding Cabinet

G32 Oven

-  Stainless steel door with large viewing window for extra visibility
-  Door is field reversible for line end positioning
-  Stay cool heavy duty stainless steel door handle
-  4 full sheet pan capacity (6 with optional cookie kit)
-  60 minute timer for baking
-  3 hour roasting timer with cook n hold system
-  Water injected steam (hook-up optional)

E89 Proofer and Holding Cabinet

-  Stainless steel door with full viewing window for extra visibility
-  Door is field reversible for line end positioning
-  8 sheet full pan capacity
-  Auto water fill (hook-up optional)
-  Variable heat and humidity controls
-  Low velocity fan
-  Casters as standard



G32MSW on E89AMSW



Order Toll Free 1800 551 8795

G32MSW on E89AMSW

Unit shall be a Moffat gas heated convection oven and a Moffat electrically heated proofer and holding cabinet together as a Turbofan Bake Off System. Oven, NSF listed (NSF-4), CSA (AGA) ANSI Z83.11b - 2000/CGA 1.8b - 2000. Proofer and holding cabinet, E.T.L listed (UL Std 197) and NSF listed (NSF-4).

The system shall consist of one Turbofan G32 Oven and one Turbofan E89 Proofer and Holding Cabinet. Units shall be finished in stainless steel and the system shall be mounted on casters fixed at the rear and swivel at the front. The front two casters shall be lockable. Both oven and proofer and holding cabinet shall be fitted with single stainless steel doors with full viewing windows. Doors shall be field reversible. The oven shall feature a single speed fan, a 60 minute bake timer, and steam injection system. The proofer and holding cabinet shall feature variable heat and humidity controls.

Oven shall have capacity for 4 sheet pans while the proofer and holding cabinet shall have capacity for 8 sheet pans.

Oven and proofer and holding cabinet shall be fitted with a NEMA 5-15P cordset.

Note: Fully detailed specification sheets on the Turbofan G32 and Turbofan E89 are available on request.

MOFFAT® Bake Off System

G32MSW on the E89AMSW

Full Size Electric Convection Oven on a Proofer and Holding Cabinet



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CONSTRUCTION (G32)

Stainless steel top and sides
Porcelain oven interior
Toughened twin pane door glass
Strong and stylish door handle
Fully enclosed motor
Field reversible full view door

CONSTRUCTION (E89)

Stainless steel inner and outer
Porcelain control panel
Fully insulated
Field reversible full view door

CONTROLS (G32)

Mechanical thermostat variable between 150°F-600°F
1 hour bake timer with buzzer
Cook n hold factory preset at 158°F (range 140°F to 194°F)
Water injected steam (momentary switch)
Infra-red burner system

CONTROLS (E89)

Variable heat control (32°F to 185°F)
Variable humidity control

CLEANING AND SERVICING

Easy clean stainless steel and porcelain surfaces
Fully removable racks and baffles
Access to all controls from front panel
Access to fans from side
Removable Proofer water tank

OPTIONS

Cookie kit - 6 pan positions
Stand with casters
Full size sheet pans
Chicken racks

SPECIFICATIONS

Gas Rating (G32)

35MJ/hr, 33180 Btu/hr

Gas Inlet (G32)

1/2" female NPT

Electrical Requirements (G32)

110-120V, 60Hz, 1P+N+E, 0.24kW, 1P+N+GND

NEMA 5-15P cordset fitted

Electrical Requirements (E89)

110-120V, 50/60Hz, 1P+N+E, 1.5kW, 12.5A

NEMA 5-15P cordset fitted

Water

3/4" thread

80psi max inlet pressure

20psi min inlet pressure

External Dimensions

Width 28" (710mm)

Height 68 7/8" (1750mm)

Depth 32" (810mm)

Internal Dimensions (G32)

Width 18" (460mm)

Height 20 1/2" (520mm)

Depth 26" (660mm)

Internal Dimensions (E89)

Width 18" (460mm)

Height 26 3/4" (680mm)

Depth 28" (715mm)

Nett Weight (total)

439lbs (199kg)

Packing Data (G32)

353lbs (160kg)

23ft³ (0.65m³)

Width 29 1/2" (750mm)

Height 36 1/2" (925mm)

Depth 37 1/4" (945mm)

Packing Data (E89)

309lbs (140kg)

26.5ft³ (0.75m³)

Width 29 1/2" (750mm)

Height 40 1/2" (1030mm)

Depth 37" (945mm)

Clearances

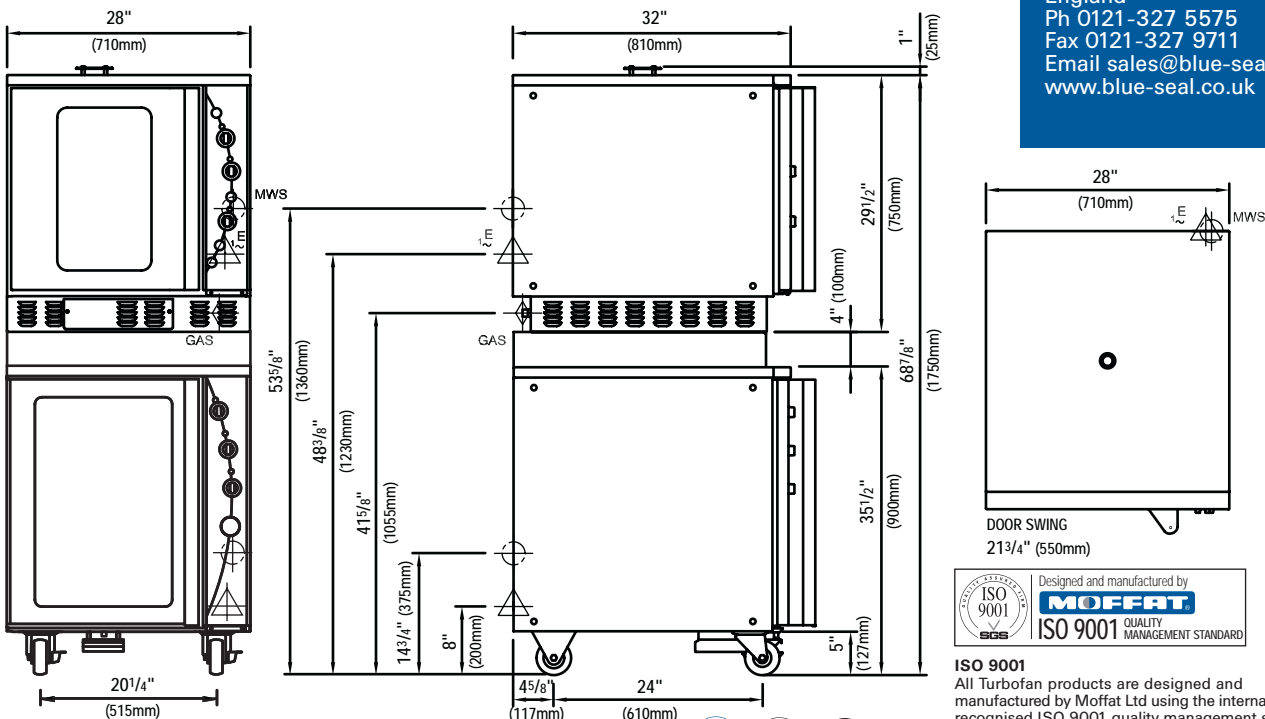
Left side 3" (75mm)

Right side 3" (75mm)*

Rear 3" (75mm)

Top 8" (200mm)

*Fixed installations require at least 500mm(20") clearance at RHS for serviceability.



Note: NSF, ETL and CSA certifications apply to individual units only.



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.

