


















MOFFAT G32MSW on the A25CW

Gas Convection Oven on an optional Stainless Steel Stand

-  Robust stainless steel exterior for long life
-  Porcelain inner for easy cleaning and durability
-  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)
-  High efficiency infra-red burner for faster heating and less gas consumption
-  Low fan velocity eliminates need for 2 speed fan
-  Easy to use mechanical controls
-  60 minute timer for baking
-  3 hour roasting timer with cook n hold system
-  Internal lighting
-  Water injected steam (hook-up optional)
-  Quiet in operation – can be used front of house
-  Stand constructed in stainless steel
-  Casters standard
-  Pan rack supports for cooling



G32MSW shown on optional A25CW stand



Order Toll Free 1800 551 8795

G32MSW on A25CW

Unit shall be a Moffat gas heated low velocity Turbofan convection oven NSF listed (NSF-4), CSA (AGA) ANSI Z83.11-2002/CSA 1.8-2002. The oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel top and sides with single stainless steel door and full size viewing window. Door shall be field reversible. Oven liner shall be insulated on all sides and have capacity for 4 full size sheet pans or 6 with cookie kit option. The oven temperature shall be controlled by a mechanical thermostat and shall have a bake timer, roast timer, cook 'n hold system and feature water injection for optional connection. Oven shall be fitted with a NEMA 5-15P cordset. The stand shall be constructed from stainless steel tube with casters, 2 swivel and 2 brake. Stand shall be fitted with 6 sets of tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. Oven shall be able to be double stacked with stacking kit, bench mounted on 6" legs, or mounted on Moffat's E89 Proofer and Holding Cabinet.

MOFFAT® G32MSW on the A25CW



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Gas Convection Oven on an optional Stainless Steel Stand

CONSTRUCTION (G32)

Stainless steel top and sides
Enamel oven interior
Field reversible door
Toughened twin pane door window glass
Full stainless steel door handle
4 pan capacity (4 wire oven racks included)
Fully insulated
Fully enclosed motor

CONSTRUCTION (A25)

Stainless steel frame and rack supports
Strong robust and functional
Casters
Supplied knocked down for assembly on site

CONTROLS

On/off switch
Mechanical thermostat, variable between 150°F to 600°F
1 hour bake timer with buzzer
3 hour roast timer
Cook n hold factory preset at 158°F (range 140°F to 194°F)
Water injection steam (momentary switch)
Low velocity fan system
2 oven lights
Infra-red burner system

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

Cookie Kit
E89 Proofer and Holding Cabinet
Double stacking kit
Full range of 18" x 26" pans
Chicken racks

SPECIFICATIONS

Gas Rating
35 MJ/hr, 33,000 Btu/hr
Gas Inlet
1/2" female NPT
Electrical requirements
110-120V, 60Hz, 0.24kW, 1P+N+GND
Nema 5-15P cordset fitted

Water
3/4" thread
80psi max inlet pressure
20psi min inlet pressure



External Dimensions

Width 28" (710mm)
Height 66 1/2" (1689mm on stand)
35 1/2" (900mm on feet)
Depth 32" (810mm)

Internal Dimensions (G32)

Width 18" (460mm)
Height 20 1/2" (520mm)
Depth 26" (660mm)

Oven Rack Dimensions

Width 18" (460mm)
Depth 26" (660mm)
Between racks 5" (125mm)
3" (75mm) with cookie kit

Nett Weight (total)

287lbs (130kg)

Packing Data (G32)

353lbs (160kg)
23ft³ (0.65m³)
Width 29 1/2" (750mm)
Height 36 1/2" (925mm)
Depth 37 1/4" (945mm)

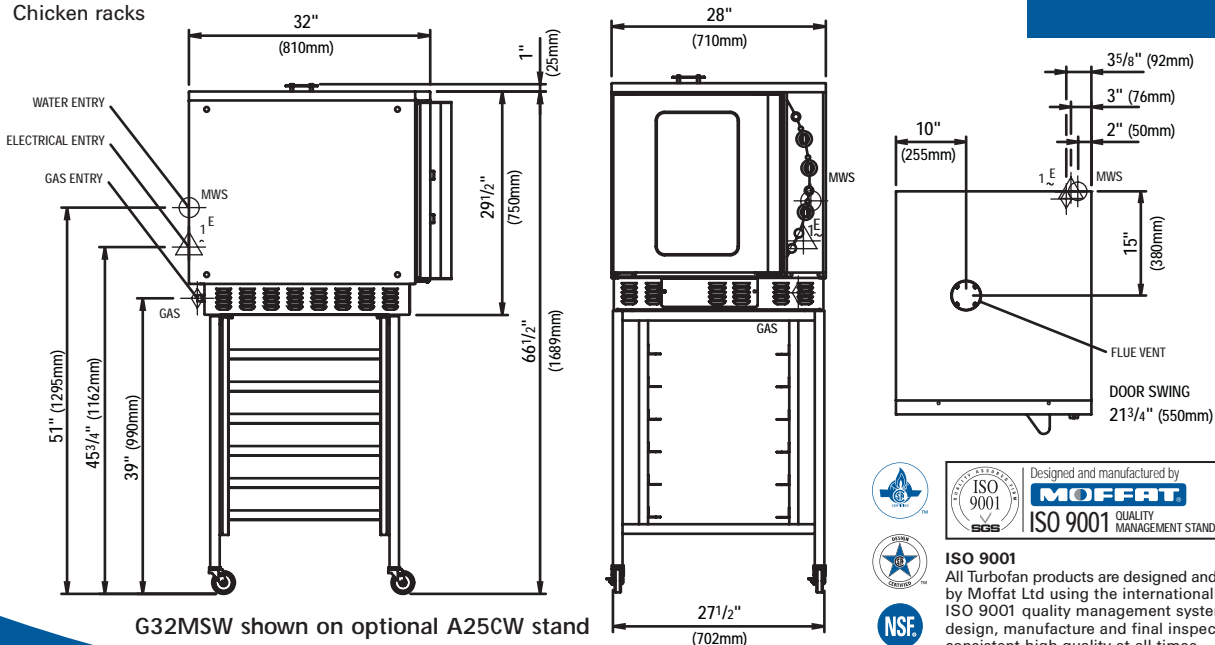
Packing Data (A25)

42lbs (19kg)
3.2ft³ (0.09m³)
Width 28 3/8" (720mm)
Height 35 1/2" (900mm)
Depth 5 3/4" (145mm)

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.



G32MSW shown on optional A25CW stand

Note: NSF certification applies to ovens only.

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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.

