















# MOFFAT® E32MS/2 Double Stacked

## Full Size Electric Convection Ovens

-  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)
-  Hot reversing air fan system for more even bake results
-  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
-  Utility required only 40 amp breaker (6kW) per unit



E32MS/2 Double Stacked



Order Toll Free 1800 551 8795

### E32MS/2 Double Stacked

Units shall be Moffat electrically heated Turbofan convection ovens with hot air reversing fan system ETL listed (UL Std 197) and NSF listed (NSF-4) double stacked on a specially designed stacking kit. Each 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. Each door shall be field reversible. Each 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. 8kW optional.

# MOFFAT® E32MS/2 Double Stacked

## Full Size Electric Convection Ovens

**MOFFAT®**

www.moffat.com

### CONSTRUCTION

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

### 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)  
 Hot 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

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

### SPECIFICATIONS

#### Electrical requirements (each oven)

208V, 60Hz, 6kW, 28.8A  
 220-240V, 60Hz, 6.66kW, 27.8A  
 1 phase, 2 wire + GND  
 (cord & connection required)

#### Water

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

#### External Dimensions

Width 28" (710mm)  
 Height 67<sup>3</sup>/<sub>4</sub>" (1721mm)  
 Depth 33<sup>1</sup>/<sub>4</sub>" (845mm)

#### Internal Dimensions (each oven)

Width 18" (460mm)  
 Height 21" (533mm)  
 Depth 26" (660mm)

#### Oven Rack Dimensions (each oven)

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

#### Nett Weight (total)

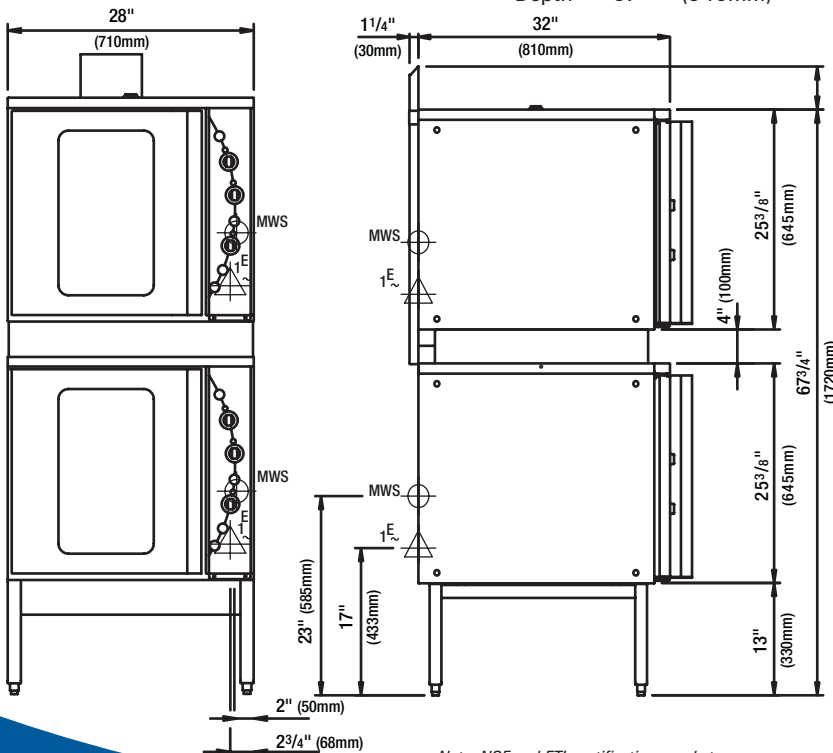
401 lbs (182kg)

#### Packing Data (each oven)

282lbs (128kg)  
 19.6ft<sup>3</sup> (0.56m<sup>3</sup>)  
 Width 29<sup>1</sup>/<sub>2</sub>" (750mm)  
 Height 31" (785mm)  
 Depth 37" (945mm)

#### Packing Data (stacking kit)

79lbs (36kg)  
 4.34 ft<sup>3</sup> (0.123m<sup>3</sup>)  
 Width 14<sup>1</sup>/<sub>2</sub>" (370mm)  
 Height 14" (355mm)  
 Depth 37" (940mm)



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

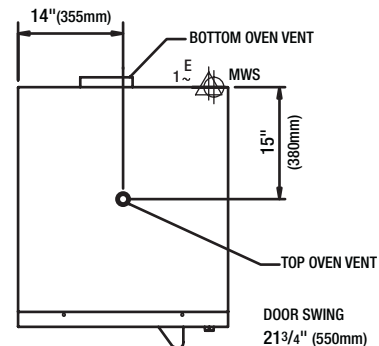
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ISO 9001  
 All Turbofan products are designed and manufactured by Moffat Ltd using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

