



# A QUICK GUIDE TO THE NEW E32 AND E33 CONVECTION OVEN SYSTEMS **turbofan**

NEW  
RELEASE



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## E32D5 AND E32T5

### STANDARD FEATURES

- 5 full size sheet pan capacity
- 3 1/8" / 85mm tray spacing
- Compact 28 7/8" / 735mm width
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Push fit continuous oven door seal (no tools)
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 5 oven wire racks supplied
- 100% recyclable packaging

### E32D5 DIGITAL CONTROL

- Digital display Time and Temperature Controls
- Large easy view 3/4" / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- 20 programs with 3 stage cooking and stage end alarms

### E32T5 TOUCH SCREEN CONTROL

- Touch Screen control
- Program and manual modes
- Icon driven program menu
- Up to 5 cooking stages
- Individual shelf timers
- USB port for program/icon updating

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK32 Oven Stand
- DSK32 Double Stacking Kit

## E33D5 AND E33T5

### STANDARD FEATURES

- 5 half size sheet pan capacity
- 5 12" x 20" hotel pan capacity
- 3 1/3" / 85mm tray spacing
- Compact 24" / 610mm width
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- 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
- Porcelain enameled oven chamber
- Push fit continuous oven door seal (no tools)
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 3" / 76mm high adjustable stainless steel feet
- 100% recyclable packaging

### E33D5 DIGITAL CONTROL

- Digital display Time and Temperature Controls
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### E33T5 TOUCH SCREEN CONTROL

- Touch Screen control
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### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK33 Oven Stand
- DSK33 Double Stacking Kit

## THE POWER

The high performance bi-directional reversing fan system has been improved for the E32 and new E33 models with the introduction of two fan speeds. And with more heating power that means quality cooking capability – faster and more efficient.

The two-speed fan also provides you with greater control. High speed brings the grunt for maximum heat penetration. For more delicate products, low speed supplies the grace. Bake, roast, cook or regenerate – it doesn't matter.

## THE ADVANTAGE

With carefully regulated moisture control even the most difficult of dishes can be kept from drying out. The five-level moisture mode, for the E32 and E33 models, delivers this capability time and time again, and with no drainage required installation is a breeze.

Product loss from shrinkage is limited and so is unnecessary stress – you can rely on succulent results.

## THE EASE

Along with the winning combination of two-speed fan cooking and carefully balanced moisture management comes incredible ease of use.

The touch screen control features manual and pre-programmed operating modes, individual shelf control, multi-stage cooking and optional core temperature probe.

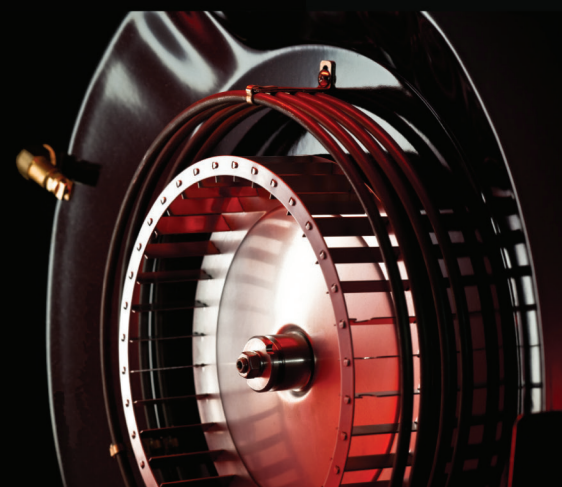
Choosing the touch screen model from the E32 and E33 range means making the most of intuitive functionality and pre-programming usability. Here, the icon-driven menu makes for uncomplicated training of staff, consistent quality is simply a touch of the screen away.

### Core temperature probe

With the optional Core Temperature Probe fast, concise readings can be taken and faultless outcomes expected. It's this peace of mind that can make such a difference when you've got more things to do than hours in the day.

### USB port

Find the future with the USB- compatible touch screen model – the perfect high-tech solution for menu consistency. With uploading and downloading of product menu programs, you can easily keep multiple units up to date with menu changes.



New two-speed fan.

## THE ADVANTAGE

New five level moisture mode.



New touch screen control.

BAKING, COOKING,  
ROASTING,  
REGENERATION.

FOOD ITEMS / TIMES AND TEMPERATURES  
(GUIDE ONLY)



TURBOFAN  
E32D5 AND E32T5  
5 TRAY FULL SIZE ELECTRIC  
CONVECTION OVENS

| FOOD ITEM               | STEAM | °F  | TIME      | PROBE TEMP | QUANTITY PER SHELF | QUANTITY FULL LOAD  | FAN HIGH | FAN LOW | ADDITIONAL INFORMATION                                                   |
|-------------------------|-------|-----|-----------|------------|--------------------|---------------------|----------|---------|--------------------------------------------------------------------------|
| French Bread 19.5oz     | L5    | 350 | 18 min    | N          | 5 each             | 15 each             | Y        |         | Raw dough. Defrost, proof and then bake, turn off steam after 2 minutes. |
| Sub Rolls 8" 7.5oz      | L5    | 350 | 15 min    | N          | 8 each             | 40 each             | Y        |         | Raw dough. Defrost, proof and then bake, turn off steam after 2 minutes. |
| Biscuits 3.2oz          | N     | 300 | 25 min    | N          | 24 each            | 120 each            | Y        |         | From frozen.                                                             |
| Cookies 2.0oz           | N     | 300 | 18 min    | N          | 20 each            | 100 each            | Y        |         | From frozen.                                                             |
| Muffins (blueberry) 4oz | N     | 350 | 18 min    | N          | 24 each            | 120 each            | Y        |         | Pre-made batter.                                                         |
| Criossants 3oz          | L3    | 375 | 18 min    | N          | 18 each            | 90 each             |          |         | Steam turned off after 2 minutes.                                        |
| Whole Chickens 3½lb     | L5    | 375 | 1 hour    | 170°       | 6 each             | 18 each             | Y        |         | Top, middle and bottom shelves.                                          |
| Chicken Cut 8oz         | L5    | 350 | 40 min    | 170°       | 8lbs               | 40lbs               | Y        |         | BBQ sauce and seasoning.                                                 |
| Chicken Breast 6oz      | L5    | 375 | 20 min    | 170°       | 15 each            | 75 each             | Y        |         | S&P, garlic, olive oil.                                                  |
| Pork Loins              | L5    | 325 | 50 min    | 150°       | 5.4lbs             | 80lbs               | Y        | Y       | 375°F 15 min high fan, then 325°F low fan. Finished weight 3.8lbs.       |
| Pork Chops 10oz         | L5    | 375 | 22 min    | 155°       | 15 each            | 75 each             | Y        |         |                                                                          |
| Bacon                   | N     | 350 | 15 min    | N          | 3lbs               | 15lbs               | Y        |         |                                                                          |
| Sausage Links 2oz       | N     | 350 | 15 min    | N          | 5lbs / 45 links    | 25lbs / 225 links   | Y        |         |                                                                          |
| Sausage Patties 2oz     | N     | 350 | 15 min    | N          | 5lbs / 24 patties  | 25lbs / 120 patties | Y        |         |                                                                          |
| Bratts                  | N     | 350 | 18 min    | N          | 6lbs               | 30lbs               | Y        |         |                                                                          |
| Rib Eye 16.4            | L5    | 325 | 2.15hrs   | 122°       | 16.4               | 3 each              | Y        | Y       | 375°F 15 min high fan, then 325°F low fan. Finished weight 13.8oz.       |
| Turkey Breast 8.6oz     | L5    | 325 | 1.45hr    | 170°       | 4 each             | 20 each             | Y        |         | Raw boneless breasts. Finished weight 7oz.                               |
| Pork Butts 8.6oz        | L5    | 300 | 3 hours   | 180°       | 3 each             | 15 each             | Y        |         |                                                                          |
| REGENERATION            |       |     |           |            |                    |                     |          |         |                                                                          |
| Frozen Meat Lasanga     | L5    | 325 | 50 min    | 160°       | 10 lbs             | 50lbs               | Y        |         | From frozen.                                                             |
| Burgers                 | L3    | 375 | 15 min    | 130°       | 15 each            | 75 each             | Y        |         |                                                                          |
| MeatBalls               | L3    | 400 | 20 min    | 160°       | 10lbs              | 50lbs               | Y        |         |                                                                          |
| Salisbury Steak         | L3    | 350 | 20 min    | 160°       | 10lbs              | 50lbs               | Y        |         |                                                                          |
| Pre Made Pizza 16"      | N     | 400 | 15 min    | N          | 1 x 16"            | 3 x 16"             | Y        |         | On pizza stones, pre-heat 450°F.                                         |
| Marinated Veggies       | L5    | 350 | 15 min    | N          | 8lbs               | 40lbs               | Y        |         | Mixed peppers, yellow squash, zucchini, mushrooms, carrots.              |
| Baked Potatoes 80ct     | N     | 425 | 1 hour    | N          | 30 each            | 150 each            | Y        |         | Brushed with oil.                                                        |
| Roasted Red Potaotes    | N     | 375 | 28 min    | N          | 10lbs              | 50lbs               | Y        |         | S&P, paprika, tossed in olive oil.                                       |
| Baked Salmon 6oz        | L3    | 350 | 15/18 min | N          | 18 each            | 90 each             | Y        |         |                                                                          |
| Fish Cakes 4oz          | L3    | 350 | 15 min    | N          | 24 each            | 120 each            | Y        |         |                                                                          |
| Cup Cakes               | N     | 300 | 20 min    | N          | 24 each            | 120 each            |          | Y       |                                                                          |

Always Pre-heat unit 50°F above desired Bake / Cook Temperature\*



TURBOFAN  
E33D5 AND E33T5  
5 TRAY HALF SIZE ELECTRIC  
CONVECTION OVENS

| FOOD ITEM               | STEAM | °F  | TIME     | PROBE TEMP | QUANTITY PER SHELF | QUANTITY FULL LOAD | FAN HIGH | FAN LOW | ADDITIONAL INFORMATION                                                   |
|-------------------------|-------|-----|----------|------------|--------------------|--------------------|----------|---------|--------------------------------------------------------------------------|
| French Bread N/A        |       |     |          |            |                    |                    |          |         |                                                                          |
| Sub Rolls 8" 7.5oz      | L5    | 350 | 15 min   | N          | 4 each             | 20 each            | Y        |         | Raw dough. Defrost, proof and then bake, turn off steam after 2 minutes. |
| Biscuits 3.2oz          | N     | 300 | 22 min   | N          | 12 each            | 60 each            | Y        |         | From frozen.                                                             |
| Cookies 2.0oz           | N     | 300 | 15 min   | N          | 12 each            | 60 each            | Y        |         | From frozen.                                                             |
| Muffins (blueberry) 4oz | N     | 350 | 15 min   | N          | 12 each            | 60 each            | Y        |         | Pre-made batter. Nice crown and colour.                                  |
| Criossants 3.2oz        | L3    | 375 | 15 min   | N          | 12 each            | 60 each            |          |         | Brushed with egg wash                                                    |
| Whole Chickens 3½lb     | L5    | 350 | 1 hour   | 170°       | 2 each             | 6 each             | Y        |         | Top, middle and bottom shelves.                                          |
| Chicken Cut 8oz         | L5    | 350 | 35 min   | 170°       | 5lbs               | 25lbs              | Y        |         | BBQ sauce and seasoning.                                                 |
| Chicken Breast 6oz      | L5    | 375 | 20 min   | 170°       | 10 each            | 50 each            | Y        |         | S&P, garlic, rosemary, olive oil.                                        |
| Pork Loins 8.6oz        | L5    | 325 | 40 min   | 155°       | 2 each             | 10 each            | Y        | Y       | 375°F 15 min high fan, then 325°F low fan. Finished weight 7.0oz.        |
| Pork Chops 10oz         | L5    | 375 | 18 min   | 155°       | 8 each             | 40 each            | Y        |         | Bone in.                                                                 |
| Bacon                   | N     | 350 | 12 min   | N          | 2lbs               | 10lbs              | Y        |         |                                                                          |
| Sausage Links 2oz       | N     | 350 | 15 min   | N          | 3lbs / 24 links    | 15lbs / 120 links  | Y        |         |                                                                          |
| Sausage Patties 2oz     | N     | 350 | 15 min   | N          | 3lbs / 15 patties  | 15lbs / 75 patties | Y        |         |                                                                          |
| Bratts                  | N     | 350 | 15 min   | N          | 3lbs               | 15lbs              | Y        |         |                                                                          |
| Rib Eye 17.8            | L5    | 325 | 2 hrs    | 122°       | 17.8               | 3 each             | Y        | Y       | 375°F 15 min high fan, then 325°F low fan. Finished weight 14.2oz.       |
| Turkey Breast 6lbs      | L5    | 325 | 1.45 hrs | 170°       | 2 each             | 10 each            | Y        |         | Raw boneless breasts. Finished weight 4.8lbs.                            |
| Pork Butts 8.6oz        | L5    | 300 | 2.45 hrs | 180°       | 1 each             | 5 each             | Y        |         |                                                                          |
| REGENERATION            |       |     |          |            |                    |                    |          |         |                                                                          |
| Frozen Meat Lasanga     | L5    | 325 | 50 min   | 160°       | 5 lbs              | 25lbs              |          | Y       | From frozen.                                                             |
| Burgers 6oz             | L3    | 375 | 12 min   | 130°       | 8 each             | 40 each            | Y        |         |                                                                          |
| MeatBalls               | L3    | 350 | 15 min   | 160°       | 5lbs               | 25lbs              | Y        |         |                                                                          |
| Salisbury Steak 6oz     | L3    | 350 | 15 min   | 160°       | 5lbs               | 25lbs              | Y        |         | Pre-made.                                                                |
| Pre Made Pizza 8"       | N     | 375 | 12 min   | N          | 2 each             | 10 each            | Y        |         | From frozen.                                                             |
| Marinated Veggies       | L5    | 350 | 15 min   | N          | 5lbs               | 25lbs              | Y        |         | Mixed peppers, R&G, yellow squash, zucchini, mushrooms, asparagus.       |
| Baked Potatoes 80ct     | N     | 400 | 50 min   | N          | 15 each            | 75 each            | Y        |         | Sea salt, brushed with oil.                                              |
| Roasted Red Potaotes    | N     | 375 | 25 min   | N          | 5lbs               | 25lbs              | Y        |         | S&P, paprika, tossed in olive oil.                                       |
| Baked Salmon 6oz        | L3    | 350 | 10 min   | N          | 10 each            | 50 each            | Y        |         |                                                                          |
| Fish Cakes 3-4oz        | L3    | 350 | 10 min   | N          | 24 each            | 120 each           | Y        |         |                                                                          |
| Cup Cakes               | N     | 300 | 13 min   | N          | 12 each            | 60 each            | Y        |         |                                                                          |

Always Pre-heat unit 50°F above desired Bake / Cook Temperature\*

  
**THE ADVANTAGE**  
ABOVE TIMES AND TEMPERATURES  
ARE TO BE USED AS A GUIDE ONLY.