



▲ QUICK GUIDE
TO THE NEW
E32 AND E33

CONVECTION OVEN SYSTEMS
turbofan

NEW
RELEASE

MOFFAT

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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

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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.

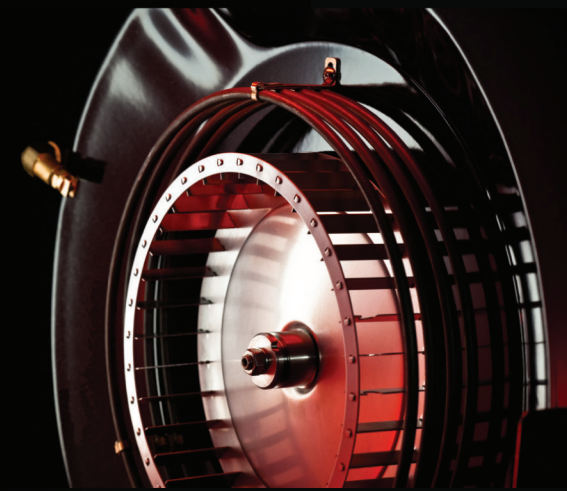
Choosing the touch screen model from the E32 and E33 range means making the most of intuitive functionality and pre-programming usability. Here, the icon-driven menu makes for uncomplicated training of staff, consistent quality is simply a touch of the screen away.

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.
Croissants 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 Potatoes	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.
Croissants 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 Potatoes	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.