30TSERIES



E33T5-HP10T-LMD

Technical data sheet for

E33T5-HP10T-LMD

5 Tray Electric Convection Oven TOUCH CONTROL 10 Tray Electric Humidified Holding Cabinet TOUCH CONTROL





E33T5-LMD

Unit shall be a Moffat electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless exterior top and sides. The oven shall have a vented safe touch side hinged door with slam shut latching and pendulum operation door handle. Oven shall have capacity for 5 half size sheet pans or 5 1/1 GN pans or 12" x 20" steam pans. The oven shall have selectable moisture level injection and a 2 speed oven fan. The oven shall be controlled by a 5.7" Touch Screen control with icon driven recipe programs and individual shelf control operation mode and multiple stage cooking. Oven controller shall have USB port for recipe file uploading and downloading. The oven shall include dual halogen oven lamps. Unit shall be supplied in 100% recyclable shipping packaging.

HP10T-LMD

Unit shall be a Moffat electrically heated Turbofan Humidified Holding Cabinet. The holding cabinet shall have double skin insulated construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged. Unit shall have capacity for 10 half size sheet pans or 10 1/1 GN pans or 12" x 20" steam pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a 5.7" Touch Screen control with individual shelf timers and cabinet temperature control. Holding cabinet shall be mounted on castors, with two rigid castors at rear and two castors, swivel and wheel lock at front. Holding Cabinet shall be fitted with a plug-in cordset. Unit shall be supplied in 100% recyclable shipping packaging.

OVEN FEATURES

- 5 half size sheet pan capacity
- 5 1/1 GN / 12" x 20" steam pan capacity
- 31/3" / 85mm tray spacing
- Compact 24" / 610mm width
- Touch Screen control
- Individual shelf timers
- Icon driven program menu
- Up to 5 cooking stages
- USB port for program/icon updating
- Moisture Injection mode (5 levels)
- 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
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 100% recyclable packaging

HOLDING CABINET FEATURES

- 10 half size sheet pan capacity
- 10 1/1 GN / 12" x 20" steam pan capacity
- 27/8" / 74mm tray spacing
- Touch Screen Control
- Individual shelf timers
- Electronic temperature control
- Heated humidification water tank
- Electronic humidity tank temperature control
- Autofill water tank system
- Continuous door seal
- Low velocity circulation fan system
- 4 dia. 3" / 76mm castors with 2 front castors with wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

ACCESSORIES

 Optional 3M Cuno water filter kit complete with cartridge and connection fittings



30TSERIES



E33T5-HP10T-LMD

E33T5-LMD 1/1 GN Convection Oven Touch Control HP10T-LMD 1/1 GN Electric Humidified Holding Cabinet Touch Control

CONSTRUCTION - OVEN (E33T5)

Vitreous enamel fully welded oven chamber

Stainless steel front, sides and top exterior

Stainless steel oven fan baffle and oven vent

Removable 5 position stainless steel side racks

Stainless steel frame side hinged door

5mm thick door outer glass

5mm thick low energy loss door inner glass

Stainless steel control panel

Aluminised coated steel base and rear panels

CONSTRUCTION - HOLDING CABINET (HP10T)

Double skin insulated construction

304 stainless steel interior cabinet

Stainless steel front, sides and top exterior

Stainless steel interior side racks

Stainless steel frame, side hinged door

5mm thick door glass

Stainless steel control panel

Aluminised coated steel base and rear panels

CONTROLS (E33T5 Oven)

5.7" LED backlit touch screen

Icon driven program menu

BMP image icon imports via USB port

Program updates via USB port

Temperature range 86 - 500°F / 30 - 260°C

Adjustable sounder tones and volume

Safety thermostat cut-out

CONTROLS (H10PT Humidified Holding Cabinet)

5.7" LED backlit touch screen

Individual shelf timers

Temperature range 68 -194°F / 20 - 90°C

Humidity tank temp control

CLEANING

Stainless steel top and side exterior panels

Vitreous enamel oven chamber

Fully removable stainless steel oven side racks

Removable stainless steel oven fan baffle

Easy clean door system with hinge out door inner glass (no tools required)

Removable plug-in oven door seal (no tools required)

SPECIFICATIONS

Electrical Requirements

Oven (F33T5)

220V, 50Hz, 1P+N+E, 6.0kW, 27.3A 220V, 60Hz, 1P+N+E, 6.0kW, 27.3A

230-240V, 50Hz, 1P+N+E, 6.0kW, 25A

230-240V, 60Hz, 1P+N+E, 6.0kW, 25A

No cordset supplied

Holding Cabinet (HP10T)

220V-240V, 50Hz, 1+P+N+E, 1.9kW, 7.9A

208V-240V, 60Hz, 1+P+N+E, 1.9kW, 7.9A NEMA 6-15 P cordset fitted (USA)

Water Requirements (each unit)

Cold water connection 34" GHT male 80psi / 550kpa maximum inlet pressure /

22psi / 150kpa minimum inlet pressure

External Dimensions (E33T5 / HP10T)

24" / 610mm Width Height 65" / 1663mm 32¾" / 680mm

Nett Weight

329 lbs / 148kg

Packing Data

409lbs / 214kg

Volume

25¾" / 655mm Width Height 74" / 1880mm 32⁵/8" / 830mm Depth

INSTALLATION CLEARANCES

36.5ft3 / 1.03m3

E33T5-HP10T-LMD

Rear 2" / 50mm

LH Side 2" / 50mm RH Side* 3" / 75mm

* For fixed installations a minimum of 500mm is required

CLEARANCE FROM OPEN SOURCES OF HEAT

A minimum distance of 12" / 300mm from the appliance sides is required

MOFFAT

Australia www.moffat.com.au New Zealand www.moffat.co.nz www.turbofanoven.com

Australia Moffat Pty Limited

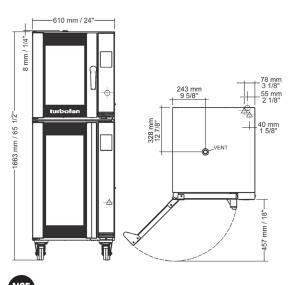
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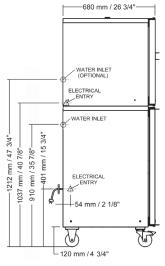
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E33T5-HP10T-LMD





ISO9001 Quality Management SGS Standard

Designed and manufactured by

MOFFAT

ISO9001

E33T5 OVEN

All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection. ensuring consistent high quality at all times.

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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