

TECHNICAL DATA SHEET FOR G32D4 ON THE SK32 STAND

Full Size Digital / Gas Convection Oven
on a Stainless Steel Stand

STANDARD FEATURES

- 4 18" x 26" / 460 x 660 full size sheet pan capacity
- 4 600 x 400 tray capacity
- 110mm tray spacing
- Compact 735mm width
- 13A plug-in cordset fitted
- Digital display Time and Temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic burner ignition and safety control system
- Electronic timer with countdown or time count modes
- Manual mode and Program mode

NEW 20 programs with 3 stage cooking and stage end alarms

NEW Core Probe program cooking (optional Core Probe Kit)

NEW Moisture injection mode (5 levels) and manual injection

- Bi-directional reversing fan system
- 10kW 34100 BTU/hr patented Infrared burner system
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 50mm dia. 102mm high adjustable stainless steel feet
- 4 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

- Turbofan SK32 Oven Stand
- Optional M236060 Core Temp Probe Kit



THE ADVANTAGE

G32D4

Unit shall be a Blue Seal gas heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Oven shall have capacity for four full size sheet pans. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable moisture injection and 3 stage cooking. A core temperature probe M236060 is optional. The unit shall include dual halogen oven lamps. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging.

SK32

Unit shall be a Blue Seal Turbofan stainless steel oven stand. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E32D and G32D. Unit shall be supplied in 100% recyclable shipping packaging.

G32D4 Full Size Digital / Gas Convection Oven on a Stainless Steel Stand

CONSTRUCTION

Vitreous enamel fully welded oven chamber
 Stainless steel front, sides and top exterior
 Stainless steel oven fan baffle and oven vent
 Removable 4 position stainless steel side racks
 Oven racks chrome plated wire (4 supplied)
 Stainless steel frame side hinged door
 5mm thick door outer glass
 5mm thick low energy loss door inner glass
 Full stainless steel welded door handle
 Stainless steel control panel
 Aluminised coated steel base and rear panels

CONTROLS

Electronic controls with Digital Time and Temperature display,
 Manual or Program modes
 Large 20mm high LED displays
 Two individual time and temperature setting control knobs
 ON/OFF key
 Oven Lights key
 Timer Start/Stop key
 Moisture Injection key (5 levels)
 Programs select key
 Actual temperature display key
 Adjustable buzzer/alarm volume
 Thermostat range 50-260°C
 Timer range from 180 minutes in countdown mode
 Timer range up to 999 minutes in time count mode for holding,
 slow cooking
 Direct burner ignition control flame failure safety control
 Optional Core Probe temperature range 50-90°C
 Over-temperature safety cut-out

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)
 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements
 230-240V, 50/60Hz, 1P+N+E, 0.5A
 13A cordset fitted

Gas Requirements

10kW 34100 BTU/hr burner rating
 Natural, LPG models
 Unit supplied complete with gas type conversion kit

Gas Connection

½" BSPT male

Water Requirements (optional)

Cold water connection ¾" BSP male
 80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 735mm
 Height 910mm including 102mm feet
 Depth 810mm

Oven Internal Dimensions

Width 465mm
 Height 515mm
 Depth 700mm
 Volume 0.17m³

Oven Rack Dimensions

Width 460mm
 Depth 660mm

Nett Weight (G32D4)

113kg

Packing Data (G32D4)

289lbs / 131kg
 25ft³ / 0.71m³
 Width 760mm
 Height 1010mm
 Depth 925mm

SK32 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E32D
 and G32D Series ovens
 6 position tray runners standard
 76mm diameter wheel swivel castors standard with 2 front
 castors with dual swivel and wheel
 Welded 38mm and 32mm square tube front and rear frames
 Welded rack supports/side frames
 4 dia. 76mm swivel castors with 2 front castors dual wheel and
 swivel lock
 Top frame oven supports suit Turbofan E32D and G32D Series
 oven mounting
 Supplied CKD for assembly on site

External Dimensions (SK32 Oven Stand)

Width 735mm
 Height 880mm
 Depth 650mm

Nett Weight (SK32 Oven Stand)

18.5kg

Packing Data (SK32 Oven Stand)

23kg
 0.1m³
 Width 830mm
 Height 900mm
 Depth 152mm

INSTALLATION CLEARANCES

	NON-COMBUSTIBLE SURFACES	COMBUSTIBLE SURFACES
Rear	75mm	75mm
LH Side	50mm	50mm
RH Side*	75mm	75mm

* For fixed installations a minimum of 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

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

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ISO9001
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ISO9001

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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