

Technical data sheet for

## G32D5 ON THE SK32 STAND

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



### G32D5

Unit shall be a Moffat gas heated Turbofan convection oven NSF-4 and E.T.L. listed. The oven shall have a one piece porcelain enameled 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 five 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 3" / 76mm feet or mounted on oven stand model SK32. Unit shall be supplied in 100% recyclable shipping packaging.

### SK32

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. 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.

### STANDARD FEATURES

- 5 full size sheet pan capacity
- 3½" / 85mm tray spacing
- Compact 28⅞" / 735mm width
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Digital display Time and Temperature Controls
- Large easy view ¾" / 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
- 20 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- Bi-directional reversing fan system
- 33,000 Btu/hr patented Infrared burner system
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- Anti-skid 2" / 50mm dia. 4" / 102mm high adjustable stainless steel feet
- 5 oven wire racks supplied
- 100% recyclable packaging

### ACCESSORIES

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

### G32D5 Full Size Digital / Gas Convection Oven on a Stainless Steel Stand

#### CONSTRUCTION

Porcelain enameled 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  
Oven racks chrome plated wire (5 supplied)  
Stainless steel frame side hinged door  
0.2" / 5mm thick door outer glass  
0.2" / 5mm thick low energy loss door inner glass  
Full stainless steel welded door handle  
Stainless steel control panel  
Aluminized coated steel base and rear panels

#### CONTROLS

Electronic controls with Digital Time and Temperature display, Manual or Program modes  
Large ¾" / 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 150-500°F / 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 122-194°F / 50-90°C  
Over-temperature safety cut-out

#### CLEANING

Stainless steel top and side exterior panels  
Porcelain enameled 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)  
3" / 76mm high stainless steel feet for easy access underside

#### SPECIFICATIONS

Electrical Requirements  
110-120V, 60Hz, 1-phase, 1A  
NEMA 5-15P cordset fitted



#### Gas Requirements

33,000 Btu/hr / 35MJ/hr burner rating  
Natural, Propane/Butane models  
Unit supplied complete with gas type conversion kit

#### Gas Connection

½" NPT male

#### Water Requirements (optional)

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

#### External Dimensions

Width 28 7/8" / 735mm  
Height 35 7/8" / 910mm including 4" / 102mm feet  
Depth 31 7/8" / 810mm

#### Oven Internal Dimensions

Width 18 1/4" / 465mm  
Height 20 1/4" / 515mm  
Depth 27 1/2" / 700mm  
Volume 6ft³ / 0.17m³

#### Oven Rack Dimensions

Width 18" / 460mm  
Depth 26" / 660mm

#### Nett Weight (G32D5)

250lbs / 113kg

### SK32 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E32D and G32D Series ovens  
6 position tray runners standard  
3" / 76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel  
Welded 1 1/2" and 1 1/4" square tube front and rear frames  
Welded rack supports/side frames  
4 dia. 3" / 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 28 7/8" / 735mm  
Height 34 5/8" / 880mm  
Depth 25 5/8" / 650mm  
Nett Weight (SK32 Oven Stand)  
40lbs / 18.5kg

#### Packing Data

Oven (G32D5)  
289lbs / 131kg  
25ft³ / 0.71m³

Width 29 7/8" / 760mm  
Height 39 3/4" / 1010mm  
Depth 36 5/8" / 925mm

#### Oven Stand (SK32)

51lbs / 23kg  
3.5ft³ / 0.1m³  
Width 32 5/8" / 830mm  
Height 35 1/2" / 900mm  
Depth 6" / 152mm

#### INSTALLATION CLEARANCES

NON-COMBUSTIBLE SURFACES

Rear 3" / 75mm

LH Side 2" / 50mm

RH Side\* 3" / 75mm

COMBUSTIBLE SURFACES

3" / 75mm

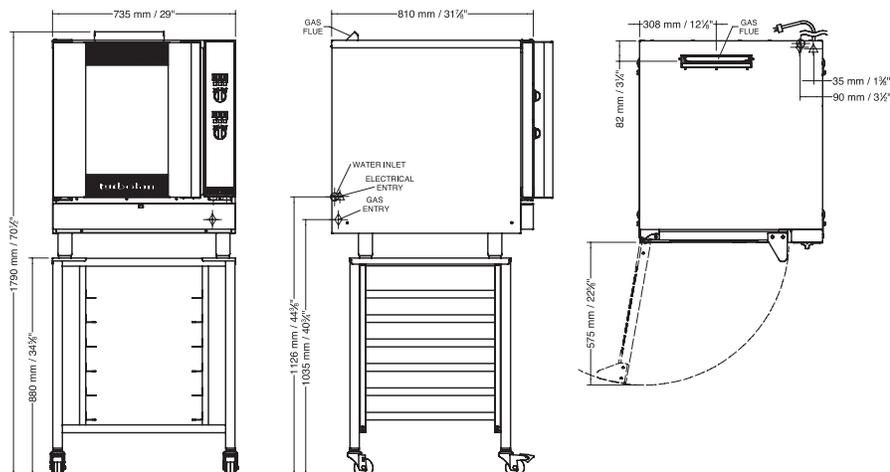
2" / 50mm

3" / 75mm

\* For fixed installations a minimum of 20" / 500mm is required for service

#### CLEARANCE FROM SOURCES OF HEAT

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



G32D5 OVEN



www.moffatusa.com  
www.turbofanoven.com

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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.

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Technical data sheet for

## G32D5 DOUBLE STACKED

Full Size Digital / Gas Convection Ovens

Double Stacked on a Stainless Steel Base Stand



### G32D5/2 G32D5/2C

G32D5 ovens shall be Moffat gas heated Turbofan convection ovens NSF-4 and E.T.L. listed. The ovens shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean side hinged door that offers field reversible hinging. Ovens shall have capacity for five full size sheet pans each. The ovens 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 units shall include dual halogen oven lamps. Ovens shall be fitted with a NEMA 5-15P cordset. Ovens shall be double stacked using Double Stacking Kits DSKG32 (adjustable feet option) or DSKG32C (castor option). Units shall be supplied in 100% recyclable shipping packaging. Double stack models are supplied as two individual ovens and a double stacking kit for field assembly.

G32D5/2 - Double stack with adjustable feet base stand  
G32D5/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two 5 full size sheet pan capacity ovens
- Compact 28 $\frac{3}{8}$ " / 735mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models

### OVEN FEATURES (each)

- 31 $\frac{3}{3}$ " / 85mm tray spacing
- 110-120V plug-in
- 15A NEMA 5-15P cordset fitted
- Digital display Time and Temperature Controls
- Large easy view  $\frac{3}{4}$ " / 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
- 20 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- Bi-directional reversing fan system
- 33,000 Btu/hr patented Infrared burner system
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 5 oven wire racks supplied

### ACCESSORIES

- Optional M236060 Core Temp Probe Kit

### G32D5/2 G32D5/2C Full Size Digital / Gas Convection Ovens Double Stacked on a Stainless Steel Base Stand

#### CONSTRUCTION

Porcelain enameled 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  
Oven racks chrome plated wire (5 supplied)  
Stainless steel frame side hinged door  
0.2" / 5mm thick door outer glass  
0.2" / 5mm thick low energy loss door inner glass  
Full stainless steel welded door handle  
Stainless steel control panel  
Aluminized coated steel base and rear panels

#### CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction  
Welded 1½" square base stand  
4 adjustable feet on G32D5/2  
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on G32D5/2C  
Stainless steel oven spacer frame  
Aluminized steel bottom oven flue extension

#### CONTROLS (each oven)

Electronic controls with Digital Time and Temperature display, Manual or Program modes  
Large ¾" / 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 150-500°F / 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 122-194°F / 50-90°C  
Over-temperature safety cut-out

#### CLEANING

Stainless steel top and side exterior panels  
Porcelain enameled 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 (each oven)  
110-120V, 60Hz, 1-phase, 1A  
NEMA 5-15P cordset fitted

#### Gas Requirements (each oven)

33,000 Btu/hr / 35MJ/hr burner rating  
Natural, Propane/Butane models  
Unit supplied complete with gas type conversion kit

#### Gas Connection (each oven)

½" NPT male

#### Water Requirements (optional - each oven)

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

#### External Dimensions

Width 28⅞" / 735mm  
Height 71¼" / 1810mm  
Depth 33¾" / 856mm

#### Oven Internal Dimensions (each oven)

Width 18¼" / 465mm  
Height 20¼" / 515mm  
Depth 27½" / 700mm  
Volume 6ft³ / 0.17m³

#### Oven Rack Dimensions

Width 18" / 460mm  
Depth 26" / 660mm

#### Nett Weight (double stack complete)

546lbs / 248kg

#### Packing Data

Ovens (G32D5 each)  
289lbs / 131kg  
25ft³ / 0.71m³

#### Stacking Kit

47lbs / 22kg (DSKG32)  
51lbs / 23kg (DSKG32C)  
5.8ft³ / 0.16m³ (DSKG32)  
4.1ft³ / 0.12m³ (DSKG32C)

Width 29⅞" / 760mm  
Height 39¾" / 1010mm  
Depth 36⅞" / 925mm

Width 30⅞" / 770mm

Height 35" / 890mm  
Depth 9½" / 240mm (DSKG32)  
6¾" / 170mm (DSKG32C)

Supplied CKD for assembly on site

#### INSTALLATION CLEARANCES

	NON-COMBUSTIBLE SURFACES	COMBUSTIBLE SURFACES
Rear	3" / 75mm	3" / 75mm
LH Side	2" / 50mm	2" / 50mm
RH Side*	3" / 75mm	3" / 75mm

\* For fixed installations a minimum of 20" / 500mm is required for service

#### CLEARANCE FROM SOURCES OF HEAT

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

#### Double Stacking Kits

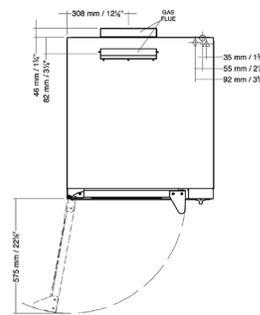
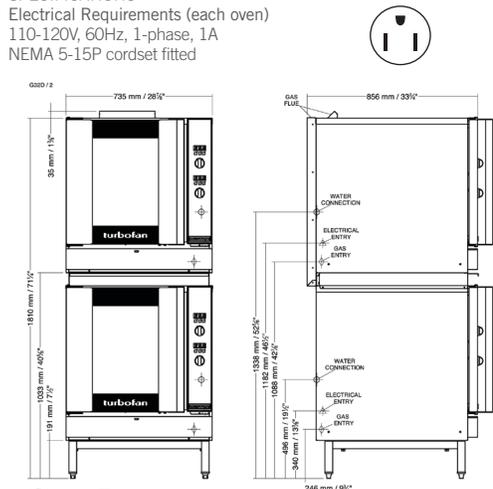
For after market double stacking two G32D5 convection ovens  
DSKG32 - Double stacking kit - adjustable feet  
DSKG32C - Double stacking kit - castor



www.moffatusa.com  
www.turbofanoven.com

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Model G32D5/2 shown  
Model G32D5/2C dimensions are the same

Manufactured by:  
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G32D5 OVENS

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Technical data sheet for

## G32D5 ON THE P8M Proofer/Holding Cabinet Full Size Digital / Gas Convection Oven on a 8 Tray Manual / Electric Proofer/Holding Cabinet



### G32D5

Unit shall be a Moffat gas heated Turbofan convection oven NSF-4 and CSA listed. The oven shall have a one piece porcelain enameled 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 five 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. Unit shall be supplied in 100% recyclable shipping packaging.

### P8M

Unit shall be a Moffat electrically heated Turbofan Proofer and Holding Cabinet ETL Listed and NSF-4 listed. The proofer and holding cabinet shall have double skin construction with stainless steel interior and exterior sides, front and top. Door shall be side hinged and field reversible. Unit shall have capacity for up to 16 half size sheet pans or 8 full size sheet pans. A single speed fan shall gently and evenly circulate air around the cabinet. Cabinet shall be controlled by a mechanical thermostat and humidity via a control of the water tank. A thermometer shall indicate the cabinet temperature. Proofer and holding cabinet shall be mounted on castors, with two rigid castors at rear and two swivel castors dual swivel and wheel lock and front. Proofer and Holding Cabinets shall be fitted with NEMA 5-15P cordsets. Unit shall be supplied in 100% recyclable shipping packaging.

### STANDARD FEATURES

- Full size sheet pan capacity
- 5 tray Oven / 8 tray Proofer
- Compact 28<sup>7</sup>/<sub>8</sub>" / 735mm width
- Low unit height 61<sup>3</sup>/<sub>8</sub>" / 1560mm
- Side hinged doors (standard LH hinge)  
Optional RH hinge (field convertible)
- Dual halogen lamps in Oven and Proofer
- Proofer with dual function Proof and Holding modes

### OVEN

- 3<sup>1</sup>/<sub>3</sub>" / 85mm tray spacing
- Electronic digital display Time and Temperature controls
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Moisture injection mode (5 levels) and manual injection
- Bi-directional reversing fan system
- Safe-Touch vented door
- Porcelain enameled oven chamber
- 33,000 Btu/hr patented infrared burner system
- Plug-in continuous oven door seal
- 5 oven wire racks supplied
- 100% recyclable packaging

### PROOFER

- 3" / 76mm tray spacing
- Auto water fill system with optional integrated water filter kit
- Continuous door seal
- Low velocity circulation fan system
- Mechanical thermostat and humidity level control
- Cabinet temperature display thermometer
- 4 dia. 3" / 76mm castors with 2 front castors dual wheel and swivel lock, 2 rigid rear castors
- 100% recyclable packaging

### ACCESSORIES

- Optional M236060 Core Temp Probe Kit
- Optional 3M Cuno water filter kit complete with cartridge and connection fittings
- Installs in pre-fitted rear housing of cabinet for flush rear installation

### G32D5 Full Size Digital / Gas Convection Oven

### P8M Full Size Manual / Electric Proofer/Holding Cabinet

**CONSTRUCTION - Oven (G32D5)**  
 Porcelain enameled fully welded oven chamber  
 Stainless steel front, sides and top exterior  
 Stainless steel frame side hinged door  
 0.2" / 5mm thick door inner and outer glass  
 Stainless steel control panel  
 Aluminized coated steel base and rear panels

**CONSTRUCTION - Proofer (P8M)**  
 304 stainless steel interior cabinet  
 Stainless steel front, sides and top exterior  
 Stainless steel interior side racks  
 Stainless steel frame side hinged door  
 0.2" / 5mm thick door glass  
 Stainless steel control panel  
 Aluminized coated steel base and rear panels

**CONTROLS - Oven (G32D5)**  
 Electronic controls with Digital Time and Temperature display, Manual or Program modes  
 Large ¾" / 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 150-500°F / 50-260°C  
 Timer range from 180 minute in countdown mode / 999 minute in count-up mode  
 Direct burner ignition control flame failure safety control  
 Optional Core Probe temperature range 122-194°F / 50-90°C  
 Over-temperature safety cut-out

**CONTROLS - Proofer (P8M)**  
 Off / Proof / Holding mode selector switch  
 Mechanical thermostat 32-185°F / 20-85°C  
 Humidity level control  
 Cabinet temperature thermometer  
 Auto-fill water system standard

#### CLEANING

Stainless steel top and side exterior panels  
 Porcelain enameled oven chamber  
 Fully removable stainless steel oven and proofer 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

Gas Requirements - Oven (G32D5)  
 33,000 Btu/hr / 35MJ/hr burner rating  
 Natural, Propane/Butane models  
 Unit supplied complete with gas type conversion kit

Gas Connection - Oven (G32D5)  
 ½" NPT male

Electrical Requirements  
 Oven (G32D5)  
 110-120V, 60Hz, 1-phase, 1A  
 NEMA 5-15P cordset fitted

Proofer (P8M)  
 110-120V, 50/60Hz, 1-phase, 1.45kW, 11.6A  
 NEMA 5-15P cordset fitted

Water Requirements  
 Cold water connection ¾" GHT male  
 80psi maximum inlet pressure / 20psi minimum inlet pressure  
 Connection to oven optional

#### External Dimensions

Width 28 7/8" / 735mm  
 Height 57 3/4" / 1715mm  
 Depth 31 7/8" / 810mm

#### Nett Weight

Oven (G32D5)  
 250lbs / 113kg

Proofer (P8M)  
 171lbs / 77.5kg

#### Packing Data

Oven (G32D5)  
 289lbs / 131kg  
 25ft³ / 0.71m³

Width 29 5/8" / 760mm  
 Height 39 3/4" / 1010mm  
 Depth 36 3/8" / 925mm

#### Proofer (P8M)

201lbs / 95.3kg  
 26.8ft³ / 0.76m³

Width 30" / 760mm  
 Height 42 1/2" / 1080mm  
 Depth 36 3/8" / 925mm

#### INSTALLATION CLEARANCES

	NON-COMBUSTIBLE SURFACES	COMBUSTIBLE SURFACES
Rear	3" / 75mm	3" / 75mm
LH Side	2" / 50mm	2" / 50mm
RH Side*	3" / 75mm	3" / 75mm

\* For fixed installations a minimum of 20" / 500mm is required for service

#### CLEARANCE FROM SOURCES OF HEAT

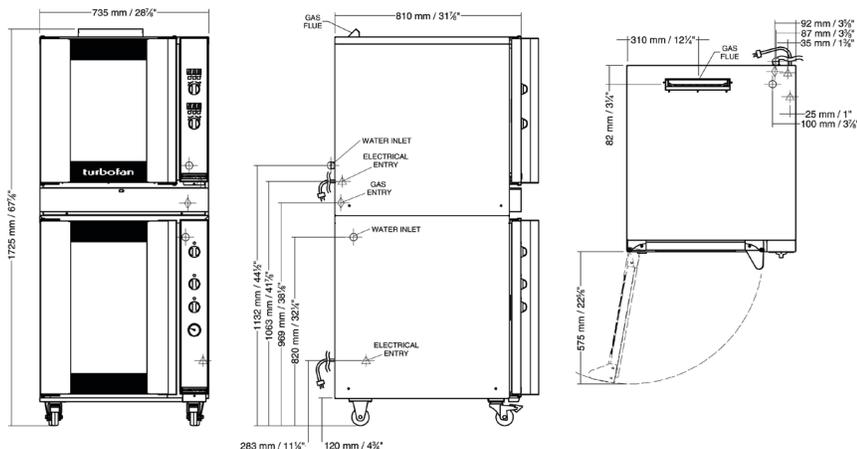
A minimum distance of 12" / 300mm from the appliance sides is required



www.moffatusa.com  
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G32D5 OVEN

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