

#### 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

#### STANDARD FEATURES

- Full size sheet pan capacity
- 5 tray Oven / 8 tray Proofer
- Compact 28 $\frac{7}{8}$ " / 735mm width
- Low unit height 61 $\frac{3}{8}$ " / 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 $\frac{1}{8}$ " / 85mm tray spacing
- Electronic digital display Time and Temperature controls
- Programmable for up to 20 programs
- Water injection mode
- High performance 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 3M Cuno water filter kit complete with cartridge and connection fittings
- Installs in pre-fitted rear housing of cabinet for flush rear installation



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 and have separate control keys for water injection, oven light function and timer operation. 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.

### 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 Lamp key (toggle or auto-time off mode settings)  
Timer Start/Stop key  
Water Injection key (manual shot or timed shot mode settings)  
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  
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 28⅞" / 735mm  
Height 57¾" / 1715mm  
Depth 31⅞" / 810mm

##### Nett Weight

Oven (G32D5)  
250lbs / 113kg

##### Proofer (P8M)

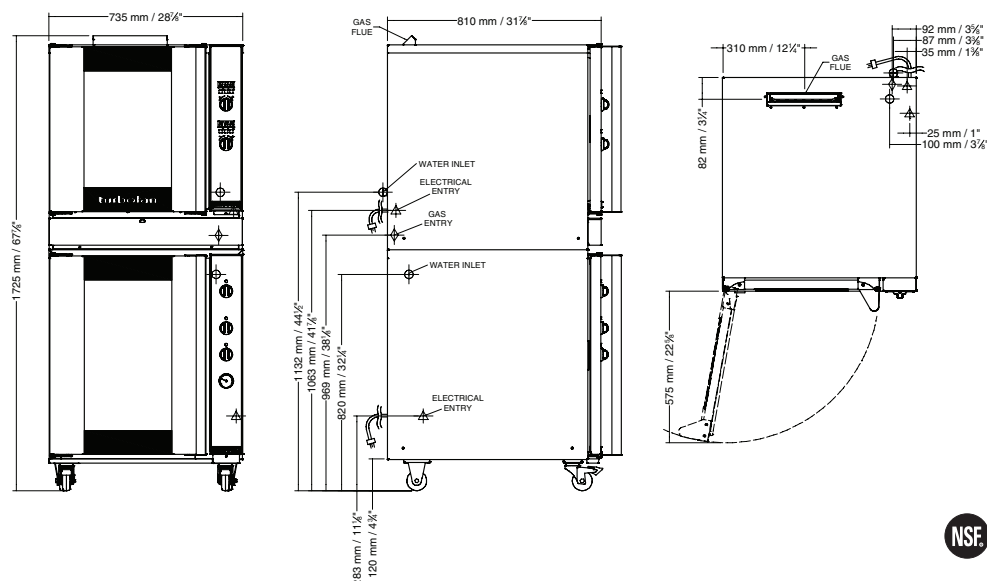
171lbs / 77.5kg

##### Packing Data

Oven (G32D5)  
289lbs / 131kg  
25ft³ / 0.71m³  
Width 29⅞" / 760mm  
Height 39¾" / 1010mm  
Depth 36⅞" / 925mm

##### Proofer (P8M)

201lbs / 95.3kg  
26.8 ft³ / 0.76m³  
Width 30" / 760mm  
Height 42½" / 1080mm  
Depth 36⅞" / 925mm



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ISO9001  
Quality  
Management  
Standard

Designed and manufactured by



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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