

Model OVH-10

# The Ventless Hood<sup>with</sup> Turbofan E32MS on the A25

## Full Size Electric Convection Oven with Ventless Hood on a Stainless Steel Stand

- Robust stainless steel exterior for long life
- Porcelain inner for easy cleaning and durability
- Stainless steel door with large viewing window for extra visibility
- Door is field reversible for line end positioning
- Stay cool heavy duty stainless steel door handle
- 4 full sheet pan capacity (6 with optional cookie kit)
- Hot reversing air fan system for more even bake results
- Easy to use mechanical controls
- 60 minute timer for baking
- 3 hour roasting timer with cook n hold system
- Internal lighting
- Water injected steam (hook-up optional)
- Quiet in operation – can be used front of house
- Utility required only 40 amp breaker (8kW)
- Stand constructed in stainless steel
- Casters standard
- Rack supports

### Ventless Hood Model OVH-10

- Eliminates The need for expensive ducted hoods
- Attaches directly to the top of oven
- Three-stage air filtration system



E32MS with Ventless Hood  
shown on optional A25CW Stand

**MOFFAT**  
**turbofan**  
**32**

#### E32 on the A25

Unit shall be a Moffat electrically heated Turbofan convection oven with hot air reversing fan system ETL listed (UL Std 197) and NSF listed (NSF-4). The oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel top and sides with single stainless steel door and full size viewing window. Door shall be field reversible. Oven liner shall be insulated on all sides and have capacity for 4 full size sheet pans or 6 with cookie kit option. The oven temperature shall be controlled by a mechanical thermostat and shall have a bake timer, roast timer, cook 'n hold system and feature water injection for optional connection.

The stand shall be constructed from stainless steel tube with castors, 2 swivel and 2 brake. Stand shall be fitted with 6 sets of tray runners suitable for up to 12 half size sheet pans or 6 full size sheet pans. Oven shall also be able to be double stacked with stacking kit, bench mounted on 4" legs, or mounted on Moffat's E87 Proofer. 8kW optional.

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## Turbofan E32MS on the A25

### Full Size Electric Convection Oven With Ventless Hood on a Stainless Steel Stand

#### CONSTRUCTION (E32)

- Stainless steel top and sides
- Enamel oven interior
- Field reversible door
- Toughened twin pane door glass
- Strong and stylish door handle
- 4 pan capacity (4 wire oven racks included)
- Fully insulated
- Enamel control panel
- Fully enclosed motor

#### CONSTRUCTION (A25)

- Stainless steel frame and rack supports
- Strong robust and functional
- Casters
- Supplied knocked down for assembly on site

#### CONTROLS


- On/off switch
- Mechanical thermostat, variable between 150°F to 600°F
- 1 hour bake timer with buzzer
- 3 hour roast timer
- Cook n hold factory preset at 158°F (range 140°F to 194°F)
- Water injection steam (momentary switch)
- Hot reversing fan system
- 2 oven lights

#### CLEANING AND SERVICING

- Easy clean stainless steel and enamel surfaces
- Fully removable racks and baffle
- Access to all controls from front panel
- Full access side service panel
- Removable door seals

#### SPECIFICATIONS

- Electrical requirements**  
 208V, 60Hz, 6kW, 28.8A  
 220-240V, 60Hz, 6.66kW, 27.8A  
 1 phase, 2 wire + GND (cord connection required)

Ventless Hood - Model OVH-10  
 208/240V, 50/60 Hz, 1 Phase, 2 A 

- Water**  
 $\frac{3}{4}$ " thread  
 80psi max inlet pressure  
 20psi min inlet pressure

- External Dimensions**  
 Width 28" (710mm)  
 Height 62 $\frac{3}{4}$ " (1581mm on stand)  
 26 $\frac{3}{8}$ " (670mm on feet)  
 Depth 32" (810mm)

- Internal Dimensions (E32)**  
 Width 18" (460mm)  
 Height 21" (533mm)  
 Depth 26" (660mm)

- Oven Rack Dimensions**  
 Width 18" (460mm)  
 Depth 26" (660mm)  
 Between racks 5" (125mm)  
 3" (75mm) with cookie kit

#### OPTIONS

- Cookie kit
- E89MS Proofer
- Double-stacking kit
- Full range of 18" x 26" pans
- Chicken racks

**MOFFAT**

www.moffat.com

#### U.S.A

**Moffat Inc**  
 3765 Champion Boulevard  
 Winston-Salem  
 North Carolina 27105  
 Call Free 1800 551 8795  
 Ph 336-661 0257  
 Fax 336-661 9548  
 Email sales@moffat.com  
 www.moffat.com

#### Canada

**Lessard Agencies Ltd**  
 P.O.Box 97  
 Stn D Toronto  
 Ontario M6P 3J5  
 Canada  
 Call Free 1888 LESSARD  
 Ph 416-766 2764  
 Fax 416-760 0394



ISO 9001  
 All Turbofan products are designed and manufactured by Moffat Ltd using the internationally recognised ISO 9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all times.

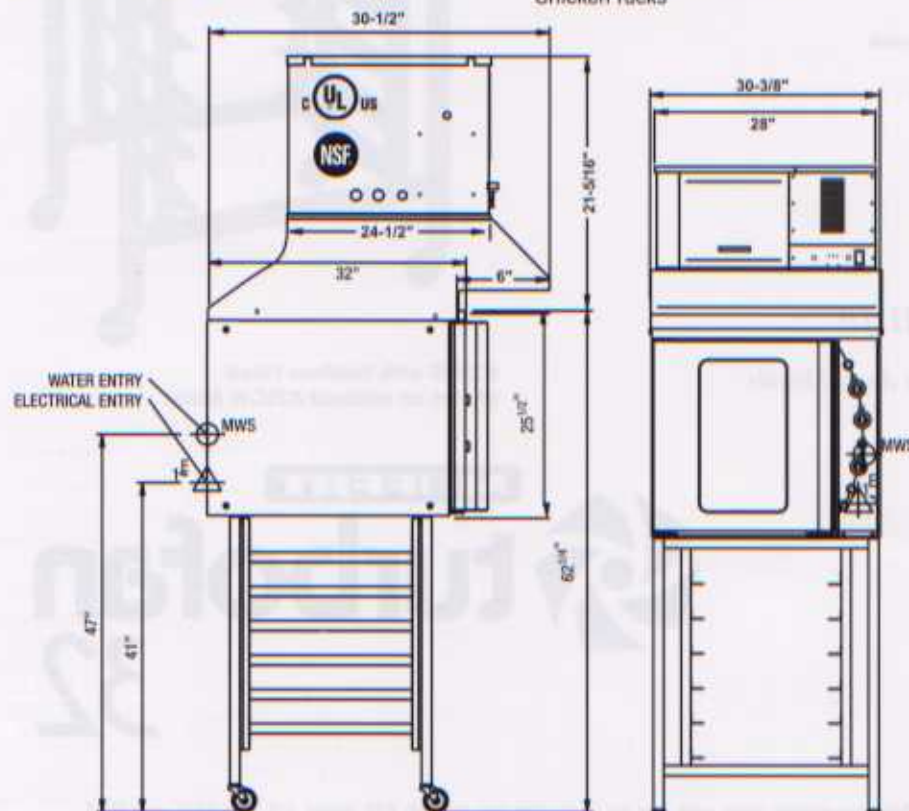


**Net Weight (E32MS)**  
 222lbs (101kg)

**Net Weight (Ventless Hood)**  
 180 lbs. (81 kg)

**Packing Data (E32)**  
 181lbs (82kg)  
 19.6ft<sup>3</sup> (0.56m<sup>3</sup>)  
 Width 29 $\frac{1}{2}$ " (750mm)  
 Height 31" (785mm)  
 Depth 37" (945mm)

**Packing Data (Ventless Hood)**  
 222lbs (101kg)  
 43 cu.ft. (1.2 cu. meters)  
 Width 48" (1219mm)  
 Height 46" (1168mm)  
 Depth 33" (838mm)



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