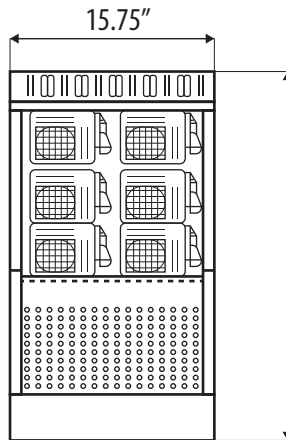
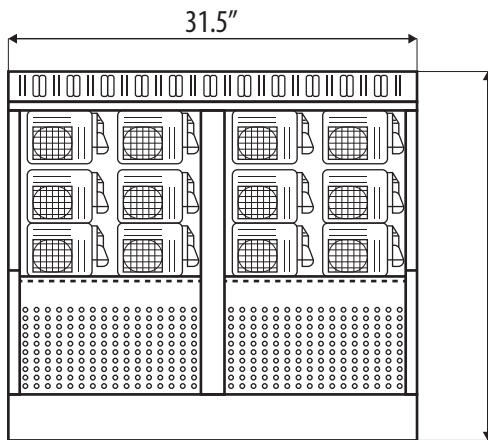
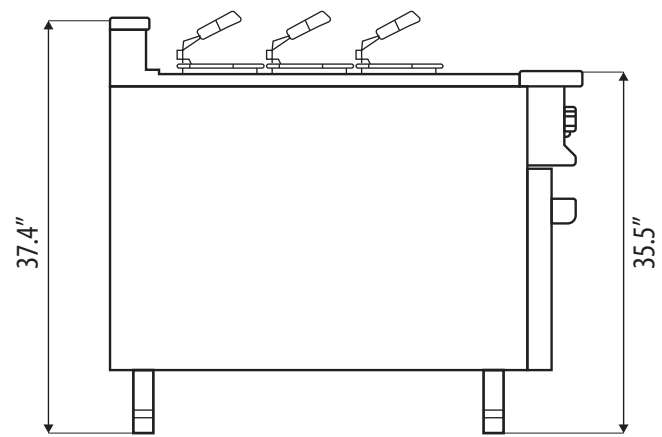
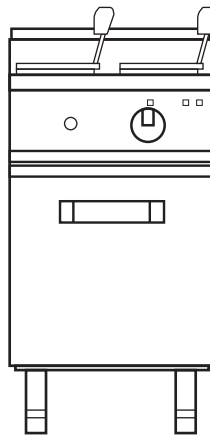
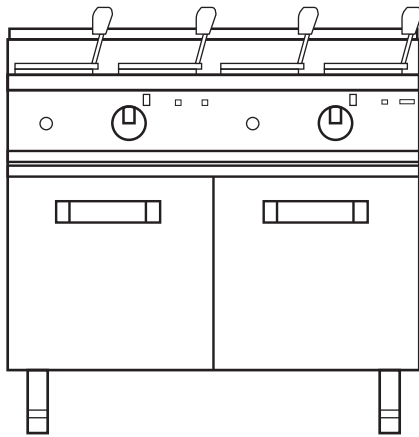




TECHNICAL DRAWINGS

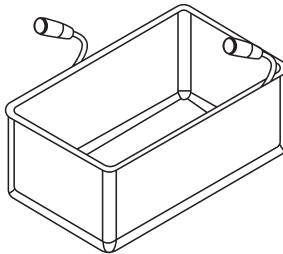


OPTIONAL ACCESSORIES (both models)

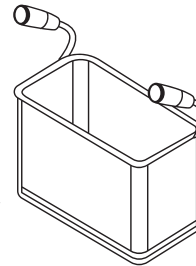
- ★ Assorted baskets (See below)
- ★ Tank cover(s) (Part no. 117-0280)
- ★ Drain water tempering kit (Part no. 44-9920)
- ★ Casters (Part no. 116-0001)
- ★ Pressure regulator (Part no. 44-9011)

AVAILABLE BASKETS:

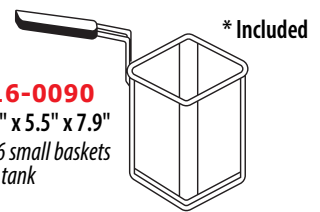
116-0010
11.4" x 19.3" x 7.9"
Fit 1 large basket
per tank



116-0040
11.4" x 6.3" x 7.9"
Fit 3 medium baskets
per tank



116-0090
5.5" x 5.5" x 7.9"
Fit 6 small baskets
per tank



SPECIFICATIONS

	WATER CAPACITY	GAS OUTPUT	GAS CONNECTION	WATER CONNECTION	DRAIN CONNECTION	GAS PRESSURE**	DIMENSIONS (W x D x H)	NET WEIGHT
AX-GPC-1	10.56 GAL (40 L)	50,000 Btu/hr	1/2" " Male NPT	1/2" " Male NPT	1" " Male NPT	4" W.C. Natural Gas 10" W.C. Propane	15.75" x 37.4" x 37.4"	165 LBS
AX-GPC-2	10.56 + 10.56 GAL (40 + 40 L)	100,000 Btu/hr	1/2" " Male NPT	1/2" " Male NPT	1" " Male NPT	4" W.C. Natural Gas 10" W.C. Propane	31.5" x 37.4" x 37.4"	286 LBS

WARRANTY: 12 MONTHS PARTS & LABOR

AXIS is a registered trademark of MVP Group.

Due to continuing product development, to ensure best possible performance, the specifications are subject to change without prior notice.

** Specify type of gas and altitude, if over 2000 feet, when ordering



turbofan®

30D SERIES

E32D5

Technical data sheet for

E32D5 ON THE SK33 STAND

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



E32D5 OVEN



STANDARD FEATURES

- 5 full size sheet pan capacity
- 3½" / 85mm tray spacing
- Compact 28⅞" / 735mm width
- Digital display Time and Temperature Controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- 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
- 2 speed bi-directional reversing fan system
- 6.3kW heating (220-240V) / 5.6kW heating (208V)
- 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. 3" / 76mm high adjustable stainless steel feet
- 5 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit
- Turbofan SK32 Oven Stand
- DSK32 Double Stacking Kit



E32D5

Unit shall be a Blue Seal electrically heated Turbofan convection oven E.T.L. listed and NSF-4 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 level injection and 2 speed oven fan. 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. This unit shall be Energy Star certified.

SK32

Unit shall be a Blue Seal 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.

