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E27D3/2 E27D3/2

Technical data sheet for **E27D3** DOUBLE STACKED

Full Size Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand



Model E27D3/2C shown

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E27D3/2 E27D3/2C

E27D3 ovens shall be Moffat electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Ovens shall have capacity for three full size sheet pans. The ovens shall have 4.5kW heating elements. The ovens shall have a bi-directional single reversing fan system and feature a single halogen oven lamp. 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 steam injection and 3 stage cooking. Ovens shall be double stacked using Double Stacking Kits DSK272831 (adjustable feet option) or DSK272831C (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.

E27D3/2 - Double stack with adjustable feet base stand E27D3/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two full size ovens
- Compact 810mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

OVEN FEATURES (each)

- 3 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 3 400mm x 600mm tray capacity
- 85mm tray spacing
- Digital display Time and Temperature controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode and manual injection
- Bi-directional reversing fan system
- 4.5kW heating
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Safe-Touch vented drop down door
- Stay-Cool door handle
- Heavy-duty door hinges
- Easy clean door glass system
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- 3 oven wire racks supplied



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E27D3/2 E27D3/2C Full Size Digital / Electric Convection Ovens Double Stacked on a Stainless

Steel Base Stand

CONSTRUCTION - OVENS Vitreous enameled fully welded oven chamber Stainless steel front, sides and top exterior Stainless steel oven fan baffle and oven vent Removable 3 position chrome plated wire side racks Oven racks chrome plated wire (3 supplied) Stainless steel frame drop down hinged door 5mm thick door outer glass 5mm thick low energy loss door inner glass Heavy-duty counterbalanced door hinges Wear resistant powder coated welded door handle Stainless steel control panel Aluminised coated steel base and rear panels CONSTRUCTION - DOUBLE STACKING KIT All stainless steel construction Welded 32mm and 38mm square tube front and rear frame base stand 4 adjustable feet on E27D3/2 4 dia, 76mm swivel castors with 2 front castors dual wheel and swivel lock on E27D3/2C Stainless steel oven spacer frame Stainless steel bottom oven vent extension

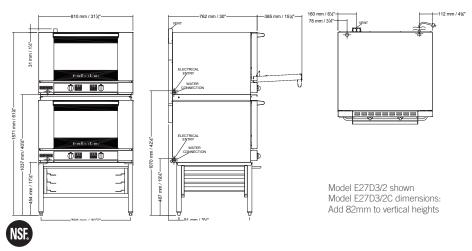
CONTROLS (each oven) Electronic controls with Digital Time and Temperature display, Manual or Program modes Large ¾" / 20mm high LED displays Two individual time and temperature setting control knobs ON/OFF and Oven Lights key Timer Start/Stop key Steam injection key Programs select key Actual temperature 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 Over-temperature safety cut-out **CLEANING**

Stainless steel top and sides continuous exterior panel Vitreous enameled oven chamber Fully removable chrome plated oven side racks Removable stainless steel oven fan baffle Full stainless steel oven fan 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) 230-240V, 50Hz, 1P+N+E 4.7kW, 19.6A No cordset supplied Water Requirements (optional) Cold water connection 3/4" BSP male 80psi maximum inlet pressure / 20psi minimum inlet pressure External Dimensions Width 810mm 1571mm (E27D3/2) Height 1653mm (E27D3/2C) 763mm Depth Oven Internal Dimensions (each oven) Width 695mm 305mm Height Depth 470mm Volume 0.10m3 Oven Rack Dimensions Width 660mm Depth 460mm Nett Weight (double stack complete) 141kg Packing Data (E27D3 ovens each) 77.8kg 0.55m3 Width 870mm 755mm Height Depth 835mm Packing Data (Stacking Kit) 19kg (DSK272831 - adjustable feet) 22kg (DSK272831C - castor) 0.08m3 590mm Width 840mm Height Depth 160mm Supplied CKD for assembly on site INSTALLATION CLEARANCES Rear 25mm LH Side 25mm RH Side 25mm CLEARANCE FROM SOURCES OF HEAT A minimum distance of 300mm from the appliance sides is

Double Stacking Kits

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For after market double stacking two E27D3 convection ovens DSK272831 - Double stacking kit - adjustable feet DSK272831C - Double stacking kit - castor



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ISO9001 Quality Management Standard

Designed and manufactured by

MOFFAT

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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