

Technical data sheet for

## E27T3 DOUBLE STACKED

Full Size Electric Convection Ovens TOUCH SCREEN CONTROL  
Double Stacked on a Stainless Steel Base Stand



Model E27T3/2C shown



E27T3/2 E27T3/2C

E27T3 ovens shall be Moffat electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous enameled 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 feature a programmable Touch Screen menu controller. Ovens shall be double stacked using Double Stacking Kits DSK2728T (adjustable feet option) or DSK2728TC (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.

E27T3/2 - Double stack with adjustable feet base stand

E27T3/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two full size ovens
- 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
- Touch Screen control
- Icon driven program menu
- USB port for program/icon updating
- Individual shelf timers
- Multi-stage programs
- Steam injection mode and manual injection
- Bi-directional reversing fan system
- 4.5kW heating power
- 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
- Halogen oven lamp
- Dia. 180mm full stainless steel oven fan
- 3 oven wire racks supplied

# turbofan®

### E27T3/2 E27T3/2C Full Size Electric Convection Ovens TOUCH SCREEN CONTROL 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 38mm and 32mm square tube front and rear frame  
base stand  
4 adjustable feet on E27T3/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel  
and swivel lock on E27T3/2C  
Stainless steel oven spacer frame  
Stainless steel bottom oven vent extension

#### CONTROLS (each oven)

5.7" LED backlit touch screen  
Icon driven program menu  
BMP image icon imports via USB port  
Temperature range 50-260°C  
Individual shelf timers  
Multi-stage programs  
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 ¾" BSP male  
80psi maximum inlet pressure / 20psi minimum inlet pressure

#### External Dimensions

Width 945mm  
Height 1571mm (E27T3/2)  
1653mm (E27T3/2C)

Depth 762mm

#### Oven Internal Dimensions (each oven)

Width 695mm  
Height 305mm  
Depth 470mm  
Volume 0.10m<sup>3</sup>

#### Oven Rack Dimensions

Width 660mm  
Depth 460mm

#### Nett Weight (double stack complete)

141kg

#### Packing Data (E27T3 ovens each)

77.8kg  
0.57m<sup>3</sup>

Width 875mm  
Height 640mm  
Depth 1010mm

#### Packing Data (Stacking Kit)

19kg (DSK2728T - adjustable feet)  
22kg (DSK2728TC - castor)  
0.08m<sup>3</sup>

Width 590mm  
Height 840mm  
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 required

#### Double Stacking Kits

For after market double stacking two E27T3 convection ovens  
DSK2728T - Double stacking kit - adjustable feet  
DSK2728TC - Double stacking kit - castor



Australia

www.moffat.com.au

New Zealand

www.moffat.co.nz

www.turbofanoven.com

Australia

Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road

Mulgrave, Victoria 3170

Telephone +61 3-9518 3888

Facsimile +61 3-9518 3833

vsales@moffat.com.au

New South Wales

Telephone +61 2-8833 4111

nswsales@moffat.com.au

South Australia

Telephone +61 3-9518 3888

vsales@moffat.com.au

Queensland

Telephone +61 7-3630 8600

qldsales@moffat.com.au

Western Australia

Telephone +61 8-9413 2400

wasales@moffat.com.au

New Zealand

Moffat Limited

Christchurch

45 Illinois Drive

Izone Business Hub

Rolleston 7675

Telephone +64 3-983 6600

Facsimile +64 3-983 6660

sales@moffat.co.nz

Auckland

Telephone +64 9-574 3150

sales@moffat.co.nz



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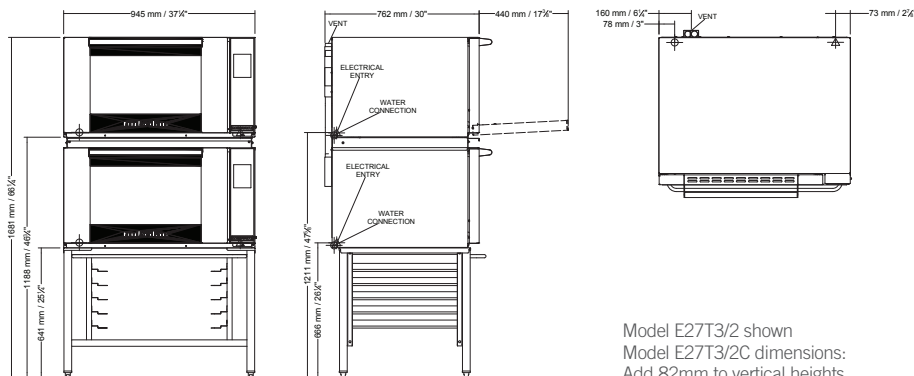


ISO9001

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.

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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