turbofan

20MSERIES E28M4/2 E28M4/2C

Technical data sheet for **E28M4 DOUBLE STACKED**

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



Model E28M4/2C shown

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E28M4/2 E28M4/2C

E28M4 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 four full size sheet pans. The ovens shall have 5.6kW heating elements. The ovens shall have twin bi-directional reversing fans. The oven shall be controlled by a mechanical thermostat with a range of 50-260°C, a 60 minute bake timer, and feature dual halogen oven lamps. 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.

E28M4/2 - Double stack with adjustable feet base stand E28M4/2C - 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)

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 4 400mm x 600mm tray capacity
- 80mm tray spacing
- Twin bi-directional reversing fans
- 5.6kW 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
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm
- Dual halogen oven lamps
- Twin dia. 180mm full stainless steel oven fans
- 4 oven wire racks supplied



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CONSTRUCTION - OVENS

Vitreous enameled fully welded oven chamber Stainless steel front, sides and top exterior Stainless steel oven fan baffle and oven vent Removable 4 position chrome plated wire side racks Oven racks chrome plated wire (4 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 E28M4/2

4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E28M4/2C Stainless steel oven spacer frame Stainless steel bottom oven vent extension

CONTROLS (each oven) Power ON control panel indicator Mechanical thermostat 50-260°C Heating ON control panel indicator Manual 60 minute timer Time-Up control panel indicator and buzzer 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 fans 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 230-240V, 50Hz, 1P+N+E, 5.8kW, 25A

No cordset supplied

External Dimensions Width 810mm 1681mm (E28M4/2) Height 1763mm (F28M4/2C) Depth 762mm Oven Internal Dimensions (each oven) Width 695mm Height 355mm Depth 470mm Volume 0.116m3 Oven Rack Dimensions Width 660mm Depth 460mm Nett Weight (double stack complete) 159kg Packing Data (E28M4 ovens each) 86.5kg 0.55m3 Width 870mm Height 755mm 835mm Depth Packing Data (Stacking Kit) 19kg (DSK272831 - adjustable feet) 22kg (DSK272831C - castor) 0.08m3 Width 590mm Height 840mm 160mm Depth Supplied CKD for assembly on site

INSTALLATION CLEARANCES Rear 25mm I H 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 E28M4 convection ovens DSK272831 - Double stacking kit - adjustable feet DSK272831C - Double stacking kit - castor





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Quality Management SGS Standard

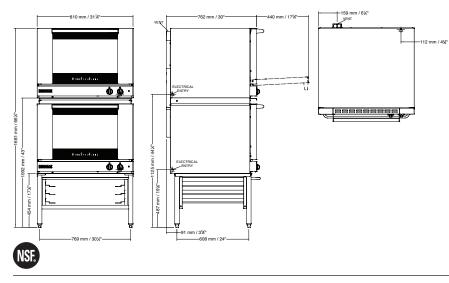
Designed and manufactured by MOFFAT

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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