

Technical data sheet for

## E30M3 DOUBLE STACKED

GN 1/1 Manual / Electric Convection Ovens  
Double Stacked on a Stainless Steel Base Stand



E30M3/2 E30M3/2C

E30M3 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 side hinged door that offers field reversible hinging. Ovens shall have capacity for three GN 1/1 pans. The ovens shall be controlled by a mechanical thermostat with a range of 50-260°C, a 60 minute bake timer, and feature a single halogen oven lamp. Ovens shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK2731N. Ovens shall be fitted with a 10A cordset. 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.

E30M3/2 - Double stack with adjustable feet base stand

E30M3/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two 3 Gastronorm GN1/1 pan capacity
- Compact 666mm depth x 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 Gastronorm GN1/1 pan capacity
- 100mm tray spacing
- 10A plug-in cordset fitted
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm
- Single direction low-velocity fan
- 2.2kW heating elements
- Safe-Touch vented side hinged door (standard LH hinge).  
Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 3 oven wire racks supplied
- 100% recyclable packaging

### E30M3/2 E30M3/2C GN 1/1 Manual / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

#### CONSTRUCTION - OVENS

Vitreous enamel fully welded oven chamber  
Stainless steel front, sides and top exterior  
Vitreous enamel oven fan baffle  
Removable 3 position chrome plated wire side racks  
Oven racks chrome plated wire (3 supplied)  
Stainless steel frame side hinged door  
5mm thick door outer glass  
5mm thick low energy loss door inner glass  
Full stainless steel welded door handle  
Stainless steel control panel  
Aluminized 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 E30M3/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel and  
swivel lock on E30M3/2C  
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

#### CLEANING

Stainless steel top and sides continuous exterior panel  
Vitreous enamel oven chamber  
Fully removable chrome plated oven side racks  
Removable porcelain enameled oven fan baffle  
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, 2.3kW, 9.5A  
10A cordset fitted

#### External Dimensions

Width 810mm  
Height 1611mm (E30M3/2)  
1693mm (E30M3/2C)  
Depth 666mm

#### Oven Internal Dimensions

Width 565mm  
Height 425mm  
Depth 395mm  
Volume 0.09m<sup>3</sup>

#### Oven Rack Dimensions

Width 540mm  
Depth 370mm  
Nett Weight (double stack complete)  
138kg

#### Packing Data (E30M3 ovens each)

83kg  
0.46m<sup>3</sup>  
Width 745mm  
Height 710mm  
Depth 875mm

#### Packing Data (Stacking Kit)

19kg (DSK272831 - adjustable feet)  
22kg (DSK272831C - 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 E30M3 convection ovens  
DSK272831 - Double stacking kit - adjustable feet  
DSK272831C - Double stacking kit - castor



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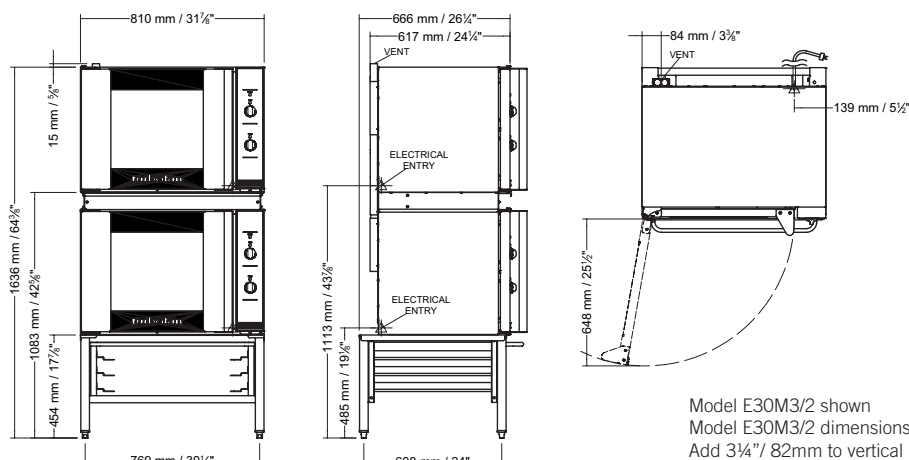


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Model E30M3/2 shown  
Model E30M3/2 dimensions:  
Add 3 1/4" / 82mm to vertical heights



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