

Technical data sheet for

## E35D6-30 DOUBLE STACKED

Full Size Digital / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



### E35D6-30/2 E35D6-30/2C

E35D6-30 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 side hinged door that offers field reversible hinging. Ovens shall have capacity for six 16" x 29" or 18" x 30" trays. The ovens shall be controlled by electronic controls having separate digital displays and adjusting knobs for time and temperature functions. The oven controls shall allow both manual with programmable moisture level injection and 2 speed oven fan. A core temperature probe is optional. The units shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKE35 (adjustable feet option) or DSKE35C (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.

E35D6-30/2 - Double stack with adjustable feet base stand

E35D6-30/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two 6 tray capacity ovens
- 910mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

### STANDARD FEATURES (per oven)

- 6 406mm x 736mm / 16" x 29" tray capacity
- 6 457mm x 762mm / 18" x 30" tray capacity
- 105mm tray spacing
- Digital display Time and Temperature Controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 30 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Steam injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- 12kW heating power
- Oven vent - Program and manual control
- Safe-Touch vented side hinged door (standard LH hinge).  
Optional RH hinge (field convertible)
- Slam-shut / Pendulum door latch
- Vitreous enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 6 oven wire racks supplied

### OPTIONS

- Single Phase model (specify when ordering)

### ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

#### E35D6-30/2 E35D6-30/2C 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 6 position stainless steel side racks  
Oven racks chrome plated wire (6 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  
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 E35D6-30/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel and  
swivel lock on E32D5/2C  
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 20mm high LED displays  
Two individual time and temperature setting control knobs  
6 function keys  
Fan LO speed key  
Timer Start/Stop key  
Steam Injection key (5 levels)  
Programs select key  
Vent open/close key  
Actual temperature display key  
Adjustable buzzer/alarm volume  
Thermostat range 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 side exterior panels  
Vitreous enameled oven chamber  
Fully removable stainless steel oven side racks  
Removable stainless steel 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 (each oven)

3 phase model  
400-415V, 50Hz, 12.5kW, 3P+N+E, 17.4A / ph  
1 phase model (option)  
230-240V, 50Hz, 12.5kW, 1P+N+E, 52A  
No cordset supplied

##### Water Requirements (optional - each oven)

Cold water connection 3/4" BSP male  
80psi maximum inlet pressure / 20psi minimum inlet pressure

##### External Dimensions

Width 910mm  
Height 1968mm  
Depth 1022mm

##### Oven Internal Dimensions (each oven)

Width 465mm  
Height 710mm  
Depth 800mm  
Volume 0.26m<sup>3</sup>

##### Oven Rack Dimensions

Width 460mm (18")  
Depth 760mm (30")

##### Nett Weight (double stack complete)

325kg

##### Packing Data (E35D6-30 ovens each)

195kg  
1.07m<sup>3</sup>  
Width 950mm  
Height 960mm  
Depth 1170mm

##### Packing Data (Stacking Kit)

16kg (DSKE35 - adjustable feet)  
19kg (DSKE35C - castor)  
0.12m<sup>3</sup>  
Width 770mm  
Height 890mm  
Depth 170mm

##### Supplied CKD for assembly on site

##### INSTALLATION CLEARANCES

Rear 50mm  
LH Side 50mm  
RH Side\* 50mm

\* For fixed installations a minimum of 500mm is required  
for service

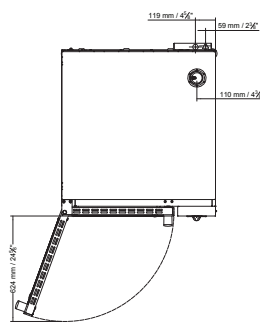
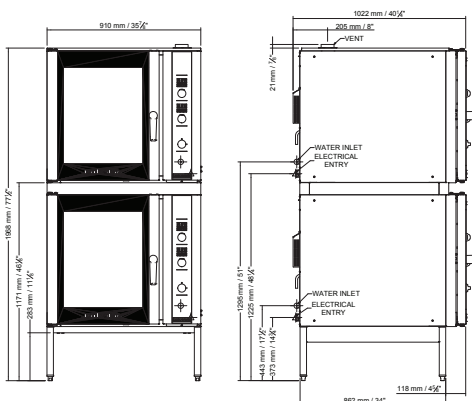
##### CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides  
is required

##### Double Stacking Kits

For after market double stacking two E35D6-30 convection  
ovens

DSK35-30 - Double stacking kit - adjustable feet  
DSK35C-30 - Double stacking kit - castor



Model E35D6-30/2 shown  
Model E35D6-30/2C  
dimensions are the same



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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.

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