turbofan

20DSERIES E23D3/2 E23D3/2C

Technical data sheet for

E23D3 DOUBLE STACKED

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



Model E23D3/2C shown



E23D3/2 E23D3/2C

E23D3 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 half size sheet pans. The ovens shall have 2.8kW 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 fitted with a 15A plug-in cordset. Ovens shall be double stacked using Double Stacking Kits DSK2223 (adjustable feet option) or DSK2223C (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.

E23D3/2 - Double stack with adjustable feet base stand E23D3/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two half size ovens
- Compact 610mm 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 330mm / 18" x 13" half size sheet pan capacity
- 3 GN 2/3 pan capacity
- 85mm tray spacing
- Digital display Time and Temperature controls
- Large easy view 3/4" / 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
- 2.8kW heating
- 15A plug-in cordset fitted
- 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



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E23D3/2 E23D3/2C Half 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 E23D3/2

4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E23D3/2C Stainless steel oven space

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

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 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, 3.0kW, 12A

15A cordset fitted

Water Requirements (optional)

Cold water connection 34" BSP male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

610mm Width

Height

1571mm (E23D3/2)

1653mm (E23D3/2C)

Depth 643mm

Oven Internal Dimensions (each oven)

Width 495mm 305mm Height Depth 340mm Volume 0.51m3 Oven Rack Dimensions Width 460mm Depth 330mm

Nett Weight (double stack complete)

99kg

Packing Data (E23D3 ovens each)

54.6kg 0.34m3

Width 750mm 705mm Height Depth 635mm

Packing Data (Stacking Kit)

15kg (DSK2223 - adjustable feet) 18kg (DSK2223C - castor)

0.08m3

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

Double Stacking Kits

For after market double stacking two E23D3 convection ovens

DSK2223 - Double stacking kit - adjustable feet

DSK2223C - Double stacking kit - castor

MOFFAT

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ISO9001 Quality Management SGS Standard

Designed and manufactured by



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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