turbofan

20DSERIES E27D2/2 E27D2/2C

Technical data sheet for

E27D2 DOUBLE STACKED

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



Model E27D2/2C shown



E27D2/2 E27D2/2C

E27D2 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 two full 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 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.

E27D2/2 - Double stack with adjustable feet base stand E27D2/2C - 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)

- 2 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 2 400mm x 600mm tray capacity
- 115mm tray spacing
- Digital display Time and Temperature controls
- Large easy view ¾" / 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
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- 2 oven wire racks supplied



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20DSERIES

E27D2/2 E27D2/2C

E27D2/2 E27D2/2C 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 2 position chrome plated wire side racks

Oven racks chrome plated wire (2 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 E27D2/2

4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E27D2/2C

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 3/4" / 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 150-500°F / 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 ¾" BSP male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

810mm Width 1571mm (E27D2/2) Height

1653mm (E27D2/2C)

763mm Depth

Oven Internal Dimensions (each oven)

695mm Height 305mm 470mm Volume 0.10m3 Oven Rack Dimensions Width 660mm Depth 460mm

Nett Weight (double stack complete)

141kg

Packing Data (E27M2 ovens each)

77.8kg 0.55m3

Width 870mm Height 755mm

835mm Depth

Packing Data (Stacking Kit) 19kg (DSK272831 - adjustable feet)

22kg (DSK272831C - castor)

0.08m3

590mm Width Height 840mm 160mm Depth

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 E27D2 convection ovens DSK272831 - Double stacking kit - adjustable feet DSK272831C - Double stacking kit - castor

MOFFAT

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ISO9001 Quality Management SGS Standard

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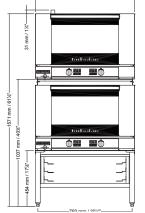


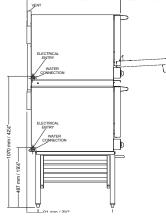
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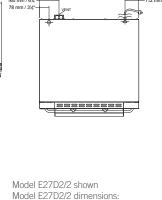
All Turbofan products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection. ensuring consistent high quality at all times.

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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Add 82mm to vertical heights



AN.TFN.S.1901