turbofan

20MSERIES

E27M2/2 E27M2/2C

Technical data sheet for

E27M2 DOUBLE STACKED

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



Model E27M2/2C shown



E27M2/2 E27M2/2C

E27M2 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. The ovens 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 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.

E27M2/2 - Double stack with adjustable feet base stand E27M2/2C - 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
- 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
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- 2 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 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

4 adjustable feet on E27M2/2

4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E27M2/2C

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 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

External Dimensions

810mm Width

1571mm (E27M2/2) Height 1653mm (F27M2/2C)

Depth 763mm

Oven Internal Dimensions (each oven)

Width 695mm Height 305mm Depth 470mm Volume 0.10m3

Oven Rack Dimensions

Width 660mm Depth 460mm

Nett Weight (double stack complete)

Packing Data (E27M2 ovens each)

77.8kg

0.55m3

Width 870mm Height 755mm 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 LH Side 25mm 25mm RH Side

CLEARANCE FROM SOURCES OF HEAT

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

Double Stacking Kits

For after market double stacking two E27M2 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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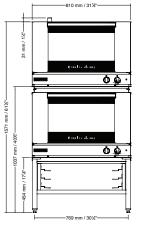


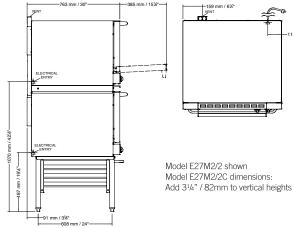
ISO9001

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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