

Technical data sheet for

## E28M4 DOUBLE STACKED

Full Size Manual / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



Model E28M4/2C shown



E28M4/2 E28M4/2C

E28M4 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 four full size sheet pans. The ovens shall have 5.6kW heating elements. The ovens shall have twin bi-directional reversing fans. The oven 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 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.

E28M4/2 - Double stack with adjustable feet base stand

E28M4/2C - 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)

- 4 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 4 400mm x 600mm tray capacity
- 80mm tray spacing
- Twin bi-directional reversing fans
- 5.6kW heating
- 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
- Twin dia. 180mm full stainless steel oven fans
- 4 oven wire racks supplied

#### E28M4/2 E28M4/2C Full Size Manual / 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 4 position chrome plated wire side racks  
Oven racks chrome plated wire (4 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 E28M4/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel  
and swivel lock on E28M4/2C  
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 fans  
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, 5.8kW, 25A  
No cordset supplied

##### External Dimensions

Width 810mm  
Height 1681mm (E28M4/2)  
1763mm (E28M4/2C)  
Depth 762mm

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

Width 695mm  
Height 355mm  
Depth 470mm  
Volume 0.116m3

##### Oven Rack Dimensions

Width 660mm  
Depth 460mm

Nett Weight (double stack complete)  
159kg

##### Packing Data (E28M4 ovens each)

86.5kg  
0.55m3  
Width 870mm  
Height 755mm  
Depth 835mm

##### Packing Data (Stacking Kit)

19kg (DSK272831 - adjustable feet)  
22kg (DSK272831C - 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 required

#### Double Stacking Kits

For after market double stacking two E28M4 convection ovens  
DSK272831 - Double stacking kit - adjustable feet  
DSK272831C - Double stacking kit - castor



Australia

www.moffat.com.au

New Zealand

www.moffat.co.nz

www.turbofanoven.com

Australia

Moffat Pty Limited

Victoria/Tasmania

740 Springvale Road

Mulgrave, Victoria 3170

Telephone +61 3-9518 3888

Facsimile +61 3-9518 3833

vsales@moffat.com.au

New South Wales

Telephone +61 2-8833 4111

nswsales@moffat.com.au

South Australia

Telephone +61 3-9518 3888

vsales@moffat.com.au

Queensland

Telephone +61 7-3630 8600

qldsals@moffat.com.au

Western Australia

Telephone +61 8-9413 2400

wasales@moffat.com.au

New Zealand

Moffat Limited

Christchurch

45 Illinois Drive

Izone Business Hub

Rolleston 7675

Telephone +64 3-983 6600

Facsimile +64 3-983 6660

sales@moffat.co.nz

Auckland

Telephone +64 9-574 3150

sales@moffat.co.nz



ISO9001  
Quality  
Management  
Standard

Designed and manufactured by

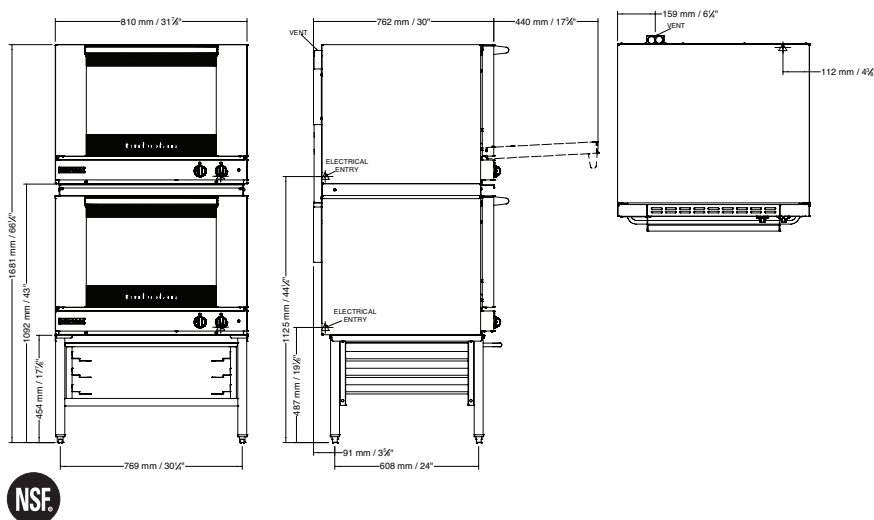


ISO9001

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.

© Copyright Moffat Ltd  
AN.TFN.S.1901



an Ali Group Company



The Spirit of Excellence