

TECHNICAL DATA SHEET FOR E27M3 DOUBLE STACKED

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

E27M3/2 - Double stack with adjustable feet base stand E27M3/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 3 full size sheet pan capacity
- Compact 31½"/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)

- 3 full size sheet pan capacity
- 3⅓"/ 85mm tray spacing
- Bi-directional reversing fan system
- 4.5kW heating (220-240V) / 4.0kW heating (208V)
- 20A plug-in (NEMA 6-20P cordset fitted)
- Porcelain enameled 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 150-500°F / 50-260°C
- 60 minute timer with time up alarm
- Dual halogen oven lamps
- Dia. 7" / 180mm full stainless steel oven fan
- 3 oven wire racks supplied



Model E27M3/2C shown

E27M3/2 E27M3/2C

E27M3 ovens shall be Blue Seal electrically heated Turbofan convection ovens E.T.L. listed and NSF-4 listed. The ovens shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Ovens shall have capacity for three full size sheet pans. The ovens shall have 4.5kW heating elements for 220-240V models or 4.0kW heating elements for 208V models. The ovens shall have a bi-directional single reversing fan system. The ovens shall be controlled by a mechanical thermostat with a range of 150-500°F / 50-260°C, a 60 minute bake timer, and feature dual halogen oven lamps. Ovens shall be fitted with a NEMA 6-20P 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.





20MSERIES

E27M3/2 E27M3/2C

turbofan

E27M3/2 E27M3/2C Full Size

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

CONSTRUCTION - OVENS

Porcelain 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

0.2" / 5mm thick door outer glass

 $0.2\ensuremath{^{"}}$ / 5mm thick low energy loss door inner glass

Heavy-duty counterbalanced door hinges

Wear resistant powder coated welded door handle

Stainless steel control panel

Aluminized coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction

Welded $1\frac{1}{2}$ " and $1\frac{1}{4}$ " square tube front and rear frame base stand

4 adjustable feet on E27M3/2

4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on E27M3/2C

Stainless steel oven spacer frame

Stainless steel bottom oven vent extension

CONTROLS (each oven)

Power ON control panel indicator

Mechanical thermostat 150-500°F / 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 Porcelain 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) 208V, 50/60Hz, 1-phase, 4.2kW, 20A 220-240V, 50/60Hz, 1-phase, 4.7kW, 19.6A NEMA 6-20P cordset fitted



External Dimensions

Width 31%"/810mm

Height 61%" / 1571mm (E27M2/2)

651/8" / 1653mm (E27M2/2C)

Depth 30" / 763mm

Oven Internal Dimensions (each oven)

Width 273/8" / 695mm Height 12" / 305mm Depth 181/2" / 470mm Volume 3.53ft3 / 0.10m3

Oven Rack Dimensions

Width 26" / 660mm Depth 18" / 460mm

Nett Weight (double stack complete)

311lbs / 141kg

Packing Data (E27M3 ovens each)

172lbs / 77.8kg 19.4 ft³ / 0.55m3

Width 34¼" / 870mm Height 29¾" / 755mm Depth 32%" / 835mm

Packing Data (Stacking Kit)

42lbs / 19kg (DSK272831 - adjustable feet)

48lbs / 22kg (DSK272831C - castor)

2.8ft³ / 0.08m3

Width 23½" / 590mm Height 33½" / 840mm Depth 6½" / 160mm Supplied CKD for assembly on site

INSTALLATION CLEARANCES

Rear 1" / 25mm LH Side 1" / 25mm RH Side 1" / 25mm

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 12" / $300 \mathrm{mm}$ from the appliance sides is required

Double Stacking Kits

For after market double stacking two E27M3 convection ovens DSK272831 - Double stacking kit - adjustable feet DSK272831C - Double stacking kit - castor

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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.

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