

Technical data sheet for

E28D4 DOUBLE STACKED

Full Size Digital / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



Model E28D4/2C shown



E28D4/2 E28D4/2C

E28D4 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 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 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.

E28D4/2 - Double stack with adjustable feet base stand

E28D4/2C - 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
- 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
- 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
- Dual halogen oven lamps
- Twin dia. 180mm full stainless steel oven fans
- 4 oven wire racks supplied

E28D4/2 E28D4/2C 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 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 E28D4/2
4 dia. 76mm swivel castors with 2 front castors dual wheel
and swivel lock on E28D4/2C
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 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
Water Requirements (optional)
Cold water connection 3/4" BSP male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 810mm
Height 1681mm (E28D4/2)
1763mm (E28D4/2C)

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 (E28D4 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 E28D4 convection ovens
DSK272831 - Double stacking kit - adjustable feet
DSK272831C - Double stacking kit - castor



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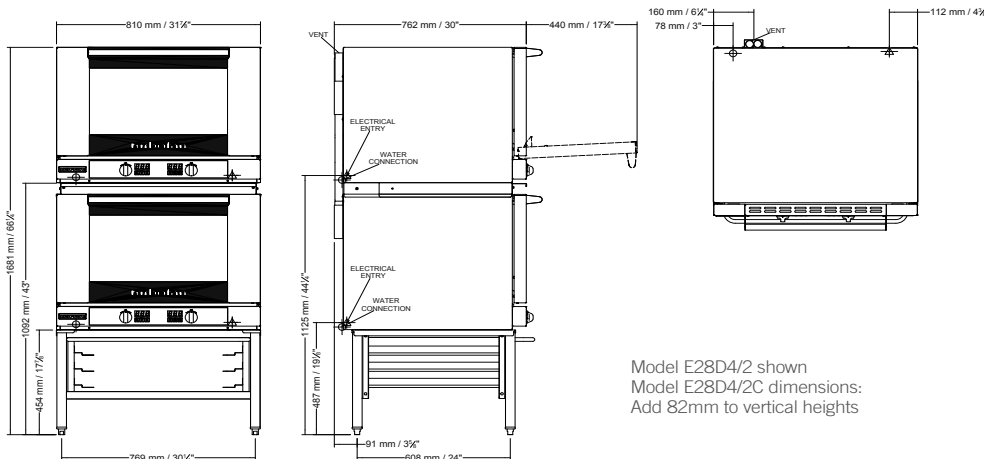
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Designed and manufactured by
MOFFAT

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.

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