

Technical data sheet for

## E23D3 DOUBLE STACKED

Half Size Digital / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



Model E23D3/2C shown



### E23D3/2 E23D3/2C

E23D3 ovens shall be Moffat 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 half size sheet pans. The ovens shall have 2.8kW heating elements for 220-240V models or 2.5kW heating elements for 208V models. 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 NEMA 6-15P cordset. Ovens shall be double stacked using Double Stacking Kits DSK2223 (adjustable feet option) or DSK2223C (caster 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.

E23D3/2 - Double stack with adjustable feet base stand

E23D3/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two half size ovens
- Compact 24" / 610mm 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 half size sheet pan capacity
- 3½" / 85mm 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 (220-240V) / 2.5kW heating (208V)
- 15A plug-in (NEMA 6-15P 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
- Halogen oven lamp
- Dia. 7" / 180mm full stainless steel oven fan
- 3 oven wire racks supplied

#### E23D3/2 E23D3/2C Half Size Digital / 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" / 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 1½" and 1¼" square tube front and rear frame  
base stand  
4 adjustable feet on E23D3/2  
4 dia. 3" / 76mm swivel castors with 2 front castors dual  
wheel and swivel lock on E23D3/2C  
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 ¾" / 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  
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, 2.7kW, 13A  
220-240V, 50/60Hz, 1-phase, 3.0kW, 12A  
NEMA 6-15P cordset fitted

##### Water Requirements (optional)

Cold water connection ¾" GHT male  
80psi maximum inlet pressure / 20psi minimum inlet pressure

##### External Dimensions

Width 24" / 610mm  
Height 61⅞" / 1571mm (E23D3/2)  
65⅛" / 1653mm (E23D3/2C)  
Depth 25¼" / 643mm

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

Width 19½" / 495mm  
Height 12" / 305mm  
Depth 13⅜" / 340mm  
Volume 1.8ft³ / 0.51m³

##### Oven Rack Dimensions

Width 18" / 460mm  
Depth 13" / 330mm

##### Nett Weight (double stack complete)

218lbs / 99kg

##### Packing Data (E23D3 ovens each)

120lbs / 54.6kg  
12 ft³ / 0.34m³  
Width 29½" / 750mm  
Height 27¾" / 705mm  
Depth 25" / 635mm

##### Packing Data (Stacking Kit)

33lbs / 15kg (DSK2223 - adjustable feet)  
40lbs / 18kg (DSK2223C - castor)  
2.8ft³ / 0.08m³  
Width 23¼" / 590mm  
Height 33⅞" / 840mm  
Depth 6¼" / 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" / 300mm from the appliance  
sides is required

##### Double Stacking Kits

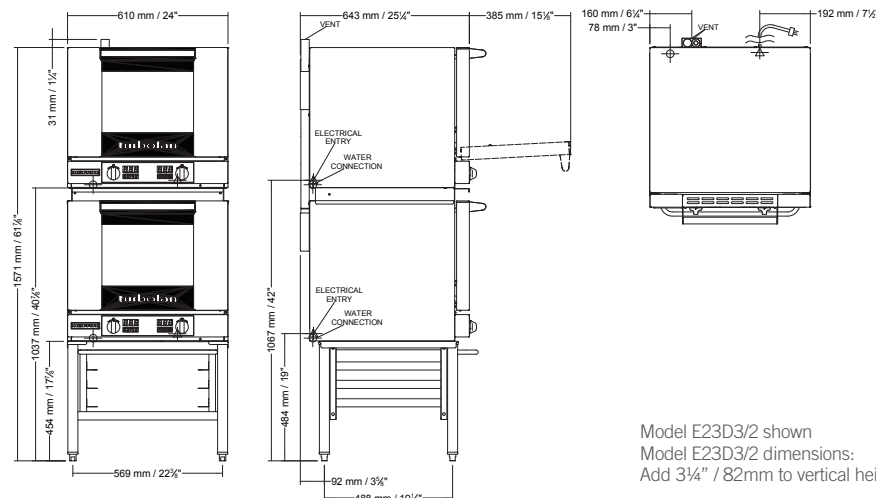
For after market double stacking two E23D3 convection ovens  
DSK2223 - Double stacking kit - adjustable feet  
DSK2223C - Double stacking kit - castor



www.moffatusa.com  
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Model E23D3/2 shown  
Model E23D3/2 dimensions:  
Add 3¼" / 82mm to vertical heights

##### Manufactured by:

Moffat Limited  
45 Illinois Drive, Izone Business Hub  
Rolleston 7675, New Zealand



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.