

Technical data sheet for

## E23M3 DOUBLE STACKED

Half Size Manual / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



Model E23M3/2C shown



### E23M3/2 E23M3/2C

E23M3 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 three half 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 a single halogen oven lamp. Ovens shall be fitted with a 15A plug-in cordset. Ovens shall be double stacked using Double Stacking Kits DSK2223 (adjustable feet option) or DSK2223C (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.

E23M3/2 - Double stack with adjustable feet base stand

E23M3/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two half size ovens
- Compact 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 460mm x 330mm / 18" x 13" half size sheet pan capacity
- 3 GN 2/3 pan capacity
- 85mm 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
- Halogen oven lamp
- Dia. 180mm full stainless steel oven fan
- 3 oven wire racks supplied

#### E23M3/2 E23M3/2C Half 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 3 position chrome plated wire side racks  
Oven racks chrome plated wire (3 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 E23M3/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E23M3/2C 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

Width 610mm  
Height 1571mm (E23M3/2)  
1653mm (E23M3/2C)  
Depth 643mm

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

Width 495mm  
Height 305mm  
Depth 340mm  
Volume 0.51m<sup>3</sup>

##### Oven Rack Dimensions

Width 460mm  
Depth 330mm

Nett Weight (double stack complete)  
99kg

##### Packing Data (E23M3 ovens each)

54.6kg  
0.34m<sup>3</sup>  
Width 750mm  
Height 705mm  
Depth 635mm

##### Packing Data (Stacking Kit)

15kg (DSK2223 - adjustable feet)  
18kg (DSK2223C - castor)  
0.08m<sup>3</sup>  
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 E23M3 convection ovens  
DSK2223 - Double stacking kit - adjustable feet  
DSK2223C - Double stacking kit - castor



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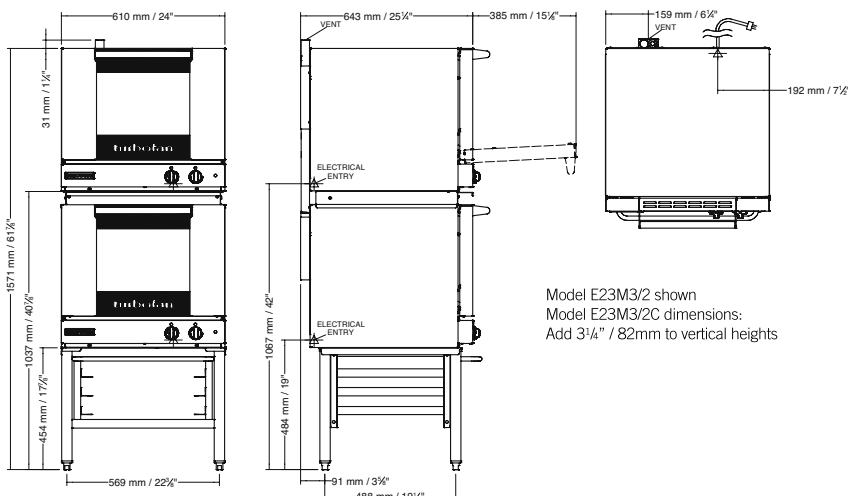
Designed and manufactured by



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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