turbofan®

20TSERIES E27T3/2 E27T3/2C

Technical data sheet for **E27T3 DOUBLE STACKED**

Full Size Electric Convection Ovens TOUCH SCREEN CONTROL Double Stacked on a Stainless Steel Base Stand



Model E27T3/2C shown

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E27T3/2 E27T3/2C

E27T3 ovens shall be Blue Seal electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous 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. The ovens shall have a bi-directional single reversing fan system and feature a single halogen oven lamp. The oven shall feature a programmable Touch Screen menu controller. Ovens shall be double stacked using Double Stacking Kits DSK2728T (adjustable feet option) or DSK2728TC (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.

E27T3/2 - Double stack with adjustable feet base stand E27T3/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two full size ovens
- 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 660mm / 18" x 26" full size sheet pan capacity
- 3 400mm x 600mm tray capacity
- 85mm tray spacing
- Touch Screen control
- Icon driven program menu
- USB port for program/icon updating
- Individual shelf timers
- Multi-stage programs
- Steam injection mode and manual injection
- Bi-directional reversing fan system
- 4.5kW heating power
- 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
- Halogen oven lamp
- Dia. 180mm full stainless steel oven fan
- 3 oven wire racks supplied



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E27T3/2 E27T3/2C Full Size Electric Convection Ovens TOUCH SCREEN CONTROL 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 38mm and 32mm square tube front and rear frame base stand 4 adjustable feet on E27T3/2 4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E27T3/2C Stainless steel oven spacer frame Stainless steel bottom oven vent extension CONTROLS (each oven) 5.7" LED backlit touch screen Icon driven program menu BMP image icon imports via USB port Temperature range 50-260°C Individual shelf timers Multi-stage programs 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, 4.7kW, 19.6A No cordset supplied

Water Requirements (optional)

Cold water connection $\frac{34}{4}$ " BSP male 80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions Width 945mm Height 1571mm (E27T3/2) 1653mm (E27T3/2C) Depth 762mm Oven Internal Dimensions (each oven) Width 695mm Height 305mm 470mm Depth Volume 0.10m3 Oven Rack Dimensions Width 660mm Depth 460mm Nett Weight (double stack complete) 141kg Packing Data (E27T3 ovens each) 77.8kg 0.57m3 Width 875mm 640mm Height 1010mm Depth Packing Data (Stacking Kit) 19kg (DSK2728T - adjustable feet) 22kg (DSK2728TC - castor) 0.08m3 590mm Width 840mm Height 160mm Depth Supplied CKD for assembly on site INSTALLATION CLEARANCES Rear 25mm I H 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 E27T3 convection ovens DSK2728T - Double stacking kit - adjustable feet DSK2728TC - Double stacking kit - castor

20TSERIES

E27T3/2 E27T3/2C

(• BLUE SEAL)

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ISO9001 Quality Management SGS Standard

Designed and manufactured by

1509001

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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