

Technical data sheet for

E35D6-30 DOUBLE STACKED

Full Size Digital / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



E35D6-30/2 E35D6-30/2C

E35D6-30 ovens shall be Moffat 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 side hinged door that offers field reversible hinging. Ovens shall have capacity for six 16" x 29" or 18" x 30" trays. The ovens shall be controlled by electronic controls having separate digital displays and adjusting knobs for time and temperature functions. The oven controls shall allow both manual with programmable moisture level injection and 2 speed oven fan. A core temperature probe is optional. The units shall include dual halogen oven lamps. Ovens shall be double stacked using Double Stacking Kits DSKE35 (adjustable feet option) or DSKE35C (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.

E35D6-30/2 - Double stack with adjustable feet base stand

E35D6-30/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 6 tray capacity ovens
- 910mm width
- Full stainless steel base stand
- Full stainless steel oven spacer frame
- Adjustable feet or castor models
- Guard rail for bottom oven

STANDARD FEATURES (per oven)

- 6 406mm x 736mm / 16" x 29" tray capacity
- 6 457mm x 762mm / 18" x 30" tray capacity
- 105mm tray spacing
- Digital display Time and Temperature Controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Manual mode and Program mode
- 30 programs with 3 stage cooking and stage end alarms
- Core Probe program cooking (optional Core Probe Kit)
- Steam injection mode (5 levels) and manual injection
- 2 speed bi-directional reversing fan system
- 12kW heating power
- Oven vent - Program and manual control
- Safe-Touch vented side hinged door (standard LH hinge).
Optional RH hinge (field convertible)
- Slam-shut / Pendulum door latch
- Vitreous enameled oven chamber
- Plug-in continuous oven door seal
- Dual halogen oven lamps
- 6 oven wire racks supplied

OPTIONS

- Single Phase model (specify when ordering)

ACCESSORIES

- Optional M236060 Core Temperature Probe Kit

E35D6-30/2 E35D6-30/2C 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 6 position stainless steel side racks
Oven racks chrome plated wire (6 supplied)
Stainless steel frame side hinged door
5mm thick door outer glass
5mm thick low energy loss door inner glass
Full stainless steel 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 E35D6-30/2
4 dia. 76mm swivel castors with 2 front castors dual wheel and
swivel lock on E32D5/2C
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 20mm high LED displays
Two individual time and temperature setting control knobs
6 function keys
Fan LO speed key
Timer Start/Stop key
Steam Injection key (5 levels)
Programs select key
Vent open/close key
Actual temperature display key
Adjustable buzzer/alarm volume
Thermostat range 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 side exterior panels
Vitreous enameled oven chamber
Fully removable stainless steel oven side racks
Removable stainless steel oven fan baffle
Easy clean door system with hinge out door inner glass (no tools
required)
Removable plug-in oven door seal (no tools required)

SPECIFICATIONS (each oven)

3 phase model
400-415V, 50Hz, 12.5kW, 3P+N+E, 17.4A / ph
1 phase model (option)
230-240V, 50Hz, 12.5kW, 1P+N+E, 52A
No cordset supplied

Water Requirements (optional - each oven)

Cold water connection 3/4" BSP male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 910mm
Height 1968mm
Depth 1022mm

Oven Internal Dimensions (each oven)

Width 465mm
Height 710mm
Depth 800mm
Volume 0.26m³

Oven Rack Dimensions

Width 460mm (18")
Depth 760mm (30")

Nett Weight (double stack complete)

325kg

Packing Data (E35D6-30 ovens each)

195kg
1.07m³
Width 950mm
Height 960mm
Depth 1170mm

Packing Data (Stacking Kit)

16kg (DSKE35 - adjustable feet)
19kg (DSK35C - castor)
0.12m³
Width 770mm
Height 890mm
Depth 170mm

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

Rear 50mm
LH Side 50mm
RH Side* 50mm

* For fixed installations a minimum of 500mm is required
for service

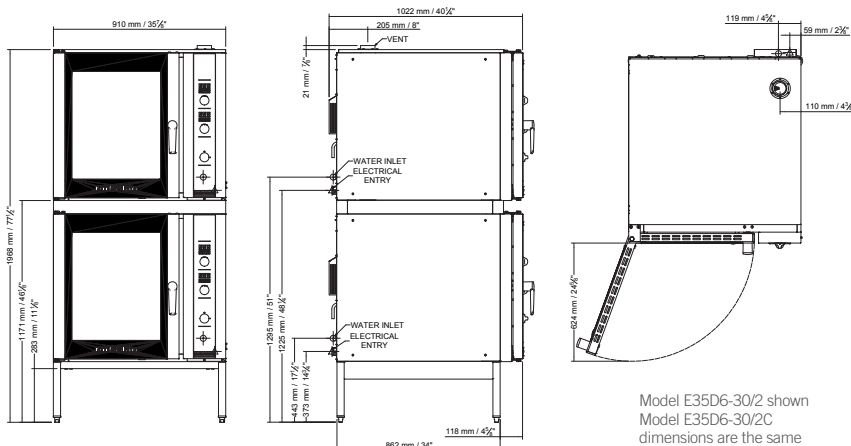
CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides
is required

Double Stacking Kits

For after market double stacking two E35D6-30 convection
ovens

DSK35-30 - Double stacking kit - adjustable feet
DSK35C-30 - 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.