## **30D**SERIES



E35D6-30/2 E35D6-30/2C

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



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#### E35D6-30/2 E35D6-30/2C Full Size Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

turbofan

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 haffle

910 mm / 351/6"

Easy clean door system with hinge out door inner glass (no tools

ELECTRICA ENTRY

Removable plug-in oven door seal (no tools required)

SPECIFICATIONS (each oven)

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

1022mm Depth

Oven Internal Dimensions (each oven)

Width 465mm 710mm Height 800mm Depth Volume 0.26m<sup>3</sup>

Oven Rack Dimensions Width 460mm (18") Depth 760mm (30")

Nett Weight (double stack complete)

325kg Packing Data (E35D6-30 ovens each)

195kg

1.07m<sup>3</sup> Width 950mm

Height 960mm 1170mm

Packing Data (Stacking Kit)

16kg (DSKE35 - adjustable feet)

19kg (DSKE35C - castor)

0.12m3

770mm Width 890mm Height 170mm Depth

Supplied CKD for assembly on site

### INSTALLATION CLEARANCES

Rear 50mm LH Side 50mm RH Side<sup>3</sup> 50mm

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

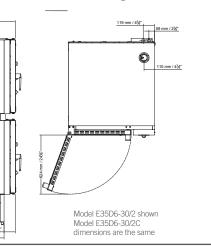
#### CLEARANCE FROM SOURCES OF HEAT

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

#### Double Stacking Kits

For after market double stacking two E35D6-30 convection

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





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IS09001 Quality Management SGS Standard

Designed and manufactured by



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.





