

## **30D**SERIES

E31D4/2 E31D4/2C

Technical data sheet for

## E31D4 DOUBLE STACKED

Half Size Digital / Electric Convection Ovens
Double Stacked on a Stainless Steel Base Stand



Model E31D4/2C shown



## E31D4/2 E31D4/2C

E31D4 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 side hinged door that offers field reversible hinging. Ovens shall have capacity for four half size sheet pans and include a top broiling oven element and broil operating mode. The ovens shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven controls shall allow both manual and programmed operating modes and have separate control keys for selection of Broil mode, oven light function and timer operation. The units shall include a halogen oven lamp. Ovens shall be fitted with a NEMA 6-15P cordset. Ovens shall be double stacked using Double Stacking Kits DSK272831 (adjustable feet option) or DSK272831C (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.

E31D4/2 - Double stack with adjustable feet base stand E31D4/2C - Double stack with castor base stand

## DOUBLE STACK FEATURES

- Two 4 half size sheet pan or hotel pan capacity
- Compact 261/4" / 666mm depth x 311/8"/ 810mm 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)**

- 4 half size sheet pan or hotel pan capacity
- 3½"/80mm tray spacing
- 15A plug-in (NEMA 6-15P cordset fitted)
- Digital display Time and Temperature Controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Broil mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill-broil elements
- Safe-Touch vented side hinged door (standard LH hinge).
   Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- 4 oven wire racks supplied



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# turbofan

## E31D4/2

E31D4/2C

E31D4/2 E31D4/2C 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

Porcelain enameled oven fan baffle

Removable 4 position chrome plated wire side racks

Oven racks chrome plated wire (4 supplied) Stainless steel frame side hinged door

0.2" / 5mm thick door outer glass

0.2" / 5mm thick low energy loss door inner glass

Full stainless steel welded door handle

Stainless steel control panel

Aluminized coated steel base and rear panels

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction

Welded 11/2" and 11/4" square tube front and rear frame base stand

4 adjustable feet on E31D4/2

4 dia. 3" / 76mm swivel castors with 2 front castors dual

wheel and swivel lock on E31D4/2C 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 3/4" / 20mm high LED displays

Two individual time and temperature setting control knobs

6 function keys ON/OFF key

Oven Lamp key (toggle or auto-time off mode settings)

Timer Start/Stop key

Broil/Grill mode quick select 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

Stainless steel top and sides continuous exterior panel

Porcelain enameled oven chamber

Fully removable chrome plated oven side racks

Removable porcelain enameled 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**

Electrical Requirements (each oven) 208V, 60Hz, 1-phase, 2.9kW, 13.9A 220-240V, 60Hz, 1-phase, 3.1W, 12.9A NEMA 6-15P cordset fitted



### External Dimensions

317/8" / 810mm Width

633/8" / 1611mm (E31D4/2) Height

665%" / 1693mm (E31D4/2C)

Denth 261/4" / 666mm Oven Internal Dimensions

Width 221/4"/ 565mm 163/4" / 425mm Height 15½" / 395mm Depth 3.2ft3 / 0.09m3 Volume

Oven Rack Dimensions Width 211/4" / 540mm Depth 141/2" / 370mm

Nett Weight (double stack complete)

300lbs / 126kg

Packing Data (E31D4 ovens each)

150lbs / 68.2kg 15.9 ft3 / 0.45m3

291/8" / 740mm Width 283/s" / 720mm Height 327/a" / 835mm Depth

Packing Data (Stacking Kit)

42lbs / 19kg (DSK272831 - adjustable feet)

48lbs / 22kg (DSK272831C - castor)

2.8ft3 / 0.08m3

Width 231/4" / 590mm 331/a" / 840mm Height 61/4" / 160mm Depth

Supplied CKD for assembly on site

## INSTALLATION CLEARANCES

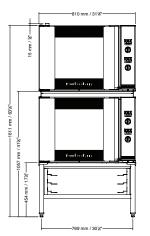
Rear 1" / 25mm LH Side 1" / 25mm RH Side 1" / 25mm

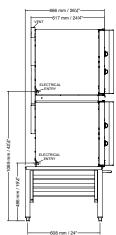
## CLEARANCE FROM SOURCES OF HEAT

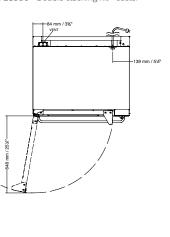
A minimum distance of 12" / 300mm from the appliance sides is required

### Double Stacking Kits

For after market double stacking two E31D4 convection ovens DSK272831 - Double stacking kit - adjustable feet DSK272831C - Double stacking kit - castor









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ISO9001 Quality Management SGS 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.





