

### TECHNICAL DATA SHEET FOR E27M3 DOUBLE STACKED

#### Full Size Manual / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

E27M3/2 - Double stack with adjustable feet base stand

E27M3/2C - Double stack with castor base stand

##### DOUBLE STACK FEATURES

- Two 3 full size sheet pan capacity
- Compact 31 $\frac{7}{8}$ " / 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)

- 3 full size sheet pan capacity
- 3 $\frac{1}{8}$ " / 85mm tray spacing
- Bi-directional reversing fan system
- 4.5kW heating (220-240V) / 4.0kW heating (208V)
- 20A plug-in (NEMA 6-20P cordset fitted)
- Porcelain enameled 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 150-500°F / 50-260°C
- 60 minute timer with time up alarm
- Dual halogen oven lamps
- Dia. 7" / 180mm full stainless steel oven fan
- 3 oven wire racks supplied



Model E27M3/2C shown

##### E27M3/2 E27M3/2C

E27M3 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 drop down door. Ovens shall have capacity for three full size sheet pans. The ovens shall have 4.5kW heating elements for 220-240V models or 4.0kW heating elements for 208V models. The ovens shall have a bi-directional single reversing fan system. The ovens shall be controlled by a mechanical thermostat with a range of 150-500°F / 50-260°C, a 60 minute bake timer, and feature dual halogen oven lamps. Ovens shall be fitted with a NEMA 6-20P 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.

# 20MSERIES

E27M3/2  
E27M3/2C

# turbofan®

## E27M3/2 E27M3/2C Full Size Manual / 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  
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  
0.2" / 5mm thick door outer glass  
0.2" / 5mm thick low energy loss door inner glass  
Heavy-duty counterbalanced door hinges  
Wear resistant powder coated welded door handle  
Stainless steel control panel  
Aluminized coated steel base and rear panels

### CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction  
Welded 1½" and 1¼" square tube front and rear frame base stand  
4 adjustable feet on E27M3/2  
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on E27M3/2C  
Stainless steel oven spacer frame  
Stainless steel bottom oven vent extension

### CONTROLS (each oven)

Power ON control panel indicator  
Mechanical thermostat 150-500°F / 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  
Porcelain 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)  
208V, 50/60Hz, 1-phase, 4.2kW, 20A  
220-240V, 50/60Hz, 1-phase, 4.7kW, 19.6A  
NEMA 6-20P cordset fitted



### External Dimensions

Width 31⅞" / 810mm  
Height 61⅞" / 1571mm (E27M2/2)  
65⅛" / 1653mm (E27M2/2C)  
Depth 30" / 763mm

### Oven Internal Dimensions (each oven)

Width 27⅞" / 695mm  
Height 12" / 305mm  
Depth 18½" / 470mm  
Volume 3.53ft³ / 0.10m³

### Oven Rack Dimensions

Width 26" / 660mm  
Depth 18" / 460mm

Nett Weight (double stack complete)  
311lbs / 141kg

### Packing Data (E27M3 ovens each)

172lbs / 77.8kg  
19.4 ft³ / 0.55m³  
Width 34¼" / 870mm  
Height 29¾" / 755mm  
Depth 32⅞" / 835mm

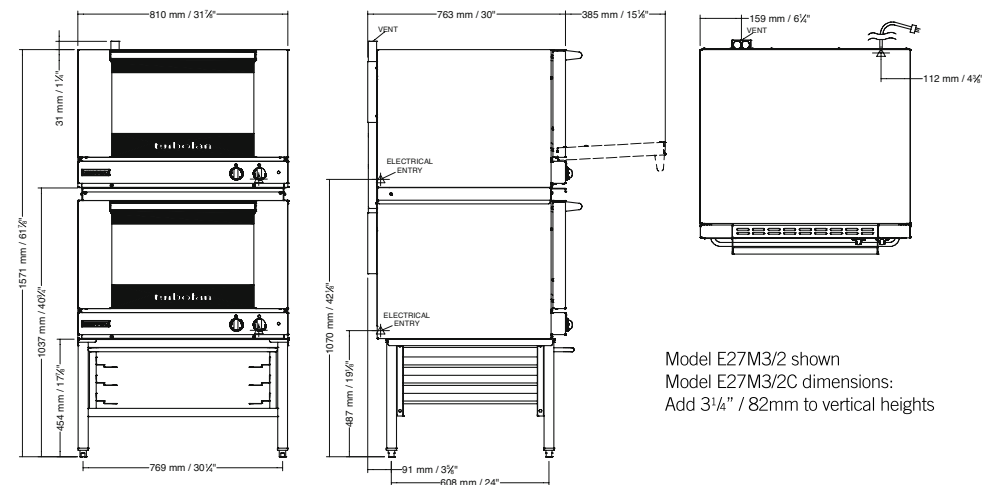
### Packing Data (Stacking Kit)

42lbs / 19kg (DSK272831 - adjustable feet)  
48lbs / 22kg (DSK272831C - castor)  
2.8ft³ / 0.08m³  
Width 23¼" / 590mm  
Height 33⅞" / 840mm  
Depth 6¼" / 160mm

Supplied CKD for assembly on site

## Double Stacking Kits

For after market double stacking two E27M3 convection ovens  
DSK272831 - Double stacking kit - adjustable feet  
DSK272831C - Double stacking kit - castor



Model E27M3/2 shown  
Model E27M3/2C dimensions:  
Add 3¼" / 82mm to vertical heights

## MOFFAT®

www.moffat.com

U.S.A.

Moffat Inc  
3765 Champion Boulevard  
Winston-Salem  
North Carolina 27105  
Ph Toll Free 1-800-551 8795  
Ph 336-661 0257  
Fax 336-661 9546  
Email sales@moffat.com  
www.moffat.com

Manufactured by:

Moffat Limited  
16 Osborne Street PO Box 10-001  
Christchurch 8081 New Zealand



ISO9001  
Quality  
Management  
Standard

Designed and manufactured by

## MOFFAT®

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.

© Copyright Moffat Ltd  
Moffat 10.10

