

Technical data sheet for

## E27M2 DOUBLE STACKED

Full Size Manual / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



Model E27M2/2C shown



E27M2/2 E27M2/2C

E27M2 ovens shall be Moffat electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Ovens shall have capacity for two full size sheet pans. The ovens shall have 2.8kW heating elements. The ovens shall have a bi-directional single reversing fan system. The ovens shall be controlled by a mechanical thermostat with a range of 50-260°C, a 60 minute bake timer, and feature dual halogen oven lamps. Ovens shall be fitted with a 15A plug-in 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.

E27M2/2 - Double stack with adjustable feet base stand

E27M2/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two full size ovens
- Compact 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)

- 2 460mm x 660mm / 18" x 26" full size sheet pan capacity
- 2 400mm x 600mm tray capacity
- 115mm tray spacing
- Bi-directional reversing fan system
- 2.8kW heating
- 15A plug-in cordset fitted
- 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
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm
- Dual halogen oven lamps
- Dia. 180mm full stainless steel oven fan
- 2 oven wire racks supplied

#### E27M2/2 E27M2/2C Full Size Manual / 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 2 position chrome plated wire side racks  
Oven racks chrome plated wire (2 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 32mm and 38mm square tube front and rear frame base stand  
4 adjustable feet on E27M2/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E27M2/2C  
Stainless steel oven spacer frame  
Stainless steel bottom oven vent extension

##### CONTROLS (each oven)

Power ON control panel indicator  
Mechanical thermostat 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  
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 3.0kW, 12A  
15A cordset fitted

##### External Dimensions

Width 810mm  
Height 1571mm (E27M2/2)  
1653mm (E27M2/2C)

Depth 763mm

##### Oven Internal Dimensions (each oven)

Width 695mm  
Height 305mm  
Depth 470mm  
Volume 0.10m<sup>3</sup>

##### Oven Rack Dimensions

Width 660mm  
Depth 460mm

Nett Weight (double stack complete)  
141kg

##### Packing Data (E27M2 ovens each)

77.8kg  
0.55m<sup>3</sup>  
Width 870mm  
Height 755mm  
Depth 835mm

##### Packing Data (Stacking Kit)

19kg (DSK272831 - adjustable feet)  
22kg (DSK272831C - castor)  
0.08m<sup>3</sup>  
Width 590mm  
Height 840mm  
Depth 160mm

Supplied CKD for assembly on site

##### INSTALLATION CLEARANCES

Rear 25mm  
LH 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 E27M2 convection ovens  
DSK272831 - Double stacking kit - adjustable feet  
DSK272831C - Double stacking kit - castor



Australia  
www.moffat.com.au  
New Zealand  
www.moffat.co.nz  
www.turbofanoven.com

##### Australia

##### Moffat Pty Limited

Victoria/Tasmania  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone 03-9518 3888  
Facsimile 03-9518 3833  
vsales@moffat.com.au

##### New South Wales

Telephone 02-8833 4111  
nswsales@moffat.com.au

##### South Australia

Telephone 03-9518 3888  
vsales@moffat.com.au

##### Queensland

Telephone 07-3630 8600  
qldsales@moffat.com.au

##### Western Australia

Telephone 08-9202 6820  
bgarcia@moffat.com.au

##### New Zealand

##### Moffat Limited

Christchurch  
45 Illinois Drive  
Izone Business Hub  
Rolleston 7675  
Telephone +64 3-983 6600  
Facsimile +64 3-983 6660  
sales@moffat.co.nz

##### Auckland

Telephone 09-574 3150  
sales@moffat.co.nz



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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.

