# turbofan

## **20M**SERIES

E23M3/2 E23M3/2C

Technical data sheet for

## **E23M3** DOUBLE STACKED

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



Model E23M3/2C shown



#### E23M3/2 E23M3/2C

E23M3 ovens shall be Blue Seal 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 three half 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 a single halogen oven lamp. Ovens shall be fitted with a 13A plug-in cordset. Ovens shall be double stacked using Double Stacking Kits DSK2223 (adjustable feet option) or DSK2223C (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.

E23M3/2 - Double stack with adjustable feet base stand E23M3/2C - Double stack with castor base stand

#### DOUBLE STACK FEATURES

- Two half size ovens
- Compact 610mm 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 460mm x 330mm / 18" x 13" half size sheet pan capacity
- 3 GN 2/3 pan capacity
- 85mm tray spacing
- Bi-directional reversing fan system
- 2.8kW heating
- 13A 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
- Halogen oven lamp
- Dia. 180mm full stainless steel oven fan
- 3 oven wire racks supplied



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### **20M**SERIES

E23M3/2 E23M3/2C

#### **E23M3/2 E23M3/2C** Half 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 3 position chrome plated wire side racks

Oven racks chrome plated wire (3 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 E23M3/2

4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E23M3/2C 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

13A cordset fitted

External Dimensions
Width 610mm

Height 1571mm (E23M3/2)

1653mm (E23M3/2C)

Depth 643mm

Oven Internal Dimensions (each oven)

Width 495mm
Height 305mm
Depth 340mm
Volume 0.51m3
Oven Rack Dimensions
Width 460mm

Depth 330mm

Nett Weight (double stack complete)

99kg

Packing Data (E23M3 ovens each)

54.6kg 0.34m3

Width 750mm Height 705mm Depth 635mm

Packing Data (Stacking Kit) 15kg (DSK2223 - adjustable feet)

18kg (DSK2223C - castor)

0.08m3

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 E23M3 convection ovens DSK2223 - Double stacking kit - adjustable feet DSK2223C - Double stacking kit - castor

#### OBLUE SERL

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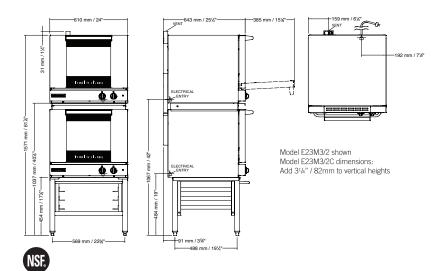
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Designed and manufactured by



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.



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