

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

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



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ISO9001
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quality management system, covering
design, manufacture and final inspection,
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