20DSERIES



E23D3

Technical data sheet for

E23D3 ON THE SK23 STAND

Half Size Digital / Electric Convection Oven on a Stainless Steel Stand





F23D3

Unit shall be a Moffat electrically heated Turbofan convection oven E.T.L. listed and NSF-4 listed. The oven shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Oven shall have capacity for three half size sheet pans. The oven shall have 2.8kW heating elements for 220-240V models or 2.5kW heating elements for 208V models. The oven shall have a bi-directional single reversing fan system and feature a single halogen oven lamp. The oven shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven control shall allow both manual and programmed operating modes with programmable steam injection and 3 stage cooking. Oven shall be able to be bench mounted on 3" / 76mm feet or mounted on oven stand model SK23. Oven shall be fitted with a NEMA 6-15P cordset. Unit shall be supplied in 100% recyclable shipping packaging.

Unit shall be a Moffat Turbofan stainless steel oven stand NSF-4 listed. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for half size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E22 and E23. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 3 half size sheet pan capacity
- 31/3"/85mm tray spacing
- Compact 24"/ 610mm width
- Digital display Time and Temperature controls
- Large easy view 34" / 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode and manual injection
- Bi-directional reversing fan system
- 2.8kW heating (220-240V) / 2.5kW heating (208V)
- 15A plug-in (NEMA 6-15P 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
- Halogen oven lamp
- Dia. 7" / 180mm full stainless steel oven fan
- Anti-skid 2" / 50mm dia. 3" /76mm high adjustable stainless steel feet
- 3 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

Turbofan SK23 Oven Stand



20DSERIES

turbofan

E23D3

E23D3 Half Size Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

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

CONTROLS

Electronic controls with Digital Time and Temperature display, Manual or Program modes Large 20mm high LED displays Two individual time and temperature setting control knobs ON/OFF and Oven Lights key Timer Start/Stop key Steam injection 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

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) 3" / 76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements 208V, 50/60Hz, 1-phase, 2.7kW, 13A 220-240V, 50/60Hz, 1-phase, 3.0kW, 12A NEMA 6-15P cordset fitted

Water Requirements (optional) Cold water connection 3/4" GHT male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions Width

24" / 610mm 23⁷/8" / 607mm including 3" / 76mm feet Height

25¼" / 642mm Depth Oven Internal Dimensions Width 19½" / 495mm 12" / 305mm Height 13³/8" / 340mm Depth Volume 1.8ft3 / 0.51m3 Oven Rack Dimensions

Width 18" / 460mm Depth 13" / 330mm Nett Weight (E23D3) 94lbs / 42.4kg

Packing Data (E23D3) 120lbs / 54.6kg 12 ft³ / 0.34m3

Width 29½" / 750mm 27¾" / 705mm 25" / 635mm Height Depth

SK23 Stainless Steel Stand

All stainless steel welded frame oven stand for Turbofan E22 and E23 Series ovens 6 position tray runners standard

3" / 76mm diameter wheel swivel castors standard with 2 front castors with dual swivel and wheel

Welded 11/2" and 11/4" square tube front and rear frames Welded rack supports/side frames 4 dia. 3" / 76mm swivel castors with 2 front castors

dual wheel and swivel lock

Top frame oven supports suit Turbofan E22 and E23 Series Oven mounting

Supplied CKD for assembly on site

External Dimensions (SK23 Oven Stand)

Width 24" / 610mm 345/8" / 880mm Height Depth 20%" / 530mm

Nett Weight (SK23 Oven Stand) 35lbs / 16kg

Packing Data (SK23 Oven Stand)

40lbs / 18kg 3.2ft³ / 0.09m3

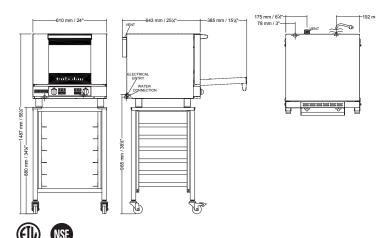
241/8" / 630mm 351/2" / 900mm Width Height Depth 6" / 152mm

INSTALLATION CLEARANCES

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

CLEARANCE FROM SOURCES OF HEAT

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





www.moffatusa.com www.turbofanoven.com

U.S.A.

Moffat Inc

3760 Industrial Drive, Suite B

Winston-Salem

NC 27105-2637

Ph Toll Free 1-800-551 8795

Ph 336-661 0257 Fax 336-661 9546 Email sales@moffat.com www.moffatusa.com

Manufactured by: Moffat Limited 45 Illinois Drive, Izone Business Hub Rolleston 7675, New Zealand



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.

© Copyright Moffat Ltd US.TFN.S.1701

an Ali Group Company

