

Technical data sheet for

E23D3 ON THE SK23 STAND

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



E23D3

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 6-20P cordset. Unit shall be supplied in 100% recyclable shipping packaging.

SK23

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
- 3 1/8" / 85mm tray spacing
- Compact 24" / 610mm width
- Digital display Time and Temperature controls
- Large easy view 3/4" / 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)
- 20A 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
- 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

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
20Amp NEMA 6-20P cordset fitted

Water Requirements (optional)
Cold water connection ¾" GHT male
80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions

Width 24" / 610mm
Height 23 7/8" / 607mm including 3" / 76mm feet
Depth 25 1/4" / 642mm

Oven Internal Dimensions

Width 19 1/2" / 495mm
Height 12" / 305mm
Depth 13 3/8" / 340mm
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 29 1/2" / 750mm
Height 27 3/4" / 705mm
Depth 25" / 635mm

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 1 1/2" and 1 1/4" 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
Height 34 5/8" / 880mm
Depth 20 7/8" / 530mm

Nett Weight (SK23 Oven Stand)

35lbs / 16kg

Packing Data (SK23 Oven Stand)

40lbs / 18kg
3.2ft³ / 0.09m³
Width 24 7/8" / 630mm
Height 35 1/2" / 900mm
Depth 6" / 152mm

INSTALLATION CLEARANCES

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

CLEARANCE FROM SOURCES OF HEAT

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



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ISO9001
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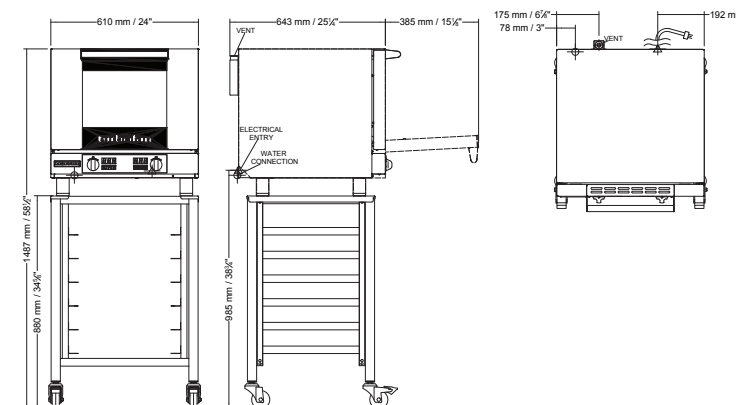


ISO9001

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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