

TECHNICAL DATA SHEET FOR E28M4 DOUBLE STACKED

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

E28M4/2 - Double stack with adjustable feet base stand

E28M4/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 4 full size sheet pan capacity
- Compact 31 $\frac{7}{8}$ " / 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)

- 4 full size sheet pan capacity
- 3 $\frac{1}{8}$ " / 80mm tray spacing
- Twin bi-directional reversing fans
- 5.6kW heating (220-240V) / 5.0kW heating (208V)
- 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
- Mechanical thermostat 150-500°F / 50-260°C
- 60 minute timer with time up alarm
- Dual halogen oven lamps
- Twin dia. 7" / 180mm full stainless steel oven fans
- 4 oven wire racks supplied



Model E28M4/2C shown

E28M4/2 E28M4/2C

E28M4 ovens shall be Moffat electrically heated Turbofan convection ovens E.T.L. listed and NSF-4 listed. The ovens shall have a one piece porcelain enameled oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Ovens shall have capacity for four full size sheet pans. The ovens shall have 5.6kW heating elements for 220-240V models or 5.0kW heating elements for 208V models. The ovens shall have twin bi-directional reversing fans. The oven shall be controlled by a mechanical thermostat with a range of 150-500°F / 50-260°C, a 60 minute bake timer, and feature dual halogen oven lamps. 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.

20MSERIES

E28M4/2
E28M4/2C

turbofan®

E28M4/2 E28M4/2C Full Size Manual / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

CONSTRUCTION - OVENS

Porcelain enameled fully welded oven chamber
Stainless steel front, sides and top exterior
Stainless steel oven fan baffle and oven vent
Removable 4 position chrome plated wire side racks
Oven racks chrome plated wire (4 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

CONSTRUCTION - DOUBLE STACKING KIT

All stainless steel construction
Welded 1½" and 1¼" square tube front and rear frame base stand
4 adjustable feet on E28M4/2
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on E28M4/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS (each oven)

Power ON control panel indicator
Mechanical thermostat 150-500°F / 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
Porcelain enameled oven chamber
Fully removable chrome plated oven side racks
Removable stainless steel oven fan baffle
Full stainless steel oven fans
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

208V, 50/60Hz, 1-phase, 5.4kW, 25.8A
220-240V, 50/60Hz, 1-phase, 6.0kW, 25A
No cordset supplied

External Dimensions

Width 31⅞" / 810mm
Height 66⅞" / 1681mm (E28M4/2)
69⅞" / 1763mm (E28M4/2C)
Depth 30" / 762mm

Oven Internal Dimensions (each oven)

Width 27⅞" / 695mm
Height 14" / 355mm
Depth 18½" / 470mm
Volume 4.1ft³ / 0.116m³

Oven Rack Dimensions

Width 26" / 660mm
Depth 18" / 460mm

Nett Weight (double stack complete)

350lbs / 159kg

Packing Data (E28M4 ovens each)

191lbs / 86.5kg
19.4 ft³ / 0.55m³

Width 34¼" / 870mm
Height 29¾" / 755mm
Depth 32⅞" / 835mm

Packing Data (Stacking Kit)

42lbs / 19kg (DSK272831 - adjustable feet)
48lbs / 22kg (DSK272831C - castor)
2.8ft³ / 0.08m³

Width 23¼" / 590mm
Height 33⅞" / 840mm
Depth 6¼" / 160mm

Supplied CKD for assembly on site

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

Double Stacking Kits

For after market double stacking two E28M4 convection ovens
DSK272831 - Double stacking kit - adjustable feet
DSK272831C - Double stacking kit - castor

MOFFAT®

www.moffat.com

U.S.A.

Moffat Inc
3765 Champion Boulevard
Winston-Salem
North Carolina 27105
Ph Toll Free 1-800-551 8795
Ph 336-661 0257
Fax 336-661 9546
Email sales@moffat.com
www.moffat.com

Manufactured by:

Moffat Limited
16 Osborne Street PO Box 10-001
Christchurch 8081 New Zealand



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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