

TECHNICAL DATA SHEET FOR E31D4 DOUBLE STACKED

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

E31D4/2 - Double stack with adjustable feet base stand

E31D4/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 4 half size sheet pan or hotel pan capacity
- Compact 26¼" / 666mm depth x 31⅞" / 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 half size sheet pan or hotel pan capacity
- 3⅞" / 80mm tray spacing
- 15A plug-in (NEMA 6-15P cordset fitted)
- Digital display Time and Temperature Controls
- Large easy view ¾" / 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Broil mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill-broil elements
- Safe-Touch vented side hinged door (standard LH hinge). Optional RH hinge (field convertible)
- Stay-Cool door handle
- Porcelain enameled oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- 4 oven wire racks supplied



Model E31D4/2C shown

E31D4/2 E31D4/2C

E31D4 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 side hinged door that offers field reversible hinging. Ovens shall have capacity for four half size sheet pans and include a top broiling oven element and broil operating mode. The ovens shall be controlled by an electronic control having separate digital displays and adjusting knobs for time and temperature functions. The oven controls shall allow both manual and programmed operating modes and have separate control keys for selection of Broil mode, oven light function and timer operation. The units shall include a halogen oven lamp. Ovens shall be fitted with a NEMA 6-15P cordset. 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.

30D SERIES

E31D4/2
E31D4/2C

turbofan®

E31D4/2 E31D4/2C Half Size Digital / 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
Porcelain enameled oven fan baffle
Removable 4 position chrome plated wire side racks
Oven racks chrome plated wire (4 supplied)
Stainless steel frame side hinged door
0.2" / 5mm thick door outer glass
0.2" / 5mm thick low energy loss door inner glass
Full stainless steel 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 E31D4/2
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel and swivel lock on E31D4/2C
Stainless steel oven spacer frame
Stainless steel bottom oven vent extension

CONTROLS (each oven)

Electronic controls with Digital Time and Temperature display, Manual or Program modes
Large ¾" / 20mm high LED displays
Two individual time and temperature setting control knobs
6 function keys
ON/OFF key
Oven Lamp key (toggle or auto-time off mode settings)
Timer Start/Stop key
Broil/Grill mode quick select 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 porcelain enameled oven fan baffle
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)
208V, 60Hz, 1-phase, 2.9kW, 13.9A
220-240V, 60Hz, 1-phase, 3.1W, 12.9A
NEMA 6-15P cordset fitted



External Dimensions

Width 31⅞" / 810mm
Height 63⅞" / 1611mm (E31D4/2)
66⅞" / 1693mm (E31D4/2C)
Depth 26¼" / 666mm

Oven Internal Dimensions

Width 22¼" / 565mm
Height 16¾" / 425mm
Depth 15½" / 395mm
Volume 3.2ft³ / 0.09m³

Oven Rack Dimensions

Width 21¼" / 540mm
Depth 14½" / 370mm

Nett Weight (double stack complete)
300lbs / 126kg

Packing Data (E31D4 ovens each)

150lbs / 68.2kg
15.9 ft³ / 0.45m³
Width 29⅞" / 740mm
Height 28⅞" / 720mm
Depth 32⅞" / 835mm

Packing Data (Stacking Kit)

42lbs / 19kg (DSK272831 - adjustable feet)
48lbs / 22kg (DSK272831C - castor)
2.8ft³ / 0.08m³
Width 23⅞" / 590mm
Height 33⅞" / 840mm
Depth 6¼" / 160mm

Supplied CKD for assembly on site

INSTALLATION CLEARANCES

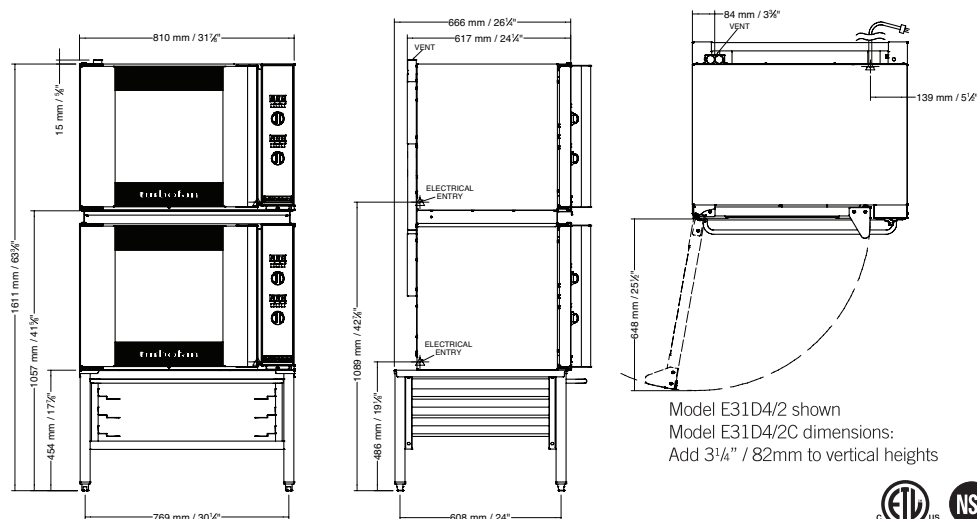
Rear 3" / 75mm
LH Side 3" / 75mm
RH Side 3" / 75mm

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 E31D4 convection ovens
DSK272831 - Double stacking kit - adjustable feet
DSK272831C - Double stacking kit - castor



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ISO9001
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MOFFAT®

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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