

TECHNICAL DATA SHEET FOR E35 / 2 Double Stacked Full Size Electric Convection Ovens

E35 OVEN

- 6 sheet pan capacity (8 with cookie kit option)
- Stainless steel outer
- Porcelain inner
- Solid state thermostat
- * Plug in door seal
- 60 minute bake timer
- Hot reversing air system
- Time driven steam system
- 2 speed fan
- Field reversible door



E35 / 2 double stacked

E35 / 2 Double Stacked Units shall be Moffat electrically heated Turbofan convection ovens double stacked on a specially designed stacking kit, E.T.L listed (UL Std 197, NSF-4). Each oven shall have a one piece vitreous porcelain enamel oven liner, stainless steel exterior, twin pane field reversible full view glass door with ventilation top and bottom, with the outer panel hinged for cleaning. A two speed auto reversing fan shall evenly circulate air internally. Heating shall be accomplished via electric elements surrounding the fan. The oven shall be controlled by a solid state thermostat accurate to $\pm 2^{\circ}\text{F}$, range 150°F to 550°F, have a 60 minute bake timer, push button steam injection system, fan speed control and oven vent control. Each oven shall be able to be bench mounted on 4" legs or on Moffat's A26 stand or E85-HLD Proofer and Holding Cabinet, rated for zero clearance left and rear.

E35 / 2 Full Size Electric Convection Ovens

CONSTRUCTION

Tops and sides stainless steel
 Porcelain oven interior
 Stay cool twin pane glass door (outer surface)
 163°F when oven operating at 356°F
 Interlocking door handle
 Stainless steel oven racking system with runners for wire racks or full size sheet pan
 Insulated all round for zero clearance left side and rear
 Porcelain control panel
 Field reversible door

CONTROLS

Electronic thermostat variable from 150°F to 550°F ± 2°F
 1 hour bake timer with buzzer
 Timed water injected steam
 2 speed fan (700rpm-1400rpm)
 On/off switch
 Hot reversing air system
 High limit safety

CLEANING

Stainless steel top and side exterior panels side of the unit
 Easy clean surfaces
 Fully removable oven racking system
 Door outer glass hinged for cleaning access
 Removable Proofer water tank

OPTIONS

Fully insulated stainless steel door with twin pane glass viewing window
 E85-A-8-HLD or E85-A-12-HLD Proofers and Holding Cabinets
 Sheet pans, wire racks
 Specialist side racks for cookies

SPECIFICATIONS

Electrical Requirements (each oven)

208V 3ph+E 11.2kW L1 31.1A
 L2 31.1A
 L3 31.1A
 220-240V 3ph+E 12.5kW L1 30-1A
 L2 30-1A
 L3 30-1A

Water Requirements (each oven)

¾" thread
 80psi maximum inlet pressure
 20psi minimum inlet pressure

External Dimensions

Width 34½" / 880mm
 Height 78¾" / 2000mm
 Depth 34½" / 880mm

Internal Dimensions (each oven)

Width 18" / 460mm
 Height 28" / 710mm
 Depth 26" / 660mm

Oven Rack Dimensions (each oven)

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

Nett Weight (total)

684lbs / 310kg

Packing Data (each oven)

441lbs / 181kg
 33.8ft³ / 0.96m³
 Width 39½" / 1001mm
 Height 39" / 990mm
 Depth 38" / 965mm

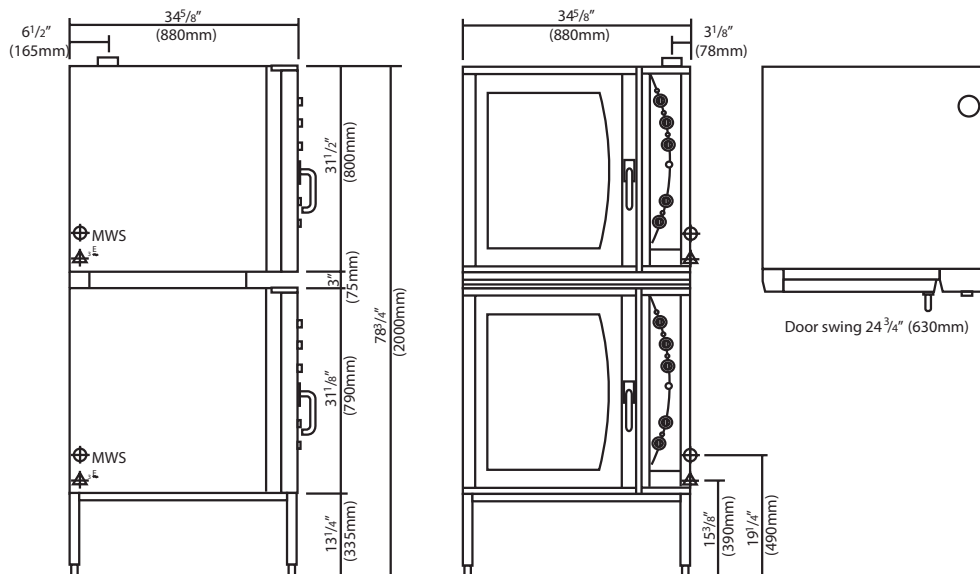
INSTALLATION CLEARANCES

Rear 0" / 0mm
 LH Side 0" / 0mm
 RH Side 3" / 75mm

* For fixed installations a minimum of 20" / 500mm is required for service

CLEARANCE FROM SOURCES OF HEAT

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



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ISO9001
 Quality Management 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.

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