

Technical data sheet for

## E28D4 DOUBLE STACKED

Full Size Digital / Electric Convection Ovens

Double Stacked on a Stainless Steel Base Stand



Model E28D4/2C shown



### E28D4/2 E28D4/2C

E28D4 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 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. 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.

E28D4/2 - Double stack with adjustable feet base stand

E28D4/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two full size ovens
- 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
- Digital display Time and Temperature controls
- Large easy view  $\frac{3}{4}$ " / 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
- 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
- Halogen oven lamp
- Twin dia. 7" / 180mm full stainless steel oven fans
- 4 oven wire racks supplied

### E28D4/2 E28D4/2C Full 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  
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 framebase stand  
4 adjustable feet on E28D4/2  
4 dia. 3" / 76mm swivel castors with 2 front castors dual wheel  
and swivel lock on E28D4/2C  
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  
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 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

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

#### External Dimensions

Width 31 7/8" / 810mm  
Height 66 1/8" / 1681mm (E28D4/2)  
69 3/4" / 1763mm (E28D4/2C)  
Depth 30" / 762mm

#### Oven Internal Dimensions (each oven)

Width 27 3/8" / 695mm  
Height 14" / 355mm  
Depth 18 1/2" / 470mm  
Volume 4.1ft³ / 0.116m³

#### Oven Rack Dimensions

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

Nett Weight (double stack complete)  
350lbs / 159kg

#### Packing Data (E28D4 ovens each)

191lbs / 86.5kg  
19.4 ft³ / 0.55m³  
Width 34 1/4" / 870mm  
Height 29 3/4" / 755mm  
Depth 32 7/8" / 835mm

#### Packing Data (Stacking Kit)

42lbs / 19kg (DSK272831 - adjustable feet)  
48lbs / 22kg (DSK272831C - castor)  
2.8ft³ / 0.08m³  
Width 23 1/4" / 590mm  
Height 33 1/8" / 840mm  
Depth 6 1/4" / 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

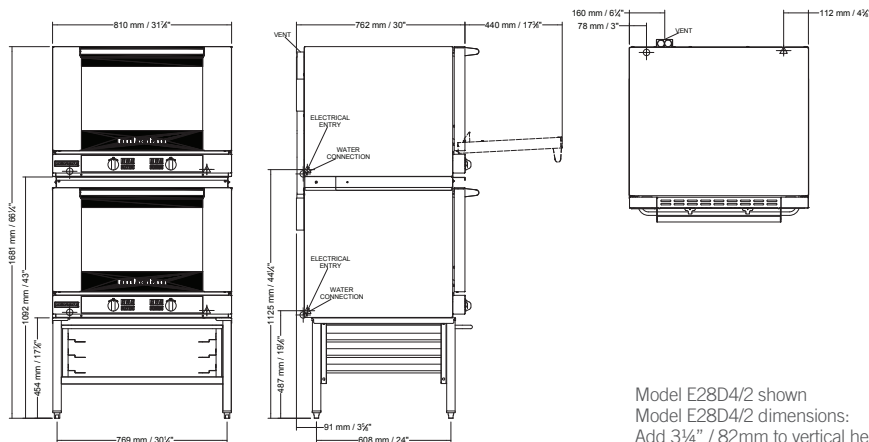
For after market double stacking two E28D4 convection ovens  
DSK272831 - Double stacking kit - adjustable feet  
DSK272831C - Double stacking kit - castor



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Model E28D4/2 shown  
Model E28D4/2 dimensions:  
Add 3 1/4" / 82mm to vertical heights

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



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  
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