

Technical data sheet for

## E31D4 DOUBLE STACKED

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



E31D4/2 E31D4/2C

E31D4 ovens shall be Moffat electrically heated Turbofan convection ovens. The ovens shall have a one piece vitreous enamel 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 GN1/1 pans and include a top grilling oven element and grill 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 Grill mode, oven light function and timer operation. The units shall include a halogen oven lamp. Ovens shall be fitted with a 15A plug-in 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.

E31D4/2 - Double stack with adjustable feet base stand

E31D4/2C - Double stack with castor base stand

### DOUBLE STACK FEATURES

- Two 4 Gastronorm GN1/1 pan capacity
- Compact 666mm depth x 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 Gastronorm GN1/1 pan capacity
- 80mm tray spacing
- 15A plug-in cordset fitted
- Digital display time and temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer with countdown or time count modes
- Programmable for up to 20 programs
- Grill mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill elements
- Safe-Touch vented side hinged door (standard LH hinge).  
Optional RH hinge (field convertible)
- Stay-Cool door handle
- Vitreous enamel oven chamber
- Plug-in continuous oven door seal
- Halogen oven lamp
- 4 oven wire racks supplied

### E31D4/2 E31D4/2C Half Size Digital / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand

#### CONSTRUCTION - OVENS

Vitreous enamel fully welded oven chamber  
Stainless steel front, sides and top exterior  
Vitreous enamel oven fan baffle  
Removable 4 position chrome plated wire side racks  
Oven racks chrome plated wire (4 supplied)  
Stainless steel frame side hinged door  
5mm thick door outer glass  
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

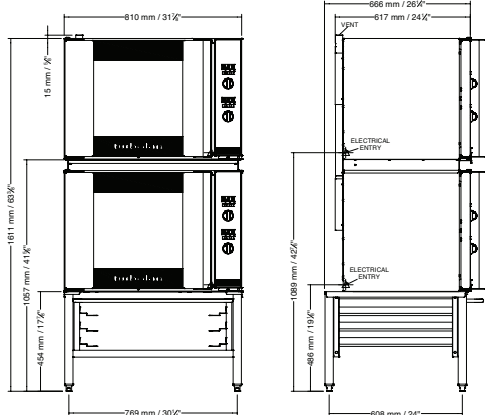
All stainless steel construction  
Welded 32mm and 38mm square tube front and rear frame base stand  
4 adjustable feet on E31D4/2  
4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E31D4/2C  
Stainless steel oven spacer frame  
Stainless steel bottom oven vent extension

#### CONTROLS (each oven)

Electronic controls with digital time and temperature display,  
Manual or Program modes  
Large 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 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  
Vitreous enamel 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)  
230-240V, 50Hz, 1P+N+E, 3.1kW, 12.9A  
15A cordset fitted

#### External Dimensions

Width 810mm  
Height 1611mm (E31D4/2)  
1693mm (E31D4/2C)  
Depth 666mm

#### Oven Internal Dimensions

Width 565mm  
Height 425mm  
Depth 395mm  
Volume 0.09m<sup>3</sup>

#### Oven Rack Dimensions

Width 540mm  
Depth 370mm

Nett Weight (double stack complete)  
126kg

#### Packing Data (E31D4 ovens each)

68.2kg  
0.45m<sup>3</sup>  
Width 740mm  
Height 720mm  
Depth 835mm

#### Packing Data (Stacking Kit)

19kg (DSK272831 - adjustable feet)  
22kg (DSK272831C - castor)  
0.08m<sup>3</sup>  
Width 590mm  
Height 840mm  
Depth 160mm

Supplied CKD for assembly on site

#### INSTALLATION CLEARANCES

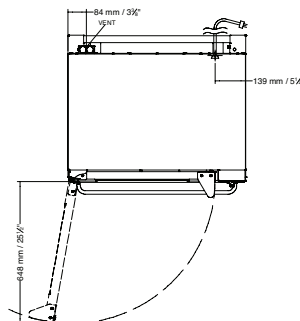
Rear 25mm  
LH Side 25mm  
RH Side 25mm

#### CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 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



Model E31D4/2 shown  
Model E31D4/2C dimensions:  
Add 3 1/4" / 82mm to vertical heights



Australia  
www.moffat.com.au  
New Zealand  
www.moffat.co.nz  
www.turbofanoven.com

#### Australia Moffat Pty Limited

Victoria/Tasmania  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone +61 3-9518 3888  
Facsimile +61 3-9518 3833  
vsales@moffat.com.au

New South Wales  
Telephone +61 2-8833 4111  
nswsales@moffat.com.au

South Australia  
Telephone +61 3-9518 3888  
vsales@moffat.com.au

Queensland  
Telephone +61 7-3630 8600  
qldsales@moffat.com.au

Western Australia  
Telephone +61 8-9413 2400  
wasales@moffat.com.au

#### New Zealand Moffat Limited

Christchurch  
45 Illinois Drive  
Izone Business Hub  
Rolleston 7675  
Telephone +64 3-983 6600  
Facsimile +64 3-983 6660  
sales@moffat.co.nz

Auckland  
Telephone +64 9-574 3150  
sales@moffat.co.nz



ISO9001  
Quality  
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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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