

BOMSERIES E30M3/2 E30M3/2C

Technical data sheet for E30M3 DOUBLE STACKED

GN 1/1 Manual / Electric Convection Ovens Double Stacked on a Stainless Steel Base Stand



E30M3/2 E30M3/2C

E30M3 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 three GN 1/1 pans. The ovens shall be controlled by a mechanical thermostat with a range of 50-260°C, a 60 minute bake timer, and feature a single halogen oven lamp. Ovens shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK2731N. Ovens shall be fitted with a 10A 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.

E30M3/2 - Double stack with adjustable feet base stand E30M3/2C - Double stack with castor base stand

DOUBLE STACK FEATURES

- Two 3 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)

- 3 Gastronorm GN1/1 pan capacity
- 100mm tray spacing
- 10A plug-in cordset fitted
- Mechanical thermostat 50-260°C
- 60 minute timer with time up alarm
- Single direction low-velocity fan
- 2.2kW heating 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
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 3 oven wire racks supplied
- 100% recyclable packaging



30MSERIES

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CONSTRUCTION - OVENS Vitreous enamel fully welded oven chamber Stainless steel front, sides and top exterior Vitreous enamel oven fan baffle Removable 3 position chrome plated wire side racks Oven racks chrome plated wire (3 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 E30M3/2 4 dia. 76mm swivel castors with 2 front castors dual wheel and swivel lock on E30M3/2C Stainless steel oven spacer frame Stainless steel bottom oven vent extension CONTROLS (each oven) Power ON control panel indicator Mechanical thermostat 50-260°C Heating ON control panel indicator Manual 60 minute timer Time-Up control panel indicator and buzzer 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)

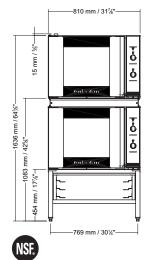
SPECIFICATIONS

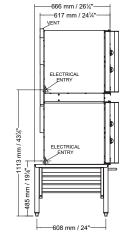
Electrical Requirements 230-240V, 50Hz, 1P+N+E, 2.3kW, 9.5A 10A cordset fitted External Dimensions Width 810mm Height 1611mm (E30M3/2) 1693mm (E30M3/2C) Depth 666mm Oven Internal Dimensions Width 565mm Height 425mm Depth 395mm 0.09m3 Volume Oven Rack Dimensions Width 540mm Depth 370mm Nett Weight (double stack complete) 138kg Packing Data (E30M3 ovens each) 83kg 0.46m3 Width 745mm 710mm Height 875mm Depth Packing Data (Stacking Kit) 19kg (DSK272831 - adjustable feet) 22kg (DSK272831C - castor) 0.08m3 590mm Width 840mm Height Depth 160mm Supplied CKD for assembly on site

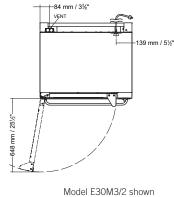
INSTALLATION CLEARANCES Rear 25mm LH Side 25mm RH Side 25mm CLEARANCE FROM SOURCES OF HEAT A minimum distance of 300mm from the appliance sides is required

Double Stacking Kits

For after market double stacking two E30M3 convection ovens DSK272831 - Double stacking kit - adjustable feet DSK272831C - Double stacking kit - castor







Model E30M3/2 shown Model E30M3/2 dimensions: Add 3¼"/ 82mm to vertical heights



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