20DSERIES



E23D3

Technical data sheet for

E23D3 ON THE SK23 STAND

Half Size Digital / Electric Convection Oven on a Stainless Steel Stand





F23D3

Unit shall be a Blue Seal electrically heated Turbofan convection oven. The oven shall have a one piece vitreous enamel oven chamber, stainless top and sides and safe touch vented easy clean drop down door. Oven shall have capacity for three half size sheet pans. The oven shall have 2.8kW heating elements. The oven shall have a bi-directional single reversing fan system 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. Oven shall be able to be bench mounted on 76mm feet or mounted on oven stand model SK23. Oven shall be fitted with a 13A plug-in cordset. Unit shall be supplied in 100% recyclable shipping packaging.

SK23

Unit shall be a Blue Seal Turbofan stainless steel oven stand. The stand shall be constructed from stainless steel tube with castors, with front castors having dual swivel and wheel locks. It shall be fitted with 6 tray runners suitable for half size sheet pans. The stand shall be fully compatible with, and support, Turbofan Convection Oven models E22 and E23. Unit shall be supplied in 100% recyclable shipping packaging.

STANDARD FEATURES

- 3 460mm x 330mm / 18" x 13" half size sheet pan capacity
- 3 GN 2/3 pan capacity
- 85mm tray spacing
- Compact 610mm width
- Digital display Time and Temperature controls
- Large easy view ¾" / 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
- Bi-directional reversing fan system
- 2.8kW heating power
- 13A plug-in cordset fitted
- Vitreous enamel 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
- Halogen oven lamp
- Dia. 180mm full stainless steel oven fan
- Anti-skid 50mm dia. 76mm high adjustable stainless steel feet
- 3 oven wire racks supplied
- 100% recyclable packaging

ACCESSORIES

• Turbofan SK23 Oven Stand



20DSERIES

turbofan

E23D3

E23D3 Half Size Digital / Electric Convection Oven on a Stainless Steel Stand

CONSTRUCTION

Vitreous enameled fully welded oven chamber Stainless steel front, sides and top exterior Stainless steel oven fan baffle and oven vent

Removable 3 position chrome plated wire side racks

Oven racks chrome plated wire (3 supplied) Stainless steel frame drop down hinged door

5mm thick door outer glass

5mm thick low energy loss door inner glass

Heavy-duty counterbalanced door hinges

Wear resistant powder coated welded door handle

Stainless steel control panel

Aluminised coated steel base and rear panels

CONTROLS

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

ON/OFF and Oven Light key Timer Start/Stop key

Steam injection 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 enameled oven chamber

Fully removable chrome plated oven side racks

Removable stainless steel oven fan baffle

Full stainless steel oven fan

Easy clean door system with hinge out door inner glass

(no tools required)

Removable plug-in oven door seal (no tools required)

76mm high stainless steel feet for easy access underside

SPECIFICATIONS

Electrical Requirements

230-240V, 50Hz, 1P+N+E, 3kW, 12A

13A cordset fitted

Water Requirements (optional) Cold water connection 34" BSP male

80psi maximum inlet pressure / 20psi minimum inlet pressure

External Dimensions Width 610mm

Height 607mm including 76mm feet

642mm Depth Oven Internal Dimensions Width 495mm Height 305mm 340mm Depth Volume 0.51m3

Oven Rack Dimensions

Width 460mm Denth 330mm

Nett Weight (E23D3)

42.4kg

Packing Data (E23D3)

54.6kg

0.34m3

Width 750mm Height 705mm Depth 635mm

SK23 Stainless Steel Stand

All stainless steel welded frame oven stand for

Turbofan E22 and E23 Series ovens

6 position tray runners standard

4 76mm diameter wheel swivel castors standard with

2 front castors with dual swivel and wheel lock

Welded 38mm and 32mm square tube front and rear frames Welded rack supports/side frames

Top frame oven supports suit Turbofan E22 and E23 Series oven mounting

Supplied CKD for assembly on site

External Dimensions (SK23 Oven Stand)

Width 610mm Height 880mm 530mm Depth

Nett Weight (SK23 Oven Stand)

16kg

Packing Data (SK23 Oven Stand)

18kg 0.09m3

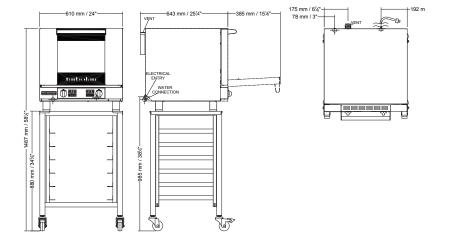
Width 630mm 900mm Height 152mm Depth

INSTALLATION CLEARANCES

Rear 25mm LH Side 25mm RH Side 25mm

CLEARANCE FROM SOURCES OF HEAT

A minimum distance of 300mm from the appliance sides



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ISO9001 Quality Management
SGS 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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